

## **24080 Toaster Guide**

**To get the most from your product and to avoid damaging it please read the instruction manual.**

**Following guidance applies to all toasters:**

- Don't toast or reheat bread that is too thick, buttered, torn, or misshapen.
- Take extra care when toasting items that contain sugar, jam, seeds, currants, etc. These can melt or drop into the toaster and cause overheating or fire.
- If bread gets jammed, unplug the toaster, let it cool, and carefully remove the bread.
- Never use a knife, fork, or any other implement to remove jammed bread. As well as potentially damaging the toaster, there is a risk of electric shock!

### **HINTS AND TIPS**

- Old (yesterday's) bread has less moisture, so makes crisper toast.
- Old bread, thin slices, and sweet bread products (tea cakes, fruit loaf, etc.) brown faster – use a lower setting.