

Hamilton Beach® Easy Reach™ Toaster Oven With Candy Apple Red Finish

Good Thinking. Features:

Better Access to Food – Sprinkle cheese on your pizza while it's baking, or grab toast in the very back without all the maneuvering. The patent-pending, roll-top door moves up and out of the way, so you can have easy access to your food before, during and after cooking.

Keep Your Countertop Clear – Because the door rolls up, your countertop workspace is never compromised while using the Easy Reach™ Toaster Oven. Plus, with its dazzling, candy apple red metallic finish and compact size, you'll want to give this toaster oven permanent residence on your counter.

Easy to Keep Clean – The unique roll-top design reduces spills and drips because the door is never under the rack when food is being removed or put into the oven. The door is also removable for cleaning as is the lift-out crumb tray.

Toast, Bake or Broil – Make everything from savory appetizers to delicious desserts with the versatile cooking functions. Two rack positions for the included baking pan and broil rack accommodate varying cooking methods. And the 4-slice capacity fits up to a 9-inch pizza. The 30-minute timer with ready bell and auto shutoff helps your cooking stay on track.



Product Name/MSRP

Hamilton Beach® Easy Reach™ Toaster Oven With Candy Apple Red Finish (Model 31337)

MSRP: \$49.99

Availability: Now

Toll-Free Number and Website: 800-851-8900; hamiltonbeach.com

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Recipe from our Kitchen

Crunchy Baked Chicken Tenders



Ingredients

- 2/3 cup seasoned panko breadcrumbs
- 2/3 cup cheese crackers, crushed
- 2 teaspoons melted butter
- 2 large eggs, beaten
- Salt and pepper
- 1 1/2 pounds chicken tenders
- Barbecue sauce

Directions

1. Heat toaster oven to 450°F. Spray the toaster oven baking pan with nonstick cooking spray.
2. In medium bowl, combine breadcrumbs, cheese cracker crumbs and butter.
3. In another medium bowl, mix eggs, salt and pepper.
4. Dip chicken tenders in eggs and dredge in breadcrumb mixture. Place on pan.
5. Bake for 15 to 18 minutes, turning once. Serve with barbecue sauce for dipping.

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.