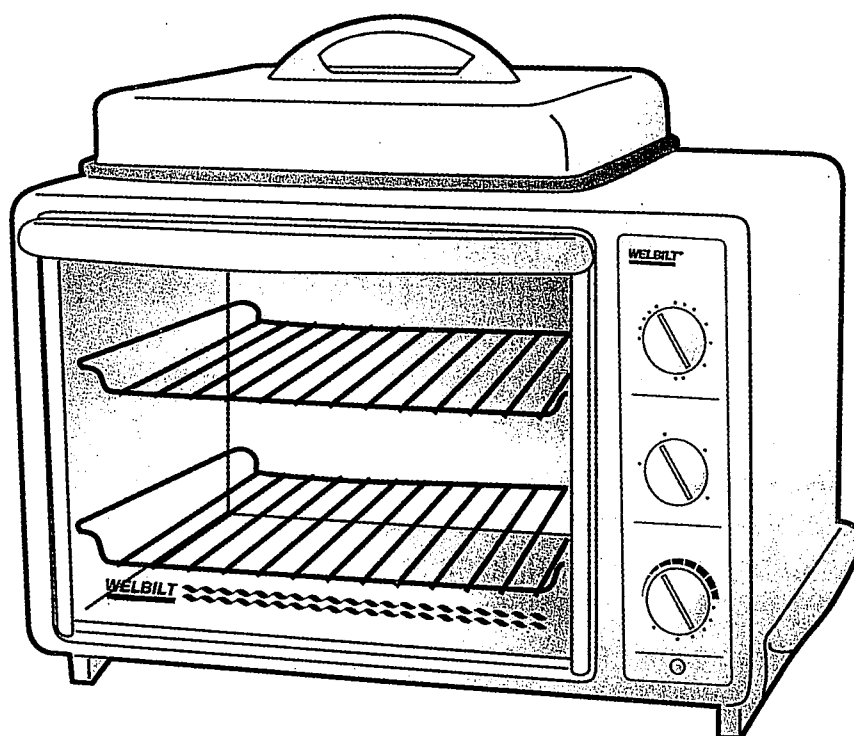


CONVECTION TOASTER OVEN

MODEL CV6310A



INSTRUCTION MANUAL

WELBILT®

HOUSEHOLD USE ONLY

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 TOAST/TIME 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.

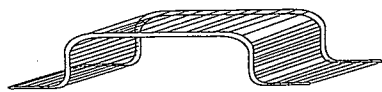
Convection Cooking

Convection cooking is the preferred method of cooking by many chefs. The oven contains a built-in fan that circulates heated air around the food that is cooking. This heated airflow continually surrounds the food, which helps to brown and seal in the juices of meats. Food is cooked more evenly in less time than in conventional ovens.

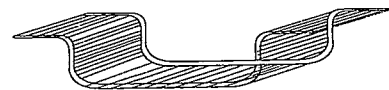
Components and Functions

- A. TEMPERATURE CONTROL
- B. FUNCTION CONTROL (toast, bake/roast, broil, slow cook, defrost)
- C. TOAST/TIME CONTROL
- D. POWER-ON LIGHT
- E. BAKE RACKS **(2)
- F. CRUMB TRAY
- G. DRIP PAN (porcelain enamel)
- H. BROIL RACK
- I. COOKIE SHEETS (2)
- J. TRAY/RACK HANDLE
- K. FILTER SCREEN
- L. UPPER & LOWER HEATING ELEMENTS
- M. GLASS DOOR
- N. DOOR HANDLE
- O. RACK SUPPORT GUIDES
- P. GRIDDLE
- Q. GRIDDLE COVER

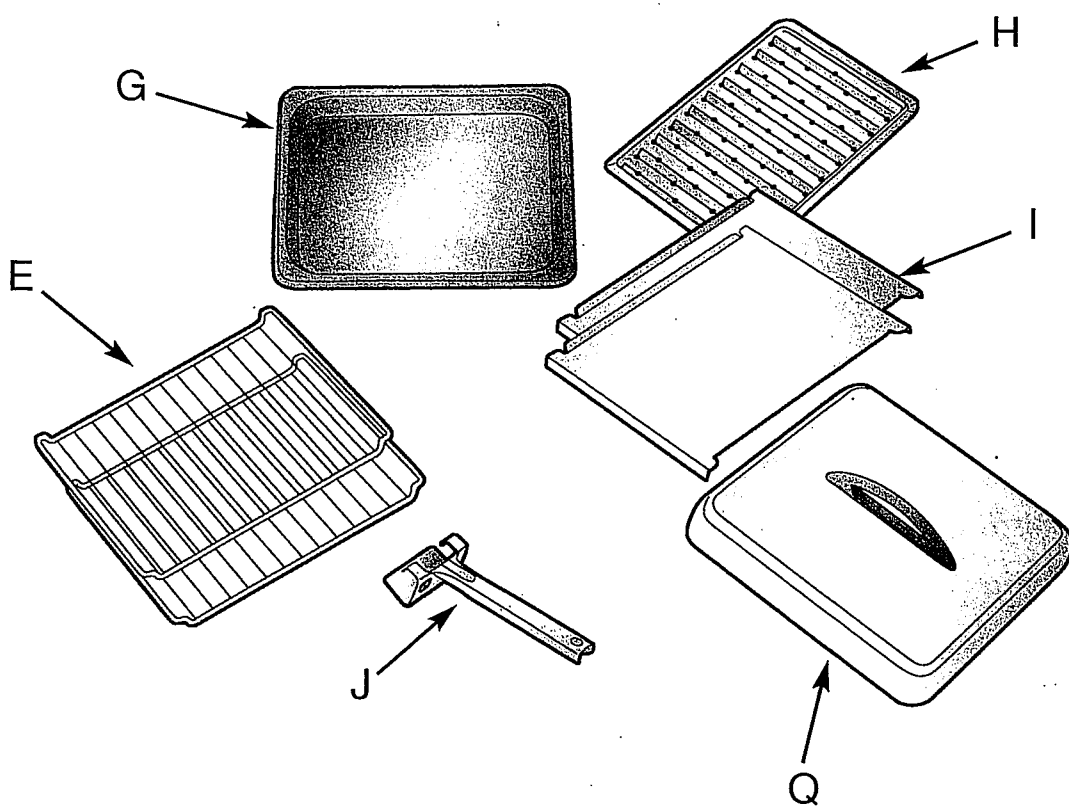
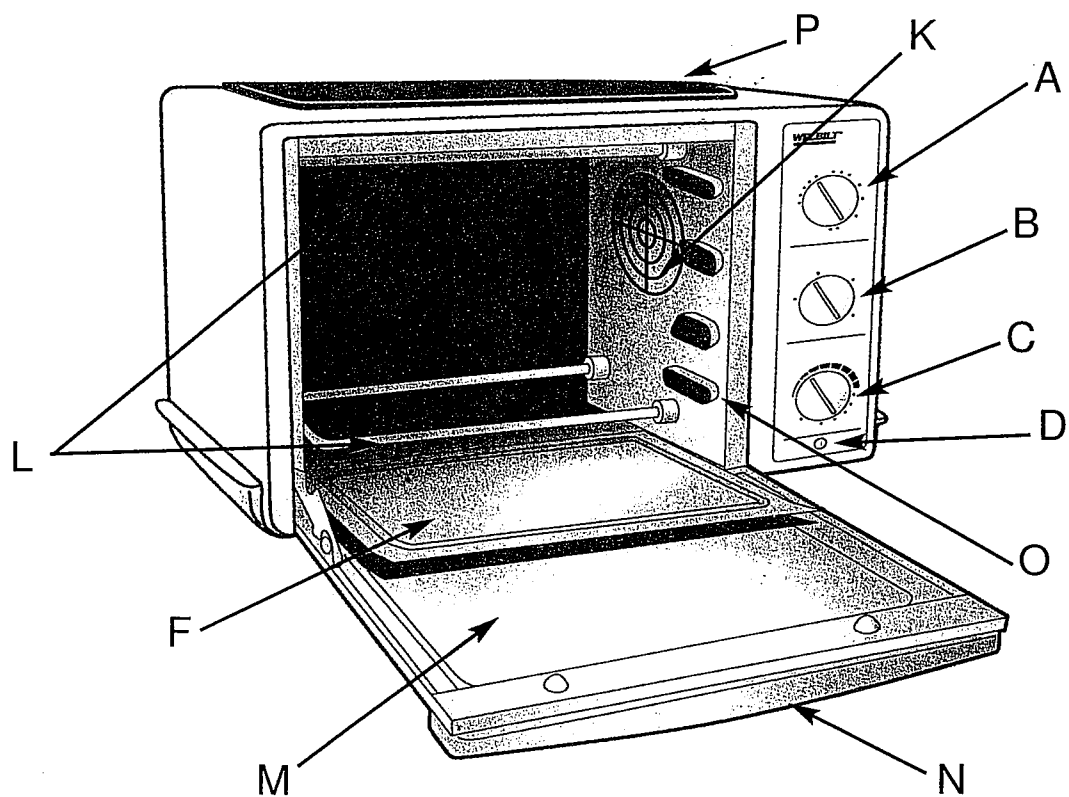
****NOTE: WHEN REFERENCE IS MADE, THROUGHOUT THIS MANUAL, TO THE BAKE RACKS FACING UP OR DOWN, PLEASE REFER TO THE FOLLOWING:**



Bake Rack Facing Up



Bake Rack Facing Down



Before Using Your Convection Toaster Oven

Before using your Convection 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 all racks and pans. 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® Convection Toaster Oven.
6. After re-assembling your oven, we recommend that you run it at MAX temperature on TOAST FUNCTION for approximately 15 minutes to eliminate any packing oil that may remain after shipping.

Using Your Convection Toaster Oven

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control (A)** - Choose desired temperature from DEFROST to MAX.
- **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.

NOTE: Use this function for Dehydrating and Proofing (see page 13).

Toast - Bread, muffins, frozen waffles, etc.

Broil/Griddle/Grill - For broiling fish, steak, poultry, and pork chops, etc.

Slow Cook - For food that requires a long cooking time, such as pot roast, spare ribs, and soup.

Defrost - Quickly thaws a variety of foods.

- **Toast/Time Control (C)** - Turn 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 will sound at end of programmed time.
- **Power-On Light (D)** - It is 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 Rack (G, H)** - For use in broiling and roasting meat, poultry, fish, and various other foods. When assembled, fats and oils collect in DRIP PAN, away from food. This will help 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)** - Allows you to pick up BAKE RACK, COOKIE SHEETS, and assembled DRIP PAN AND BROIL RACK when hot.

Convection Baking

As a general rule, baked goods require a lower temperature in a convection oven than in a conventional oven. **Lower the recipe temperature by 50° to a minimum of 300° when baking cakes, pies, cookies, and bread.** Follow package instructions for time and temperature when cooking convenience foods. Check food about 3/4 way through cooking cycle and adjust time or temperature if necessary.

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

Operation

- Place CHROME 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.
- Check baked goods for doneness 5-10 minutes before expected completion.
- Turn TOAST/TIME CONTROL to OFF when complete.

Baking on 2 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 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 and place COOKIE SHEETS under pies to catch any spills or drips.

Baking Guide

Food	Temp.	Time	Comments
Cookies	300-325°	As per recipe	Check 2-3 minutes before time is up
Cakes	300-325°	As per recipe	Grease pan if called for in recipe
Pies	325-350°	As per recipe	Check 5-10 minutes before time is up
Pizza	400°	As per recipe	Homemade
Potatoes	350°	As per recipe	1 to 6 large
Brownies	300°	As per recipe	Check 5 minutes before time is up

Convection Roasting

Operation

- Set TEMPERATURE CONTROL to recipe setting or setting normally used in a conventional oven.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- **For roasts and large items**, place BAKE RACK in bottom RACK SUPPORT GUIDE, face down. **For casseroles and smaller items**, place BAKE RACK in middle RACK SUPPORT GUIDE, face down.
- Place food to be cooked on BROIL RACK and then place the BROIL RACK onto DRIP PAN.
- Place DRIP PAN on BAKE RACK.
- Turn TOAST/TIME CONTROL to ON. Time accordingly and check progress with meat thermometer to ensure desired doneness.
- To check or remove food, use TRAY/RACK HANDLE provided to help slide food in and out.
- Turn TOAST/TIME CONTROL to OFF when cooking is complete.

Roasting Guide

Type/Cut	Oven Temp.	Weight	Roasting Time	Temp. of Finished Roast
Beef*				
-Eye of Round	325°	3-8 lb	20 min per lb	140-150° Medium
-Standing Rib	325°	3-8 lb	20 min per lb	140-150° Medium
Pork				
-Loin (boneless)	325°	3-8 lb	30 min per lb	170° Well
-Loin (with bone)	325°	3-8 lb	35 min per lb	170° Well
-Ham (fresh)	325°	3-8 lb	30 min per lb	170° Well
-Ham (smoked)	325°	5-8 lb	18 min	180° Well
Poultry				
Chicken (whole)	325°	3-5 lb	60-70 min	190°
Turkey (breast)	325°	5-8 lb	1 hr 45 min	175°
Turkey (whole)	325°	6-8 lb	1 hr 45 min	190°
Duck**	400°	4-5 lb	1 hr 40 min	185°
Cornish Hen	325°	1-1 1/2 lb	45-55 min	190°

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

**Duck is naturally very fatty. Check DRIP PAN after 1 hour of cooking and carefully empty if it is half full.

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 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	22-25 min
-London Broil	1 inch	Medium	18-20 min
-Rib Eye	1 inch	Medium	16-18 min
-Hamburger	8 ounces	Medium	14-16 min
Pork			
-Chops	3/4 inch	Well	22-25 min
-Ribs***	1 rack	Well	25-30 min
Chicken	pieces	Well	35-40 min
Fish			
-Fillets**	1/2 inch	Well	8-10 min
-Steak	1 inch	Well	15-18 min

*Turn food midway through cooking time.

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

***Parboil ribs 5 to 10 minutes before broiling and remove excess fat before broiling.

Toasting

Your new convection 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.

NOTE: Always ensure CRUMB TRAY is in place (under LOWER HEATING ELEMENT) prior to toasting.

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: For toasting, BAKE RACK should be positioned in middle SUPPORT GUIDE, face down.

Using the Griddle/Grill

The GRIDDLE/GRILL, located on top, provides a convenient way to cook a variety of foods. It is perfect for cooking side dishes while cooking other items in the oven. The GRIDDLE/GRILL is ideal for cooking grilled cheese sandwiches, bacon, eggs, hamburgers, steaks, chicken breasts 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 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.

Dehydrating

Many fruits, vegetables, herbs, and meats can be dehydrated using your convection oven. A variety of food can easily be converted into snacks or prepared for storage. The use of DEHYDRATION RACKS is recommended for use with this feature.

Operation

- Turn TEMPERATURE CONTROL to DEHYDRATE.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- Turn TOAST/TIME CONTROL to ON.
- Leave door slightly ajar.
- Follow dehydration recipe instructions for standard finishing times.
- When dehydration is complete, turn TOAST/TIME CONTROL to OFF.

Proofing

Your convection oven allows for easy **proofing**, or rising of dough. The warm air circulated by the fan provides a perfect environment for dough to rise.

NOTE: Be sure to check oven temperature after a few minutes to ensure that it is not too hot or cool. If necessary, adjust TEMPERATURE CONTROL slightly.

Operation

- Set TEMPERATURE CONTROL to PROOF.
- Turn FUNCTION CONTROL to BAKE/ROAST.
- Place the dough on DRIP PAN, COOKIE SHEET, or BAKING PAN as directed by recipe.
- Place CHROME BAKE RACK in the bottom RACK SUPPORT GUIDE, face down.
- Turn TOAST/TIME CONTROL to ON.
- Remove dough when it has risen.
- Follow recipe instructions for second rise.
- Set oven to desired temperature. Be sure to lower temperature 50° below recommended conventional oven temperature.
- Bake using recipe directions and check 5-10 minutes before recipe completion time.
- Turn TOAST/TIME CONTROL to OFF when finished proofing.

Keep Warm

Keep cooked food warm for up to 60 minutes. Longer periods of time are not recommended as food will become dry or spoil.

Operation

- Set TEMPERATURE CONTROL to 175°.
- 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

This cooking process is an excellent way to attain very juicy and tender meats from cuts 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 to 10 hours at SLOW COOK setting (225°). Use cooking times given in slow cooker recipes.

Operation

- Set TEMPERATURE CONTROL to SLOW COOK.
- Turn FUNCTION CONTROL to SLOW COOK.
- Place BAKE RACK in bottom RACK SUPPORT GUIDE, face down.
- Place food to be cooked in a covered casserole dish and place into oven.
- Turn the TOAST/TIME CONTROL to ON.
- Time the cooking according to the recipe.
- Turn the TOAST/TIME CONTROL to OFF when you have completed slow cooking.

Defrosting

Quickly thaw an assortment of food in your convection toaster oven by using the convenient DEFROST function.

NOTE: Food that has been defrosted should not be left at a warm temperature for long periods of time due to growth of harmful bacteria that can spoil food. **Cook food immediately following defrosting. If defrosting large quantities of food at a time, defrost in refrigerator and NOT in your convection oven.**

Care and Cleaning

ALWAYS UNPLUG OVEN AND ALLOW TO COOL BEFORE CLEANING.

Your oven features a continuous-clean coating that automatically cleans itself during normal operation. Any spattering that comes into contact with the continuous-clean coating is oxidized while oven is in use. 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 CONTINUOUS-CLEAN COATING.

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

Teriyaki Beef Roast

Control Settings

Temperature: 325°
Function: Bake/Roast
Rack Position: Bottom
Rack Orientation: Face Down

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

Place meat on broil rack and place broil rack in drip pan. Place in oven at lowest position to catch drippings. Turn toast/time control to ON and cook at 325° for approximately 1 to 1 1/4 hours for Rare, 1 1/2 to 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. 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 at about 1 1/4 hours. Differences in shape and thickness of cuts of meat may alter cooking times.

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

Peach Melba Pie

Control Settings

Temperature: 350°
Function: Bake/Roast
Rack Position: Low
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 350° for 40-50 minutes, or until golden brown.

Makes one 9-inch pie.

Recipes

Low-Fat Oat Bran Banana Apple Muffins

Control Settings

Temperature: 350°
Function: Bake/Roast
Rack Position: Middle
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 350° 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 & Top Brown/Broil
Rack Position: Middle
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: Middle
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 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 for 15-20 minutes, turning fish midway through cooking time. Test fish for doneness at 12 minutes. Fish is done when lightly browned and flakes easily with a fork.

Makes 4 servings.

Recipes

Slow Cooked Mexican Chili

Control Settings

Temperature: 225°
Function: Slow Cook
Rack Position: Bottom
Rack Orientation: Face Up

6 cups water
1/2 pound dried red kidney beans
1 tablespoon olive oil
1 large onion, chopped
2 cloves garlic, crushed
1 pound ground beef
1 teaspoon salt
1 teaspoon paprika
1 teaspoon Worcestershire sauce
1 teaspoon Tabasco sauce (optional)
3-4 teaspoons chili powder
1 28-ounce can crushed tomatoes
3 cups boiling water
1 beef bullion cube (dissolved in water)

In medium saucepan, bring water and beans to a boil. Remove from heat and let stand for 1 hour. In large nonstick skillet, brown onion and garlic in oil until golden brown. Add chopped beef and continue to cook until browned. Drain fat from skillet and add remaining ingredients. Drain water from beans and add beans to remaining ingredients. Pour contents into 2-quart casserole and cover tightly with aluminum foil or casserole lid. Place casserole dish into oven and slow cook for 6 hours. Serve with grated cheese, sour cream, guacamole, and tortilla chips, if desired.

Makes 8 servings.

Recipes

German-Style Pork Roast

Control Settings

Temperature: 325°
Function: Bake/Roast
Rack Position: Bottom
Rack Orientation: Face Down

1 pound sauerkraut
1/2 cup water
1/2 cup beer
1 medium onion, chopped
1 tablespoon Worcestershire sauce
1/4 teaspoon garlic powder
1 3-pound boneless center cut pork roast
1 pound potatoes, peeled and cut into wedges
pinch paprika
pinch garlic powder
pinch onion powder

Combine sauerkraut, water, beer, onion, Worcestershire sauce, and garlic powder. Pour into drip pan. Place meat directly over the sauerkraut in the drip pan. Sprinkle meat lightly with paprika, garlic powder, and onion powder. Position potatoes around the meat. Slide drip pan into oven, directly over the chrome bake rack. Roast for 1 1/2 -2 hours. (If using a meat thermometer, finished temperature should read 170°.)

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.

MANUFACTURER MAKES NO WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTIES OF FITNESS OR MERCHANTABILITY, EXCEPT AS EXPRESSLY SET FORTH ABOVE WITH RESPECT TO SUCH PRODUCTS OR PARTS THEREFOR. NOR SHALL MANUFACTURER HAVE INCURRED ANY OTHER OBLIGATIONS OR LIABILITIES ON ITS PART OR BE LIABLE FOR ANY ANTICIPATED OR LOST PROFITS, INCIDENTAL DAMAGES, CONSEQUENTIAL DAMAGES, TIME CHARGES OR ANY OTHER LOSSES INCURRED IN CONNECTION WITH THE PURCHASE, INSTALLATION, REPLACEMENT, OR REPAIR OF SUCH PRODUCTS OR ANY PARTS THEREFOR WHETHER ORIGINAL EQUIPMENT OR INSTALLED AS A REPLACEMENT COVERED BY THIS WARRANTY OR OTHERWISE; AND MANUFACTURER DOES NOT AUTHORIZE ANY PERSON TO ASSUME FOR MANUFACTURER ANY OTHER LIABILITY IN CONNECTION WITH THE PRODUCTS OR PARTS THEREFOR. Manufacturer assumes no liability for delay in performing its obligations hereunder if failure results, directly or indirectly, from any cause beyond its control, including but not limited to acts of God, acts of government, floods, fires, shortages of materials, strikes and other labor difficulties, or delays, or failures of transportation facilities.

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.

WELBILT®

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Appliance Co. of America under license from Welbilt® Corporation.

APPLIANCE CO. OF AMERICA, LLC