

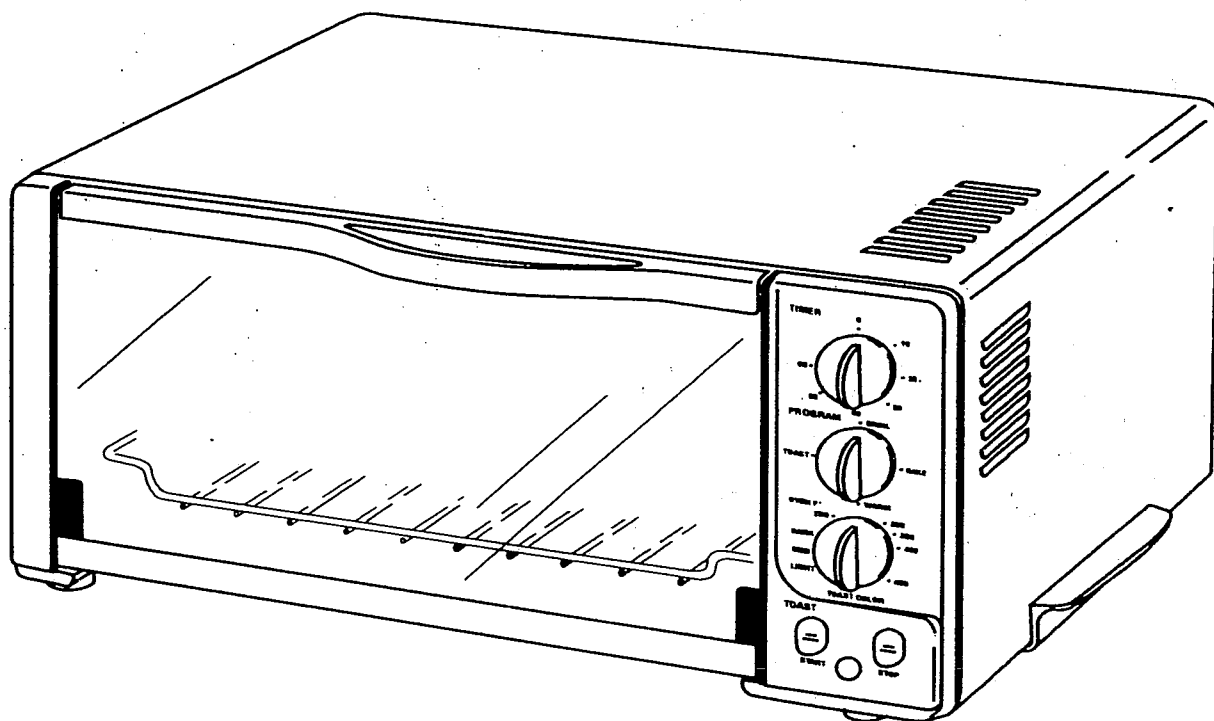
OWNER'S MANUAL



TOASTER OVEN/BROILER

Model 238-48303

KTES 8 BIK

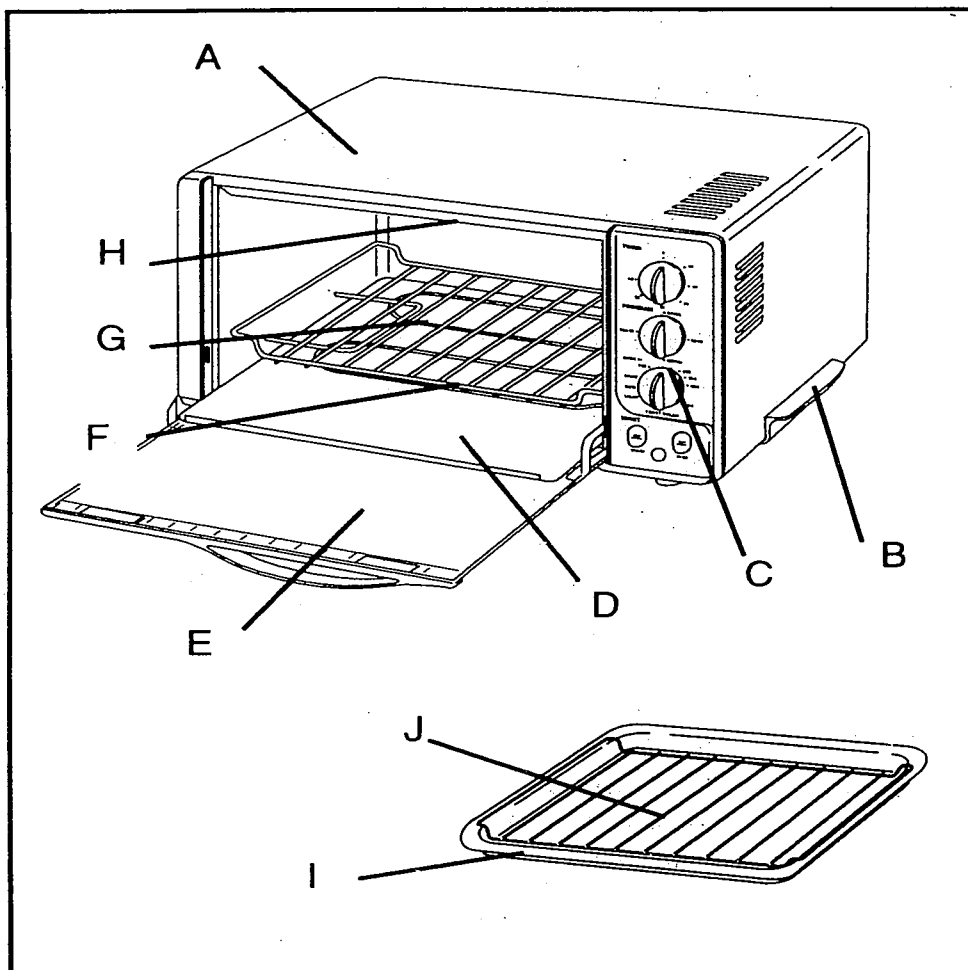


CAUTION:

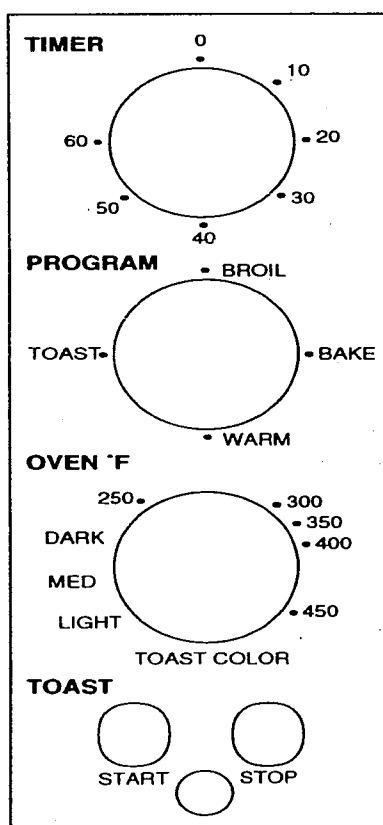
Before using this toaster oven, read this manual and follow all its Safety Rules and Operating Instructions.

- Safety
- Operation
- Cleaning

YOUR KENMORE TOASTER OVEN



- A. Wipe-clean exterior
- B. Easy-grip handles
- C. Control Panel
- D. Slide-out crumb tray/
cookie sheet
- E. Door Viewing Window
- F. Oven Rack
- G. Lower Heating
Elements
- H. Upper Heating
Elements
- I. Oven Pan
- J. Oven Pan Wire Rack



THE CONTROL PANEL

1. **Timer**—Allows you to set the desired cooking time from 0 - 60 minutes. At end of cooking time, bell sounds and toaster oven shuts off automatically. To set timer for less than 10 minutes, turn dial past "10" and then turn dial back.
2. **Program**—Allows you to choose a cooking method of broil, bake, warm, or toast.
3. **Oven °F**—Allows you to set the toaster oven to broil, bake, or warm at a specific temperature. Also allows you to choose between light, medium, and dark for toasting.
4. **Toast**—Allows you to manually start or stop the toaster oven.

OPERATING INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY** and may be plugged into any 120V AC electrical outlet. Do not use any other type of outlet.

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 into 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 POWER CORD

The toaster oven's power cord is short to reduce your risk of becoming entangled in or tripping over a long cord. You can obtain a longer, detachable power-supply cord or extension cord, but be careful when using toaster oven equipped with extra cord length.

If you are using a longer detachable power-supply cord or extension cord, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) arrange the longer cord so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

TO USE AS AN OVEN

You have two cooking options when using this appliance as an oven—bake and broil. Baking is the fastest and safest cooking method. It uses both the upper and lower heating elements. This fast-cooks many foods and must be used for cooking chops, chicken, hamburgers, steaks, etc. Broiling is a cooking method which uses the top heating elements only to cook food. This is especially useful for top browning foods.

CAUTION:

- DO NOT use paperboard containers in this toaster oven, even if they are "approved" for oven use.
- DO NOT line the Oven Pan Wire Rack with foil. This prevents fats and juices from dripping into the Oven Pan below.
- DO NOT leave appliance unattended while in use.

Position Oven Rack or Cookie Sheet

Oven Rack: The thickness of food to be baked or broiled determines its cooking time and distance from the heating elements. To allow cooking a wide variety of foods, this Toaster Oven has two Oven Rack positions, High and Low.

For thinner foods (e.g. thin meats, toast), place Oven Rack in the High position, closest to top heating element. See Figure 1.

For thicker foods (e.g. thick meats, bread loaves), place Oven Rack in the Low position, furthest from top heating element. See Figure 2.

Cookie Sheet: The crumb tray doubles as a cookie sheet. DO NOT use cookie sheet to bake or broil meats. When using crumb tray as a cookie sheet, gently pull it out from bottom of oven. Slide cookie sheet into Low position only. DO NOT use cookie sheet in High position. Always replace tray into bottom of oven after using it as a cookie sheet.

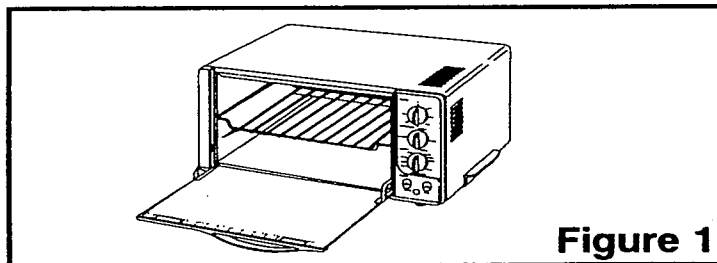


Figure 1

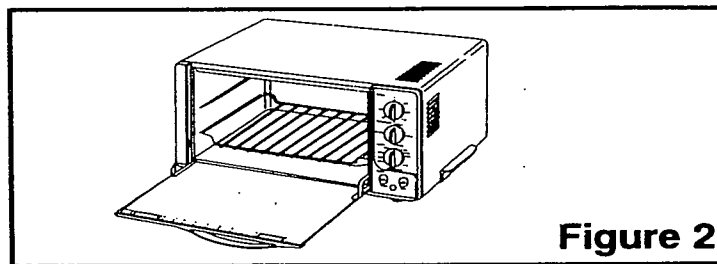


Figure 2

Prepare Oven Pan

To prepare Oven Pan for Baking or Broiling meats, place the Oven Pan Wire Rack into the Oven Pan. DO NOT use Oven Pan without its Wire Rack insert.

CAUTION: Always use the Oven Pan when baking or broiling meats. The Oven Pan will hold the food and collect all fat and juice drippings. Using any pan besides this Oven Pan may create a fire hazard.

Cooking in the Toaster Oven

NOTE: Trim fatty meats to minimize splatter.

1. Select Oven Rack position. Partially close oven door to the preset "ajar" position.
2. Turn Program Control to "BROIL" or "BAKE."
3. Turn "OVEN °F" Control to desired setting. (For fastest cooking, use highest setting.)
4. Turn "TIMER" to desired time setting.
NOTE: For best results, allow oven to preheat for 2-3 minutes.
5. Arrange meat on prepared Oven Pan.
6. Place Oven Pan on Oven Rack. Partially close oven door to the preset "ajar" position. The heating elements will cycle on and off to maintain the proper temperature.
7. Turn food over about halfway through cooking time (see "Cooking Guide"). Partially close door to "ajar" position.
8. When cooking is complete, turn timer to "0" and temperature control to lowest position. Open door fully and remove food carefully.

TO USE FOR WARMING

1. Place oven rack in low position.
2. Turn "PROGRAM" control to "WARM."
3. Turn "OVEN °F" control to desired temperature.
4. Turn "TIMER" control to desired time setting.

COOKING GUIDE

The following "Cooking Guide" uses approximate cooking times for fast-cooking with "Bake," and should only be used as a guide. "Broil" (top heating element only) requires longer cooking times.

Food	Approximate Thickness	Rack Position	Total Baking Time
Pork Chops	1" (2.5 cm)	High	12-16 min.
Hamburgers	1/2" (1.25 cm)	High	12-16 min.
Lamb Chops	1" (2.5 cm)	High	7-15 min.
Chicken Pieces	1-1/2 to 2" (4-5 cm)	Low	30-35 min.
Steak	1-1/2" (4 cm)	Low	20-25 min.

TO USE AS A TOASTER

Experience will tell you the best setting for various bread types. Generally speaking, raisin bread or bread which is several days old will usually require a lighter setting. Close-textured bread, such as whole wheat or rye, may require a darker setting. Toast waffles on a lighter setting; muffins and English muffins on a darker setting.

For best results on some toast settings, you may pre-heat toaster oven for one cycle before toasting.

1. Place food on Oven Rack using high rack position. Close oven door.
2. Turn "PROGRAM" control to "TOAST."
3. Turn "OVEN °F" control to desired toast color setting: Dark, Medium, or Light.
4. Press "TOAST-Start" button. At the end of the toasting cycle, the light will turn off and a "beep" will sound.

The toast cycle can be stopped at any time by pressing the "TOAST-Stop" button. To continue toasting, close oven door and press "TOAST-Start."

The door may become clouded with condensation during the first toast cycle. This is normal and should clear after a few minutes.

TO USE FOR TOP BROWNING

Top browning is ideal for melting, crisping, and toasting food surfaces. Use for open-faced sandwiches, au gratin dishes, macaroni and cheese, or for adding color to the tops of cooked casseroles. When top browning, turn "PROGRAM" control to "BROIL" and place Oven Rack in high position.

NOTE: Keep food and edges of glass bakeware at least 1" (2.5 cm) from heating elements.

MAINTENANCE, CLEANING, AND STORAGE

MAINTENANCE

This toaster oven/broiler requires little maintenance. It contains no user-serviceable parts inside the housing. Do not remove the cover. Contact qualified personnel if the product requires servicing.

CLEANING

CAUTION: Never immerse the toaster oven in water. Always unplug the toaster oven and let it cool completely before attempting to clean it.

Exterior: Wipe surface with a soft, clean, sudsy, damp cloth. Remove stubborn spots using a cleaner for polished surfaces. Never use abrasive cleaners or scouring pads as they may scratch the surface.

Interior: Your Kenmore Toaster Oven/Broiler has an easy-clean interior for fast and easy clean up.

Wipe away spill and splatter from inside surfaces after each use to prevent build-up. Use a damp, sudsy cloth only.

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

After cleaning, dry inside surfaces thoroughly. To ensure toaster is completely dry, run toast cycle at medium setting with nothing in the oven.

Crumb Tray/Cookie Sheet: Clean crumb-tray/cookie sheet often; wipe away crumbs and food spills. To remove, gently pull out crumb tray/cookie sheet from bottom of oven. Wipe surface with a soft, clean, sudsy, damp cloth. Always dry the tray thoroughly. When sliding the crumb tray back into place be sure to feel/hear it snap into position.

Oven Pan and Oven Pan Wire Rack : Wash in soapy water after each use. Avoid using metal scouring pads. Use nylon brush or pad for stubborn spots.

Removable Oven Rack: Pull forward and remove. Wash in soapy water.

Oven Glass Door: Use glass cleaner to remove spots. DO NOT use abrasive cleaners that will scratch the glass.

STORAGE

Unplug toaster oven/broiler and let cool. Store in original box or in a clean, dry place. Never store toaster oven/broiler while it is hot or plugged in. Do not wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause cord to fray and break.

SEARS WARRANTY

FULL ONE YEAR WARRANTY ON KENMORE TOASTER OVEN

If this Kenmore Toaster Oven fails due to a defect in material or workmanship within one year from date of purchase, Sears will replace it free of charge.

WARRANTY SERVICE

To obtain replacement under this warranty, return this Kenmore Toaster Oven to your nearest Sears Store in the United States.

This warranty applies only while this Kenmore Toaster Oven is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179

Customer Service Department 1-800-233-9054