

DeltaToast Instructions -- Important, please read before use

How to open

With both hands grab DeltaToast by the bottom feet (where the triangle cutouts are) and pull outwards. ATTENTION: do not pull outwards from the top end (the open end) as that could deform the toaster. With your thumbs, push down on each set of struts to ensure they have coupled with the notches at the bottoms of the tracks.

How to close

Make sure DeltaToast has cooled to room temperature. Turn it upside down and rest the top against a flat surface. With your fingers, make sure the infrared diffusers are hanging down in the vertical position. With your thumbs, push down simultaneously on one set of struts so that they begin to slide down their tracks. Pull the sidewall into the closed position. Repeat for the other side.

Tips for use -- gas cooktops

For best results use a low or medium flame on a medium diameter burner. The burner diameter should be less than the width of DeltaToast. Center DeltaToast over the burner. If you observe uneven toasting (i.e. one side toasted more than the other) adjust the position to compensate accordingly. Gas burners can sometimes emit stronger flames on one side than the other. If this happens you might also check the burner for possible obstructions and clean it.

Tips for use -- electric cooktops

Determine if it will work well on your electric burner. Turn on the burner to the high setting but leave it uncovered for a minute or two and observe. If the burner cuts itself on and off automatically (due to an integrated thermostat) then DeltaToast will NOT work optimally on your cooktop. Alternatively, if the burner stays on and emits heat constantly then DeltaToast will work very well. Burners with thermostats can sense the heat draw from the cookware above and regulate their heat output accordingly. DeltaToast is mostly empty volume and thus burners with thermostats might cut on and off frequently, which can slow down the toasting time with respect to gas cooktops. On the other hand, toasting results are even more uniform compared to a gas burner and are essentially identical to an electric toaster. The flame diffusers are superfluous on an electric cooktop and can be removed. You may wish to keep them on, however, so they won't get lost. They do not diminish the toasting uniformity nor slow down the toasting time perceptibly.

Tips for use -- all cooktops

Toasting time is between 2½ and 3 minutes for the first slice, and is increasingly shorter for the 2nd and 3rd slices, since the toaster is then preheated. Time will vary according to the burner intensity and the thickness & density of the bread. Before toasting for the first time, place DeltaToast on a burner at high heat for one minute. You may notice a slight metallic odor. This will not repeat and is not harmful. You may notice that the toaster warps or "twists" somewhat during the first few uses. This effect is only temporary and the toaster will reassume its original shape on cooling. This initial warping ceases after four or five uses. Thereafter it will occur only when the heat level is too high-- if so reduce the cooktop heat. Bread crumbs may occasionally fall on the infrared diffusers and burn, causing a small amount of smoke. Crumbs can be removed from DeltaToast by inverting and lightly shaking it. Before putting DeltaToast in a dishwasher disassemble the unit by removing the two screws. It is better not to put the baseplate & diffusers assembly in a dishwasher.

To see an instructional video on how to use DeltaToast, go to: www.deltatoast.com/how-it-works/