

# **SALTER<sup>®</sup>**

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All-in-one  
cooking  
solution



## 9 L Toaster Oven

Compact and convenient, ideal for everyday use

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Please read all of the instructions carefully and retain for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface or door of the appliance may get hot during operation.



**Caution:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

**Warning:** Keep the appliance away from flammable materials.

## Care and Maintenance

Before attempting any cleaning or maintenance, unplug the toaster oven from the mains power supply and allow to cool fully.

**STEP 1:** Wipe the toaster oven housing with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the baking tray, baking tray handle and wire rack in warm, soapy water, then rinse and dry thoroughly.

**STEP 3:** Remove baked-on food and stubborn stains using a small amount of warm water mixed with a mild detergent, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the toaster oven in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the toaster oven or its accessories, as this could damage the surface.

**Note:** The toaster oven should be cleaned after each use.

**Warning:** The toaster oven and accessories are not suitable for dishwasher use.

## Getting Started

Remove the Toaster Oven from the box.

Remove any packaging from the Toaster Oven.

Place the packaging inside the box and either store or dispose of safely.

## In the Box

9 L Toaster Oven

Wire rack

Baking tray

Instruction manual

## Features

650 W power

9 L capacity

Great space-saving solution

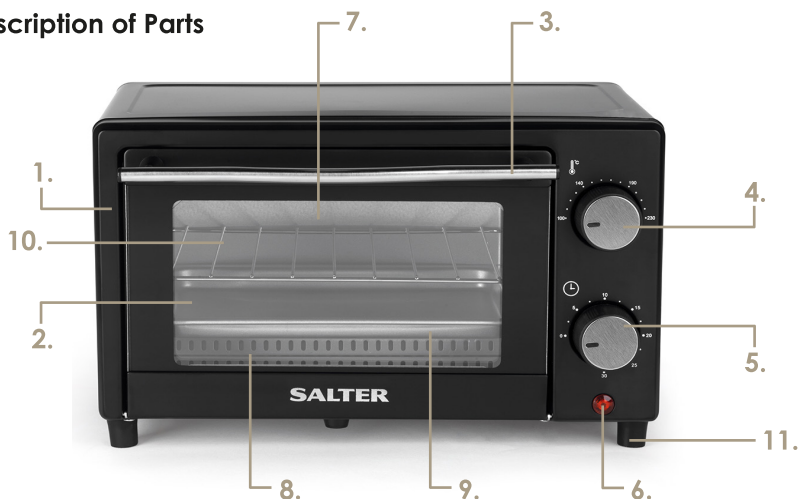
Multipurpose cooker; toast, bake, grill and roast

30-minute adjustable timer

Variable temperature control  
(100–230 °C)

Includes wire rack and baking tray

## Description of Parts



- |                             |                                 |
|-----------------------------|---------------------------------|
| 1. Toaster Oven housing     | 7. Upper quartz heating element |
| 2. Double glazed oven door  | 8. Lower quartz heating element |
| 3. Handle                   | 9. Baking tray                  |
| 4. Temperature dial         | 10. Wire rack                   |
| 5. Auto shut-off timer dial | 11. Oven feet                   |
| 6. Power indicator light    |                                 |

## Instructions for Use

### Before First Use

**STEP 1:** Before connecting to the mains power supply, wipe the toaster oven inside and out with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly. Do not immerse the toaster oven in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the toaster oven or its accessories, as this could cause damage.

**STEP 3:** Place the toaster oven onto a stable, heat-resistant surface, at a height that is comfortable for the user.

**STEP 4:** Plug in and switch on the toaster oven at the mains power supply. Allow it to run for approx. 15 minutes by turning the timer dial to 15 minutes and turning the temperature dial to the highest temperature. This will eliminate any odour and burn away any protective substances used during the manufacturing process.

**Note:** When using the toaster oven for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the toaster oven.

### Using the 9 L Toaster Oven

The temperatures shown on the temperature control are comparable with those of a standard electric oven. However, due to the size of the toaster oven, cooking times may be slightly shorter than those of a conventional oven. This may vary depending upon the type of food cooked and where the baking tray or wire rack is placed. Always check that food is thoroughly cooked through before serving.

**Note:** The power indicator light will remain lit whilst the toaster oven is plugged in and the timer is in use.

Do not force the timer to '0'; allow it to run down naturally.

When using the wire rack, it is recommended to place the baking tray beneath it in order to keep the toaster oven clean.

**Caution:** Always wear heat-resistant oven gloves when removing hot food, the baking tray or wire rack from the toaster oven.

**Warning:** Never allow food to come into direct contact with the heating elements; always maintain a 3 cm gap.

### Using the Oven

**STEP 1:** Remove any accessories before plugging in and switching on the toaster oven at the mains power supply.

**STEP 2:** Prepare the ingredients that are to be cooked.

**STEP 3:** Turn the temperature dial to the required heat setting for the food to be cooked.

**STEP 4:** Preheat the oven by turning the timer dial to 5 minutes. It is recommended to preheat the oven for at least 5 minutes to avoid temperature fluctuation during use. The power indicator light will remain lit whilst the toaster oven is plugged in and the timer is in use.

**STEP 5:** Using heat-resistant oven gloves, open the oven door using the handle and place the food to be cooked onto the baking tray or wire rack and cook for the desired time; the food should not exceed 3 kg in weight.

**STEP 6:** Turn the timer dial to the required cooking time. Check the food periodically; it may be necessary to turn or flip the food during cooking to achieve an even bake.



**STEP 7:** Once cooking is complete, using heat-resistant oven gloves, carefully open the oven door using the handle and remove the wire rack or baking tray. If the timer is still running, do not force it to '0'; allow it to run down naturally.

**STEP 8:** Switch off and unplug the toaster oven from the mains power supply.

**Note:** When placing the baking tray or wire rack in the toaster oven, align with the oven grooves to easily slot in. During use, the oven door can be left slightly or fully open in order to ventilate during cooking.

## Using the Grill

**STEP 1:** Remove any accessories before plugging in and switching on the toaster oven at the mains power supply.

**STEP 2:** Prepare the ingredients that are to be cooked.

**STEP 3:** Turn the temperature dial to maximum (230 °C).

**STEP 4:** Turn the timer dial to the required cooking time. The power indicator light will remain lit whilst the toaster oven is plugged in and the timer is in use.

**STEP 5:** Using heat-resistant oven gloves, open the oven door using the handle and place the food to be cooked onto the wire rack and cook for the desired time; the food should not exceed 3 kg in weight.

**STEP 6:** Once cooking is complete, using heat-resistant oven gloves, carefully open the oven door using the handle and remove the wire rack or baking tray. If the timer is still running, do not force it to '0'; allow it to run down naturally.

**STEP 7:** Switch off and unplug the toaster oven from the mains power supply.

**Note:** The oven door must be kept open when using the grill. Place the wire rack onto the upper groove for optimum grilling.

## Storage

Check that the toaster oven is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the toaster oven; wrap it loosely to avoid causing damage.

## Specifications

Product code: EK2910

Input: 220–240 V ~50/60 Hz

Output: 650 W



# Recipes



## **Welsh Rarebit on Toast**

### **Ingredients**

150 g mature Cheddar cheese, grated  
25 g butter  
25 g plain flour  
4 thick slices wholemeal or granary bread  
1 free-range egg yolk  
100 ml strong, dark beer  
4 tsp Worcestershire sauce  
1 tsp English mustard  
Pinch cayenne pepper  
Freshly ground black pepper

### **Method**

Preheat the toaster oven to 230 °C.

Melt the butter in a non-stick saucepan and stir in the flour. Cook over a low heat for 30 seconds, stirring constantly.

Pour in the beer and simmer for 2–3 minutes until the sauce is thick and smooth.

Add the cheese, egg yolk, mustard, Worcestershire sauce and cayenne pepper. Cook until the cheese melts, stirring constantly. Season with pepper.

Place the bread in the toaster oven and toast on each side until golden brown.

Spread the cheese sauce over the bread then return to the grill for 1 minute.

Serve warm.

## **Grilled Salmon with Rocket, Avocado and Pine Nut Salad**

### **Ingredients**

2 salmon fillets with skin  
2 tbsp olive oil

### **For the Salad**

50 g watercress  
25 g wild rocket  
15 g pine nuts, toasted  
1 ripe avocado  
1 tsp balsamic vinegar

### **Method**

Preheat the toaster oven to 230 °C.

Brush both sides of the salmon with 1 tsp of oil and then lightly season the flesh side with black pepper. Place the salmon, skin-side up, onto a lightly oiled baking tray.

Mix the rocket leaves and watercress together.

Peel, halve and stone the avocado. Cut into thin slices and add to the salad.

Grill the salmon for 10 minutes, or until just cooked through but still a little pink in the centre.

Carefully peel off and discard the skin from each fillet and place on top of the salads.

Whisk the remaining oil and balsamic vinegar, then drizzle over the salmon and salads.

Scatter over the pine nuts and serve with some steamed new potatoes.

## **Low-fat Chicken Tikka Skewers with Cucumber Salad**

### **Ingredients**

2 boneless chicken breasts, cubed  
2 wholemeal chapatis, warmed, to serve

### **For the Marinade**

150 g pot low-fat natural yoghurt  
2 tbsp hot curry paste

### **For the Skewer**

250 g pack cherry tomatoes

### **For the Salad**

1 lemon, juiced  
1 red onion, thinly sliced  
½ cucumber, halved lengthways, deseeded and sliced  
Handful of coriander, chopped  
Skewers are required for this recipe.

### **Method**

Preheat the toaster oven to 230 °C.  
Put 6 wooden skewers in a bowl of water to soak.  
Mix the yoghurt and curry paste together in a bowl, then add the chicken.  
Marinate for an hour for best results.  
Combine the cucumber, red onion, coriander and lemon juice in a large bowl.  
Thread the chicken pieces and cherry tomatoes onto the pre-soaked skewers.  
Cook in the toaster oven for 15 minutes.  
Whilst the chicken pieces are cooking, divide the salad and top with 2 chicken tikka skewers.  
Serve with warm chapatis.

## **Harissa Chicken Traybake**

### **Ingredients**

200 g low-fat natural yoghurt  
2 skinless chicken breasts  
1 small butternut squash, peeled, deseeded and cut into long wedges  
1 red onion, cut into wedges  
3 tbsp harissa  
3 tbsp yoghurt

### **Method**

Preheat the toaster oven to 180 °C.  
In an ovenproof dish, mix the harissa and yoghurt.  
Rub all over the chicken breasts and set aside to marinate.  
Combine the squash and onions with the remaining harissa, mixed with 2 tbsp of sunflower/vegetable/olive oil and some seasoning in the baking tray.  
Roast in the toaster oven for 10 minutes.  
Remove the vegetables from the toaster oven, add the chicken, then roast for a further 15 minutes until the chicken and vegetables are cooked through.  
Serve with the remaining yoghurt and couscous or rice.

## Quick Steak Grill

### Ingredients

1 sirloin steak  
1 large potato, skin left on  
1 large flat cap mushroom, stalk removed  
1 tomato  
3 tbsp olive oil  
Large handful watercress

### Method

Preheat the toaster oven to 230 °C.  
Roughly slice the potato, then place the slices on a baking tray and brush with oil. Grill in the toaster oven for 10 minutes until browned.  
Flip over the potatoes, add the mushroom and tomato to the baking tray and brush with oil. Grill for another 5 minutes until cooked.  
Add the steak to the baking tray and cook for 4 minutes (2 minutes either side) for medium rare, 5 minutes for medium, and 7–8 minutes for well done.  
Serve with choice of gravy or sauce and the watercress.

## Garlic and Rosemary Roast Potatoes

### Ingredients

1 kg Maris piper potatoes  
2 garlic cloves, peeled and left whole  
2 tbsp goose fat  
2 sprigs rosemary, leaves picked and roughly chopped

### Method

Preheat the toaster oven for 5 minutes to 180 °C.  
Peel the potatoes and put them in a large pan of cold salted water. Bring to the boil and simmer for approx. 15 minutes. Once boiling point has been reached, drain the salted water.  
Once they have slightly cooled, place the potatoes on a baking tray and place in the fridge until ready to roast. For best results, this can be done up to 2 days ahead.  
Spoon the goose fat into a flameproof roasting tin and heat on the hob for a few minutes. Turn each potato one at a time so they are completely coated.  
Roast the potatoes in the toaster oven for 45 minutes, turning them halfway through until golden, crunchy on the outside and fluffy in the middle.

## Croissants

Ingredients  
4 pack of croissants

### Method

Preheat the toaster oven for 5 minutes at 170 °C.  
Once heated, place the croissants in the toaster oven and warm for 4 minutes until soft.

## **Vanilla Cupcakes**

### **Ingredients**

110 g butter or margarine, softened at room temperature  
110 g caster sugar  
110 g self-raising flour  
2 free-range eggs, lightly beaten  
1–2 tbsp milk  
1 tsp vanilla extract

### **For the Buttercream Icing**

280 g icing sugar  
140 g butter, softened  
1–2 tbsp milk  
A few drops food colouring

### **Method**

Preheat the toaster oven to 190 °C.  
Cream the butter and sugar together in a bowl until light and fluffy.  
Add the eggs in one at a time and the vanilla extract, with a little flour each time, until well mixed.  
Spoon the mixture into 6 paper cases on a baking tray until they are half full.  
Bake in the toaster oven for 20 minutes or until golden brown. Set aside for 10 minutes to cool.  
For the buttercream icing, beat the butter in a large bowl until soft. Add half of the icing sugar and mix until smooth.  
Add the remaining icing sugar with one tbsp of milk, adding more milk if necessary, until the mixture is smooth and creamy.  
Add the food colouring and mix until well combined.  
Spoon the icing into a piping bag and pipe the icing using a spiralling motion onto the cupcakes.

## **Chocolate Brownies**

### **Ingredients**

375 g dark chocolate  
375 g butter  
350 g caster sugar  
250 g white chocolate, chopped  
225 g plain flour  
6 free-range eggs  
1 tbsp vanilla extract  
1 tsp salt  
2 tsp icing sugar, to decorate (optional)

### **Method**

Preheat the toaster oven to 190 °C.  
Line the sides and base of a baking tin with baking paper.  
Add the butter and dark chocolate into a heatproof bowl. Place the bowl over a saucepan that has been slowly simmering and allow it to melt.  
In a different bowl, add the eggs, sugar and vanilla extract and whisk together.  
Once the dark chocolate and butter have melted, set aside and allow to cool slightly.  
Add the egg mixture to the heatproof bowl and whisk to combine. Then add the flour and salt and fold into the chocolate mixture.  
Add the white chocolate pieces and mix to combine.  
Pour the mixture into the baking tin and bake for 25 minutes.  
Remove from the toaster oven and allow to cool slightly.  
Sprinkle with icing sugar, if desired, before serving.

## Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

### Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

**Blue Neutral (N)**

**Brown Live (L)**

**Green/Yellow Earth ( $\perp$ )**

**FOR UK USE ONLY** - Plug fitting details  
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

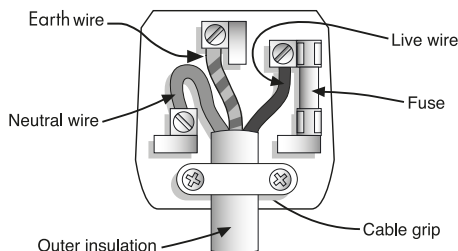
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ( $\perp$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



## Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing UK Ltd.,  
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

**Telephone:** 0161 934 2240\*

\*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

**Email:** [customercare@upgs.com](mailto:customercare@upgs.com)

**Fax:** 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

### **Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

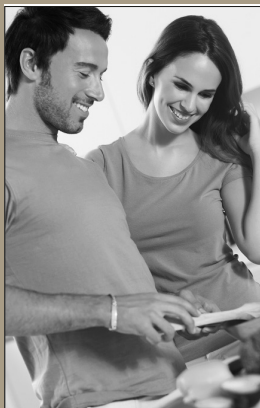
The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.





3  
YEAR

GUARANTEE\*



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SINCE 1760

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