



6-Slice Toaster Oven Instruction Manual

MODEL: CS1803A



*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank-you for purchasing a Ginny’s Brand 6-Slice Toaster Oven. It’s like having a mini kitchen in one small appliance! Not only can it toast several pieces of bread at once, but it also bakes, broils, grills, roasts and warms—without taking up the energy of a full-sized oven. And with its bright enamel finish and smart design, it will only add charm and convenience to your counter. Enjoy!

Ginny

President, Ginny’s

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IMPORTANT SAFEGUARDS

When using your toaster oven, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your toaster oven.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Call Ginny’s Customer Service at our toll-free number for a replacement or return.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. Do not cover any part of the oven with metal foil. This may cause the oven to overheat.
14. Do not clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
15. Oversized food or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
16. A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

IMPORTANT SAFEGUARDS...cont'd.

18. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. Do not place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
21. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
22. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around edges. Avoid scratching door surface or nicking edges.
24. This appliance is OFF when the timer control button is in the "OFF" position.
25. Do not use outdoors.
26. Place the toaster oven on a dry, level, heat-resistant, surface when using.
27. Do not use appliance for anything other than it's intended use.

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

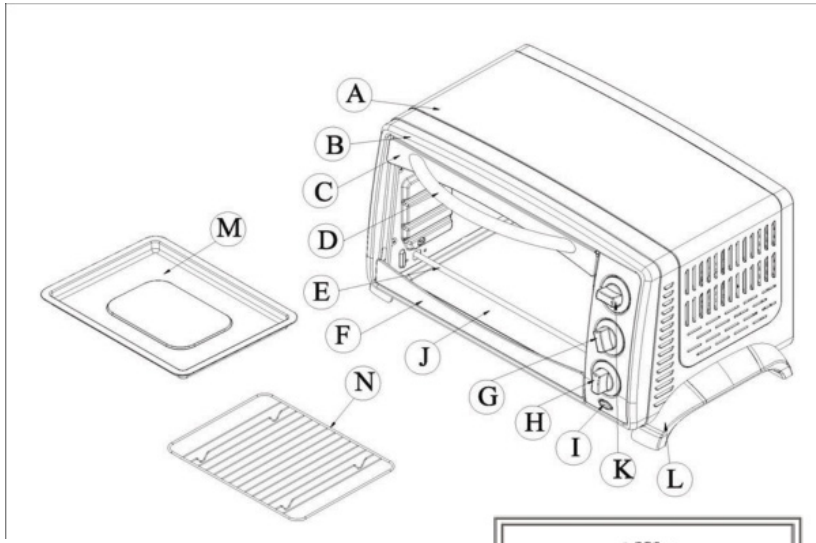
FOR HOUSEHOLD USE ONLY

WARNING: To reduce the risk of electric shock, this toaster oven is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet in only one direction. 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.

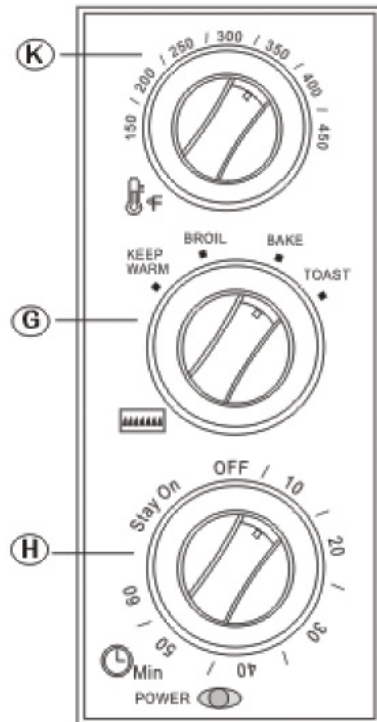
SPECIFICATIONS

Product Size:	19.5" L x 14" D x 10" H
Cord Length:	36"
Rate:	120V 60Hz
Wattage:	1,300W

PART NAMES...cont'd.



- A. Housing
- B. Front Plate
- C. Upper Door Frame
- D. Handle
- E. Lower Heating Element
- F. Lower Door Frame
- G. Function Control Knob
- H. Timer Control Knob
- I. Power Indicator Light
- J. Glass Door
- K. Temperature Control Knob
- L. Base
- M. Bake Tray/Drip Pan
- N. Wire Rack



*Illustrations may differ from actual product.

*Read all the sections of this booklet and follow all the instructions carefully.

PART NAMES

USING YOUR ELECTRIC OVEN

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control(K):** choose the desired temperature from 150°F to 450°F for baking, broiling or toasting.
- **Function Control(G):** this oven is equipped with four positions for a variety of cooking needs:

Four stages switch heating selector:

- **Keep warm:** To keep cooked food warm for up to 30 minutes;
- **Broil:** For broiling fish, steak, poultry, pork chops, etc. (upper heating)
- **Bake:** For cakes, pies, cookies, poultry, beef, pork, etc. (lower heating)
- **Toast/Pizza:** For bread, muffins, frozen waffles, pizza, etc. (upper & lower heating)
- **Timer Control(H):** when you turn the control to the left, (counter-clockwise), the oven will “STAY ON” until it is manually shut “OFF”. To activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings at the end of the programmed time.
- **Power neon light(I):** It's illuminated whenever the oven is turned on.
- **Bake Tray/Drip Pan(M):** For use in broiling and roasting meat, poultry, fish and various other foods.
- **Wire Rack(N):** For toasting, baking, and general cooking in oven-safe dishes and pans. Wire rack should be positioned in the oven

WARNING: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS TO MOVE HOT DISHES.

CAUTION: Always use extreme care when removing bake tray/drip pan wire rack or any hot container from a hot oven. Always use an oven mitt when removing hot items from the oven.

INSTALLATION

Before using your toaster oven for the first time, be sure to:

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the Time control is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher.
4. Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new toaster oven.
5. After re-assembling your oven, we recommend that you run it at the highest temperature (450°F) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

PLEASE NOTE:

Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

HOW TO OPERATE...cont'd.

ROASTING IN YOUR OVEN

Roast your favorite cut of meat to perfection. The oven can cook up to an 4-lb.chicken or turkey and up to a 4-lb.roast. A guide has been provided to assist you with roasting times.

However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 450°F.

We do not recommend the use of oven roasting bags or containers that are not oven safe in the oven. Never use plastic, cardboard, paper or anything similar in the oven.

OPERATION:

1. Place the wire rack in the oven at the lowest position.
2. Place food to be cooked in any oven safe pan, then put the pan on the wire rack. If you wish to use the bake tray drip pan, then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
3. Set the temperature control knob to the desired temperature.
4. Turn function control knob to TOAST(using both upper & lower heating).
5. Turn the time control to the "STAY ON" position.
6. To check or remove roast, use the tray handle(not provided) to help you slide the roast in and out. When cooking is complete, turn the time control knob to the "OFF" position.

ROASTING GUIDE:

Cooking results may vary. Adjust these times to your individual requirements.

MEAT	OVEN TEMP.	TIME PER LB.
Beef Roast	350°F	25-30 mins.
Pork Roast	350°F	40-45 mins.
Ham	350°F	35-40 mins.
Chicken	450°F	30-40 mins.
Turkey	450°F	30-40 mins

Note: All roasting times are based on meats at refrigerated temperature. Frozen meats may take considerably longer. Therefore, using a meat thermometer is highly recommended.

HOW TO OPERATE...cont'd.

BROILING IN YOUR OVEN

Please note that the BROIL function uses only the upper heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 450°F.

OPERATION:

1. Set the temperature Control Knob to 450°F.
2. Turn function control to BROIL and preheat the oven.
3. Place food on the wire rack and brush food with sauces or oil, as desired.
4. Place the wire rack on the bake tray/drip pan and slide them into the top rack support guide.
5. Food should be placed as close as possible to the top heating element without touching it.
6. Set temperature control to appropriate temperature
7. Turn time control to "STAY ON".
8. It is advisable to leave the door slightly ajar
9. Turn food over midway through the prescribed cooking time.
10. When broiling is complete, turn the time control to "OFF".

BROILING GUIDE:

Cooking results may vary. Adjust these times to your individual requirements. Also, check during broiling to avoid overcooking.

MEAT	OVEN TEMP.	COOKING TIME
Rib Steak	450°F	25-30 mins.
T-bone Steak	450°F	25-30 mins.
Hamburger	450°F	25-28 mins.
Pork Chops	450°F	40-45 mins.
Lamb Chops	450°F	30-40 mins.
Chicken Legs	450°F	30-35 mins.
Fish Filets	350°F	20-25 mins.
Salmon Steaks	350°F	20-25 mins.

Note: All broiling times are based on meats at refrigerated temperature. Frozen meats may take considerably longer. Therefore, using a meat thermometer is highly recommended.

HOW TO OPERATE...cont'd.

TOASTING IN YOUR OVEN

Please note that the TOAST function uses all the heating elements. This large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack in the center of the oven.

OPERATION:

1. Set the Temperature Control Knob to 450°F.
2. Turn the function control knob to TOAST.
3. Place food to be toasted on the wire rack.
4. Ensure bake tray/drip pan is placed under the wire rack.
5. Turn the time control knob to "STAY ON". When the toasting is complete, turn the time control to "OFF".
6. If you turn the time control knob to a desired time, the bell will ring to signal the end of the toast cycle.

BAKING IN YOUR OVEN

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 450°F.

OPERATION:

1. Set the temperature Control Knob to 450°F.
2. Turn function control to BAKE. Then preheat the oven.
3. Place the bake tray/drip pan on the lowest or middle rack support guide.
4. Place food on the bake tray/drip pan and slide into the lowest or middle rack support guide.
5. Food should be placed as close as possible to the lower heating element without touching it.
6. Set temperature control to appropriate temperature.
7. Turn time control to "STAY ON".
8. When BAKE is complete, turn the time control to "OFF".

NOTE: Positioning of the Wire Racks

Cookies – Use bottom and middle Support Guides.

Layer Cakes – Use bottom Support Guide only (bake one at a time).

Pies – Use bottom and middle Support Guides.

HOW TO OPERATE...cont'd.

KEEPING FOOD WARM IN YOUR OVEN

Keep cooked food warm for up to 30 minutes. Longer periods of time are not recommended as food will become dry or will spoil.

OPERATION:

1. Turn the function Control Knob to "Keep Warm"
2. Turn the time Control Knob to "Stay On" position.
3. Turn the time Control Knob to "OFF" position when finished.

CLEANING & CARE

Warning: Be sure to unplug the oven and allow it to cool before cleaning!

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any splattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent.

DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS, OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge.

DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

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.



Customer Service
Phone: 1-800-544-1590
8:00 am to Midnight, Monday through Friday