

Montgomery Ward®

Montgomery Ward®

Versatility
you
will love!

Convection Toaster Oven



MODEL: ETO-2800

Montgomery Ward Customer Service
1112 7th Avenue, Monroe, WI 53566
8:00 a.m. to Midnight CT, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 747003
120V~, 60Hz, 1600W

Wards.com 1-888-557-3848



Thank you for purchasing your Convection Toaster Oven by Montgomery Ward®. It will perform to the highest standard, time after time, with all the convenience and durability you rely on from Wards. We guarantee it!

It's a toaster oven, convection oven *and* rotisserie all in one convenient appliance. Quick menu buttons allow you to start cooking your favorite foods at the touch of a button! You will love the versatility of your new Convection Toaster Oven and how quickly it will become the workhorse in your kitchen!

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PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR INDOOR USE ONLY

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Important Safeguards

PLEASE READ ALL INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using this appliance.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING OR CLEANING. DO NOT TRY TO SERVICE THIS PRODUCT YOURSELF.

1. Before using this appliance, make sure voltage is compatible with rating label.
2. This appliance is NOT suitable for use by children.
3. To protect against electrical shock, do NOT place cord, plug or appliance in water or other liquid.
4. Do NOT let cord hang over edge of table or counter, or touch any hot surfaces.
5. Unplug from outlet when not in use and before moving. Always unplug using the plug and NOT by pulling on the cord.
6. NEVER connect or disconnect plug with wet hands.
7. Do NOT allow appliance to rest on cord.
8. Keep cord away from hot surfaces during use.
9. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any way. Call our toll-free customer service number for information regarding returning or replacing the product.
10. Always place appliance on a flat, level and heat-resistant surface.
11. Do NOT place or use the appliance on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stovetop or in a freezer.
12. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
13. Do NOT place flammable materials such as paper, cardboard or plastic in or on top of the toaster oven.
14. Do NOT wrap any part of the appliance in foil.
15. When operating the toaster oven, keep a minimum of 4 inches of clearance on all sides to allow for adequate air circulation.
16. NEVER leave appliance unattended when in use.
17. NEVER put metal utensils in appliance during cooking.
18. Do NOT allow aluminum foil to touch the heating elements inside oven.
19. Do NOT set anything on the open glass door.
20. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate. Always use baking tray handle, when appropriate, or hotpads when removing hot food items.
21. Use extreme caution when removing tray containing hot grease.
22. Do NOT move appliance while in operation.
23. Always allow appliance to cool down completely before handling and cleaning.
24. This appliance is NOT recommended for outdoor or commercial use.
25. Do NOT clean unit with any abrasive pads or cleaners.
26. Only use this appliance for its intended use as described in this manual.

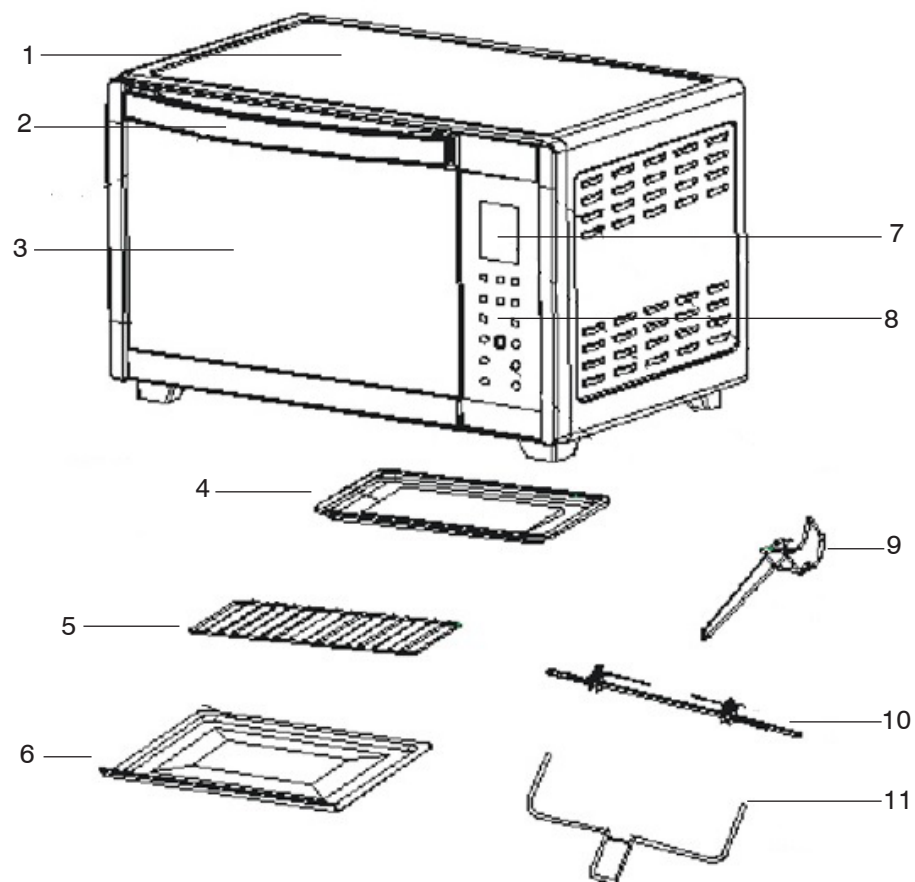
This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do NOT attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short cord is provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord must be used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - The longer 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.

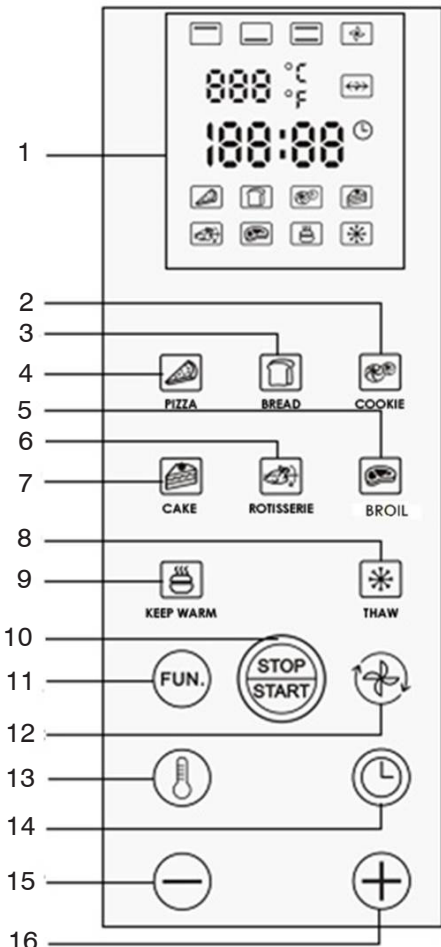
PLASTICIZER WARNING

CAUTION: To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**



| | | | |
|----|-------------|-----|--------------------------|
| 1. | Housing | 7. | Display |
| 2. | Door Handle | 8. | Control Panel |
| 3. | Glass Door | 9. | Baking Tray Removal Tool |
| 4. | Baking Tray | 10. | Rotisserie Spit Rod |
| 5. | Wire Rack | 11. | Rotisserie Removal Tool |
| 6. | Crumb Tray | | |

Control Panel



1. **Display** shows regular time and cooking time, temperature, heating element selected, convection and/or quick menu mode in use.
2. **Cookie** - See Quick Menu Buttons Table for more information.
3. **Bread** - Use to set toasting level. Default toasting level is 3. Press “+” or “-” to adjust from level 1 (lightest) to 5 (darkest).
4. **Pizza** - See Quick Menu Buttons Table for more information.
5. **Broil** - See Quick Menu Buttons Table for more information.
6. **Rotisserie** - See Quick Menu Buttons Table for more information.
7. **Cake** - See Quick Menu Buttons Table for more information.
8. **Thaw** - See Quick Menu Buttons Table for more information.
9. **Keep Warm** - See Quick Menu Buttons Table for more information.
10. **Stop/Start** - Use to stop, start, pause or cancel cooking or program function.
11. **Function** - Use to set heating element usage (top, bottom, both top and bottom).
12. **Convection** - Use to start/cancel convection cooking.
13. **Temperature** - Use along with increase/decrease buttons.
14. **Time** - Use to set cooking time and clock.
15. **Decrease** - Use to decrease temperature by 10° F or time by 1 minute, for each press of the button. Press and hold for rapid decrease.
16. **Increase** - Use to increase temperature by 10° F or time by 1 minute, for each press of the button. Press and hold for rapid increase.

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all parts from the box and discard packaging.
2. Clean the interior and exterior surfaces by wiping with a soft, damp cloth. Do NOT use an abrasive scouring pad or steel wool as this could damage the finish. **Do NOT immerse the toaster oven in water or other liquid.**
3. Wash all removable parts and accessories in warm, soapy water with a non-abrasive sponge or in the dishwasher.

How to Use

Multifunction Buttons

| Button | Number of Presses | Functionality |
|------------|-------------------|-------------------------------|
| Start/Stop | 1 | Start cooking |
| | 2 | Pause cooking |
| | 3 | Resume cooking |
| | 4 | Cancel all functions |
| Function | 1 | Top element heating |
| | 2 | Bottom element heating |
| | 3 | Top & bottom elements heating |

Setting the Clock

1. To set the hour, press the time button followed by the increase/decrease buttons until the desired hour is reached.
2. Press the time button a second time to set the minutes, using the increase/decrease buttons to get to the desired time.
3. Press the time button a final time to set the clock.

Cooking

1. Place food in oven and shut the door.
2. Press the function button to select desired heating element(s).
3. (Optional) Press the convection button to turn on the convection fan. Pressing the convection button a second time will cancel the function.
4. Press the temperature button. Use the “+” and “-” buttons to change the temperature from 100° F (minimum) to 450° F (maximum).
5. Press the time button, followed by the “+” and “-” buttons to set the amount of cooking time, up to 180 minutes (maximum).
6. Press the stop/start button to start cooking.

Quick Menu Buttons

| Quick Menu Button | Default Time (min.) | Default Temperature (°F) |
|-------------------|---------------------|------------------------------------|
| Cookie | 20 | 300 Change in temp. not allowed |
| Pizza | 20 | 430 |
| Broil | 18 | 400 |
| Bread | NA | Default toasting level is 3 |
| Rotisserie | 50 | 450 |
| Cake | 60 | 340 |
| Thaw | 120 | 100 Change in temp. not allowed |
| Keep Warm | 60 | 180 Change in temp. not allowed |

To use a quick menu button, follow these steps:

1. Place food in toaster oven and shut the door.
2. Press the desired quick menu button.
3. If the default time and temperature are being used, press the stop/start button to begin cooking. Otherwise, go to the next step.
4. Adjust either, or both, the time and temperature by pressing the corresponding button followed by the increase/decrease button.
5. Press the stop/start button to begin cooking.

Rotisserie Cooking

1. Remove all tines from the rotisserie spit rod by rotating the wing nuts counter-clockwise and carefully slip the tines from the rod. **CAUTION: Tines are sharp!**
2. Push the spit rod through the meat to be cooked.
3. Slip the tines back on the spit rod, one on each end of the meat, and press firmly into meat.
4. Insert straight end of spit rod into rotisserie port on the left side of the toaster oven.
5. Slide the other end of the spit rod into the rotisserie port on the right side.
6. Press the rotisserie quick menu button.
7. If a temperature change is desired, press the temperature button followed by the "+" and "-" buttons.
8. Change the default cook time by pressing the time button, followed by the "+" and "-" buttons.
9. Press the stop/start button to begin rotisserie cooking.
10. When cooking is done, remove the hot spit rod using the rotisserie removal tool.

This appliance contains no user-serviceable parts. Do NOT try to repair it yourself. If your appliance is damaged or does not operate, call our toll-free customer service number for information regarding returning or replacing the product.

PRECAUTIONS:

- Always unplug unit and allow to cool before cleaning.
- Do NOT use anything abrasive on the exterior or interior surfaces that can scratch or damage the finish.
- **NEVER IMMERSE THE TOASTER OVEN IN WATER OR PUT IN DISHWASHER.**

IMPORTANT: Clean toaster oven after each use to avoid accumulation of grease and other debris, which can result in an unpleasant odor.

1. Clean the exterior and interior surfaces by wiping it with a soft, damp cloth. Do NOT use an abrasive scouring pad or steel wool as this could damage the finish.
2. Wash all removable parts and accessories in warm, soapy water with a non-abrasive sponge or in the dishwasher.
3. Thoroughly dry all parts before use or storage.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. NEVER store appliance while it is hot or wet.

Salmon with Creamy Horseradish Sauce

Ingredients:

- | | |
|--|--|
| 1 whole salmon fillet (approx. 2 lb.), skin on | 1 small onion, sliced & separated into rings |
| 1 Tbsp. lemon-pepper seasoning | 1 lemon, sliced into 8 thin slices |
| Zest of one lemon | ¼ cup chopped Italian parsley |
| 1 tsp. onion powder | 1 stick of butter, cubed |
| 1 tsp. salt | |

Creamy Horseradish Sauce:

- | | |
|------------------------------------|---------------------------|
| 1 Tbsp. finely chopped green onion | ¼ cup mayonnaise |
| 1 tsp. lemon juice | ¾ tsp. fresh chopped dill |
| 1 Tbsp. prepared horseradish | ¼ tsp. garlic powder |
| ½ cup sour cream | Salt and pepper to taste |

Instructions:

- Preheat oven for 10 minutes at 330° F with both heating elements and convection fan on.
- Line baking pan with heavy-duty foil; grease lightly. Place salmon skin-side down on foil. Sprinkle with lemon-pepper, lemon zest, onion powder and salt.
- Top with onion, lemon slices and parsley. Dot with butter. Fold foil around salmon; seal tightly.
- Bake in preheated oven for 20 minutes, with convection fan on. Open foil carefully, allowing steam to escape. Broil 4–6" from the heat for 8–12 minutes or until the fish flakes easily with a fork.
- Combine the sauce ingredients. Serve with salmon.

Yield: 6 servings

Potato Chip Ranch Chicken Recipe

Ingredients:

- | | |
|---|--|
| ½ cup olive oil | 1 Tbsp. garlic powder |
| 1 cup crushed potato chips (any flavor) | 1 envelope ranch salad dressing mix |
| 1 cup Parmesan cheese, grated | 4 chicken breasts, skinless and boneless |

Instructions:

- Preheat oven for 10 minutes at 350° F with both heating elements on and the convection fan off.
- Place olive oil in shallow container. In another container, combine potato chips, Parmesan cheese, garlic powder and ranch dressing mix.
- Dip chicken in the olive oil and then roll in potato chip mixture.
- Place chicken on a foil-lined tray and bake in preheated oven, uncovered for 45 minutes or until internal temperature of chicken is 165° F, as measured with a meat thermometer.

Yield: 4 servings

Hasselback Potatoes

Ingredients:

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|-----------------------------|---|
| 1 stick of butter, softened | ¼ cup parsley, finely chopped |
| ¼ cup olive oil | 1 Tbsp. garlic powder |
| ¼ cup chives, finely minced | Salt and pepper, to taste |
| ¼ cup dill, finely chopped | 4 medium russet potatoes, washed and scrubbed |

Instructions:

- Preheat oven for 10 minutes at 420° F with both heating elements and convection fan on.
- Stir together butter, olive oil, herbs, garlic powder, salt and pepper.
- Holding the potato between two wooden spoons or chopsticks, slice the potato into thin slices, leaving ¼" at the bottom UNSLICED. The spoons/chopsticks should help prevent you from slicing all the way through.
- Repeat with remaining potatoes.
- Put the potatoes on a baking sheet and brush on the butter mixture, making sure to get between all of the slices. Bake in preheated oven with convection fan on, approximately 50–55 minutes, until tender and crunchy.
- Serve with any remaining butter mixture.

Yield: 4 servings

Cranberry Pecan Butterscotch Cookies

Ingredients:

- | | |
|---------------------------------|-----------------------------------|
| 1 cup butter, softened | 2¼ cups all-purpose flour |
| ¾ cup granulated sugar | 1 tsp. baking soda |
| ¾ cup firmly packed brown sugar | 10 oz. package butterscotch chips |
| 2 eggs | 1 cup chopped pecans |
| 1 tsp. vanilla extract | 1½ cups dried cranberries |

Instructions:

- Preheat oven to 350° F with both heating elements and convection fan on.
- In a large mixing bowl, combine butter, sugars, eggs and vanilla. Mix with electric mixer on medium speed until thoroughly mixed.
- Combine flour and baking soda; gradually add flour mixture to butter mixture.
- Stir in butterscotch chips, dried fruit and nuts.
- Drop by rounded tablespoonfuls onto ungreased baking sheets.
- Bake in a preheated oven with convection fan on for 12–15 minutes, or until golden brown.
- Let cool on wire racks; store in a tightly covered container.

Yield: 4½ dozen cookies

Chocolate Peanut Butter Brownies

Ingredients:

- | | |
|-------------------------|-----------------------------------|
| ½ lb. all-purpose flour | 6 oz. peanut butter |
| ¼ cup cocoa powder | 1 tsp. vanilla extract |
| ¾ tsp. baking powder | 2 oz. unsalted butter, melted |
| 3 eggs | 3 oz. peanuts or walnuts, toasted |
| 6 oz. granulated sugar | 4 oz. semisweet chocolate chunks |
| 6 oz. brown sugar | |

Instructions:

- Grease a 9" x 9" pan. Set aside.
- Preheat oven to 320° F with both heating elements and convection fan on.
- Sift together the flour, cocoa powder and baking powder. Set aside.
- In a mixing bowl with paddle attachment, blend eggs and sugars. Add peanut butter and vanilla extract. Mix until well combined then beat in the butter.
- Stir in the flour, nuts and chocolate chunks.
- Spread the batter into prepared 9" x 9" pan. Bake in preheated oven with convection fan on, until set, approximately 30–35 minutes.
- Remove from oven and let cool for 30 minutes before serving.

Yield: 2 dozen

Cajun Stuffed Pork Chops

Ingredients:

4 (approximately 8 oz.) thick-cut boneless pork chops

Dry Rub:

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|----------------------|-----------------------|
| 1 Tbsp. paprika | ½ tsp. cayenne pepper |
| 1 tsp. seasoned salt | ½ tsp. black pepper |
| 1 tsp. rubbed sage | ½ tsp. garlic powder |

Stuffing:

- | | |
|--------------------------------|--------------------------|
| 4 oz. butter, melted | 1 Tbsp. parsley, chopped |
| 2 ribs celery, small dice | ½ Tbsp. dried thyme |
| 1 small onion, small dice | ½ Tbsp. dried oregano |
| 1 red bell pepper, small dice | Salt and pepper to taste |
| 4 oz. fresh bread, in ½" cubes | Olive oil, as needed |

Instructions:

- Preheat oven to 320° F with both heating elements on and the convection fan off.
- Trim fat from chops, if needed, and pat dry.
- Combine dry rub seasonings; coat chops with seasoning mixture on both sides.
- Cut pockets in the chops.
- Sauté the celery, onion and bell pepper in the butter until tender.
- Combine mixture with bread cubes, parsley, dried herbs, salt and pepper. Add enough water to moisten the dressing.
- Stuff the mixture into each of the pork chops. Seal the pockets with toothpicks and/or tie with butcher's twine.
- Place in preheated oven. Cook until tender, approximately 45 minutes.

Yield: 4 servings

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You may return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and processing charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. 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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