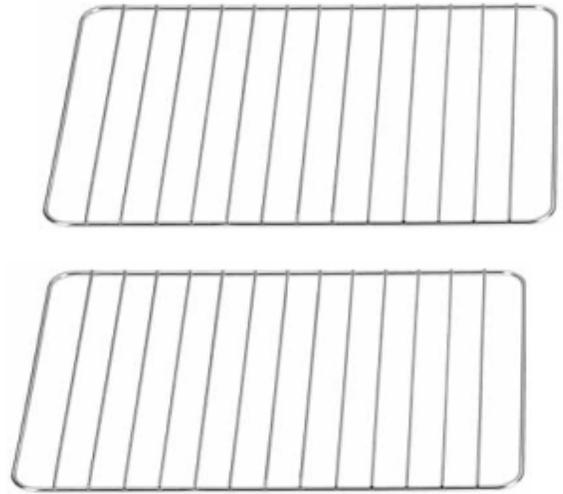


**1550W DIGITAL FRENCH DOOR OVEN
Instruction Manual
MODEL CCFD19**

WHAT'S INCLUDED



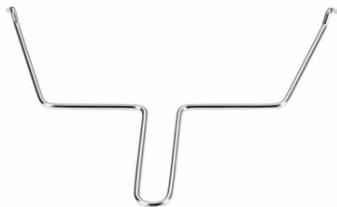
**French Door Oven
& Instruction
Manual**



Two Wire Racks



Baking Pan



Rotisserie Handle



Rotisserie



Tray Handle



Crumb Tray

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Not intended for commercial use.
- The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids. For cleaning instructions see page 15.
- If the cord or plug become damaged, do not use machine.
- Do not place oven near or on gas or electric burners or in a heated oven.
- Do not place cord or oven by another hot surface as this may cause damage to the cord and oven. Do not let the cord hang over the edge of a table or counter.
- When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- The unit will still operate if the door is opened, be sure to always cancel the cooking setting before opening the door.
- Unplug unit from outlet when not in use and before wiping the unit clean. Allow unit to cool before cleaning.
- Be extremely careful when handling pans, tray, racks, or grease from oven as they could be extremely hot.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- The risk of fire may occur if the oven is covered or near flammable materials (ex. Curtains, drapes, walls). Do not store any item on top of the unit when in operation.
- Make sure that the oven vents and openings are not obstructed during use.
- Make sure the oven has four inches of space around to avoid fire.
- Do not place containers constructed of materials other than metal, glass, or ceramic in the oven.
- Do not put paper, cardboard, or plastic inside the oven.
- Do not touch the glass window on the oven during use as this will be extremely hot. Also, do not place utensils or anything against the glass window.
- Do not leave the oven unattended during use in case of fire.
- Do not let children operate oven.
- Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
- Caution should always be used when opening the oven due to the steam as this could result in burns.
- Use extreme caution when emptying trays and allow liquids to cool fully before handling.
- Intended for household use, do not use outside.

- Always wear protective, insulated oven mitts 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 break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges.
- Do not use appliance for anything other than its intended use.
- During the dehydrate function it is suggested to open the doors every thirty minutes to let out humidity.
- To ensure continued protection against risk of electric shock connect to properly grounded outlets. Do not use an extension cord with unit.
- **SAVE THESE INSTRUCTIONS.**

CONTROL PANEL

Preset functions

Power Button

Function Dial

Timer Dial

Temperature Dial

Preset functions

Toast Functions

- The toast functions have preset times and temperatures that can not be adjusted.
- When using the function dial, 1 will be the lightest toast setting and 7 will be the darkest toast setting.
- See page 12 for default times on each toast setting.

Convection Icon

- Shows when the convection is in use.

Convection Function

- See page 12 for cooking chart showing which functions can and can not use convection.
- If the convection function is in use, it can not be cancelled during cooking.

BEFORE FIRST USE

1. Remove all packaging materials. Place the oven on a flat surface.
2. Clean pans, racks and accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Plug the unit in. Note: The screen will display “- - -” always when the unit is plugged in.
2. Place the crumb tray in the bottom of the oven, depending on recipe place either the baking pan or roasting rack in the oven in desired position. If these items need to be removed during cooking, use the tray removal tool, this can also assist with lifting the pan/rack when they become hot from cooking.
3. To choose a function on the oven, rotate the dial to the desired function. Note: Default times and temperatures of each function can be found in the cooking chart starting on page 12.
4. To adjust the temperature, rotate the temperature dial to increase or decrease the temperature.

5. Then the time can be adjusted on the unit. To adjust the time, rotate the time dial to increase or decrease the time.
6. After the time and temperature have been confirmed, press the power button to start the oven.
7. Once the cooking time has elapsed, the unit will beep four times and the screen will display 0:00, press the power button to stop the beeping.
8. Use the tray handle provided to remove trays and pans. Note: The oven will be extremely hot, use caution.

How to Prepare Your Rotisserie for Chicken

- Remove chicken from packaging. Make sure if previously frozen it is completely thawed.
- Check cavity and remove neck and giblets. Check at the tail and make sure the kidneys have been removed. The kidneys are the dark reddish colored objects located on back side of cavity near the tail. If they have not been removed, use your thumbs to force them out.
- The chicken should then be rinsed thoroughly inside and out with cold water. Pat dry inside and out with paper towels.
- The chicken needs to be placed on a spit so that it is centered and evenly balanced. It must also be held in place so it does not move around as it is cooking.
- Slide the spit rod through the neck opening of the chicken and out the bottom end. Place the chicken so that it is in the center of the rod.
- Keep the rod running through the center of the chicken and attach the rotisserie spit forks into the breast end. Once in place secure the forks on the spit by tightening the wing nut.
- Then attach the spit forks at the tail end in the same manner. When the forks are attached, the rod should be centered through the chicken so that it is evenly balanced. It is important for the chicken to be balanced so that it rotates smoothly on the rotisserie unit.
- Make sure the forks are pushed in so that they are holding the chicken securely and that the wing nut on both forks has been tightened.
- Cut several lengths of kitchen twine. First loop a piece around the tail, securing it to the rod, unless the tail was secured by one of the tongs of the spit fork. Then cross the legs and wrap the twine up around the legs several times.

- Tie the twine securely, making sure the opening to the cavity is closed so that the ingredients inside will not drop out as the chicken rotates on the rotisserie spit.
- Wrap another piece of twine around the fatty part of the legs a couple of times and tie securely.
- Use another piece of twine to wrap around the breast area to hold the wings in close to the body of the chicken.
- Insert the pointed end of the spit in to the spit mount hole in the oven, then rest the back of the spit on the stainless groove adjacent.
- Close the door, select one of the functions that uses the rotisserie function (see page 12 for function list). Always make sure the crumb tray and baking pan are installed in the bottom of the oven before pressing the start button.
- Once the cook time is complete, remove the rotisserie rod using the rotisserie handle by placing it under the rotisserie and lifting up.

How to Prepare Your Rotisserie for other Fowl and Roasts

- The meat needs to be placed on a spit so that it is centered and evenly balanced. It must also be held in place so it does not move around as it is cooking.
- Slide the spit rod through the middle of the protein and out the bottom end. Place the protein so that it is in the center of the rod.
- Keep the rod running through the center of the protein and attach the rotisserie spit forks into the end. Once in place secure the forks on the spit by tightening the wing nut.
- Then attach the spit forks at the other end in the same manner. When the forks are attached, the rod should be centered through the protein so that it is evenly balanced. It is important for the protein to be balanced so that it rotates smoothly on the rotisserie unit.
- Make sure the forks are pushed in so that they are holding the protein securely and that the wing nut on both forks has been tightened.
- Cut several lengths of kitchen twine. First loop a piece around the end, securing it to the rod, unless the it was secured by one of the tongs of the spit fork. Then wrap the twine up around the protein several times.
- Tie the twine securely, making sure the opening to the cavity is closed so that the ingredients inside will not drop out as the protein rotates on the rotisserie spit.
- Insert the pointed end of the spit in to the spit mount hole in the pressure oven, then rest the back of the spit on the stainless groove adjacent.
- Close the door, select a function that uses the rotisserie function (see page 12 for a list). Set the temperature to desired temperature and time of protein. Always make sure the crumb tray and baking pan is in place before pressing start.
- Once the cook time is complete, remove the rotisserie rod using the rotisserie handle by placing it under the rotisserie and lifting up.

COOKING CHART

Function	Description	Heating Element Position	Default Time	Default Temp. (°F)	Time Range (Min)	Temp. Range	Convection	Rotisserie
	Toast	Upper and Lower	0:02 / 0:04 / 0:05 0:06 / 0:07 / 0:08 0:11	X	X	X	X	X
	Fish	Upper and Lower	0:20	340	0:01 - 3:00	150-450	Optional	X
	Pizza	Upper and Lower	0:20	400	0:01 - 3:00	150-450	Yes	X

	Bake	Upper and Lower	0:30	350	0:01 - 3:00	150-450	Optional	X
	Meat	Upper and Lower	0:20	440	0:01 - 2:00	150-450	Optional	X
	Potato	Lower	0:50	425	0:01 - 2:00	150-450	Yes	X
	Chicken	Upper and Lower	1:00	380	0:01 - 3:00	150-450	Optional	Yes
	Dehydrate	Lower	6:00	130	0:01 - 24:00	86-130	X	X
	Defrost	Upper and Lower	0:30	140	0:01 - 3:00	140-185	Optional	X

	Keep Warm	Upper and Lower	0:25	150	0:01 - 12:00	95 - 180	Optional	X
	Upper Heating	Upper	0:30	360	0:01 - 2:00	150-450	Optional	X
	Lower Heating	Lower	0:30	350	0:01 - 2:00	150-450	Optional	X
	Upper and Lower Heating	Upper and Lower	0:30	400	0:01 - 2:00	150-450	Optional	X
	Upper Heating and Rotisserie	Upper and Rotisserie	0:40	380	0:01 - 2:00	150-450	Optional	Yes
	Upper and Lower Heating + Rotisserie	Upper, Lower, and Rotisserie	0:30	420	0:01 - 2:00	150-450	Optional	Yes

CLEANING

Clean after every use.

1. Turn the oven off, unplug and allow to cool completely.
2. Wash pans and tools in hot water with dish liquid. Rinse and dry thoroughly.
3. Wipe the external surface of the oven with a soft damp cloth and dry surfaces with soft dry cloth. Do not use detergent or abrasives as these may scratch the coating.

Note: Never immerse or place water inside the oven housing.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

TROUBLESHOOTING

<u>CODE</u>	<u>CAUSE</u>	<u>SOLUTION</u>
E1	Open circuit issue.	Unplug unit and call customer care at 312-526-3760.
E2	Short circuit issue.	Unplug unit and plug back into the same plug. If the unit doesn't work, use a different plug on a different circuit.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-6:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL CCFD19

