

## Toshiba MS1-TC20SF

# Toshiba MS1TC20SF Multifunctional Steam Toaster Oven User Manual

Model: MS1-TC20SF

## 1. INTRODUCTION

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Thank you for purchasing the Toshiba MS1TC20SF Multifunctional Steam Toaster Oven. This appliance combines steam, convection baking, and toasting functions to provide versatile cooking options. With a 20L capacity and an 1800-watt boiler, it is designed for efficient and effective food preparation. Please read this manual thoroughly before operating the appliance to ensure safe and optimal use.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- 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 use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric

shock.

- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Exercise extreme caution when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the appliance is plugged in.
- Always ensure the water tank is filled to the appropriate level for steam functions.

## 3. PRODUCT OVERVIEW

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### 3.1 Components

Familiarize yourself with the main parts of your Toshiba Steam Toaster Oven:

- **Main Unit:** The primary housing of the oven.
- **Control Panel:** Digital display and control knob for settings.
- **Oven Door:** Dropdown style door with a viewing window.
- **Water Tank:** Removable tank for steam functions.
- **Baking Rack:** For placing food items.
- **Baking Tray:** For collecting drips or baking certain foods.
- **Crumb Tray:** Located at the bottom for easy cleaning of crumbs.

### 3.2 Control Panel and Display

The front panel features a digital display and a multi-function knob for selecting cooking modes, time, and temperature.



**Figure 1:** Front view of the Toshiba MS1TC20SF Steam Toaster Oven. The digital display shows time and temperature settings, with a 'CONFIRM START' knob on the right.

- **Digital Display:** Shows selected mode, cooking time, and temperature.
- **Control Knob:** Rotate to select functions, adjust time/temperature, and press to confirm/start.
- **Function Icons:** Indicators for steam, convection, toast, and other cooking modes.

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any protective film or stickers from the appliance.
3. Retain packaging materials for future transport or storage if needed.

### 4.2 Placement

1. Place the oven on a stable, flat, heat-resistant surface.
2. Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation.
3. Do not place the oven near flammable materials, curtains, or walls.
4. Keep the oven away from water sources or high humidity areas.



**Figure 2:** Dimensions of the Toshiba MS1TC20SF Steam Toaster Oven, showing its compact footprint for countertop placement.

### 4.3 Power Connection

1. Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the appliance's requirements (2020 watts).
2. Do not use extension cords unless absolutely necessary and ensure they are rated for the appliance's wattage.

### 4.4 First Use

1. Before first use, wipe the interior and accessories with a damp cloth.
2. Run the oven empty for approximately 15 minutes at a high temperature (e.g., 200°C) in convection mode to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure good ventilation.
3. Allow the oven to cool completely before its first actual use.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Basic Operation

1. **Power On:** Plug in the oven. The display will illuminate.
2. **Select Mode:** Rotate the control knob to cycle through available cooking modes (e.g., Toast, Bake, Steam, Convection, Sterilize, Stew).
3. **Adjust Settings:** Once a mode is selected, rotate the knob to adjust time and temperature. Press the knob to switch between time and temperature adjustment.
4. **Start Cooking:** Press the control knob to confirm settings and start the cooking process.

5. **Pause/Cancel:** Press and hold the control knob to pause or cancel an operation.

## 5.2 Steam Function

The steam function is ideal for reheating, steaming vegetables, or adding moisture to baked goods.

1. **Fill Water Tank:** Pull out the water tank and fill it with distilled or filtered water up to the MAX line. Reinsert the tank securely.
2. **Select Steam Mode:** Rotate the control knob to select the "Steam" function.
3. **Set Time/Temperature:** Adjust the desired steaming time and temperature (up to 230°C). The 1800-watt boiler generates 100°C steam in approximately 120 seconds.
4. **Start:** Press the knob to begin steaming.

## 5.3 Convection Baking and Frying

Use convection mode for even baking, roasting, and air frying with circulating hot air.

1. **Place Food:** Arrange food on the baking rack or tray.
2. **Select Convection Mode:** Rotate the control knob to select "Convection Bake" or "Convection Fry".
3. **Set Time/Temperature:** Adjust the desired cooking time and temperature.
4. **Start:** Press the knob to begin.

## 5.4 Steam Sterilizing

This function uses high-temperature steam to sterilize items, killing 99% of harmful germs.

1. **Prepare Items:** Place items to be sterilized (e.g., baby bottles, small utensils) inside the oven.
2. **Fill Water Tank:** Ensure the water tank is filled.
3. **Select Sterilize Mode:** Rotate the control knob to select the "Sterilize" function.
4. **Start:** Press the knob to begin the sterilization cycle.

## 5.5 5-Hour Stew Function

The oven features a dedicated stew function for slow cooking, ideal for tenderizing meats and developing rich flavors.

1. **Prepare Food:** Place ingredients for stew in an oven-safe dish.
2. **Fill Water Tank:** Ensure the water tank is filled for optimal moisture.
3. **Select Stew Mode:** Rotate the control knob to select the "Stew" function. The default time is 5 hours.
4. **Start:** Press the knob to begin the stewing process.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Interior Cleaning:** Wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Avoid harsh chemicals or abrasive pads.
3. **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
4. **Crumb Tray:** Regularly remove and empty the crumb tray. Wash it with warm, soapy water and dry thoroughly before reinserting.
5. **Water Tank:** Empty and rinse the water tank after each use, especially after using steam functions. Periodically

descale the water tank and steam generator if mineral buildup occurs (refer to descaling instructions below).

6. **Accessories:** Wash baking racks and trays with warm, soapy water.

### 6.1 Descaling (for Steam Functions)

Mineral deposits can accumulate in the water tank and steam generator over time, affecting performance. Descale your oven regularly, depending on water hardness and frequency of steam use.

1. **Prepare Descaling Solution:** Mix white vinegar and water in a 1:1 ratio, or use a commercially available descaling solution suitable for steam appliances.
2. **Fill Water Tank:** Pour the descaling solution into the water tank up to the MAX line.
3. **Run Steam Cycle:** Select a steam function and run it for approximately 15-20 minutes. Ensure the oven is empty of food.
4. **Rinse:** After the cycle, empty the water tank and rinse it thoroughly. Fill with fresh water and run another steam cycle for 5-10 minutes to rinse out any residual descaling solution.
5. **Wipe Interior:** Wipe the interior of the oven with a damp cloth to remove any loosened mineral deposits.

## 7. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure power cord is securely plugged in. Check circuit breaker. Try a different outlet.
No steam produced.	Water tank empty; tank not inserted correctly; mineral buildup.	Fill water tank. Ensure tank is securely in place. Perform descaling procedure.
Food not cooking evenly.	Overcrowding; incorrect temperature/time; improper rack position.	Do not overcrowd the oven. Adjust temperature/time. Use recommended rack position. Rotate food halfway through cooking.
Excessive smoke during cooking.	Food residue; greasy buildup; high-fat food.	Clean the oven interior and crumb tray thoroughly. Reduce cooking temperature for high-fat foods.
Display shows error code.	Internal malfunction.	Unplug the oven for 5 minutes, then plug it back in. If the error persists, contact customer support.

## 8. SPECIFICATIONS

- **Model:** MS1-TC20SF
- **Brand:** Toshiba
- **Capacity:** 20 Liters
- **Wattage:** 2020 watts
- **Power Source:** Electric
- **Material:** Stainless Steel
- **Product Dimensions (L x W x H):** 42 x 34 x 41 cm

- **Special Features:** Steam Feature, Temperature Control, Convection Baking, Steam Sterilizing
- **Control Type:** Knob
- **Door Style:** Dropdown Door

## 9. WARRANTY AND SUPPORT

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This Toshiba appliance comes with a standard manufacturer's warranty. For detailed warranty information, including terms and conditions, please refer to the warranty card included with your product or visit the official Toshiba website for your region.

For technical support, service, or inquiries regarding your Toshiba MS1TC20SF Steam Toaster Oven, please contact Toshiba customer service through their official channels. Contact information can typically be found on the Toshiba website or in your product documentation.