

1 YEAR LIMITED WARRANTY

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Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective product. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. Course Housewares cannot guarantee a replacement of the same color as your original purchase. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the KHQ Searing Oven only.

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Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from state to state.

To process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC

1715 Lake Drive West

Chanhassen, MN 55317

(866) 325-1659 or Email: askcourse@course-h.com

Return shipping and handling charges may apply.

MADE IN CHINA, MANUAL PRINTED IN CHINA

MODEL: 763206

KITCHEN HQ

1550W ELECTRIC SEARING OVEN WITH SEAR TRAY





Thank you for purchasing the Kitchen HQ 1550W Electric Searing Oven. Your item will perform best when used as intended. To ensure the best performance of your product, please consistently follow these instructions.

CONTENTS



Searing Oven



Stainless Steel Drip Pan



Stainless Steel Sear Tray



Stainless Steel Guiding Handle

COMPATIBILITY

- Your Searing Oven is 1550 watts and requires a voltage of 120v. Please make sure your outlet is compatible before using the product.
- Do not plug the Searing Oven into any outlet other than the standard U.S. outlet.

SAFETY PRECAUTIONS

- For indoor use only.
- Keep this item out of reach from children at all times.
- Clean the included accessories thoroughly before first use.
- Always use extreme caution and wear oven mitts or gloves when cooking with the item.
- Do not use the item for anything other than its intended purpose.
- Never place any plastic materials inside of the item. The interior reaches temperatures up to 1550°F while in operation.
- Do not block the vents on the top of your item.
- When in use, you may notice flare ups inside the Searing Oven. This is okay. However, in case you smell burning food or smoke, turn off the unit immediately.
- Keep these instructions for future reference.

IMPORTANT SAFEGUARDS

- Please read all instructions before using your item.
- The Searing Oven operates at extremely high temperatures. Always ensure you use oven mitts or gloves when using this product.
- It is recommended to use your item near a kitchen exhaust fan or range hood.
- Make sure to keep the vents at the top of the Searing Oven clean and free of debris at all times. Do not wash the vents using water or any type of liquid.
- In order to avoid damaging the item's power switch, make sure never to cut off the power source suddenly when the Searing Oven is operating.
- Do not immerse the Searing Oven or any of its components (power cords, plugs, etc.) in water or any other liquids.
- In order to ensure you can properly operate the Searing Oven, please do not cover up the digital display at any time.
- After use, please ensure that the unit is unplugged and the power is completely turned off before cleaning or storing.
- Always use caution when using the Searing Oven around children.
- Please make sure you do not use the Searing Oven for purposes other than those indicated/recommended in this care & use manual.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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, push the knob in to power off, then remove plug from wall outlet.
- Oversized foods, metal foil packages, or utensils must not be inserted in an oven as they may involve a risk of fire or electric shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Extreme caution should be exercised and you should not use containers constructed of anything other than the metal accessories included.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.

IMPORTANT SAFEGUARDS CONTINUED






- Do not place any of the following materials in the oven: that is, paper, cardboard, plastic, and the like.
- Do not cover drip pan or any part of the oven with metal foil. This will cause overheating of the oven.
- Save these Instructions.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
 - A. A short power-supply cord (or detachable power-supply cord) is 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 longer detachable power-supply cord or 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; and
 - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

GETTING STARTED

- The Searing Oven should always be placed on a flat, stable surface. Keep at least 4 inches of empty space open on each side. Make sure to keep the item away from any towels, curtains, or combustible materials.
- Before plugging the item into your home’s power outlet, please ensure that the outlet voltage is consistent with the voltage mentioned in “Compatibility” section.
- Before using, remove any labels and wash and dry the accessories in accordance with the care instructions.
- You should only use the included accessories when cooking with the Searing Oven. The Guiding Handle can be used to remove the Drip Pan and Sear Tray.
- Do not scratch the surface or cut directly on the Sear Tray.
- When in use, you may notice flare ups inside the Searing Oven. This is due to the fat content of your food and this is okay.

OPERATING INSTRUCTIONS

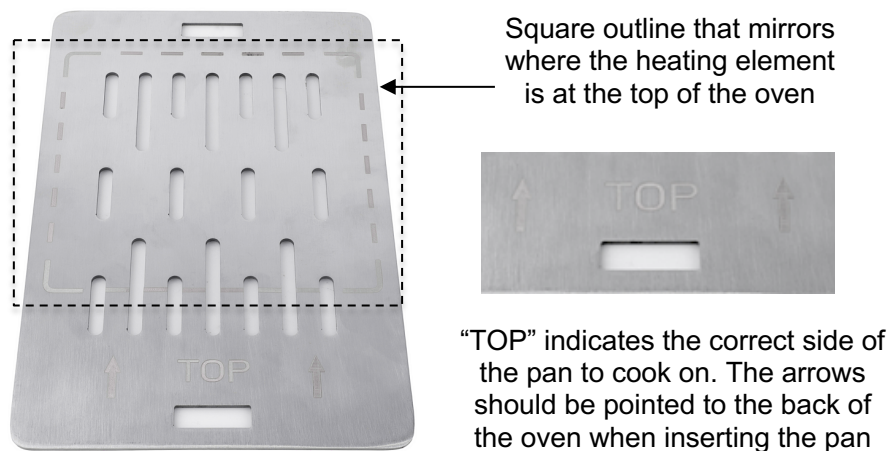
- The KHQ Searing Oven has a temperature range of 400°F to a maximum of 1550°F.
- **Please note:** Use extra caution and ensure you always wear oven mitts or gloves to protect your hands and fingers when using the item.
- Insert the Drip Pan at the very bottom of the Searing Oven before proceeding to cook. It should sit below/slide under the lowest rails, as you may use the lowest level for the Sear Tray.
- The Sear Tray can be positioned at 3 different levels depending on your cooking needs. Please note that the top/highest level is closest to the heating element, so your food will cook very quickly.
- Plug the Searing Oven into a compatible outlet. For first use, locate the power switch in the back of the unit and press to ON. The unit will beep to indicate it is powered on.
- The machine will conduct a self-test and the fan will turn on. The fan will stop automatically after 3 seconds. The machine is now in standby mode, where the temperature digital display will show "---", timer digital display will show 0:00, and all present lights will remain off until you choose a function.
- If you do not choose a preset and the unit remains in standby mode for 3 minutes, it will power off.
- Once the unit is on, you may choose a preset by turning the dial on the right side of the oven. The preset options will light up on the digital display, with their default time and temperature settings. Please see below for reference on the available presets.

PANEL SILKSCREEN	CORRESPONDING ICON	WORKING TEMP °F	APPROX. WORKING TIME
Beef		1550°F	8:00
Chicken		1550°F	7:00
Seafood		1400°F	6:00
Vegetables		1000°F	5:00
Toast		1500°F	1:00
Bake		400°F	15:00

- To select the preset with its default settings, simply push the knob in and the unit will begin preheating.

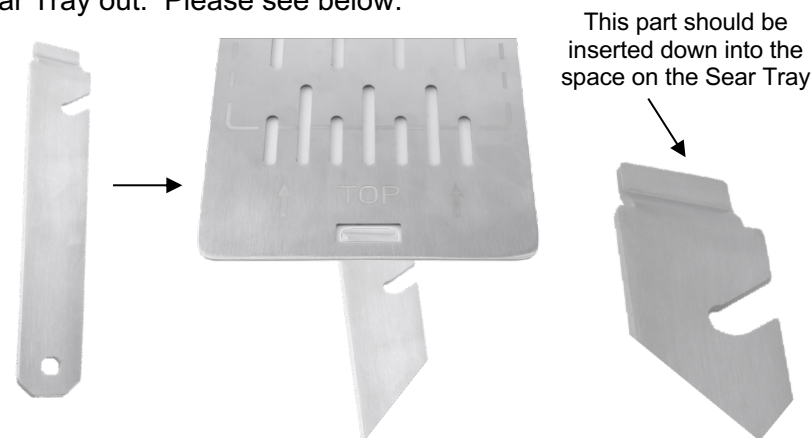
OPERATING INSTRUCTIONS CONTINUED

- If you wish to change the temperature for a preset, press “TEMP” on the display with a light touch and the time display will turn off. Only the temperature will be shown, and you may rotate the dial to adjust the temperature from 400°F to 1550°F. Press TEMP again to confirm the setting.
- To change the TIME, press “TIME” and the temperature display will turn off. Only the time will be shown, and you may rotate the dial to adjust the time from 30 seconds to 9 minutes and 50 seconds. Press TIME again to confirm the setting.
- To begin cooking at your selected time and temperature, push the knob in and the unit will begin preheating.
- The temperature reading will climb until it reaches the set value. The unit will beep twice when fully preheated and the timer will begin to countdown.
- To stop the preheating or cooking process, push the knob in. You will have to reset the temperature, time, or preset to resume cooking.
- Always be sure the Drip Pan is in place at the bottom of the Searing Oven before cooking your food.
- In order to use the Sear Tray, find the side that says “TOP” with an arrow and square diagram. This square mirrors the heating element on the top of the oven when the pan is inserted. Please make sure to insert the pan with the arrow pointing towards the back of the oven, so the square is directly under the heating element. Please see below.
- For best results and even cooking, ensure your food is placed entirely within the square on the Sear Tray.



OPERATING INSTRUCTIONS CONTINUED

- While your food is cooking, please be sure to watch it closely. The oven uses high heat and your food may cook very quickly.
- Pull out the Sear Tray using the Guiding Handle to check your food. Turn or flip your food as needed and slide the Sear Tray back in.
- The notch on the end of the Guiding Handle should be inserted from the top of the Sear Tray down into the hole. Lower the handle so it is level and parallel to the pan and you should be able to slide the Sear Tray out. Please see below:



- When the timer reaches the halfway point, the unit will beep once to alert you and will continue counting down.
- You may find that your food is done cooking before the timer reaches zero, depending on your preferences. Please watch your food and check often.
- When the timer reaches zero, the unit will beep once and then enter standby mode. If you do not restart the oven, the fan will continue to run until the unit is cooled down.
- If you feel that your food is not fully done or cooked as desired when the timer reaches zero, you may repeat the cooking process with the exact same settings by pressing either “Temp” or “Time” and push the dial in to restart the oven.
- Please find the chart on the following page for recommended cooking times for various foods.
- When you are done using the Searing Oven, the unit will return to standby mode and the fan will begin running. This signals that the unit is cooling down.
- Cool down time can vary depending on use. On average, it could take between 5 and 10 minutes.
- Please make sure to switch the unit off and unplug after use.

QUICK REFERENCE GUIDE*

MEAT	TEMP	COOK TIME PER SIDE	SHELF LEVEL
Ribeye Steak – <i>Medium Rare</i>	1550°F	3:00-3:30	Lower
Fajita Steak - <i>Medium</i>	1550°F	0:20-0:30	Middle
Hamburger- <i>Medium</i>	1550°F	1:30	Lower
SEAFOOD	TEMP	COOK TIME PER SIDE	SHELF LEVEL
Salmon	1400°F	2:30	Middle
Shrimp	1550°F	1:45 – 2:00	Middle
Scallops	1400°F	1:00-1:30	Middle
POULTRY	TEMP	COOK TIME PER SIDE	SHELF LEVEL
Chicken Breast	1200°F	5:00	Middle
VEGETABLES	TEMP	COOK TIME PER SIDE	SHELF LEVEL
Brussel Sprouts	1000°F	5:00	Middle
Baby Bok Choy	1000°F	5:00	Middle
Corn on the Cob	1000°F	5:00	Middle
Fajita Veggies	1000°F	2:00	Top
BREAD	TEMP	COOK TIME PER SIDE	SHELF LEVEL
Toast	1500°F	0:10-0:20	Top
Flatbread	1500°F	2:00	Lower

*This guide contains recommendations only. Since ingredients differ in size and shape, you should adjust temperature and time based on your preference.

CLEANING

- Before cleaning, you should let the fan run through the full cooling cycle after you are done cooking, until the fan turns off.
- Always ensure that the Searing Oven is unplugged from the power supply and has cooled down completely before attempting to clean.
- The Drip Pan, Sear Tray, and Guiding Handle are dishwasher safe.
- To clean the interior once unplugged and cooled down, use a damp, soft cloth or sponge and dish soap to wipe out the inside. Do not use any harsh or abrasive cleaners to clean the item.
- Please note you should never attempt to clean the heating element on the inside of the oven.
- To clean the exterior, use a damp towel or sponge to wipe the outside surface and make sure to dry it completely with a clean, dry towel before storing the item.