



# 6-SLICE TOASTER OVEN WITH ROTISSERIE Instruction Manual

ITEM: 735233



***“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 with Rotisserie. 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, roasts and warms—without taking up the energy of a full-sized oven. Enjoy!

*Ginny*

President, Ginny’s

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## IMPORTANT SAFEGUARDS

### **READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS:**

- Close supervision is necessary when any appliance is used near children.
- Do not operate appliance with damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessories or attachments not recommended by Ginny’s may cause injury, or damage the appliance.
- Place the toaster oven on a dry, level, heat-resistant surface when using, away from your stovetop or hot burners.
- Keep at least 4” of space between the oven and other appliances or wall, to allow for adequate air circulation.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies and walls. Do not store any item on top of the appliance.
- Remove all packaging and labels before use.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, etc.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Wash all accessories (see Cleaning & Care page 10).
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- 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 the door surface or nicking edges.
- This appliance is OFF when the timer control button is in the OFF position.
- Do not use outdoors.
- Do not use appliance for anything other than its intended use.
- For household use only.

# ELECTRICAL SAFETY

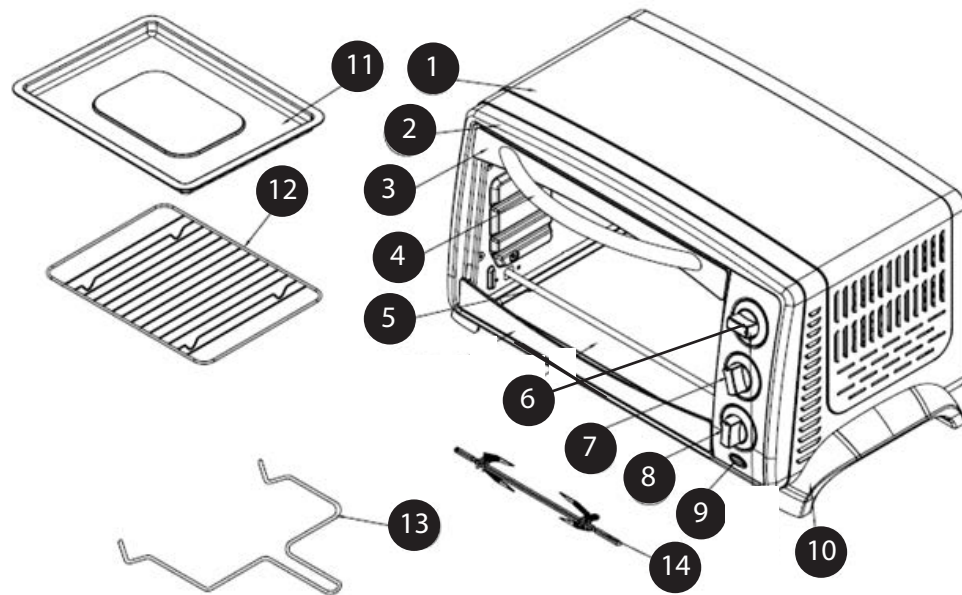
No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The cord should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

This Toaster Oven 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 electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# SPECIFICATIONS

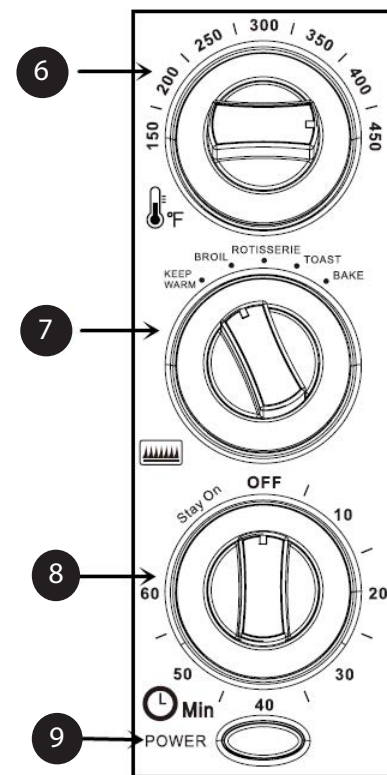
Product Size:	19.5L x 14" D x 10-1/2"H
Cord Length:	36"
Voltage Supply:	AC120V 60Hz
Wattage:	1,300W
Model:	CS1803B

# PART NAMES



1. Housing
2. Upper Heating Element (not shown)
3. Door
4. Handle
5. Lower Heating Element
6. Temperature Control Knob
7. Function Control Knob
8. Timer Control Knob
9. Power Indicator Light
10. Base
11. Bake Tray/Drip Pan
12. Wire Rack
13. Rotisserie Removal Tool
14. Rotisserie Spit (with 2 forks)

(continued on next page)



## PART NAMES

- **Temperature Control (6):** choose the desired temperature.
- **Function Control (7):** this oven is equipped with five positions for a variety of cooking needs.
- **Timer Control (8):** 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). This function has a bell that rings at the end of the programmed time.
- **Bake Tray/Drip Pan (11):** use for baking, or collecting the drippings when broiling and roasting.
- **Wire Rack (12):** for toasting, baking, and general cooking in oven-safe dishes and pans. Wire rack should be positioned in the oven as needed.

## HOW TO OPERATE

**TIP:** Before using your toaster oven for the first time, we recommend that you run it at the highest temperature on the TOAST function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This may result in minimal smell and smoke.

### KEEP WARM:

Keeps cooked food warm for up to 30 minutes. Longer periods of time are not recommended, as your food may over-cook or dry out.

1. Turn the function control to KEEP WARM.
2. Turn the timer control to STAY ON or to the desired time.
3. Turn the timer control to OFF when finished, and unplug the oven.

## HOW TO OPERATE

### BROIL:

Upper element heating for fish, steak, browning an open-face sandwich or melting cheese on anything!

1. Turn function control to BROIL.
2. Preheat the oven at the desired temperature about 10 minutes.
3. Place food on the wire rack and brush with sauces or oil, as desired.
4. When preheating is done, place the wire rack on the bake tray/drip pan and slide into a middle rack support guide.
5. Turn timer control to STAY ON or to the desired time.
6. It is advisable to leave the door slightly ajar when broiling.
7. **Turn food over midway through the cooking times shown below.**
8. When broiling is completed, turn the timer control to OFF and unplug the oven.

### BROILING GUIDE:

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

MEAT	OVEN TEMP.	TOTAL COOKING TIME
Rib Steak	450°F	20-30 mins.
T-Bone Steak	450°F	20-30 mins.
Hamburger	450°F	15-20 mins.
Breaded Fish Filet	375°F	20-30 mins.
Salmon Steak (1" thick)	400°F	20-25 mins.

## HOW TO OPERATE

### ROTISSERIE:

Upper element heating for roasts, chicken, ham, etc.

**NOTE:** We recommend that you do not cook anything larger than 4 lbs. on the rotisserie spit. Chicken and roasts should be bound in cooking string to help them cook evenly, and so the rotisserie rotates smoothly.

1. Turn the function control to ROTISSERIE.
2. Preheat the oven to the desired temperature about 10 minutes.
3. Insert the meat onto the rotisserie spit. Secure the forks with screws, centering the meat on the spit.
4. When preheating is done, insert the pointed end of the spit into the drive socket on the right side of the oven wall. Make sure that the square end of the spit rests on the support on the left side of the oven wall.
5. Slide the bake tray/drip pan onto a lower position to catch the food drippings.
6. Turn the timer control to STAY ON or the desired time.
7. When cooking is completed, turn the timer control to OFF and unplug the oven.
8. Remove the meat from the oven by placing the hooks of the Rotisserie Removal Tool under the grooves on either side of the spit. Lift the left side of the spit first by lifting up and out. Then pull the spit out of the drive socket and carefully remove the roast from the oven.
9. Carefully remove the meat from the spit.

### 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 LB.
Beef Roast	350°F	30-35 mins.
Pork Roast	350°F	45-50 mins.
Ham	350°F	45-50 mins.
Chicken	450°F	30-40 mins.
Turkey	450°F	30-40 mins.

## HOW TO OPERATE

### TOAST:

Upper and lower element heating.

1. Set the the temperature control to 450°F.
2. Turn the function control to TOAST.
3. Place food to be toasted on the wire rack.
4. Turn the timer control to STAY ON or to the desired time.
5. When toasting is completed, turn the timer control to OFF and unplug the oven.

### BAKE:

Lower element heating for cakes, pies, cookies, poultry, beef, pork, etc.

1. Turn function control to BAKE.
2. Preheat the oven at the desired temperature about 10 minutes.
3. When pre-heating is done, place food on the wire rack on a center rack support guide.
4. Turn timer control to STAY ON or the desired time.
5. When baking is completed, turn the timer control to OFF and unplug the oven.

## CLEANING & CARE

**WARNING: BE SURE TO UNPLUG THE OVEN AND ALLOW IT TO COOL BEFORE CLEANING! DO NOT IMMERSE OVEN, CORD OR PLUG IN WATER.**

### INTERIOR:

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 INTERIOR COATING.**

### EXTERIOR:

Wipe the exterior with a damp sponge and dry with a soft cloth. **DO NOT USE AN ABRASIVE CLEANER, OR SCOURING PAD, AS IT MAY DAMAGE THE EXTERIOR FINISH.**

### ACCESSORIES:

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. **DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS.**

**NOTE:** Dry all parts and surfaces thoroughly prior to plugging oven in and turning on.

## RECIPES

### AVOCADO TOAST WITH EGG

#### INGREDIENTS:

- 1 slice bread
- 1 egg
- ½ avocado

#### DIRECTIONS:

1. Preheat oven to 450° F.
2. Spray an oven safe bowl with cooking spray, then add the egg.
3. Place the bowl on the center rack and toast at 450° F for 2 minutes.
4. When the 2 minutes have passed, add the slice of bread to the center rack next to the bowl.
5. Toast both items for approximately 3 minutes at 450° or until done.
6. Remove the toast and spread with avocado; top with the egg.
7. Salt and pepper to taste or add a dash of hot sauce.

Serves 1

### BRUSCHETTA

#### INGREDIENTS:

- |   |                             |
|---|-----------------------------|
| 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 tbsp. fresh basil, chopped            | ¼ c. grated Parmesan cheese |

#### DIRECTIONS:

1. Preheat oven to 350°F.
2. Brush the baguette slices with olive oil on one side; place slices with olive oil side-up on an oven safe pan.
3. Toast bread until lightly browned on top.
4. Mix the remaining olive oil, tomatoes, basil, garlic, salt and pepper in a bowl.
5. When toast is done, top each slice with tomato mixture and sprinkle with Parmesan. Serve immediately.

Serves 4

## RECIPES

### **CLASSIC MARGHERITA PIZZA**

#### INGREDIENTS:

1 tbsp. olive oil	8 oz. fresh mozzarella cheese, sliced
2 cloves roasted garlic, minced	into 1/2 inch thick pieces
12" premade pizza crust	2 plum tomatoes, sliced
1/4 c. pizza or tomato sauce	handful of fresh basil
	fresh ground pepper (to taste)

#### DIRECTIONS:

1. Preheat oven to 475°F.
2. Mix the olive oil and chopped garlic together. Spread on top of crust.
3. Top with sauce, mozzarella and tomato.
4. Bake for 14-16 minutes or until the crust is lightly browned and the cheese is bubbling.
5. Remove from the oven and top with fresh basil and pepper.

Serves 4-6

## RECIPES

### **TOASTER OVEN MEATLOAF**

#### INGREDIENTS:

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 to taste	ketchup

#### DIRECTIONS:

1. Preheat 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, may need to 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

## RECIPES

### **SPICE RUBS:**

Spice rubs are an excellent way to add flavor and seal in juices while using a rotisserie spit.

#### **Chicken or Pork Loin Rub**

##### INGREDIENTS:

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

#### **Beef or Venison Tenderloin Rub**

##### INGREDIENTS:

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

##### DIRECTIONS:

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 8 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.

## RECIPES

### **QUICK LEMON COOKIES**

##### INGREDIENTS:

1 package lemon cake mix	1 tsp. lemon extract
2 eggs	1/3 c. confectioners' sugar
1/3 c. vegetable oil	

##### DIRECTIONS:

1. Preheat oven to 375°F.
2. Pour cake mix into a large bowl.
3. Stir in eggs, oil, and lemon extract until well blended.
4. Drop dough by teaspoon into a bowl of confectioners' sugar. Roll the dough ball around until lightly covered.
5. Place on an ungreased cookie sheet.
6. Bake for 6 to 9 minutes. The bottoms will be light brown, and the insides chewy.

Serves 12-16 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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