



EN

TOASTER OVEN
MEO-42LGY-BK

Oven Capacity: 42 Liter
220-240V~50/60Hz,1800W

BEFORE OPERATING THIS
PRODUCT, READ,
UNDERSTAND, AND FOLLOW
THESE INSTRUCTIONS.
BE SURE TO SAVE THIS
BOOKLET FOR FUTURE
REFERENCE

INSTRUCTION MANUAL



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

1. This appliance 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 appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
5. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
6. The temperature of accessible surfaces may be high when the appliance is operating.
7. Accessible parts may become hot during use.
Young children should be kept away.
8. The appliance is intended to be used freestanding.

9. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handing.
10. Extreme caution should be exercised when using containers constructed of other metal or glass.
11. Do not store any materials, other than manufacturers recommended accessories in this oven when not in use.
12. Do not place any of the following materials in the oven: paper, carboard, plastic, and the like.
13. Avoid contacting moving parts.
14. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.



The surfaces are liable to get hot during use.

**READ CAREFULLY AND KEEP FOR
FUTURE REFERENCE**

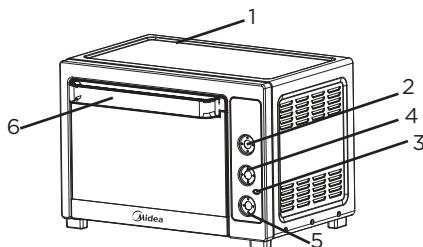
1. Remove all accessories and shipping materials packed inside the oven.
2. Wash all accessories in warm soapy water. Wipe the inside of the oven with a damp cloth or sponge. Blot dry with paper towels to be sure the unit is dry before using.
3. Place oven on a flat counter or other stable surface DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.
4. When operating the oven, keep at least 10 cm of space on front and both sides of the oven for adequate air circulation.
5. Make sure the crumb tray is properly installed before using.
6. For the first time, set the temperature knob to Max, the function setting on toast, and the timer to 15 minutes. This will burn off any oils still on the oven.

NOTE: The oven may smoke during this process.

This is normal for a new oven and will not last more than 10-15 minutes.

NAME OF PARTS

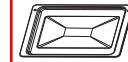
1. Housing
2. Temperature knob
3. Indicator light
4. Function knob
5. Time knob
6. Door handle
7. Crumb tray
8. Baking rack
9. Baking tray
10. Rotisserie fork
11. Helper handle
12. Extract Clamp



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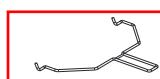
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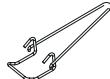
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(In case of any differences between the appliance and the pictures in this manual, the product shall prevail.)

▲ TIME SETTING

0-60 MINUTES: The timer can be set up to 60 minutes. The oven will not turn on without the timer being set. When the Time knob is in the "off" position, the oven will not operate.

To set the time, turn the knob clockwise to the desired time.

Indicator Light is lit only when time has been set. When the Timer has reached the OFF position, a bell sound will be heard.

Power supply will be cut off automatically.

▲ ADJUSTING TIME

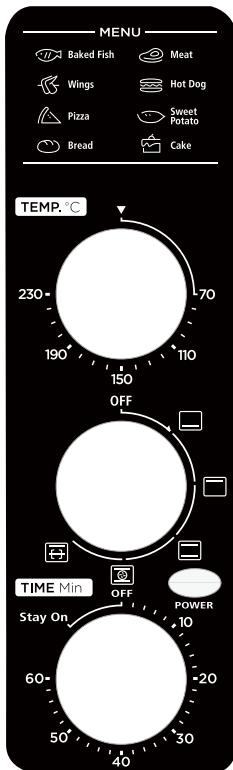
Timer can be change during cooking cycle.

Just turn the timer knob to the desired time and continue cooking.

NOTE: To select the cooking time, first rotate the timer knob more than 90 degrees, and then turn the switch back to the time you require.

▲ TEMPERATURE SETTING

Turn the Temperature knob clockwise to the desired temperature setting. The Temperature can be set from 70°C to 230°C.



▲ STAY ON

For use the toaster without time control, turn the timer knob to position "Stay on". In this case, the toaster will work until the timer knob is set to "off" position.

Note: the bread may catch fire if the toasting time is setting too long.

Close supervision is necessary during toasting and the timer do not being set too long.

▲ FUNCTION SETTING

This oven offer five different functions for versatile cooking all in one appliance.

Bake: The lower heating elements are working during this function.

Broil: The upper heating elements are working during this cycle.

Toast: The upper and lower heating elements are working during this function. It is perfect for baking pizza, bread and cookies and Toasting pork, steaks and Toasts.

Convection: The upper and lower heating elements, along with the motor fan are working.

Rotisserie: The upper straight electric heating elements, along with the Rotisserie Motor is working. Follow Rotisserie instruction for proper use.

CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE GENERAL INSTRUCTIONS

1. Place the Baking Rack in position that will accommodate the height of the food to be cooked.
2. Set the food on the Rack. Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the Oven.
3. Never use glass or ceramic pans or lids.
4. DO NOT let juices run to the bottom of the oven. Use the Drip Tray and Crumb Tray when cooking.
5. Set the temperature as suggested by the recipe or as desired.
6. Securely shut the door and set the cooking time to begin operating the oven.

▲ CONVECTION FUNCTION:

Use the convection function for toasts, steaks, baking pizza and bread.

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to toast the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing cooking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ TOAST FUNCTION:

Use the toast function for foods such as corn, bread, cookies and heating food

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. The most length of time you want to toast for 7 mins.
4. Rotate the Temperature knob clockwise to desired temperature
5. Continuing toasting for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ BROIL FUNCTION:

The Broil Function is ideal for fish, beef, steak, vegetables, etc.

1. Place the baking rack to the desired height.
2. Set the Function Knob to "  ".
3. Select the length of time you want to broil the food.
4. Rotate the Temperature knob clockwise to desired temperature.
5. Continuing broiling for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ BAKE FUNCTION:

Use the bake function for foods such as less tender cuts of meat, soups and stews

1. Place the baking rack to the desired height.
2. Set the function knob to "  ".
3. Select the length of time you want to Bake the food.
4. Rotate the temperature knob clockwise to desired temperature.
5. Continuing baking for desired length of time.
6. Check food temperatures before moving to ensure that proper internal temperatures have been reached.
7. Always remove food with oven mitts. Food and oven are very hot.

▲ ROTISSERIE FUNCTION:

1. Remove the baking rack from the oven and set aside.
2. Place the baking pan in the lowest level of the oven. This will catch all the drippings from the food that is on the Rotisserie Forks as it cooks. Do Not attempt to use the rotisserie function without placing the baking pan in the correct position of the oven.
3. Set the function knob to "  ".
4. Select the length of time you want to rotisserie the food.
5. Rotate the temperature knob clockwise to desired temperature.

▲ ROTISSERIE FUNCTION USING THE ROTISSERIE FORKS:

1. Secure the food with weight centered on the forks.
2. Slide the Holding Forks onto each of the forks and press firmly into the food, piercing the food to hold in place on the forks. Insert the Holding Forks at different angles to hold the food more firmly. Tighten the screws, turning clockwise so that the holding forks will stay in place during the Rotisserie cooking session.
3. Insert the pointed end of the Rotisserie forks into the Rotisserie Socket on the inside right side of the oven.
4. Lift the Rotisserie Forks on the left side just a bit to allow the notch to fit into the Rotisserie Bracket on the left side of the oven.
5. Set the Temperature knob and the Time knob to begin operating the oven.
6. Once the cooking time has been complete and you have checked the internal temperature of the food to ensure that it has cooked properly, you can remove the Rotisserie Forks with the Rotisserie Helper Handle.
7. Hold the handle in your right hand and support handle in your left hand.
8. Place the hooks on the Helper Hander underneath the Rotisserie Forks.
9. Lift the left side of the Rotisserie Forks out of the Bracket first and pull slightly toward you.
10. Gently remove the right pointed side of the Rotisserie Forks from the Rotisserie Socket and remove the food on the forks out of the oven.
11. Place the food on a heat safe plate or dish when you have removed from the oven.
Let it cool slightly before attempting to remove the holding forks and Rotisserie Forks from the food
12. To remove the Holding Forks, turn the screws counterclockwise and pull the Holding Forks out of the food and off of the Rotisserie Forks
13. Gently slide the food off of one side of the forks back onto the heat safe plate or dish.

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CARE AND CLEANING

1. Before cleaning unplug the toaster oven and allow it to cool completely.
2. Wash all the attachments with mild, soaped water including the rack and the baking Tray.
3. Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as this will cause damage to the non-stick coating of baking Tray.
4. Using a wet cloth to wipe the inner of the oven.
5. To clean the door by using a wet cloth saturated with detergent or soap.
6. Never immerse the unit in water or other liquid.
7. Any other servicing should be performed by an authorized service representative.

NOTE :

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



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RATED POWER	1800W

