

TOASTER OVEN

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OWNER'S MANUAL

OPG9OCAASSPSS
OPG9OCABSSPSS

ENGLISH

Write the model and serial numbers here:

Model # _____

Serial # _____

Find these numbers on a label
on the back of the unit.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury, or death.

IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

- Carefully read all instructions before operating the toaster oven.
- Remove and discard all packaging materials prior to operating the oven.
- **WARNING** Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before cleaning.
- **WARNING** To reduce risk of fire or electric shock, always operate oven with crumb tray properly installed.
- To protect against electrical shock do not immerse cords, plugs, or appliance in water or other liquid.
- Always place oven on a level, stable, and heat-resistant surface whenever oven is in operation
- Keep at least 4" (10 cm) clearance on all sides of the appliance whenever oven is in operation. Do not operate appliance underneath wall cabinets.
- Do not place any of the following materials in the oven: paper, plastic, pot holders, linens, gasoline or other flammable vapors and liquids.
- A fire may occur if the 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.
- The exterior surfaces of the appliance can be hot during and after oven operation. Allow appliance to cool completely before handling appliance.
- Do not store items on top of the appliance, as this surface can be very hot during and after oven operation.
- To prevent burns or injury, always use proper protection, such as hot pads or oven mitts, when removing or handling items from oven.
- Do not touch heating elements or interior surface of oven during or after use. Allow to cool before cleaning or handling.
- Do not let power cord hang over edge of table or counter. Do not let power cord contact hot surfaces.
- Always clean the oven according to cleaning and care instructions, as provided on page 10.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- 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.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- This appliance is intended for indoor household use only. Do not store or operate outdoors.
- Do not use appliance for other than intended use.
- Do not leave children alone - children should not be left alone or unattended in an area where an appliance is in use.
- Always stop oven operation before unplugging the appliance.
- Before handling, moving, or cleaning the appliance, always unplug the power cord from the wall outlet and ensure the appliance has properly cooled.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at IsItDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Avoid contacting moving parts.

WARNING



RISK OF FIRE OR ELECTRIC SHOCK

- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK).
- Do not attempt to repair or replace any part of your toaster oven unless it is specifically recommended in this manual. All other servicing should be performed by authorized service personnel.

CAUTION

To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE TOASTER

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in a toaster or near the toaster opening, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

CAUTION

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

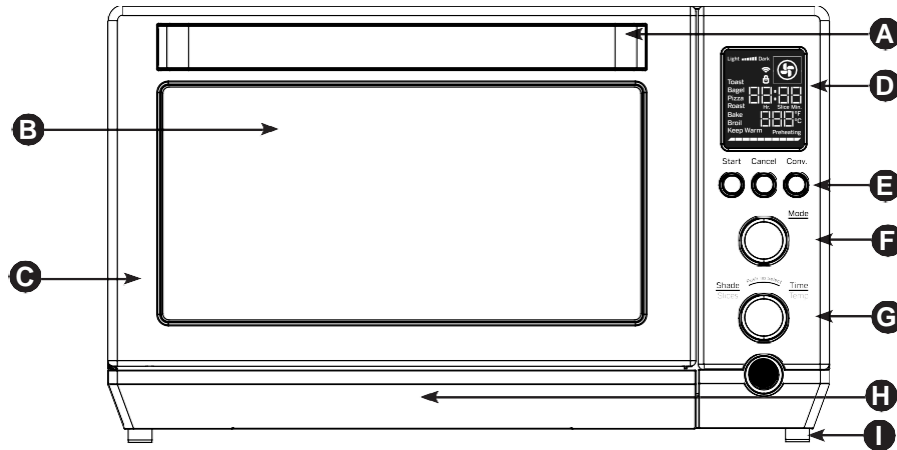
If an extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- 2) The 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 unintentionally;
- 3) The cord set or extension cord should be a grounding-type 3-wire cord.

READ AND SAVE THESE INSTRUCTIONS

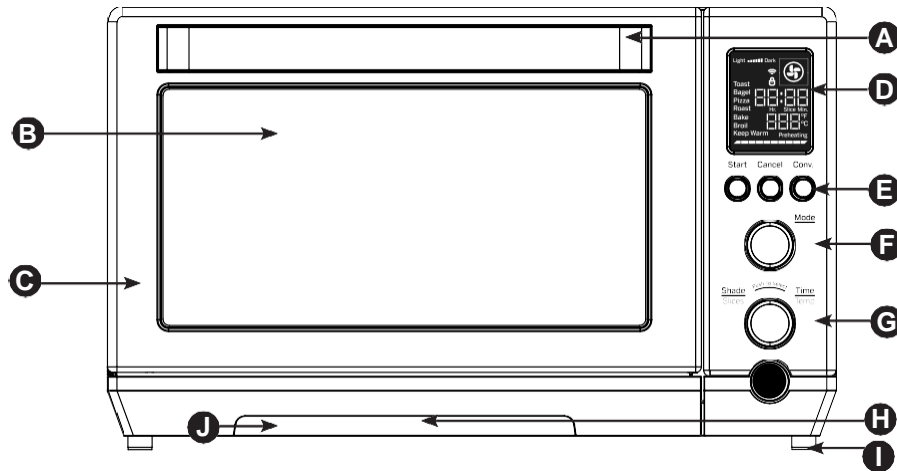
Parts Included

G90CAASSPSS



- A** Handle
- B** Door Window
- C** Door
- D** Display Screen
- E** Start / Cancel / Convection Buttons
- F** Mode Knob
- G** Shade/Slices and Time/Temp Knob
- H** Crumb Tray (Located inside oven door)
- I** Rubber Feet

G90CABSSPSS

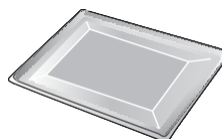


- A** Handle
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- G** Shade/Slices and Time/Temp Knob
- H** Crumb Tray
- I** Rubber Feet
- J** Drip Tray Handle (model G90CAB only)

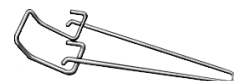
Accessories



Cooking rack



Baking tray



Holding rack

Controls

Shade Setting

Displays the selected shade for TOAST and BAGEL cooking modes

Cooking Mode

Only the selected cooking mode will be displayed

Progress Bar

Shows progress of the current cook cycle

Start Button

Begins the cooking cycle with selected settings

Cancel Button

Ends the current cooking cycle and turns off oven.

Cooking Settings Knob

Knob rotates to adjust the desired cooking settings for each cooking mode. Knob also functions as a button. Pressing knob button toggles between adjustment of slices/shade or time/temperature, depending on the cooking mode selected.

Convection Fan Icon

Displays when convection fan is activated

Time Display

Displays the cook time remaining. Also displays number of slices when adjusting settings for TOAST and BAGEL cooking modes

Temperature Display

Displays selected oven temperature

Preheat Notification

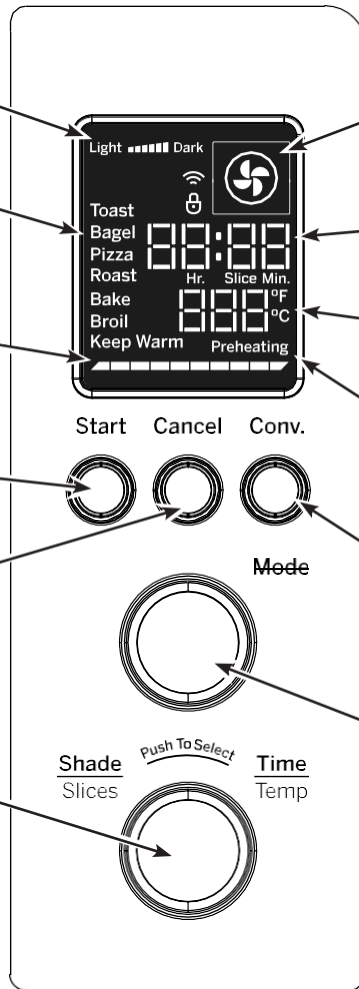
Indicates that the oven is currently preheating to the selected temperature

Convection Button

Toggles convection fan on/off. Convection fan icon will display when convection fan is activated

Cooking Mode Knob

Knob rotates to select the desired cooking mode



Getting Started

Unpacking and Cleaning

- Remove and safely discard all packing materials before operating the oven.
- It is recommended to wipe the interior of the oven cavity with a damp sponge before first use.
- It is recommended to thoroughly clean all accessories before first use. Accessories may be cleaned with warm, soapy water. Rinse and dry thoroughly.
- Place the oven on a level and stable surface where oven has at least 4" (10cm) of clearance on all sides of the unit, and at least 4" (20cm) of clear space above.
- Do not place or store any items on top of the oven, with the exception of the provided accessories.

Powering the Oven

- Unravel power cord and plug into a grounded 120V power outlet.
- Upon plugging into power outlet, LCD screen will illuminate and all icons will briefly display.
- By default, the LCD screen will display the TOAST cooking mode.

Before First Use

- It is recommended to operate the oven empty in ROAST mode for 20 minutes before first use. This will ensure any protective films on the heating elements are removed.
- Rotate the "Mode" knob until the ROAST cooking mode is illuminated. By default, the cook time will be set to 20 minutes.
- Press the "Start" button to begin oven operation. The oven will begin preheating. Press "Start" button again to skip preheat mode and begin ROAST cooking cycle immediately. The 20-minute timer will begin to count down.
- During this initial cooking cycle, the oven may emit visible vapors. These vapors are normal, safe, and not detrimental to the oven. Ensure that the room is well ventilated.
- At the end of the cooking cycle, the oven alarm will sound and the oven will automatically shut off the heating elements.
- The oven is now ready for cooking.

Functions

Automatic Cooking Modes

The following cooking modes automatically adjust cooking time based on the selected food type, food quantity, and the desired shade/doneness. Preheating is not needed for these cook modes.

TOAST

This mode is ideal for browning slices of bread, English muffins, and frozen waffles. Each slice will be browned evenly on both sides without the need for flipping the food.

BAGEL

This mode is ideal for browning the cut side of bagels or thickly sliced specialty breads. Food should be placed in oven with the cut side facing upward.

PIZZA

This mode is ideal for cooking frozen pizzas to melt cheese, brown toppings, and crisp the crust

To adjust the cooking settings for these modes, please refer to page 8.

Mode	Rack Position	Quantity	Default Settings	Preheat	Temperature Range	Time Range	Top Heater	Bottom Heater	Convection
Toast	Middle	1-6 slices	2 slices Shade level 4	No	Automatic	Automatic	ON	ON	OFF
Bagel	Middle	2,4, or 6 halves	4 halves Shade level 4	No	Automatic	Automatic	ON	OFF	OFF
Pizza	Middle	6,9, or 12 inch	12 inch pizza	No	300°F to 450°F	Automatic	ON	ON	ON

Manual Cooking Modes

The following cooking modes can be customized manually to prepare a wide range of foods and allow you to cook according to your favorite recipes. Both cook time and temperature may be adjusted for each mode. The convection fan may also be activated to speed up the cooking process. It is generally recommended to allow the oven to complete the preheating cycle before placing food in the oven.

ROAST

This mode is ideal for cooking foods that are generally solid before the cooking process, including a wide variety of meats and vegetables. Foods will be tender and moist on the inside, while developing a delicious crust on the exterior.

BAKE

This mode is ideal for cooking foods that generally lack structure before the cooking process, such as cakes, cookies, muffins, pastries, pies, lasagnas, and casseroles. Food will be cooked thoroughly and evenly, which also makes this mode ideal for packaged frozen meals.

BROIL

This mode is ideal for quickly searing meats (e.g. steaks or fish), crisping vegetables (e.g. potatoes) or browning the top surface of foods (e.g. casseroles).

KEEP WARM

This mode is ideal for maintaining cooked foods at a hot temperature without cooking the foods further. To prevent bacterial growth and ensure food safety, it is recommended to keep foods at a temperature of 160F or above.

For instructions on how to adjust the cooking settings for these modes, please refer to page 8.

For recommended cooking settings based on food type, refer to the Cooking Guide on page 8.

Mode	Default Temp.	Default Time	Temperature Range	Time Range	Top Heater	Bottom Heater	Convection
Roast	450°F	20 minutes	170°F-450°F	1 minute - 2 hours	ON	ON	OFF
Bake	350°F	25 minutes	170°F-450°F	1 minute - 2 hours	OFF	On	OFF
Broil	350°F	10 minutes	300°F-450°F	1 minute - 2 hours	ON	OFF	OFF
Keep Warm	180°F	1 hour	140°F-200°F	1 minute - 2 hours	ON	ON	OFF

Using the Toaster Oven

Selecting the Cooking Mode

To choose the cooking mode, rotate the upper "Mode" knob until the desired cooking mode is illuminated on the LCD screen. If using the oven for the first time after plugging in the power cord, the default settings will be displayed. Otherwise, the last used settings for the selected cooking mode will be displayed.

Adjusting the Oven Settings

The settings for each cooking mode can be adjusted by using the lower knob. The knob can be rotated clockwise to increase the setting value, or it can be rotated counter-clockwise to decrease the setting value.

The lower knob also functions as a button. Pushing the button will toggle between the settings being adjusted (Slices/Shade or Temperature/Time).

Oven Settings by Cooking Mode

The last used settings for each cooking mode will be stored to memory and recalled each time the cooking mode is selected.

TOAST/BAGEL

Rotate the lower knob to select the number of bread slices or bagel halves. To adjust the shade/darkness, push the lower knob button once and then rotate the knob to select the desired shade level. The cooking time and oven temperature will be adjusted automatically to achieve the selected shade level.

Note: For TOAST and BAGEL cooking modes, it is recommended that the food items be placed on the oven rack in the middle rack position. Bagel halves should be placed with the cut side facing upward.

Note: The color of browning will vary depending on type, size, and thickness of the bread or bagels being toasted. If the bread or bagels contain a significant amount of toppings, butter, or sugar, it is recommended to select a lower shade level to avoid burning.

PIZZA

For PIZZA cooking mode, rotate the lower knob to select the size of the pizza (6", 9", or 12"). To adjust oven temperature, push the lower knob button once and then rotate the knob to select the desired oven temperature. The cooking time will be automatically adjusted. By default, the convection fan is activated for this cooking mode, but it may be manually toggled off using the "Conv." button.

Note: The required cooking time may vary depending on the pizza thickness or amount of toppings on the pizza. You may adjust both the cooking time and temperature at any time after the cooking cycle has been started.

ROAST/BAKE/BROIL/KEEP WARM

For ROAST, BAKE, BROIL, and KEEP WARM cooking modes, rotate the lower knob to select the desired oven temperature. To adjust the cooking time, push the lower knob button and then rotate the knob to select

the desired cooking time. By default, the convection fan is deactivated for these cooking modes, but it may be manually toggled on using the "Conv." button.

Toggling the Convection Fan

For manual cooking modes, the convection fan may be toggled on or off by pressing the "Conv." button. When convection is activated, the convection fan icon will display on the LCD screen.

Starting the Cooking Cycle

After selecting the desired cooking mode and adjusting the settings, place food in oven and press the "Start" button to begin the cooking cycle. Both the cooking timer and the target oven temperature will be displayed on the LCD screen.

For automatic cooking modes, the cooking cycle will start immediately and timer will begin to count down.

For manual cooking modes (except KEEP WARM), the oven will begin to preheat to the selected oven temperature. The cooking timer will not begin to count down until the "Start" button is pressed again. To skip the preheat cycle, simply press the "Start" button.

Preheating the Oven

When using the manual cooking modes, it is generally recommended to allow the oven to preheat to the selected oven temperature. Pressing the "Start" button once will begin the preheat cycle automatically. The "Preheating" icon will display on the LCD screen and the progress bar will scroll from right to left.

When the oven has reached the selected temperature, the oven alarm will sound to indicate that the preheat cycle is complete. The oven will continue to maintain the selected temperature for 10 minutes. Place food in the oven and press the "Start" button to begin the cooking cycle. The timer will immediately begin to count down.

If the "Start" button is not pressed within 10 minutes after the oven has completed preheat, the oven will automatically shut off.

Monitoring Oven Progress & Adjusting Settings

During the cooking cycle, the LCD screen will display the remaining cooking time and the selected oven temperature. At any time, the cooking time and oven temperature may be adjusted using the lower knob. The progress bar at the bottom of the LCD screen will also provide a quick indication of how much of the current cook cycle has been completed.

Ending the Cooking Cycle

When the selected cooking time has elapsed, the oven alarm will sound to indicate that the cooking cycle is complete. The oven will then shut off automatically.

The cooking cycle can also be ended at any time by pressing the "Cancel" button.

Special Features

Child Lock Mode

This toaster oven features a Child Lock mode. When enabled, the oven will ignore any user input and the oven cannot be operated. To enable Child Lock mode, press and hold the "Cancel" button for 3 seconds. When enabled, a lock icon will appear in the LCD screen. If a button is pressed or a knob is turned when Child Lock is enabled, the oven will beep and the lock icon will blink.

To disable Child Lock mode, press and hold the "Cancel" button for 3 seconds.

Silent Mode

This toaster oven features a Silent Mode. When enabled, the oven will mute all sounds and alarms. To enable Silent Mode, press and hold the "Conv." button for 3 seconds. The word "off" will be briefly displayed to indicate that Silent Mode is enabled.

To disable Silent Mode, press and hold the "Conv." button for 3 seconds. The word "on" will be briefly displayed on the LCD screen to indicate that Silent Mode is disabled.

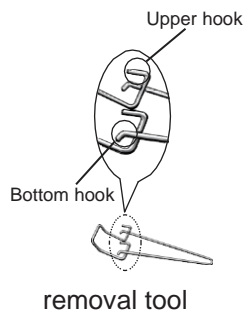
Cooking Guide (Manual Mode)

Mode	Food	Weight/ Quantity	Suggested Accessory	Rack Position	Typical Cooking Time	Suggested Temperature	Preheat?	Convection?
Roast	Beef Roast	Up to 3 lb.	Roasting Pan and Oven Rack	Middle	450°F for the first 15 minutes. Then 350°F for 20-30 minutes.		Yes	No
	Frozen Chicken Nuggets	Up to 1 lb.			18-20 minutes	450°F	No	No
Bake	White Cake	9" round pan	Oven Rack	Middle	20-30 minutes	350°F	Yes	No
	Fruit Pie	9" pie pan	Oven Rack		430° for first 15 minutes. Then 380°F for next 60 minutes	Yes	No	
	Muffins	6 muffin pan	Oven Rack		10-13 minutes	350°F	Yes	No
	Sugar Cookies	9" x 13" cookie sheet	Oven Rack		8-13 minutes	350°F	Yes	No
	Lasagna	Casserole dish	Oven Rack		30-45 minutes	400°F	Yes	Yes
Broil	Steak	2 steaks (0.5lb. each)	Roasting Pan and Oven Rack	Upper	7-10 minutes (each side)	450°F	No	No
	Fish Fillet	2 steaks (8 oz. each)			4-7 minutes (each side)	450°F	Yes	No
Keep Warm	Cooked Lasagna	Casserole dish	Oven Rack	Middle	---	150°F-180°F	No	No

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at IsItDoneYet.gov and fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

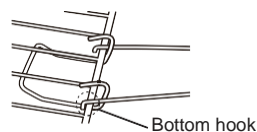
Accessories

How to use "Removal Tool"



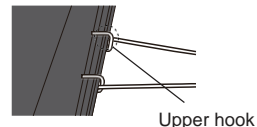
Cooking rack

Make sure the bottom hooks on both sides, and are stuck on the rack, then pull it out.



Baking tray

Make sure the upper hook sticks to the tray firmly, then pull it out.



Care and Cleaning

- Before cleaning, unplug from outlet and allow the unit to completely cool.
- Do not use benzene, thinner, alcohol, bleach, polishing powder, metal brush or nylon brush, otherwise the surface will be damaged.
- After every use, clean the main unit, crumb tray thoroughly.

Exterior

- Wipe with a well - wrung cloth.

Interior

- Wipe with a well - wrung cloth. When the interior is severely stained or dirty, wipe with a towel saturated with a diluted solution of a mild dishwashing liquid.
- Do not wipe the heating tubes to avoid damaging.

Crumb tray

- Wash with diluted dish soap (neutral) and soft sponge. Dry it well and set it back to the main unit firmly.

Baking tray / cooking rack

- Wash with diluted dish soap (neutral) and soft sponge. Dry it well.
- Do not use a dishwasher.

Troubleshooting

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Solution
The power indicator or display window does not turn on even though it is plugged in.	Ensure that the power cord is properly plugged into a power outlet. Press any button to ensure oven is not in Sleep Mode.
Oven fails to get hot	There is a problem with the main unit. Go to https://www.onpointwarranty.com/small-appliances-cx-portal for customer support.
Oven emits a burnt smell	Ensure that the cooking time is appropriately set and that food is not being overcooked. Fats, oils, and sauces that have dripped onto the lower heating elements may cause some smoke or burning smell during oven operation. Ensure that the baking tray, oven rack, and drip tray are thoroughly clean before each use.
Heater tubes turn off during cooking.	The heater tubes turn on/off to control temperature. It is not a malfunction.
Smoke comes out.	The fat from the food sticking to the heater may cause smoke during cooking especially using "Broil" menu. Set lower temperature if necessary.
H01 or H02 appears on the display window.	These error codes indicate a problem with the toaster oven. Go to https://www.onpointwarranty.com/small-appliances-cx-portal for customer support.

Small Appliances Limited Warranty

Please have your serial number and your model number available when requesting service at <https://www.onpointwarranty.com/small-appliances-cx-portal>

For Terms and Conditions, please visit

https://f.hubspotusercontent20.net/hubfs/4854028/GE_First%20Build/RefurbGoodsT&C.pdf

LIMITED WARRANTY

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

Consumer Support

Service and Registration

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise.

Register your appliance at <https://www.onpointwarranty.com/small-appliances-cx-portal>

Contact Us

If you are not satisfied with the service you receive from OnPoint Warranty , contact us on our Website <https://www.onpointwarranty.com/small-appliances-cx-portal> or at 9900 Corporate Campus Drive, Suite 2050, Louisville, KY 40223.