

Cuisinart®

INSTRUCTION BOOKLET



Deluxe Convection Toaster Oven Broiler

TOB-135C

IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS AND BEFORE CLEANING. Allow to cool before cleaning or handling.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord, plugs or place any part of the toaster oven broiler in water or other liquids. See instructions for cleaning on page 9.
5. Close supervision is necessary when any appliance is used by or near children.
6. **Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the toaster oven broiler to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.**
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the toaster oven broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven except the baking pan with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies, walls and the like when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.
22. Do not rest cooking utensils or baking dishes on glass door.
23. Where applicable, always attach plug to appliance and check that the cooking cycle is stopped before plugging cord into wall outlet. To disconnect, press the START/STOP button to cancel the cooking cycle, then remove plug from wall outlet.
24. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer 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 extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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 attempt to defeat this safety feature.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

SAVE THESE INSTRUCTIONS

TABLE OF CONTENTS

Important Safeguards	2
Special Cordset Instructions	2
Features and Benefits	4
Oven Rack Position Guide	5
Before First Use	5
General Guidelines	5
Operation	6
Toast	6
Bagel	6
Bake	7
Broil	7
Keep Warm	7
Reheat	8
Convection	8
Defrost	8
Clock	8
Cleaning and Maintenance	9
Warranty	26

FEATURES AND BENEFITS

1. Blue Backlit LCD Digital Display

Shows selected function, shade setting, temperature, and cooking time. Includes PREHEATING and READY readouts.

2. Selector Dial

Lets you choose cooking functions and set baking time, clock, temperature, and toast shade.

3. Shade Button

Starts shade selection process for Toast or Bagel modes. Choose one of 7 browning levels with the display indicating the shade selected.

NOTE: The oven remembers your last shade setting when it's turned off or unplugged.

4. Temperature (Temp) Button

Starts temperature selection process in Bake, Reheat or Keep Warm mode. You can adjust oven temperature in increments of 25 degrees from 150°F (70 C) to 450°F (230 C).

5. Timer Button

Enter cooking time for Bake, Broil, Keep Warm, Reheat and Convection modes.

6. Start/Stop Button

Starts or stops a cooking function. It also activates the oven when it is in the dormant mode (plugged in but not lit).

Start/Stop Indicator Light

Illuminates when button is pushed and oven is heating up. Flashes to indicate oven needs to be set and has not yet started. Illuminates during operation. Turns off when oven is off.

7. Defrost Button

Use with either Toast or Bagel functions to first defrost and then toast bread.

8. Convection (Conv) Button

Starts convection fan for either Bake or Broil functions.

9. Clock Button

Use to set the displayed time of day.

10. Oven Rack

Has 3 positions: The Upper position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of rack and sliding out.

11. Easy-clean Interior

The sides of the oven are specially coated, making it easier to wipe and clean the interior of the oven.

12. Slide-out Crumb Tray (not shown)

The crumb tray slides out from the front of the toaster oven broiler for easy cleaning. Open oven door to remove.

13. Broiling Rack

Fits into the baking drip pan to use when broiling.

14. Baking/Drip Pan

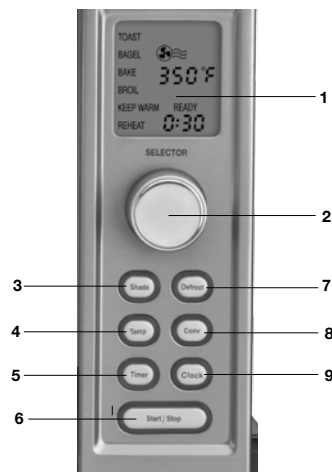
A baking/drip pan is included for your convenience. Use with the broiling rack when broiling. Use alone when baking or roasting.

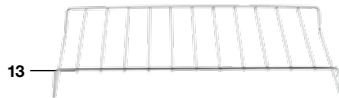
15. Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.

16. BPA-free (not shown)

All materials that come in contact with food are BPA free.





OVEN RACK POSITION GUIDE

All of our recipes give you step-by-step directions and will tell you where the oven rack should be positioned for best results. Please refer to the diagram for oven rack positions. Each position is referred to in the recipe.

Lower



Middle



Upper



WARNING: Placing the rack in the Lower rack position while toasting may result in a fire. Toast only in the Upper rack position.

BEFORE THE FIRST USE

Place your oven on a flat surface. Remove any packaging and promotional labels in or on the oven. Unwind the power cord. Check that the crumb tray is in place and check that there is nothing inside or on top of the oven. Plug power cord into wall outlet. Before first

use, thoroughly wash the baking pan, broiling rack and oven rack with soap and water, and dry them thoroughly.

Before using your oven, make sure it is two to four inches (5-10cm) away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE OBJECTS ON THE TOP OF THE OVEN. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

Before first use, thoroughly wash the baking pan, broiling rack and oven rack with soap and water, and dry them thoroughly.

GENERAL GUIDELINES

Toast/Bagel: Always have the rack in Upper rack position, as indicated in the diagram at left, for even toasting. Always center your item/items in the middle of the rack.

Bake: Baking function can be used as you would normally use your large kitchen oven for roasting meats including chicken, or baking cakes, cookies and more.

Broil: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to brown the tops of casseroles and gratins.

Caution:

Aluminum foil is not recommended for covering the drip pan. Foil is extremely dangerous when broiling fatty foods. Grease will accumulate and may catch fire. If foil is used to cover drip pan, be sure foil is tucked neatly around the pan and does not touch the walls or heating rods. **Never cover the crumb tray.**

Convection: You may turn on the convection fan by pressing the Conv button with Bake or Broil. A fan circulates the heat so food will cook faster and more evenly. This is best used for breads, cakes or other baked goods.

Reheat: Perfect setting for reheating food that has already been cooked.

Keep Warm: Maintains the oven at a low temperature using only the bottom heating elements to keep foods warm without drying out.

Turning off the toaster oven broiler: Any cooking cycle can be stopped by pressing the Start/Stop button at any time. This will stop the heating cycle.

Dormant Mode: The oven will go dormant when cooking cycle is completed. When dormant, the oven has power but is not lit up. Opening the door, pushing any button or turning the Selector dial will activate the dormant oven.

Deactivating Oven Sounds: You have the option of turning off the electronic beeping sounds. To deactivate all beeps, push the Shade and Defrost buttons simultaneously for 2 seconds. To reinstate all beeps, repeat by pushing both the Timer and Shade buttons simultaneously for 2 seconds. If you unplug the oven, all beeps will turn back on.

OPERATION

TOAST

To toast, make sure the oven rack is in Upper rack position, as indicated in the diagram on page 5. If toasting two items, center them

in the middle of the rack. Four items should be evenly spaced with two in front, two in back. Close the door. Turn Selector dial to Toast. The Shade and Start/Stop buttons will begin to flash.

Shade Selection

Press Shade button and then turn dial to desired shade setting as indicated by the 7 dots in the LCD digital display from Light (1 dot) to Dark (7 dots).

Start Toasting

Press Start/Stop button to begin toasting. You should not press Start/Stop again, as that would cancel the Toast cycle.

Stop Toasting

When the toasting cycle is finished, the oven will beep and turn off. If you wish to stop the toasting cycle before it is finished, simply press the Start/Stop button, as that will cancel the Toast cycle.

BAGEL

For best bagel results, place your bagels on the oven rack with the cut side facing up. Make sure the oven rack is in the Upper rack position, as indicated in the diagram on page 5. If toasting two bagel halves, center them in the middle of the rack. Four bagel halves should be evenly spaced with two in front, two in back. To begin toasting your bagel, close the door and turn Selector dial to Bagel. The Shade and Start/Stop buttons will begin to flash.

Shade Selection

Press Shade button and then turn dial to desired shade setting as indicated by the 7 dots in the LCD digital display from Light (1 dot) to Dark (7 dots).

Start Bagel Toasting

Press Start/Stop button to begin toasting your bagel. You should not press Start/Stop again, as that would cancel the Bagel cycle.

Stop Bagel Toasting

When the toasting cycle is finished, the oven will beep and turn off. If you wish to stop the Bagel cycle before it is finished, simply press

the Start/Stop button to cancel the bagel cycle.

Important notes on Toast and Bagel functions

<u>Desired Colour</u>	<u>Display Light Position</u>
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Light	Setting 1 or 2
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Medium	Setting 3, 4, or 5
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Dark	Setting 6 or 7
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Toasting is a combination of drying and cooking the bread. Therefore, differences in denseness and moisture level from one bread to another can result in varying toasting times.

For slightly dry bread or thinly sliced bread, use a lighter setting than you normally would, as it will toast more quickly.

For very fresh bread, thickly sliced bread or whole wheat bread, use a darker setting than normal. Dense, moist bread may also require a darker setting.

Breads with very uneven surfaces (such as English muffins) will require a darker toast setting.

Thickly cut pieces of bread will take longer, since more moisture must be evaporated from the bread before toasting occurs. Very thick pieces may require two cycles.

When toasting raisin or other fruit breads and muffins, remove any loose fruit, etc. from the surface of the bread before placing into the oven. This will help prevent pieces from falling and baking onto the crumb tray.

To prevent overtoasting of a single slice, set browning control to a lighter setting than you normally would.

The Bagel feature adds the appropriate amount of extra time to the toasting cycle to toast your bagels at the colour level selected with the touchpad shade control. The Bagel function is designed for the standard bagel size (3 ounces) (85g). For deli-size bagels (3–6 ounces) (88g-170g) you may need to increase the darkness setting. The Bagel

function can also be used to toast English muffins, thick-sliced breads, and thick-sliced specialty Italian or Portuguese breads, which require longer toasting times than an average slice of white bread.

BAKE

Turn Selector dial to Bake. The Timer and Temperature buttons will begin flashing.

Setting Temperature

The preset BAKE temperature is 350°F (180 C). To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector dial to select temperatures from 150°F (180° C) to 450°F (230 C). To bake at the preset temperature, simply set the time and press Start/Stop.

Setting Timer

To set baking time, press the Timer button. The 30-minute (0:30) preset time will start flashing. Turn the Selector dial to set timer for times from 1 minute to 2 hours. To bake for the preset 30 minutes, simply press Start/Stop.

Start Baking

Press Start/Stop to start heating the oven. The display will read PREHEATING. When the oven reaches the set temperature, it will beep and display will read READY. Place food in oven. The timer will begin counting down. When it reaches zero, the oven will beep and heating elements will turn off. You may stop baking and turn the heating elements off at any time by pushing the Start/Stop button.

BROIL

Turn Selector dial to Broil. The Timer button will begin flashing.

Temperature

The preset broil temperature is fixed at 500°F (260 C), so the Temperature button cannot be activated during Broil. As with any broiler, only the top heating elements turn on.

Setting Timer

To set broiling time, press the Timer button. The 10 minute (00:10) preset time will start flashing. Turn the Selector dial to set timer for times different from the preset 10 minutes. To broil for the preset time, simply press Start/Stop.

Start Broiling

Put food on the broiling rack set in the drip pan. Place pan on the rack and press Start/Stop to start heating the broiler. When the timer reaches zero, the oven will beep and turn off. You may stop broiling and turn the heating elements off at any time by pushing the Start/Stop button.

KEEP WARM

The Keep Warm function is programmed to maintain the oven at a low temperature using only the bottom heating elements. To begin, turn Selector dial to Keep Warm. The Timer and Temperature buttons will begin flashing.

Setting Temperature

The preset Keep Warm temperature is 150°F (70 C). To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector dial to select a temperature higher than the preset 150°F (70 C) if preferred. To warm at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set Keep Warm time, press the Timer button. The 30-minute (0:30) preset time will start flashing. Turn the Selector dial to set timer for times from 1 minute to 2 hours. To use the preset time, simply press Start/Stop.

Start Keep Warm

Place food in oven. Press Start/Stop to start heating the oven. The timer will begin counting down. When it reaches zero, the oven will beep and heating elements will turn off. You may stop warming and turn the heating elements off at any time by pushing the Start/Stop button.

REHEAT

Reheat function is programmed to reheat food that has already been cooked. To begin, turn Selector dial to Reheat. The Timer and Temperature buttons will begin flashing.

Setting Temperature

The oven temperature is preset to 325°F (160 C) for the Reheat mode. To change temperature, press the Temperature button; the temperature display will start flashing. Turn the Selector dial to select a temperature from 150°F (70 C) to 450°F (230 C). To cook at the preset temperature, simply set the time and press Start/Stop.

Setting Time

To set time, press the Timer button. The 20-minute (0:20) preset time will start flashing. Turn the Selector dial to set timer for times from 1 minute to 2 hours. To cook for the preset time, simply press Start/Stop.

Start Reheat

Place food in oven. Press Start/Stop to start heating the oven. The timer will begin counting down. When it reaches zero, the oven will beep and turn off. You may stop cooking and turn heating elements off at any time by pushing the Start/Stop button.

CONVECTION BUTTON

Convection uses a fan to circulate heated air around food as it cooks. Convection cooking cooks food faster and more evenly. Most recipes recommend reducing temperatures by 25°F (5 C) when using convection.

To Convection Bake, first select Bake and set the oven Temp and Timer. Then press the Conv button. Press Start/Stop to start the oven. You may turn off the convection fan at any time by pressing the Conv button again. As with regular Bake, the oven will begin counting down. When it reaches zero, the oven will beep and the heating elements will turn off. You may stop baking and turn off the heating elements at any time by pushing the Start/Stop button.

To Convection Broil, first select Broil and set the oven timer. Then press the Conv button. Press Start/Stop to start the oven. You may turn off the convection fan at any time by pressing the Conv button again. As with regular Broil, the oven will begin counting down. When it reaches zero, the oven will beep and the heating elements will turn off. You may stop and turn off the heating elements at any time by pushing the Start/Stop button.

DEFROST BUTTON

The Defrost button can be used with either the Toast or Bagel functions. Defrost is designed to first defrost and then toast bread. Select either the Toast or Bagel setting and select your desired shade using the dial. You may press the Defrost button either before or after setting the shade. After pressing the Defrost button and setting the shade, press the Start/Stop button to begin toasting. The oven will beep at the end of the cycle and the oven will turn off. You may press Start/Stop at any time to stop toasting and turn off the heating elements.

CLOCK BUTTON

To set the displayed time of day, press the Clock button. The time will begin flashing in the display.

Set PM by turning the dial to either show PM or hide PM. Wait a few seconds until PM stops flashing, then turn the dial to begin setting the hour.

To set the hour, turn the dial and again, wait until the hour stops flashing then turn the dial to set the minutes.

The clock will automatically stop flashing after you set the minutes.

NOTES

Increasing or Reducing Cooking Time Mid-Cycle

In Bake, Broil, Reheat, and Keep Warm modes you can change selected cooking time during the heating cycle by simply pushing the Timer button. When the displayed time begins to flash, turn the

Selector dial to choose new time. When numbers stop flashing, your new time is set. **DO NOT push Start/Stop again – that would turn off the oven heating elements.**

Increasing or Reducing Temperature Mid-Cycle

In Bake, Leftover and Keep Warm modes, you can change selected cooking temperature during the heating cycle by simply pushing the Temperature button. When the displayed temperature begins to flash, turn the Selector dial to choose a new temperature. When numbers stop flashing, your new temperature is set. **DO NOT push Start/Stop again – that would turn off the heating elements.**

Increasing or Reducing Shade Mid-Cycle

In Toast or Bagel modes, you can also change selected shade setting during the heating cycle by pushing the Shade button. When the displayed shade begins to flash, turn the Selector dial to choose a new shade. When the shade setting stops flashing, your new shade is set. **DO NOT push Start/Stop again – that would turn off the heating elements.**

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool soap pads on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot sudsy water with nonabrasive cleaners. Never operate the oven without the crumb tray in place.

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5. Wire rack, baking pan and crumb tray should be hand-washed in hot sudsy water or use a nylon scouring pad or nylon brush.
 6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
 7. Any other servicing should be performed by an authorized service representative.

IMPORTANT: After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new and help to keep toasting consistent, cycle after cycle.

WARRANTY

Limited Three-Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:

consumer_Canada@conair.com

Model:

TOB-135C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

*Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009 June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

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