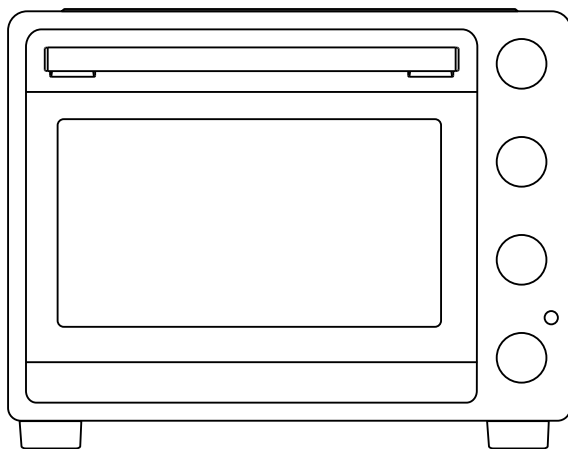


**多士焗爐
使用說明書
TL-MC35Z**



TOSHIBA

內容

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⊘ 參考下列【禁止】事項

- 本產品僅供家居使用。嚴禁使用電焗爐加熱或解凍食物。
- 本產品嚴禁由兒童操作使用，並需放置在兒童無法接觸的地方。
- 電焗爐運作時，嚴禁在頂部放置任何物品，以防引起火災。
- 嚴禁在焗爐內放置紙張、塑膠等易燃物，或存放其他物品，以免引起火災。
- 嚴禁將密封之容器放入電焗爐內加熱，這可能會引起爆炸。
- 嚴禁拉扯電源線。移動電焗爐前請拔掉電源。嚴禁將電源線、插頭和電焗爐整體浸入水或其他液體中，以防觸電。

! 參考下列【必要】事項

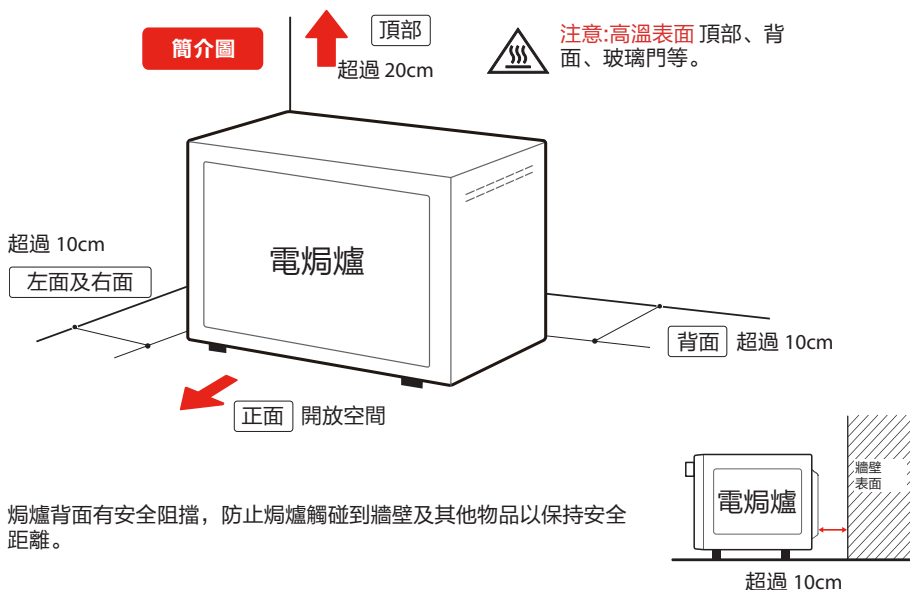
- 在使用後或長時間不使用電焗爐時，請關閉電焗爐並拔掉電源。
- 本電器產品不能用外部定時器或獨立遙控系統等方式操作。
(非智能產品的要求)
- 使用本產品時若電路過份負荷，電焗爐可能無法正常運作。
電焗爐需使用單獨的插頭電源。
- 需正確使用廠家提供的配件，並請勿使用非廠家提供的配件，以免在人工操作時引起火災或受傷。
- 加熱食物時，容器內應有足夠的空間，以防止其中的液體在加熱時溢出。使用玻璃或金屬容器時，請特別小心操作，以免發生危險或灼傷。
- 在移動或清潔電焗爐時，請拔掉電源，等待爐冷卻後才進行。
請定期清潔電焗爐，以防爐內殘留的油脂被燃著火。
- 若發現電源線或產品損壞，為避免漏電風險，請聯絡製造商、其維修或相關部門進行維修或更換。請勿擅自更換或拆開電源線，以免觸電。

參考【注意】可能造成輕傷或財產損失的事項

- **注意:高溫的表面**  . 電焗爐在運行中或剛使用後，表面溫度會較高。請不要觸摸。電焗爐在使用過程中會發熱。小心不要觸碰焗爐中的加熱裝置。
- **警告:** 因可觸碰到的部分在使用過程中可能變熱，必需讓兒童遠離。在焗爐運作時，某些表面的溫度會很高。
- 標貼有「高溫表面」的表面，在使用過程中會變熱。在運作狀態結束後的一段時間內，表面的溫度可能仍非常高。請不要隨意觸碰或移動。

擺放的注意事項

- 將電焗爐放在絕緣的表面上，並與周圍物品保持至少 10-15 厘米的距離。
- 電焗爐應放置在乾燥的環境中，不可在室外使用。
- 為避免焗爐在運作時的煙塵污染家具，或發熱時引起火災，故此須與牆壁和櫥櫃保持一定的距離。
- 嚴禁將電焗爐放置在易燃物品或發熱源的附近。讓焗爐遠離窗簾或類似物品，以防引起火災。



首次使用

空爐加熱小貼士：首次使用前先空爐加熱 15 分鐘，以去除加熱管和爐內的防鏽蝕保護塗層。

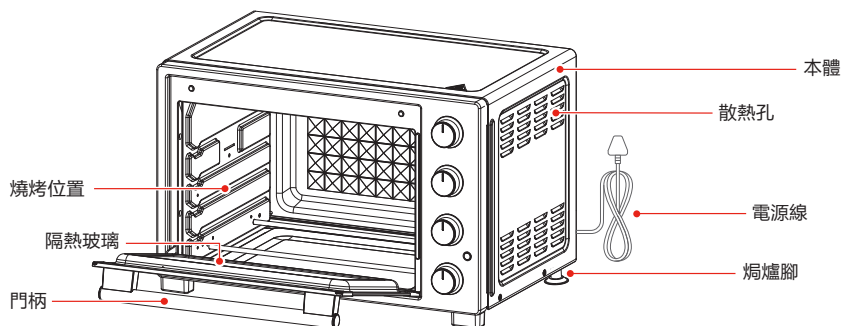
操作方法：

- 在斷電狀態下用濕布拭擦焗爐一次（不要拭擦加熱管）。
- 將焗盤和燒烤架放入焗爐並裝上。
- 使用上管和下管同時加熱功能，將爐溫調至最高，空爐加熱 15 分鐘。

注意：空爐加熱時有異味或冒煙均屬正常現象。

空爐加熱結束：拔下電源並完全打開焗爐門以快速散熱。焗爐完全冷卻後，取出焗盤和燒烤架即可正常使用。

結構描述



附件描述



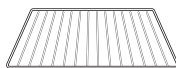
備注

• 由於產品在不斷更新，若實物與圖片不符，請以實物為準。



焗盤

用於在烤焗擺放載帶有油分食物或接著食物的油分。建議：與錫紙一同使用



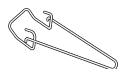
燒烤架

用於烘焙麵包或製作其他烤焗食物，以及用於擺放使用金屬容器



集屑盤

用於接收食物的殘渣。請放在發熱管下使用



取物夾

用來拿取焗盤和燒烤架



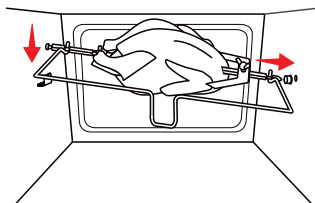
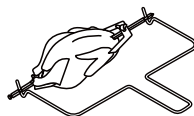
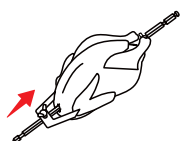
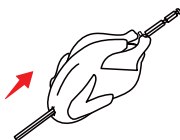
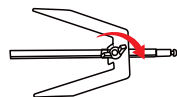
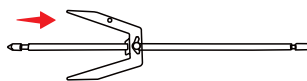
旋轉烤叉



取物支架

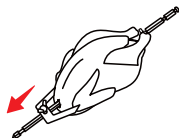
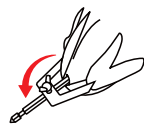
使用旋轉烤叉的烤肉功能

- 1 將烤叉插入烤棍中。
- 2 旋緊螺絲將叉固定在合適的位置。
- 3 將食物插入烤棍中，然後插上叉以固定食物的一側。
- 4 在烤棍另一側，插上另一個烤叉以固定食物。
- 5 擰緊螺絲將烤叉固定在合適的位置。
- 6 將醃製好的食物用取物支架放入焗爐。
- 7 將烤肉叉的一端插入焗爐右側的凹孔中。然後將烤肉叉的另一端插入焗爐左側的凹孔中。



使用旋轉烤叉的烤肉功能

- 8 在烘烤後，使用取物支架取出食物，讓它稍微冷卻。鬆開螺絲，取出一側的叉。
- 9 將食物放在盤或碟上，並開始享用。



控制介面簡介

上管溫度 調節旋鈕按鈕

調校上管溫度
 烤焗過程中請勿旋轉至低於 70°C。可調溫度範圍為 70°C -230°C。

功能 選擇旋轉按鈕

選擇烤焗功能

- 下發熱管件在此功能中運作。
- 上發熱管件在此循環中運作。
- 在此功能期間，上下加熱組件都在運作。
- 上下發熱管以及摩打風扇都在運作。
- 上發熱管與旋轉烤叉或摩打一同運作。請遵循旋轉烤叉的說明正確使用。

下管溫度 調節旋鈕按鈕

調校下管溫度
 烤焗過程中請勿旋轉至低於 70°C。可調溫度範圍為 70°C -230°C。

運作狀態指示燈

在操作啟動後的使用過程中，工作中的指示燈持續亮起；操作結束後，指示燈便熄滅。

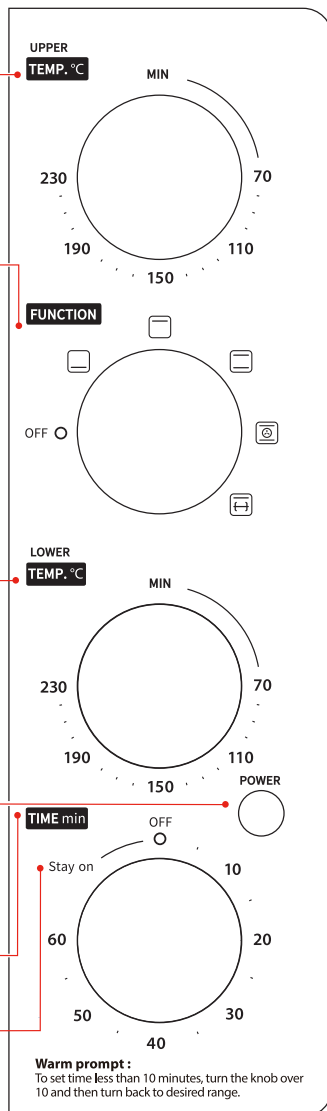
時間 調節旋鈕按鈕

調整烤焗時間






若烹調時間少於 10 分鐘，將計時旋轉按鈕擰至 10 分鐘以上，再將該按鈕擰回所需的時間位置。

Stay On 連續運作

選擇「Stay On」定位時，電焗爐處於連續運作狀態，電源指示燈亮起；在結束操作，手動將計時旋轉按鈕擰回「OFF」定位，否則焗爐會繼續運作，若操作時間過長可能會引起火災



控制介面簡介

圖標	模式	功能介紹
	下管烤焗	底部發熱管單獨發熱，特別適用於烘焙及只需以底部加熱的食物，如煎餅或馬卡龍。
	上管烤焗	上發熱管單獨發熱，適合燒烤的食物。能在烤焗的最後步驟中增加食物的金黃色及酥脆口感。
	上下管烤焗	上下發熱管同時加熱，並令食物受熱均勻以達到完美的烤烘效果。此模式適用於各種肉類、魚類及烘焙食品，如麵包、曲奇餅及甜品。
	熱風對流烤焗	在此模式下，上下發熱管及背面的熱風同時運作。熱力可以全方位包裹食物，加快烤焗時間因而產生酥脆口感。此模式適用於肉類燒烤。
	360° 旋轉烤焗	熱力從上發熱管散發出來，圍繞燒烤叉 360° 旋轉，令食物受熱均勻，並變得特別美味。此模式適用於烤焗整隻雞。

使用流程

備注

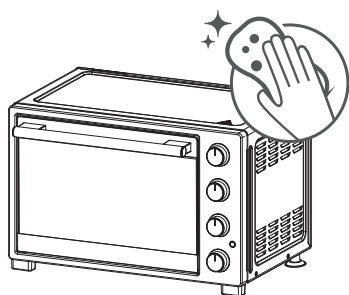
- 焗爐的運作原理是間歇加熱。運作過程中發熱管變紅變暗，均屬正常現象。
- 加熱管塗有一層防鏽蝕保護塗層。第一次使用可能有異味或油煙，屬正常現象。
- 選擇「Stay On」定位時，電焗爐處於連續運作狀態，電源指示燈亮起；在結束操作，手動將計時旋轉按鈕擰回「OFF」定位。否則焗爐會繼續運作，若操作時間過長可能會引起火災。
- 搪瓷爐內的產品在使用過程中可能會發出輕微的聲音，屬於正常現象。

- 1 插上電源** 220-230V AC. 注意焗爐須放置在離周圍牆壁或家具至少有 15 厘米的距離
- 2 預熱(可選項)** 根據食譜選擇預熱溫度和時間。預熱可以讓食物更美味
- 3 配件及擺放位置** 因應食物種類而使用焗盤/燒烤架/旋轉烤叉上
- 4 選擇功能** 下管烤焗/ 上管烤焗/ 上下管烤焗/ 熱帶對流烤焗/ 旋轉烤叉
- 5 調節溫度** 根據食物屬性和個人喜好而設定
- 6 設定時間** 根據食物屬性和個人喜好設定。焗爐開始烤焗
- 7 完成烤焗** 使用取物夾/取物支架或隔熱手套去移動焗盤或燒烤架和食物。請注意以防燙傷

清潔的注意事項

⚠ 備注

- 請勿使用鋒利的清潔工具、毛刷或腐蝕性清潔用品，以免損壞焗盤和燒烤架。
- 嚴禁將電焗爐浸入水或其他液體中，以免損壞。
- 請不要隨意拭擦加熱管。如果金屬加熱管長期不使用，請先用少量食用油拭擦加熱管表面。



- ① 清潔前，拔下插頭並等待焗爐冷卻後再繼續。
- ② 用性質溫和的清潔劑清潔所有附件，包括焗盤和燒烤架，並用柔軟的濕布拭擦焗爐內部。

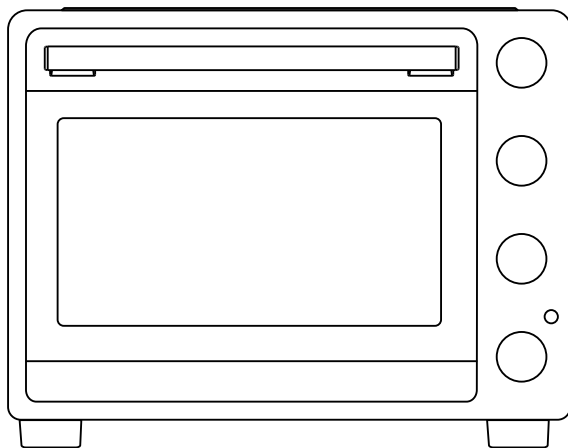
產品參數

⚠ 備注

- 產品尺寸順序為闊度 X 深度 X 高度，均為約數。具體尺寸請以實物為準。
- 邊界尺寸：深度值包括爐門把手（若有把手）、後板支架的長度，高度值包括焗爐腳。
- 由於我們的產品正不斷改進，物理參數可能跟標貼上有所不同。具體尺寸請以實物為準。

型號	TL-MC35Z
容量	35L
產品尺寸	502 x 380 x 325mm
淨重	7.63 kg
額定電壓 / 功率	220-230V-50Hz
額定功率	1500W

TOASTER OVEN INSTRUCTION MANUAL TL-MC35Z



TOSHIBA

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⊘ Refer to [Prohibited] contents


- This product is for home use only. It is strictly forbidden to use the electric oven for food heating or thawing.
- The product is strictly prohibited to be operated by children during use, and should be placed in a place that children cannot touch.
- It is strictly forbidden to place any items on the top of the electric oven when it is working to prevent fire.
- It is strictly forbidden to place flammable materials such as paper or plastic in the furnace, or store other items in the furnace, which may cause a fire.
- It is strictly forbidden to place closed containers in the electric oven for heating, which may cause an explosion.
- It is strictly forbidden to pull the power cord. Please unplug the power cord before moving the electric oven. It is strictly forbidden to immerse the power cord, plug and electric oven in water or other liquids to prevent electric shock.

! Refer to [Forced] contents

- After using or not using the electric oven for a long time, please turn off the electric oven and unplug the power cord.
- This product appliance cannot be operated in the form of an external timer or an independent remote control system. (Non-intelligent product requirements)
- When this product is used, if the circuit is overloaded, the electric oven may not work properly. The electric oven should use a separate line.

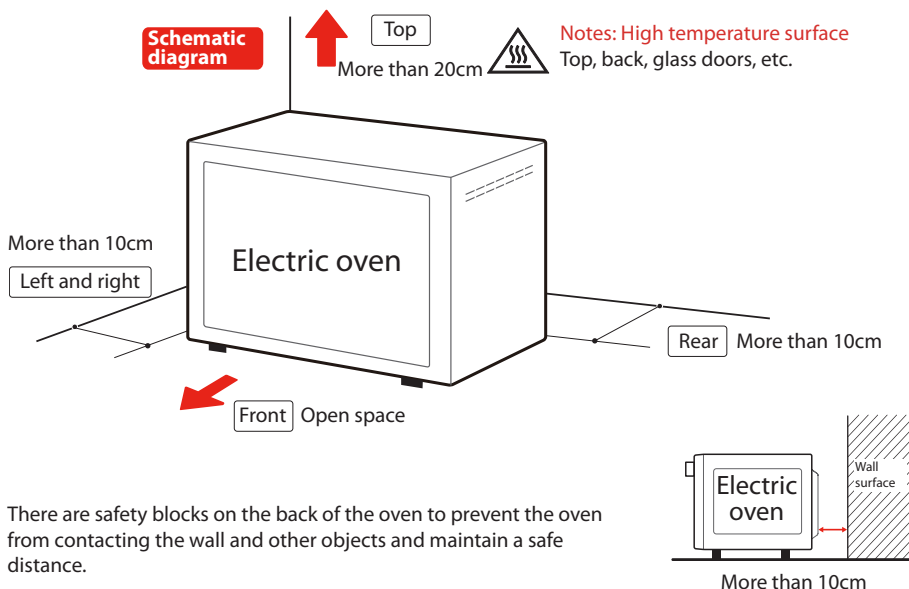
- The supporting accessories provided by the manufacturer shall be used correctly, and the accessories not provided by the manufacturer should not be used to avoid fire or injury caused by human operation.
- When heating food, there shall be enough space in the container to prevent the liquid from boiling and overflow. When using glass or metal containers, take special care to prevent danger or burns.
- When moving or cleaning the electric oven, unplug the power cord and wait for the oven to cool before proceeding. Please clean the electric oven regularly to prevent the residual grease from catching fire.
- If the power cord or the product is damaged, in order to avoid the risk of electrical leakage, it must be repaired or replaced by the manufacturer, its maintenance department or similar department. Do not replace the power cord or disassemble it to prevent electric shock.

 **Refer to [Attention] items that may cause minor injuries or property damage**

- **Notes:** High temperature surface . When the electric oven is in operation or just after use, the external surface temperature is high. Please do not touch. The electric oven will heat up during use. Be careful not to touch the heating unit in the oven.
- **Warning:** The accessible part may get hot during use and the children should be kept away. The temperature of some surfaces is high while the appliance is in operation.
- Surfaces marked with "high temperature surface" marks will become hot during use. The temperature of the outer surface may be very high for a period of time after the end of the working state. Please do not touch or move at will.

Precautions for Placement

- Place the electric oven on an insulated surface and keep a distance of at least 10-15cm around the electric oven.
- The electric oven shall be placed in a dry environment and shall not be used outdoors.
- In order to avoid the soot in product work polluting furniture or the heat causing fire, the product should be kept at a certain distance from walls and cabinets.
- It is strictly forbidden to place the electric oven near flammable materials or heat sources. Keep it away from curtains or the like to prevent fire.



There are safety blocks on the back of the oven to prevent the oven from contacting the wall and other objects and maintain a safe distance.

First Use

Empty burning tips: Burn empty for 15 minutes before first use, to remove the anti-corrosion protective coating in the heating tube and the chamber.

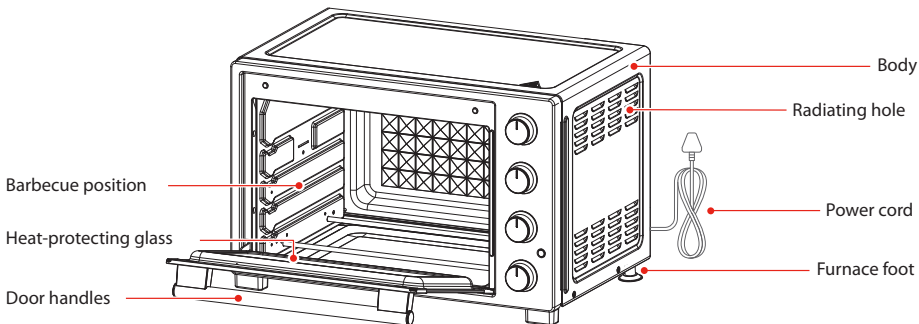
- Operation methods:**
- 1 Wipe the oven once with a damp cloth in power-off state (do not wipe the heating tube).
 - 2 Put the baking tray and grill into the oven and plug in.
 - 3 Use the upper and lower tube functions and adjust the temperature to the highest level to burn empty for 15 minutes.

Notes: It is normal to have odor or smoke during empty burning.

End of empty burning: Unplug the power cord and fully open the oven door for quick heat dissipation.

After the oven has cooled down completely, remove the baking tray and the grill for normal use.

Structure Description



Enclosure Description

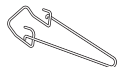
Notes

- As the product is constantly updated, if the real object does not match the picture, please refer to the real object.



Baking tray

It is used to put oily food or receive food oily when grilling. Advice: Use with tin foil



Remove holder

Used to take baking trays and grills



Grill

Used for toasting bread or making other baked dishes as well as carrying metal containers



Rotisserie Fork



Crumb tray

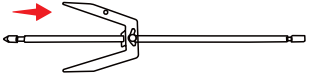
Used to receive the residue of food. Please use it under the heating tube

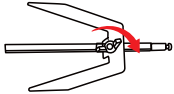


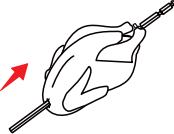
Rotisserie Fork Holder

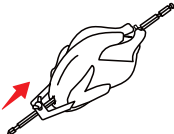
Rotisserie function using the rotisserie forks

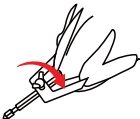
- 1 Insert a fork into the rotisserie pole.

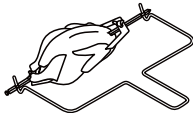

- 2 Tighten the screw to fix the fork in an appropriate place.

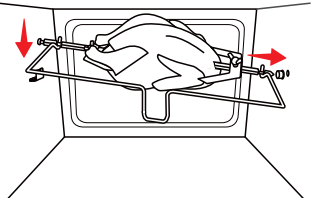

- 3 Put the food into the rotisserie pole and then use the fork to fix one side of the food.


- 4 Insert the other fork into the rotisserie pole to fix the other side of the food.


- 5 Tighten the screw to fix the rotisserie fork in an appropriate place.

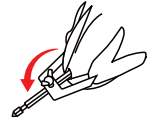

- 6 Put the dressed food into the oven with the rotisserie fork holder.


- 7 Insert the pointed end of the rotisserie fork into the hole of the right side of the oven. Then put the other side of the rotisserie fork on the notch of the left side of the oven.

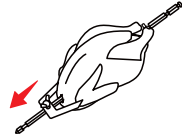


Rotisserie function using the rotisserie forks

- 8 After baking, take out the food with the rotisserie fork holder and let it cool slightly. Loosen the screw and take out the fork.



- 9 Put your food on a plate or saucer and start enjoying it.



Introduction to Control Panel

Upper tube temperature adjustment knob

Adjust the upper tube temperature
Please do not rotate to less than 70 °C during cooking. The adjustable temperature range is 70 °C -230 °C.

Function selection knob

Select cooking function

- The lower heating tube are working during this function.
- The upper heating tube are working during this cycle.
- The upper and lower heating tube are working during this function.
- The upper and lower heating tube, along with the motor fan are working.
- The upper heating tube, along with the Rotisserie Motor are working. Follow Rotisserie instruction for proper use.

Lower tube temperature adjustment knob

Adjust the lower tube temperature
Please do not rotate to less than 70 °C during cooking. The adjustable temperature range is 70 °C -230 °C.

Work state indicator light

During the use after the task is started, the working state indicator light is always on; The task ends and the indicator light is off.

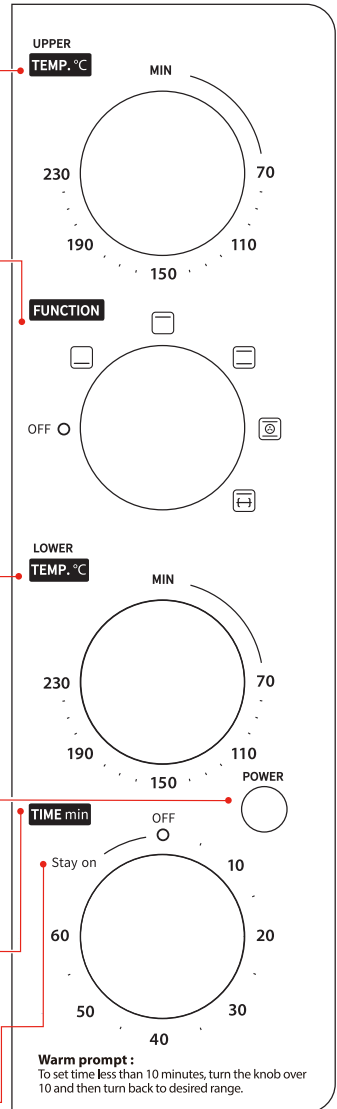
Time adjustment knob

Adjust cooking time






If the cooking time is less than 10 minutes, turn the time knob to more than 10 minutes, then turn the time knob back to the desired time position.

Stay On

When "Stay On" gear is selected, the electric oven is in a continuous working state and the power indicator light is lit; to end the work, manually turn the time knob back to the "OFF" gear, Otherwise the oven will keep working and may cause a fire if it works too long.



Introduction to Control Panel

Icon	Mode	Function introduction
	Lower-tube grilling	The bottom heating tube separately generates heat, which is especially suitable for baking and foods that only need bottom heating, such as pancakes or macarons.
	Upper-tube grilling	The upper heating tube separately generates heat, which is suitable for grilling food. The goldenness and crispness of the food can be enhanced in the final stage of grilling.
	Upper-and-lower-tube grilling	The upper and lower heating tubes heat up at the same time, and the food is evenly heated to achieve a perfect roasting effect. This mode is suitable for all kinds of meat, fish and baked goods, such as bread, cookies and desserts.
	Convection grilling	In this mode, the upper and lower heating tubes and the hot air on the back work at the same time. The heat wraps the food in all directions, speeding up the cooking time and creating a crispy effect. This mode is suitable for meat grilling.
	360° rotating grilling	The heat will be radiated from the upper heating tube and rotate for 360° around the roasting fork, which heats the food evenly and so the food becomes especially tasty. This mode is suitable for roasting whole chicken.

Use Flow

Notes

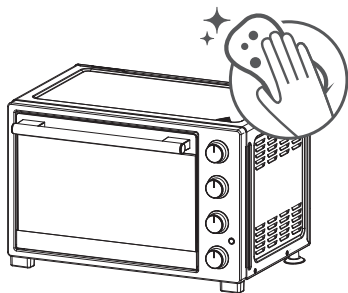
- The oven works on the principle of intermittent heating. During the working process, the heating tube turns red and dark, which is normal.
- The heating tube is coated with a layer of anti-corrosion protective coating. There may be odor or soot when used for the first time, which is normal.
- When the "Stay on" gear is selected, the electric oven is in a continuous working state and the power indicator light is lit; To end the work, manually turn the time knob back to the "OFF" gear. Otherwise the oven will keep working and may cause a fire if it works too long.
- Products in the enamel furnace chamber may have slight sound during the use, which is normal.

- 1 Plug in the power supply** 220-230V AC. Note that it shall be placed at least 15cm away from the surrounding walls or furniture
- 2 Preheating (optional)** Select preheating temperature and time according to the recipe. Preheating can make the food more delicious
- 3 Accessories positions** Place the food on the baking tray or grill and select the barbecue position according to the height and kind of the food
- 4 Select function** Lower tube heating/upper tube heating/upper and lower tubes heating/upper and lower tubes with convection heating/360° rotisserie
- 5 Adjust temperature** Set according to food attributes and personal preferences
- 6 Set time** Set according to food attributes and personal preferences. The oven starts cooking
- 7 Cooking completed** Use the remover holder or the rotisserie fork holder or insulated gloves to remove the baking tray or grill and food. Please pay attention to avoid being scalded

Precautions for Cleaning

Note

- Do not use sharp cleaning tools, bristle brushes or corrosive cleaning products to avoid damaging the baking tray and the grill.
- It is strictly forbidden to immerse the electric oven in water or other liquids to prevent damage to the oven.
- Please do not wipe the heating tube at will. If the metal heating tube is not used for a long time, please wipe the surface of the heating tube with a small amount of cooking oil before.



- 1 Before cleaning, remove the plug and wait for the oven to cool down before proceeding.
- 2 Clean all accessories, including the grill and the baking tray, with a mild detergent and wipe the inside of the oven with a soft damp cloth.

Product Parameters

Note

- The order of product dimensions is weight x depth x height which are approximate numbers. Please refer to the real object for the specific dimensions.
- Boundary dimensions: The depth value includes the door handle (if there is a handle), the length of the rear plate bracket, and the height value includes the furnace foot.
- As our products are constantly improved, the physical parameters may be different from the labels. Please refer to the real object for the specific dimensions.

Model	TL-MC35Z
Volume	35L
Boundary dimensions	502 x 380 x 325mm
Net weight	7.63 kg
Rated voltage/frequency	220-230V - 50Hz
Rated power	1500W