

EN-70

Convection Oven

MANUAL

This manual contains important information regarding this unit. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. PLEASE READ!

WARNINGS

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - The product can not be cleaned when the power is on. Unplug the oven before maintaining. Clean it when the oven gets cooled inside. Do not use acid cleanse for cleaning.
 - This appliance shall not be cleaned with a water jet. Use dry cloth to clean the greasy dirt inside the oven, then clean with half-dry cloth. Do not clean with water directly. Remove the tray and rack from the oven and put them into the water with cleanse. When they are dry then put into oven.
 - This product needs to be used by qualified people. The operator should read user's manual carefully to get to know the functions, purposes and instructions.
 - User's manual should be kept properly for future reference.
 - This product can only be used for toast food. It is not proper for any other use. The oven only allows operation temperature with the range of 50-300°C.
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- Do not touch any hot surfaces
 - Plug only into a 3-hole grounded electrical outlet
 - Do not immerse unit, cord or plug in liquid at any time
 - Do not operate unattended
 - Do not use this unit for anything other than intended use
 - Do not use outdoors
 - Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
 - Keep children and animals away from unit
 - Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
 - Ensure that the designated power supply is adequate for continual usage and the voltage is correct

BEFORE USE

- Remove all packing and protective plastic coating from the side panels
- Operate the oven for 1 hour at 200°C (400°F)

Technology Parameter

Voltage: 220-240V 50/60HZ

Power: 2.88KW

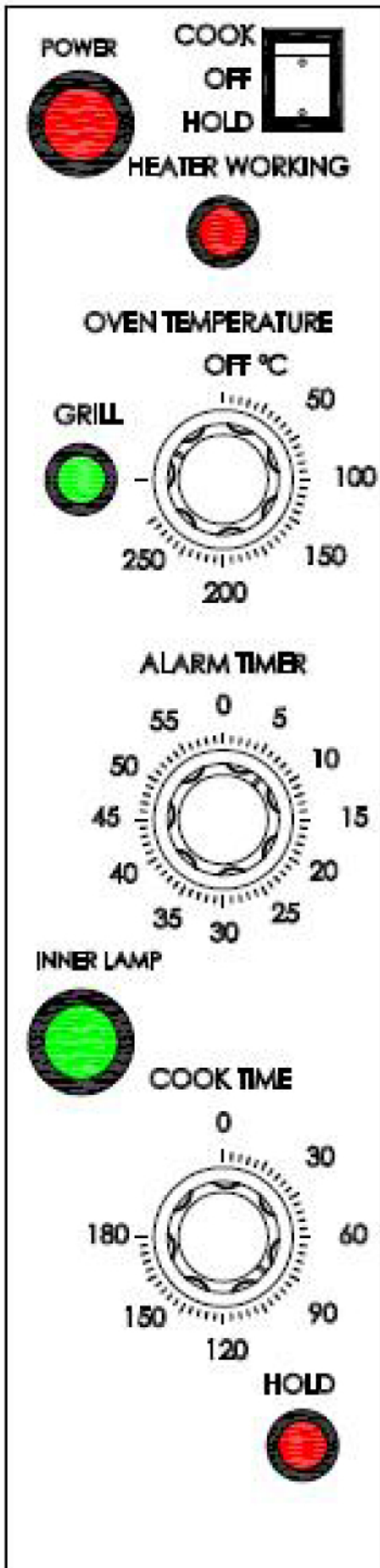
BUTTON FUNCTION

1. "POWER"—Push for power on and off.
2. "COOK-OFF-HOLD"—Main switch, select the oven work to cook food or hold food in 85°C or off.
3. "OVEN TEMPERATURE"—Control the oven inside temperature. If you turn it to "GRILL" position, the function is for grilling food, and the grill indicator will be on.
4. "ALARM TIMER"—Only be a reminder. Not control any heater working.
5. "INNER LAMP"—Push it anytime, you could turn on the inside lamp to check the baking food.
6. "COOK TIME"—Control the cooking time, when it reaches 0, the cooking work is end.
7. "HEATER WORKING" indicator—This indicator on, the heater is working. When the oven temperature reaches your pre-set temp., it will be off.
8. "HOLD" indicator—This indicator on, the oven is keeping the food in 85°C. The timer can not control the oven now. If you want finish the hold function, just push the main switch from "HOLD" to "OFF" position.

OPERATION

● COOK

1. Push the "POWER" button on. Once on, the "POWER" switch will illuminate.
2. Push the "MAIN SELECT SWITCH" to "COOK" position.
3. Set the "COOK TIME" by turning the 180 MIN timer knob clockwise to the required time. When the timer go back to 0



position , the power will be off.

3. Turn the thermostat of "OVEN TEMPERATURE" to desired temperature from 50°C to 250°C. The "HEATER WORKING" indicator will be on.

4. Once the oven is up to temperature, the "HEATER WORKING" indicator will be off, then place food inside oven. Avoid delays in loading the oven with the door open as this will delay the ovens temperature recovery.

****Note: the ovens fan will switch off and the oven lights will illuminate when the door is opened.***

****Note: This "ALARM TIMER" 60 minutes time is completely independent of the oven control. JUST A REMINDER.***

5. To view the product while baking, press the "INNER LAMP" button on. The light will stay on while latched in this position.

6. When the time reached 0 minutes the timer will sound once and the power off.

7. Remove the cooked food from oven.

● HOLD

YOU COULD HOLD THE COOKED FOOD IN 85°C FOR A LONG TIME.

1. Cook food first, the cooking procedure is like the above "COOK" instruction No.1#-No.6#.

2. Push the "MAIN SELECT SWITCH" to "HOLD" position.

3. The main oven thermostat is off and a pre-set hold thermostat 85°C located inside will control the oven to keep the food warm at the serving temperature as long as required until

****Note: After pushing the "MAIN SELECT SWITCH" to "HOLD" position, All the "ALARM TIMER" 60 minutes timer and "COOK TIME" 180 minutes timer are completely independent of the oven control.***

● GRILL

1. Push the "POWER" button on. Once on, the "POWER" switch will illuminate.

2. Push the "MAIN SELECT SWITCH" to "COOK" position.

3. Set the "COOK TIME" by turning the 180 MIN timer knob clockwise to the required time. When the timer go back to 0 position , the power will be off.

4. Turn the "OVEN TEMPERATURE" fully clockwise until the "GRILL" position is reached. The "GRILL INDICATOR" will illuminate indicating that the grill function has been set. The heating indicator will also illuminate whenever the element is on.

It is also recommended that the GRILL mode is only used with the oven door open as the oven fan is then automatically off. If however the GRILL mode is used with the door closed, the elements will cycle on/off when oven temperature rises above 300 degrees C (570 degrees F) to prevent the damage to the oven.

5. Place oven rack normally on the top position. When the element has reached bright red (5 minutes), position the dish under the grill element. Heat food on one side and then turn on the other side. It is not recommended to close door when grilling.

Set the ALARM TIMER by turning the knob clockwise to the required time. The time can be adjusted in either direction throughout cooking. For cooking less than 10 minutes, first set to greater setting, then turn down to the required time period.

Note: This ALARM TIMER 60 minute oven time is completely independent of the oven control

6. Remove food from oven. This convection oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven. When the door is opened the fan will switch off but elements will remain on to provide quick heat recovery. A high powered top element is fitted for cooking.

TIPS

Browning

Different foods may be cooked together, e.g. baking and roasting may be carried out at the same time. Food which requires a slightly higher temperature or more browning should be placed at the top of the oven so that the broil element may be selected (with the door shut) during the last few minutes of cooking. As the top element is quite powerful, keep a close watch on browning progress.

COOK

Turn the oven thermostat to 50-250°C.

Turn the cook timer(180 minutes) to your desired time.

The information provided below is just for reference; please take your consideration when cooking.

FOOD	TEMP C	TEMP F	TIME
Sponges	165	330	10-12 mins
Small Cakes	165	330	8-12 mins
Butter Cakes	160	320	35 mins
Fruit Loaf	150	300	40-50 mins
Macaroons	160	320	15-20 mins
Biscuits	140	285	12-20 mins
Shortbread	130	265	15-20 mins
Scones	200	390	10-12 mins
Madeira	165	330	35-50 mins
Bread	175	350	25-35 mins
Plain Fruit Cake	165	330	1-11/2 hrs
Rich Fruit Cake	130	265	2-3 hrs
Gingerbread	140	285	35-50 mins
Baked Custard	130	265	50 mins
Souffle	165	330	25 mins
Rice Pudding	130	265	2-3hrs
Pastry			
Puff	220	430	8-12 mins
Short	175	350	8-12 mins
Flakey	205	400	8-12 mins
Jam	185	365	12-20 mins
Fruit	185	365	35mins

BAKE

Turn the oven thermostat to 150-250°C.

Turn the cook timer(180 minutes) to your desired time.

The information provided below is just for reference; please take your consideration when cooking.

MEAT	TIME per kg
Beef-Bare	30-40min
Beef-Medium	40-45min
Beef-Well Done	50-60min
Veal	50-70min
Lamb	30-40min
Duck	50min
Goose	50min
Turkey	30-40min
Chicken	
-under 1 kg	50-60min
-over 1 kg	40min

GRILL

Turn the oven thermostat to Grill. Place an oven rack normally on the second position from the top. Place the food on a grill tray. This allows fat to drain, to prevent smoking. When the element has reached a bright red (5 minutes) position the dish under the grill element. Heat food on one side then turn on the other side. Toast sandwiches, etc. on a scone tray on the top rack position.

It is not recommended to close the door when grilling.

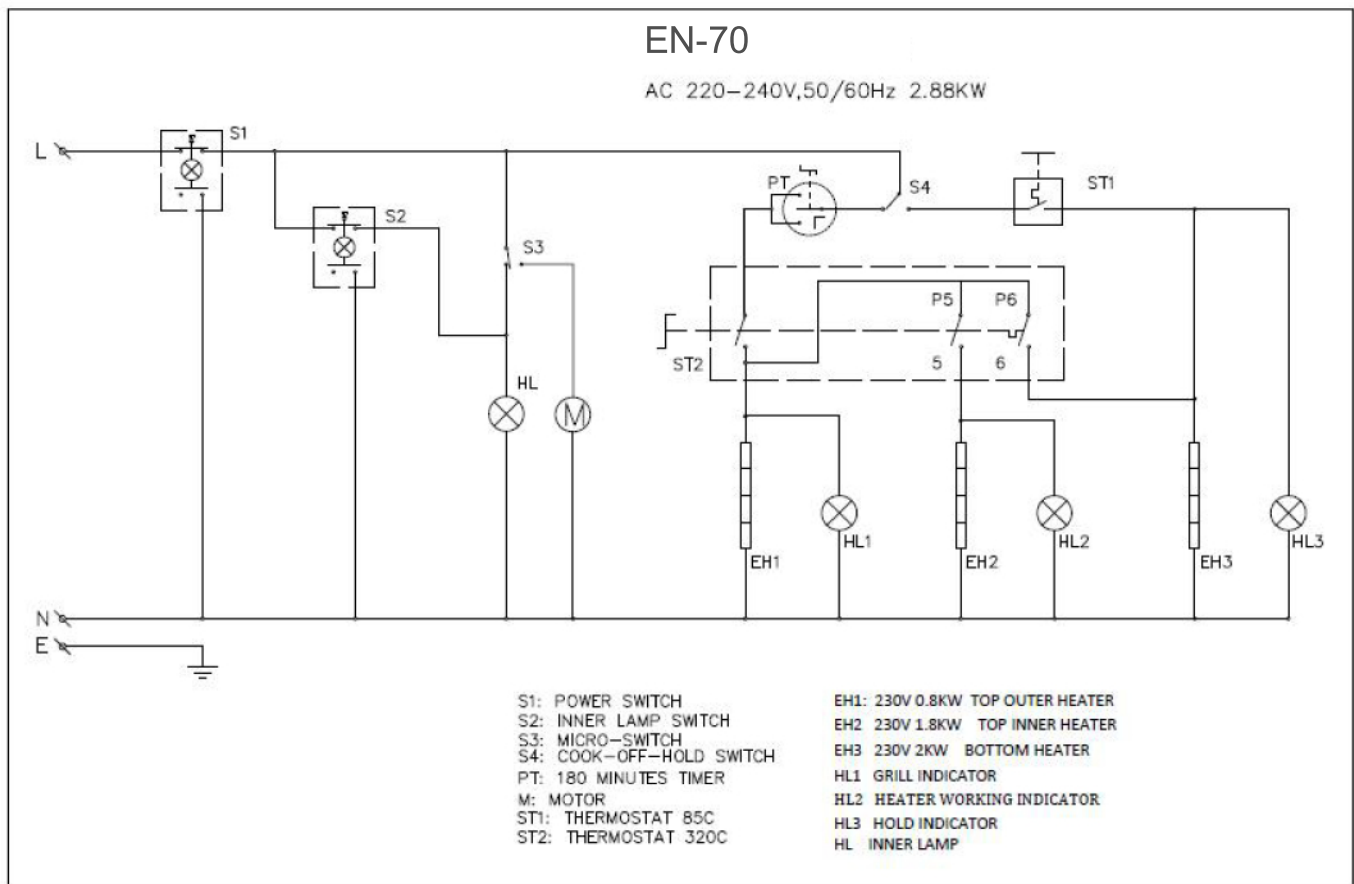
The information provided below is just for reference; please take your consideration when cooking.

Food	The time needed for each side(mins)
Meat steak—25mm thick	
-thin	6-8
-medium	9-11
Ribs	
-25mm thick	12-15
Bacon	3-4
Ham 15mm thick	8-10
Tomato-half	10-12
Mushroom	10-12
onion-original piece	10-15

HOLD

After cooking food have been finished, push the main switch to “HOLD” position, then hold the oven at a preset temperature (85°C) indefinitely to maintain food at a serving temperature after cooking has been completed.

ELECTRIC DIAGRAM



CLEANING

NOTE: To maintain cleanliness and increase service life, the oven should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock

1. Clean the exterior with a good quality stainless steel compound.
2. To avoid damage, do not use abrasive cleaners or scouring pads.
3. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
4. To clean the interior, ensure that the oven chamber is cool.
5. Take care not to damage the fan or the tube on the right side of the oven as this controls the thermostat.
6. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
7. Clean oven door glass with conventional glass cleaner.
8. To remove oven racks, slide to the out position, raise the front edge up, and lift out. Different types of food trays can be placed on oven racks.
9. To remove side racks, undo the thumb screws (counter-clockwise rotation) securing rack to the oven wall. Swing the rack towards the center of the oven to disengage location pin in the front and pull the rack to remove. To replace, engage rack in rear holes. Swing towards side of oven to engage in front hole, and replace thumbscrew
10. Lift out the bottom element cover and thoroughly clean once per week
11. To remove the oven seals, hold at the center position and pull forward until the seals unclip. Remove the side seals first, then the top and finally the bottom. The seals may be washed in the sink, but take care not to damage them as they are fragile. To replace, face the lip towards the oven opening. Fir the top and bottom seals first, then the side seals.