



# ***TOASTER OVEN***




**USER MANUAL**

**MODEL: PKMFT039**

**IMPORTANT SAFETY INSTRUCTION**

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

- 1、  Don't touch hot surfaces of oven.
- 2、 Close supervision is necessary when any appliance is used by or near children.
- 3、 To protect against electric shock, do not immerse cord, plug or any parts of the oven on water or other liquid.
- 4、 Don't let cord touch hot surfaces of oven.
- 5、 Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair, or adjustment.
- 6、 Do not place on or near a hot gas or electric burner, neither a heated Oven nor a microwave oven.
- 7、 When operating the Oven, keep at least four inches space on each side of the oven to guarantee adequate air circulation.
- 8、 Unplug the oven when done using or before cleaning.
- 9、 Take special caution while removing tray or disposing of hot grease or other hot liquid.
- 10、 Do not clean with metal scouring pads. Pieces may break off the pad and touch electrical parts, creating a risk of electric shock.
- 11、 Oversized food or metal utensils must not be inserted into toaster oven as they may create fire or electric shock.
- 12、 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.
- 13、 Do not place any of the following materials upon the Oven: cardboard, plastic, paper, or other flammable materials. Do not store any materials, other than manufacturers recommended accessories, in this Oven when not in use.
- 14、 Unplug appliance from electrical outlet when not in use for a long time.

**I. PRODUCT INSTRUCTION**

PKMFT039 is a double heater vertical oven with rotisserie and roasting function. The main advantage is saving energy, quickly rotisserie chicken and of multi-function.

**II. Parameter**

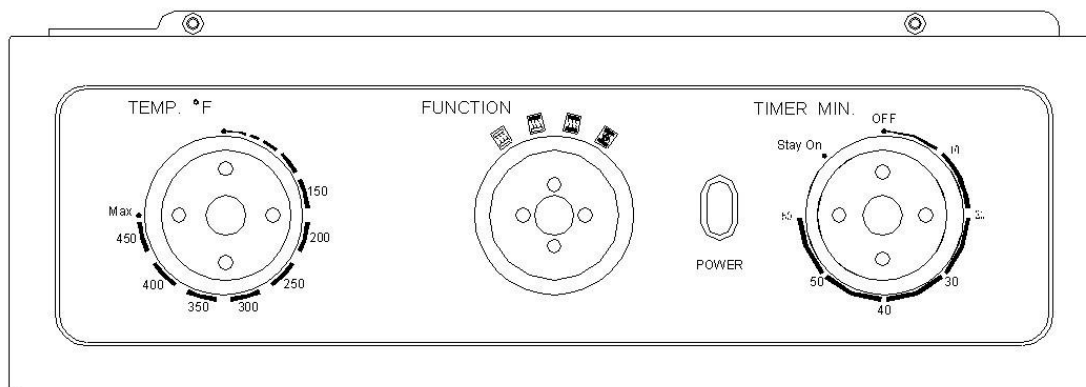
Voltage : 110V; Frequency: 50/60Hz

Power TB2011B: 1600W

Capacity: 35L

### III. CONTROL PANEL AND OPERATION

#### i. PKMFT039 Control panel layout



#### ii. FUNCTION INSTRUCTION

##### (1) Temperature Knob

Use the Temperature knob to set the bake temperature. Set the desired temperature from 140 °F up to a maximum of 464 °F. Use the rotisserie function to bake chicken, duck, etc. or Use the bake function to bake bread, muffin, waffle, potato, sweet potato, 12" pizza, pie, hot dog, fish, seafood, pork, pork steak, beef, beef steak, poultry, etc.

##### (2) Function Knob:

Use this knob to heat specific rows as shown on the simple icons on the unit. Use this switch when baking a small amount of food that doesn't require all heaters, which saves energy; you're also able to select the top & bottom rows to bake foods with different temperature requirements. Utilize all rows with the rotisserie function when making chicken or duck, to cover a larger area and quickly cook large chicken.

##### (3) Timer knob

Use Timer to set desired baking time based on the food. The timer allows for a baking time up to a maximum of 60 minutes, the Timer will ring its bell and switch off the power once the set time is over (Timer will be in OFF position).

**NOTE: Oven must be turned off by hand when timer is set in the "stay on" position.**

##### (4) Power indicator

Power indicator light on when timer power on

##### (5) Oven Rack

Place the rack into oven when using the bake function.

**(6) Bake pan**

Place with oven rack together, to contain food grease, cake, Pizza and small food such as corn, pulse etc.,

**(7) Oil disk**

Prevents oil from dropping into the chamber, please use the oil pan when using the rotisserie function.

**(8) Rotisserie fork**

Use the rotisserie fork to fix and rotate the food when baking.

**IV. PREPARATION BEFORE USING**

- i. Read the instruction manual carefully which will help you fully understand the oven and put it to better use.
- ii. Place the oven on a level flat surface such as a counter or table, and keep at least 10cm between the top of the oven and wall, wooden items, or anything on the table.
- iii. All accessories should be washed in hot sudsy water or cleaned in the dishwasher. Rinse and dry all accessories thoroughly.
- iv. Plug into a 110V AC socket before using.
- v. After remove all the packaging materials, turn the TEMP/ FUNCTION knob to 240°F position, and set the TIMER to 10 mins for a quick heat disinfect. Minimal odor and smoke may occur, this is normal phenomenon

**V. NORMAL OPERATION MANUAL**

**Caution: Appliance surfaces are hot during and after use.**

Some drops will condense on the door if the food contains excessive water, this is also normal phenomenon.

**Bake Operation**

- A. First two heating pipes were placed next to both sides of the border when rotisserie chickens, ducks, geese, Place the oil pan and then fix the rotisserie fork insert into upper and bottom round hole position.
- B. Upper and Lower heating elements turn to the upper and bottom location respectively when using the wire rack and bake pan to roasting food,
  - 1) Place the Bake Rack inside the toast oven.
  - 2) Close the glass door.
  - 3) Turn the Temperature Knob to the desired temperature from 140 °F to 464 °F Max in the control panel. Set a desired temperature from 140 F° to 464 F° to bake cake, pizza, pie, hot dog, fish, seafood, poultry, pork and pork

steak, beef and beef steak, etc. Bake bread, waffle, potato, etc. by setting the temperature to Max.

4) Adjust Function switch, According to needs with the rotisserie function to combine toast with different heating element groups.

5) Turn the Timer to 5 minutes to preheat the oven by 5 minutes. Timer will be off with bell ring when the preheat is finished, It must be preheated when defrosting food. Turn the temperature knob to 140 F° and take away all the packaging paper, plastic bag, etc. for defrosting food.

6) Place the food on the center of the bake rack / bake pan of the oven and close the glass door.

7) Set the Timer to the desired baking time. When the cycle is finished, you can hear the bell ring, which means the timer has turned off the power and the oven has stopped heating.

## **VI. MAINTENANCE**

- Unplug the oven and allow all parts to cool completely before cleaning or moving.
- Don't use any sharp utensils to clean the bake pan, as this may cause damage to the surface painting.
- Clean the glass door with a soapy damp rag or sponge and then dry it by towel.
- Place the oven on a dry, level, heat-resistant surface before using.