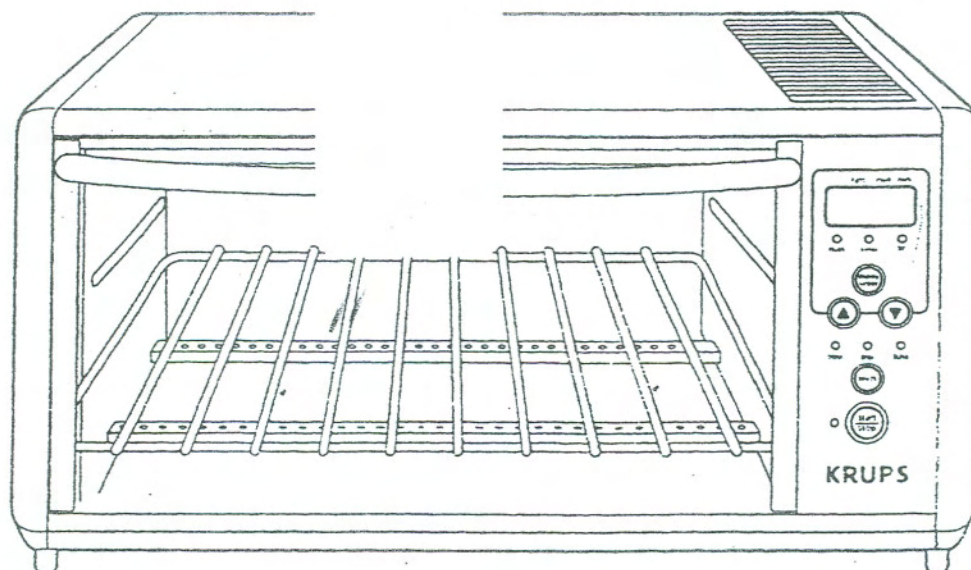


# KRUPS

#286



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## IMPORTANT SAFEGUARDS

Safety measures must always be taken when using electrical equipment, and in particular:

- Read all instructions carefully.
- Do not touch hot surfaces. Use handles and control buttons.
- Do not immerse the cord, plug or other fixed parts of this appliance into water or any other liquid, to avoid danger of electrocution.
- Unplug your appliance before cleaning it, and when it is not in use. Allow it to cool before adding or removing accessories and before cleaning it.
- Watch your appliance carefully when it is being used close to children. Always remain close to your appliance while it is in use.
- Do not allow your appliance to operate with a defective cord or plug. Do not use your appliance if it is working improperly, or if it is damaged. Return your appliance to your nearest approved KRUPS service center to have it examined, repaired or adjusted.
- The use of accessories not recommended or sold by KRUPS is not advised and could pose some potential dangers.
- Do not use your appliance outdoors.
- Do not allow the cord to hang from a table or a working surface or come into contact with hot surfaces.
- Do not put your appliance on or close to any heat source.
- Move your appliance very carefully if it contains hot oil or any other boiling liquid.
- When toasting thin slices of bread or pastry, keep a close watch on your food regardless of the temperature chosen.
- Make sure that your appliance is in the "STOP" position before plugging it into the power outlet, and before unplugging it.
- Use this appliance only for its intended purpose.
- Be very careful when retrieving your dish or removing hot fat.
- Do not put pieces of food that are too large into your appliance, or packaging, aluminum foil or utensils that could cause a fire or create risks of electrocution.



You could create a fire hazard if you cover your appliance or if it comes into contact with inflammable materials such as curtains, wall paper, etc., during use. Do not put anything on or above the appliance while it is in operation.

Do not use scouring pads or aerosol cans to clean your appliance. Fragments can become detached and come into contact with the electrical circuits causing a risk of electrocution.

Take care when using receptacles other than metal, glass or earthenware.

Do not store any items in this oven when it is not operating, except for accessories recommended by KRUPS.

Do not add paper, cardboard, plastic or similar materials into your oven.

Do not cover the crumb tray or any other part of the oven with aluminum foil. This could cause your oven to overheat.

Switching your appliance off: the appliance puts itself into "off" mode when you press the "Stop" button.

## SAVE THESE INSTRUCTIONS

## Warning

This appliance is designed for domestic use. Any work other than cleaning or routine maintenance by the user must be done by the approved KRUPS service center closest to you (see service book).

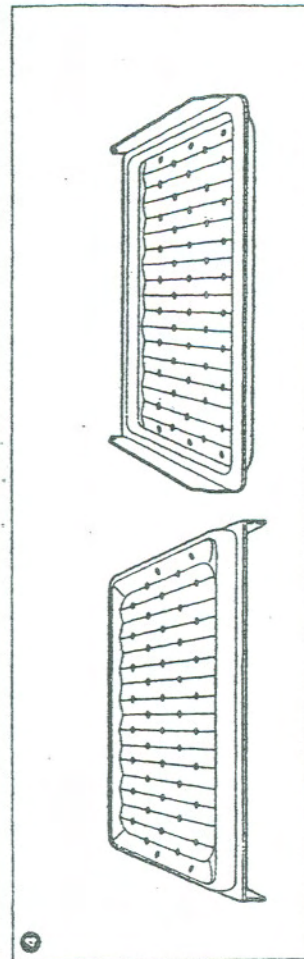
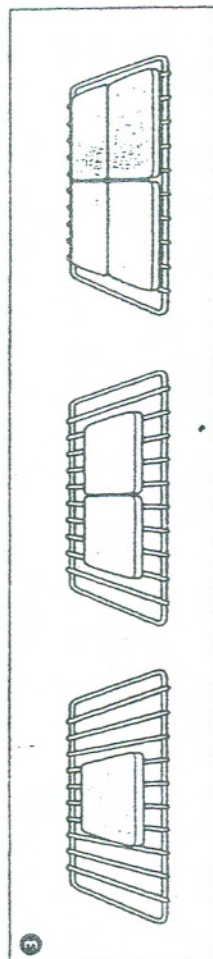
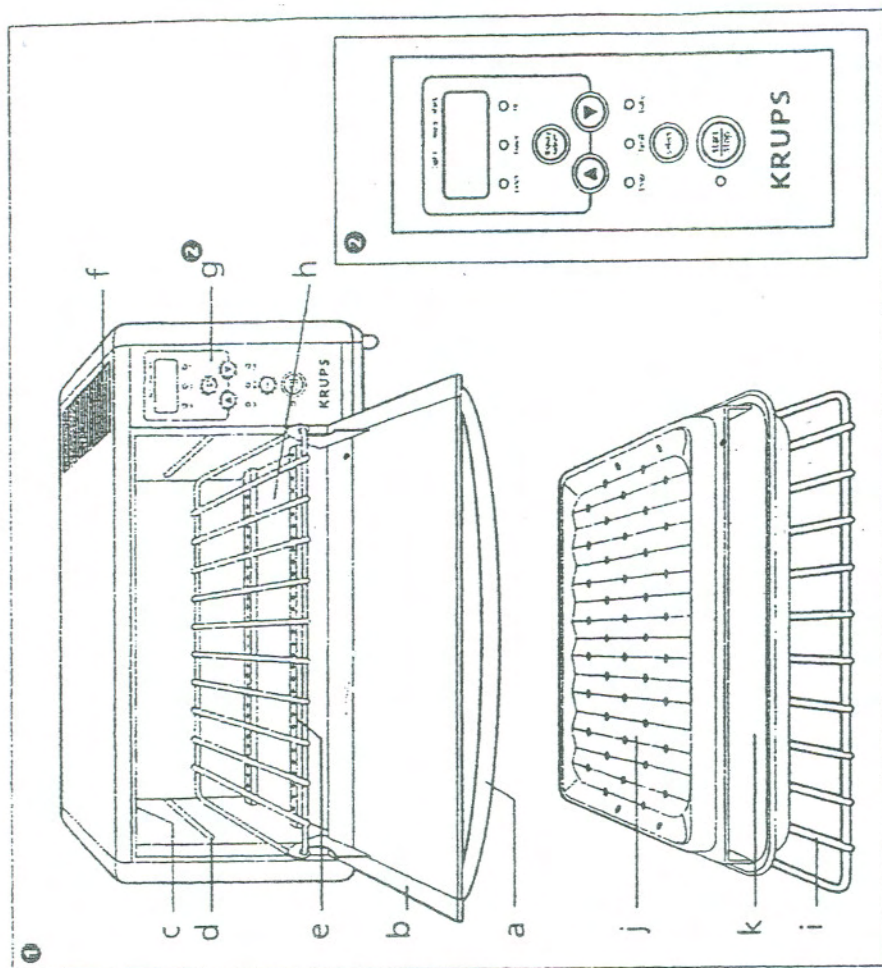
Do not immerse your appliance in water.

Do not remove the cover, otherwise you could increase risks of fire and electrocution. There are no user replaceable parts in this appliance. Repairs should only be made by a qualified technician at an approved KRUPS service center (see list in the KRUPS service book).

## Instructions about the cord

- A The fairly short length of the cord provided with this appliance was chosen to reduce possibilities of accidents associated with a longer cord.
- B You can use an extension if you wish, but only if you take proper safety precautions.
- C If you use an extension cord:
  - 1°) the electrical performances of the extension must be at least equivalent to those of the appliance.
  - 2°) the cord with the extension shall be long enough to put the appliance on a table or counter out of reach of children and so that it cannot be tipped over accidentally.
- D The appliance has a polarized alternating current plug (one pin in wider than the other). For safety purposes, this plug can only be inserted into the socket in one direction. If the pin is not situated correctly, turn the plug round.

If the problem persists, contact a qualified electrician. Do not attempt to bypass this important safety function.





We congratulate you for choosing an apparatus in the KRUPS range.

You can use your ProChef Digital Toaster oven Broiler to:

- toast your bread
- bake food in the oven
- broil a wide variety of food

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## Safety recommendations

### 1. Connection

Make sure that your appliance power supply voltage corresponds to your electrical installation.

**The guarantee will be null and void if any connection errors are made.**

- Make sure that the amperage shown on your electrical meter and circuit breaker are at least 15 amperes.
- For safety, you must connect your appliance to a power outlet satisfying electrical standards.

### 2. Installation

- Place your Toaster Oven on a work surface resisting a temperature of not less than 90°C.
- Never operate unit within the confines of your kitchen range or conventional oven unit.

### 3. Use

- Check that there are no accessories placed on the sidewalls. Do not put any cloths, rags, or dishes on top of your appliance when it is in operation.
- Do not line your Toaster Oven with household aluminum foil - you could seriously damage the appliance.
- Do not touch hot surfaces, and particularly the glass door and side panels when the Toaster Oven is in operation.

## Toaster Oven advantages

Your Toaster Oven has the following advantages:

- Inside capacity 0.3 cubic feet so that you can toast up to four slices of bread at the same time.
- As a toaster, you can vary the darkness of your toast to suit your taste.
- As an oven, a thermostat adjustable from 100° to 500°F to succeed all your recipes.
- A broil function to seal and brown your dishes.

- Automatic ejection of the grill to make it easier to monitor cooking and retrieve dishes.
- A fold down crumb tray making it easy to collect breadcrumbs and other materials.
- A tray on which you can make small cakes, sandwiches, frozen dishes.
- A broiler for healthier cooking.

## Before the first use

- Remove the grill, tray and broiler, wash them in hot soapy water, rinse them and dry them carefully.

**Switch your appliance on without any food in it and with the door open, to remove the "new" smell:**

- Press the "select" button and choose the "bake" function (oven). The corresponding light will come on.
- Press the "display select" button and choose the "°F" function (temperature). The corresponding light will come on.

The display will show 500°F.

- Press the "start" button and wait for about 15 minutes.

You will see that some light smoke may come out of the oven. This is normal and it will gradually disappear during this first use.

- Switch the appliance off by pressing on the "stop" button.

## Use

Every time that you press a button, your oven will make a confirmation beep.

If you wait for more than 30 seconds before pressing on the "start/ stop" button between two settings, the appliance will cancel the new setting and return to clock mode.

### SETTING THE CLOCK

- Press the "display select" button and choose the "clock" function. The light will come on.
- Press the "▲" button to increase the time,

or press the "▼" button to reduce it, and program it. Press and hold either of the keys to change the time quickly.

- Once you have set the clock, press the "start" button to start it. You will see two dots flashing in the display.

### SETTING THE TIMER

The "timer" function can only be set in the "broil" and "bake" functions. Times are pre-programmed in the "toast" function, without you being able to modify them.

**To set the timer:**

- Select a "broil" or "bake" function using the "select" button.
- Press the "display select" button and choose the "timer" function.

The light will come on.

A pre-programmed cooking time appears in the display, either 15' in "broil" mode or 30' in "bake" mode.

- Press the "▲" button to increase or the "▼" button to reduce this time. The time is increased or reduced in increments of 1 minute.

- Once you have selected the time, press "start" and the countdown begins. You will hear five beeps when the time has run out and the display will return to clock mode. The appliance will switch itself off.

**Note:**

- The maximum programming time of the timer in "broil" mode is 45 minutes.
- The maximum programming time of the timer in "bake" mode is 1 hour 30 minutes.
- You can also use the timer alone, without it being associated with a baking function in your oven. In this case:

- press the "display select" button alone and choose "timer".

The light will come on and the display will show (0.01)

- proceed as described above to increase or reduce this time and press the "start" button to start the countdown.

## Description (1)

- Door handle
- Door
- Top heating elements
- Grill slide
- Bottom heating elements
- Aeration louvers
- Control panel (2)
- Fold down crumb tray

## ACCESSORIES (DEPENDING ON MODEL):

- Grill
- Broiler
- Tray

## Technical specifications

- Maximum power : 1350 watts
- Internal capacity : 0.3 cubic feet



### TOASTER FUNCTION

- Open the door.
- Place your toast directly on the grill
- Press the "select" button and choose the "toast" function.

The light will come on

- Press the "▲" or "▼" button to move the index in the display and choose the required darkness of your toast.

The time is pre-programmed as follows :

Abbreviation on control panel	LT	MED	DK
	light	medium	dark
Preprogrammed time	4 min	5 min	6 min
Display	0:03	0:04	0:05

- Press the "start" button to start toasting.

At the end of toasting, you will hear five beeps and the display will return to clock mode. The toaster stops.

You can interrupt the operation before the end of the cycle by pressing on the "stop" button.

#### Notes:

- Try your toaster out on a few slices the first time that you use it. Increase the darkness for thick or frozen slices of bread.
- Allow for the fact that a single slice of bread toasts faster than several slices.
- When you toast several loads of thin slices, we recommend that you reduce the darkness and watch carefully to make sure that your toast doesn't burn. If it does, stop the cycle immediately by pressing on the "stop" button.
- If you want to toast a slice of bread that has already been toasted to make it darker, put the (-) index to "light", and monitor the cycle carefully.

**Note:** recommendations for toast (3).

### OVEN BAKING

- Press the "select" button and choose the "bake" function.

The light will come on.

- Press the "display select" button and choose the Temperature "°F" between 100 to 500°F in steps of 25°F.

The "°F" light will come on

- Press the "▲" or "▼" button to increase or reduce the temperature (which is pre-programmed at 500°F)
- Press the "display select" button and choose the baking time ("timer").

The light will come on.

- Press the "▲" or "▼" button to increase or reduce the baking time, pre-programmed at 30 minutes.
- Press the "start" button to start baking.

After a few minutes, a beep will indicate that the pre-heating is over.

- Put your food on the grill using an appropriate dish.

You will hear five beeps when baking is finished and the display will return to clock mode. The appliance will switch itself off.

### BROIL

- Place your food on the assembled broiler and tray.

There are two possible positions (4) depending on the position of the broiler on the dish.

- Place the complete assembly on the grill, leaving a clearance of at least an inch from the upper heating elements.
- Close the door.
- Press the "select" button and choose the "broil" function.

The light will come on

- Press the "display select" button and choose the temperature (°F).

The light will come on.

The "HI" symbol will appear in the display (High temperature setting).

- If you wish, press the "▼" button to reduce the temperature. The "LO" symbol will appear in the display.
- Press the "display select" button and choose the baking time ("timer") function.

The light will come on.

- Press the "▲" or "▼" button to increase or reduce the broil times, pre-programmed at 15 minutes.

- Press the "start" button to start cooking
- Monitor your food and turn it over when appropriate.

At the end of cooking, you will hear five beeps and the display will return to clock mode. The appliance will then switch itself off.

### Top Brown:

- Use the "broil" function with the temperature set to "LO" to melt and crisp the surface, and to top brown it. Place the food in the dish or on the broiler, depending on its thickness. Adjust the time to 2 to 3 minutes. Press "stop" if your food is golden brown or melted before the timeout, depending on how you like it.

#### Note:

- Some food materials can catch fire during cooking if they come into contact with the upper heating elements. Do not worry, they will go out by themselves and will not damage the appliance.

### Practical recommendations

Cooking food always releases water vapor and sometimes some smoke.

You can reduce emanations of water vapor and smoke if you always keep the sides of your oven clean.

- You can also reduce them by:
  - adding a little water to the bottom of the dish at the beginning of cooking.
  - respecting or reducing cooking temperatures.

### Cleaning

- Unplug your appliance before doing any cleaning.

#### Outside walls:

- Clean the surface of your appliance when it

is still warm with a damp and soapy sponge to make it easier to clean. Rinse and wipe carefully.

- Never immerse the appliance in water.
- The grill and the crumb tray should be cleaned with warm water, and dish washing liquid.
- The tray and the broiler can be cleaned in the dish washer.

#### Inside cavity:

- Inside walls are coated with an anti-bonding agent; remove fat splashes with a sponge soaked in warm soapy water. Rinse and wipe carefully.
- Do not use scouring pads or metal sponge or scouring powder, or any other specialty products dedicated to oven cleaning.

### Action if your appliance doesn't work?

#### Problem:

Your toast is too dark or too light.

#### Solution:

- Modify the color chosen on the darkness index.

#### Problem:

Your food does not cook uniformly at the back of the oven.

#### Solution:

- Turn the food round during baking, in order to bake uniformly.

#### Problem:

Your food cooks too quickly or too slowly.

#### Solution:

- Modify the oven temperature.

### Limited One Year Warranty

Your KRUPS #F286 is covered by the following warranty :



If within one year from date of purchase this KRUPS product fails to function because of defects in materials or workmanship, KRUPS North America will, at its option, repair or replace the unit with our charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

## Cooking guide

- All the times and temperatures given are for guidance only. They may vary depending on the recipe and the dish used.

Ingredients	T°	Time
Bread	toast	Depending on taste
English muffins	broil (LO)	Depending on taste
Cake	bake - 375°F	40 min
Frozen pizza	bake - 375°F	22 min
Grilled sausages	broil (HI)	20 min (turn over frequently)
2 pork chops	broil (HI)	28 min (turn over at half cooking time)
Chicken - baked	bake - 400°F	60 min
Roast beef (600g)	bake - 475°F	18 min
Roast pork	bake - 425°F	70 min
Ratatouille	bake - 350°F	1h 30 min

## Recipes

### BACON PIE

8 oz of short pastry, 2 eggs, 2 oz of grated cheese, 2 oz of liquid cream, 2 oz of milk, 3 oz of bacon pieces, salt, pepper

• Enamel dish provided

Time: 45 min

Position: bake - 400°F

- Put the bacon pieces on the broiler and put them under the grill for 10 min (HI).
- Beat your eggs with milk and cream. Sprinkle with salt and pepper.
- Put the bacon on the pastry spread out in the dish and pour in the preparation
- Put in the oven and bake for 40 to 45 minutes at 400°F.

**Variant:** replace the bacon with salmon or precooked leeks, or precooked broccoli, or cheese.

### APRICOT TART

8 oz of short pastry 1 egg, 1 oz of liquid cream, 1 oz of milk, sugar, 3 cups of apricot

• Enamel dish provided

Time and positions:

- 35 min bake - 375°F
- 5 min bake - 450°F

- Warm the oven up to 375°F.
- Spread the pastry on the dish. Spread the apricots on the pastry.
- Beat the milk, eggs and sugar, and pour the mixture onto the apricots.
- Put in the oven and bake for 35 min at 375°F then 5 min at 450°F.

### APRICOT BAKED IN BATTER

1/2 cup of milk (120ml), 2 oz of liquid cream (60g), 3 oz of flour (90g), 2 oz of powder sugar (60g), 1 teaspoon of vanilla (5ml), 3 cups of apricots

• Metal Mold

Time: 40 min

Position: bake - 375°F

- Preheat the oven to 375°F
- Mix the milk, cream, sugar, flour and vanilla in a blender (for example).
- Coat the metal mold with butter and spread out your fruit. Pour in the above preparation.

- Put in the oven and bake for 40 min at 375°F

### STUFFED POTATOES

4 medium-sized baking potatoes, 1/2 cup of milk, 4 tablespoons of salted butter, pepper, 1/3 cup of grated cheese

• Supplied enamel tray

Time and positions:

- 45 min bake - 450°F
- 5 min broil - LO

- Wash the potatoes. Put them on the metal tray. Put them in the oven and bake for at least 45 min at 450°F.
- At the end of baking, cut the potatoes in half and take out the middle (leave a thin layer of potatoes on the skin).
- Mix the potato that you removed with milk, butter, salt and pepper using a mixer, and put this stuffing into the emptied potatoes.
- Cover with grated cheese and put the stuffed potatoes under the grill (LO) for 5 min.

### GRILLED SALMON

1 lb of salmon steak, 1/2 cup of white wine vinegar, 1/4 cup of olive oil, 1 egg, 1 teaspoon of salt, 1/2 teaspoon of pepper, 1/4 teaspoon of paprika.

• Broiler placed on the tray

Time: 14 min

Position: broil - HI

- Preheat the grill (HI).
- Mix all ingredients in a bowl except for the salmon and whisk with a beater.
- Coat the steak with the sauce. Place the salmon on the broiler and put it into the oven.
- Grill for 14 min, coating with sauce regularly.

## GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of service. However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our CONSUMER SERVICE DEPARTMENT:

USA : (800) 526-5377  
24-hours a day, 7 days a week  
Canada : (905) 669-0114  
Monday-Friday 8:00 a.m - 4:30 p.m

You will be provided with specific instruction on how to get your product repaired.

The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available.

You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.

This product is Type #F286

Any general correspondence can be addressed to:

USA : KRUPS North America, Inc.  
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Peoria, IL 61612

Canada : KRUPS Service  
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Concord, Ontario  
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