



DOUBLE DOOR TOASTER OVEN

User Guide

Item: 757858

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand Double Door Toaster Oven. This oven is the real deal! Did I mention rotisserie? And convection? How about rotisserie and convection *at the same time*? Not only can it bake a large pizza, it's big enough to handle a 15" cookie pan or a 7-lb. chicken! Whether you are cooking for a large family, or cooking for two, your time in the kitchen just got a little easier. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Oven	5
How to Operate	6–9
Cleaning & Care	9
Recipes	10–15
Warranty	16

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. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- 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.
- 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.
- Keep at least five inches of space on all sides of the oven to allow for adequate air circulation.

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 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.

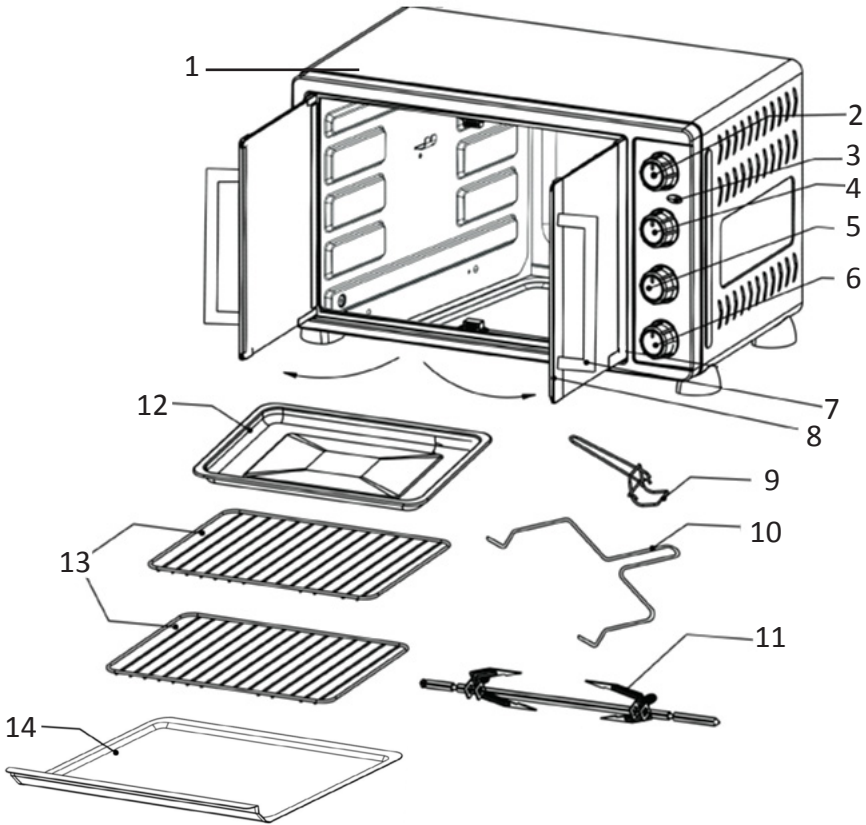
SPECIFICATIONS

POWER RATING	120 V, 60 Hz, 1800 W
CAPACITY	55 liters
CORD LENGTH	36"
DIMENSIONS	22" L x 17.75" W x 14.25" H
MODEL	GH55RC-H



WARNING: All outer surfaces may get hot when this appliance is operating!

GET TO KNOW YOUR OVEN



1. Housing
2. Top Element Temperature Control Knob
3. Power Indicator Light
4. Function Control Knob
5. Bottom Element Temperature Control Knob
6. Timer Control/Stay-On Knob
7. Door Handle (2)
8. Door (2)
9. Tray Tool (to move the wire rack or the bake tray)
10. Rotisserie Tool (to move rotisserie in and out of oven)
11. Rotisserie Rod and Prongs
12. Bake Tray (use for broiling/roasting or as drip tray with rotisserie)
13. Removable Racks (2)
14. Removable Crumb Tray (sits at the bottom of the oven)

HOW TO OPERATE

Note: Before initial use, we recommend you run the top and bottom heating elements at 450°F for about 15 minutes (with the oven empty) to eliminate any factory residue. This may result with some smoke, but it is normal and harmless.

WARNING: Always use extreme care when removing items from a hot oven; use the tools provided, with an oven mitt.

CONVECTION



1. Set the function control to convection.
2. Use convection with the top element, the bottom element, or both.
3. Set the desired temperature and time per your recipe (*stay-on* can be used instead of setting a time, if desired). The fan circulates the air in the oven, but it runs very quietly (you'll only hear a faint hum).
4. **When to use:** convection will give you uniform browning, and will brown foods faster. We recommend using convection when roasting, toasting, or cooking anything with a cover.
5. **When not to use:** convection should not be used when baking cakes, bread, or anything that needs to rise; do not use with foods that easily dry out.

Tip: Since convection will cook foods faster, remember to adjust your recipes (lower temperature or shorten the cooking time) and watch cooking closely!

6. When cooking time has elapsed, the oven will beep. Turn the elements to OFF, turn function to OFF, and turn stay-on (if used) to OFF. Remove food.

HOW TO OPERATE

ROTISSERIE or ROTISSERIE WITH CONVECTION

1. Set the top heating element to desired temperature. Set the function control to rotisserie or rotisserie with convection.
2. Insert the bake tray in the lowest position in the oven (to catch the drippings).
3. Insert one prong onto the rod, pointing inward. Secure with thumbscrew.
4. Load the food on the rod, ensuring it is centered, and secure the second prong with the thumbscrew. **Maximum food weight is 7.0 lbs.**

Tip: We recommend tying the food with butcher's twine to keep it secure while on the rotisserie.

5. Using the rotisserie tool, insert the pointed end of the rod into the drive socket on the right (you may have to twist the rod to align with the socket), then rest the square end of the rod on the support on the left.
6. Turn the timer knob to your desired cooking time per your recipe (*stay-on* can be used instead of setting a time, if desired). If food does not rotate smoothly, stop, remove, and secure/balance the food. Restart.
7. When cooking time has elapsed, the oven will beep. Turn the top element to OFF, turn function to OFF, and turn stay-on (if used) to OFF.
8. To remove the food, lift the food out with the rotisserie tool. Lift the left side up from the support first, then remove the right end from the socket.
9. Place the food on a cutting board or plate and carefully remove the hot rotisserie prongs and rod. Let rest 5–10 minutes before serving.

ROTISSERIE GUIDE:

Cooking results may vary. Adjust these times to your individual requirements. Use of a meat thermometer is recommended.

MEAT	OVEN TEMP	TIME PER POUND W/O CONVECTION	INTERNAL TEMP
Beef Roast	350°F	30–35 mins.	135–160°F
Pork Roast	350°F	45–50 mins.	160–170°F
Ham	350°F	45–50 mins.	140°F
Chicken	450°F	30–40 mins.	165°F
Turkey	450°F	30–40 mins.	165°F

HOW TO OPERATE

BROIL

1. Set the top temperature control knob to desired temperature. We do not recommend using convection when broiling.
2. Prepare the food per recipe instructions and place on the baking tray or another broiler-safe pan. Insert the baking tray (or removable rack) in the highest position possible (so the food is close to, but not touching the top elements).
3. Turn the timer knob to the desired cooking time per your recipe (*stay-on* can be used instead of setting a time, if desired).
4. When cooking time has elapsed, the oven will beep. Turn the top element to OFF and turn stay-on (if used) to OFF. Remove food.

BROILING GUIDE:

Cooking results may vary. Adjust these times to your individual requirements. Use of a meat thermometer is recommended.

MEAT	OVEN TEMP	TOTAL TIME NO CONVECTION	INTERNAL TEMP
Rib Steak	450°F	20–30 mins.	135–160°F
T-Bone Steak	450°F	20–30 mins.	135–160°F
Hamburger	450°F	15–20 mins.	135–160°F
Breaded Fish Filet	375°F	20–30 mins.	until flaky
Salmon Steak (1" thick)	400°F	20–25 mins.	145°F

BAKE

1. Set the bottom heating element to desired temperature. Cooking with convection is not recommended when baking cakes or breads. We do recommend using convection when roasting meats or vegetables.
2. Place a removable rack in the desired position.
3. Insert your food on/in an oven-safe pan.

(continued on next page)

HOW TO OPERATE

4. Turn the timer knob to the desired cooking time per your recipe (*stay-on* can be used instead of setting a time, if desired).
5. When cooking time has elapsed, the oven will beep. Turn the bottom element OFF, turn function (if used) to OFF, and turn *stay-on* (if used) to OFF. Remove food.

TOAST

1. Set the top and bottom temperature control knobs to 450°F. Use convection, if desired.
2. Place a removable rack into the desired position.
3. Place food to be toasted on the rack.
4. Turn the timer knob to the desired cooking time (*stay-on* can be used instead of setting a time, if desired).
5. When cooking time has elapsed, the oven will beep. Turn both elements OFF, turn function (if used) to OFF, and turn *stay-on* (if used) to OFF. Remove food.

CLEANING & CARE

1. Turn off and unplug the oven.
2. Always allow the oven to cool completely before cleaning.
3. Disassemble all parts.
4. **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 INTERIOR OVEN COATING.** Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue from the interior walls.
5. Wipe the doors and exterior with a soft, damp cloth.
6. All accessories should be washed in hot, soapy water, or they can be cleaned in a dishwasher.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Easy Quiche

This is a great throw-together meal when your grocery resources are running low! Just about any vegetables (or even leftover meat) can be substituted. The crust is so easy and quick – not to mention delicious – no one will know it was last-minute!

1 c. flour	5 eggs
¼ c. olive oil	½ c. milk
¼ c. cold water	1 c. spinach, chopped
¼ t. salt	2 c. cheddar cheese, shredded
½ medium onion, minced	salt & pepper
1 T. butter	

1. Preheat oven to 375°F. Use top and bottom elements with convection.
2. Pour the flour into a medium mixing bowl. In a separate bowl, beat the oil and water with a fork.
3. Add the oil and water to the flour; add salt and blend with a fork until dough forms (just a minute or so).
4. Pat the dough into a ball and press it into an ungreased pie pan to form the crust.
5. In a skillet, over medium/high heat, brown the onion in the butter for a couple minutes, until tender.
6. In a large mixing bowl, whisk the eggs and milk. Add the onions, spinach and cheese. Salt & pepper to taste.
7. Pour into your prepared crust and bake on the center rack for 30–35 minutes until the top is nicely browned.

Serves 6–8

RECIPES

Fancy Feta Pastries

Impress your friends! These make great little appetizers with minimal effort. Chopped olives or pepperoncini can be added to the filling if you desire a little more zing.

- | | |
|---------------------------------|---|
| 1 T. olive oil | 1 t. dill weed |
| 1–2 green onions, minced | black pepper |
| 4 cloves garlic, minced | 6 oz. feta cheese, crumbled |
| 1 c. spinach, chopped | 1 tube (8 oz.) refr. pastry dough sheet |
| 1 Roma tomato, seeded and diced | |

1. Preheat oven to 375°F. Use top and bottom elements.
2. Put the olive oil in a sauté pan and cook the onions, garlic, and spinach on a stovetop for just a couple minutes over medium heat. Transfer to a medium mixing bowl.
3. Add in the tomatoes, dill, pepper (to taste) and the cheese. Stir to blend well.
4. Put the pastry dough on a floured surface. If needed, roll the dough a little so it measures approximately 12" x 9". Cut twelve 3" x 3" squares.
5. Put 1 heaping tablespoon of the feta mixture in the middle of each square. Pull up the 4 corners of the pastry, and pinch them together on top to hold the filling in place.
6. Bake for 5–15 minutes until the pastry is nicely browned and filling is heated through.
7. Serve with marinara or pizza sauce for dipping.

Makes 12 appetizers

RECIPES

Spice Rubs

Spice rubs are an excellent way to add flavor and seal in juices while using a rotisserie. Each recipe below makes about ½ c.

Chicken or Pork Loin Rub

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

Beef or Venison Tenderloin 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

1. Center the meat on the rotisserie spit and lock in place.
2. Mix all ingredients together and pat generously on the meat.
3. Follow the *Rotisserie Guide on page 7* for times and temperatures for your cut of meat.
4. When done, carefully remove the meat from the spit, and let it rest at least 5 minutes before serving.

6 Ingredient Tuna Casserole

- 1 bag (12 oz.) egg noodles
- 3 cans (5 oz. ea.) tuna in water
- 1 bag (16 oz.) frozen peas and carrots
- ½ medium onion, chopped
- 1 jar (16 oz.) salsa con queso
- 1 can (10 oz.) cream of mushroom soup

1. Preheat oven to 375°F. Use the top and bottom elements with convection.
2. Boil the noodles in a large pot on the stovetop per package instructions. Turn off the heat, drain and return the noodles to the pot.
3. Add the tuna, peas, carrots and onion to the noodles and stir to combine.
4. Mix in the salsa and the soup until well blended. Pour the entire mixture into an oven safe pan (a 9" x 13" pan works well) or large casserole dish (spray with cooking spray first).
5. Cover with foil or lid and bake for 20 minutes. Remove the foil or lid and bake another 10 minutes, or until top noodles start to brown.

Serves 8

Garlic Cheese Biscuits

2 c. Bisquick®	1 t. garlic powder
¾ c. milk	1 t. parsley flakes
½ c. cheddar cheese, shredded	¼ c. butter, melted

1. Preheat oven to 400°F. Use the top and bottom elements.
2. Stir together all ingredients except the butter. Drop by large tablespoon onto baking sheet sprayed with cooking spray.
3. Bake on the middle rack for 10–15 minutes, or until peaks are golden brown.
4. Remove biscuits from oven and brush on melted butter. (Use all the butter; sprinkle with salt if butter is unsalted.)

Makes 8–10 biscuits

Caprese Toast

4 thick slices of Italian bread	8 oz. low fat cream cheese, softened
6 leaves of fresh basil, minced	4 fresh, large tomato slices
1–2 t. minced garlic	drizzle of extra virgin olive oil

1. Toast the bread.
2. Set aside half of the basil for garnish.
3. Mix the remaining basil, garlic and cream cheese until smooth.
4. When toast is done, spread with the cream cheese mixture.
5. Top with a slice of tomato, garnish with minced basil and drizzle with olive oil.
6. Salt and pepper to taste.

Serves 4 as an appetizer

RECIPES

Monster Cookies

2 eggs	6 oz. creamy peanut butter
$\frac{3}{4}$ c. brown sugar	$\frac{1}{2}$ c. candy covered chocolate pieces
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ c. chocolate chips
$\frac{1}{4}$ t. salt	$\frac{1}{4}$ c. raisins
$\frac{1}{4}$ t. vanilla	1 t. baking soda
$\frac{1}{2}$ c. butter, softened	$2\frac{1}{4}$ c. oatmeal

1. Preheat the oven to 350°F. Use the bottom element.
2. In a large mixing bowl, combine the eggs and both sugars using a mixer on medium speed.
3. Add the salt, vanilla, butter and peanut butter, and continue mixing on a low/medium speed, until smooth.
4. Stir in the candy, chips, raisins, baking soda and oats. Blend well.
5. Drop by tablespoon on a non-stick cookie pan, about 2" apart (the cookies will spread out).
6. Bake on the center rack for 7–12 minutes (watch the first batch carefully —cookies are done when the bottoms begin to brown).
7. Let cookies cool on the cookie pan for 5 minutes before transferring to a cooling rack. Let cool completely before serving.

Makes about 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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