



COUNTERTOP OVEN

FOUR POUR LE COMPTOIR

Customer *Care* Line:

USA/Canada
1-800-231-9786

Accessories/Parts
(USA / Canada)

Accessoires/Pièces
(É.U. / Canada)

1-800-738-0245

For **online customer service**
and to **register** your product, go to
www.prodprotect.com/applica
Also view the details for our
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MODELS/MODÈLES

- TR0490BC
- TR0490WC

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

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- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- A fire may occur if toaster-oven is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the appliance when in operation.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

- Extreme caution must be exercised when using containers constructed of other than metal or glass.

- Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.

- Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.

- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

GROUNDING PLUG

As a safety feature, this product is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

ELECTRICAL CORD

a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

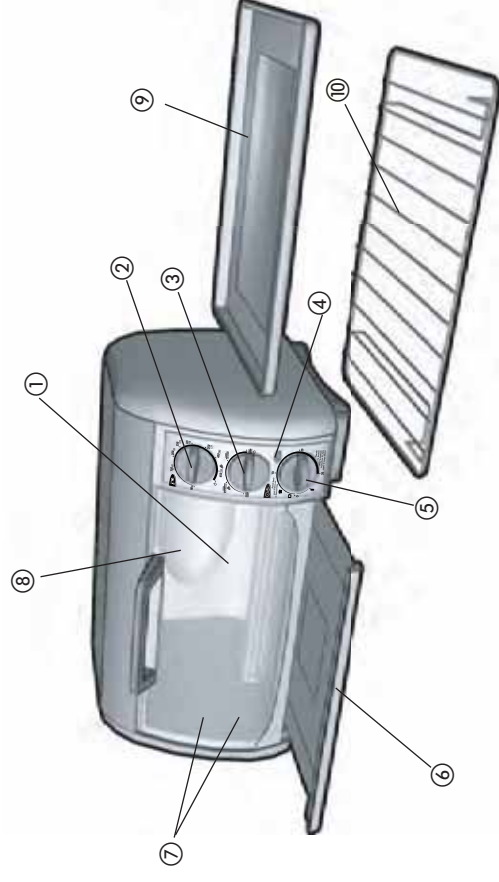
b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

c) If a long detachable power-supply cord or extension cord is used,

- 1) 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,
- 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
- 3) 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.

Note: If the power supply cord is damaged, it should be replaced by qualified personnel; in Latin America, by an authorized service center.

Product may vary slightly from what is illustrated.



A

1. Easy-view curved glass door
- † 2. Temperature selector (Part # TR0490W-01 (w), TR0490B-01 (b))
- † 3. Cooking function selector (Part # TR0490W-02 (w), TR0490B-02 (b))
4. Power ON indicator light
- † 5. TOAST/TIMER selector (Part # TR0490W-03 (w), TR0490B-03 (b))
- † 6. Slide-out crumb tray (Part # TR0490W-04 (w), TR0490B-04 (b))
7. Dual rack slots
8. Extra-deep curved interior
- † 9. Bake pan/drip tray (Part # TR0490-06 (w), TR0490B-06 (b))
- † 10. Slide rack/broil rack (Part # TR0490W-05 (w), TR0490B-05 (b))

Note: † indicates consumer replaceable/removable parts

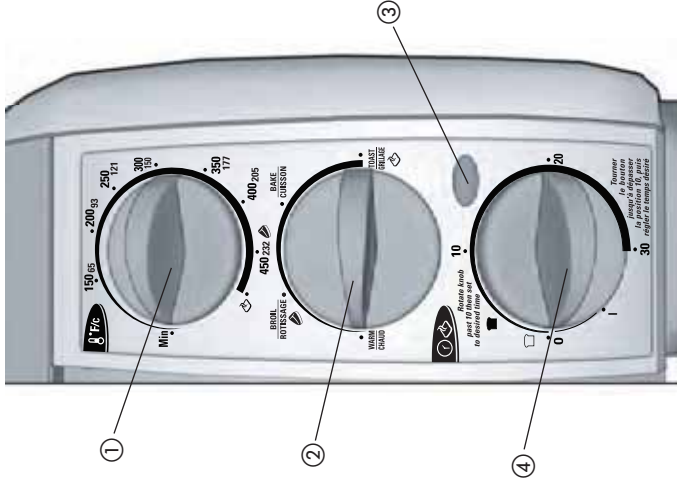
This product is for household use only.



CAUTION

THIS OVEN GETS HOT.
WHEN IN USE, ALWAYS USE OVEN
MITTS OR POT HOLDERS WHEN
TOUCHING ANY OUTER OR INNER
SURFACE OF THE OVEN.

Important:
When making toast or
using the TIMER function,
always turn the dial past
10 and then turn back or
forward to desired setting.



B

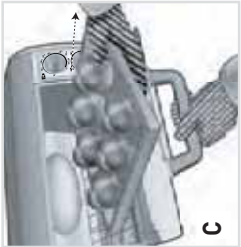
1. Temperature selector
2. Cooking function selector
3. Power ON indicator light
4. TOAST/TIMER selector with Stay On setting

GETTING STARTED

- Remove all packing material and any stickers; peel off clear protective film from control panel.
- Please go to www.prodprotect.com/applica to register your warranty.
- Wash all removable parts as instructed in CARE AND CLEANING section of this manual.
- Select a location where this unit is to be used, allowing enough space from back of the unit and the wall to allow heat to flow without damage to cabinets and walls.
- Insert crumb tray below lower heating elements.
- Insert slide rack halfway into lower rack position.
- Slide the rack halfway into the bottom side slots of the oven.
- Lift the oven door to bring up the hooks, and then slide the rack until it engages the hooks.

Important: The rack will not slide forward unless the rack is inside the hooks on the door.

- Remove tie from cord and unwind.
- Plug unit into electrical outlet.



Note: This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven (C).
Note: During first few minutes of use you may notice smoke and a slight odor. This is normal and should cause no concern.

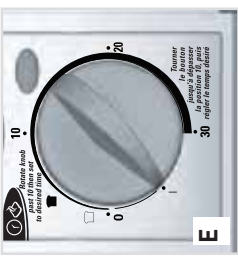
SLIDE RACK POSITIONS



The slide rack can be used in 2 positions **(D)**. It can be slid into the upper or lower slots found on the inside walls of the oven.

HELPFUL HINTS ABOUT YOUR OVEN

- When the oven is turned on, the blue light will come on and remain illuminated until the oven is turned off manually or automatically when the timer has been used.
- When selecting baking time for a particular product or recipe, include preheat time.



- This oven has a 30 minute timer. If baking something that will take longer than 30 minutes, we suggest you use the STAY ON (I) feature **(E)**.
- Metal, ovenproof-glass and ceramic bakeware without lids can be used in the oven. If foods require covering, use aluminum foil.
- Be sure the top of the container or food being baked or broiled is at least 1½ inches away from the upper heating elements.
- Turn all controls to OFF (0) before inserting or removing plug from electrical outlet.

- Do not put any container directly on the lower heating element.
- To obtain the best performance from this toaster oven:
 - Do not overfill the oven.
 - To avoid heat loss, do not open the door too frequently.
 - When using foil to cover a food, tuck the edges of the foil against the sides of the baking dish or pan.

OVERVIEW OF THE FUNCTIONS

Note: This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.

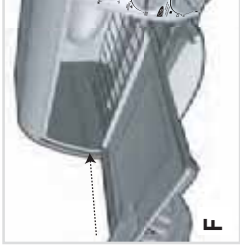
For best results, preheat oven for 8 to 10 minutes at desired baking temperature before baking food.

BAKING

1. Insert the slide rack into the lower rack position of the oven, engaging articulated hooks as directed.
2. Turn temperature selector to desired temperature from 150° F to 450° F.
3. Turn cooking function selector to BAKE.
4. Turn time selector to 10 and then turn back or forward to desired baking time, including preheat time. (Select STAY ON (I) to bake longer than 30 minutes or to control cooking time yourself. Be sure to use a kitchen timer.)

- Note:** You must set the timer or select STAY ON (I) for the oven to function.
5. The blue indicator light comes on and will remain lit during the entire baking time.
 6. The heating elements will cycle on and off to maintain even heat distribution.
 7. Once oven has preheated, open oven door and insert food. Close oven door.

Note: You can bake 3 ways:



- Use the bake pan/drip tray placed on the oven rack **(F)**.
- Place the bake pan/drip tray under the baking rack and place the food directly on the rack.

Note: Be sure food does not extend past the outer limits of the bake/broil pan to prevent grease dripping onto the heating elements.



- Use a metal, glass or ceramic baking dish placed on the rack in either the upper or lower slot position. (Be sure food or baking dish does not come within 1½ inches of the top heating elements.) **(G)**.

8. The first time you use the oven, follow the manufacturer's or recipe directions and check for doneness at minimum suggested cooking time. If using the oven timer, there will be an audible signal once the baking cycle is complete. The oven turns off and the light goes out.

9. If not using the oven timer, turn the oven to OFF (0) once cooking cycle is complete.
10. Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the cooked food.

Note: This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.

11. Unplug appliance when not in use.

BAKING GUIDE			
FOOD	AMOUNT	TEMPERATURE/ TIME	PROCEDURE
Chicken	1 to 4 pieces to fit pan	375° F / 45 to 50 minutes	Chicken should register 180° F on meat thermometer
Steak, pork or lamb chops and ham	1 to 4 to fit pan	350° F to desired doneness	Arrange in single layer on rack over bake pan/drip tray
Fish filets or steaks	1 to 4 to fit pan	400° F. for about 12 minutes	Test for doneness; fish will flake easily
Cookies	About 6	Follow recipe or package directions	Bake on bake pan/drip tray in single layer until fully baked and lightly browned
Biscuits and dinner rolls	4 to 5 to fit pan	Follow recipe or package directions	Bake on bake pan/drip tray in single layer until fully baked and lightly browned
White or sweet potatoes	1 to 4 to fit pan	400° F/50 to 60 minutes	Pierce with fork and bake until tender
Frozen snack foods	Single layer in bake pan	Follow package directions	Turn halfway through baking period, check at minimum baking time
Frozen pizza	Up to 9" pizza	Follow package directions	Turn halfway through baking period, check at minimum baking time

BROILING

1. Turn temperature selector to 450.
2. Turn cooking function selector to BROIL.
3. Turn time selector to 10 and then turn back or forward to desired broiling time, including 5 minute preheat. (Select STAY ON [I] to control cooking time yourself. Be sure to use a kitchen timer.)
4. If you need to insert bake pan/drip tray, slide it under the baking rack and place the food directly on the rack.

Note: Be sure food does not extend past the outer limits of the bake pan/drip tray to prevent grease dripping onto the heating elements. Also be sure the top of the food is at least 1½ inches from the top heating element.

5. Broil food according to recipe or package directions and check for doneness at minimum suggested broiling time.
 6. If using the oven timer, there will be an audible signal once the broiling cycle is complete. The oven turns off and the light goes out.
 7. If not using the oven timer, turn the oven to OFF [O] once broiling cycle is complete.
 8. Open the oven door. Using oven mitts or potholders, slide the rack out along with the bake pan/drip tray to remove the cooked food.
- Note:** This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
9. Unplug appliance when not in use.

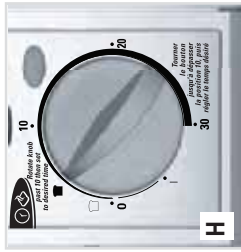
BROILING TIPS

- Preheat the broiler for at least 5 minutes for improved performance.
- Placing food on broiler rack allows the drippings to flow into the bake pan/drip tray and reduce the fat in the foods being broiled. It also helps to eliminate or prevent smoking from the broiler.
- For best results, thaw frozen meat, poultry and fish before broiling.
- Trim excess fat from meat and score edges to prevent curling.
- Brush foods to be broiled with sauce or oil and season as desired before broiling.
- Fish fillets and steaks are delicate and should be broiled directly on bake pan/drip tray.
- There is no need to turn fish fillets during broiling. Carefully turn thick fish steaks midway through broiling cycle.

TOASTING

Important: It is not necessary to preheat the oven for toasting.

1. Turn temperature selector dial to TOAST ().
2. Turn cooking function selector to TOAST ().
3. Open oven door and insert side slots in the lower slot position.
4. Engage the integrated hooks on the door as directed in GETTING STARTED.
5. Place desired pieces of bread or bagel to be toasted directly on slide rack and close the door.
6. Turn toast shade selector to 10 and then turn back to desired toast shade.



- Note:** You must set the toast shade selector as desired for the oven to begin toasting (**H**).
- For best results, on first toasting cycle set the toast selector dial to medium which will be midway between light and dark setting, then re-adjust for next cycle to lighter or darker to suit your preference.
 - The ON indicator light comes on and remains on until toasting cycle is complete.

- When toast cycle is complete, there will be an audible signal. The oven and the on indicator light will go off.
- Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the toast.

Note: This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.

- Unplug appliance when not in use.

TOAST TIPS

- You must turn the toast shade selector to OFF [0] to discontinue toasting.
- When repeating the toast cycle immediately, it is suggested that the toast shade selector be set to a slightly lighter setting.

KEEP WARM

- Turn temperature selector to 150° F to 200° F.
- Turn cooking function selector to WARM.
- Turn time selector to 10 and then turn back to desired warming time, including preheat time. [Select STAY ON [I] to control cooking time yourself. Be sure to use a kitchen timer.]

Note: This feature is designed to keep already cooked foods warm after they have been cooked. This function should be used for short periods of time; to prevent food from drying out cover with foil.

- When cycle is complete, there will be an audible signal. The oven and the ON indicator light will go off.
- If not using the oven timer, turn the oven to OFF [0] once cycle is complete.
- Unplug appliance when not in use.

Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING YOUR OVEN

Important: Before cleaning any part, be sure the oven is off, unplugged and has cooled completely.

Always dry parts thoroughly before using oven after cleaning.

- Clean the glass door with a sponge, soft cloth or nylon pad and sudsy water. Do not use a spray glass cleaner.
- To remove the slide rack, open the door, pull the rack out. Wash the slide rack in sudsy water or in the dishwasher. To remove stubborn spots, use a polyester or nylon pad.
- It is not recommended to wash bake pan/drip tray in the dishwasher. Wash the bake pan/drip tray and broil rack in sudsy water. To minimize scratching, use a polyester or nylon pad.

CRUMB TRAY

Note: The oven door must be closed to remove crumb tray.



- Grasp the handle below the oven glass door and pull out the tray (**J**).
- Dispose of crumbs and wipe the tray with a dampened cloth.
- Be sure to dry thoroughly before inserting the tray back into the oven.

CLEANING INSIDE OF OVEN

- Heat oven to 200° F.
- Turn toaster oven off.
- Place shallow glass bowl containing ½ cup ammonia on rack.
- Close oven door and let stand overnight.
- Next day, open oven, remove bowl and wipe interior of oven with moist paper towels.

HELPFUL TIP

To refresh air inside oven, lay strips of orange or lemon peel on rack. Heat toaster oven to 350° F and bake for 30 minutes. Turn oven off and let stand until oven is completely cool. Remove peel.

EXTERIOR SURFACES

Important: The oven top and side surfaces get hot. Make sure the oven has cooled completely before cleaning.

Wipe the top and exterior walls with a damp cloth or sponge. Dry thoroughly.

COOKING CONTAINERS

Metal, ovenproof glass or ceramic bakeware without glass lids can be used in your oven.

Follow manufacturer's instructions. Be sure the top edge of the container is at least 1½" (3.81 cm) away from the upper heating elements.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Unit is not heating or stops heating.	Electrical outlet is not working or oven is unplugged.	Check to make sure outlet is working. Both the temperature control and the timer must be set in order for the oven to function.
Second toasting is too dark.	Setting on toast is too dark.	If doing repeated toasting in the oven, select a shade slightly lighter than the previous setting.
Moisture forms on the inside of the glass door during toasting.	The amount of moisture differs in different products, whether bread, bagels or frozen pastries.	The moisture that forms on the oven door is quite common and will usually disappear during the toasting cycle. Since the oven is closed the moisture cannot evaporate as it would in a toaster.
Food is overcooked or undercooked.	Temperature and cook time may need to be adjusted.	As your toaster oven is much smaller than a regular oven, it may heat up faster and cook faster. Try lowering the temperature 25 degrees from the suggested temperature in a recipe or on a label.
There is burnt food odor or smoking when oven is being used.	There are remnants of food in crumb tray or on the walls of the oven.	Refer to the directions in the CARE AND CLEANING section of this Use & Care booklet. Make sure all parts of the oven, baking pan and rack are clean.
Heating elements do not seem to be on.	The heating elements cycle on and off during baking.	Check the oven to make certain the function desired is being used. On BROIL, only the top element is on.

BASIL LEMON HALIBUT

1½ cups halved cherry tomatoes
 3 tbsp. chopped Italian parsley
 1 tbsp. slivered fresh basil
 1 tbsp. snipped fresh chives
 1 tbsp. slivered lemon peel
 ½ tsp. kosher salt
 2 tbsp. fresh lemon juice
 1 tbsp. olive oil
 2 halibut fillets (about 6 oz. ea.)
 ¼ tsp. garlic pepper

Preheat **Black & Decker® Countertop Oven** to 400° F. Meanwhile, in medium bowl, combine tomatoes, parsley, basil, chives, lemon peel, ¼ tsp. salt, lemon juice and olive oil; blend well.

Spoon into 1-quart shallow baking dish. Place fish on top and season with remaining ¼ tsp. salt and garlic pepper.

Bake for 20 minutes or until fish flakes easily when tested with a fork. (Fish will have an internal temperature of 145° F.)

Makes 2 servings.

PINEAPPLE GINGER PORK CHOPS

⅓ cup pineapple preserves
 3 tbsp. snipped chives
 1 tbsp. grated fresh ginger
 1 tbsp. slivered orange peel
 1 tbsp. rice wine vinegar
 ½ tsp. sesame oil
 4 boneless pork loin chops, about 1¼ lbs.
 2 cups hot cooked brown rice
 ½ cup chopped toasted macadamia nuts

Preheat **Black & Decker® Countertop Oven** to 400° F. Meanwhile, in medium bowl, combine all ingredients, except pork, rice and nuts.

Place pork in 1-quart shallow baking dish. Brush top of pork chops with half of pineapple mixture. Bake 30 minutes. Remove from oven; turn chops over and brush with remaining pineapple mixture. Return to oven and bake 30 minutes longer or until pork tests done. (Pork will have an internal temperature of 160° F.)

Serve pork over rice drizzling with sauce from baking dish. Garnish with nuts.
 Makes 4 servings.