

delfino

DIGITAL CONVECTION OVEN/BROILER



Instruction Booklet
Model: DLTO-442

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. The glass door and exterior of the oven will be hot during use.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance for examination, repair or adjustment. See Warranty section.
7. The use of accessories or attachments not recommended may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

14. Do not leave unit unattended while in use, especially when broiling or toasting.
15. Do not cover broiling drip tray with metal foil as this prevents fats and juices from dripping into the Broiling Pan and could cause a fire.
16. Use extreme caution when removing the Broiling Drip Tray and disposing of hot grease.
17. Do not insert oversized foods or utensils into the oven as they may create a fire or risk of electric shock.
18. Use only metal containers that are ovenproof. Do not place paper, cardboard, plastic and the like in the oven.
19. Do not cover the Crumb Tray or any part of the Oven with metal foil; this can cause overheating of the Oven.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
21. Do not store any materials other than manufacturer recommended accessories in the Oven when not in use.
22. A fire may occur if this Oven is covered by or touches flammable material, including curtains, draperies, walls, etc when in operation. Do not store any item on top of the appliance when in operation.
23. The oven can be turned off while using any of the functions by pressing the "Stop" button.

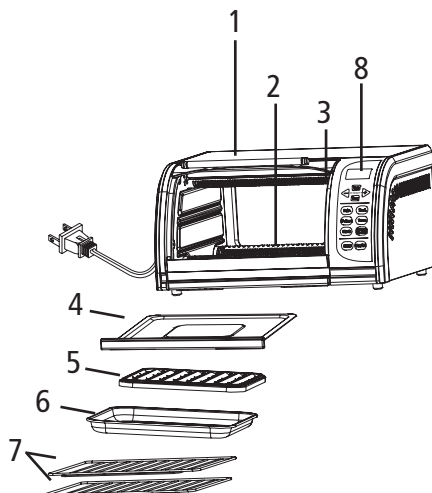
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

POLARIZED PLUG

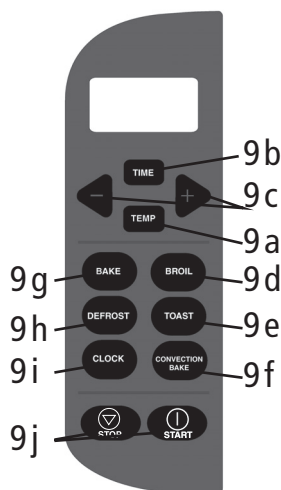
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

1. Top Heating Elements
2. Bottom Heating Elements
3. Convection Fan (inside oven)
4. Crumb Tray
5. Broiling Drip Tray
6. Baking/Broiling Pan
7. Wire Racks
8. Display Window



9. Control Panel
 - a) Temperature Setting Button
 - b) Cooking Time Setting Button
 - c) "+" or "-" Adjustment Buttons
 - d) Broil Function (grilling)
 - e) Toast Function (toasting)
 - f) Convection Bake Function (cooking)
 - g) Bake Function (cooking)
 - h) Defrost Function
 - i) Clock Setting Button
 - j) Start/Stop Button



BEFORE FIRST USE

1. Remove all accessories and shipping materials packed inside the Oven.
2. Wash the Wire Racks, Baking/Broiling Pan, Broiling Drip Tray and Crumb Tray in warm soapy water. Dry.
3. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
4. Place the Oven on a flat counter or other stable surface close to a 120 volt wall outlet. DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
5. Position the Oven so that it is a least 2" (5 cm) from any surrounding object. Ensure that nothing has been placed on top of the Oven.
6. Slide the Crumb Tray in the slot under the oven.
7. **For the first time only**, press the "TOAST" button. The default temperature of 450°F will appear on the display. Now press the "TIME" button, the default time of "0:00" will be blinking on the screen. Press the "+" button until the cooking time is set to 20 minutes. Press the "START" button. The oven will now start. The time will be counted down in one-second intervals. At the end of the cooking time, the appliance will beep five times and the oven will turn off. This will burn off any manufacturing oils still on the oven.
NOTE: The oven may smoke during this process. This is normal for a new Oven and will not last more than 10 – 15 minutes.

HOW TO USE

1. General Instructions

Always use the appropriate accessory for the type of cooking selected. (Read instructions that follow). The accessories provided are designed specifically for the Oven. Some of your own ovenware (loaf, muffin tins, bundt or spring form pans) may also be used provided they are oven safe and leave an open space all around to permit the fan forced air to circulate. Heat resistant ovenware should only be used if they can be placed at least 2" (5 cm) away from the heating elements. Food and/or containers must never touch the Elements or the oven interior or interfere with closing the Door.

- Be careful not to bang elements.
- Never use glass or ceramic lids.
- Never use plastic or cardboard containers in the Oven.
- Remove all cardboard covers from aluminum containers. If necessary, cover ovenware with aluminum foil tucked tightly around the edges.
- Do not allow foil to touch Oven sides or Heating Elements.
- Never cover the Broiling Drip Tray or Crumb Tray with aluminum foil as this could cause accumulated grease or crumbs to ignite.
- Always use oven mitts when removing hot racks or pans.
- Always press the "STOP" button when cooking is complete.

2. Wire Rack Positioning

The Oven is equipped with 2 Wire Racks which can be slid into either of the three levels provided for the racks during cooking with the Convection Fan. **NOTE:** Only one Rack should be used if the Convection Fan is not being used during cooking.

3. Setting the Clock

When the toaster oven is first plugged into the outlet, "12:00" will appear on the display.

- Press the "Clock" button. The hour on the display screen will begin to blink.
- Press the "+" or "-" buttons to enter the correct hour. For example, to set the hour of 11:30, press the "+" or "-" buttons until you reach 11.
- Once you have selected the correct hour press "Clock". The minutes on the display screen will now blink.
- Press the "+" or "-" buttons to enter the correct minutes. For example if we are setting the minutes of 11:30, press the "+" or "-" until you reach 30 minutes.
- Press "Clock" to finish setting the clock.

NOTE: If you do not press the "Clock" button, the time will be entered automatically after 20 seconds.

4. Helpful hints for the control panel

- At any time you may change the temperature or time before confirming the programming. Before pressing "Start" press "TIME" or "TEMP" to change the selected cooking time or temperature.
- If you press and hold the "+" or "-" button the digits on the display will change more quickly.
- This oven is equipped with "Memory cook" which recalls the last cooking instructions entered. Example: If you selected "Convection Bake" mode at 30 minutes, the system records this mode.

The next time you select the "Convection Bake" mode, the system will recall the previous setting of 30 minutes as default.

CONVECTION BAKE

How to Bake

(For this setting only the bottom elements are used along with the convection fan.) Position the Wire Rack(s) into any of the three levels or a combination of any two levels.

Setting the temperature:

- Press the "Convection Bake" button. "Convection Bake" will light up in the display.
- The default temperature of 450°F will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired temperature. The temperature will increase or decrease in increments of 25°F.
- Once you have selected the desired temperature the display will continue to blink.

Selecting the cooking time:

- Press the "Time" button
- The default cooking time of "0:00" will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired cooking time, up to a maximum of 90 minutes.
- Press "Start". The oven will now start.
- At the end of the cooking time, the oven will beep five times and cooking will stop.
- You can stop the cooking at any time by pressing the "Stop" button.

HELPFUL HINTS

Your convection toaster oven uses a fan to gently and evenly circulate heated air. This produces more uniform cooking temperatures resulting in an even browning and a shorter cooking time. Convection baking cooks approximately 30% faster than conventional baking. It generally requires lower temperatures or shorter cooking time than conventional cooking. The following adjustments to package directions or recipes are recommended:

1. For baked goods and convenience foods, lower the temperature by 25°F/5°C, to a minimum of 300°F/150°C. Check baked goods 10 minutes before the end of the cooking cycle to adjust time or temperature as required.
2. When baking cookies or cakes on two levels simultaneously, halfway through the cooking time move the pan on the top level to the bottom and the pan on the bottom level to the top.
3. For meats and poultry, use a meat thermometer to check doneness and adjust time and temperature as required.

Cooking Guide for Convection Cooking

Food	Temp °F	Approx. Time (min)	Comments
Biscuits & Cookies*	350 – 400	varies with recipe	Two rack levels can be used
Cakes*	300 – 325	varies with recipe	Check 10 minutes before time is up
Chicken (cut up whole)	300 – 350	50	Use Baking/ Broiling Pan
Meat Loaf (1-1/2 lbs. meat)	350	50	Until cooked through
Muffins	300 – 325	varies with recipe	Place muffin tin on Rack in middle position. Check 10 minutes before time is up.
Pies – frozen chicken pot	400	45	Until top crust is golden
Pizza – frozen	350 – 400	see package directions	Place on Baking/Broiling Pan.
Potatoes (baked)	450	45 – 50	Pierce with fork. Bake directly on Wire Rack.
Potatoes (frozen French fries)	325 – 375	20	Use Baking/ Broiling Pan. Stir after 10 minutes.
Beef Roast (4-5 lbs)	350	20-30/lb.	Use Baking/ Broiling Pan in lower rack position. Adjust time to desired doneness.

*Check before the end of cooking time to test for doneness.

BAKING

How to Bake

(For this setting only the bottom elements are used.)

Position the Wire Rack in the middle or lower rack level.

NOTE: Never use double level cooking during the regular bake function.

Setting the temperature:

- Press the "Bake" button. "Bake" will light up in the display.
- The default temperature of 450°F will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired temperature. The temperature will increase or decrease in increments of 25°F.
- Once you have selected the desired temperature the display will continue to blink.

Selecting the cooking time:

- Press the "Time" button.
- The default cooking time of "0:00" will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired cooking time, up to a maximum of 90 minutes.
- Press "Start". The oven will now start.
- At the end of the cooking time, the oven will beep five times and cooking will stop.
- You can stop the cooking at any time by pressing the "Stop" button.

NOTE: In this mode the fan will not operate so you may require a higher temperature or longer cooking time than suggested in the Convection Cooking Guide. Time and temperature for recipes or heating instructions for prepackaged foods calling for regular baking will work in this mode.

BROILING

How to Broil

(For this setting only the top elements are used.)

Position the Wire Rack into any of the three levels depending on the thickness of the food.

Setting the temperature:

- Press the "Broil" button. "Broil" will light up in the display.
- The default temperature of 450°F will be shown blinking on the display.
- Broiling is normally used at 450°F.
- If you wish to change the temperature, press the "+" or "-" buttons to select the desired temperature. The temperature will increase or decrease in increments of 25°F.
- Once you have selected the desired temperature the display will continue to blink.

Selecting the cooking time:

- Press the "Time" button.
- The default broiling time of "0:00" will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired cooking time, up to a maximum of 90 minutes.
- Press "Start". The oven will now start.
- At the end of the cooking time, the oven will beep five times and cooking will stop.
- You can stop the cooking at any time by pressing the "Stop" button.

NOTE: The broiling food should be watched carefully to avoid overcooking or burning. Turn food over about halfway through the cooking cycle. Use oven mitts to pull out the Rack and Baking/Broiling Pan. Be careful to avoid spilling hot grease.

IMPORTANT:

Always use the Broiling Drip Tray and Baking/Broiling Pan provided with this Oven when Broiling. Use of other cooking utensils might cause a hazard.

Sample Broiling Guide

Food	Weight/Thickness	Doneness	Time (minutes)
Beef:			
Sirloin Steak	1" (2.5 cm)	Medium	22 – 25
Rib Eye Steak	1" (2.5 cm)	Medium	18 – 20
Hamburger	8 ozs. (225 g.)	Medium	16 – 18
Pork:			
Chops	3/4" (1.7 cm)	Well	22 – 25
Fish:			
Fillets	1/2" (1.25 cm)	Well	8 – 10
Steaks	1" (2.5 cm)	Well	15 – 18

DEFROST**How to Defrost**

(For this setting none of the elements are used. The convection fan circulates air to thaw frozen foods.) Position the Wire Rack in the middle or lower rack level. Always use the Broiling Drip Tray and Baking/Broiling Pan provided with this Oven when defrosting to catch water as the food defrosts.

- Press the "Defrost" button. "Defrost" will light up in the display.
- The default defrost time of "0:00" will be shown blinking on the display.
- Press the "+" or "-" buttons to select the desired defrost time, up to a maximum of 90 minutes.
- Press "Start". The oven will now start.
- At the end of the defrost time, the oven will beep five times and defrost will stop.
- You can stop the defrost at any time by pressing the "Stop" button.

TOASTING

How to Toast

(For this setting both top and bottom elements are used) Position the Wire Rack into the middle rack level.

- Press the "Toast" button. "Toast" will light up in the display.
- The default temperature of 450°F will be shown blinking on the display.
- Press the "Time" button. The default toasting time of "0:00" will be shown blinking on the display.
- Press the "+" or "-" buttons to select the toasting time:
 - 5 minutes – light
 - 7 minutes – medium
 - 9 minutes – dark
- Press "Start". The oven will now start.
- At the end of the toasting time, the oven will beep five times and toasting will stop.
- You can stop the toasting at any time by pressing the "Stop" button.

Helpful Hints

1. When making a second batch of toast you may need to turn the timer to fewer minutes than on the first batch to achieve the same results.
2. To stop the Toast cycle before completion, press the "STOP" button.
3. A variety of breads and thicknesses can be used; whole wheat, rye, white and muffins, bagels or roll halves. Thicker, fresher bread will require more toasting time.

CARE AND CLEANING

Press the "stop" button to turn off the oven. Unplug cord from wall outlet and let the Oven cool completely. Wash the Crumb Tray, Baking/Broiling Drip Tray, Baking Pan and the Wire Racks in warm soapy water or in the dishwasher. If necessary, use a nylon scrubber, to remove stuck on food. Wipe the inside of the Oven with a damp cloth or sponge. Blot dry with paper towels to be sure the oven is dry before using. **NOTE:** Do not use any abrasives as this could damage the non-stick interior finish. Clean the glass door with a damp soapy cloth. **NOTE:** If the glass door has stubborn stains, open the door and cover the inside of the door with a few damp paper towels. Leave for a few minutes, then remove paper towels and wipe door clean. Never use sharp utensils to clean the Oven glass door as scratching may weaken it and cause it to shatter.

The outside of the oven can be cleaned with a damp cloth or sponge. Do not use any abrasive cleaners or pads as these will scratch the surface. **NOTE:** The best way to keep your oven clean and operating safely is to let the Oven cool to room temperature and wipe away any spills, spatter and crumbs after each use.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Toastess International warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Toastess International. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you are unable to have a defective product replaced under warranty by the retailer, please check our website at "www.toastess.com" for the service centre nearest you or you may contact us for assistance by mail, e-mail, fax or telephone as listed below.

To ensure prompt 'in-warranty' service, securely package and return the product to us prepaid. Be sure to include the original proof of purchase and a description of the defect along with your address and zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

TOASTESS®

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* Return/exchange policies at each retailer vary and may differ from the Toastess International 1 year limited warranty period.