

Hamilton Beach® Easy-Reach™ Convection Oven

Good Thinking. Features:

Innovative roll-top door design – A unique design saves space on the kitchen counter. The door opens up and over the oven, not out in front, which provides four key benefits:

- **Easy Access to Your Food** – Food is easily accessible through the large door opening, and the door conveniently moves up and out of the way.
- **Increased Food Visibility** – See and monitor food as it cooks through the large, curved glass door.
- **Frees Up Counter Space** - The roll-top design is space-saving and convenient. Use the counter space directly in front of the oven, since the door opens up and over, it won't get in the way. When the food is ready, it can easily come out of the oven onto a serving plate or cutting board.
- **Less Clean-Up** - Take food right out of the oven onto a plate without getting crumbs or drips on the door.

Large Capacity – Bake a 12-inch pizza, broil burgers, or make up to six slices of toast. Unlike many other toaster ovens, this oven lets you choose between bake and convection. The bake function is great for making delicious cakes and desserts. Use convection for crisp, golden-brown pizza and for an evenly cooked, caramelized crust on baked goods.

Toast, Bake, Broil and Convection Settings – Intuitive controls make this oven incredibly easy to use. Select desired temperature from 150°F to 450°F with the top dial. Choose bake, toast, convection bake, or broil function with the middle dial. Use the lower dial to turn on the oven with convenient 30-minute cooking timer with ready bell, or stay-on mode. Even cleanup has been made easy by the front-removable crumb tray that slides straight out.



Product Name/MSRP

Hamilton Beach® Easy Reach™ Convection Oven
Model: 31126 MSRP: \$69.99

Availability: Now

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

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Recipe from our Kitchen

Hot Mexican Bean Dip



Ingredients

- 2 cans (15 oz. each) black beans, well-drained
- 8 oz. Monterey Jack cheese or Cheddar cheese, shredded
- 1/2 cup sour cream
- 1/2 cup salsa
- 1 teaspoon hot pepper sauce

Directions

1. Preheat oven to 350°F.
2. Place black beans, half of the cheese, sour cream, salsa and hot pepper sauce in food processor bowl. Process until slightly chunky.
3. Spoon into shallow 1-quart casserole dish.
4. Sprinkle remaining cheese on top.
5. Bake 15 minutes or until bubbly.
6. Top with additional cheese, salsa and sour cream, if desired. Serve with tortilla chips.

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