

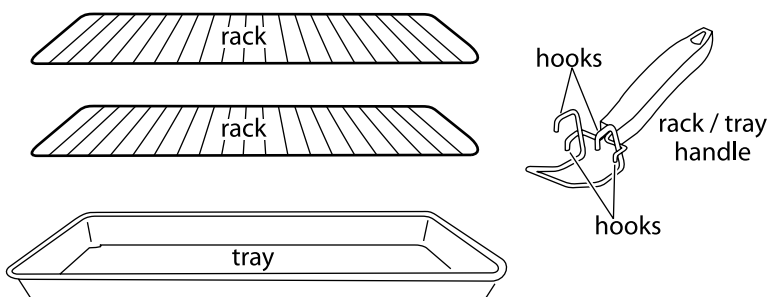
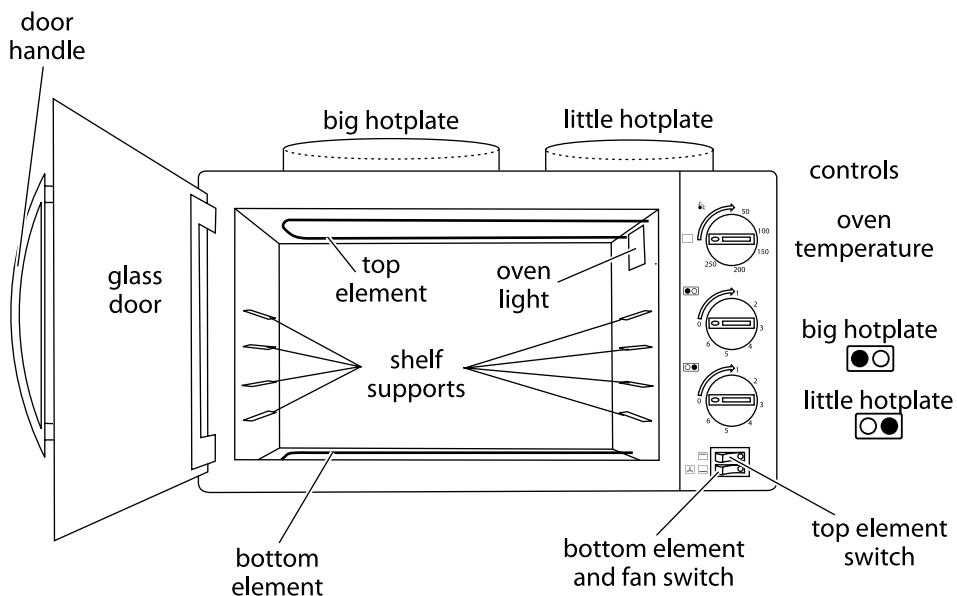


Russell Hobbs

Smart in the kitchen...



instructions and guarantee



Read the instructions and keep them safe. Pass them on if you pass the mini oven on. Remove all packaging, but keep it till you're satisfied the mini oven works.

important safeguards

Follow basic safety precautions, including:

- 1 The mini oven must only be used by or under the supervision of a responsible adult. Use and store the mini oven out of reach of children.
- 2 Don't put the mini oven in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Sit the mini oven on a stable, level, heat-resistant surface, at least 75cm (30") above floor level, and leave 50mm (2") of clear space all round.
- 4 Food, fat, and oil, when heated, may burn. Don't use the mini oven near or below curtains or other combustible materials.
- 5 Check that you can open the door without causing an obstruction.
- 6 Use oven gloves, or a folded towel, when filling or emptying the oven.
- 7 The door and all surfaces of the mini oven will get hot whether you're using the oven or hotplates – don't touch, and keep children away.
- 8 Don't use cold water or a cold wet cloth on the glass door when it's hot. It may break.
- 9 Keep pan handles out of the way, so they can't be caught or knocked.
- 10 This appliance must not be operated by an external timer or remote control system.
- 11 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 12 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- 13 Keep the mini oven and the cable away from hotplates, hobs or burners.
- 14 Unplug the mini oven when not in use, before moving and before cleaning.
- 15 Don't use the mini oven for any purpose other than cooking food.
- 16 Don't use the mini oven if it's damaged or malfunctions.
- 17 If the cable is damaged, return the mini oven, in order to avoid hazard.






household use only

before using for the first time





Check that you've removed all the packaging from inside the mini oven. Make sure there's nothing wedged round the top element, on the mini oven ceiling.

Now you must burn the protective coatings off the elements. This generates fumes, so if you suffer from any breathing problems, get someone else to do it (even if you don't suffer from anything, it's not a bad idea to get someone else to do the dirty jobs).

- 1 Open the kitchen windows, and make sure the room is adequately ventilated.
- 2 Plug the mini oven into the power socket (switch the socket on, if it's switchable).
- 3 The oven light will come on and stay on as long as the mini oven is plugged in.
- 4 Turn both hotplate controls  and  to 6, leave them for 8 minutes, then turn them to 0, and let the hotplates cool.
- 5 Switch the top and bottom elements on by pressing the left side of both switches.
- 6 Turn the oven temperature control  to 200, leave it for 8 minutes, then turn it back as far as it'll go
- 7 Switch both elements off by pressing the right side of the switches, and let the oven cool.

door

Keep the door closed.

Whether you're using the top element  on its own to keep food warm, or both the top  and bottom   elements together to cook food, the door must be closed, otherwise the thermostat won't be able to control the oven temperature.

★ The door gets hot – even though you're using the handle, wear oven gloves.

rack and tray

The racks and tray slide on the shelf supports at the sides of the oven. Use the supports to hold the food you're cooking as near to the centre of the oven as you can manage, given the constraints imposed by your cookware.

If you don't need the tray to cook on, leave it on the bottom shelf support, to catch drips.



To fit the rack/tray handle, catch the hooks on the top of the rack/tray, then lower the handle till the bottom catches the underside of the rack/tray, then lift. The upper set of hooks fits the tray, the lower set fits the rack.

lights

There's a signal light on the end of each element switch.

The lights will cycle on and off as the oven thermostat operates to maintain the temperature.

hotplates

The middle knob  operates the big hotplate, the next one down  operates the small hotplate. The range is from 0 (off) to 6 (maximum).

pans

Use good quality, flat bottomed pans which make good contact with the hotplate. The base of the pan should be the same size as the hotplate or slightly wider.

If it's too small, you'll lose heat, you'll overheat the pan sides and handle.

If it's too large, the pan may distort. In either case, you may also damage the mini oven.

Don't use a pan that covers both hotplates at the same time (e.g. a catering-size pan).




This, too, may damage the mini oven.

oven

temperature control 

- Turn the temperature control to the cooking temperature you need.

element switches

- The top switch controls the top element – press the left side  to turn it on
- The bottom switch controls the bottom element – press the left side   to turn it on. The fan comes on when the bottom element is working.

oven gloves

Use oven gloves to open and close the door, use them to insert and remove the racks and tray. We've even made the knobs big enough to use while wearing oven gloves, so you've no excuse for burning your fingers.

oven temperatures

Oven temperatures are comparable with those of a standard electric oven. As the oven is small, cooking times will generally be slightly shorter than with a conventional oven.

oven settings

food	setting	food	setting
beef	190-210	pastry	190-210
bread	200-220	pork	190-210
casseroles	140-160	quiche/flan	160-180
chicken	190-210	rich fruit cake	140-160
fish	170-190	scones	190-220
lamb	190-210	sponge cake	160-180
meringue	90-110	Yorkshire pudding	200-220
milk pudding	140-160		

These settings are for guidance only. They're for fresh or fully defrosted food, using both elements, with the door closed (and they're Celcius).

- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

conversion chart

Celsius	Fahrenheit	gas mark	description
50	122	-	for plate warming
100	212	¼	extremely cool
130	250	½	very cool
140	275	1	very cool
150	300	2	cool
160-170	325	3	warm
180	350	4	moderate
190	375	5	fairly hot
200	400	6	fairly hot
210-220	425	7	hot
230	450	8	very hot
240	475	9	very hot

care and maintenance

- 1 Unplug the mini oven and let it cool before cleaning and storing away.
- 2 Wipe up all spillages, to avoid discolouring the surfaces and corroding the hotplates.
- 3 Hand wash the tray, racks, and handle in warm soapy water.
- 4 Wipe the white enamelled surfaces with a damp cloth. If necessary, you may use a little non-abrasive cream cleaner.
- 5 You may use a proprietary brand of oven cleaner on the internal surfaces of the oven. Leave the oven door open afterwards, to dry the oven thoroughly.
- 6 Clean the glass with a proprietary glass cleaner. Don't use cold water or a cold wet cloth on the glass door when it's hot – It may break.

Don't put the mini oven in liquid.

Don't use harsh or abrasive cleaning agents or solvents.

Don't use scourers, wire wool, or soap pads.

discolouration

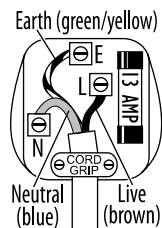
Over time, the heat produced will cause discolouration of the surfaces. This is inevitable, unavoidable, and will not affect the operation of the mini oven.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right).

Customer Service

(correspondence only)
Salton Europe Ltd
Failsworth
Manchester
M35 0HS

Customer Returns

Salton Europe Ltd
Heath Mill Road
Wombourne
Wolverhampton
WV5 8AQ

Customer Service (service@saltoneurope.com)
telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality (excluding bulbs) appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

online

Hit www.russellhobbs.co.uk for more products.