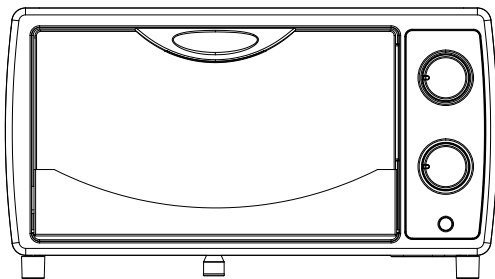


comfee'

TOASTER OVEN



INSTRUCTION MANUAL

CTO-E101A(BK)/CTO-E101A(WH)

DIRECTORY

IMPORTANT SAFEGUARDS	EN-2
OPERATING INSTRUCTIONS.....	EN-6
USING YOUR TOASTER OVEN	EN-9
CARE AND CLEANING	EN-14
ONE YEAR LIMITED WARRANTY	EN-16

Read these instructions carefully before using your oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

IMPORTANT SAFEGUARDS



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

1. Read all instructions.
2. To protect against electrical shock do not immerse cord, plugs, or any electrical parts in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
6. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
7. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to " off ", then remove plug from wall outlet.
8. Use extreme caution when removing tray or disposing of hot grease.
9. Extreme caution should be exercised when using containers constructed of other than metal or glass.

10. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
11. 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.
12. Turn the Timer knob to the "OFF" position will shut down the appliance.
13. 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.
14. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
15. Avoid contacting moving parts.
16. For household use only.
17. The outside of the oven, including the door, is hot during and after use.
18. Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven, including trays, racks, accessories, or containers.

19. Do not touch hot surfaces. Use handles or knobs.
20. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
21. Do not use outdoors.
22. Do not let cord hang over edge of table or counter, or touch hot surfaces.
23. Do not place on or near a hot gas or electric burner, or in a heated oven.
24. Do not use appliance for other than intended use.
25. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating parts, creating a risk of electric shock.
26. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
27. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
28. Do not place any of the following materials in the oven: (that is, paper, cardboard, plastic, and the like).

**SAVE THESE INSTRUCTIONS
HOUSEHOLD INDOOR USE
ONLY**

SHORT CORD INSTRUCTION (DETACHABLE POWER-SUPPLY CORD)

1. A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

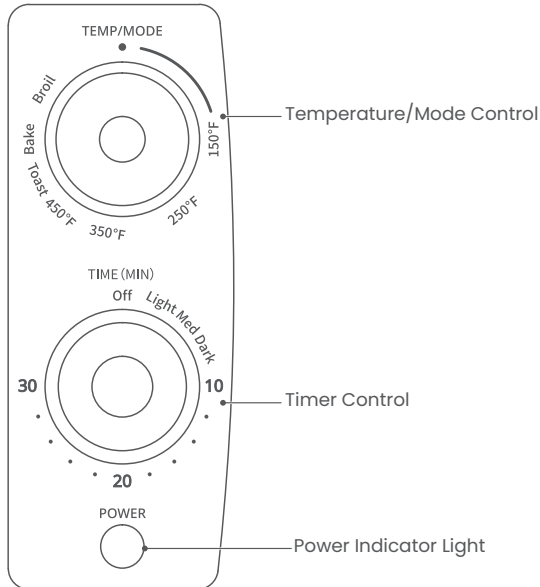
Before you use this product for the first time, please take a few moments to read these instructions and keep them for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



USING THE CONTROLS:



Timer:

The timer can be set by rotating the knob clockwise. When the timer is set the unit will be ON and operating. When the timer completes a cycle it will sound an audible bell and turn the unit OFF.

**NOTE**

When setting the timer to less than 5 minutes always rotate the Timer Knob past 10 minutes and then rotate back to the desired time. This will ensure a more accurate time setting.

Temperature/Mode:

The temperature of the oven cavity may be controlled up to 450°F.

Rotate the Temperature Knob clockwise to the desired setting.

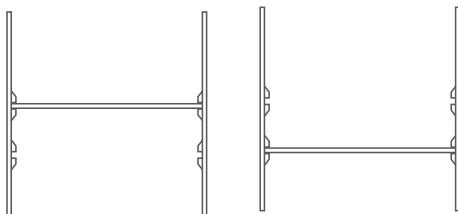
Both heating elements function when the unit is set from 150°F to 450°F setting.

On the Bake setting only the bottom element functions. The oven temperature is maintained at approximately 400°F-425°F.

On the Broil setting only the top element functions. The oven temperature is maintained at approximately 425°F-450°F.

Toast Mode:

This oven has a Toast setting on the Temperature Knob. Both elements will function on the Toast setting. The heating elements will cycle On and Off. See Toasting Instructions in the USING YOUR TOASTER OVEN section.



Upper Position

Lower Position

Baking rack positions:

This oven has two positions for the baking rack. The upper position should typically be used for broiling. The lower position is best suited for baking and toasting.

Exact positions are difficult to recommend due to personal preference. Experiment with different rack positions to suit individual taste.



NOTE

Unless toasting bread never place food directly on the baking rack. Always use baking pan.

USING YOUR TOASTER OVEN

Before use remove any packing materials and wipe the body of your toaster oven with a damp cloth. Remove baking rack and baking pan. Wash baking rack and pan in hot, soapy water, and dry thoroughly. Place oven on a flat counter or other stable surface. Position oven at least 3 inches away from wall or rear of counter. Make sure that nothing has been placed on top of the oven.



NOTE

Ensure that before plugging the toaster oven into the outlet, all controls are in the OFF position. Plug the cord into a 120 volt, 60 Hz AC outlet.

For the first time only, turn the Temperature Knob to 450°F and the Timer Knob to 15 minutes. This will burn off any residue or oils still on the oven or elements.



NOTE

The oven may lightly smoke during this process. This is normal for a new oven and should not last more than 10-15 minutes.

DO NOT WRAP THE CORD AROUND THE MAIN BODY OF APPLIANCE DURING OR AFTER USE.

Toasting:

1. Place bread on the baking rack and close oven door.
2. Turn Temperature Knob to the Toast setting (just past 450°F).
3. Select toast shade preference by turning the Timer Knob clockwise to desired toast setting (LIGHT, MED or DARK).



NOTE

When setting the timer to less than 5 minutes always rotate the Timer Knob past 5 minutes (Med) and then rotate back to the desired time. This will ensure an accurate time setting.

Toasting Tips:

- Exact toasting settings are difficult to recommend due to personal preference. Experiment to suit individual taste.
- Results will vary depending on a particular type of bread's moisture, thickness and texture.
- Remember that thicker breads, toaster pastries and any foods containing fillings will require a longer toasting time.
- Remove bread promptly after toasting to avoid over-toasting by residual heat.
- Any pastry or foods containing fillings will be very hot. Always remove with caution.

Baking:

1. Set the Temperature Knob to the Bake setting.
2. Rotate Timer Knob clockwise to 5 minutes (Med) and allow oven to preheat.
3. While oven is preheating, place food on multipurpose pan. When timer bell sounds and oven has turned OFF, place the pan atop the baking rack inside the oven.

CAUTION

INSIDE OF OVEN WILL BE HOT. USE OVEN MITTS OR HOT PADS TO PREVENT BURNING.

4. Close oven door. For baking times of 30 minutes or less rotate the Timer Knob clockwise to the desired time. The power light will be illuminated. Only the bottom element will function during the Bake setting.
5. When timer bell sounds and unit is OFF, open door and remove food from oven.

NOTE

Always monitor food very carefully to avoid overcooking.

Broiling:

1. Place food to be broiled in the baking pan and set pan on top of baking rack inside the oven. NEVER place food directly on the baking rack. Close oven door.
2. Rotate the Temperature Knob clockwise to the Broil setting.
3. For items requiring a broiling time of 30 minutes or less rotate the Timer Knob clockwise to the desired time. The power light will be illuminated. Only the top element will function during broiling. When the timer has completed the cycle, a bell will sound and the unit will shut off.
4. For even broiling, turn food over when it is about half cooked.



NOTE

Always monitor food very carefully when broiling to avoid overcooking.

USEFUL HINTS

1. Smoke may appear during broiling or baking. When broiling, it is always recommended to cut off excess fat on food before placing it in oven to minimize smoke. If oven smokes during baking, this usually means the banking pan is dirty and requires cleaning. See CARE AND CLEANING on page EN-14.
2. Some items may produce condensation on the oven door. This is normal and will quickly disappear.
3. Frozen foods and thick meat will take longer to cook.
4. To prevent heat loss, avoid opening the door during cooking unless absolutely necessary.
5. When toasting, remember that frozen bread or multiple slices will require a longer toasting time.
6. Except when toasting, NEVER place items directly on baking rack. Always use the multipurpose pan.
7. Remove all plastic and paper wrappings from food before cooking.
8. Always make sure there is adequate space between top of food being cooked and upper heating element.
9. When setting the timer to less than 5 minutes always rotate the Timer Knob past 5 minutes (Med) and then rotate back to the desired time. This will ensure an accurate time setting.

Use these oven temperatures and food suggestions as a guide. If using a packaged food, always follow the time and temperature recommendation on the package label. The exact cooking time and temperature will be effected by desired doneness, thickness of food, starting temperature, pan shape and material and other factors.

150°F to 250°F	Warm previously baked breads Keep pancakes, French toast, waffles warm Keep main dishes warm for serving up to 1 hour later
350°F	Cookies, refrigerated tubes or prepared dough Cook 9 to 13 minutes
375°F	Frozen toaster pastries Place on baking tray, cook 3 to 4 minutes Rolls, refrigerated tubes such as crescent or dinner rolls Cook 11 to 13 minutes
400°F	Biscuits, refrigerated tubes Bake 8 to 11 minutes Frozen dinner rolls Bake 7 to 9 minutes Pot Pie Slit top crust, place on baking tray Bake 30 to 35 minutes
450°F	Potatoes

Oven Baked Potatoes

Preheat oven to 450°F.

Scrub 1 to 4 potatoes and pierce to allow steam to escape. Rub potatoes lightly with vegetable oil or butter. Place on pan. Cook for 60-75 minutes or until potatoes are done. To test for doneness, squeeze with an oven mitt. Potatoes should give easily.

Optional Toppings: Slit hot oven baked potatoes and top with your choice of these toppings, just before serving.

Butter	Sour cream
Minced chives or other fresh herbs	Chopped green onions
Chopped, hot steamed broccoli	Shredded Cheddar cheese
Prepared chili, heated	Crisp, crumbled bacon
Diced, fully-cooked ham	

Individual Pizzas Gone Wild

- 2 English Muffins, split and toasted
- ¼ cup sun dried tomato pesto spread or presto
- ¼ cup chopped, drained roasted red peppers
- ¼ cup marinated artichoke hearts, drained and chopped
- ¼ cup sliced wild mushrooms
- 1 tablespoon minced flat leaf parsley, basil or oregano
- ½ cup shredded pizza blend cheese

Preheat oven to 350°F.

Place toasted muffins, split side up, on baking pan. Spread pesto evenly over the top of each pizza. Top each with roasted red peppers, artichoke hearts, mushrooms and herbs. Sprinkle top with cheese. Cook 3 to 5 minutes or until hot and cheese is melted.

Makes 2 servings.

Garlic Cheese Bread

- 6 thick slices French or Italian bread, about 1-inch thick, toasted
- ¼ cup butter, softened
- ¼ cup shredded Parmesan cheese
- ¼ cup shredded Mozzarella cheese
- ¼ teaspoon garlic powder

Preheat oven to 450°F.

Arrange toasted bread in a single layer on baking pan.

Combine butter, cheese and garlic powder in a small mixing bowl. Stir to blend well. Spread butter – cheese mixture over top of each slice of bread.

Cook 2 to 4 minutes or until cheese mixture is hot and bubbly.

Makes 6 servings.

CARE AND CLEANING

This appliance requires little maintenance. It has no user serviceable parts. Do not try to repair it yourself. Refer to qualified personnel if servicing is needed.

TO CLEAN: Unplug unit and allow it to cool fully. After each use, when oven has cooled, clean food particles off with a damp sponge or cloth. **Never immerse toaster oven in water or any other liquid.**

Do not use abrasive cleaners, as they may damage unit.

For more thorough cleaning, wash rack and baking pan in hot, soapy water. Before removing rack or baking pan, make sure unit is unplugged and has cooled thoroughly.

TOASTER OVEN

Model:	CTO-E101A(BK)/CTO-E101A(WH)
Rated Voltage:	120V~60Hz
Power:	950W
Net Weight:	5.95 lbs
Product Size (L x W x H):	14.25 x 11.81 x 7.87 inch

USEFUL TIPS FOR YOUR TOASTER OVEN

To have a better using experience, there are some important instructions you might not know for your toaster oven:

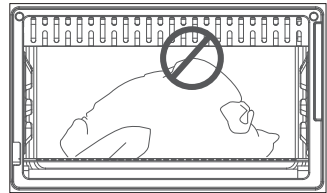
Before first use

For the first time only, turn the Temperature Knob to 450°F and the Timer Knob to 15 minutes. This will burn off any residue or oils still on the oven or elements.

Note: The oven may lightly smoke during this process. This is normal for a [new oven and should not last more than 10-15 minutes.

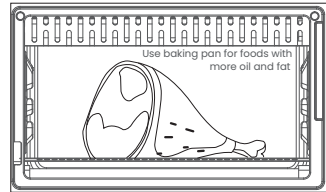
Food smoke may appear during broiling or baking

When broiling, it is always recommended to choose the appropriate size of food, food should not directly touch the cavity and heating tube, cut off excess fat on food before placing it in oven to minimize smoke. If oven smokes during baking, this usually means the baking pan is dirty and requires cleaning.



Note: Smoke and fire may occur when food touches the heating tube

It is recommended that foods with more oil and fat should be cooked on a baking pan. Clean the grease and food residue inside the oven before or after using the oven.



Note: Food debris or oil falling on the heating tube may cause smoke and fire.

ONE YEAR LIMITED WARRANTY

This product carries a warranty stating that it will be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep your original sales receipt.

IMPORTANT:

1. This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)
2. This warranty is void if this product is ever used for other than private household purposes.
3. This warranty is void if this product is ever used outside of United State.

If service is required during the warranty period, properly pack your unit. We recommend using the original carton and packing materials. If additional assistance is needed, please contact customer assistance at:

Tel: 866-646-4332

Email: officialservice@comfeeappliance.com

Midea America Corp. expressly disclaims all responsibility for consequential damages or incidental losses caused by use of the appliance. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

The serial number can be found on the back cabinet. We suggest that you record the serial number of your unit in the space below for future reference.

Model Number: _____

Serial Number: _____

Product registration is not mandatory. Failure to complete and return the card or form does not diminish the consumer's warranty rights.

SAVE THIS FOR YOUR RECORDS

Made in China

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Email: officialservice@comfeeappliance.com