



The SQ Professional Halogen Oven, from the Blitz Range, is a game changer. Ever forgotten to defrost the meat and dinner time is fast approaching? Or are you looking for an easier way to cook a roast for the entire family? No problem, the Halogen Oven can do all of this and more in a simple, convenient and user-friendly way.



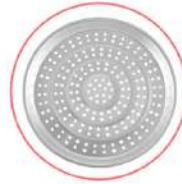
**Two-Way Rack**

The two-way rack is a handy feature, as it can be used to make an extra shelf in the oven to create more cooking space. It's also reversible so you can keep ingredients close together to lock in all the flavours.



**Protective Basket**

The protective basket ensures no mess is made on surfaces when using the Blitz Halogen Oven and helps to protect your hands from the heat of the appliance.



**Steamer**

Another excellent feature of the Blitz Halogen Oven is the additional steamer attachment which is ideal for cooking perfectly steamed vegetables and fruit, with ease.



**Low Rack**

The low rack is a great feature for grilling food plus, it keeps food well ventilated while cooking and helps to ensure even cooking across the food. It can also be used as a fat drainer.



**Tongs**

Use the metal tongs included to easily turn and stir your delicious recipes to get them perfectly cooked and bursting with flavour.



**Extender Ring**

If the large 12 litre fill capacity isn't quite enough then simply use the extender ring, included in the set, to add extra 5 litres to the capacity. With 17 litres worth of space to cook your tasty meals and sweet treats, you're sure to have enough room to cook for you, the family and a few extras too.



The Halogen Oven can be used to cook the meat and veg in your meals all together, prepare sweet treats or even defrost and roast an entire chicken without breaking a sweat – 40 times faster than a conventional oven! Buy yours now and you'll find yourself wondering what you ever did without it.

