

OYAMATM
Multi-Function
Turbo Convection Oven/Roaster
Model: TRO-110C



Please read Instruction Manual carefully before use!

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Important Safety Information and Instructions

Thank you for purchasing the convection oven. In order to make the best use of this product and use it safely please read the instruction manual carefully and keep for future reference.

Guide to Safe Operation

- Surfaces become very hot during operation, and remain hot for some time after the unit is switched off. Do not touch the lid or the sides of the oven without protective oven gloves.
- All metal items in the oven, such as the cooking grill, can get very hot during cooking. Please be careful when removing these items from a hot oven. Always wear oven gloves or use the tongs supplied.
- Due to the high surface temperatures this product reaches when in use, keep children and pets away from this product.
- Never place unprotected hands inside the oven when in use.
- Use on a secure and stable worktop, and do not place near the edge of the work surface. Always make sure that children cannot reach the product or any loose cables.
- Do not place the product where it can either fall or be pulled into water or any other liquid.
- Never immerse the cord, plug, or lid/control panel of the product in water or other liquids.
- Never leave the product unattended while in use.
- Use the handle and wear oven gloves when lifting the lid from the glass oven.
- Use the product for its intended use only.
- Do not use any other accessories or attachments not recommended by the manufacturer. They may result in fire, electrical shock, or personal injury.
- Never operate the Convection oven if it has a damaged cord or plug. If the Convection oven has been dropped or damaged, please return this product to a customer service center, or qualified electrician for examination and repair.
- Only touch the product on the handles when in use.
- The lid/control panel should be placed on the worktop resting on its side.
- Always remove the lid away from you so the escaping steam is channeled away from your face.
- Do not move the oven when in use.
- Take care when removing the lid for possible drips or splashes.
- Always remove the plug from the socket whenever the oven is not in use, when cleaning, or whenever there is a power failure. Remove from the socket by pulling on the actual plug not the cable.
- Regularly check the cable and plug for any signs of damage.
- For safety reasons, a broken or damaged mains cable may only be replaced by an equivalent cable from the manufacturer or similarly qualified person.
- Never use the cord to carry the product.
- Do not let the cord hang over the edge of the table or worktop, or touch hot surfaces.
- The Convection oven is for domestic use only; it is designed to handle normal household quantities. It is not suitable for continuous or commercial operation.
- Do not use outdoors or operate where aerosol (spray) products are being used or where oxygen is being administered.
- Re-tighten screws if base becomes loose.

- The heating element will switch on and off for temperature regulation. This is quite normal.
- **Please note:** The handle on the lid works as a safety mechanism, if the lid is not on properly or the lid is off the oven, it will automatically turn off.
- Do not disassemble the product or attempt to modify the plug in any way. There are no user serviceable parts.
- Do not place on or near a hot gas or electric hob or in a heated oven.
- Be careful when disposing of hot liquids, particularly fat or oil.
- Use extreme caution when removing pans or cooking racks from the Convection oven.
- If baking cakes, for best results use a cake ring mould (with a hole in the middle).

Before Use

- Wash the glass oven, plastic base and cooking rack in hot soapy water and allow to dry thoroughly.
- Always ensure that the oven is on a stable heat proof surface.

IMPORTANT: DO NOT IMMERSE THE LID IN WATER OR IN A DISHWASHER. THE OUTER SURFACE CAN BE CLEANED BY DISCONNECTING FROM THE POWER SOURCE AND WIPING CAREFULLY WITH A DAMP DISHCLOTH OR SPONGE.

ALWAYS DRY THOROUGHLY BEFORE USE OR RECONNECTING TO THE POWER SUPPLY

Assembly

- Place plastic base on a firm stable surface.
- Place glass oven inside the base.
- Place dual level cooking rack in the liner glass oven according to cooking requirements. The tongs supplied can be used if required.
- Place good on the cooking rack.
- Place glass lid on top of the oven. The lid should fit into the base evenly.
- Set time and power according to cooking requirements. (Refer to recipe suggestions from page 4).

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New and Improved UL certified Safety Lock

Please read following information carefully!

There is a new safety lock mechanism built-in to the handle of this OYAMA Turbo Convectional Oven lid's handle. When lifting up the lid's handle the oven will automatically turn off the power. To restart the power, press the new safety lock tab in on the handle and then press the handle down completely.

Pushing Down the handle;



1. Pressing the new safety locking tab on the handle



2. Pushing down the handle completely so it rest on the oven heating lid.



3. Turn the TEMPERATURE dial to select the desired cooking temperature



4. Turn the TIMER dial to select the desired cooking time

Beef Roast(3lb)	CookingTime(Min)	Temperature	Rack used
Rare	35-40	175°C	Low rack
Medium	45-50	175°C	Low rack
Well	55-60	175°C	Low rack

Steak	CookingTime(Min)	Temperature	Rack used
Medium rare	8-10	250°C	High rack

Eggs	Cooking Time(Min)	Temperature	Rack used
Poached	5-6	175°C	Low rack
Soft-boiled	4-5	200°C	Low rack
Omelette	10-12	175°C	Low rack

	Cooking Time(Min)	Temperature	Rack used
Fish	10-15	130-150°C	Low rack
Crab	10-13	140-160°C	Low rack
Peanut	10-15	140-160°C	Low rack
Sausage	10	120-150°C	Low rack
Bread	8-10	120-140°C	Low rack

USER GUIDE AND RECEPES



【FRENCH FRIES/POTATO CHIPS】



【Method】

To make French fries slice potatoes into $\frac{1}{2}$ inch spears. Preheat roaster to 250°C for 6 minutes before cooking. Place wire rack into glass bowl of roaster. Spread potatoes evenly in a 9 inch non-stick baking pan. If desired, brush or toss with a small amount of added crispness. Reduce heat to 200°C and cook potatoes for 10 minutes for French fries. Reduce temperature to 180°C and cook 5 minutes more for chips.

【Ingredients】

2 medium potatoes/washed and peeled.

【ROAST CHICKEN】

【Ingredients】

1.2 to 1.7 kgs chicken
salt and pepper
soy sauce
few pieces sliced carrot,
onion, or celery
butter or margarine
honey(optional)



【Method】

Wash chicken and remove neck and giblets. Dry excess moisture with a towel or cloth. Rub inside cavity well with salt and pepper. Add vegetables to cavity. Sprinkle skin with soy sauce and salt. Tie legs together with string to keep attractive shape. Brush skin with butter or margarine and honey if desired. Place on rack in pot and roast at 180°C for 35 to 40 minutes. May cook potatoes and/or peas in pot at same time if desired.

【BAKED FISH】



【Ingredients】

4 catfish(or fish of choice) filets
Greek Seasoning
garlic powder
liquid smoke
paprika
lemon juice
lemon
pepper,optional

【Method】

Line a baking pan with foil.Brush lemon juice on filets.Sprinkle both sides of filets with garlic powder,Greek seasoning & paprika.Sprinkle a small amount of liquid smoke on top of each filet.Bake at 200℃ for 10~12 minutes,or until fish is done. You may add lemon pepper if desired.

【HONEY CHICKEN WINGS】

【Ingredients】

- 21/4lbs chicken wings
- 2 tbsp honey
- 1 tsp chopped ginger
- 2 tbsp lemon juice
- 2 tbsp soya sauce

【Method】

Trim excess fat from chicken wings and remove tips. Pat wings dry and place in a bowl. Combine lemon juice, soya sauce and ginger. Pour over chicken wings, turn and let stand for 3 to 4 hours while turning occasionally. Mix honey, tomato, paste and 2 tbsp of marinade. Remove chicken wings and place on dual height rack in the electric roaster. Roast for 10 minutes at 165°C. Remove wings and roll in honey/tomato mixture. Return wings to wire rack and cook 5 minutes. Remove and roll in mixture again and cook for final 5 minutes.



【ROAST LEG OF LAMB】



【Ingredients】

1.7 kgs fresh or frozen lamb loin
roast
2 or 3 cloves garlic, halved (optional)
1 or 2 tablespoons Worcestershire
or soy sauce
salt
pepper

【Method】

Place roast on rack. Season well with salt and pepper. Insert garlic into meat and sprinkle with Worcestershire or soy sauce. Roast at 165°C for 1½ to 2 hours or until meat thermometer registers 80°C (Frozen roast will take 2½ to 3 hours). Remove roast from rack and allow to stand.

【BAKED RAW OYSTER WITH CHEESE AND MASHED GARLIC】

Ingredients:

1. Oysters: 8
2. Seasoning: Roasted garlic sauce and salt as needed.

Method:

1. Pry the shell of the fresh raw oysters with a small knife, and wash it for further cooking.
2. Put the raw oysters on the low rack,

roast them for 10 min at the temperature of 250℃, and then brush the roasted garlic sauce on the oysters and roast for another 2 min. Then the dish is available to eat.

Warm suggestion:

Although the lemon juice is not added in the roasted oysters, the roasted oysters will not have the fish-like smell after brushing the roasted garlic sauce on the oysters. The flavor is different from the oysters spreading the western-style seasoning sauce, thus presenting the original flavor of oysters.



SUNSHINE ORANGE NUT BREAD

Ingredients

- 1 ½ cups all purpose flour
- 1 ½ cups sugar
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1/4 cup vegetable oil
- 1/4 cup apple sauce
- ½ cup fresh orange juice
- 2 eggs
- 1 cup chopped hazelnuts, pecans or walnuts

Method

Place wire rack into wok of roaster. Reduce heat to 175°C and bake loaf for 45 minutes. Combine orange juice and sugar in a small saucepan and simmer for 5 minutes, stirring constantly. Spoon hot glaze over bread as soon as it comes out of the roaster. Cool in the pan or on wire rack.



RICH AND DARK FUDGE CAKE

Ingredients

- 1 cup flour
- 1 cup sugar
- 1/2 cup cocoa
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg slightly beaten
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla
- 1/2 cup boiling water



Method

Place wire rack into wok of roaster. Reduce heat to 175°C and bake for 30 minutes. Cool in pan 10 minutes, remove from pan to wire rack. Cool completely. Frost as desired.

【SALT-GRILLED KING PRAWNS】



Ingredients:

1. Greasy-back prawn 500g
2. Crude salt, wine and ginger slices as needed

Method:

1. Preserve the greasy-back prawn in the marinade for 5 min.
2. Put the prawn on the roasting plate in order, and then put the roasting plate on the low rack.
3. Roast the shrimp for 15 min at the temperature of 200℃. Then the dish is available to eat.

Warm suggestion:

It is better to use the crude salt in salt-grilled food, because the taste will be stronger and the roasted meat is delicious and tasty.

【GRILLED SHRIMP】



【Ingredients】

- 1 1/2 pounds jumbo shrimp (peeled and cleaned)
- 1 1/4 cup melted butter or margarine
- 1 garlic clove, peeled and minced
- 2 tablespoons lemon juice

【Method】

Rinse and pat dry shrimp. In small bowl, combine melted butter or margarine with garlic and lemon juice. Set aside, place elevated wire rack into wok of roaster. Reduce heat to 220℃. Brush shrimp with butter mixture and arrange directly on wire rack. Grill shrimp for 8 to 10 minutes. Serve hot with lemon flavored rice.

【ROAST LEG OF LAMB】

【Ingredients】

leg of lamb
clove of garlic
several sprigs of fresh rosemary
2 tsp. Brown sugar
salt and pepper to taste



【Method】

Cut all excess fat from meat. Peel garlic and rub garlic over meat. Take leaves from rosemary sprigs, mix with brown sugar and salt and pepper, and sprinkle over meat. Place lamb on low wire rack in 200°C roaster. Cook for about 20 minutes, turn meat, reduce thermostat to 180°C and cook for another 60 minutes or until done to your taste. Vegetable can be roasted around the meat during the last 45 minutes at 200°C

【EASY QUICHE】



【Ingredients】

frozen short crust pastry
1/2 cup milk
1/2 cup chopped bacon
1 tomato slice
4 eggs
1 onion diced
1 tablespoon butter
parsley
salt
pepper
basil(to taste)

【Method】

Line a 22.5cm pie dish with pastry. Cook on wire rack in preheated oven (to 220°C) at 175°C for 12-15 minutes. Mix all remaining ingredients together and pour into hot pastry. Bake for 30-45 minutes on 175°C until set and golden brown.

【BAKED PIZZA】



【Ingredients】

One frozen pizza, no larger than 11 inches or used individual pieces.

【Method】

Preheat roaster to 250°C for 6 minutes before cooking. Place wire rack into wok. Place the elevated cooking rack upside down on top of the pizza so that the elevated rack is used because the strong force of the MULTI COOKER roaster will blow the toppings on the pizza around). Keep the temperature at 250°C and cook for 5~7 minutes.

【BAKED BREAD】



【Ingredients】

- 4 russet potatoes, scrubbed
- 1 tbsp solid vegetable shortening

【Method】

Preheat roaster to 200°C. Dry potatoes well and rub all over with solid shortening if you like a crispy skin. If you prefer a softer skin, skip this step. Prick each potato several times with a fork. Bake in 200°C–250°C roaster for 25 minutes. Remove potatoes from oven and immediately cut a slit in the top of the potato to release steam.

【PUMPKIN SCONES】

【Ingredients】

- 1 teaspoons butter
- 1/2 cup sugar
- 1 egg
- 2 cup flour, self-raising
- 1 cup pumpkin, cooked-(cold), master
- 1/8 teaspoons salt



【Method】

Grease a scone tray or baking tray. Cream together the butter and sugar until light and fluffy. Add egg and beat well. Add pumpkin, flour and salt and fold in by hand. Knead lightly and cut into 1 inch squares. Preheat the roaster at 175°C for 10~13 minutes. Place close together on the scone tray and bake at 220°C until well risen and golden on top (about 10~15 minutes).

【 GARLIC BREAD 】

Ingredients:

Bread: 1 piece

Roasted garlic sauce as needed

roasted garlic sauce on it, and roast the bread for 5 min at the temperature of 200°C. Then the bread is available to eat.

Seasoning:

1. Cut the bread into slices with length of 1.5cm.
2. Put the cut bread on low rack, brush

Warm suggestion:

If spreading one thick layer of tasty garlic sauce on the bread before roasting, the roasted bread will turn steaming-hot and have wonderful and strong garlic flavor, thus making you enjoy it with one piece after another.



【STEAMED VEGETABLES】

【Ingredients】

Vegetable

【Method】

Clean and cut vegetable as desires. Wrap a small amount of vegetable with oil, making several packages. Before sealing, sprinkle 2 teaspoon of water into each package. Seal tightly. Place them directly on the wire rack. Most soft vegetable (such as zucchini, onions, peas) will take 15 to 20 minutes and most hard vegetable (such as carrots and potatoes) will take 30 to 40 minutes. Test for doneness.





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