



DOUBLE DECKER TOASTER OVEN

User Guide

Item: 717248

*Recipes
Inside!*



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“Life is happening.

We’ll help you live it...one moment at a time.”



Thank you for purchasing a Ginny’s Brand Double Decker Toaster Oven. Cook a pizza in the upper oven while roasting a chicken on the rotisserie in the lower oven. Or, heat up appetizers in the upper oven while baking dessert in the lower oven - the possibilities are endless! Think of the time you'll save, and all without firing up your large oven. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. BE CAREFUL TO NOT DISCARD ANY SMALL PIECES. SOME OF THEM ARE NESTED TIGHTLY IN PACKAGING MATERIAL.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 1780 W
CORD LENGTH	32"
CAPACITY - UPPER OVEN	13" W x 4 3/4" H x 10 3/4" D
CAPACITY - LOWER OVEN	13" W x 7" H x 12" D
DIMENSIONS	19" L x 15" W x 17 3/4" H
MODEL	TB1031

GET TO KNOW YOUR OVEN

CONTROLS

Upper TIMER: 60 minute timer with bell alert, or STAY ON for upper oven.

Upper OFF/ON: Turns the upper oven off/on.

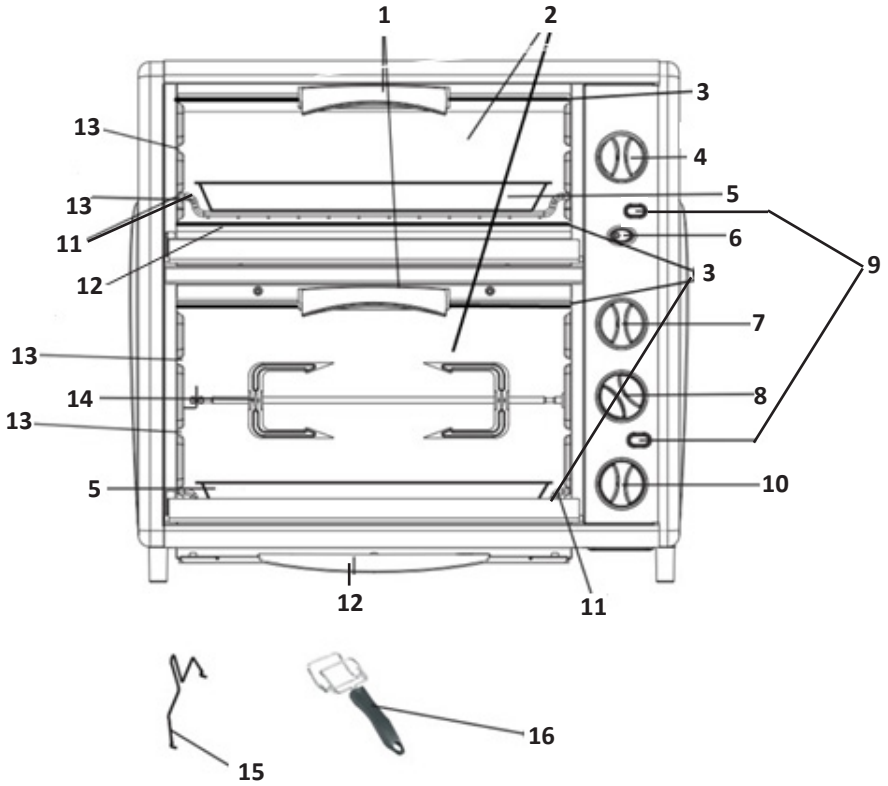
Lower TEMP.: Turn to set lower oven temperature up to 450°F.

Lower FUNCTION: Choose BAKE, ROTISSERIE, TOAST or BROIL for lower oven.

Lower TIMER: 60 minute timer with bell alert, or STAY ON for lower oven.

(continued on page 5)

GET TO KNOW YOUR OVEN



- | | |
|-----------------------------|-------------------------------------|
| 1. Door Handle (2) | 10. Timer Control (Lower) |
| 2. Glass Door (2) | 11. Rack (2, lower not shown) |
| 3. Elements (8) | 12. Removable Crumb Tray (2) |
| 4. Timer control (Upper) | 13. Rack Slots (5, 1 not shown) |
| 5. Pan (2) | 14. Rotisserie Set (details page 8) |
| 6. ON/OFF Switch (Upper) | 15. Rotisserie Tool |
| 7. Temp. Control (Lower) | 16. Rack Tool |
| 8. Function Control (Lower) | |
| 9. Power Light (2) | |

HOW TO OPERATE

Note: Due to the manufacturing process, smoke and odor may be emitted during the first use. This is normal and causes no harm. We recommend you operate both the upper and lower ovens at 400°F, approximately 30 minutes to eliminate smoke and odor before cooking for the first time.

WARNING: When in use, keep oven sides and top a minimum of 4 inches away from walls and cupboards. Oven will be hot - use handles and wear oven mitts. DO NOT store anything on top of the oven.

Tip: The oven has been designed to utilize everyday recipes. However, cooking temperatures and times may vary. We recommend you monitor the cooking progress by checking your food frequently during operation to ensure the best results.

UPPER OVEN

The upper oven is automatically set at 400°F, which is perfect for baking pizza, or heating side dishes, and is controlled only by the upper TIMER. All four elements heat up. **There are no TEMP or FUNCTION controls for the upper oven.**

1. Plug in the oven. Press upper oven ON/OFF switch. (The power light won't come on until you set the TIMER.)
2. Set the TIMER to 10 to preheat the upper oven for 10 minutes.
3. When the oven is preheated, place your food inside (some items such as frozen pizzas or bread to be toasted can sit right on the rack - otherwise use an oven safe pan).
4. Set the TIMER per recipe instructions.
5. When your food is done, turn the TIMER to OFF, and press OFF. Unplug the oven.

HOW TO OPERATE

WARNING: Oven will be hot - use handles and wear oven mitts.

LOWER OVEN

BAKING - the two bottom elements heat up

1. Plug in the oven. Set TEMP per recipe and set FUNCTION to BAKE.
2. Turn TIMER to 10 - 15 minutes to preheat the lower oven.
3. Place the rack on whatever slot will fit your food the best (you want your food centered in the oven as much as possible when baking).
4. Place food on an oven safe pan and put in the preheated oven.
5. Reset TIMER per recipe instructions.
6. When food is done, turn TIMER to OFF. Unplug the oven.

Note: Roasting bags are not recommended for use in this oven.

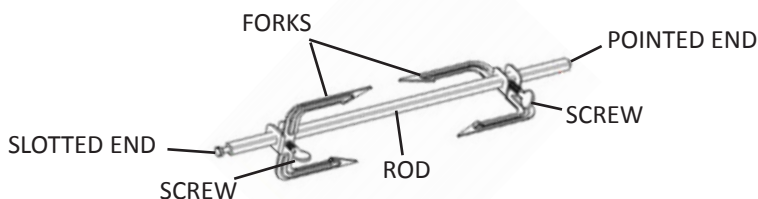
HOW TO OPERATE

LOWER OVEN (continued)

ROTISSERIE - all four elements heat up
- maximum weight of food 4 lbs.

Tip: We recommend using cotton butcher's twine to bind foods when using the rotisserie. This helps keep food from touching heating elements.

1. Plug in the oven. Set TEMP per recipe and set FUNCTION to ROTISSERIE.
2. Remove rack from lower oven.
3. Turn TIMER to 10 - 15 minutes to preheat the lower oven.
4. Load the food on the rotisserie set:



- a. Place one fork on the slotted end of the rod, with the tines facing the center, and tighten the screw slightly.
 - b. Slide the pointed end of the rod through the center of the food to be cooked, and push it onto the fork.
 - c. Place the other rotisserie fork on the pointed end of the rod, with the tines facing the center, and push the fork into the food.
 - d. Adjust the food so that it is centered on the rod. Make sure the forks are secure on the food and tighten the screws.
5. Using the rotisserie tool, mount the rotisserie set in the oven - put the pointed end into the drive socket on the right side of the oven wall first, and then press down the slotted end to the drive socket on the left side of the oven wall.

(continued on page 9)

HOW TO OPERATE

LOWER OVEN (continued)

6. Reset the time and begin to cook according to your recipe or the chart below. If the food does not rotate smoothly, you may need to reload it on the rotisserie set (distributing the weight differently).
9. When food is done, turn TIMER to OFF. Unplug the oven. Use the rotisserie tool to remove the rotisserie set - first lift the left end of the rod out of the drive socket, and then pull the right end out of the right drive socket. Place the food on a cutting board or platter. Let rest at least 5 minutes, then carefully remove the rotisserie set.

Tip: WE RECOMMEND CLEANING THE CRUMB TRAYS AFTER EACH USE!

ROTISSERIE CHART

Please note the cooking times and temperatures given here are only a guide; they may vary due to differences in meat size and temperature of refrigerated food. Desired doneness is based on personal preference. Adjust your cooking time and temperature for rare, medium, or well done.

FOOD	TEMP °F	INT. TEMP °F	TIME
Chicken (whole) 3-4 lbs.	450	165	1 Hr. 15-30 Mins.
Cornish Hen 3/4 to 1 1/2 lbs.	425	165	18-30 Mins.
Duck (whole) 3-4 lbs.	425	165	1 Hr. 15-30 Mins.
Roast Beef 3-4 lbs.	450	135-160	1-2 Hrs.
Pork Spareribs 3-4 lbs.	450	170	2 Hrs. 15-30 Mins.
Pork Roast 3-4lbs.	450	170	1-2 Hrs.
Ham, pre-cooked (boneless) 3-4 lbs.	425	140	1-2 Hrs.

HOW TO OPERATE

LOWER OVEN (continued)

TOASTING - all four elements heat up, but top two at half power

1. Plug in the oven. Set TEMP to 450°F and set FUNCTION to TOAST.
2. Turn TIMER to 5 minutes to preheat the lower oven.
3. Place the rack in the desired slot of the lower oven.
4. Place food directly on the rack.
5. Reset the time per recipe instructions.
6. When food is done, turn TIMER to OFF. Unplug the oven.

HOW TO OPERATE

LOWER OVEN (continued)

BROILING - all four elements heat up, but bottom two at half power

1. Plug in the oven. Set TEMP to 450°F and set FUNCTION to BROIL.
2. Turn TIMER to 10 - 15 minutes to preheat the lower oven.
3. Place the rack on the middle or upper slot of the lower oven.
4. Place food on an oven safe pan (use cooking spray or wipe with cooking oil). Brush food with oil or sauce per recipe. Place food close to top heating element for top browning (but do not let food touch heating element).
5. Reset TIMER per recipe instructions, or per the chart below. Flip food halfway through cooking time and monitor closely to avoid burning.
6. When food is done, turn TIMER to OFF. Unplug the oven.

BROILING CHART

Please note the cooking times and temperatures given here are only a guide; they may vary due to differences in meat size and temperature of refrigerated food. Desired doneness is based on personal preference. Adjust your cooking time and temperature for rare, medium, or well done.

FOOD	TEMP °F	INT. TEMP °F	TIME
Chicken Breast (1")	450	165	20-30 Mins.
Fish Steak (1")	450	145	12-15 Mins.
Fish Fillet	450	until flak	8-10 Mins.
Ribeye (1")	450	135-160	14-16 Mins.
Sirloin/Porterhouse (1")	450	135-160	14-16 Mins.
London Broil (1")	450	150-160	18-20 Mins.
Pork Chops (1")	450	160-170	25-28 Mins.

CLEANING & CARE

1. Turn off and unplug the oven. Always allow the appliance to cool completely before cleaning. Disassemble all parts.
2. Do not use abrasive brushes or pads, or harsh cleaning solutions.
3. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Wash racks, pans, crumb trays, rotisserie set and other accessories in warm, soapy water. All of these items are also dishwasher safe.
4. Clean the oven door and interior with a damp cloth. Wipe the exterior with a damp cloth.
5. Do not immerse any electrical appliance, its cord, or its plug, into water.
6. Ensure all parts are dried thoroughly before reassembling and using this appliance.

RECIPES

Spice rubs - an easy, excellent way to add flavor and seal in juices when using a rotisserie.

1. Mix all ingredients together and pat generously on the meat.
2. Follow the rotisserie directions on page 8 and 9 and use the chart on page 9 for times and temperatures for your cut of meat.
3. When done, let the meat rest at least 5 minutes before serving.

Chicken or Pork Rub

- | | |
|---------------------|---------------------|
| 2 T. kosher salt | ½ T. dried rosemary |
| 2 T. brown sugar | ½ T. dry mustard |
| 1 T. onion powder | ½ T. ground cumin |
| 1 T. garlic powder | ½ T. dried thyme |
| 1 T. smoked paprika | ½ T. cayenne pepper |
| ½ T. black pepper | |

Beef or Venison Rub

- | | |
|--------------------------------|-----------------------|
| 3 cloves fresh garlic, pressed | 2 T. kosher salt |
| 1 T. ground black pepper | 1 T. ground coriander |
| 1 T. smoked paprika | 1 T. onion powder |

Egg & Sausage Breakfast Casserole

- ½ lb. ground pork sausage
- 2 green onions, chopped
- ¼ lb. fresh mushrooms, sliced
- 5 eggs, beaten
- 1 c. Monterey Jack, shredded
- ½ container (12 oz.) low-fat cottage cheese
- ½ c. flour
- ½ t. baking powder
- ¼ t. salt
- ¼ c. butter, melted

1. Preheat lower oven to 350° F.
2. Brown the sausage in a skillet on a stovetop over medium-high heat. Drain. Add the green onions and mushrooms and cook until tender.
3. In a large bowl, mix the eggs, Monterey Jack, and cottage cheese. Stir in the sausage, green onions, and mushrooms.
4. In a separate bowl, sift together the flour, baking powder, and salt. Blend in the melted butter. Stir the flour mixture into the egg mixture.
5. Spray an oven safe pan (the deepest pan provided with your oven works great) with cooking spray.
6. Pour the mixture into the prepared pan.
7. Bake on center rack 40 to 50 minutes or until lightly brown. Let stand 10 minutes before serving.

Serves 6

RECIPES

Toaster Oven Meatloaf

1 lb. lean ground beef	1 stalk celery, finely chopped
1 small onion, finely chopped	1 slice of bread, cubed
2 eggs	2 cloves of garlic, minced
salt & pepper	ketchup

1. Preheat the lower oven to 400° F.
2. Mix all ingredients except ketchup in a medium bowl (use your hands to mix well).
3. Form the mix into a loaf shape in an oven safe pan (if loaf is more than 2½" thick, add more time).
4. Drizzle ketchup over the top of the loaf, to taste.
5. Bake on middle rack, at 400° F for approximately 30 minutes or until center of meatloaf reaches 160° F.

Serves 4-6

Bruschetta

1 baguette, sliced into ¾" thick pieces	2 tsp. minced garlic
¼ c. extra virgin olive oil	½ tsp. salt
1 can (14 oz.) diced tomatoes, drained	¼ tsp. black pepper
3 T. fresh basil, chopped	¼ c. grated Parmesan cheese

1. Preheat the upper oven.
2. Brush the baguette slices with olive oil on one side; place slices with olive oil side-up on an oven safe pan. Toast bread until lightly browned.
3. Mix the remaining olive oil, tomatoes, basil, garlic, salt and pepper in a bowl.
4. When toast is done, top each slice with tomato mixture and sprinkle with Parmesan.

RECIPES

Zucchini Patties

1 medium zucchini, shredded	2 rings jalapeno, finely minced
½ medium onion, minced	salt & pepper
2 eggs	2 T. hot sauce
1 c. bread crumbs	2 T. ranch dressing

1. Preheat the lower oven to 400° F.
2. Put the shredded zucchini in a thin towel and squeeze it into a ball over your sink to drain as much liquid as possible (patties will not hold together well if they are too wet).
3. Put the drained zucchini in a large bowl and mix in the onion, eggs, bread crumbs and jalapenos until well blended. Salt & pepper to taste.
4. Form the patties with your hands (make them thin so they will cook up nice and crispy).
5. Place the patties on parchment paper on an oven safe pan. Bake for 10 minutes, flip, then bake another 10 minutes.
6. In a small bowl, mix the hot sauce with the ranch dressing for a creamy, zesty sauce. Drizzle a little sauce over each patty and serve hot.

Makes 8 patties

Veggie Pizza

Feel free to substitute whatever vegetables you have on hand for the toppings on this pizza.

- | | |
|--|---------------------------------|
| 1 pack (8 oz.) refrigerated crescent rolls | 4 green onions, thinly sliced |
| 4 oz. low fat sour cream | ¼ bell pepper, finely chopped |
| 4 oz. low fat cream cheese | 1 c. broccoli, chopped |
| 1 t. dried dill weed | ½ carrot, finely chopped |
| ½ t. garlic powder | 8 grape tomatoes, thinly sliced |
| ¼ pack (.75 oz.) ranch dressing mix | ½ c. cheddar, shredded |

1. Preheat the lower oven to 350° F. Spray an oven safe pan with cooking spray.
2. Put the crescent roll dough on the pan in a single layer. Spread the dough as needed to make a crust. Using a fork, poke holes in the dough. Bake for 10 minutes. Turn off the oven.
3. In a large mixing bowl, on low speed, mix the sour cream, cream cheese, dill, garlic powder and dressing mix until well-blended.
4. Into the cream cheese mixture, stir the onions, pepper, broccoli and carrot. Spread all evenly on the cooled crust. Top with the tomatoes and cheese. Refrigerate until ready to serve.

Makes about 8 servings

Maple Glazed Salmon Fillets

3 T. maple syrup	4 salmon fillets
2 T. soy sauce	1 scallion, sliced thin
1 T. grated fresh ginger	1 T. toasted sliced almonds
1½ t. cornstarch, dissolved in 1 T. water	

1. Preheat the lower oven to 450°F.
2. In a small bowl, whisk together the syrup, soy sauce, ginger and dissolved cornstarch solution until smooth.
3. Place the fillets skin-side-down in a shallow baking pan (use parchment paper to ease clean-up).
4. Pour the syrup mixture over the salmon.
5. Bake about 15-18 minutes at 450°F until the fish flakes easily; baste once halfway through cooking.
6. Sprinkle with scallions and almonds before serving.

Serves 4

RECIPES

Bacon Chocolate Chip Cookies

1 c. butter	2 ¼ c. all-purpose flour
¾ c. granulated sugar	1 t. baking soda
½ c. packed brown sugar	1 c. semi-sweet chocolate chips
2 eggs	½ c. bacon, cooked and chopped
1 t. vanilla	

1. Preheat the lower oven to 375° F.
2. With a mixer on medium, cream butter and sugars until fluffy. Add eggs and vanilla and beat until well mixed.
3. In a separate bowl, whisk flour and baking soda together, then add slowly to sugar mixture, beating until combined. Mix in chocolate chips and bacon by hand.
4. Drop by tablespoon amounts (about 2 inches apart) onto an ungreased cookie sheet. Bake on center rack for 8 to 10 minutes, or until the cookie edges turn golden brown.
5. Cool on cookie sheet for a few minutes, then transfer to a wire rack to cool completely.

Makes 2 dozen cookies

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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