



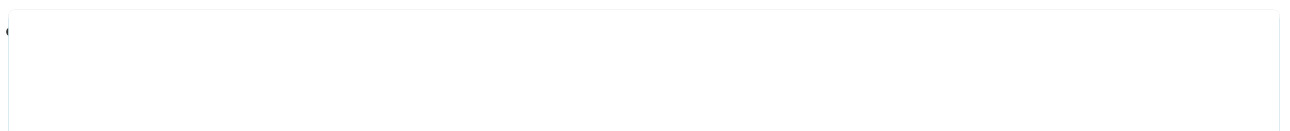
# Toshiba ET-TD7080 Instruction Manual



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**TOSHIBA**

**東芝多士焗爐說明書**

**ET-TD7080**

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# Related Manuals for Toshiba ET-TD7080

- [Oven Toshiba AC25CEW-BS Instruction Manual](#)  
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- [Oven Toshiba ER-SD95HKW User Manual](#)  
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- [Oven Toshiba AC25CEW-SSC Instruction Manual](#)  
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- [Oven Toshiba MS3-STQ20SE Instruction Manual](#)  
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[Page 29](#) Instruction Manual of Toshiba Toaster Oven ET-TD7080 Please read this manual  
thoroughly before use, and keep it handy for future reference.

## [Page 31: Table Of Contents](#)

Contents Safety Precautions Recipes Precautions for Use .....3 Roasted Chicken Skewer with  
Color Pepper..15 Precautions for Repair and Maintenance ..4 Seafood Pizza ..... 16  
Precautions for Cleaning and Maintenance 5 Grilled Ribs in Honey Sauce ..... 17 Precautions for  
Placement .....

## [Page 32: Safety Precautions](#)

Safety precautions Safety Warnings Precautions for use All packing materials must be removed before Do not place it directly in sunlight or warm air use. from air conditioning and heating equipment, so If the package is not removed, it will cause ignition, as not to cause deformation, discoloration, and failure to adjust the temperature.

## [Page 33: Precautions For Repair And Maintenance](#)

tions Safety Precau Safety precautions Safety Warnings Precautions for use Do not insert any foreign matter into the inter- For heating liquid food, enough space shall be lock switch of the oven door. reserved in the container to prevent the liquid Do not touch the toaster oven during operation Before moving or cleaning the toaster oven, pull or just after the use due to high surface tem-...

## [Page 34: Precautions For Cleaning And Maintenance](#)

Safety precautions Precautions for cleaning and maintenance Wipe the shell with a cloth dipped in a soft The grease produced during cooking will detergent (such as detergent), then wipe it corrode the oven chamber and affect the heating effect, thus changing the taste of cloth.

## [Page 35: First Use](#)

tions Safety Precau First use Prompt for removing ties: Prompt for empty cooking: move the anti-corrosion protective coating in the heating pipe and chamber. Operating methods: Wipe the inside of the oven with a damp cloth when the power is off. Put the baking tray and baking net into the oven and plug in.

## [Page 36: Structure Description](#)

Instructions Structure description Heat dissipa- tion holes Grilling net Power cord Oven door Oven legs Door handle Knobs Accessory description As the product is constantly updated, if the actual product does not match the picture, please refer to the actual product. Caution Crumb tray Baking tray...

## [Page 37: Introduction To Control Panel](#)

Product Usage Instructions Introduction to control panel Temperature- control knob Temperature control Do not rotate to less than 70 range when cooking, adjustable temperature range 70 -230 Time control knob Stay On control knob if you want to end the work, you need to manually turn the tim- er back to "0", otherwise the oven will continue to work for too long and may...

## [Page 38: Use Flow](#)

Instructions The oven uses the intermittent heating principle to work, so the heat pipe may light up and off during the working process, which is a normal phenomenon. In the machine working or after working, the temperature of the machine body, glass, baking net and baking tray is high, please note that do not touch directly.

## [Page 39: Baking Standard](#)

Product Usage Baking standard 1. The baking standard depends on the type of ingredients, amount, size, and tem- ation. 2. If the ingredients are stacked, please switch their positions during the baking. 4. When the temperature inside the oven rises, the thermostat starts to run. This may Caution cause the heating tube not to light up, which is a normal phenomenon.

## [Page 40: Cleaning And Maintenance](#)

Cleaning and maintenance Precautions for cleaning 1. Do not use sharp cleaning tools, scrub brushes or corrosive cleaning products to avoid damage to baking tray and baking net. 2. Never immerse the toaster oven in water or other liquids to prevent damage to the oven.

## [Page 41: Service Guide](#)

Caution 3. Due to the continuous improvement of our products, the physical parameters may Model ET-TD7080 Volume Outline dimension 300×272×227mm Chamber size 258×215×190mm...



## [Page 42: Troubleshooting](#)

Troubleshooting In case of any abnormality during use, please read the Manual carefully before sending it for repair, and check whether it is caused by the following conditions. Common faults Cause Solution The heating pipe does not light Please insert the power plug up after the timing knob is inserted into the socket.

[Page 43](#) The knowledge of oven helps you use it more comfortably! Baking and heating principle and method reminder The heating pipe produces heat to raise the temperature of the oven. After preheating, try to shorten the opening time to maintain the temperature inside the oven.

## [Page 44: Roasted Chicken Skewer With Color Pepper](#)

Roasted Chicken Skewer with Color Pepper- Cooking time: about 15 minutes Ingredients Steps Chicken breast ..200 g Wash the chicken breast and let it dry, and cut it into about 3cm chunks; Color pepper .... 1 pcs. Add the proper amount of oil, salt, black pepper powder, cooking Black pepper powder ..

## [Page 45: Seafood Pizza](#)

Seafood Pizza Cooking time: about 18 minutes Ingredients of pie crust Steps ....60 g Knead the ingredients of pie crust until smooth, add oil, and then knead until extended; ....25 g Ferment at about 28 until it doubles in size; Salt .....

## [Page 46: Grilled Ribs In Honey Sauce](#)

Grilled Ribs in Honey Sauce Cooking time: about 15 minutes Ingredients Steps Pork ribs ....300 g Blanch pork ribs and wash them clean. Put it with all the ingredients into a small pot and cook; Water .....500 g Boil the ingredients until the water evaporates to a little half, turn off Light soy sauce ...

## [Page 47: New Orleans Style Chicken Wings](#)

New Orleans Style Chicken Wings Cooking time: about 25 minutes Ingredients Steps chicken middle joint wing . 400 g Wash the wings with clean water and soak for half an hour to remove blood; Take out and dry the surface with kitchen paper, and New Orleans style chicken make two cuts on both sides to make it easy to taste;...

[Page 48](#) Cooking time: about 25 minutes Ingredients Steps Bacon .....80 g Blanch the needle mushroom, cut off the roots, and drain the water; Needle mushroom ..100 g Add a little vegetable oil, soy sauce, and cumin powder to prepare the sauce;...

## [Page 49: Roasted Lamb Chop](#)

Roasted Lamb Chop Cooking time: about 70 minutes Ingredients Steps Lamb chops ....400 g Clean lamb chops, apply yellow rice wine and salt, knead and massage for 15 minutes; Onion ..... 1 pcs. Shred the onion and mix with the garlic sauce and cumin powder; Salt .....

## [Page 50: Japanese Salt Roast Saury](#)

Japanese Salt Roast Saury Cooking time: about 10 minutes Ingredients Steps Saury ..... 1 pcs. Remove the internal organs of the saury and wash the skin. The small blue spots are its scales and should be washed away; Sea salt ....A little Gently massage both sides of the saury with sea salt, marinate for Lemon .....

## [Page 51: Toast With Egg And Cheese](#)

Toast with Egg and Cheese Cooking time: about 10 minutes Ingredients Steps Toast .....1 pcs. Draw a square on the toast with a knife. Don't cut it to the end. It should be of moderate size; Egg .....1 pcs. Preheat the oven to 230 for 5 minutes;...

## [Page 52: Lava Cheese Toast](#)

Lava Cheese Toast Cooking time: about 15 minutes Ingredients (for 2 persons) Steps Preheat the oven to 210 for about 5 minutes; Toast .....2 pcs. Cheese ....2 pcs. Put the butter into the pot, fry the butter over low heat until slightly Beef tallow ....

### [Page 53: Cranberry Cookies](#)

Cranberry Cookies Cooking time: about 8 minutes Ingredients Steps ....350 g Prepare all the materials and ingredients, soften the butter at room temperature until you can easily rub a hole but it can't melt into liquid; Powdered sugar ..150 g Sift the powdered sugar into the softened butter and mix them with a Beef tallow ....

### [Page 54: Portuguese Egg Tarts](#)

Portuguese Egg Tarts Cooking time: about 29 minutes Ingredients (for 2 per- Steps sons) Add the berry sugar to the milk and beat with a hand whisk for one Milk .....66g minute until the sugar is completely melted; Berry sugar ....24g Add one whole egg and one yolk into a clean bowl and beat with a Egg .....

### [Page 55: Japanese-Style Fried Shrimp Tempura](#)

Japanese-style Fried Shrimp Tempura Cooking time: about 15 minutes Ingredients (for 2 persons) Steps Shrimp ..... 8 pcs Under low heat, pour the bread crumbs into the pan, add the right amount of olive oil and keep turning it over frequently with a spatula Salt .....

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