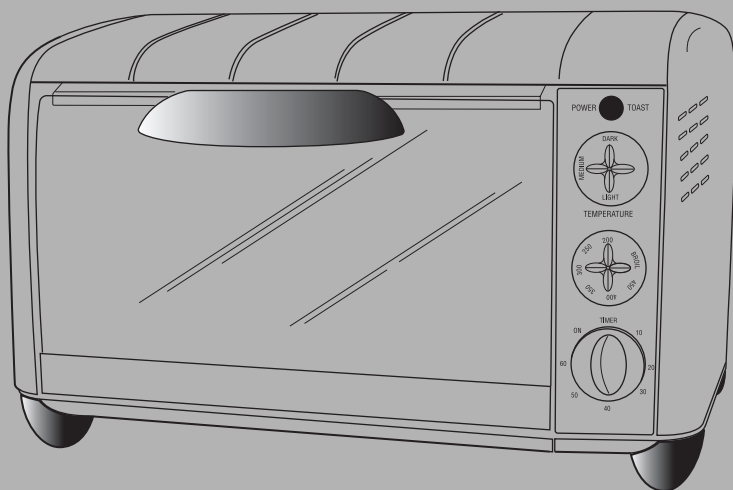


Michael Graves Toaster Oven Broiler

owner's manual

SAVE THIS USE AND CARE BOOK



Model MGT0B4

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. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press Power On Button until beep is heard and Power On Light goes off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
15. Oversize foods or metal utensils must not be inserted in the toaster oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

19. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
20. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Use extreme caution when removing tray or disposing of hot grease.
22. To turn oven Off during use, press Power On Button until beep is heard and Power On Light goes off.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Additional Important Safeguards

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. **Do not use or attempt to repair a malfunctioning appliance!**
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

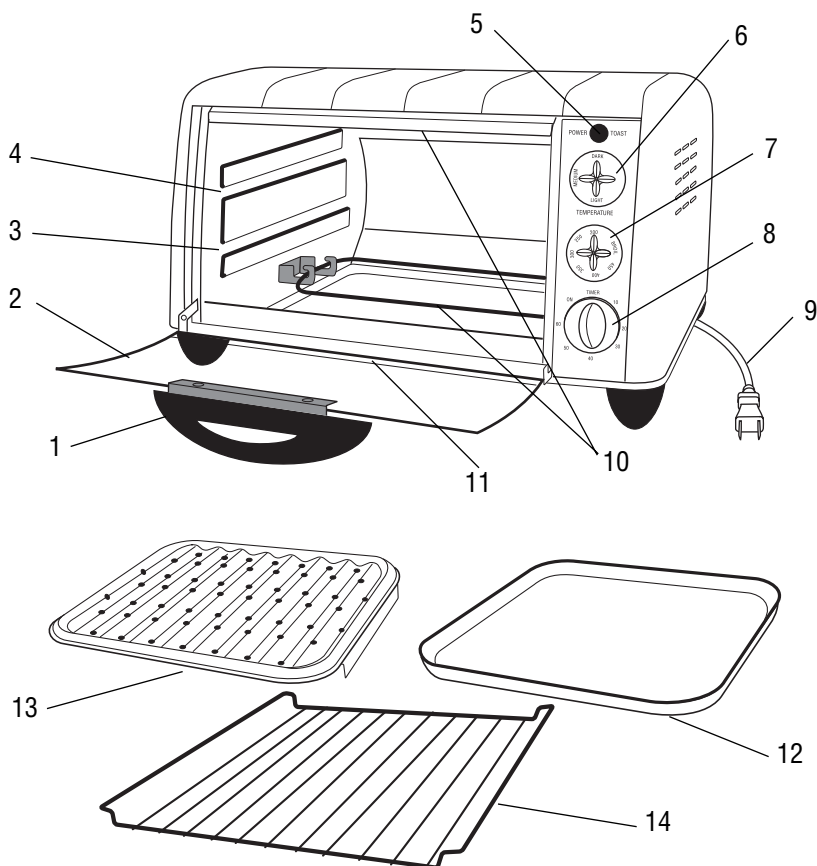
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Introduction

Congratulations on your purchase of the Michael Graves MGT0B4 Oven. This appliance was developed around simplicity and reliability, coupled with a no-nonsense approach to today's needs. It's rugged, a well crafted multifunctional Oven that brings convenience to baking, broiling, toasting, or top browning.

Additionally, the Michael Graves line of fine appliances present that much sought-after retro look that echo the design factors. This appliance is sure to enhance the decor of your kitchen.

Getting To Know Your Michael Graves MGTOB4 Toaster Oven Broiler



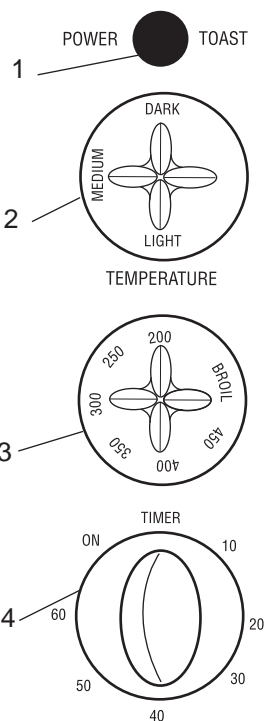
- | | |
|----------------------------------|--------------------------------|
| 1. Door Handle | 8. Timer Dial |
| 2. Glass Door | 9. Power Cord |
| 3. Shelf Positions 3 and 4 | 10. Heating Elements |
| 4. Shelf Positions 1 and 2 | 11. Crumb Tray (P/N 22392) |
| 5. Power On Light / Toast Button | 12. Bake/Broil Pan (P/N 22393) |
| 6. Toast Color Dial | 13. Broil Insert (P/N 22394) |
| 7. Temperature Dial | 14. Wire Rack (P/N 22395) |

Control Panel

1. **Power On Light /Toast Button** - The Power On Light will illuminate when the Timer Dial is turned to ON or when a cooking time has been selected with the Timer Dial.

Press the Toast Button to start and stop the toasting function. The Power On Light will flash during the toasting function.

2. **Toast Color Dial** - Turn the Toast Color Dial to the desired setting: LIGHT, MEDIUM or DARK.
3. **Temperature Dial** - To Bake or Broil, turn the Temperature Dial to the desired setting (200°F - 450°F or Broil).
4. **Timer Dial** - After selecting the cooking temperature, turn the Timer Dial clockwise to set the desired amount of cooking time (1-60 minutes). To cook without the Timer, turn the Timer Dial counter clockwise to the ON position. The Power On Light will illuminate.



Bake/Broil Pan, Broil Insert, Wire Rack and Crumb Tray

For best results and to minimize clean up due to spills, use the Bake/Broil Pan for baking and top browning.

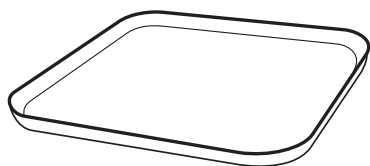
When **toasting**, place bread directly on Wire Rack. Place in shelf position 2 or 3. The Crumb Tray must be used.

When **baking** you may either use the Bake Pan provided, or your own pan with the wire rack. Place into shelf position 3 or 4.

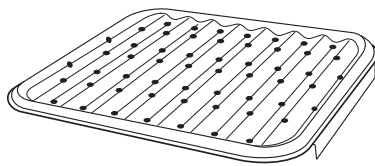
When **broiling**, the Bake/Broil Pan, Broil Insert and the Wire Rack must be used. Place into shelf position 2 or 3 depending on thickness of food. The food should be 2-3 inches from the top Heating Element.

CAUTION: Appliance surfaces are hot during and after use.

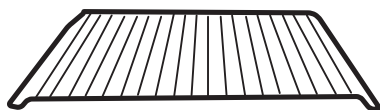
CAUTION: Always wear protective, insulated oven mitts on hands when touching hot oven, hot dishes or food, or when inserting or removing Wire Rack, Broil Insert, Bake/Broil Pan and Crumb Tray.



Bake/Broil Pan



Broil Insert



Wire Rack
(Shelf Positions 1 and 3)



Inverted Wire Rack
(Shelf Positions 2 and 4)

Cooking Containers

- The Bake/Broil Pan included with the Oven is suitable for items such as cookies, rolls and biscuits.
- A variety of standard baking dishes, such as an 8" round or square cake pan, a 6-cup muffin pan, and a 1 & 2 quart round, square, or rectangular casserole dish may be used for other foods.
- Choose bakeware made of metal, or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.
- Check package directions for the cooking container you wish to use, and/or with the ovenware manufacturer to determine if the container is suitable for use in a Toaster-Oven-Broiler.
- Do not use oven roasting bags in this Oven, as they may come in contact with the heating elements.

CAUTION: Allow at least 1" air space between the top of the container and the upper heating element. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with heavy-duty aluminum foil.

Hints For Cooking

- The Oven has a 1 hour (60 minute) timer.
- The oven will beep 4 times when the cooking function is complete.
- The Oven will automatically shut off once the preset cooking time has elapsed. If the Timer Dial is in the "ON" position, the Oven will remain on until shut off by pressing the Power Button and manually turning the Timer Dial to the TIMER position.
- The Oven shuts off during any cooking function when the door is opened.
- Heavy-duty aluminum foil may be used to cover top of baking container to reduce over browning. Tuck ends of foil closely against edge of pan.
- Place food in the center of the Oven for better browning.
- Food may cook faster than recipe or package time. Check for doneness prior to end of cook time.
- Rotate and turn food over for more even browning halfway through the cooking process.
- To prevent heat loss, avoid opening the Glass Door excessively.
- For best results, foods that contain a leavening agent should be baked on the lowest Shelf Position of the Oven.
- Always use the Broil Insert and Bake/Broil Pan with the Broil function.

Before First Use

1. Read all instructions in this manual carefully.
2. Carefully unpack your Oven and remove all packaging materials.
3. Place your Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the Oven except the rating label located on the bottom.
5. Remove Bake/Broil Pan, Wire Rack, Broil Insert and Crumb Tray. Wash in warm, soapy water. Rinse and dry thoroughly before placing in the Oven.
6. To remove any dust that may have accumulated during packaging, simply wipe the Oven exterior and interior with a clean, damp cloth.
7. Do not use abrasive cleaners.
8. Do not put the Oven, cord or plug in water.
9. When you are ready to use the Oven, plug the cord into a 120V AC outlet. Close the Glass Door.
10. To eliminate any protective substance or oil that may have been used for packing and shipping, set the Temperature Dial to 300°F and turn the Timer Dial to 10 minutes. The Oven will begin heating. A small amount of smoke and odor may be detected. This is normal.
11. Condensation may build-up on the inside of the Glass Door, but will evaporate.
12. The Oven will beep and the Timer will ding when the set time has elapsed.
13. Unplug Oven and allow to cool completely before cleaning.
14. To avoid scratching, marring, or discoloration, do not store anything on top of the Oven during operation.

See User Maintenance Instructions. Unplug when not in use.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Oven or hot dishes and food or when inserting or removing Wire Rack, Broil Insert, Bake/Broil Pan and Crumb Tray.

Operating Instructions

TOASTING

1. Plug unit into a 120V AC outlet. Place Wire Rack into shelf position 2 or 3.
2. Place your food on the Wire Rack. Close the Glass Door.
3. Turn the Toast Color Dial to the desired setting: LIGHT, MEDIUM or DARK.
4. Press the Toast Button to start the toasting function. The Power On Light will flash.
5. The Oven will beep when toasting is complete and the Power On Light will go out.
6. Using oven mitts, open the Glass Door and slide the Wire Rack out. Remove the food then push the Wire Rack back in. Close the Glass Door.
NOTE: The toasting function may be stopped at any time by opening the Glass Door or pressing the Toast Button again.
7. Unplug oven and allow to cool completely before cleaning. See User Maintenance Instructions.

BAKING

1. Plug unit into a 120V AC outlet. Place Wire Rack into shelf position 3 or 4.
2. Place your food on the Baking/Broiling Pan or in an appropriate baking dish. Place the pan on the Wire Rack and close the Glass Door.
3. Turn the Temperature Dial to the desired setting (200°F - 450°F).
4. Turn the Timer Dial clockwise to set the desired amount of cooking time (1-60 minutes). The Heating Elements will begin to heat and the Power On Indicator will illuminate. To cook without using the Timer, turn the Timer Dial counter clockwise to the ON position. The Heating Elements will begin to heat and the Power On Light will illuminate.
5. When the set time has elapsed or the Timer Dial has been manually turned clockwise to the TIMER position, the Oven will beep and the Power On Light will go out.
NOTE: The baking function will be temporarily stopped when the Glass Door is opened. To continue baking, close the Glass Door. To stop baking completely, press the Power On Button or manually turn the Timer Dial counter clockwise to the TIMER position and the Power On Indicator will go out.
6. Using oven mitts, open the Glass Door and slide the Wire Rack out. Remove the hot pan with food then push the Wire Rack back in. Close the Glass Door.
7. Unplug oven and allow to cool completely before cleaning. See User Maintenance Instructions.

Operating Instructions (Cont.)

BROILING

1. Plug unit into a 120V AC outlet. Place Wire Rack into shelf position 2 or 3 depending on thickness of food.
2. Place your food on the Baking/Broiling Pan with Broiling Insert. Place the pan on the Wire Rack and close the Glass Door.

NOTE: When broiling, the Baking/Broiling Pan and Broiling Insert must be used.

3. Turn the Temperature Dial to BROIL.
4. Turn the Timer Dial clockwise to set the desired amount of broiling time. The Heating Element will begin to heat and the Power On Indicator will illuminate.
5. When the set time has elapsed, or the Timer Dial has been manually turned clockwise to the TIMER position, the Oven will beep and the Power On Light will go out.

NOTE: The broiling function will be temporarily stopped when the Glass Door is opened. To continue broiling, close the Glass Door. To stop broiling completely, press the Power On Button or manually turn the Timer Dial counter clockwise to the TIMER position and the Power On Indicator will go out.

6. Using oven mitts, open the Glass Door and slide the Wire Rack out. Remove the Baking/Broiling Pan and Broiling Insert with food then push the Wire Rack back in. Close the Glass Door.
7. Unplug oven and allow to cool completely before cleaning. See User Maintenance Instructions.

TOP BROWNING

To top brown foods, follow the toasting instructions but place the food on the Bake Pan on the Wire Rack.

- Watch food to avoid over-browning.
- You may brown the top of bagels (cut side up), English muffins or melt cheese on sandwiches or casseroles.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Cleaning

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Interior

1. Unplug oven and allow to cool before cleaning.
2. Remove all accessories from the oven: Bake/Broil Pan, Broil Insert, Wire Rack and Crumb Tray.
3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as the surface on the walls of the Oven may become scratched.
4. Rinse and dry thoroughly before closing Glass Door.

CAUTION: DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause electrical damage.

Glass Door and Exterior

1. Unplug oven and allow to cool before cleaning.
2. Wipe exterior with a damp cloth after each use.
3. To clean the Glass Door, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the finish.
4. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing the Glass Door.

Accessories

Bake/Broil Pan, Broil Insert, Wire Rack, and Crumb Tray

1. Allow to cool before cleaning.
2. Hand wash with soap and water or a mild abrasive cleaner and plastic scouring pad or wash in the dishwasher.
3. Rinse and dry thoroughly.

Storage

Unplug unit, allow to cool, and clean before storing. Store in its box in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

Time and Temperature Charts

The charts are used as a reference guide only. To be sure that the food is done, use a cooking thermometer. Cooking times are for fresh foods (not frozen foods) at refrigerator temperature.

NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperature to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F and ground beef, veal, lamb and pork be cooked to an internal temperature of 160°F. Chicken and turkey should be cooked to an internal temperature of 170°F for white meat and 180°F for dark meat. Goose and duck should be cooked to an internal temperature of 180°F. Fresh Beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145°F. Fresh pork should be cooked to an internal temperature of at least 160°F. When re-heating meat and poultry, they should also be cooked to an internal temperature of 165°F.

Roasting

When roasting, place the food on the Broil Insert inside the Bake/Broil Pan. Place on Wire Rack in Shelf Position 4.

Roasting

Food	Type of Cut	Amount / Weight	Temperature °F on Meat Thermometer at End of Cooking Time	Total Cooking Time for Fresh Meats, Poultry
Poultry	Chicken Breast, Bone in and Skin on	2 breasts 12 to 16 ozs. each	170°F	3/4 to 1-1/2 hrs.
Pork	Tenderloin	1-2 lbs.	160°F (M) 170°F (W)	3/4 to 1 hrs. 1 to 1-1/4 hrs.
Beef	Tenderloin	1-2 lbs.	145°F (R) 160°F (M)	3/4 to 1 hr. 1 to 1-1/4 hrs.

R= Rare M= Medium W= Well Done

Time and Temperature Charts (Cont.)

Broil

When broiling, place the food on the Broil Insert inside the Bake/Broil Pan. Place on Wire Rack in shelf position 2 or 3. Food should be 2 to 3 inches from top element. Turn food halfway through cooking time.

Food	Type of Cut	Amount / Weight	Temperature °F on Meat Thermometer at End of Cooking Time	Total Cooking Time for Fresh Meats, Poultry
Poultry	Turkey Burgers	4 4 oz. each	165°F	15 to 25 min.
	Turkey Bratwurst	4	165°F	15 to 25 min.
Pork	American Pork Chops	4 1" thick	160°F (M) 170°F (W)	25 to 30 min. 30 to 35 min
	Boneless Ham Steaks	4 4 oz. each	160°F	15 to 25 min.
	Sausage Patties Fresh	6 3/4" thick	160°F	20 to 25 min.
Beef	Ribeye Steak	2 1" thick	145°F (R) 160°F (M) 170°F (W)	12 to 16 min. 16 to 20 min. 20 to 24 min
	New York/ Kansas City Strip Steak	3 3/4" thick	145°F (R) 160°F (M) 170°F (W)	12 to 16 min. 16 to 20 min 20 to 24 min
	T Bone	2 1 1/4" thick	145°F (R) 160°F (M) 170°F (W)	26 to 30 min. 30 to 34 min. 34 to 38 min
	Hamburger Patties	4 3/4" thick	160°F (M) 170°F (W)	20 to 24 min. 24 to 28 min.
Misc	Frankfurters	1 lb.	165°F	10 to 20 min.
	Fresh Bratwurst	1 lb.	160°F	15 to 25 min.

R= Rare M= Medium W= Well Done

Marinades

Marinate meat for added flavor and tenderizing. A marinade must include an acidic ingredient like lemon juice, vinegar, wine or salsa to tenderize. To prepare, blend all ingredients together. Marinate in refrigerator at least 30 minutes, turning to coat meat completely. Pat dry before cooking.

RED WINE

- 1/4 cup red wine vinegar
- 2 tablespoons vegetable oil
- 1 tablespoon Dijon mustard
- 1 clove garlic, minced
- 1/2 teaspoon dried Italian seasoning
- 1/4 teaspoon pepper, coarsely ground

CURRY YOGURT

- 1/3 cup plain yogurt
- 2 tablespoons lemon juice
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1/2 teaspoon curry powder
- 1/8 teaspoon red pepper, crushed

LEMON ORIENTAL

- 1/4 cup lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 2 tablespoons onion, chopped
- 1/4 teaspoon ground ginger
- 1/8 teaspoon red pepper, crushed

MEXICALI

- 1/2 cup prepared salsa
- 2 tablespoons lime juice
- 1 tablespoon vegetable oil
- 2 tablespoons cilantro, chopped

SZECHWAN

- 1/4 cup soy sauce
- 3 tablespoons dry sherry
- 1 tablespoon sesame oil
- 2 tablespoons sugar
- 2 tablespoons cornstarch

SPICY HERB

- 1/2 cup dry wine
- 1/2 cup vegetable oil
- 2 tablespoons lemon juice
- 1/2 teaspoon Tabasco® pepper sauce
- 1/4 cup onions, chopped
- 1 clove garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon dried basil leaves
- 1/8 teaspoon dried tarragon leaves
- 1/8 teaspoon dry mustard

Recipes

FIESTA CORN BREAD

1 cup all-purpose flour
1/2 cup corn meal
1/4 cup sugar
1-1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
3 tablespoons oil
1 egg, beaten
4 ounce can diced in shelf 4 green chilies, drained
2 ounce jar diced pimento, drained

Preheat oven to 375° F. Combine dry ingredients, set aside. Mix wet ingredients together and stir into dry ingredients until moist. Pour batter into a greased 8x8 inch pan. Bake using shelf position 4, for 20-25 minutes or until done.

Yield 6-8 servings

PEACH PECAN COFFEE CAKE

1-1/2 cups self-rising flour
1/2 cup sugar
1/3 cup unsalted butter, softened
1 large egg
1/2 cup milk
3 large ripe peaches, sliced
1/3 cup soft brown sugar
1/4 cup pecans broken into small pieces
1-1/2 tablespoons butter, melted
1/2 teaspoon ground cinnamon
sour cream, crème fraîche, or whipped cream to serve

Preheat oven to 350° F. Grease and line with wax paper an 8x8 inch baking pan. Put the flour, sugar, butter, eggs and milk into a large bowl and beat with an electric mixer for a few minutes or until smooth. Spoon and spread batter evenly into the prepared baking pan. Arrange the peach slices over the batter. In a small bowl thoroughly mix the brown sugar, melted butter, pecans and cinnamon. Sprinkle the mixture over the peaches. Bake using shelf position 4 for 40 minutes, testing for doneness with a toothpick inserted and withdrawn clean from the center. Serve warm or cool with cream topping of choice.

Yield 9 servings

TOFFEE BARS

Layer 1:

1 8-ounce package Jiffy® yellow cake mix
1 egg
3 tablespoons butter, melted

Layer 2:

1 cup evaporated milk
1 egg
1 teaspoon vanilla extract

Layer 3:

1/2 cup nuts (optional)
5 ounces toffee chips

Preheat oven to 350° F. Spray an 8x8 inch baking pan with non-stick spray. Beat cake mix, egg and butter with an electric mixer for 2 minutes. Spread into prepared pan. Mix together milk, egg and vanilla, pour over first layer. Mix together nuts and toffee chips and sprinkle over top. Bake using shelf position 4 for 30 minutes, checking for doneness with a toothpick inserted and withdrawn clean from the center.

Yield 9 Servings

CRAB AND CHEESE MUFFINS

1/2 cup butter, softened
1 8-ounce jar Old English cheddar Cheese® spread, softened
1-1/2 teaspoons mayonnaise
1/2 teaspoon garlic salt
1/2 teaspoon seasoned salt
2 6-ounce cans crab meat, drained and rinsed
6 English muffins, split to make 12 halves

With an electric mixer, cream together butter and cheese spread, Mix in mayonnaise and salts, stir in crab, Spread on muffins. Place in the Bake/Broil Pan and Broil, using shelf position 2 for 5-10 minutes or until hot and bubbly.

Yield 12 Servings

Recipes (Cont.)

BRIE KISSES

1 pound Brie cheese
1 can Hungry Jack® Flaky Layer Biscuits
hot pepper jelly

Preheat oven to 425° F. Cut Brie into 1/2 inch squares (leave the rind on if you like). Spray a mini-muffin pan with non-stick spray. Separate each biscuit into

3-4 layers pressing each layer into one section of a mini-muffin pan.

Place a dab of pepper jelly in each cup, then top with a chunk of cheese. Bake using shelf position 4 for 5-10 minutes or until cheese is melted and crust golden in color.

Yield 25-30 Servings

CRAB AND SHRIMP MEDLEY

1 cup bay or salad shrimp
1 cup flaked crab meat
1/2 cup chopped red pepper
1/2 cup chopped celery
1/3 cup chopped green onions & tops
1/2 cup mayonnaise
1/2 cup sour cream
6 tablespoons Parmesan cheese, freshly grated
3/4 cup fresh bread crumbs
2 tablespoons Worcestershire sauce
1 tablespoon white pepper
1/8 teaspoon Cayenne pepper (optional)
1/2 teaspoon salt

Preheat oven to 400° F. Combine all ingredients except 1/4 cup of bread crumbs and 2 tablespoons of the Parmesan cheese. Mix well. Place crab and shrimp mixture in a 8x8 inch baking dish. Mix together the remaining bread crumbs and Parmesan cheese and sprinkle evenly over the seafood mixture. Bake using shelf position 3 for 40 minutes or until the mixture is bubbling along the sides and the top is golden brown. Serve on crackers or as a dip.

Yield 15 Servings

LIMITED ONE YEAR WARRANTY

Warranty: This product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number MGTOB4 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1 800 233-9054
Email: Salton@Saltonusa.com

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Michael Graves Toaster Oven Broiler



Michael Graves

The highly acclaimed work of Michael Graves has restored a sense of humanity to modern architecture. Graves, one of the most noted architects of our time, has designed buildings for such clients as Disney,TM including the company's corporate headquarters and the Walt DisneyTM World Swan and Dolphin Hotels. Gifted in design at every scale, Michael Graves has created products for the home that carry labels such as Alessi, FAO Schwarz, and Steuben. His work has been recognized with scores of awards. Most recently Michael Graves was selected for the 2001 American Institute of Architects Gold Medal award, the highest honor given by the AIA to an individual. In 1999, President Clinton presented Michael Graves with the National Medal of Arts.

The Michael Graves DesignTM Collection provides an inspired balance of form and function. Sensible and sublime, practical and whimsical, the objects envisioned by this world-renowned architect infuse our daily lives with joy.

A stylized, handwritten signature of Michael Graves. The signature is written in a cursive, flowing style and is underlined with a thick, dark stroke.