

CAUTION: ELECTRIC TOY

This toy has a heating element which can result in burns. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.



AGES 8+

65759





Want to be famous?

Visit www.easybake.com to enter the EASY-BAKE "Chef of the Year" contest!

ELECTRICAL REQUIREMENTS:

120 Volts AC only - 60 Hz. 100 Watts.

CAUTION: Adult supervision recommended. Internal metal edges become hot during use.

DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with a damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

(See back page for company contact information.)



ADULT SUPERVISION REQUIRED.

ALWAYS:

- $\sqrt{}$ Wash all pans and utensils before using first time.
- \checkmark Use pan tool to move pans through baking chamber.
- Allow oven, pans and food to cool before handling.
- √ Unplug oven when not baking.

NEVER:

- x NEVER leave empty pans or pan tool in oven!
- x NEVER use plugged-in oven around water at any time.
- NEVER leave plugged-in oven unattended or unassembled.
- x NEVER put your fingers in oven.

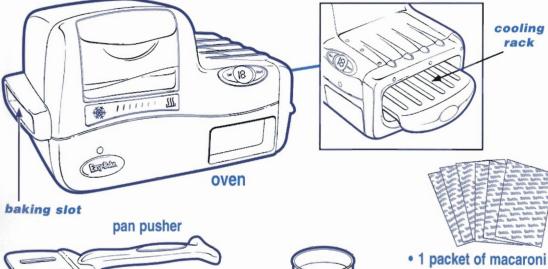
Safety Tips and Cautions:

HOT pans and food. Handle carefully!
HOT oven interior, oven top and back. Do not touch!

NOTE: The "new" smell the oven gives off in the first few minutes is produced by the protective oil evaporating from the metal parts in the oven. You may also see a vapor. The oil is food grade, non-toxic, and evaporates quickly. Do not immerse oven in water.

Thank you for purchasing the EASY-BAKE REAL-MEAL Oven! For best results, be sure to follow all instructions carefully.

This set includes:









2 cooking pans

- 1 cheese powder mix
- 1 chocolate chip cookie mix

rack

- 1 pretzel mix
- 1 pretzel glaze mix
- 1 packet of coarse salt

NOTE: Be sure to REMOVE FOOD FROM PAN before placing food in warming chamber.

DO NOT use warming chamber to cook food.



warming chamber

You will also need:

- Flour
- Nonstick cooking spray
- 2 Mixing bowls.

Oven Timer Battery Installation

Locate battery compartment cover on side of oven. Slide out cooling tray. Using Phillips head screwdriver, loosen screw in battery compartment cover (screw stays attached to cover). Remove cover. Insert 2 x 1.5V "AA" batteries. Alkaline batteries recommended. Replace cover and tighten screw.

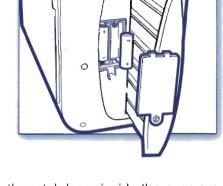


CAUTION: TO AVOID BATTERY LEAKAGE

- Be sure to insert the batteries correctly and always follow the toy and battery manufacturers' instructions;
- 2. Do not mix old batteries and new batteries or alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries;
- 3. Always remove weak or dead batteries from the product.



- 1. Wash pans with soap and water and dry thoroughly before first use, and always after baking.
- 2. The oven should rest flat on a level surface at all times.



- Make sure both metal doors inside the oven are closed.
- 4. Plug in oven and preheat for 15 minutes.

Using your REAL MEAL Oven

NOTE: REAL MEAL Oven is not for use with uncooked dairy or meat products.

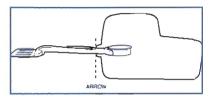
Preheating Oven

• Plug in the cord to preheat the oven. Press "SET" button on oven timer 15 times for a preheat time of 15 minutes. (Each press will cause a short beep.) Press "START" to begin preheat. When preheat time is complete, you'll hear 4 short beeps and 1 long beep.

The snowflake image on the thermal indicator will disappear and the "hot" image will be fully illuminated, indicating that the oven is ready to use. Note: Indicator light will illuminate whenever oven cord is plugged in.

Inserting Pan

 Place pan in cooking chamber chute. Using handle end of pan pusher, push pan into cooking chamber until tip of the arrow



on pan pusher lines up with edge of chute. If you are inserting a second pan into oven, use the pan pusher to place pans side-by-side in the cooking chamber. BEFORE COOKING, LOOK INSIDE OVEN TO MAKE SURE THAT BOTH METAL DOORS INSIDE OVEN ARE CLOSED.

Setting/Resetting Timer

 Press the "SET" button to advance in one-minute increments to desired cooking time. Press the "START" button

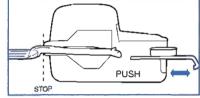


to begin timed cooking. Note: If you want to change the time while the oven timer is on, press "SET" and "START" buttons at the same time to reset the timer.

Cooling and Removing Pan

- When cooking time is complete, you'll hear 4 short beeps and 1 long beep.
- Be sure cooling rack is fully inserted into oven. Push pan all the way into the cooling chamber with the handle end of the pan pusher, until pan pusher can

go no further. Look inside oven to be sure metal door to cooling chamber is closed.



BE CAREFUL: Oven is hot! DO NOT reach into the oven with fingers or touch hot pan.

When time is up, pull out the cooling rack and

use spatula end of pan pusher to remove pan from rack. Use timer to set desired cooling time. Note: The timer will not shut the oven off when the cooking and cooling time has elapsed. The oven must be unplugged



oven must be unplugged to stop heating.

Oven BasicsBefore making any of these recipes...

- 1. Spray the cooking pan with nonstick cooking spray.
- 2. Preheat REAL MEAL Oven (follow instructions above) and press "START."
- 3. Be sure cooling rack is fully inserted into oven.
- 4. Be sure that both interior doors are shut and use pan pusher to insert pan into oven.

NOTE: REAL MEAL Oven mixes are for use in the REAL MEAL Oven or your kitchen oven.

Look for all the fun and delicious REAL MEAL food mixes and accessories!

If you have any questions, comments, or need additional information concerning your REAL MEAL Oven, or if you need additional information concerning this product or its parts, please call Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern time).

GO TO



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P/N 6385890000

After making any of these recipes...

After you hear the long beep:

- 1. Use handle end of pan pusher to push cooking pan all the way through to cooling chamber.
- 2. Allow pan to cool in cooling chamber for 10 minutes.
- 3. Pull out the cooling rack and use the pan pusher to remove pan from rack.
- 4. When you're finished using the oven...
 - Unplug the oven.
 - Wipe oven with a damp cloth to clean. Do not immerse in water.
 - Händ wash all parts in warm, soapy water. Rinse and towel dry thoroughly.

FCC STATEMENT

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy, and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Consult the dealer or arr experienced radio/TV technician for help.

Easy-Bake® Deluxe Recipes

Macaroni and Cheese

Preheat oven for 15 minutes.

Makes one bowl of macaroni and cheese.



- Place pan in chamber chute, then use handle end of pan pusher to insert pan into cooking chamber. Insert pan until tip of arrow on pan pusher lines up with edge of chute. (Be sure both metal doors inside oven are closed.)
- 3. Press "SET" button 10 times for a cooking time of 10 minutes. Press "START" button to begin cooking.
- 4. Follow "After" steps in Oven Basics.
- 5. Add 1/2 the contents of cheese powder mix packet. Stir well with spoon. Let stand one minute, then enjoy!
 - NOTE: For more flavorful macaroni, add extra cheese powder mix from packet.

Soft Pretzels

Preheat oven for 15 minutes.

Makes 2 pretzels

- Pour contents of pretzel mix packet into mixing bowl. Add 5 teaspoons of warm water.
- 2. Knead mixture until dough clings together. Divide dough in half. Prepare a clean surface and sprinkle it with flour. Also sprinkle your hands with flour. Roll out 2 strips of dough, each about 10 inches long. Fold each strip into a pretzel shape as shown in the picture at left. Place pretzel shapes into cooking pans.
- Pour contents of pretzel glaze mix into mixing bowl. Add 2 teaspoons of water. Stir well with spoon.



cont. on back

Chocolate Chip Cookies

Preheat oven for 15 minutes.

Makes 8 cookies.

- 1. Pour the contents of cookie mix envelope into a mixing bowl. Add 1/2 teaspoon of water, and mix with a spoon. Press dough against side of mixing bowl until it clings together.
- 2. Drop dough in small amounts into each of the 2 cooking pans, enough to make 4 cookies per pan.
- Place pan in chamber chute and use handle end of pan pusher to insert pan into cooking chamber. Insert pan until tip of arrow on pan pusher lines up with edge of chute. Repeat for second pan so that they are side-by-side in the cooking chamber. (Be sure both metal doors inside oven are closed.)
- Press "SET" button on oven 15 times for a cooking time of 15 minutes. Press "START" button to begin cooking. Follow "After" steps in Oven Basics

Pretzel cont.

- 4. Apply a small amount of the pretzel glaze mixture over the top and sides of the pretzels with a spoon.
- 5. Lightly sprinkle salt over the top of the pretzels.
- 6. Place pan in chamber chute, then use handle end of pan pusher to insert pan into cooking chamber. Insert pan until tip of arrow on pan pusher lines up with edge of chute. Repeat for second pan so that they are side-by-side in the cooking chamber. (Be sure both metal doors inside oven are closed.)
- 7. Press "SET" button 18 times for a cooking time of 18 minutes. Press "START" button to begin cooking.
- 8. Follow "After" steps in Oven Basics.