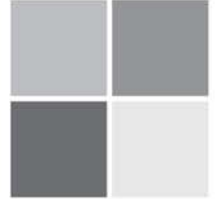


# Hamilton Beach® Stainless 4 Slice Toaster Oven/Broiler



**Product Name/MSRP**

Hamilton Beach® Stainless 4 Slice Toaster Oven/Broiler; \$49.99 (Model 31138)

**Availability**

April 2011

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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**Press Room**

Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."

Images of Hamilton Beach® products on-line at

<http://www.hbps-imagebank.com>



## Top 10 Foods Prepared in Toaster Oven

1. Snacks/Appetizers
2. Pizza
3. Bread/Bread Products
4. Heat Leftovers
5. Warm/Hot Sandwiches
6. Chicken Nuggets
7. Frozen Waffles
8. Frozen Toaster Pastries
9. Meats/Fish/Seafood
10. French Fries

## Good Thinking® Features

**Sleek, Space-Saving Design** – Made to match other stainless appliances in the kitchen, this slimmer design captures all of the favorite features of a countertop oven for an unbeatable price.

**More than Toast** – Whether it's cupcakes, hot poppers or sweet potato casserole that you are craving, this oven has three great ways to accommodate all types of foods: **toast, bake or broil**. It fits a 9 inch personal pizza and can toast up to 4 slices of bread.

**Save Time & Energy** – A perfect alternative to your kitchen's large oven, so no need to heat the house when cooking small amounts. Using a toaster oven versus a traditional oven can reduce energy costs.

**Manual Controls** – Easy-to-use buttons, including temperature settings up to 500 degrees Fahrenheit and a 30-minute timer with ready bell. The oven automatically shuts off when cooking time is complete.

**Easy Cleanup** – A convenient, drop-down crumb tray makes it easy to clean and get ready for the next use.

## Parmesan Baked Fish

**Ingredients**

½ pound fresh or frozen fish fillets such as cod, salmon, or orange roughy  
½ tablespoon olive oil  
½ tablespoon lemon juice  
1 tablespoon Parmesan cheese, grated  
¼ teaspoon tarragon  
¼ teaspoon paprika  
Salt and pepper to taste

**Directions**

1. Thaw fish if frozen.
2. Spray baking pan with nonstick spray coating; set aside. Rinse fish and pat dry with paper towel. In a sealable plastic bag add olive oil and lemon juice.
3. In another bag add cheese, tarragon, paprika, salt, and pepper; shake to mix. Place fish in oil and lemon juice bag and shake to coat. Remove fish and place in dry mixture bag; shake to coat. Remove fish and place on the previously prepared pan.
4. Set Temperature Control Knob to 500°F; set Function Knob to Broil. Broil fish for 15 to 18 minutes per side, depending on thickness.

Visit [www.foodsafety.gov](http://www.foodsafety.gov) for more information about internal food temperatures and doneness.

Serves: 2

*Recipe from the Hamilton Beach Brands Test Kitchen*