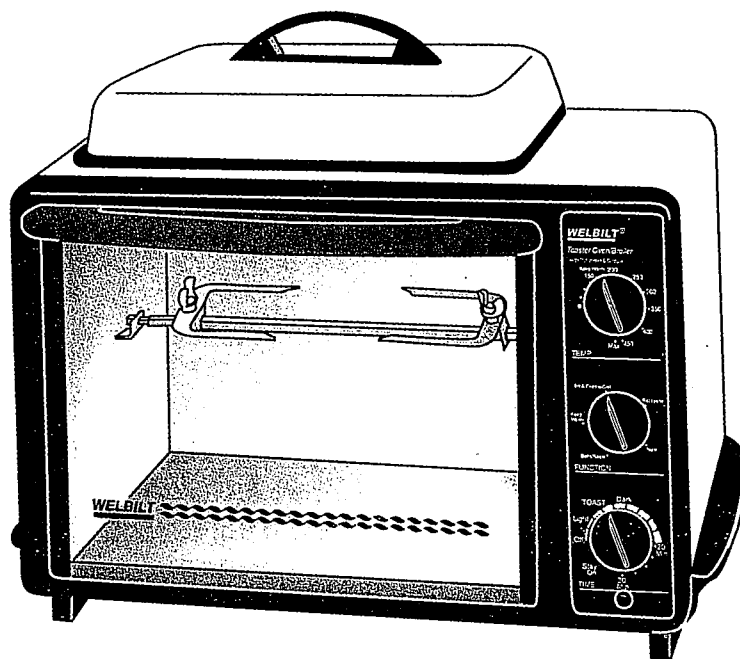


TOASTER OVEN WITH ROTISSERIE, GRIDDLE AND GRILL MODEL TB6080A



INSTRUCTION MANUAL

WELBILT®

HOUSEHOLD USE ONLY

IMPORTANT
TAKE NOTICE

**THERE ARE SEVERAL ACCESSORIES
AND PARTS THAT BELONG TO THIS OVEN
THAT HAVE BEEN SHIPPED IN THE STYROFOAM PACKING.**

**PLEASE CHECK THE STYROFOAM PACKING
CAREFULLY, BEFORE THROWING OUT, TO MAKE SURE
YOU HAVE ALL THE PARTS AND ACCESSORIES THAT
HAVE BEEN INCLUDED WITH THIS OVEN.**

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
14. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.

17. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the oven during operation.
18. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
19. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
20. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
21. This appliance is off when both the TIME/TOAST and TEMPERATURE Controls are in the OFF position.
22. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free consumer relations line before using the oven.
24. Do not use outdoors.
25. Do not use appliance for other than intended use.
26. This appliance is for **HOUSEHOLD USE ONLY**.

SAVE THESE INSTRUCTIONS

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

Your oven is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug must fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION

TO REDUCE THE RISK OF FIRE OR SHOCK, DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE TOP TRAY IS IN PLACE.

Components and Functions

- A. TEMPERATURE CONTROL
- B. FUNCTION CONTROL (toast, bake/roast, rotisserie, broil/griddle/grill, and keep warm)
- C. TOAST/TIME CONTROL
- D. POWER-ON LIGHT
- E. CHROME BAKE RACKS ** (2)
- F. CRUMB TRAY
- G. DRIP PAN
- H. BROIL RACK
- I. COOKIE SHEETS (2)
- J. TRAY/RACK HANDLE
- K. UPPER & LOWER HEATING ELEMENTS
- L. GLASS DOOR
- M. DOOR HANDLE
- N. RACK SUPPORT GUIDES (TOP AND BOTTOM)
- O. ROTISSERIE SPIT
- P. ROTISSERIE FORKS WITH SCREWS
- Q. ROTISSERIE SPIT SUPPORT AND DRIVE SOCKET
- R. ROTISSERIE HANDLE
- S. GRIDDLE
- T. GRIDDLE COVER

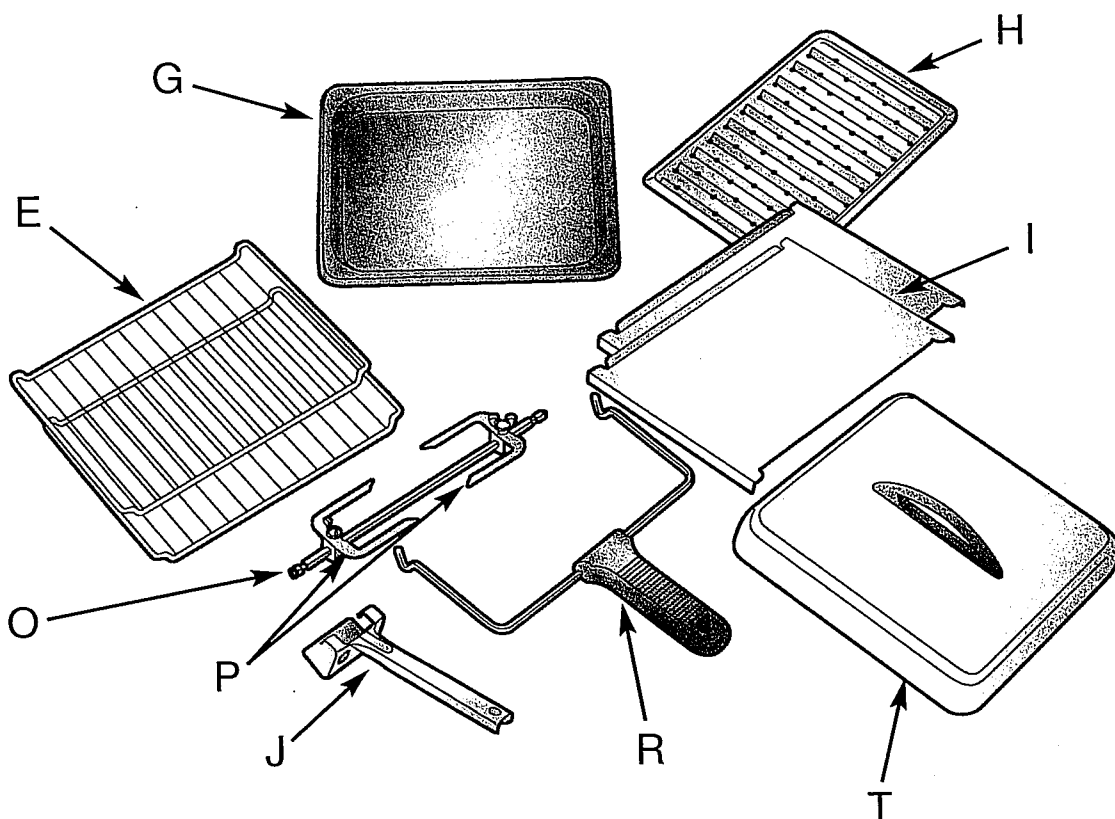
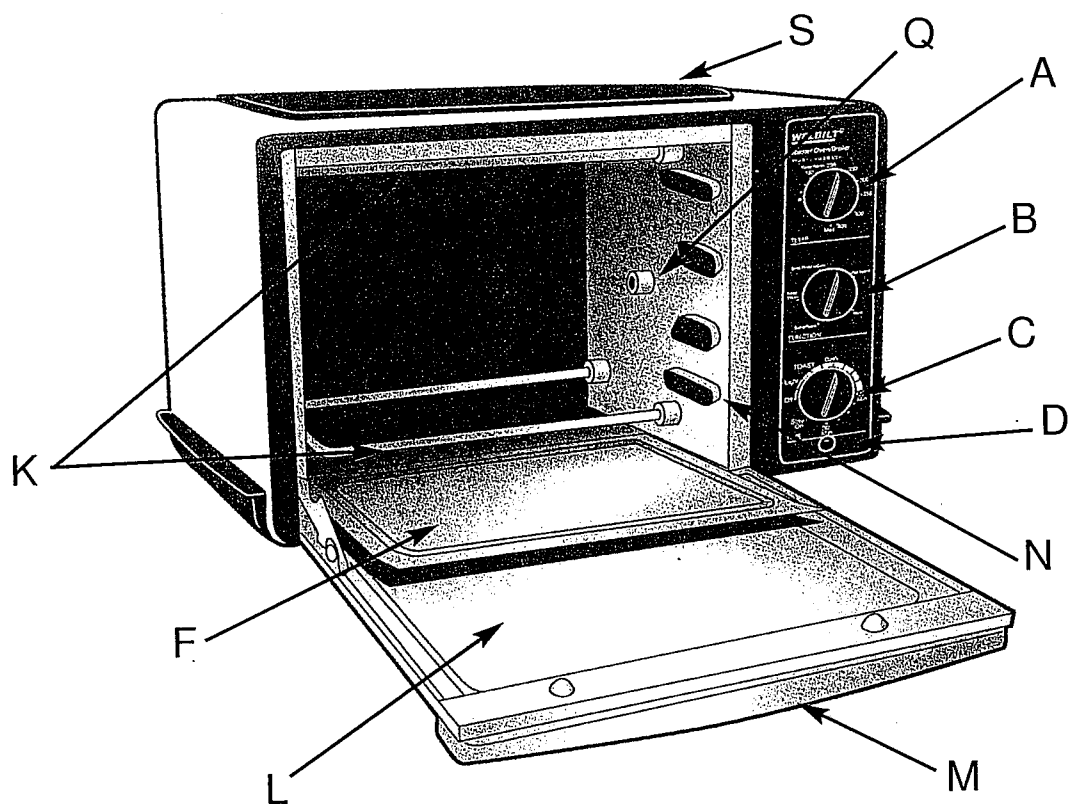
****NOTE: WHEN REFERENCE IS MADE THROUGHOUT THIS MANUAL TO THE BAKE RACKS FACING UP OR DOWN, PLEASE REFER TO THE FOLLOWING:**



Rack Facing Up



Rack Facing Down



Before Using Your Toaster Oven

Before using your Toaster Oven for the first time, be sure to:

1. Read all instructions included in this manual.
2. Remove sticker from door.
3. Make sure oven is unplugged and TOAST/TIME CONTROL is in the OFF position.
4. Remove racks, pans, cookie sheets, rotisserie spit, and griddle/grill cover. Wash in hot sudsy water or in dishwasher.
5. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Welbilt® Toaster Oven-Rotisserie-Griddle.
6. After re-assembling your oven, we recommend that you run it at MAX temperature on the TOAST FUNCTION approximately 15 minutes to eliminate any packing oil that may remain after shipping.

Using Your Toaster Oven

Please refer to the illustration on page 5 and familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control (A)** - Choose desired temperature from KEEP WARM to MAX for broiling, rotisserie, or griddle.
- **Function Control (B)** - This oven is equipped with five positions for a variety of cooking needs:

Bake/Roast - Cakes, pies, cookies, poultry, beef, pork, etc.

Toast - Bread, muffins, frozen waffles, etc.

Rotisserie - Can cook up to a 5-pound roast or chicken.

Broil/Griddle/Grill - For broiling fish, steak, poultry, and pork chops, etc. Use the griddle/grill for grilling sandwiches, bacon, eggs, pancakes, steaks, chicken breasts, etc.

Keep Warm - Keeps food warm for up to 30 minutes.

- **Toast/Time Control (C)** - Turn this control to the left (counter-clockwise) and the oven will stay ON until manually shut off. To activate timer, turn to right (clockwise) for toasting or other use. Follow the guide for light to dark toast color. A bell sounds at end of programmed time.
- **Power On-Light (D)** - Illuminated whenever oven is turned on.
- **2 Bake Racks (E)** - For toasting, baking, and general cooking in casserole dishes and standard pans.
- **2 Cookie Sheets (I)** - Each sheet holds approximately 9 to 12 medium-size cookies.
- **Drip Pan and Broil Racks (G, H)** - For use in broiling and roasting meat, poultry, fish, and various other foods. The BROIL RACK allows fat drippings to drip into DRIP PAN and away from food. This helps prevent spattering that could result in smoking and flare-ups.
NOTE: Always use DRIP PAN with BROIL RACK when roasting and broiling meats, fish, and poultry.
- **Tray/ Rack Handle (J)** - Use to pick up BAKE RACK, BROIL PAN AND RACK, and COOKIE SHEETS when hot.
- **Griddle/Grill (S)** - Excellent for cooking breakfast, lunch, snacks, and dinners or just as a keep-warm area for already cooked foods.
- **Rotisserie Attachments (O, P, Q)** - Use to roast a variety of meats and poultry.
- **Rotisserie Handle (R)** - Use for removing hot ROTISSERIE SPIT from oven.

Replacement Parts

If you would like to order replacement or spare parts for your Toaster Oven, please write to our Consumer Relations Center at the address on the back of this manual. Please refer to **Model TB6080A** in any correspondence.

Rotisserie Cooking

We recommend that you do not cook a roast larger than 5 pounds on the ROTISSERIE. Season meats with salt, pepper, or your favorite herbs, or baste with barbecue sauce or vegetable oil.

Operation

- Set TEMPERATURE CONTROL to MAX.
- Turn FUNCTION CONTROL to ROTISSERIE. Insert pointed end of SPIT through FORK, making sure points of FORK face same direction as pointed end of SPIT. Slide FORK towards square of SPIT and secure with thumbscrew.
- Place food to be cooked on SPIT by running SPIT directly through center of food.
- Place second FORK into other end of roast or poultry and secure with thumbscrew.
- Check that food is centered on SPIT.
- Insert pointed end of SPIT into DRIVE SOCKET, located on right-hand side of oven wall. Make sure the square end of SPIT rests on SPIT SUPPORT, located on left-hand side of oven wall.
- Slide DRIP PAN into lowest position to catch food drippings.
- Turn TOAST/TIME CONTROL to ON.
- Use the Rotisserie Guide, page 9, for suggested roast times. Check doneness with a reliable meat thermometer. Use a separate timer to remind you to check meat temperature.
- When complete, turn TOAST/TIME CONTROL to OFF position.
- Remove SPIT by placing hooks of ROTISSERIE HANDLE under grooves on either side of SPIT. Lift left side of SPIT first by lifting up and out. Then, pull SPIT out of DRIVE SOCKET and carefully remove roast from oven. Take meat off of SPIT and place on cutting board or platter.
- For delicious gravy, skim fat from drippings of DRIP PAN and add water or broth to make 1 1/2 cups gravy. Thicken with cornstarch or flour.

Rotisserie Guide

Times listed are for Rare. Add 15 minutes for Medium and 30 minutes for Well Done.

<u>Food</u>	<u>Weight</u>	<u>Temp.</u>	<u>Approx. Time</u>
Chicken	4-5 lb	MAX	1 hr 30 min
Pork Roast	4-5 lb	MAX	1 hr 45 min
Roast Beef*	3-4 lb	MAX	1 hr 30 min
Cornish Hen	1 1/2 lb	MAX	1 hr
Pork Spareribs (1 Rack)	3-4 lb	MAX	2 hr
Smoked Ham (Boneless)	4-5 lb	MAX	1 hr 45 min
Veal Roast (Boneless)	4-5 lb	MAX	2 hr 30 min

Using the Griddle/Grill

The GRIDDLE/GRILL, located on top, provides a convenient way to cook a variety of foods without having to use many pots and pans. It is also perfect for cooking side dishes while using the ROTISSERIE or broiling meat, fish, or poultry. Food can be kept warm on the griddle while cooking other items in the oven. The GRIDDLE/GRILL is ideal for cooking grilled cheese sandwiches, bacon, eggs, French toast, pancakes, hamburgers, steaks, chicken breasts, hot dogs, and more.

NOTE: Always pull oven out from under cabinets when using GRIDDLE/GRILL to prevent spattering underside of cabinets. Care should be taken not to use GRIDDLE/GRILL near things that you don't want spattered, such as curtains or other appliances.

Operation

- Set TEMPERATURE CONTROL to MAX.
- Turn FUNCTION CONTROL to BROIL/GRIDDLE/GRILL.
- Turn TOAST/TIME CONTROL to ON, preheat for 5 minutes and begin cooking.
- The GRIDDLE COVER may be used while grilling for faster cooking and to prevent spattering.
- When complete, turn TOAST/TIME CONTROL to OFF position.
- Use extreme caution when removing the GRIDDLE/GRILL for cleaning. Wait until it cools completely, then remove, being careful not to spill any hot liquid that may be in it.

Roasting in Your Oven

Roast your favorite cuts of meat to perfection. The oven can cook up to an 8-pound chicken or turkey and up to a 6-pound roast. A guide follows to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a thermometer.

Operation

- Place BAKE RACK in oven at lowest position, facing down.
- Place food to be cooked on BROIL RACK and then place BROIL RACK onto DRIP PAN.
- Place DRIP PAN on CHROME BAKE RACK.
- Set TEMPERATURE CONTROL to desired temperature.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- Turn TOAST/TIME CONTROL to ON.
- To check or remove roast, use TRAY/RACK HANDLE provided to help you slide the roast in and out.
- Turn TOAST/TIME CONTROL to OFF when cooking is complete.

Roasting Guide

<u>Type/Cut</u>	<u>Oven Temp.</u>	<u>Weight</u>	<u>Roasting Time</u>	<u>Temp. of Finished Roast</u>
Beef*				
-Eye of Round	325	3-5 lb	1 hr 30 min to 2 hr	150-160
-Standing Rib	325	4 lb	2 hr 25 min to 3 hr	150-160
-Top Round Roast	375	3 1/2 lb	2 hr	150-160
Pork				
-Loin (boneless)	325	3-5 lb	2 hr 30 min to 3 hr	170
-Loin (with bone)	325	3-5 lb	2 hr 30 min to 3 hr	170
-Ham (smoked)	325	5-7 lb	1 hr 50 min to 2 hr 25 min	140
Chicken (whole)	350	3-5 lb	1 hr 25 min to 1 hr 50 min	190
Turkey (breast)	350	6-8 lb	2 hr to 2 hr 30 min	190
Cornish Hen	350	1-1 1/2 lb	1 hr to 1 hr 25 min	190

*Beef times are for Medium doneness. Subtract 15 minutes for Rare; add 15 minutes for Well Done.

NOTE: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Broiling/Top Browning

For best results, preheat oven for 5 minutes on MAX before BROILING/ TOP BROWNING. Trim excess fat from meats and dry any moisture that may be on food.

Operation

- Set TEMPERATURE CONTROL to MAX.
- Turn FUNCTION CONTROL to BROIL.
- Preheat oven.
- Place BROIL RACK onto DRIP PAN.
- Place food on BROIL RACK and slide into TOP RACK SUPPORT GUIDE or MIDDLE RACK SUPPORT GUIDE, depending on thickness of food you are cooking.
- Food should be placed as close as possible to top heating element without touching it.
- Brush food with sauces or oil, if desired.
- Turn TOAST/TIME CONTROL to ON.
- It is advisable to leave oven door slightly ajar.
- Turn food over midway through prescribed cooking time.
- Turn TOAST/TIME CONTROL to OFF when broiling is complete.

Broil Guide

<u>Type/Cut</u>	<u>Weight/Thickness</u>	<u>Desired Doneness</u>	<u>Broil Time</u>
Beef			
-Porterhouse/Sirloin	1 inch	Medium	15-20 min
-London Broil	1 inch	Medium	15-20 min
-Rib Eye	1 inch	Medium	15-20 min
-Hamburger	8 ounces	Medium	20-25 min
Pork			
-Chops	3/4 inch	Well	20-25 min
-Ribs	1 rack	Well	25 min
Chicken			
	pieces	Well	30-40 min
Fish			
-Fillets*	1/2 inch	Well	10-15 min
-Steak	1 inch	Well	18-20 min

*Fish fillets are delicate and should be broiled directly in DRIP PAN without BROIL RACK. Turn fillets over carefully midway through broiling.

Baking

You can bake your favorite cookies, cakes, pies, brownies, and more in your new toaster oven. The following bakeware will fit in your oven: bundt cake pan, 6-cup muffin pan, 9-inch pie plate, 9-inch square pan, 9x5x3 loaf pan, and angel food cake pan (tube pan). We do not recommend using roasting bags or plastic or glass containers in the oven.

NOTE: When using a single rack, position BAKE RACK in lowest SUPPORT GUIDE, facing up.

Operation

- Place BAKE RACK in lowest or middle RACK SUPPORT GUIDE, depending on height of pan or according to recipe directions.
- Preheat oven as directed in recipe.
- Place item to be baked on BAKE RACK.
- Set TEMPERATURE CONTROL to desired temperature.
- Turn FUNCTION CONTROL to BAKE.
- Turn TOAST/TIME CONTROL to ON.
- Turn TOAST/TIME CONTROL to OFF when complete.

Baking on Two Racks

Two racks of cakes, cookies, or pies can be baked at the same time. However, it is necessary to rotate them (i.e. move the top to the bottom and the bottom to the top) halfway through cooking time.

Positioning of Bake Racks

Cookies - Use bottom and middle SUPPORT GUIDES with racks face up.

Layer Cakes - Use bottom and middle guides. Rack should be face down in bottom position and face up in middle position.

Pies - Use bottom and middle guides with both racks face down. Place COOKIE SHEETS under pies to catch any spills or drips.

Follow package or recipe instructions for baking times and temperature.

Toasting

Your new toaster oven has a large capacity for toasting up to 6 slices of bread, 6 muffin halves, 6 frozen waffles, or 6 frozen pancakes. When toasting only 1 or 2 items, place food in center of oven.

Operation

- Set TEMPERATURE CONTROL to MAX.
- Turn FUNCTION CONTROL to TOAST.
- Place food to be toasted on BAKE RACK.
- Ensure CRUMB TRAY is in place.
- Turn TOAST/TIME CONTROL to desired darkness.
- Bell will signal end of TOAST cycle.

NOTE: BAKE RACK should be positioned in middle of oven, face down.

Keep Warm

Keep cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or spoil.

Operation

- Set TEMPERATURE CONTROL to KEEP WARM.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- Turn TOAST/TIME CONTROL to ON.
- Turn TOAST/TIME CONTROL to OFF when finished with KEEP WARM.

Slow Cooking

The slow-cooking process is an excellent way to attain very juicy and tender meals from cuts of meat such as rump roasts and briskets. You can also cook spare ribs, stews, soups, and a large variety of other foods. This is done by cooking 6-10 hours at 225-250°. Use cooking times given in your favorite recipe.

Operation

- Set TEMPERATURE CONTROL to 225°.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- Place food to be cooked in covered casserole.
- Turn the TOAST/TIME CONTROL to ON.
- Time the cooking according to the recipe.
- Turn the TOAST/TIME CONTROL to OFF when cooking is complete.

Care and Cleaning

ALWAYS UNPLUG OVEN AND ALLOW TO COOL BEFORE CLEANING.

Your oven features a Quick-Clean coating. If desired, wipe walls with damp sponge, cloth or nylon scouring pad, and mild detergent. DO NOT USE STEEL WOOL SCOURING PADS OR ABRASIVE CLEANERS OR SCRAPE WALLS WITH METAL UTENSILS, AS THIS MAY DAMAGE THE Quick-Clean INTERIOR.

Wash all accessories in hot sudsy water or in a dishwasher. Wipe the door clean with a damp sponge and wipe dry with a paper or cloth towel. Clean exterior with damp sponge. DO NOT USE AN ABRASIVE CLEANER, AS IT MAY DAMAGE THE EXTERIOR FINISH.

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON DRIP PAN, AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

DRY ALL PARTS AND SURFACES THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

Recipes

Fruit-Glazed Rotisserie Ribs

Control Settings

Temperature: MAX

Function: Rotisserie

- 1 rack (3 to 3 1/2 pounds) pork spareribs
- 1/4 cup peach preserves
- 1/4 cup apricot preserves
- 1/4 cup ketchup
- 2 tablespoons orange juice
- 1 tablespoon soy sauce
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Assemble rotisserie by positioning one fork at opposite end of spit from where point is located and securing into position by tightening thumbscrew. Thread skewer through ribs using an over and under method. Place second skewer onto spit and secure into meat. Tighten thumbscrew. Insert pointed end of spit into right side of oven and place left side of spit into spit support. Place drip pan in oven in lowest position to catch drippings. Turn toast/time control to ON and cook for 1 3/4 to 2 hours.

While ribs are cooking, combine remaining ingredients in small saucepan and heat until preserves melt. Stir until blended. Simmer about 20 minutes. Brush sauce on ribs with a pastry brush during last 30 minutes of cooking. When meat is cooked, remove from oven using rotisserie handle. Serve remaining sauce with ribs.

Makes 4 servings.

Note: Recipe makes about 1 cup of sauce. Sauce ingredients can be doubled if more is desired.

Recipes

Griddle Corn Cakes with Tomato Salsa

Control Settings

Temperature: MAX

Function: Griddle

- 1 can (15.2 ounces) whole kernel corn, drained
- 1 egg
- 4 teaspoons vegetable oil, separated
- 1/3 cup low-fat milk
- 1/4 teaspoon garlic powder
- 2 teaspoons dried minced onion
- 1/2 cup flour
- 1 teaspoon salt
- 1 teaspoon baking powder

Preheat griddle. Combine corn, egg, 2 teaspoons oil, and milk in mixing bowl. Combine remaining ingredients and stir into corn mixture. Spread 1 teaspoon of oil onto griddle with pastry brush. Spoon half of mixture onto griddle by heaping tablespoonfuls. Cook 3-5 minutes on first side and turn when golden brown. Cook 3-5 minutes on second side. Wrap cooked pancakes in foil and keep warm in oven while making remaining pancakes. Repeat process. While pancakes are cooking, combine salsa ingredients, below. Top each corn cake with salsa or serve separately.

Salsa:

- 1 large tomato, chopped
- 1 teaspoon chili powder
- 1 teaspoon dried minced onion
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/2 teaspoon dried cilantro or parsley

Makes about 12 griddle cakes and 1 cup salsa.

Recipes

Potato Pancakes

Control Settings

Temperature: MAX

Function: Griddle

2 large potatoes, grated
2 teaspoons dried minced onion
1/4 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon black pepper
1 egg
1 tablespoon flour
1 to 2 teaspoons vegetable oil

Preheat griddle. Rinse potatoes after grating, and squeeze out excess liquid. In mixing bowl, combine potatoes and remaining ingredients, except for vegetable oil. Spread 1 teaspoon of oil onto griddle with pastry brush. Spoon half of mixture onto griddle by heaping tablespoonfuls. Cook 3-5 minutes and turn when golden brown. Cook 3-5 minutes on second side. Wrap cooked pancakes in foil and place in oven to keep warm while making remaining pancakes. Repeat cooking process.

Makes about 12 pancakes.

Recipes

Teriyaki Rotisserie Beef Roast

Control Settings

Temperature: MAX

Function: Rotisserie

3- to 4-pound top round or sirloin tip beef roast

1/4 cup soy sauce

1/2 cup water

1 tablespoon ketchup

1 teaspoon honey

1/4 teaspoon garlic powder

1/4 teaspoon onion salt

2 tablespoons apricot, peach, or pineapple preserves

2 teaspoons cornstarch

Assemble rotisserie by positioning one fork at opposite end of spit from where point is located and securing into position by tightening thumbscrew. Insert spit through roast so that both fork prongs are inserted into meat. Make sure the spit is centered and roast is well balanced. Place second fork onto spit and secure into meat. Tighten thumbscrew, and insert pointed end of spit into right side of oven. Place left side of spit into spit support. Place drip pan in oven at lowest position to catch drippings. Turn toast/time control to ON and cook for approximately 1 1/2 hours for Rare, 1 3/4 hours for Medium or 2 hours for Well Done.*

While meat is cooking, combine remaining ingredients in small saucepan. Simmer 10 minutes. Spread sauce on roast with a pastry brush during last 30 minutes of cooking. Reserve remaining sauce to serve with meat. When meat is cooked, remove from oven using rotisserie handle. Skim fat from drippings in drip pan and add juices to reserved sauce. Heat and serve with meat.

Makes 6-8 servings.

* Check internal temperature with a reliable oven thermometer after about 1 1/4 hours cooking time. Differences in shape and thickness of cuts of meat may alter cooking times.

Recipes

Jeweled Breakfast Muffins

Control Settings

Temperature: 375
Function: Bake/Roast
Rack Position: Top
Rack Orientation: Face Down

3/4 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup sugar
2 tablespoons vegetable oil
1 egg
2/3 cup low-fat milk
1 teaspoon vanilla
1/2 cup chopped dried fruit*, such as mixed apricots, cherries, apples,
and raisins

Spray 6-cup muffin pan with cooking spray, or line with paper baking cups. Combine first four ingredients in mixing bowl. Combine remaining ingredients and stir into flour mixture, just until blended. Fill each cup to within 1 inch of the top. Bake 18-20 minutes, until tops of muffins are golden brown.

Makes 6 muffins.

** Substitute candied fruit (citron) for special holiday muffins.*

Recipes

Peach Melba Pie

Control Settings

Temperature: 400
Function: Bake/Roast
Rack Position: Bottom
Rack Orientation: Face Up

2 9-inch prepared pie crusts
1 pound frozen peach slices
10 ounces frozen raspberries, thawed and drained
1/4 cup sugar
1/4 cup flour
1/2 teaspoon almond extract
1/4 teaspoon ground cinnamon

Line 9-inch pie plate with one pie crust. Combine all remaining ingredients, except pie crust, in large bowl. Pour into pie plate and top with remaining crust. Place pie onto cookie sheet and bake at 400° for 40-50 minutes, or until golden brown.

Makes one 9-inch pie.

Recipes

Low-Fat Oat Bran Banana Apple Muffins

Control Settings

Temperature: 400
Function: Bake/Roast
Rack Position: Top
Rack Orientation: Face Down

3/4 cup oat bran
1/2 cup flour
3 tablespoons brown sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/4 cup applesauce
1 tablespoon vegetable oil
1 tablespoon honey
1 banana, mashed
1/4 cup skim milk
2 tablespoons raisins
1 egg

Spray 6-cup muffin pan with cooking spray, or line with paper baking cups. Combine first six ingredients in mixing bowl. Combine remaining ingredients and stir into flour mixture. Fill each muffin cup 2/3 full. Bake at 400° about 15-18 minutes, until tops of muffins are golden brown.

Makes 6 muffins.

Recipes

Chicken Rolls Stuffed with Wild Rice and Sun-dried Tomatoes

Control Settings

Temperature: 350
Function: Bake/Roast & Broil
Rack Position: Top
Rack Orientation: Face Down

4 ounces long grain wild rice mix with herbs and spices*
1 tablespoon pesto (see recipe, page 23)
6 sun-dried tomatoes (not oil-packed), softened in boiling water
8 ounces mozzarella, Fontina or Havarti cheese
6 boneless, skinless chicken breast halves, flattened
2 cups chicken broth
2 tablespoons white wine
1 teaspoon Worcestershire sauce
1 teaspoon cornstarch

Follow package directions to prepare rice mix. Let stand about 10 minutes. Stir in pesto and sun-dried tomatoes. Cut half of cheese into small cubes and stir into rice mixture. Slice remaining cheese into six portions; reserve. Divide rice mixture into six equal portions and spoon onto middle of each chicken breast half. Spread to within an inch of the edges. Roll each breast and place seam-side-down on drip pan. Combine broth, wine, and Worcestershire sauce. Pour 1 cup broth mixture over chicken in pan. Place drip pan into oven and roast at 350° for 30 minutes. Place one slice of reserved cheese on each chicken roll. Turn temperature control to max and function control to broil, and broil until cheese melts and begins to brown (about 5-7 minutes). Heat remaining cup of broth mixture and pour over chicken.

Makes 6 servings.

** Any flavor of long grain rice mix may be substituted.*

Recipes

Crostini

Control Setting

Temperature: MAX
Function: Toast
Rack Position: Middle
Rack Orientation: Face Up

6 slices Italian or other crusty bread
6 slices tomato, roasted red or green peppers or pimiento
6 slices mozzarella, Fontina, or Havarti cheese

Toast bread 3 minutes and carefully remove from oven. Spread each slice with about 1 tablespoon of pesto (see recipe below). Top each slice with tomato or pepper, and then with cheese. Return to oven and toast 5-7 minutes, or until cheese is melted and lightly browned.

Pesto

1 cup basil, parsley or spinach leaves, firmly packed
1 clove garlic
2 tablespoons grated Parmesan cheese
1 tablespoon pignoli nuts
1 tablespoon olive oil

In a food processor, combine all pesto ingredients until greens are chopped and mixture is smooth.

Makes 6 open-faced sandwiches.

Recipes

Mexican Turkey and Rice Casserole

Control Settings

Temperature: 350
Function: Bake/Roast
Rack Position: Top
Rack Orientation: Face Down

1 tablespoon olive oil
1 medium onion, chopped
1 clove garlic, crushed
1 1/2 pounds ground turkey
8 ounces Mexican rice mix
2 cups water
8 ounces Spanish-style tomato sauce
1 teaspoon chili powder
1/2 teaspoon salt
4 ounces sharp Cheddar cheese, grated
1 jar (14 ounces) salsa

In large nonstick skillet, brown onion and garlic in oil until golden brown. Add ground turkey and cook until browned. Stir in rice and any seasonings included with rice. Stir in water, tomato sauce, chili powder, and salt. Simmer for 2 minutes. Pour contents of skillet into 8-inch square baking dish or 1 1/2-quart casserole. Cover tightly with foil and bake at 350° for 20 minutes. Remove casserole from oven and top with grated cheese. Place casserole back into oven. Turn temperature control to max and function control to broil. Cook until cheese melts and begins to brown (about 5 minutes). Spoon salsa over casserole before serving or serve separately.

Makes 6 servings.

Recipes

Lemon-Lime Broiled Salmon

Control Settings

Temperature: MAX
Function: Broil
Rack Position: Top
Rack Orientation: Face Up

1 tablespoon olive oil
2 tablespoons lemon juice
2 tablespoons lime juice
1 teaspoon honey
1 teaspoon Worcestershire sauce
2 tablespoons mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
2 teaspoons chopped fresh parsley
1 teaspoon chopped fresh dill
1/2 teaspoon salt
1 teaspoon pepper
4 salmon steaks cut 3/4- to 1-inch thick

Combine all ingredients, except for fish, in shallow nonmetal dish or heavy-duty resealable plastic bag. Add salmon, turning to coat with marinade. Cover dish or seal bag and refrigerate for several hours, if time permits. Preheat oven. Place broil rack onto drip pan. Place fish directly on rack. Slide drip pan into oven at top position. If fish touches elements, place pan in middle rack position. Broil 15-20 minutes, turning fish midway through cooking time. Test for doneness at 12 minutes. Fish is done when lightly brown and flakes easily with a fork.

Makes 4 servings.

LIMITED WARRANTY

What is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this Welbilt® product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

YOU MUST KEEP YOUR ORIGINAL PROOF-OF-PURCHASE TO OBTAIN WARRANTY SERVICE.

Who Is Covered?

The original retail purchaser or gift recipient who can provide proof-of-purchase.

What Will Be Done?

During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

How Can You Get Service?

Write to:
ACA Consumer Relations
P.O. Box 220709
Great Neck, NY 11021

DO NOT RETURN THIS WELBILT® PRODUCT TO APPLIANCE CO. OF AMERICA, LLC

All service must be performed by an ACA authorized Service Center. A valid proof-of-purchase must be submitted to obtain warranty service. Maintain a copy of proof-of-purchase for your records. In the event service is required:

- a. ACA is not responsible for loss or damage during incoming shipment.
- b. Carefully package product for prepaid shipment and insure it with the carrier. Be sure to enclose any accessories related to your problem.
- c. Retain tracking information for your protection in case of loss or damage in shipment.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Damages in shipping.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.
- * Any transportation and shipping charges.

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ATTACH PROOF-OF-PURCHASE HERE

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE
If you have any problem with the unit contact
ACA Consumer Relations for service.

Please read operating instructions before using this
product.

Please keep original box and packing materials in the
event that service is required.

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