



USA

Micom Toaster Oven OPERATING INSTRUCTIONS

ET-ZLC30

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IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

- 1 Read all instructions thoroughly.
- 2 Avoid touching hot surfaces. The handles and knobs are provided for your safety and protection.
- 3 To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or toaster oven in water or other liquids.
- 4 Close supervision is necessary when the appliance is used by or near children.
- 5 Unplug from outlet when the appliance is not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance.
- 6 Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7 The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8 Do not use outdoors.
- 9 Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10 Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11 Always use extreme caution when moving appliances containing hot contents or liquids.
- 12 To disconnect, press the CANCEL Button twice and unplug the Power Plug from the electrical outlet. Never pull on the Power Cord.
- 13 Do not use the appliance for other than intended or specified purposes.
- 14 Oversized foods or metal utensils must not be placed inside the oven as they may create a fire or risk of electric shock.
- 15 A fire may occur if the appliance is covered or touching flammable materials, including curtains, draperies, walls, and the like, when in operation. Do not store any items on top of the appliance when in operation.
- 16 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- 17 Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
- 18 Do not store any materials other than the manufacturer's recommended accessories inside the oven when not in use.
- 19 Do not place any of the following materials inside the oven: paper, cardboard, plastic, etc.
- 20 Do not cover the crumb tray or any part of the appliance with metal foil. This will cause overheating of the appliance.
- 21 Use extreme caution when removing tray or disposing of hot grease.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

NOTE:

- A. A short power cord is provided to reduce the risk of becoming entangled in or tripping over it.
- B. Extension cords may be used if care is exercised in their use.
- C. When an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) 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.

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 attempt to defeat this safety feature.

IMPORTANT SAFEGUARDS (cont.)

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of this product is indicated as follows:



WARNING Indicates risk of serious injury or death.



CAUTION Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.



WARNING



Do not modify the product. Only a repair technician may disassemble or repair this product.

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



Do not immerse in water or splash with water.

Doing so may cause short circuit or electric shock.



Do not plug or unplug the Power Plug if your hands are wet.

Doing so may cause electric shock or injury.



Do not allow children to use the product unsupervised. Keep it out of the reach of infants.

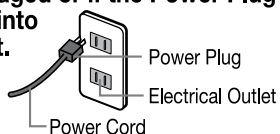
Children and infants are at risk of burns, electric shock or injury.

Do not use a power source other than 120V AC.

Using any other power supply voltage may cause fire or electric shock.

Do not use the product if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.

Do not use the product near flammable items or items vulnerable to heat, such as curtains.
Doing so may cause fire.

Do not use the product with oil in the Baking Tray and Broil Tray.

Doing so may cause fire.



Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.

A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating malfunction or breakdown.

Continued use of the product may cause smoke, fire, electric shock or injury.

- The Power Plug or Power Cord has become very hot.
- The Power Cord is deeply damaged or deformed.
- The electricity turns on and off when the Power Cord is touched or moved.
- A Heater is broken.
- There is a burning smell.
- A part is cracked, rattling or loose.
- You feel a tingle or slight electrical shock.
- The Operation Light is on, but the product does not operate. etc.

If any of the above occurs, unplug the product immediately and contact Zojirushi Customer Service for check-ups and/or repairs.

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.

• The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS (cont.)

CAUTION

Be sure to observe the following to prevent fire.



- **Never leave the product unattended during operation.** Foods may catch on fire.
- **Do not overheat foods.** Doing so may cause fire.
- **Do not use for other than the intended purposes.** Doing so may cause fire.
- **Do not cook breads or waffles topped with butter or jam.**
Foods high in sugar, fat or oil burn easily and may cause fire.
- **Do not cook greasy foods such as meat, fish or fried foods directly on the Rack.**
 - Oil may leak even when using aluminum foil, so be sure to cook the foods on the Baking Tray or Broil Tray.
 - Otherwise oil from the foods may drip or spatter and cause fire.
- **Do not operate the product with objects on top or underneath it.**
The product or object may deform, melt or cause fire.
- **Do not operate the product with the Door open.** Foods may catch on fire.
- **Do not let foods touch the Heaters.** Doing so may cause fire.
- **Do not use with the Rack removed.** Doing so may cause fire.



- **Be sure to attach the Crumb Tray.** Failure to do so may cause fire.
- **Always use the Baking Tray or Broil Tray for food that may fall through the Rack.**
Not doing so may cause fire.

If foods cause smoke or catch fire...



- **Press the CANCEL Button twice immediately and unplug the Power Plug.**
If foods catch fire, do not open the Door until the flame extinguishes. Do not attempt to put out the fire by pouring water on it, as it may cause the Glass Window to break.



Do not touch hot surfaces (all parts except the Control Panel and Door Handle) during use or shortly after use.

Touching hot surfaces may cause burns.



Do not place or use the product on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause injury or fire.

Do not use the product near walls or furniture.

Heat may damage, discolor or deform walls or furniture.
(See pg.6 "INSTALLATION GUIDELINE")

Do not use the product where it may come into contact with water or near heat sources.

Doing so may cause electric shock, short circuit or fire.

Do not hold or carry the product while it is still hot.

Touching hot surfaces may cause burns.

Do not directly heat canned or bottled foods.

The can or bottle may burst and cause burns or injury.



Unplug the Power Plug from the electrical outlet when the product is not in use.

Leaving the Power Plug in an electrical outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.



During cooking, move birds and small animals that may be sensitive to smoke or smells to other rooms, and open windows or turn on exhaust fans.

Always unplug the product by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the product may cause electric shock, short circuit or fire.

Allow the product to cool down before cleaning.

Touching hot surfaces may cause burns.

Be sure to clean after every use.

Food crumbs and oil left behind may cause smoke or catch fire.

If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

IMPORTANT SAFEGUARDS (cont.)

IMPORTANT

- **Do not cook breads or waffles topped with butter or jam.** Doing so may cause fire.
 - **Do not overheat foods.** Doing so may cause fire.
 - **Be sure to watch the following foods while cooking. (Never leave the product unattended.)**
These foods burn easily and may catch fire.
 - Tempura, butter-enriched rolls, cookies and other foods high in sugar, fat or oil
 - Thinly sliced bread
 - Thinly sliced French bread
 - Rice cakes
 - Sliced and dried rice cakes
 - Meat, fish and fried foods, etc.
 - **Do not use parchment paper or paper cake/cupcake liners.**
Doing so may cause fire.
 - **Do not use resin or silicone containers.** Doing so may cause fire.
 - **When using aluminum foil, be careful that it does not touch the Heaters or extend from the Baking Tray or Broil Tray.**
If aluminum foil blocks part of the Oven Interior or touches the Heaters, it may cause fire, breakdown or damage to the product.
- If foods cause smoke or catch fire, do not open the Door immediately. Press the CANCEL Button twice, unplug the Power Plug, and allow the product to cool down before opening the Door.

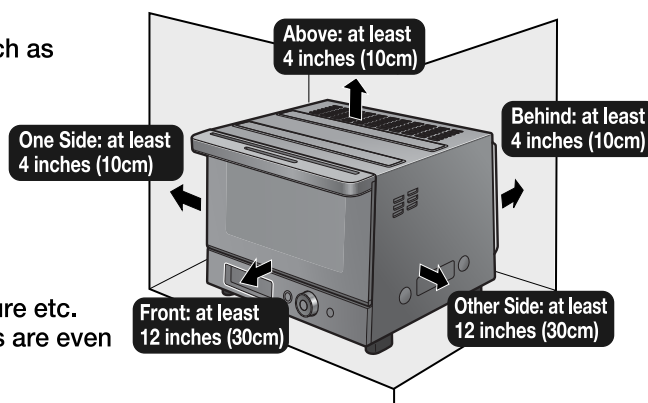


- **Do not splash water on the Door (the glass) when hot.**
The Glass Window may break and cause injury.
- **Be careful not to apply strong impact to or otherwise damage the Door (the glass). Do not apply strong force to the Door Handle.**
Doing so may break the Glass Window or cause injury, breakdown or damage to the product.
- **Do not place objects on the opened Door.**
Doing so may cause breakdown or damage to the product, or the product may tip and food may slide out.
- **Do not open and close the door vigorously.** Doing so may cause breakdown or damage to the product.
- **Do not use the Rack, Baking Tray or Broil Tray on a gas stove or with other cooking equipment.**
Doing so may cause deformation or damage.
- **Be sure to observe the following to prevent damage to the Baking Tray and Broil Tray.**
 - Do not use rigid utensils such as metal spatulas, knives, or nylon brushes.
 - Line the bottom of the Baking Tray and Broil Tray with aluminum foil before placing oven-safe dishes on top.
 - Do not turn on the product without food inside, unless when preheating.
- **Do not turn on the product with the Crumb Tray and Rack removed.**
Doing so may cause fire, breakdown or damage to the product.
- **Do not line the Crumb Tray with aluminum foil.** Doing so may cause breakdown or damage to the product.
- **Do not place the product over direct flame (such as a gas stove top), or on top of electric or induction heating (IH) cookers.** Doing so may cause fire, breakdown or damage to the product.
- **Do not steam foods.** The steam may cause breakdown or damage to the product.
- **This product is intended for household use and similar applications listed below:**
 - Staff (employee) kitchen areas in shops, offices and other working environments.
 - ※ This product is not intended for use by many unspecified people for a long period of time.
This product must not be used in the following areas:
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

IMPORTANT SAFEGUARDS (cont.)

INSTALLATION GUIDELINE

- Be sure to keep the distance in the illustration between the product and flammable items such as wooden walls and furniture, to prevent fire. (Not doing so may cause fire.)
- Leave **at least 12 inches (30cm)** space in front and either to the right or left side of the product. (Do not place the product near walls or place obstructions around the product.)
- Make sure that vinyl cloths and walls or furniture etc. made of resin or other heat-sensitive materials are even further away than specified in the illustration. (The heat may deformation or discolor such objects.)



(Installation Guideline)

COOKING TIPS

POINT
1

Use aluminum foil.

- Wrap foods that may spatter oil in aluminum foil.
- Cover foods that burn easily or thick foods with aluminum foil once they are browned.



POINT
2

Use the Baking Tray and Broil Tray.

- Use the Baking Tray and Broil Tray for small foods that may fall through the Rack, foods that lose their shape or melt (freshly pounded rice cakes, cheese, etc.), or foods with ingredients that may spill out.

POINT
3

When heating frozen foods...

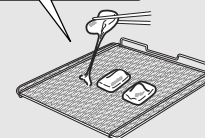
- Always use commercially frozen foods that are for toaster ovens. (Heat each type of frozen food by referring to the cooking temperature and cooking time recommended by the manufacturer.)
- Be careful when cooking commercially frozen croquettes, as the contents may pop out if overheated.
- Removing frost from the surface of foods reduces uneven cooking.
- If foods do not warm up, leave them inside the oven for a period after the cooking time ends to warm using residual heat.

POINT
4

When toasting rice cakes (mochi)...

- Select the BAKE function to toast rice cakes. Set the temperature to 450°F and adjust the time while watching how they are done.
- Remove rice cakes from the Rack as soon as they are cooked. (Otherwise the rice cakes may stick to the Rack.)
- Depending on the type of rice cakes, the inside may be hard even though the surface is browned. In that case, leave the rice cakes inside the oven for an additional 1 to 2 minutes.
- Thinly-sliced rice cakes burn easily, so set a shorter cooking time. They also easily catch fire, so never leave the product unattended, and watch while cooking.
- Use the Baking Tray or Broil Tray for freshly pounded and homemade rice cakes and watch while cooking.

Otherwise the rice cakes may stick to the Rack.



POINT
5

When reheating tempura...

- When reheating tempura select the REHEAT function.
- Tempura burns easily depending on the size, so adjust the temperature and cooking time while watching the cooking condition.
- Always place tempura on the Baking Tray or Broil Tray lined with aluminum foil on the bottom.

BEFORE USE

This product is used to toast sliced bread, heat pizza, or cook various foods as described in this Operating Instructions.

Do not use the product for other than the intended cooking purposes, or for commercial purposes.

- Be sure to remove all packaging materials inside the oven before use.
- When the product is used for the first time, it may produce some smoke, but this does not indicate a malfunction.

The Heaters may turn on and off during use. This does not indicate a malfunction.

- When the Oven Interior becomes hot, the thermistor operates and the Heaters automatically turn on and off to prevent the product from overheating.
- When using consecutively, the thermistor operates and the frequency of the Heaters turning on and off increases or the Heaters may not turn on for a while, so the cooking time may need to be extended. Watch the food and adjust the cooking time accordingly.

Cooling Fan

- A Cooling Fan is incorporated into this product to protect internal parts. The Cooling Fan will rotate while in operation, and it may continue rotating for some time after completion of the operation. You may hear the fan rotating.

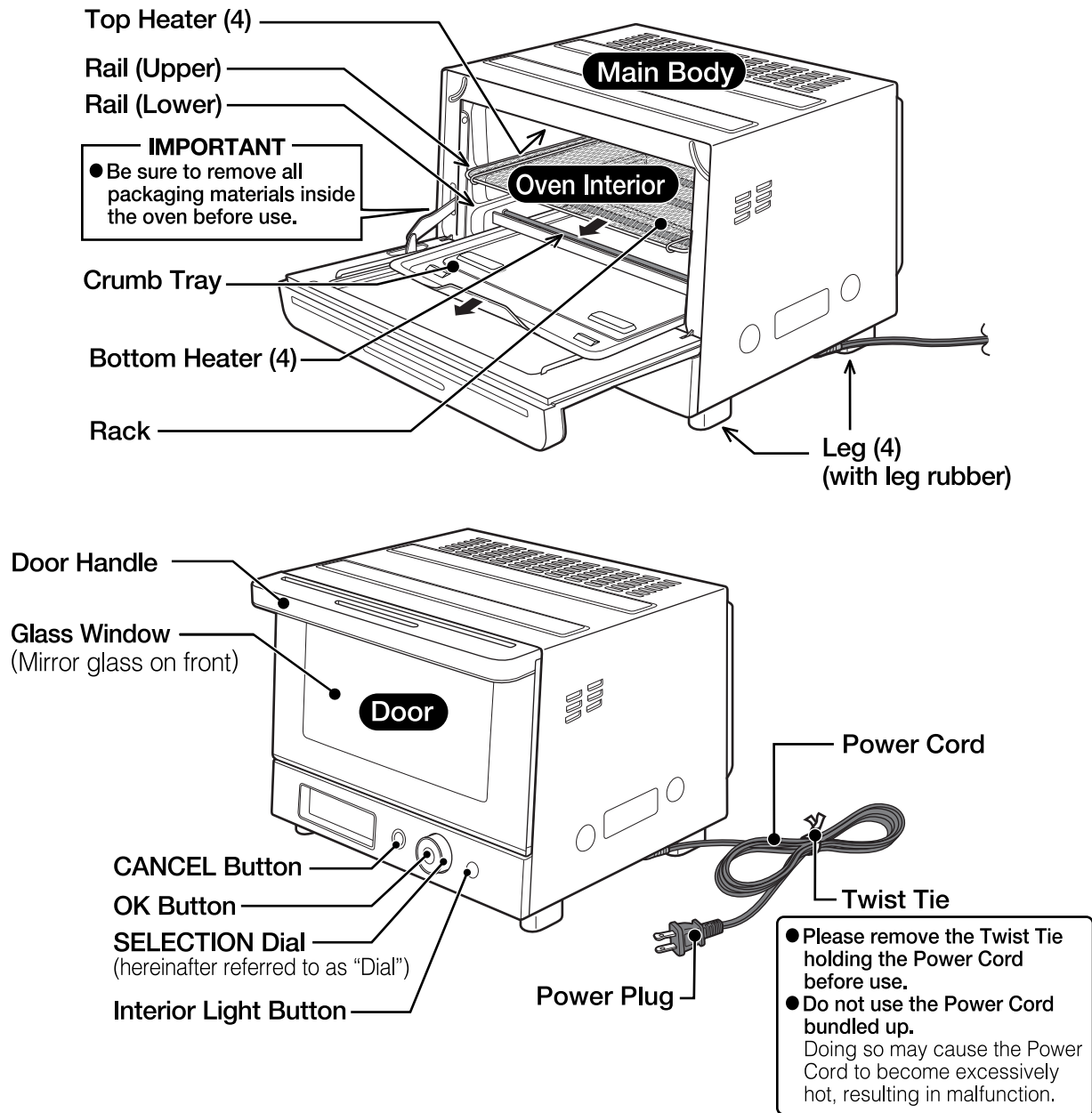
FUNCTION LIST

TOAST	Use when toasting unfrozen or frozen sliced bread.
BAGEL	Use when baking unfrozen or frozen bagels.
PIZZA	Use when baking fresh or frozen pizza.
COOKIE	Use when baking fresh or refrigerated cookie dough.
BAKE	Use when baking cakes, brownies, muffins, pies, baked potatoes, quiche, quesadillas, pork cutlet, etc.
ROAST	Use when roasting meats, fish and vegetables.
BROIL	Use to broil the top of casseroles or to finish other dishes. Only the Top Heaters will turn on.
HOMEMADE	Use for the second proofing and then baking of formed bread dough such as rolls and stromboli.
RISE	Use to proof bread and pizza dough.
TIMED TOAST	Use to toast English muffins or frozen waffles.
REHEAT	Use to reheat various cooked foods.
KEEP WARM	Use to keep various foods warm.

- When cooking commercially sold foods, refer to the cooking temperature and cooking time recommended by the manufacturer.

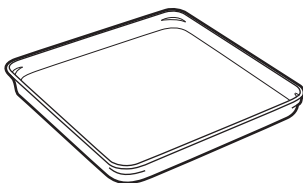
PARTS NAMES

● How to attach and remove the Rack and Crumb Tray. (See pg. 41)

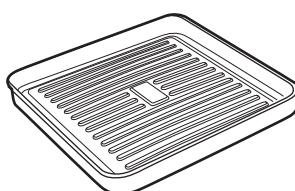


Accessories

Baking Tray (1 pc)



Broil Tray (1 pc)



CAUTION

- The Baking Tray or Broil Tray may make noises due to warping during cooking, but this does not indicate a malfunction.
- Line the bottom of the Baking Tray and Broil Tray with aluminum foil to help prevent messes and/or stains. When heating pizza or fried foods, press the aluminum foil with your fingers to form it to the shape of the Baking Tray or Broil Tray for better cooking results.
- The pattern from the Broil Tray may appear on the bottom of foods.

PARTS NAMES (cont.)

CONTROL PANEL

Operation Light

- Illuminates during operation.

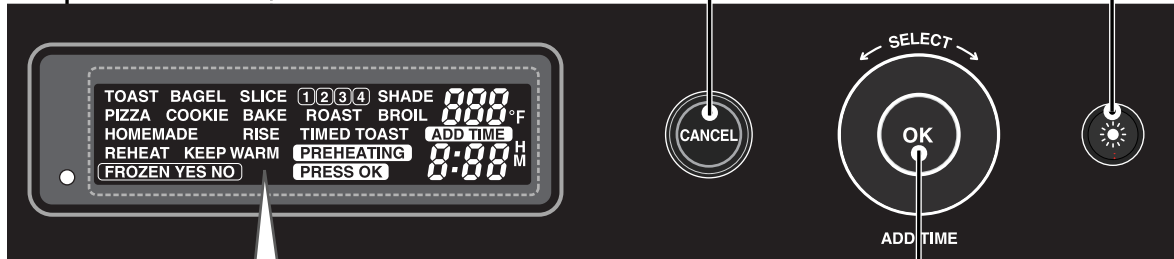
This Display is an example only, and will not appear in actual use.

CANCEL Button

- Use to cancel the selected setting.
- Use to stop cooking mid-way.
- Use to turn off the Display (turn off the power).

Interior Light Button

- Use when looking inside the toaster oven.
- Pressing the Interior Light Button will turn on the interior light for about 30 seconds while the Power Plug is inserted into the outlet. Pressing the Interior Light Button again will turn it off.



Display

- The Display will turn on when the OK Button is pressed.

The Display will also turn on when the Power Plug is inserted into the outlet. The Display will turn off if the product is not operated for 10 minutes.

- White lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.

OK Button

- Use to turn on the product.
- Use to accept the function, number of slices (toast, bagel), shade (degree of brownness), temperature, and cooking time.
- Use to start cooking.
- Use to add cooking time while ADD TIME is blinking.

SELECTION Dial

(hereinafter referred to as "Dial")

- Select the function, number of slices (toast, bagel), shade (degree of brownness), temperature, and cooking time.

How to Set the Functions



The function will advance from TOAST, BAGEL, PIZZA and so on.



The function will return in reverse order from KEEP WARM, REHEAT, TIMED TOAST, and so on.

- For details, see step 3 on pg. 11.

Temperature Setting



Increases the temperature in 5°F or 10°F increments.



Decreases the temperature in 5°F or 10°F increments.

- Temperature can be set from 80°F to 450°F, depending on the function selected. (See pg. 11)
- The temperature will increase or decrease continuously as the Dial is turned. When it reaches the minimum or maximum temperature that can be set, two short beeps sound twice, and the temperature will stop changing.

How to Set The Cooking Time

- The length of time that can be set and how to set it changes depending on the function selected. (See pg. 11)

<Example: BAKE Function>



Advances from 1:00M-->2:00M-->3:00M and so on.



Returns from 2:00H, 1:55H, 1:50H, 1:45H, 1:40H and so on.

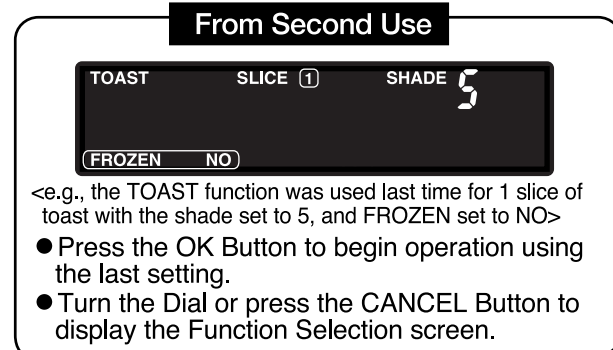
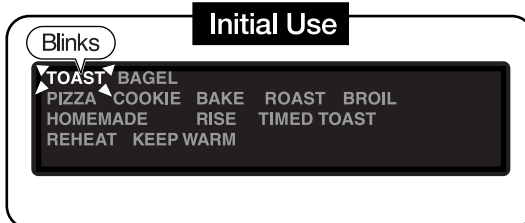
- The time will advance or return continuously as the Dial is turned. When it reaches the minimum or maximum time that can be set, two short beeps sound twice, and the time will stop changing.
- The cooking time can be increased or decreased during preheating and cooking using the Dial (manual cooking functions only).
- The cooking time can also be added by turning the Dial while ADD TIME is blinking.

HOW TO USE

1 Insert the Power Plug into an electrical outlet. (The Display will turn on, and the Function Selection screen will be displayed.)

The settings last used will be displayed.

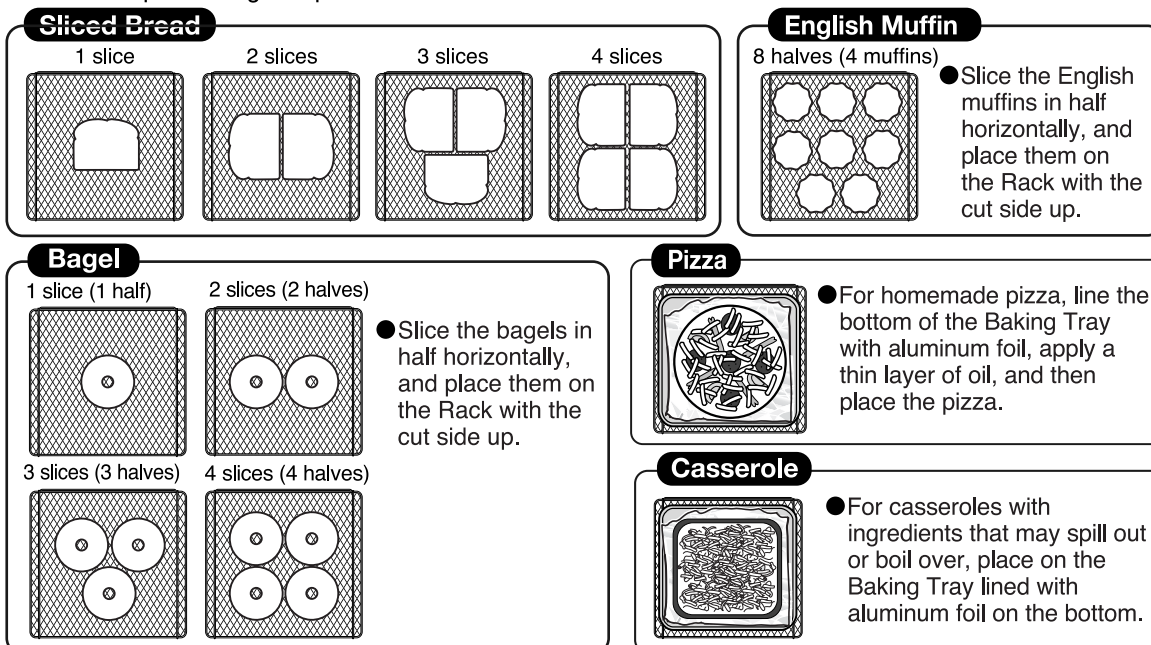
- The function last used will be retained in memory, even if the Power Cord is unplugged, unless the last function used was HOMEMADE.



2 Place the Rack on the rails inside, place food on top, and close the door.

Always line the bottom of the Baking Tray and Broil Tray with aluminum foil when baking foods such as homemade pizza or cookies, etc.

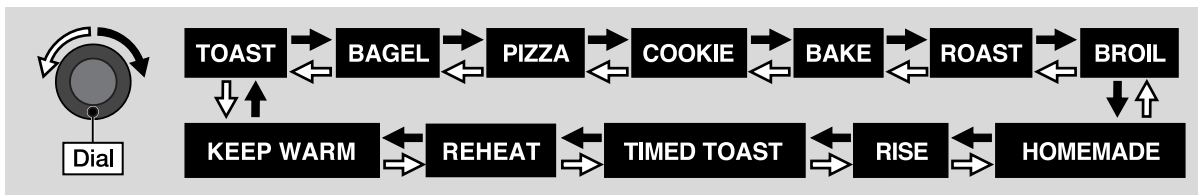
- Use the Baking Tray and Broil Tray for greasy foods or foods with liquid. The Baking Tray and Broil Tray may warp depending on the type of food being heated. Arrange the foods evenly across the Tray, or use an oven-safe dish.
- Do not place foods on the opened Door.
- Arrange foods as shown below, as they may cook unevenly depending on how they are placed.
- How breads and bagels are placed may cause uneven baking. Please place them on the center of the Rack as illustrated below.
- Arranging foods as shown may not be possible depending on the size, type, or shape of the food.
- For functions that require preheating (i.e., PIZZA, COOKIE, BAKE, and ROAST functions) place the food after preheating completes.



HOW TO USE (cont.)

3 Turn the Dial to set the function and other settings.

Turning the Dial will advance the blinking function in the following order. When the function returns to TOAST, two short beeps will sound and the blinking function will stop moving.



- The settings will vary depending on the function selected. For details, see "HOW TO SET THE FUNCTIONS."

Function	Available Setting Options	ADD TIME Options (See pg. 13)	
		Use of OK Button Each Press Will Add	Maximum Add time
Automatic	TOAST (See pg. 14) SLICE 1-4 slices → SHADE 1-5 → FROZEN YES NO	10 seconds	10 minutes
	BAGEL (See pg. 15) SLICE 1-4 slices → SHADE 1-5 → FROZEN YES NO	10 seconds	10 minutes
Manual	PIZZA (See pg. 16) Temperature 350-450°F → Time 1-30 minutes (With Preheating)	1 minute	30 minutes
	COOKIE (See pg. 16) Temperature 300-400°F → Time 1 minute - 1 hour (With Preheating)	1 minute	1 hour
	BAKE (See pg. 17) Temperature 120-450°F → Time 1 minute - 2 hours (With Preheating)	1 minute	2 hours
	ROAST (See pg. 18) Temperature 170-450°F → Time 1 minute - 2 hours (With Preheating)	1 minute	2 hours
	BROIL (See pg. 18) Time 1-20 minutes	1 minute	20 minutes
	HOMEMADE (See pg. 19) RISE Temperature 80-110°F → RISE Time 1 minute - 2 hours → BAKE Temperature 120-450°F → BAKE Time 1 minute - 2 hours	1 minute	2 hours
	RISE (See pg. 20) Temperature 80-110°F → Time 1 minute - 2 hours	1 minute	2 hours
	TIMED TOAST (See pg. 20) Time 10 seconds - 15 minutes	10 seconds	15 minutes
	REHEAT (See pg. 21) Temperature 300-450°F → Time 1 minute - 1 hour	1 minute	1 hour
	KEEP WARM (See pg. 21) Temperature 140-300°F → Time 10 minutes - 2 hours	10 minutes	2 hours

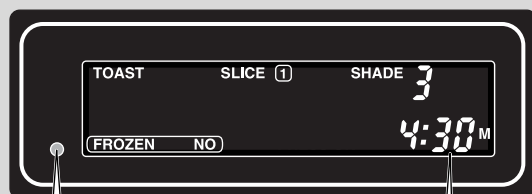
- The setting last used for each function will be retained in memory.
- A preset length of time for each function will be added with every press of the OK Button while ADD TIME is blinking.
- See pg. 9 for how to set the temperature and time.

HOW TO USE (cont.)

4 Press the OK Button to begin cooking.

The Operation Light will turn on and cooking will begin. The time remaining until completion will be displayed.

Example: The TOAST function is selected for 1 slice of toast with the shade set to 3 and FROZEN set to NO



- For automatic functions such as TOAST and BAGEL, the remaining time until completion may differ from the actual cooking time. The cooking time will vary depending on the power supply voltage, room temperature, temperature inside the oven, or the shade selected.
- For automatic functions such as TOAST and BAGEL, the cooking time is automatically adjusted during cooking. The remaining time displayed may advance quickly or stop, as the toaster oven makes adjustments to heating time as needed.

PREHEATING will be displayed for functions requiring preheating.

When preheating is complete, a long beep will sound, PREHEATING will disappear and PRESS OK blinks on the Display. Place the food inside and press the OK Button.

- After preheating, the door and interior are hot. Use an oven mitt or other cloth when placing foods.
- Two short beeps sound twice at 1 minute intervals until the OK Button is pressed. The Display will turn off after 10 minutes if the OK Button is not pressed. In that case, please start over from Step 3 on pg. 11.

- If used continuously without cooling the Oven Interior, the thermistor may prevent the heater from turning on, or the Display may show H2 or HH, to prevent the Oven Interior from overheating. (See pg. 43)
- The Display will show HH if the Oven Interior temperature is higher than the preheating temperature. (See pg. 43)
- The cooking time can be increased or decreased during preheating and cooking using the Dial (manual cooking functions only).
- Do not overheat foods. Doing so may cause foods to burn or catch fire. Be especially careful when cooking foods high in sugar, fat or oil, such as cookies.
- A sound switching the heater or the cooling fan may be heard during cooking. This does not indicate a malfunction.
- Toasting breads or foods with moisture may cause steam to arise from the gap between the main body and door. This does not indicate a malfunction.

To change the function or other settings after pressing the OK Button...

Press the CANCEL Button and start over from Step 3 on pg. 11.

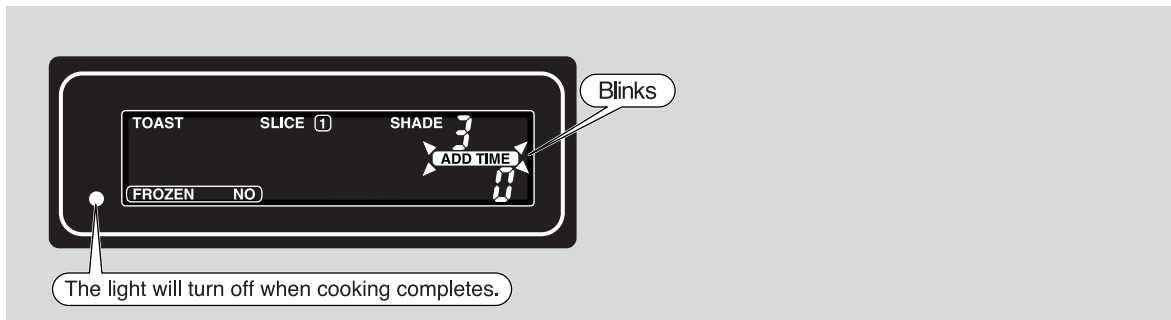
To stop cooking during operation...

Press the CANCEL Button.
(The Operation Light turns off.)

HOW TO USE (cont.)

5 Cooking completes.

Five long beeps will sound and cooking completes.



- Cooking time can be added while ADD TIME is blinking.

Add cooking time while monitoring the progress if the food is not cooked through.

The time that can be added varies by function. (See pg. 11)

- When cooking starts, ADD TIME will stop blinking and stay on.

HOW TO USE ADD TIME

- Add time by pressing the OK Button:

Press the OK Button to start immediately. Each press of the OK Button will add a preset length of time according to the function.

- Add time by turning the Dial:

Turn the Dial to the desired cooking time and to start immediately. Please take caution as pressing the OK Button after turning the Dial will add a preset length of time.

- ADD TIME will turn off about 5 minutes after cooking completes. To add cooking time after the ADD TIME turns off, set the function and settings again. For TOAST or BAGEL functions, use the TIMED TOAST function to add time manually.

- The Baking Tray, Broil Tray and other parts are hot. Please use an oven mitt or other cloth when removing foods.
- If used continuously without cooling the Oven Interior, the thermistor may prevent the heater from turning on, or the Display may show H2 or HH, to prevent the Oven Interior from overheating. (See pg. 43)

6 Press the CANCEL Button twice to turn off the power.

The Display turns off.

- For safety, the Display and power will turn off in about 10 minutes if the CANCEL Button is not pressed.
- Unplug the Power Plug from the electrical outlet after use.
(Always hold the Power Plug. Never pull on the Power Cord.)

HOW TO SET THE FUNCTIONS AUTOMATIC COOKING FUNCTIONS

TOAST

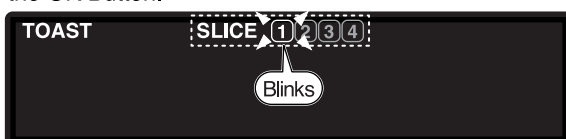
Example: TOAST SLICE: 1 SHADE: 3 FROZEN: NO

Rack Position: Upper

- ① Use the Dial to select **TOAST** and press the OK Button.



- ② Use the Dial to select the number of slices and press the OK Button.



- ③ Use the Dial to select the shade and press the OK Button.



- ④ Use the Dial to select FROZEN (YES or NO) and press the OK Button to start heating.
(The Operation Light turns on.)



Time Guidelines

	FROZEN: YES	FROZEN: NO
1-4 slices	5 min. 30 sec. - 9 min. 30 sec.	3 min. 30 sec. - 8 min.

(The cooking time will vary depending on the power supply voltage, room temperature, temperature inside the oven, or the shade selected.)

SHADE Setting

SHADE	1	2	3	4	5
	←				→
	Lighter				Darker

- Do not use the Automatic Cooking Function (TOAST) for certain types of breads such as thinly sliced bread, whole wheat bread, and breads high in sugar, fat or oil. Use the TIMED TOAST function while monitoring the progress.
- The TOAST function is designed to toast the bottom of the bread lightly.
- Dense or moist breads tend to toast lighter. Please adjust the SHADE accordingly.
- Dry bread tend to toast darker. Please adjust the SHADE accordingly.
- Breads stored in the refrigerator or cold bread may not heat thoroughly, or may toast lighter.

When toasting frozen breads...

- Remove the frost on the surface and bake while frozen.
- It will take longer to bake as it bakes while defrosting.
- The shade may differ, or the interior may not heat sufficiently depending on the state of frozenness, power supply voltage, room temperature, temperature inside the oven, or the type, size and thickness of the bread.

- Add cooking time if the food is not heated through. (See pg. 13)

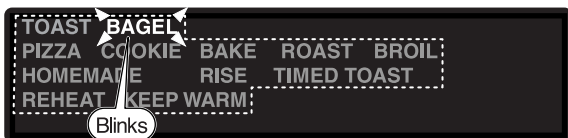
HOW TO SET THE FUNCTIONS (cont.) **AUTOMATIC COOKING FUNCTIONS**

BAGEL

Example: **BAGEL** | **SLICE: 2 (2 halves)** | **SHADE: 3** | **FROZEN: NO**

Rack Position: Upper

- ① Use the Dial to select **BAGEL** and press the OK Button.



- ② Use the Dial to select the number of slices and press the OK Button.



- ③ Use the Dial to select the shade and press the OK Button.



- ④ Use the Dial to select FROZEN (YES or NO) and press the OK Button to start heating.
(The Operation Light turns on.)



Time Guidelines

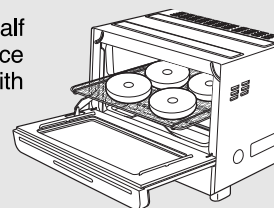
	FROZEN: YES	FROZEN: NO
1-4 slices (1-4 halves)	6 min. 30 sec. - 13 min.	4 min. - 10 min.

(The cooking time will vary depending on the power supply voltage, room temperature, temperature inside the oven, or the shade selected.)

SHADE Setting

SHADE	1	2	3	4	5
	←				→
	Lighter				Darker

- Slice the bagels in half horizontally, and place them on the Rack with the cut side up.



- Do not use the Automatic Cooking Function (BAGEL) for bagels high in sugar, fat or oil. Use the TIMED TOAST function while monitoring the progress.
- Bagels tend to burn around the edges. Please monitor the progress and adjust the SHADE setting.
- The BAGEL function warms the bottom while toasting the top. To toast the bottom of the bagel, please use the TIMED TOAST and monitor the progress.
- The BAGEL function is designed for a standard bagel (approx. 95g / 3.4 oz.). Heavier bagels will toast lighter, while lighter bagels will toast darker. Please adjust the SHADE accordingly.

When baking frozen bagels...

- Remove the frost on the surface and bake while frozen.
- It will take longer to bake as it bakes while defrosting.
- The shade may differ, or the interior may not heat sufficiently depending on the state of frozenness, power supply voltage, room temperature, temperature inside the oven, or the type, size and thickness of the bagel.

- Add cooking time if the food is not heated through. (See pg. 13)

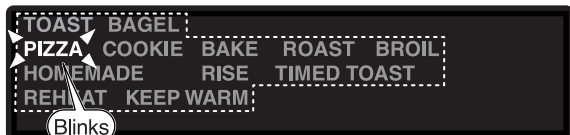
HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

PIZZA

Example: PIZZA Temperature Setting: 425°F Cooking Time: 15 minutes

① Use the Dial to select **PIZZA** and press the OK Button.



- The cooking time can be increased or decreased during preheating and cooking using the Dial.
- When baking homemade pizza, please refer to the recipes on pg. 22-23.

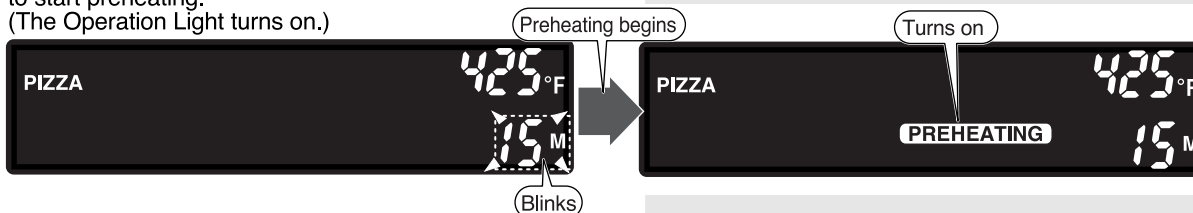
When baking frozen pizza...

- Remove the frost on the surface and bake while frozen.
- The shade may differ, or the interior may not heat sufficiently depending on the state of frozenness, power supply voltage, room temperature, temperature inside the oven, or the type, size and thickness of the pizza.

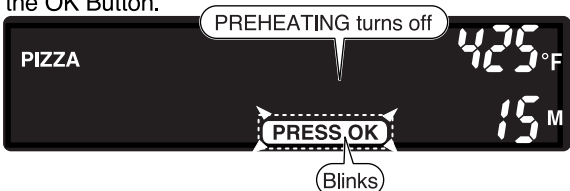
② Use the Dial to set the temperature and press the OK Button.



③ Use the Dial to set the time and press the OK Button to start preheating.
(The Operation Light turns on.)



④ When a long beep sounds to alert completion of preheating, open the Door, put the food in, and press the OK Button.



■ Add cooking time if the food is not heated through. (See pg. 13)

COOKIE

Example: COOKIE Temperature Setting: 350°F Cooking Time: 10 minutes

① Use the Dial to select **COOKIE** and press the OK Button.



- The cooking time can be increased or decreased during preheating and cooking using the Dial.
- When baking homemade cookies, please refer to the recipes on pg. 24-25.

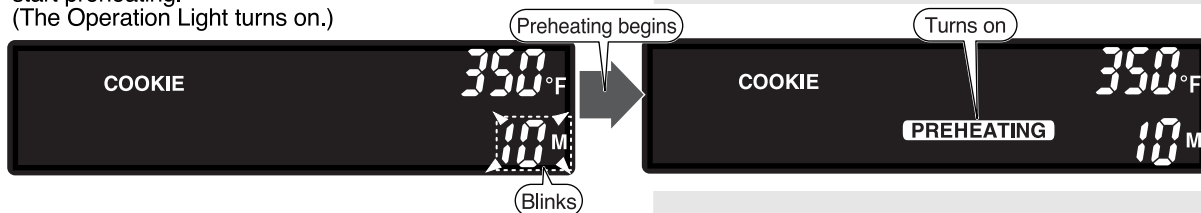
② Use the Dial to set the temperature and press the OK Button.



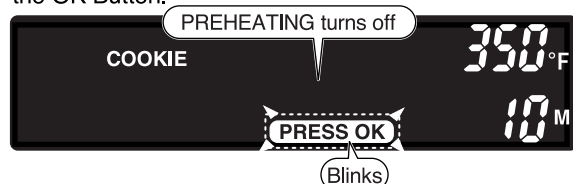
HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

- ③ Use the Dial to set the time and press the OK Button to start preheating.
(The Operation Light turns on.)



- ④ When a long beep sounds to alert completion of preheating, open the Door, put the food in, and press the OK Button.



■ Add cooking time if the food is not heated through. (See pg. 13)

BAKE

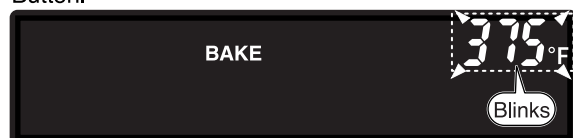
Example: **BAKE** | Temperature Setting: 375°F | Cooking Time: 30 minutes

- ① Use the Dial to select **BAKE** and press the OK Button.

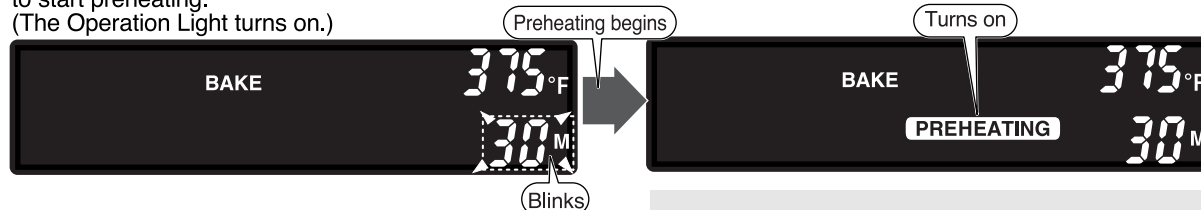


- The cooking time can be increased or decreased during preheating and cooking using the Dial.
- See pg. 24-31 for recipes.

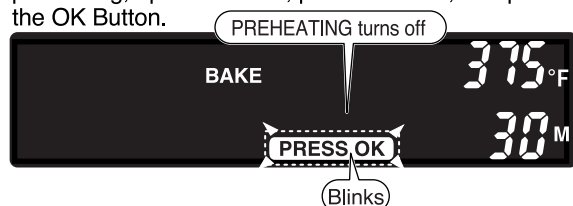
- ② Use the Dial to set the temperature and press the OK Button.



- ③ Use the Dial to set the time and press the OK Button to start preheating.
(The Operation Light turns on.)



- ④ When a long beep sounds to alert completion of preheating, open the Door, put the food in, and press the OK Button.



■ Add cooking time if the food is not heated through. (See pg. 13)

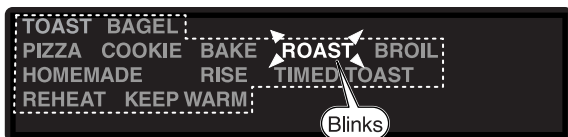
HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

ROAST

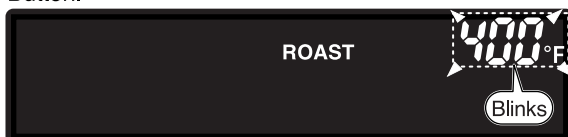
Example: ROAST | Temperature Setting: 400°F | Cooking Time: 30 minutes

- ① Use the Dial to select **ROAST** and press the OK Button.

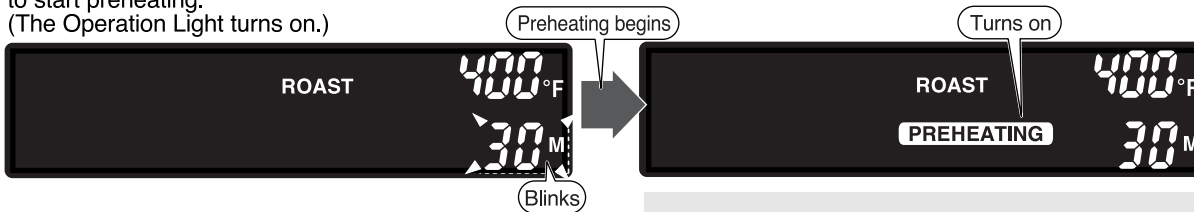


- The cooking time can be increased or decreased during preheating and cooking using the Dial.
- See pg. 30-35 for recipes.

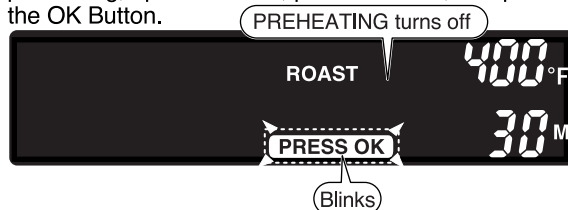
- ② Use the Dial to set the temperature and press the OK Button.



- ③ Use the Dial to set the time and press the OK Button to start preheating. (The Operation Light turns on.)



- ④ When a long beep sounds to alert completion of preheating, open the Door, put the food in, and press the OK Button.

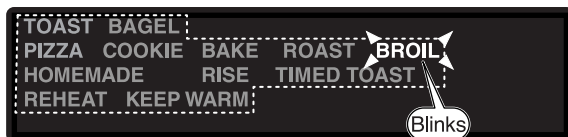


- Add cooking time if the food is not heated through. (See pg. 13)

BROIL

Example: BROIL | Cooking Time: 10 minutes

- ① Use the Dial to select **BROIL** and press the OK Button.



- There is no preheating.
- The temperature will not show in the Display, but is set at 400°F.
- The cooking time can be increased or decreased during cooking using the Dial.
- See pg. 34-36 for recipes.

- ② Use the Dial to set the time and press the OK Button to start cooking. (The Operation Light turns on.)



- Add cooking time if the food is not broiled enough. (See pg. 13)

HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

HOMEMADE

Example: HOMEMADE

RISE Temperature Setting: 100°F

RISE Cooking Time: 30 minutes

BAKE Temperature Setting: 375°F

BAKE Cooking Time: 30 minutes

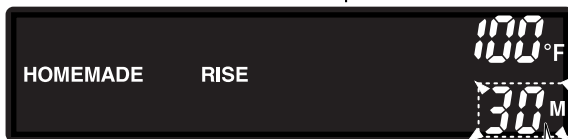
- ① Use the Dial to select **HOMEMADE** and press the OK Button.



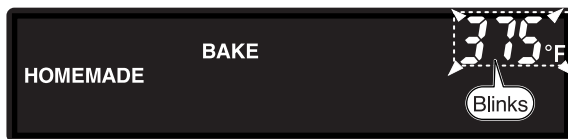
- ② Set the RISE temperature and time.
Use the Dial to set the temperature and press the OK Button.



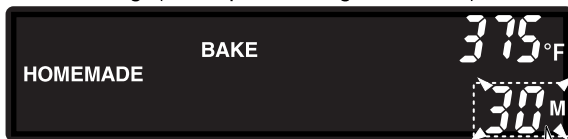
Use the Dial to set the time and press the OK Button.



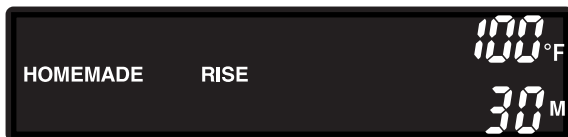
- ③ Set the BAKE temperature and time.
Use the Dial to set the temperature and press the OK Button.



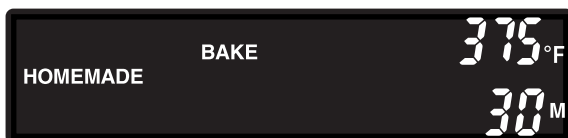
Use the Dial to set the time and press the OK Button to start cooking. (The Operation Light turns on.)



The display will switch to the RISE setting and will begin proofing.



When the RISE setting is complete, the display will automatically switch to the BAKE setting and begin baking.



- There is no preheating.
- The cooking time can be increased or decreased during cooking using the Dial.
- There is no shade setting on the HOMEMADE function.
- Because the HOMEMADE function includes the proofing process, the function cannot be used consecutively without cooling the Oven Interior.
- HH may appear in the Display and the toaster oven may not operate when pressing the OK Button. The toaster oven cannot be used if the Oven Interior is hotter than the set temperature. (See pg. 43)
- See pg. 37-38 for recipes.

■ Add cooking time if the food is not heated through. (See pg. 13)

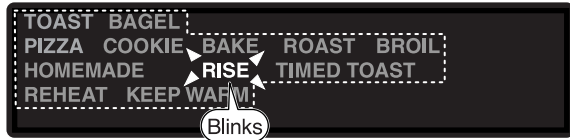
HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

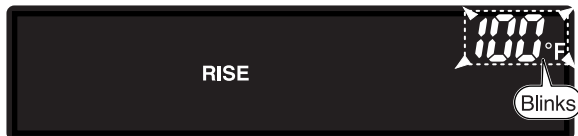
RISE

Example: RISE Temperature Setting: 100°F Cooking Time: 30 minutes

① Use the Dial to select **RISE** and press the OK Button.



② Use the Dial to set the temperature and press the OK Button.



③ Use the Dial to set the time and press the OK Button to start cooking.
(The Operation Light turns on.)



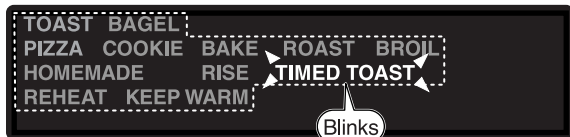
- There is no preheating.
- The cooking time can be increased or decreased during cooking using the Dial.
- HH may appear in the Display and the toaster oven may not operate when pressing the OK Button. The toaster oven cannot be used if the Oven Interior is hotter than the set temperature. (See pg. 43)

■ Add time if the dough has not risen enough. (See pg. 13)

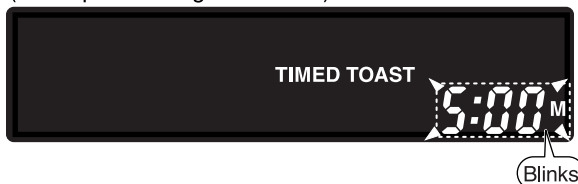
TIMED TOAST

Example: TIMED TOAST Cooking Time: 5 minutes

① Use the Dial to select **TIMED TOAST** and press the OK Button.



② Use the Dial to set the time and press the OK Button to start cooking.
(The Operation Light turns on.)



- There is no preheating.
- The cooking time can be increased or decreased during cooking using the Dial.
- See pg. 39 for recipe.

■ Add cooking time if the food is not heated through. (See pg. 13)

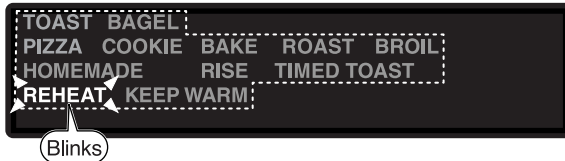
HOW TO SET THE FUNCTIONS (cont.)

MANUAL COOKING FUNCTIONS

REHEAT

Example: REHEAT Temperature Setting: 325°F Cooking Time: 5 minutes

- ① Use the Dial to select **REHEAT** and press the OK Button.



- ② Use the Dial to set the temperature and press the OK Button.



- ③ Use the Dial to set the time and press the OK Button to start cooking.
(The Operation Light turns on.)



- There is no preheating.
- The cooking time can be increased or decreased during cooking using the Dial.
- Be careful not to overheat fried foods as oil from the food may ignite.

■ Add cooking time if the food is not heated through. (See pg. 13)

KEEP WARM

Example: KEEP WARM Temperature Setting: 150°F Cooking Time: 20 minutes

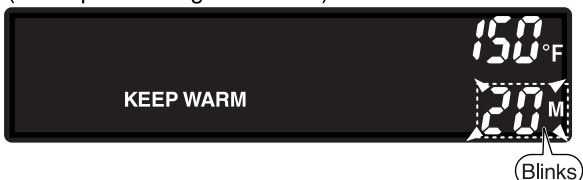
- ① Use the Dial to select **KEEP WARM** and press the OK Button.



- ② Use the Dial to set the temperature and press the OK Button.



- ③ Use the Dial to set the time and press the OK Button to start cooking.
(The Operation Light turns on.)



- There is no preheating.
- The cooking time can be increased or decreased during cooking using the Dial.

■ Add time to keep foods warm longer. (See pg. 13)

RECIPES

Note

The measurements used in these Recipes:

• 1 cup = 237mL • 1 Tbsp. = 15mL • 1 tsp. = 5mL

- The cooking temperatures and times listed below are guidelines. Please stay by the toaster oven and monitor the foods while they cook. Especially when cooking smaller amounts of foods, the food may burn easily even with the cooking time listed below, and may cause fire.
- The actual cooking time and how the food is cooked will vary according to the power supply voltage, the room temperature, the temperature inside the oven, the temperature, size, amount and type of foods, the container used, and other factors.
- Open and close the door quickly during preheating and cooking, as opening the door lowers the oven temperature.
- Add cooking time if the food is not heated through.
- Use one of the following methods to add cooking time:

During Cooking: Turn the Dial.

After Cooking
(ADD TIME is blinking):

Press the OK Button to start immediately. Each press of the OK Button will add a preset length of time according to the function.

Turn the Dial to the desired cooking time and to start immediately. Please take caution as pressing the OK Button after turning the Dial will add a preset length of time.

After Cooking (ADD TIME not displayed): Reset the function and settings.

Homemade Margherita Pizza

Yield: One 12" (approx. 30cm) pizza	Rack Position: Lower	Use the Baking Tray
Function: RISE	Temperature Setting: 90°F	Suggested Time: 40 minutes
Function: PIZZA	Temperature Setting: 450°F	Suggested Time: 8 minutes

Ingredients

<Pizza Dough>

- (A) {
- 1 cup + 2 Tbsp. bread flour
 - 2 tsp. sugar
 - 1/2 tsp. salt
- (B) {
- 1/3 cup water (86°F / 30°C)
 - 1/2 Tbsp. olive oil
 - 1/2 tsp. rapid rise yeast

<Tomato Sauce>

- 1/4 cup tomato purée
- 1 Tbsp. ketchup
- A pinch of salt and black pepper

<Toppings>

- (C) {
- 4 oz. fresh mozzarella cheese, sliced 1/8" (approx. 3mm) thin
 - 2.5 oz. cherry tomatoes, sliced
 - 5 basil leaves

How to Prepare

- ① Place (A) in a bowl and mix, then add (B) and mix with a spatula.
- ② When the dough comes together, knead by hand for about 15 minutes.
(Kneading is complete when the surface becomes smooth, and the dough can be stretched thin enough to see your fingers through it.)
- ③ Coat a heat-resistant bowl with a thin layer of olive oil (not included in ingredients). Roll the dough so the surface is smooth, place in the bowl and cover with aluminum foil.
- ④ Place the rack on the lower rail, and place the bowl on top. Turn the Dial to select RISE. Set the temperature and time to 90°F and 40 minutes, and press the OK Button to start proofing the dough.
 - Proofing is done when the dough doubles in size, and the indentation remains when you press your finger in (dust finger with bread flour, not included in ingredients). Add more time if necessary.
- ⑤ Lightly press down on the dough to deflate.
 - If the dough is too sticky, sprinkle a small amount of bread flour (not included in ingredients).
- ⑥ Roll the dough to smooth the surface, then cover with a cloth and allow to rest for about 20 minutes.
- ⑦ Use a rolling pin to roll out the dough until about 12" (approx. 30cm) in diameter.
- ⑧ Line the bottom of the Baking Tray with aluminum foil, brush with 1/2 Tbsp. olive oil (not included in ingredients), place the dough and poke holes all over with a fork.
- ⑨ Mix all ingredients for tomato sauce.
- ⑩ Spread tomato sauce over the dough, and top with (C).
- ⑪ Turn the Dial to select PIZZA. Set the temperature and time to 450°F and 8 minutes, and press the OK Button to start preheating.
- ⑫ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - Be careful when adding time, as the bottom side may become dark.
 - To add more color to the top, please use the BROIL function.
- ⑬ Top with basil leaves when finished.

RECIPES (cont.)

Buffalo Chicken Pizza

Yield: One 12" (approx. 30cm) pizza	Rack Position: Lower	Use the Baking Tray
Function: RISE	Temperature Setting: 90°F	Suggested Time: 40 minutes
Function: PIZZA	Temperature Setting: 425°F	Suggested Time: 11 minutes

Ingredients

<Pizza Dough>

- 2-1/4 cups bread flour
- Ⓐ { • 1-1/2 Tbsp. sugar
- 1 tsp. salt
- 2/3 cup water (86°F / 30°C)
- Ⓑ { • 1 Tbsp. olive oil
- 1 tsp. rapid rise yeast

<Sauce>

- 3 Tbsp. Buffalo wing sauce

<Toppings>

- 6 oz. cooked chicken, roughly chopped
- 1/4 cup chopped onion
- Ⓒ { • 1/4 cup chopped celery
- 3 Tbsp. Buffalo wing sauce
- 1/4 tsp. dried oregano
- Ⓓ { • 4 oz. Monterey Jack cheese, shredded
- 2 oz. blue cheese, crumbled
- Ranch dressing, as desired

How to Prepare

- ① Place Ⓐ in a large bowl and mix, then add Ⓑ and mix with a spatula.
- ② When the dough comes together, knead by hand for about 15 minutes.
(Kneading is complete when the surface becomes smooth, and the dough can be stretched thin enough to see your fingers through it.)
- ③ Coat a heat-resistant bowl with a thin layer of olive oil (not included in ingredients). Roll the dough so the surface is smooth, place in the bowl and cover with aluminum foil.
- ④ Place the rack on the lower rail, and place the bowl on top. Turn the Dial to select RISE. Set the temperature and time to 90°F and 40 minutes, and press the OK Button to start proofing the dough.
• Proofing is done when the dough doubles in size, and the indentation remains when you press your finger in (dust finger with bread flour, not included in ingredients). Add more time if necessary.
- ⑤ Lightly press down on the dough to deflate.
• If the dough is too sticky, sprinkle a small amount of bread flour (not included in ingredients).
- ⑥ Roll the dough to smooth the surface, then cover with a cloth and allow to rest for about 20 minutes.
- ⑦ Use a rolling pin to roll out the dough until about 12" (approx. 30cm) in diameter.
- ⑧ Line the bottom of the Baking Tray with aluminum foil, brush with 1/2 Tbsp. olive oil (not included in ingredients), place the dough and poke holes all over with a fork.
- ⑨ Mix Ⓒ in a bowl.
- ⑩ Spread the sauce over the dough, spoon the ingredients from ⑨ evenly, and top with Ⓓ.
- ⑪ Turn the Dial to select PIZZA. Set the temperature and time to 425°F and 11 minutes, and press the OK Button to start preheating.
- ⑫ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
• Be careful when adding time, as the bottom side may become dark.
• To add more color to the top, please use the BROIL function.
- ⑬ When finished, serve with ranch dressing if preferred.

RECIPES (cont.)

Oatmeal Raisin Cookies

Yield: 16 cookies

Rack Position: Lower

Use the Baking Tray

Function: COOKIE

Temperature Setting: 350°F

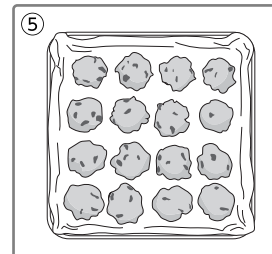
Suggested Time: 13 minutes

Ingredients

- | | |
|---|--|
| <p>① {</p> <ul style="list-style-type: none"> • 1/2 cup all-purpose flour • 1/4 tsp. baking soda • 1/2 tsp. ground cinnamon • 1/4 tsp. salt <p>• 2 oz. unsalted butter, room temperature</p> <p>• 3 Tbsp. sugar</p> | <ul style="list-style-type: none"> • 4 Tbsp. light brown sugar • 1 large egg, room temperature, beaten • 1/2 tsp. vanilla extract • 1 cup rolled oats • 1/2 cup raisins |
|---|--|

How to Prepare

- ① Place ① in a bowl and mix lightly.
- ② In another large bowl, cream together the butter, sugar and light brown sugar until smooth.
- ③ Beat in the egg and vanilla extract until soft and light.
- ④ Add the flour mixture from ① gradually. Stir in rolled oats and raisins.
- ⑤ Line the bottom of the Baking Tray with aluminum foil, divide the dough into 16 equal portions (about 1 Tbsp. each), and place evenly on the Baking Tray. Dust the palm of your hands with a small amount of all-purpose flour (not included in ingredients), and press down on each cookie until they are 2" (approx. 5cm) in diameter.
- ⑥ Place the rack on the lower rail. Turn the Dial to select COOKIE. Set the temperature and time to 350°F and 13 minutes, and press the OK Button to start preheating.
- ⑦ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - Adjust the time according to preference.
 - Be careful when adding time, as the bottom side may become dark.
 - To add more color to the top, please use the BROIL function.
- ⑧ When finished, transfer the aluminum foil with the cookies to a cooling rack.
 - Once cooled, peel the cookies gently from the aluminum foil.



Pound Cake

Yield: One 9" x 5" (approx. 23 x 13cm) loaf pan

Rack Position: Lower

Function: BAKE

Temperature Setting: 325°F

Suggested Time: 1 hour 10 minutes

Ingredients

- | | |
|--|--|
| <p>① {</p> <ul style="list-style-type: none"> • 1/3 cup milk • 2 Tbsp. brandy (or rum) • 1 tsp. vanilla extract | <p>② {</p> <ul style="list-style-type: none"> • 2 cups all-purpose flour • 2 tsp. baking powder • 1/2 tsp. salt <p>• 8 oz. unsalted butter, room temperature</p> <p>• 1 cup sugar</p> <p>• 4 large eggs, room temperature, beaten</p> |
|--|--|

How to Prepare

- ① Lightly grease the pan with butter (not included in ingredients), then dust with all-purpose flour (not included in ingredients). Tap to remove excess flour.

RECIPES (cont.)

Sprinkled Sugar Cookies

Yield: 16 cookies

Rack Position: Lower

Use the Baking Tray

Function: COOKIE

Temperature Setting: 350°F

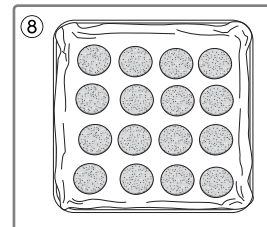
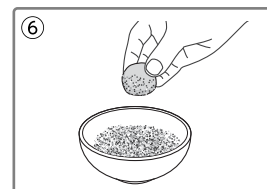
Suggested Time: 12 minutes

Ingredients

- | | |
|--|--|
| <p>① {</p> <ul style="list-style-type: none"> • 3/4 cup all-purpose flour • 1/2 tsp. baking powder • 2 oz. unsalted butter, room temperature • 1/3 cup sugar | <ul style="list-style-type: none"> • 1/2 large egg, room temperature, beaten • 1/2 tsp. vanilla extract <Toppings> • 1 oz. sprinkles |
|--|--|

How to Prepare

- ① Place ① in a bowl and mix lightly.
- ② In another large bowl, cream together the butter and sugar until smooth.
- ③ Beat in the egg and vanilla extract until soft and light.
- ④ Add the flour mixture from ① gradually, then wrap in plastic wrap and refrigerate for about 30 minutes.
- ⑤ Line the bottom of the Baking Tray with aluminum foil.
- ⑥ Divide and roll the dough into 16 equal parts, and press each ball into the sprinkles until half-covered.
- ⑦ Place the dough balls on the Baking Tray, sprinkled side up.
- ⑧ Dust the palm of your hands with a small amount of all-purpose flour (not included in ingredients), and press down on each cookie until they are 2" (approx. 5cm) in diameter.
- ⑨ Place the rack on the lower rail. Turn the Dial to select COOKIE. Set the temperature and time to 350°F and 12 minutes, and press the OK Button to start preheating.
- ⑩ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - Adjust the time according to preference.
 - Be careful when adding time, as the bottom side may become dark.
 - To add more color to the top, please use the BROIL function.
- ⑪ When finished, transfer the aluminum foil with the cookies to a cooling rack.
 - Once cooled, peel the cookies gently from the aluminum foil.



- ② Place ① in a bowl and mix.
- ③ Place ② in a separate bowl and mix lightly.
- ④ Beat the butter in a large bowl until very light. Beat in the sugar until light and fluffy.
- ⑤ Gradually add the beaten eggs and mix thoroughly.
- ⑥ Fold in half the wet ingredients from ② and dry ingredients from ③ and mix roughly with a rubber spatula. Repeat.
- ⑦ Pour batter into the greased and dusted pan, smooth the top, and tap on the bottom a few times to remove excess air.
- ⑧ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 325°F and 1 hour 10 minutes, and press the OK Button to start preheating.
- ⑨ When preheating completes, place the pan in the oven, and press the OK Button to start cooking.
 - Use a bamboo skewer to test doneness. The cake is ready if the skewer comes out clean.
- ⑩ When finished, remove the pan, allow the cake to cool in the pan for about 10 minutes, then remove and cool on a cooling rack.

RECIPES (cont.)

White Chocolate Infused Matcha Brownie

Yield: One 8" (approx. 20cm) square cake pan

Rack Position: Lower

Function: BAKE

Temperature Setting: 350°F

Suggested Time: 35 minutes

Ingredients

- (A) { • 4 oz. white chocolate bar, chopped
• 4 oz. unsalted butter
(B) { • 3/4 cup all-purpose flour
• 3 Tbsp. matcha (powdered green tea)
• 1 cup sugar
• 2 large eggs, beaten

<Extra Ingredients>

- 1/2 cup chopped walnuts, 1/4" (approx. 6mm) cubes

<Toppings>

- Powdered sugar, as needed

How to Prepare

- ① Lightly grease the pan with butter (not included in ingredients), then dust with all-purpose flour (not included in ingredients). Tap to remove excess flour.
- ② Place (A) in a heat-resistant bowl over a pot of simmering water and heat until melted.
- ③ Place (B) in a separate bowl and mix lightly.
- ④ Add sugar to chocolate from ②, then gradually add the beaten eggs while mixing thoroughly.
- ⑤ Add the dry ingredients from ③ and mix well, and add the walnuts and mix.
- ⑥ Pour batter into the greased and dusted pan, smooth the top, and tap on the bottom a few times to remove excess air.
- ⑦ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 350°F and 35 minutes, and press the OK Button to start preheating.
- ⑧ When preheating completes, place the pan in the oven, and press the OK Button to start cooking.
 - If not baked sufficiently, lower the temperature to 325°F and cook a bit longer.
- ⑨ When finished, remove the pan from the oven, leave the brownie in the pan to cool slightly. After about an hour, remove the brownie from the pan.
- ⑩ Top with powdered sugar.

Baked Potatoes

Yield: 4 potatoes

Rack Position: Lower

Use the Baking Tray

Function: BAKE

Temperature Setting: 400°F

Suggested Time: 1 hour

Ingredients

- 4 potatoes (approx. 0.7 lb. each, 2.8 lbs. total)
- 1 Tbsp. olive oil
- Sour cream, as desired

- Salt and black pepper, as desired
- Chopped chives, as desired

RECIPES (cont.)

Fluffy Blueberry Muffins

Yield: One 6-cup muffin pan, 2-3/4" diameter wells

Rack Position: Lower

Function: BAKE

Temperature Setting: 375°F

Suggested Time: 23 minutes

Ingredients

- | | |
|---|---|
| <p>(A) {</p> <ul style="list-style-type: none">• 1 cup all-purpose flour• 1 tsp. baking powder• A pinch of salt <ul style="list-style-type: none">• 2 oz. unsalted butter, room temperature• 1/2 cup sugar• 1 large egg, room temperature, beaten | <p>(B) {</p> <ul style="list-style-type: none">• 1/4 cup milk• 1/2 tsp. vanilla extract• 3 oz. fresh blueberries <p><Toppings></p> <p>12-14 fresh blueberries</p> <p>(C) {</p> <ul style="list-style-type: none">• 1/2 Tbsp. sugar• A pinch of ground cinnamon |
|---|---|

How to Prepare

- ① Lightly grease the pan with butter (not included in ingredients), then dust with all-purpose flour (not included in ingredients). Tap to remove excess flour.
- ② Place (A) in a bowl and mix lightly.
- ③ Beat the butter in a large bowl until very light. Beat in the sugar until light and fluffy.
- ④ Gradually add the beaten egg and mix thoroughly.
- ⑤ Fold in half the dry ingredients from (2) and the wet ingredients from (B), and mix roughly with a rubber spatula. Repeat. Add the blueberries and mix.
- ⑥ Pour batter into the greased and dusted pan, and tap on the bottom a few times to remove excess air. Top with the <Toppings> blueberries, and sprinkle (C) on top.
- ⑦ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 375°F and 23 minutes, and press the OK Button to start preheating.
- ⑧ When preheating completes, place the pan in the oven, and press the OK Button to start cooking.
 - Use a bamboo skewer to test doneness. The muffins are ready if the skewer comes out clean.
- ⑨ When finished, remove the pan, allow the muffins to cool in the pan for about 10 minutes, then remove and cool on a cooling rack.

How to Prepare

- ① Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 400°F and 1 hour, and press the OK Button to start preheating.
- ② Line the bottom of the Baking Tray with aluminum foil.
- ③ Wash and wipe dry the potatoes. Use a fork and prick the potatoes about 10 times, rub olive oil on the surface, and place on the Baking Tray.
- ④ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - The potatoes are cooked through if a bamboo skewer goes through easily.
- ⑤ Top with sour cream, salt, black pepper or chives to taste.

RECIPES (cont.)

French Spinach Quiche

Yield: One 9" (approx. 23cm) pie plate

Rack Position: Lower

Function: BAKE

Temperature Setting: 375°F

Suggested Time: 13 minutes

Function: BAKE

Temperature Setting: 375°F

Suggested Time: 4 minutes

Function: BAKE

Temperature Setting: 325°F

Suggested Time: 40 minutes

Ingredients

<Crust>

- 4 oz. unsalted butter
- Ⓐ { • 1-1/4 cups all-purpose flour
- 1/4 tsp. salt
- 3 Tbsp. cold water (41°F / 5°C)
- 1 egg yolk
- <For Dusting>
- All-purpose flour, as needed

<Filling>

- 2 oz. shallots, thinly sliced
- 1 Tbsp. butter
- 6 oz. frozen spinach
- 3 large eggs
- 3/4 cup heavy cream
- Ⓑ { • 1/2 tsp. salt
- 1/4 tsp. nutmeg
- 1/4 tsp. cayenne pepper
- 3 oz. Gruyère cheese, grated

How to Prepare

<How to Make the Crust>

- Chill the crust ingredients and tools in the refrigerator to prevent the unsalted butter from melting.
- ① Cut the unsalted butter into 1/4" (approx. 6mm) cubes, and chill in the refrigerator for at least 1 hour.
- ② Place Ⓐ in a large bowl and mix lightly.
- ③ Add the chilled butter, and mix using a cutting motion until the mixture resembles coarse cornmeal.
 - If the unsalted butter melts, return the dough to the refrigerator and allow to chill.
- ④ Add cold water and mix with a rubber spatula. Gather the dough without kneading, and turn out onto a floured work surface.
- ⑤ Press the dough with your palm and flatten while dusting with flour if necessary. Cut in half, stack, and flatten. Quickly repeat 5 more times, cover with plastic wrap and allow to rest in the refrigerator for at least 30 minutes.
- ⑥ Place the dough on a floured work surface, and roll out with a rolling pin to a size slightly larger than the pie plate. Lay the rolled out dough on the pie plate, and gently press the dough into place. Slice off any extra dough hanging over the rim of the pie plate.
- ⑦ Poke the bottom evenly with a fork, wrap in plastic wrap and allow to rest in the refrigerator for at least 30 minutes.
- ⑧ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 375°F and 13 minutes, and press the OK Button to start preheating.
- ⑨ When preheating completes, remove the plastic wrap from the pie plate and place in the oven. Press the OK Button to start cooking.
 - Bake until the crust is lightly browned.
- ⑩ When finished, remove the pie plate and brush crust with egg wash.
- ⑪ Return to the oven, and bake for an additional 4 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time.
 - If ADD TIME is no longer displayed, please set the function, temperature and time. (See pg. 13 for ADD TIME.)
- ⑫ When finished, remove the pie plate and allow to cool slightly.

<How to Make the Quiche>

- ① Heat butter in a skillet and sauté the shallots until soft and translucent, and set aside.
- ② Defrost the frozen spinach and wring free of water, then chop.
- ③ In a bowl, mix Ⓑ with a whisk and set aside.
- ④ Layer cheese, sautéed shallots, and spinach in the crust (do not remove from pie plate), then pour the egg mixture.
- ⑤ Turn the Dial to select BAKE. Set the temperature and time to 325°F and 40 minutes, and press the OK Button to start preheating.
- ⑥ When preheating completes, place pie plate in the oven, and press the OK Button to start cooking. (Place pie plate on the tray lined with aluminum foil on the bottom if contents may spill.)
 - Use a bamboo skewer to test doneness. The quiche is ready if the skewer comes out clean.
- ⑦ When finished, remove pie plate, allow to cool slightly, then remove quiche from the pie plate.

RECIPES (cont.)

No-Fry Tonkatsu (Pork Cutlet)

Yield: 4 pieces	Rack Position: Upper ▶ Lower	Use the Baking Tray
Function: BAKE	Temperature Setting: 275°F	Suggested Time: 20 minutes
Function: BAKE	Temperature Setting: 400°F	Suggested Time: 8 minutes
Function: BAKE	Temperature Setting: 400°F	Suggested Time: 8 minutes

Ingredients

- | | |
|--|--|
| <p>Ⓐ {</p> <ul style="list-style-type: none"> • 1 cup panko • 3 Tbsp. vegetable oil <p>• 4 boneless pork loin (approx. 1/2 lb. total), 1/2" (approx. 1.3cm) thick</p> <p>• Salt and black pepper, as needed</p> <p>Ⓑ {</p> <ul style="list-style-type: none"> • 4 tsp. milk • 1 large egg • 3-1/2 Tbsp. all-purpose flour | <p><Tonkatsu Sauce></p> <ul style="list-style-type: none"> • 1 Tbsp. ketchup • 2-1/2 tsp. Worcestershire sauce • 2 tsp. oyster sauce • 2 tsp. sugar • 1 Tbsp. ground white sesame seeds, optional |
|--|--|

How to Prepare

<How to Make Toasted Panko> Rack Position: Upper

- ① Place the rack on the upper rail. Turn the Dial to select BAKE. Set the temperature and time to 275°F and 20 minutes, and press the OK Button to start preheating.
- ② Place Ⓐ in a bowl and mix.
- ③ Line the bottom of the Baking Tray with aluminum foil and spread the panko mixture evenly.
- ④ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
- ⑤ When finished, remove the Baking Tray, transfer the panko to a bowl and mix well.

<How to Make Tonkatsu> Rack Position: Lower

- ① Line the bottom of the Baking Tray with aluminum foil and grease lightly with vegetable oil (not included in ingredients).
- ② Make a few slits on the connective tissue between the meat and fat, pound with a meat tenderizer and sprinkle salt and pepper.
- ③ Place Ⓑ in a bowl and mix.
- ④ Dip each pork piece through the egg, milk and flour mixture, then cover with the toasted panko and press lightly. Place onto the lined Baking Tray.
- ⑤ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 400°F and 8 minutes, and press the OK Button to start preheating.
- ⑥ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
- ⑦ When finished, remove the Baking Tray and flip each pork piece.
- ⑧ Return to the oven, and bake for an additional 8 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time. If ADD TIME is no longer displayed, please set the function, temperature and time. (See pg. 13 for ADD TIME.)
 - Heat until cooked through.
- ⑨ When finished, use a spatula to remove so the crust doesn't come off, cut into 1" (approx. 2.5cm) wide strips, and serve with mixed Tonkatsu sauce.

RECIPES (cont.)

Cheesy Quesadillas

Yield: 4 quesadillas	Rack Position: Lower	Use the Baking Tray
Function: BAKE	Temperature Setting: 350°F	Suggested Time: 15 minutes

Ingredients

- 1 (15 oz.) can black beans
 - 1/2 cup salsa (excess liquid drained)
 - 1/2 tsp. ground cumin
 - 4 flour tortillas, 8" (approx. 20cm) diameter
 - 3.5 oz. Monterey Jack cheese, shredded
 - 1/2 Tbsp. vegetable oil
- <Toppings>
- 2 oz. sour cream (or Greek yogurt)
 - 1/2 cup salsa
 - Lime wedges, as desired

Tender Ribeye Steak

Yield: 2 pieces	Rack Position: Upper	Use the Baking Tray
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 6 minutes
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 6 minutes

Ingredients

- 2 ribeye steaks (approx. 0.8 lb. each, 1.6 lbs. total), 1" (approx. 2.5cm) thick
 - 2 Tbsp. olive oil
- (A)
- 1 tsp. salt
 - 1/2 tsp. black pepper
 - 1/2 tsp. paprika
 - 1/2 tsp. garlic powder
 - 1/4 tsp. onion powder
 - 1/4 tsp. chili powder
- 2 tsp. dried rosemary
 - 2 tsp. dried thyme
 - 2 Tbsp. beef broth
 - 1 oz. butter

Spicy Tri-tip Roast

Yield: One roast	Rack Position: Lower	Use the Broil Tray
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 10 minutes
Function: ROAST	Temperature Setting: 350°F	Suggested Time: 30 minutes

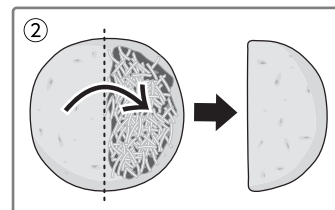
Ingredients

- 2 lbs. tri-tip roast, 2" (approx. 5cm) thick
 - 1 Tbsp. olive oil
- (A)
- 1-1/2 tsp. salt
 - 1 tsp. black pepper
 - 1-1/2 tsp. paprika
 - 1/2 tsp. cayenne pepper
 - 2 tsp. garlic powder
 - 1-1/2 tsp. dried oregano
 - 1 tsp. dried rosemary

RECIPES (cont.)

How to Prepare

- ① Drain the beans, mash half the beans with a potato masher, and mix in the remaining beans, salsa and ground cumin.
- ② Spread the bean mixture evenly on half of the 4 tortillas, top with cheese, and fold in half.
- ③ Line the bottom of the Baking Tray with aluminum foil, grease lightly with vegetable oil (not included in ingredients), and place the quesadillas.
- ④ Brush each quesadilla with vegetable oil.
- ⑤ Place the rack on the lower rail. Turn the Dial to select BAKE. Set the temperature and time to 350°F and 15 minutes, and press the OK Button to start preheating.
- ⑥ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - The quesadillas are done when the cheese is melted and the tortillas are lightly browned.
- ⑦ Cut into wedges, top with sour cream and salsa, and serve with lime wedges.



How to Prepare

- ① Brush steaks with olive oil, mix and spread ①, wrap with plastic wrap and allow to rest at room temperature for about 15 minutes.
- ② Place the rack on the upper rail. Turn the Dial to select ROAST. Set the temperature and time to 450°F and 6 minutes, and press the OK Button to start preheating.
- ③ Unwrap and place the steaks on the Baking Tray, top with rosemary, thyme and beef broth, cut the butter in half and place on top of each steak.
- ④ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
- ⑤ When finished, remove the Baking Tray and flip the steaks.
- ⑥ Return to the oven, and roast for an additional 6 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time.
 - If ADD TIME is no longer displayed, please set the function, temperature and time. (See pg. 13 for ADD TIME.)
 - Remove when steaks reach your desired doneness.

How to Prepare

- ① Brush meat with olive oil, mix and spread ①, wrap with plastic wrap and allow to rest at room temperature for about 30 minutes.
- ② Place the rack on the lower rail. Turn the Dial to select ROAST. Set the temperature and time to 450°F and 10 minutes, and press the OK Button to start preheating.
- ③ Unwrap and place the meat on the Broil Tray.
- ④ When preheating completes, place the Broil Tray in the oven, and press the OK Button to start cooking.
- ⑤ When finished, keep the door closed, press the CANCEL Button and turn the Dial to select ROAST. Set the temperature and time to 350°F and 30 minutes, and press the OK Button to start preheating.
- ⑥ When preheating completes, press the OK Button to start cooking.
- ⑦ When finished, remove the Broil Tray and cover the meat loosely with aluminum foil and let stand for about 30 minutes.
- ⑧ Slice to your preferred thickness.

RECIPES (cont.)

Roasted Lamb Shanks

Yield: 3 pieces	Rack Position: Lower	Use the Baking Tray
Function: ROAST	Temperature Setting: 400°F	Suggested Time: 30 minutes
Function: ROAST	Temperature Setting: 350°F	Suggested Time: 2 hours

Ingredients

- 3 lamb shanks (approx. 3 lbs. total)
- 2 tsp. salt
- 1 tsp. black pepper
- 1-1/2 tsp. garlic powder
- 1 cup beef broth
- 1/2 cup chopped onion
- 1-1/2 tsp. dried rosemary
- 1 tsp. powder mustard

Miso Roasted Salmon

Yield: 4 fillets	Rack Position: Upper	Use the Baking Tray
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 12 minutes
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 10 minutes

Ingredients

- 4 skin-on salmon fillets (approx. 0.45 lb. each, 1.8 lbs. total)
- 1/2 tsp. salt
- 4 Tbsp. white miso
- 1-1/2 Tbsp. sake
- 2 Tbsp. mirin
- 2 Tbsp. soy sauce
- 1 tsp. sesame oil
- 2 Tbsp. honey

Brussels Sprouts with Pancetta

Yield: One tray	Rack Position: Upper	Use the Baking Tray
Function: ROAST	Temperature Setting: 400°F	Suggested Time: 10 minutes
Function: ROAST	Temperature Setting: 400°F	Suggested Time: 10 minutes

Ingredients

- 1 lb. Brussels sprouts
- 2 oz. pancetta, fat discarded and pancetta chopped
- 1 garlic clove, chopped
- 1-1/2 Tbsp. olive oil
- 1/2 tsp. dried oregano
- 1/4 tsp. salt
- 1/4 tsp. black pepper

RECIPES (cont.)

How to Prepare

- ① Rinse the lamb shanks well, pat dry well and remove excess fat.
- ② Mix and rub lamb shanks with ①A, wrap with plastic wrap and allow to rest at room temperature for about 30 minutes.
- ③ Place the rack on the lower rail. Turn the Dial to select ROAST. Set the temperature and time to 400°F and 30 minutes, and press the OK Button to start preheating.
- ④ Line the bottom of the Baking Tray with aluminum foil so the broth doesn't leak. Unwrap and place the lamb shanks on the Baking Tray.
- ⑤ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
- ⑥ When finished, press the CANCEL Button, remove the Baking tray and flip each lamb shank. Pour in the beef broth, then mix and top each lamb shank with ②B.
- ⑦ Cover the lamb shanks with aluminum foil.
- ⑧ Turn the Dial to select ROAST. Set the temperature and time to 350°F and 2 hours, and press the OK Button to start preheating.
- ⑨ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.

How to Prepare

- ① Remove scale from salmon, rinse under water and pat dry.
- ② Sprinkle salt and let rest in the refrigerator for about 10 minutes, then pat dry again.
- ③ In a plastic bag, mix ①A, and marinate the salmon in the refrigerator for 1 to 3 hours.
- ④ Place the rack on the upper rail. Turn the Dial to select ROAST. Set the temperature and time to 450°F and 12 minutes, and press the OK Button to start preheating.
- ⑤ Line the bottom of the Baking Tray with aluminum foil, grease lightly with vegetable oil (not included in ingredients), and place the salmon, skin side up.
 - The marinade can be heated separately and used as a sauce.
- ⑥ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - Roast until the surface is browned.
- ⑦ When finished, remove the Baking Tray and cover the salmon with aluminum foil.
- ⑧ Return to the oven, and roast for an additional 10 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time.
 - If ADD TIME is no longer displayed, please set the function, temperature and time. (See pg. 13 for ADD TIME.)
 - Heat until cooked through.

How to Prepare

- ① Trim the bottom of the Brussels sprouts, and cut in half (quarter if large).
- ② Mix all ingredients in a bowl.
- ③ Spread evenly on the Baking Tray in one layer.
- ④ Place the rack on the upper rail. Turn the Dial to select ROAST. Set the temperature and time to 400°F and 10 minutes, and press the OK Button to start preheating.
- ⑤ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
- ⑥ When finished, remove the Baking Tray and mix well.
- ⑦ Return to the oven, and roast for an additional 10 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time.
 - If ADD TIME is no longer displayed, please set the function, temperature and time. (See pg. 13 for ADD TIME.)

RECIPES (cont.)

Spice-Rubbed Pork Tenderloin

Yield: 4 tenderloins	Rack Position: Lower	Use the Baking Tray
Function: ROAST	Temperature Setting: 400°F	Suggested Time: 45 minutes

Ingredients

- 4 pork tenderloins (approx. 1 lb. each, 4 lbs. total)
- 2 Tbsp. olive oil

- (A) {
- 1 Tbsp. salt
 - 1 tsp. black pepper
 - 2 tsp. paprika
 - 2 tsp. ground cumin
 - 1 tsp. garlic powder
 - 1 tsp. dried oregano

Yakitori (Chicken Skewers)

Yield: Six 12" (approx. 30cm) metal skewers	Rack Position: Upper	Use the Broil Tray
Function: ROAST	Temperature Setting: 450°F	Suggested Time: 10 minutes
Function: BROIL	Suggested Time: 5 minutes	
Function: BROIL	Suggested Time: 4 minutes	

Ingredients

- 1 lb. boneless, skinless, chicken thighs
- A pinch of salt and black pepper
- 7 stalks green onion
- <Sauce>
- 1/4 cup soy sauce
- 1/4 cup mirin
- 2 Tbsp. sake
- 2 Tbsp. brown sugar
- <Toppings>
- Shichimi togarashi, as desired

How to Prepare

- ① Cut chicken into 1" (approx. 2.5cm) cubes, add salt and black pepper.
- ② Cut green onion into 1" (approx. 2.5cm) length.
- ③ Place ingredients for sauce in a small pan and heat. When it reaches a boil, allow to simmer over low heat without covering, until it thickens and is reduced to about half. Allow to cool and reserve 1/4 for later.

Quick-Broiled Ziti

Yield: One 8" (approx. 20cm) square oven-safe dish	Rack Position: Lower
Function: BROIL	Suggested Time: 16 minutes

Ingredients

- 2 Tbsp. olive oil
- 2 garlic cloves, chopped
- 1 cup chopped onion
- 2 oz. chopped sausage, optional
- (A) {
 - 1 (28 oz.) can diced tomatoes
 - 1 bay leaf
 - 1/2 tsp. dried basil
 - A pinch of cayenne pepper, as desired
- 1/2 tsp. salt
- Black pepper, as needed
- 8 oz. ziti pasta
- 8 oz. fresh mozzarella cheese, cut into 1/4" (approx. 6mm) cubes
- 3 oz. parmesan cheese, grated

RECIPES (cont.)

How to Prepare

- ① Stab each tenderloin about 10 times with a fork, brush with olive oil, and mix and rub **(A)**. Cover each tenderloin with plastic wrap and allow to rest at room temperature for about 15 minutes.
- ② Place the rack on the lower rail. Turn the Dial to select ROAST. Set the temperature and time to 400°F and 45 minutes, and press the OK Button to start preheating.
- ③ Unwrap and place the tenderloins on the Baking Tray.
- ④ When preheating completes, place the Baking Tray in the oven, and press the OK Button to start cooking.
 - Heat until cooked through.
- ⑤ When finished, remove the Baking Tray, wrap each tenderloin in aluminum foil and allow to rest for about 10 minutes.
- ⑥ Slice into 1/2" (approx. 1.3cm) pieces or as preferred.

- ④ Place the rack on the upper rail. Turn the Dial to select ROAST. Set the temperature and time to 450°F and 10 minutes, and press the OK Button to start preheating.
- ⑤ Alternately arrange the chicken and green onion on each metal skewer.
- ⑥ Vertically place the metal skewers on the Broil Tray.
- ⑦ When preheating completes, place the Broil Tray in the oven, and press the OK Button to start cooking.
- ⑧ When finished, press the CANCEL Button and remove the Broil Tray. Brush with sauce on both sides, and turn over.
 - Be careful as the metal skewers are hot.
- ⑨ Return to the oven, and turn the Dial to select BROIL. Set the time to 5 minutes and press the OK Button to start cooking.
- ⑩ When finished, remove the Broil Tray, turn the skewers and brush with sauce.
 - Be careful as the metal skewers are hot.
- ⑪ Return to the oven, and broil for an additional 4 minutes.
 - If ADD TIME is still blinking, you only need to set the cooking time.
 - If ADD TIME is no longer displayed, please set the function and time. (See pg. 13 for ADD TIME.)
 - Heat until cooked through.
- ⑫ When finished, brush with reserved sauce, serve with shichimi togarashi, if preferred.

How to Prepare

- ① In a large skillet, heat olive oil over medium heat and sauté garlic until fragrant. Add onion and sauté until soft.
 - Add sausage if you prefer, and sauté together.
- ② Add the ingredients from **(A)** and simmer over low heat without covering while mixing for 10-15 minutes.
- ③ Add salt and black pepper to taste, then remove the bay leaf.
- ④ Following directions on the package, cook the pasta until al dente. Drain and coat pasta with a small amount of olive oil (not included in ingredients).
- ⑤ Add boiled pasta and half the mozzarella cheese to the tomato sauce and mix well.
- ⑥ Lightly grease the dish with olive oil (not included in ingredients) and evenly spread the pasta from ⑤.
- ⑦ Top with remaining mozzarella cheese and parmesan cheese.
- ⑧ Place the rack on the lower rail, and place the dish on top.
(Place the dish on the tray lined with aluminum foil on the bottom if contents may spill.)
- ⑨ Turn the Dial to select BROIL. Set the time to 16 minutes and press the OK Button to start cooking.
 - Broil until the cheese melts and the top browns.

RECIPES (cont.)

Doria (Ground Beef and Rice Casserole)

Yield: One 8" (approx. 20cm) square oven-safe dish

Rack Position: Lower

Function: BROIL

Suggested Time: 15 minutes

Ingredients

- 2 Tbsp. olive oil
- 1 garlic clove, chopped
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped carrot
- 4 mushrooms, sliced
- 1/2 lb. ground beef
- 1/4 cup red wine
- 2 Tbsp. all-purpose flour
- Ⓐ {
 - 1 (14.5 oz.) can diced tomatoes
 - 1/2 cup vegetable broth
 - 1 bay leaf
- Ⓑ {
 - 2 Tbsp. ketchup
 - 1 Tbsp. Worcestershire sauce
 - 1 tsp. sugar
 - 1 Tbsp. butter
 - 1/2 tsp. salt
 - A pinch of black pepper
- 21 oz. (3-1/2 cups) cooked Japanese rice, warmed
- Ⓒ {
 - 2 Tbsp. butter
 - A pinch of salt and black pepper
- Ⓓ {
 - 3.5 oz. mozzarella cheese, shredded
 - 3.5 oz. parmesan cheese, grated
- 3 Tbsp. panko
- Chopped fresh parsley for garnish, as needed

How to Prepare

- ① In a large skillet, heat olive oil over medium heat and sauté garlic until fragrant. Add onion, celery and carrots, and sauté until soft.
- ② Add mushroom and cook until soft.
- ③ Add ground beef and red wine. Use a wooden spoon to break up the meat.
- ④ Sprinkle in all-purpose flour and mix well, then add Ⓐ.
- ⑤ Simmer over low heat without covering until the liquid thickens.
- ⑥ Add Ⓑ to season, then remove the bay leaf.
- ⑦ Mix Ⓒ with warm rice.
- ⑧ Lightly grease the dish with butter (not included in ingredients) and evenly spread the rice.
- ⑨ Pour the meat sauce on top, then top with cheeses from Ⓓ, and sprinkle panko.
- ⑩ Place the rack on the lower rail, and place the dish on top.
(Place the dish on the tray lined with aluminum foil on the bottom if contents may spill.)
Turn the Dial to select BROIL. Set the time to 15 minutes and press the OK Button to start cooking.
•Broil until the cheese melts and the top browns.
- ⑪ When finished, garnish with parsley.

RECIPES (cont.)

Soft Dinner Rolls

Yield: One 8" (approx. 20cm) square cake pan

Rack Position: Lower

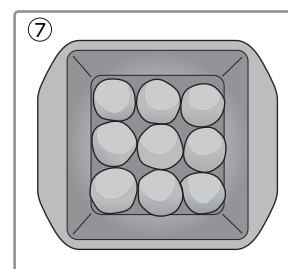
Function: RISE		Temperature Setting: 90°F	Suggested Time: 40 minutes
Function: RISE		Temperature Setting: 100°F	Suggested Time: 35 minutes
Function: HOMEMADE	BAKE	Temperature Setting: 325°F	Suggested Time: 25 minutes

Ingredients

- 1-3/4 cups bread flour
- 1/3 cup instant mashed potato flakes
- ① { • 3 Tbsp. sugar
- 2 Tbsp. dry milk
- 1/2 tsp. salt
- 1.5 oz. unsalted butter, room temperature
- ② { • 2/3 cup water (86°F / 30°C)
- 1 tsp. rapid rise yeast

How to Prepare

- ① Lightly grease the pan with butter (not included in ingredients).
- ② Place ① in a bowl and mix, then add ② and mix with a spatula.
- ③ When the dough comes together, knead by hand for about 20 minutes.
(Kneading is complete when the surface becomes smooth, and the dough can be stretched thin enough to see your fingers through it.)
- ④ Coat a heat-resistant bowl with a thin layer of vegetable oil (not included in ingredients).
Roll the dough so the surface is smooth, place in the bowl and cover with aluminum foil.
- ⑤ Place the rack on the lower rail, and place the bowl on top. Turn the Dial to select RISE. Set the temperature and time to 90°F and 40 minutes, and press the OK Button to start proofing the dough.
 - Proofing is done when the dough doubles in size, and the indentation remains when you press your finger in (dust finger with bread flour, not included in ingredients). Add more time if necessary.
- ⑥ Lightly press down on the dough to deflate, then divide into 9 equal parts with a dough scraper. Roll the dough to smooth the surface, then cover with a cloth and allow to rest for about 10 minutes.
 - If the dough is too sticky, sprinkle a small amount of bread flour (not included in ingredients).
- ⑦ Roll the dough and place evenly in the pan.
- ⑧ Lightly spray with water, then place in the oven. Turn the Dial to select HOMEMADE. Set the RISE temperature and time to 100°F and 35 minutes, and the BAKE temperature and time to 325°F and 25 minutes, then press the OK Button to start cooking.
- ⑨ When finished, remove rolls from pan and transfer to a cooling rack.



RECIPES (cont.)

Braided Stromboli

Yield: One 10" (approx. 25cm) Stromboli		Rack Position: Lower	Use the Baking Tray
Function: RISE		Temperature Setting: 90°F	Suggested Time: 40 minutes
Function: RISE		Temperature Setting: 100°F	Suggested Time: 30 minutes
HOMEMADE	BAKE	Temperature Setting: 375°F	Suggested Time: 27 minutes

Ingredients

<Dough>

- (A) • 1 cup all-purpose flour
 • 3/4 cup semolina flour
 • 1/2 tsp. salt
 • 2/3 cup water (86°F / 30°C)
 (B) • 1 Tbsp. olive oil
 • 1 tsp. rapid rise yeast

<Filling>

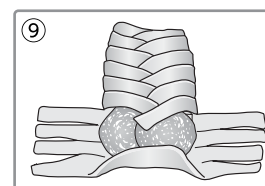
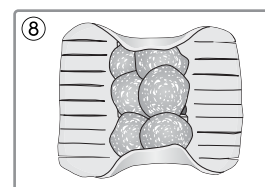
- (C) • 1 cup red bell pepper cut into 1/4" (approx. 6mm) squares
 • 2 oz. black olives, chopped
 • 2 garlic cloves, chopped
 • 1 Tbsp. olive oil
 • Black pepper, as needed
 • 6 slices provolone cheese, 4" (approx. 10cm) diameter
 • 12 slices salami, 2-1/2" (approx. 6.4cm) diameter

<Egg Glaze>

- 1 large egg, beaten
 • 1 Tbsp. water

How to Prepare

- Place (A) in a bowl and mix, then add (B) and mix with a spatula.
- When the dough comes together, knead by hand for about 20 minutes. (Kneading is complete when the surface becomes smooth, and the dough can be stretched thin enough to see your fingers through it.)
- Coat a heat-resistant bowl with a thin layer of olive oil (not included in ingredients). Roll the dough so the surface is smooth, place in the bowl and cover with aluminum foil.
- Place the rack on the lower rail, and place the bowl on top. Turn the Dial to select RISE. Set the temperature and time to 90°F and 40 minutes, and press the OK Button to start proofing the dough.
 - Proofing is done when the dough doubles in size, and the indentation remains when you press your finger in (dust finger with all-purpose flour, not included in ingredients). Add more time if necessary.
- Sauté (C) in a skillet and allow to cool.
- Lightly press down on the dough to deflate. Use a rolling pin to roll into a 10" x 12" (approx. 25cm x 30cm) rectangle.
 - If the dough is too sticky, sprinkle a small amount of all-purpose flour (not included in ingredients).
- Lay the dough horizontally. Leaving 1" (approx. 2.5cm) space on the top and bottom, layer 3 slices of cheese, 6 slices of salami, sautéed vegetables, another 3 slices of cheese, and another 6 slices of salami down the center 4" (approx. 10cm) of dough.
- Starting at the edge of the filling, make horizontal cuts in the dough at 1" (approx. 2.5cm) intervals on each side. Fold in the top and bottom edges over the filling.
- Braid the strands on the left and right alternately in a diagonal, covering the filling.
- Line the bottom of the Baking Tray with aluminum foil. Brush with 1/2 Tbsp. olive oil (not included in ingredients), place the Stromboli on top, and brush with egg glaze.
- Lightly spray with water, then place in the oven. Turn the Dial to select HOMEMADE. Set the RISE temperature and time to 100°F and 30 minutes, and the BAKE temperature and time to 375°F and 27 minutes, then press the OK Button to start cooking.



RECIPES (cont.)

Tuna Melt

Yield: 4 slices

Rack Position: Upper

Use the Baking Tray

Function: TIMED TOAST

Suggested Time: 2 minutes 30 seconds

Function: BROIL

Suggested Time: 6 minutes

Ingredients

- 2 (5 oz.) cans chunk tuna in water, drained
- 1/4 cup mayonnaise
- 1/3 cup finely chopped celery
- 1/3 cup finely chopped onion
- 1-1/2 Tbsp. chopped fresh parsley
- 1/2 Tbsp. red wine vinegar
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 4 slices rye bread
- 8 slices Swiss cheese
- <Garnish>
- Chopped fresh parsley for garnish, as needed

How to Prepare

- ① Place (A) in a bowl and mix, then add salt and pepper to taste.
- ② Place the rack on the upper rail, and place sliced rye bread on top. Turn the Dial to select TIMED TOAST. Set the time to 2 minutes 30 seconds and press the OK Button to start cooking.
 - Toast the bread lightly until the surface becomes slightly dry.
- ③ Remove toast and place on the Baking Tray.
- ④ Top each slice of bread with one slice of cheese, and place the tuna mixture in the middle. Top with another slice of cheese and lightly press.
- ⑤ Place the Baking Tray in the oven, turn the Dial to select BROIL. Set the time to 6 minutes and press the OK Button to start cooking.
 - When finished, the bread should be toasted and the cheese melted.
- ⑥ Garnish with parsley.

CLEANING AND MAINTENANCE

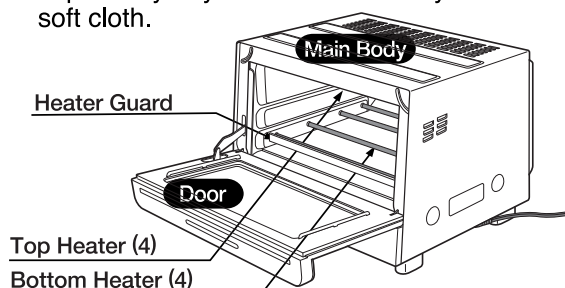
Be sure to unplug the Power Plug from the electrical outlet and allow the product to cool before cleaning.

IMPORTANT

- **Do not use the following:**
 - Detergents other than mild kitchen detergent, such as thinner or bleach. Doing so may cause discoloration, cracks, degradation or corrosion.
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- **When using chemically treated cloths, do not rub too hard or leave them on the product for a long time as the surface of the product may become damaged from chemical reactions.**
- **Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.**

Main Body (Exterior and Oven Interior), Heaters, Door

- ① Moisten a soft cloth with diluted mild kitchen detergent, firmly wring out the cloth, and wipe away any dust.
- ② Wipe with a soft cloth moistened with water and well-wrung.
- ③ Wipe away any moisture with a dry soft cloth.



IMPORTANT

- Do not splash water directly onto the product or Door, or immerse the product in water. (Doing so may cause electric shock, breakdown, or damage to the product.)
- Do not press or pull on the Heater or Heater Guard.
- Be careful not to apply strong impact to or otherwise damage the Door (the glass). (The glass may break.)
- Clean the Oven Interior after every use. Food residues may adhere to the ceiling of the Oven Interior, especially after cooking greasy foods. Clean the Oven Interior immediately for best results. (Using the oven in an unclean condition may result in uneven cooking, prolonged cooking time, or cause rusting.)
- Use a bamboo skewer to clean the gap between the door and the Control Panel.

Baking Tray, Broil Tray, Crumb Tray and Rack

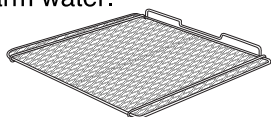
Baking Tray, Broil Tray, Crumb Tray

- ① Wash with diluted mild kitchen detergent.
- ② Rinse with water.
- ③ Wipe away any moisture with a dry soft cloth.



Rack

- ① Wash by immersing in mild kitchen detergent diluted with warm water.
- ② Rinse with water.
- ③ Wipe away any moisture with a dry soft cloth.



IMPORTANT

- Clean after every use. If the Crumb Tray is not cleaned, food crumbs may adhere and become difficult to remove. (It may also burn the tabletop or countertop, or result in uneven cooking, such as the bottom side of the bread not toasting as well as it did at the time of purchase.)
- For foods stuck to the Baking Tray or Broil Tray, fill the Tray with lukewarm water and mild kitchen detergent and soak for a while, then wash with a sponge.
- Remember to securely attach the Crumb Tray and Rack after cleaning.
- After washing, wipe away any moisture and allow them to dry completely before attaching the parts. (Not doing so may cause rust.)
- Do not soak the removable parts or leave it immersed in water for a long time. (Doing so may cause rust.)
- When using acidic ingredients (vinegar) or seasonings including salt (sauce, soy sauce, or kitchen salt), line the bottom of the Baking Tray and Broil Tray with aluminum foil, and clean it immediately after use. (Not doing so may cause rust.)

Power Cord and Power Plug

Wipe clean with a dry soft cloth.

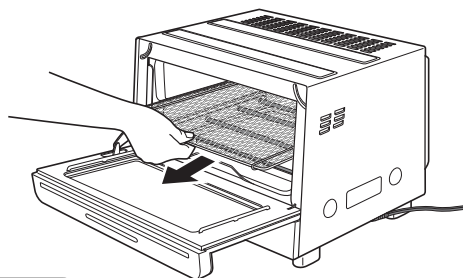
HOW TO ATTACH AND REMOVE PARTS

Be sure to unplug the Power Plug from the electrical outlet and allow the product to cool before attaching and removing parts.

Rack

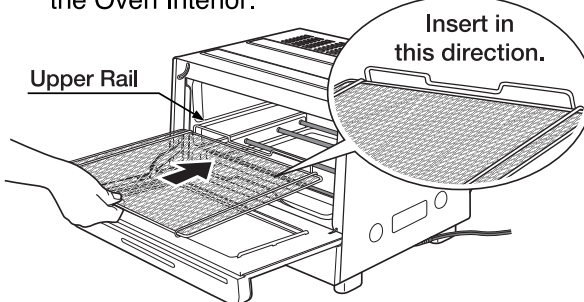
HOW TO REMOVE

Open the Door and remove the Rack.



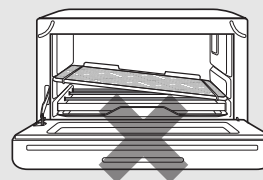
HOW TO ATTACH

Insert the Rack all the way along the rails in the Oven Interior.



IMPORTANT

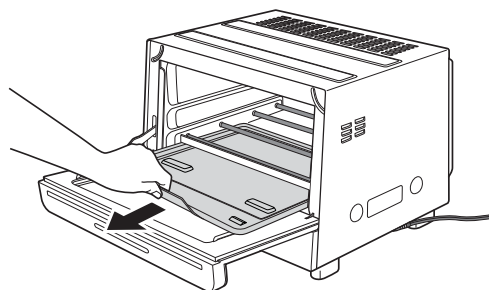
- There is an upper and lower rail position. Position the Rack to match the food being cooked.
- Make sure foods are not too close to the Heaters.
(Placing foods too close to the Heaters may cause smoke or fire.)
- Be sure to set the Rack straight. If set in an angle, the Rack may come off or foods may slide off.
- There is a top and bottom to the Rack. Please set in the direction shown in the illustration.



Crumb Tray

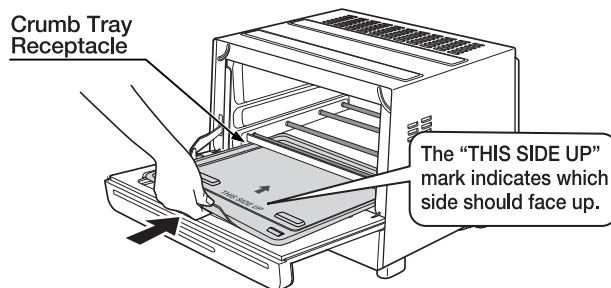
HOW TO REMOVE

- ① Open the Door and remove the Rack.
- ② Pull the Crumb Tray toward you.



HOW TO ATTACH

- ① Open the Door and remove the Rack.
- ② Insert the Crumb Tray in the Crumb Tray Receptacle. (Under the Heater Guard)



IMPORTANT

- Clean the Crumb Tray after every use. Do not use dirty.
(Not doing so may burn the tabletop or countertop, or result in uneven cooking, such as the bottom side of the bread not toasting as well as it did at the time of purchase.)
- The Crumb Tray has a top and bottom. Insert the Crumb Tray so the "THIS SIDE UP" mark is facing up.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
The Display does not turn on. Food does not cook. (The Heaters do not turn on.)	Is the Power Plug inserted securely into an electrical outlet? Did you press the OK Button?	Insert the Power Plug firmly into the electrical outlet. Press the OK Button.
The Heaters do not turn on, or shut off while heating.	This does not indicate a malfunction. This toaster oven has a thermistor that automatically turns the Heaters on and off while cooking. When using consecutively, the thermistor operates, and the frequency of the Heaters turning on and off increases, or the Heaters may not turn on for a while, so the cooking time may need to be extended. Are you using the toaster oven on a place that may clog the vent holes, such as on carpet? If the vent holes on the bottom of the Main Body are blocked, the Heaters may not turn on or may shut off while heating to protect electronic components from overheating.	① Unplug the Power Plug. ② Remove all objects that block the vent holes on the bottom of the Main Body. ③ Open the Door and cool the Oven Interior. ④ Insert the Power Plug into the electrical outlet and cook. → If the problem persists, stop using the product, unplug the Power Plug, and contact Zojirushi Customer Service.
The remaining time shown on the Display changes quickly or does not change for a while.	This does not indicate a malfunction. If the Automatic Cooking Function was used, the cooking time is automatically adjusted during cooking. The cooking time varies, depending on the power supply voltage, room temperature, temperature inside the oven, or the shade selected (degree of brownness).	
The bottom side of bread does not toast well.	The TOAST function is designed so that the bottom side of the bread is toasted slightly lighter than the top side. Thick-sliced bread will be closer to the Heater, and the top side may toast slightly darker. If the Crumb Tray is not cleaned, the bottom side of the bread may not toast as well as it did at the time of purchase.	Clean the Crumb Tray. (See pg. 40) Clean the Crumb Tray after every use. If not cleaned, food crumbs may stick and become difficult to remove.
Bread or bagels toasts unevenly.	Place the bread or bagels properly by following the instructions on the placement of bread or bagels. (See pg. 10) The toasted color will vary depending on the size, bread or bagel type, thickness, number of slices, and other factors.	
A ticking or roaring sound is heard during cooking.	This does not indicate a malfunction. It is the heater switching sound or cooling fan operation sound.	
The Display is cloudy.	Depending on your environment and usage, the Display may become cloudy, but the toaster oven may continue to be used. (Steam may cause the Display to become cloudy, so please use steam-emitting products away from the toaster oven.) Leaving the toaster oven for 1-2 hours should improve the cloudiness, but if time does not alleviate it, contact the store where you purchased the product or Zojirushi Customer Service.	
The Display turns off.	This does not indicate a malfunction. The Display will turn off if the product is not operated for 10 minutes during setup or after preheating completes. After cooking (and while ADD TIME is blinking), the Display will turn off after 5 minutes.	Please reset the toaster oven.
Steam comes out from the top of the Door.	This does not indicate a malfunction. Steam may emit if foods high in moisture such as sliced breads are cooked.	

TROUBLESHOOTING GUIDE (cont.)

- If any of the following occur, press the Cancel Button twice to confirm that the power has been turned off, and take the action listed:

H2 shows in the Display.

Is the Oven Interior clean?

Clean the Oven Interior. (See pg. 40)

Is there anything on top of the Main Body?

Do not place anything on top of the Main Body.

Is the Main Body tilted?

Place the toaster oven in a stable location.

Are you using the toaster oven near a wall?

Keep the toaster oven away from the wall. (See pg. 6)

Is the Oven Interior hot because you are cooking consecutively without cooling the Oven Interior?

Keep the Door open for about 30 minutes to cool the Oven Interior.

HH shows in the Display.

The HOMEMADE function and the RISE function cannot be used if the room temperature or the temperature inside the oven is higher than the set temperature.

A function that has preheating cannot be used if the temperature inside the oven is higher than the set temperature.

Keep the Door open for about 30 minutes to cool the Oven Interior.

E0, E1, E2, E3 or E4 appears in the Display.

This indicates a malfunction.

Unplug the Power Plug and contact Zojirushi Customer Service for repairs.

- Any other servicing should be performed by an authorized service representative.

SPECIFICATIONS

Model No.		ET-ZLC30
Electrical Rating		AC 120V 60Hz
Electric Consumption		1535W
Timer		2 hours (maximum)
Length of the Power Cord		3'00" (0.9m)
External Dimensions	(approx. inch)	16 (W) × 15-1/4 (D) × 11-5/8 (H)
	(approx. cm)	40.5 (W) × 38.5 (D) × 29.5 (H)
Interior Dimensions (Rack Position: Lower)	(approx. inch)	12-7/8 (W) × 13-1/4 (D) × 5 (H)
	(approx. cm)	32.5 (W) × 33.5 (D) × 12.5 (H)
Weight (Include Baking Tray and Broil Tray)		Approx. 21 lbs. (9.5kg)

- This product is not suitable for use in countries or regions with different power supply voltages or frequencies.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.

REPLACEMENT PARTS

- Replacement parts may be available for an additional charge. Please replace damaged parts only with new parts.
- When replacing parts, please record the model number and part name beforehand. Parts can be purchased through Zojirushi.com, by contacting Zojirushi Customer Service, or the store where you purchased the product.

Zojirushi Customer Service

1-800-733-6270 www.zojirushi.com

Parts Names	Parts No.
Baking Tray	BX175067G-00
Broil Tray	BX175068G-00
Rack	BX175066G-00
Crumb Tray	BX175065G-00



www.zojirushi.com

ET-ZLC

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