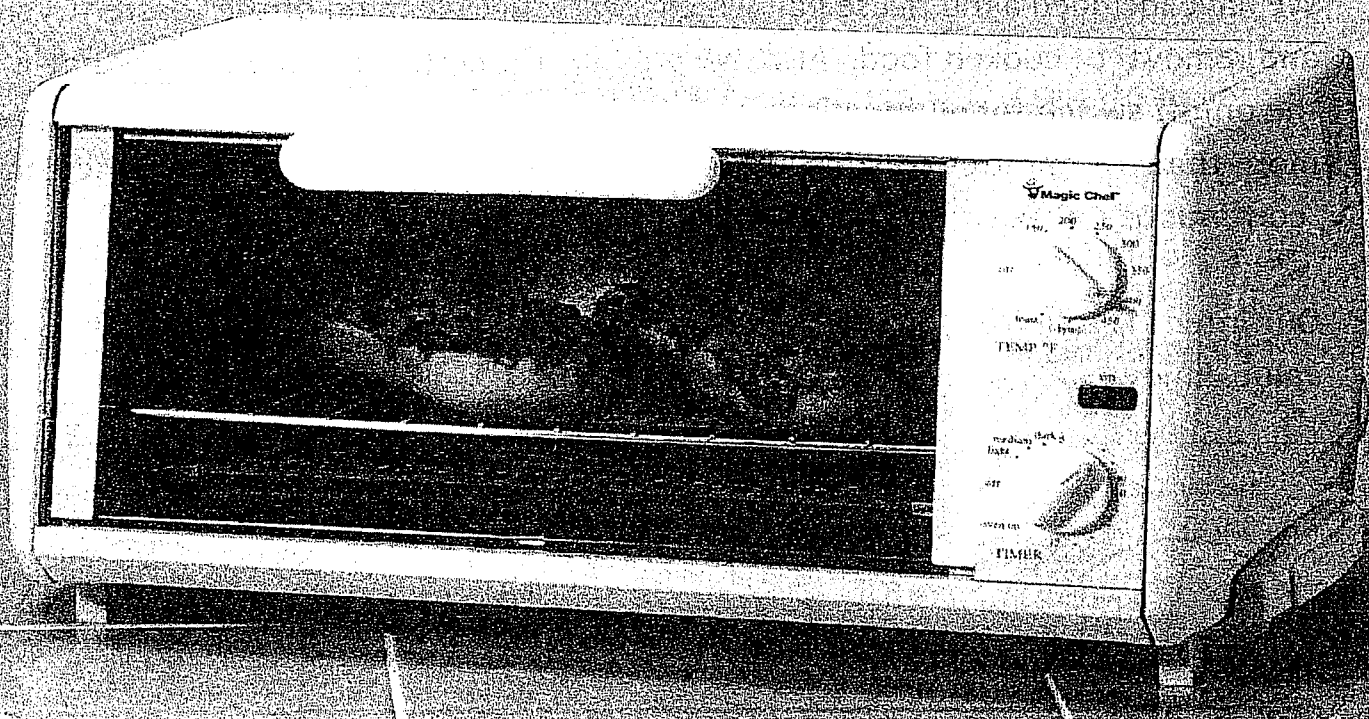




Magic Chef®

S O R I G H T A T H O M E.™

Toaster/Oven/Broiler



**Bake, Broil or Top Brown Function With
Adjustable Thermostat**
Large Capacity, 4-Slice Toasting Capability
Complete with Multi-Use Pan
Convenient Timer—Up To 15 Minutes

OWNER'S MANUAL

670

Introduction

Welcome to the quality of Magic Chef small appliances. This Toaster/Oven/Broiler is designed to give you versatile service.

Please read all instructions before you use this appliance....these instructions will provide all the information needed for enjoyable, safe operation.

We have included a multi-use pan which will reduce cleaning of the Toaster/Oven/Broiler and removal of cooked food. Also, we provide a Timer(up to 15 minutes) that is used as the on/off switch for all functions - toasting, broiling, and baking as desired. However, if more than 15 minutes cooking time is required for baking or broiling, the convenient "continuous on" position acts as the on/off switch.

Our intent is to make your life easy by providing a safe reliable product at outstanding value. Enjoy.

?? NEED HELP ??
BEFORE CONTACTING YOUR RETAILER CALL
TOLL-FREE 1-888-888-2433

Table of Contents

	Page
Introduction	1
Table of Contents	2
Important Safeguards	3-4
Parts Identification & Operation Panel	5
Operating Instructions	6-8
Useful Tips	8
Care & Cleaning	9-10
Recipe Guide	11
Troubleshooting Guide	12

IMPORTANT SAFEGUARDS

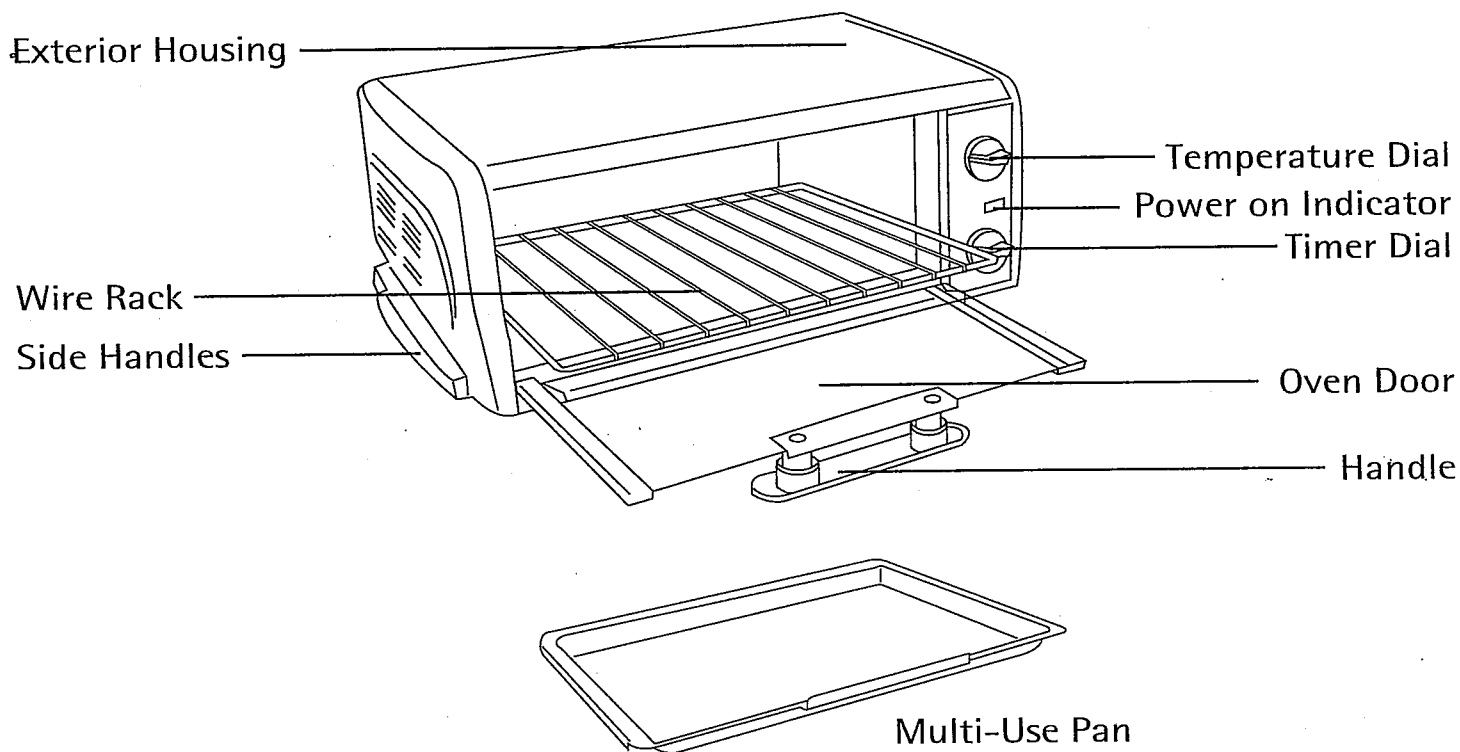
When using this electrical appliance, these basic safety precautions should always be followed:-

1. **Read all of the instructions and save them for reference.**
2. To protect against any electrical hazards, DO NOT place unit or cord in water or any other liquids.
3. DO NOT touch any hot surfaces. Use oven mitts for removing or touching any hot parts. Always place Toaster/Oven/Broiler on heat protected surface.
4. Close supervision is always necessary when this appliance is used by or near children.
5. LEAVE about 6-8 inches open space all around the exterior of this appliance. Place the appliance on a dry, horizontal surface.
6. UNPLUG the unit when not in use and before cleaning. Always allow to cool before attaching or removing any parts.
7. Do not use any accessories other than the ones provided with this product.
8. Always pull the plug out from the wall - **never pull the cord**. Remove the plug from the wall before moving the appliance. Use both hands to move the appliance.
9. DO NOT let the cord hang over the edge of surfaces. DO NOT place on an unstable table, cloth covered or hot surface.
10. DO NOT place the Toaster / Oven / Broiler inside an oven or near a hot flame or electric burner.
11. DO NOT operate this appliance if the cord or plug is damaged, if the unit malfunctions or is damaged in any way. Return it to the store for service.
12. DO NOT use this appliance outdoors. (this item may be omitted if the product is specially intended for outdoor use.)
13. USE this appliance only for its intended use and USE EXTREME CAUTION when removing the multi-use pan, as it may contain hot grease.
14. To reduce the hazard of potential shock, this appliance has a polarized plug (one blade wider than the other), which will fit only one way in a polarized wall outlet. If the plug does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT to defeat this safety feature.

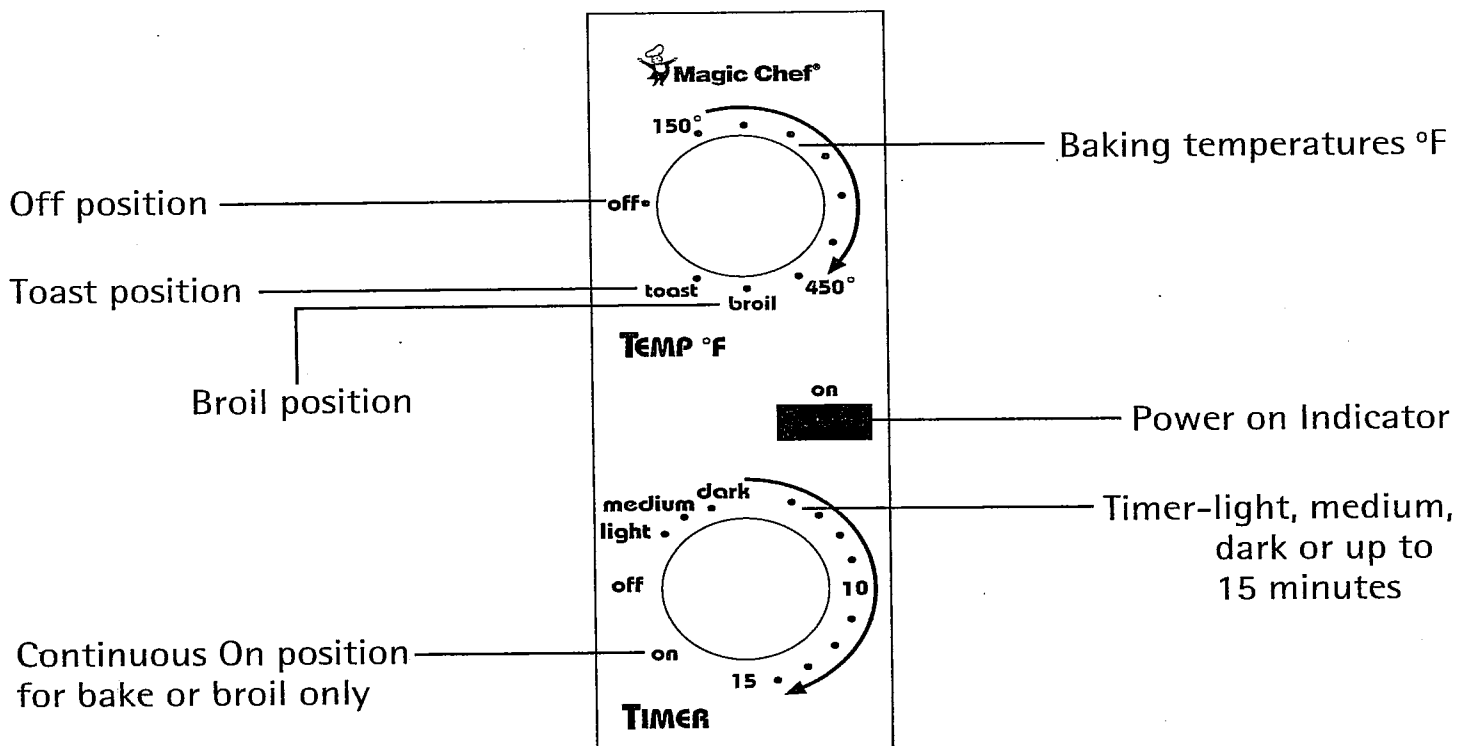
15. **CAUTION :** A short power supply cord is provided to reduce the risks resulting from tripping over or becoming entangled in a longer cord. Extension cords may be used only if the electrical rating is as great as the electrical rating of this appliance and not less than 10 amperes, 120 volts. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over.
16. **ELECTRIC POWER :** If the electric circuit is overloaded with other appliances, this appliance may not operate properly. The Toaster/Oven/Broiler should be operated on a separate electrical circuit from other operating appliances.
17. Store only the accessories provided with this unit inside the oven. Do not store any other materials.
18. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not put any items on top of the appliance when in operation.
19. Do not place any cardboard, paper or plastic inside the oven.
20. In order to switch off this appliance, rotate the Timer Dial to "**off**" position and then remove plug from wall outlet.
21. All containers placed inside the oven **must not be airtight**. Also, they need to have enough room to allow for expansion of fluids.
22. Clean this appliance regularly as build-up of grease may cause a fire. Make sure that this appliance is not placed near curtains, drapery, or other flammable material.
23. In order to prevent accidental burns, always use the handle and knobs to operate this appliance. **DO NOT TOUCH ANY HOT SURFACES** such as the oven door, top or sides.
24. Stale toast, croutons, crackers may catch fire inside this appliance. Watch the toasting process carefully. We suggest selecting a **light** Setting for these types of food.
25. Use only a soapy damp rag to clean the glass on oven door – **DO NOT** use any sharp utensils as this may damage the glass and possibly cause breaking of the glass. **ALWAYS ALLOW THIS APPLIANCE TO COOL BEFORE CLEANING.**
26. Extreme caution should be exercised when using containers constructed of other than metal or glass.
27. This appliance is intended for household use only and **NOT** for commercial or industrial use.

**—— SAVE THESE INSTRUCTIONS ——
FOR HOUSEHOLD USE ONLY**

Parts Identification



Operation Panel



Operating Instructions

Your Magic Chef Toaster/ Oven/Broiler is equipped with all the options of a full-size oven in a countertop appliance; it toasts, bakes and broils.

NOTE: *Initial start up operation may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the protective substance on heating elements which protects them from salt effects during shipping from factory.*

Toasting

1. Rotate the Temperature Dial clockwise to "toast".

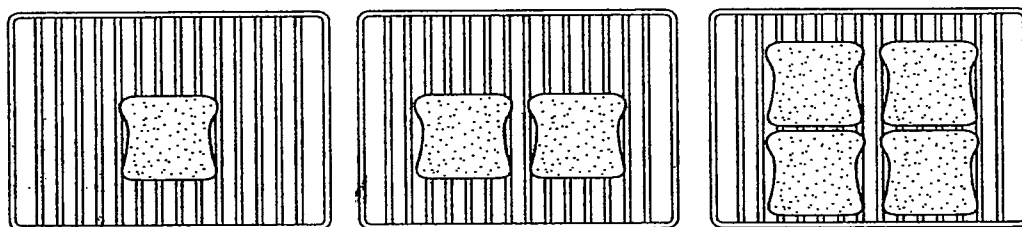
- ◆ Open the Oven Door and place the bread on the Wire Rack up to 4 slices.

NOTE - *The wire rack slides out when the door is opened.*
- **Remember to first remove the Multi-use Pan.**

2. The Timer Dial is the on/off Switch.

Choose your Crust preference by adjusting the Timer Dial clockwise to select light, medium or dark. To test the toasting of your type of bread, we suggest to **start at medium setting** as bread varies according to humidity, thickness and texture. Each type of bread will toast differently according to these properties.

- ◆ When the toast cycle is finished the bell will ring and the electrical power is automatically turned off
- ◆ To stop the cycle at any time, turn the Timer counterclockwise to "off" position and the bell will ring.
- ◆ 4 slices will be lighter than 1 slice - adjust Timer accordingly.
- ◆ Place 1 slice of bread in center of wire rack, 4 slices side by side



In this cycle both the top and bottom heating elements operate and glow red/orange.

Baking

1. Place the food on the Multi-use Pan and then place the pan on top of the Wire Rack in the oven. Close the oven door.

NOTE – We suggest to always preheat the oven at this setting before placing the food inside.

2. **Rotate the Temperature Dial to the desired temperature**
3. **The Timer Dial is the on/off switch**

After rotating the Temperature Dial to your desired temperature, then you must select the Timer Dial with the following options.

- a. For short time baking rotate the Timer Dial clockwise (up to 15 minutes). At the sound of the bell the bake function will turn off **automatically**.
- OR**
- b. For longer time baking, rotate the Timer Dial counter-clockwise to "on" setting. The cooking will continue until the Timer Dial is **manually** turned to "off" position and the bell will sound.

In this cycle both the top and bottom heating elements operate.

NOTE – Always monitor the food at this setting to ensure that you are not overcooking.

Broiling – Top Brown

1. Place the food on the Multi-use pan and then place the pan on top of the Wire Rack in the oven. Close the oven door.
2. **Rotate the Temperature Dial clockwise to "broil" position**
3. **The Timer Dial is the on/off switch**

After rotating the Temperature Dial to the "Broil" position, select the Timer Dial with the following options.

- a. For short time broiling rotate the Timer Dial clockwise (up to 15 minutes). At the sound of the bell the broil function will **automatically** turn off.
- OR**
- b. For longer time broiling, rotate the Timer Dial counter-clockwise to "on" setting. The broiling will continue until the timer is **manually** turned to "off" position and the bell will sound.

In this cycle only the upper heating elements operate.

NOTE – Always monitor the food at this setting to ensure that you are not overcooking.

- We suggest to use the timer as food can burn quickly at this setting.
- When broiling turn food over for even cooking. Food should not be placed directly on the Wire Rack.
- For **Top Browning** simply broil as long as desired. Do not allow the aluminum foil to touch the heating elements.
- Do not preheat

Defrosting

1. Make sure that all plastic and paper wrappings are removed. Place the food on the Multi-use pan and then place the pan on top of the Wire Rack in the oven. Close the oven door.
2. Rotate the Temperature Dial clockwise to **150°F** position.
3. Rotate the Timer Dial to minutes setting as desired.
4. Do not preheat. Cook until thawed. Timing varies according to food type and size.

NOTE - To avoid contamination, thawed food should be refrigerated or fully cooked.

Slow Cook

1. Place the food on the Multi-use pan and then place the pan on top of the Wire Rack in the oven. Close the oven door.
2. Rotate the Temperature Dial clockwise between **200°F – 350°F** position.
3. Rotate the Timer Dial counter-clockwise to "on" position. The oven will remain on until the Timer Dial is manually rotated to "off" position.
- This setting is useful for pot roasts etc requiring long cooking time.

Useful Tips

1. Condensation will appear on the oven door for some foods and then disappear. This is normal.
2. Cook food immediately after defrosting.
3. Frozen foods and thick meat will take longer to cook.
4. When defrosting, do not place food in layers - place as a single layer on Multi-use pan.
5. Avoid opening the Oven Door too frequently to prevent heat loss.
6. When toasting, frozen bread or many slices should be at a darker setting than 1 regular slice.
7. When broiling, smoke will likely appear. Removing excess fat prior to broiling can reduce this. Always use Multi-use pan.

Care and Cleaning

1. Before using your Magic Chef Toaster/Oven/Broiler, wash all of the accessories -Wire Rack, Multi-use Pan, in hot water with detergent or soap.
2. Initial start up operation may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the protective substance on heating elements which protects them from salt effects during shipping from factory.
3. **Always make sure that the appliance is unplugged and allow to cool before cleaning.**
4. **The Wire Rack can be removed for easy cleaning.**
Open the Oven Door and tilt upward slightly and pull the Wire Rack straight toward you until it slides out completely. Once the rack is removed, clean the interior with a damp cloth.

To replace the Wire Rack, open Oven Door and tilt upward slightly and slide the rack into the two rack grooves at either side of the oven chamber and push straight to the back of the oven chamber. Ensure that the automatic door hooks are in correct position to push in the Wire Rack towards the rear of oven chamber. The exterior may be wiped with a damp cloth.

- REMEMBER, do not place the entire unit in water or any liquid.
- **DO NOT WIPE THE HEATING ELEMENTS** - They are self cleaning!

5. Cleaning the Bottom of the Crumb Tray

- This appliance has a drop open crumb tray at the bottom of the baking chamber. First unplug this appliance and allow to cool.
- To clean out the crumbs, simply tilt the unit backwards and pull down on the "crumb knob" located at the exterior center bottom of the baking chamber and allow to drop on counter top. (See Fig. A)

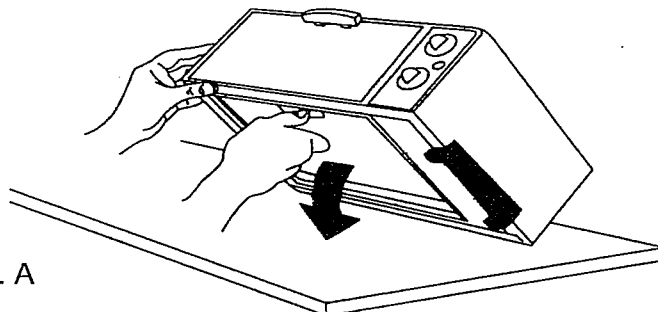
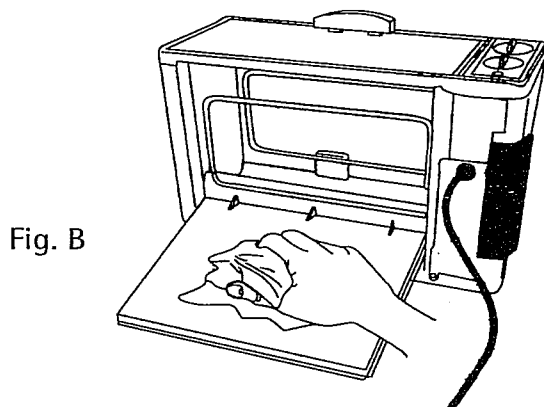


Fig. A

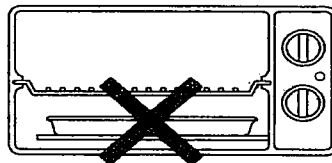
Washing of the interior of the crumb tray is accomplished by placing unit on its back side and allow crumb tray to fall forward for easy cleaning. (See Fig. B)



- DO NOT use the dishwasher to clean any of the accessories which are included with this product.
- DO NOT use any abrasive cleaning products.
- CLEAN accessories with a soft cloth in hot water with liquid detergent or soap.
- After cleaning, close the access panel and check that it is locked securely into position.

CAUTION

- ◆ TO PREVENT COUNTERTOP FROM BEING DAMAGED, THE TOASTER/OVEN/BROILER MUST BE OPERATED WITH THE CRUMB TRAY IN PLACE, SECURELY CLOSED AND CLEANED OF EXCESS FOOD.
- ◆ NEVER OPERATE YOUR TOASTER/OVEN/BROILER WITH THE OVEN DOOR OPEN.
- ◆ NEVER PUT THE MULTI-USE PAN (OR ANY OTHER ACCESSORY) DIRECTLY ON THE TOP OF THE LOWER HEATING ELEMENTS.



Take Care

- * Always leave at least 1" between the top of food and the top heating elements.
- * Remove all plastic and paper from food ,TV Dinners, etc before cooking.
- * Always use oven mitts to remove multi-use pan after cooking.

Recipe Guide

- ◆ Remember in Bake function only, preheat oven 5 minutes.
- ◆ Always use oven mitts to remove Multi-use pan after cooking.

<u>Food Group</u>	<u>Quantity</u>	<u>Instructions</u>
Frozen pizza	2-4 slices	Bake on multi-use pan at 450°F for 15-20 minutes.
Bacon	4-6 strips	Bake on multi-use pan at 450°F. Use Timer set to 7-12 minutes according to taste preference
Hot dogs	4-8	Broil on multi-use pan. Use Timer set to 15 minutes and add time according to taste. Turn hot dogs often.
Hamburgers	up to 4 pcs (about 1/4 lb ea.)	Bake on multi-use pan at 450°F for 20 minutes.
Frozen french fries, etc	Fill Multi-use pan - 1 layer only	Bake w/continuous on position 20 minutes, then broil 5 minutes or more according to taste preference
leftovers	Fill Multi-use pan - 1 layer only	Bake at 250° - 375°F w/timer at 15 minutes. Continue according to taste.
leftovers (frozen)	Fill Multi-use pan - 1 layer only	Bake at "defrost" for 10-15 minutes. Then select temperature according to taste preference
chicken	Fill Multi-use pan - 1 layer only	Bake at 450°F for 35 minutes or until juices run clear with the "on" setting
TV Dinners	Place foil container directly on wire rack	Follow package directions
Baked Potato	1- 5	Wash and pierce with fork. Option-brush on olive oil. Bake at 450°F for 60-95 min.
Pork chops	up to 4 pcs	Place on multi-use pan and Broil for 35-50 minutes. Turn over at least 2 times. Safest eating when well done

NOTE - The Recipe Guide is for suggestion only. Temperatures may Vary depending on the size and consistency of the food.
 - Frozen food will take longer to cook than thawed food.

Troubleshooting Guide

Problem

Solution

Unit smokes during bake or broil function

- Initial start up operation may result in minimal smell and smoke (about 15 min.). This is normal. It is due to the protective substance on heating elements which protects them from salt effects during shipping from factory.
- Smoke in baking functions often means the multi-use pan or Interior is dirty. Clean as per P.9
- Smoke almost always appears in Broiling and is normal. Cut off excess fat prior to broiling to reduce smoke
- Stop using appliance if smoke source is the power cord. Unplug.

The wire rack is stuck and oven door does not operate smoothly

Remove wire rack (P.9) and clean inside the Wire Rack grooves inside oven chamber. Also clean inside of Crumb tray. Check that hooks on oven door are properly aligned into wire rack .

Toast black and smoking or too light

Choose a lighter or darker crust setting

?? NEED HELP ??

BEFORE CONTACTING YOUR RETAILER CALL

TOLL-FREE 1-888-888-2433

Quick Start Guide

PLEASE READ THE IMPORTANT SAFEGUARDS FIRST!

Your Magic Chef Toaster/ Oven/Broiler is equipped with all the options of a full-size oven in a countertop appliance; it toasts, bakes and broils. Please follow these step by step instructions.

Toast

1. Select the Temperature Dial to "toast"
2. Turn Timer Dial to light, medium or dark setting.

See Diagram A

Bake

1. Select the Temperature Dial to any desired temperature.
2. Turn Timer Dial to "on" position and then manually rotate to "off".

OR

Use Timer Dial up to 15 minutes
- unit will auto shut-off.

See Diagram B

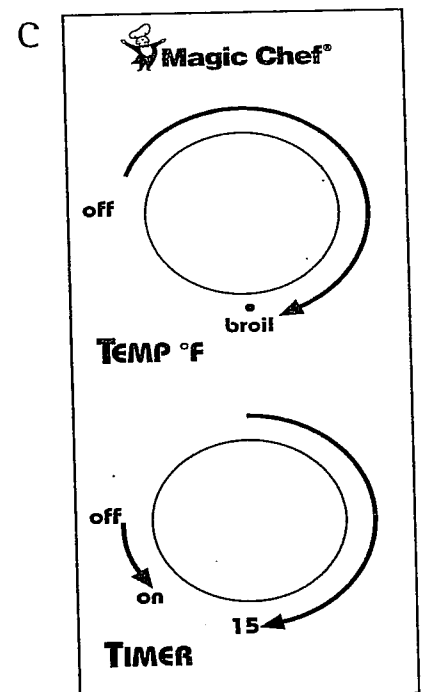
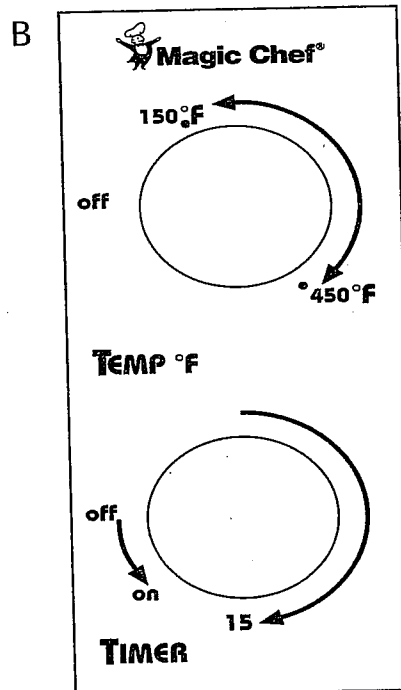
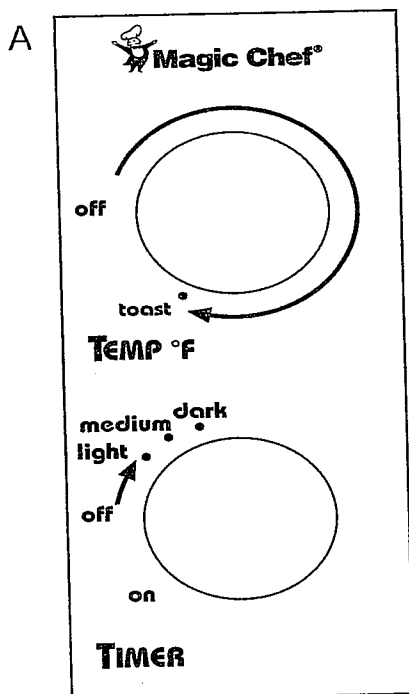
Broil

1. Select the Temperature Dial to "broil"
2. Turn Timer Dial to "on" position and then manually rotate to "off".

OR

Use Timer Dial up to 15 minutes
- unit will auto shut-off.

See Diagram C



REMEMBER - The "Timer Dial" is the on/off switch for your choice of Toast, Bake or Broil functions.

LIMITED WARRANTY

This Magic Chef product warranty extends to the original purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of ninety (90) days from the original purchase date.

Warranty Coverage: This product is warranted against defective materials and workmanship. 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 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, 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.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above ninety day warranty period, a product with a defect will be replaced with a comparable model when the product is returned to Wal-Mart with an original store receipt. The replacement product will be in warranty for the balance of the ninety day warranty period and an additional one-month period. No charge will be made for such replacement.

IMPORTANT NOTICE

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance:

Customer Service Department of
Your Nearest Wal-Mart Store

Any questions or comments can be directed to the above address or call our toll free number:

1-888-888-2433

Refer to Item #670