



Halogen Oven

Instruction Manual



Item No. 43850

SAFETY INSTRUCTIONS



IMPORTANT: Read these instructions carefully before using this appliance and keep them for future reference.



Warning! Read all safety warnings and instructions. Failure to follow these may result in electric shock, fire and/or injury.

- **The intended use of this appliance is explained in this instruction manual. The use of accessories other than those recommended may present a risk of personal injury.**
- **Always check the mains voltage corresponds to the voltage on the rating plate.**
- **If the supply cord is damaged it must only be repaired or replaced by a suitably qualified person.**
- **Do NOT position appliance where it can be reached by children.**
- **Extra caution is necessary when used near children or when left unattended.**
- **The appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of knowledge and experience if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.**
- **Children must not play with the appliance.**
- **Cleaning and user maintenance by children must not be carried out without supervision.**
- **Children of less than 3 years should be kept away unless continually supervised.**
- **Children aged from 3 years and less than 8 years shall only switch the appliance on/off provided it has been installed in its intended normal operational position and they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.**
- **Children from 3 years and less than 8 years shall not plug in, regulate or clean the appliance or carry out user maintenance of the appliance.**
- **This appliance is for indoor household use only and not commercial or industrial use.**

- Use this appliance only as described in this manual. Any other use is not recommended by the manufacturer and may cause fire, electric shock or injury.
- Always unplug the appliance after use and before cleaning.
- Store the appliance out of reach of children when not in use.
- Store in a clean dry storage area when not in use.
- Always ensure any vents or outlets are clear from blockages which may impact on the products function or safe use.
- Always unplug this product from the mains by pulling on the plug not the power cable.
- Only use a soft cloth with mild soapy water to clean this product. Do not submerge this product in water or any other liquid.
- Do not use the appliance for other than its intended use.
- Never touch the Glass surface when in use or immediately after use. Always use the handles that are provided.
- To protect against electric shock never immerse this product in water.
- Always switch off appliance & the socket and allow to cool before cleaning.
- Only use specified accessories, (by manufacturer) with this appliance
- Do not operate in damp or very humid conditions.
- Do not cover any part of the oven when in operation.
- Do not locate the oven directly beneath a socket outlet.
- Never touch the glass during operation as it will become extremely hot.
- Position the cord so that it cannot become a hazard.
- Ensure that the cord does not touch the hot surface.
- Never move this appliance when it is HOT.
- Do not use this appliance other than for its intended use.
- We recommend that you always use an oven glove when handling the lid of the oven.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Only use on a flat, stable & heat resistant surface.
- Do not position below curtains or other combustible sources.

USING THE APPLIANCE

- Remove the lid and place the chosen steel rack into the oven, (low rack or high rack), when using the oven ensure that there is adequate space between the food and the lid.
- Always ensure that there is at least 3" clearance between the bowl and other surfaces.
- Replace the lid and plug the appliance into the wall socket.
- Press down the lid handle & listen for the audible click, this indicates that the oven is now ready for use.
- Set the timer for the required time to cook the chosen food.
- Set the temperature that is required to cook the food. The heat lamp will then activate & the cooking process will begin.
- The oven is thermostatically controlled and once the cooking temperature is reached the heat lamp will turn off, if the temperature drops the oven will automatically start to heat up again.
- When your food is cooked remove the lid using the carry handle provided whilst wearing oven gloves.
- Only place the lid on a heat resistant surface (never place the lid face down onto laminated surfaces, wood surfaces or any other flammable surfaces).
- Carefully remove your food from the oven using the tongs that are provided. (It is also recommended that you wear oven gloves).
- You can use the supplied extender ring to increase the capacity from 12L to 17L.

TIPS

- Remember to distribute food evenly in the oven to ensure an even flow of air all around the food.
- The first time you try a recipe, check the cooking process through the tempered glass bowl as the cooking time in the oven may be a lot shorter than in a conventional oven.
- Since it is practical to place food directly on the wire rack, you may want to spray it with a non-stick spray to avoid sticking.
- The oven is self-cleaning. Simply put 2" of water in the bottom and set the temperature to 100 degrees celcius for 10-12 minutes.
- There is a frying basket included, this is useful for cooking smaller items (fries etc) that would fall through the wire rack.

HOW TO FRY

- You can get the effect of deep-fat French fries without all the oil by lightly coating potato chips in cooking oil and allowing the excess oil to drain away. Or by spraying the potato with a low fat oil spray.
- To make delicious fried chicken, dip chicken pieces in batter and then in cooking oil, drain excess oil and cook according to chart provided.

HOW TO TOAST

- You can get perfectly toasted bread and snack with the oven without preheating. Simply put the food directly on wire rack and watch it toast. It will be crisp on the outside and stay soft on the inside.
- You can also improve stale snack food like crackers, chips and even cookies by placing them in the oven for a few minutes at maximum temperature to bring back their crunchiness.

HOW TO DEFROST

- You can use the oven to defrost frozen food more evenly than a microwave, simply set the temperature at 100°C and check the food every 5-10 minutes.

HOW TO GRILL

- Place the food directly on the wire rack (low or high rack)
- For very thick cuts of meat , turn the food at the halfway point
- Like roasting, grilling time may vary depending on cut, size, amount of fat, etc.

HOW TO STEAM

- You can steam vegetables at the same time you cook your Main dish by placing the vegetables in an aluminium foil pouch: add a few drops of water and seal the pouch.
- You can also add a cup of water in the bottom pot, with savory herbs and spices to steam fish or vegetables, but just a little water.

MEAT & POULTRY SAFE COOKING GUIDELINES

COOKING: Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145 °F (62.8 °C) as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.

GROUND MEATS: Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F (71.1 °C) as measured with a food thermometer.

POULTRY: Cook all poultry to an internal temperature of 165 °F (73.9 °C) as measured with a food thermometer.

**REFERENCE FOR COOKING, (GUIDELINE ONLY)
ALWAYS CHECK FOOD IS ADEQUATELY COOKED.**

FOOD	TEMP.	TIME (MIN)
Chicken	180 - 200°C	30 - 40
Fish	130 -150°C	10 - 15
Pork	180 - 200°C	15 - 20
Cake	140 - 160°C	10 - 12
Lobster	140 - 160°C	12 - 15
Shrimp	150 - 180°C	10 - 12
Crab	140 - 160°C	10 - 13
Sausage	120 - 150°C	10 - 13
Potato	180 - 200°C	12 - 15
Roast Bread	120 - 140°C	8 - 10
Rice	150 - 180°C	15 - 20

CLEANING & MAINTENANCE

- Always switch off, unplug oven from the socket and allow to cool before carrying out any maintenance.
- Never immerse the lid in water, clean with a soft dry cloth.
- Clean the bowl using cold water with a mild detergent.
- If the appliance is damaged in any way do not use it. Consult a qualified electrician for technical advice or repair.

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~50Hz

Rated Power: 1400W

Thermostat: 125°-250°C

Timer 1-60 Minutes

Class 1 BS Plug

PLUG

- This appliance has been fitted with a BS UK compliant plug which should not be replaced or removed.
- The plug is fitted with UK compliant fuse link which is suitable for this type of appliance and should only be replaced by a fuse link of the same rating.
- If access to the fuse link is only possible by removing the plug not use and dispose of the appliance responsibly.
- This appliance is earthed.



Information on Waste Disposal for Consumers of Electrical & Electronic Equipment



This symbol indicates that this product should not be treated as normal household waste and it should be recycled. Please take it to your nearest collection facility or for further details contact your local council or visit www.recycle-more.co.uk.



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