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Waring TCO650

Waring Pro TCO650 Digital Convection Oven User Manual

Model: TCO650

INTRODUCTION

The Waring Pro TCO650 Digital Convection Oven is a versatile kitchen appliance designed for baking, convection-baking, broiling, toasting, and pizza preparation. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your oven. Please read all instructions thoroughly before first use.



Image: The Waring Pro TCO650 Digital Convection Oven, showcasing its compact design and a pizza being cooked inside. The control panel with digital display is visible on the right side.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or oven body in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The unit must be placed at least 6 inches away from the wall or any combustible material. When using, pull the unit out a minimum of 6 inches away from the wall or other cords.
- The exterior surfaces, especially the top and glass door, become hot during operation. Exercise caution. The handle remains cool to the touch.

PARTS AND FEATURES

Familiarize yourself with the components of your Waring Pro TCO650 Digital Convection Oven:

- **Oven Rack:** For supporting food items during cooking.
- **Baking Pan:** Used for baking and roasting.
- **Crumb Tray:** Collects crumbs and drips for easy cleaning.
- **Digital Display:** Shows time, temperature, and function settings.
- **Touchpad Controls:** Buttons for selecting functions (Bake, Convection-Bake, Broil, Toast, Pizza) and adjusting settings.
- **Start/Stop Button:** Initiates or cancels cooking cycles.



Image: A metal oven rack, designed to fit inside the Waring Pro TCO650 Digital Convection Oven, used for supporting food items.



Image: A rectangular metal baking pan, included with the Waring Pro TCO650 Digital Convection Oven, suitable for various cooking tasks.



Image: A removable metal crumb tray, designed to slide into the bottom of the Waring Pro TCO650 Digital Convection Oven to catch food debris.

SETUP

1. **Unpacking:** Remove all packaging materials and any promotional labels or stickers from your oven.
2. **Placement:** Place the oven on a stable, heat-resistant surface. Ensure there is at least 6 inches of clearance from walls, cabinets, and other combustible materials on all sides and above the oven for proper ventilation.
3. **Initial Cleaning:** Wipe the interior with a damp cloth. Wash the oven rack, baking pan, and crumb tray in warm, soapy water. Rinse and dry thoroughly.
4. **Crumb Tray Installation:** Slide the crumb tray into the bottom of the oven.
5. **Power Connection:** Plug the power cord into a standard electrical outlet.
6. **First Use Burn-Off:** Before cooking food, operate the oven empty on the "Bake" function at 400°F (200°C) for approximately 15 minutes to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

General Operation

1. Place food on the baking pan or directly on the oven rack, depending on the recipe.
2. Close the oven door securely.
3. Select the desired cooking function using the touchpad controls.

4. Adjust the temperature and time as needed using the control knob.
5. Press the START/STOP button to begin cooking.
6. The oven will preheat if necessary, then begin the cooking cycle. The digital display will count down the remaining time.
7. When the cooking cycle is complete, the oven will beep, and the heating elements will turn off.
8. Carefully remove food using oven mitts.

Functions

- **Bake:** Ideal for general baking tasks like cookies, cakes, and casseroles.
- **Convection-Bake:** Uses a fan to circulate hot air, resulting in faster and more even cooking. Reduce cooking time by approximately 20% compared to conventional baking.
- **Broil:** For browning the top of food, melting cheese, or cooking thin cuts of meat. Position food closer to the top heating element.
- **Toast:** Specifically designed for toasting bread, bagels, and frozen waffles. Adjust the darkness setting as desired. The oven can hold up to 6 slices of bread.
- **Pizza:** Optimized for cooking pizzas up to 12 inches in diameter.

MAINTENANCE AND CLEANING

Regular cleaning will ensure optimal performance and extend the life of your oven.

1. **Always Unplug:** Before cleaning, ensure the oven is unplugged from the power outlet and has completely cooled down.
2. **Crumb Tray:** Remove the crumb tray and discard accumulated crumbs. Wash the tray in warm, soapy water, rinse, and dry thoroughly. Reinsert the tray.
3. **Oven Rack and Baking Pan:** Wash these accessories in warm, soapy water. For stubborn food residue, soak them before scrubbing. Rinse and dry completely.
4. **Interior:** Wipe the interior walls and bottom of the oven with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads, as they can damage the non-stick coating.
5. **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or polishes.
6. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
7. **Never Immerse:** Never immerse the oven body, cord, or plug in water or any other liquid.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|-----------------------------|---|---|
| Oven does not turn on. | Not plugged in; power outage; faulty outlet. | Ensure the oven is securely plugged into a working outlet. Check your circuit breaker. |
| Food is not cooking evenly. | Improper rack position; overcrowding; convection fan issue. | Adjust rack position. Do not overcrowd the oven. Ensure the convection fan is operating (if using convection mode). |

| Problem | Possible Cause | Solution |
|---------------------------------|--|---|
| Excessive smoke during cooking. | Food spills; greasy residue; first use burn-off. | Clean the interior and crumb tray thoroughly. Ensure the oven is clean before use. If it's the first use, this is normal. |
| Digital display not working. | Power issue; internal malfunction. | Unplug the oven for a few minutes, then plug it back in. If the issue persists, contact customer support. |

SPECIFICATIONS

- **Model:** TCO650
- **Brand:** Waring
- **Capacity:** 0.6 Cubic Feet
- **Power:** 1500 Watts
- **Exterior Dimensions (D x W x H):** 14.5" x 17" x 10.75"
- **Interior Dimensions (D x W x H):** 10.5" x 12" x 8.5"
- **Control Type:** Touchpad Control
- **Functions:** Bake, Convection-Bake, Broil, Toast, Pizza
- **Timer:** Digital 60-minute timer with LCD display
- **Included Components:** Oven Rack, Baking Pan, Crumb Tray
- **Material:** Stainless Steel (door)
- **Color:** Black
- **Item Weight:** 22.8 pounds

WARRANTY INFORMATION

Waring products are manufactured to the highest standards and are warranted to be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service. It does not cover damage resulting from accident, misuse, abuse, or unauthorized modification. For warranty service, please retain your original purchase receipt.

CUSTOMER SUPPORT

For technical assistance, service, or to order replacement parts, please contact Waring Customer Service. You can find contact information on the official Waring website or through your product's original packaging.

Website: www.waringcommercialproducts.com

Please have your model number (TCO650) and date of purchase available when contacting support.

