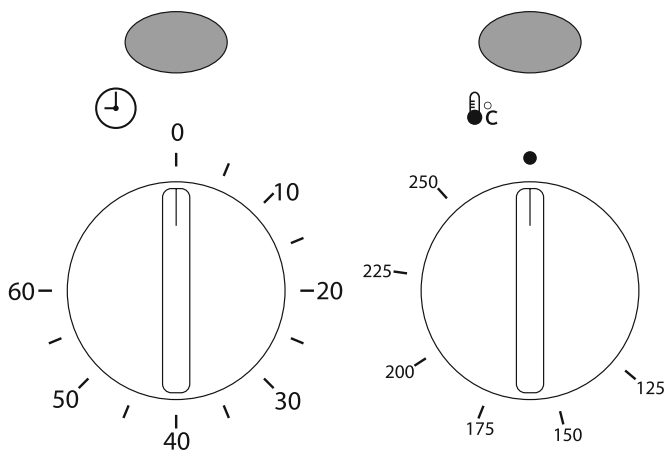
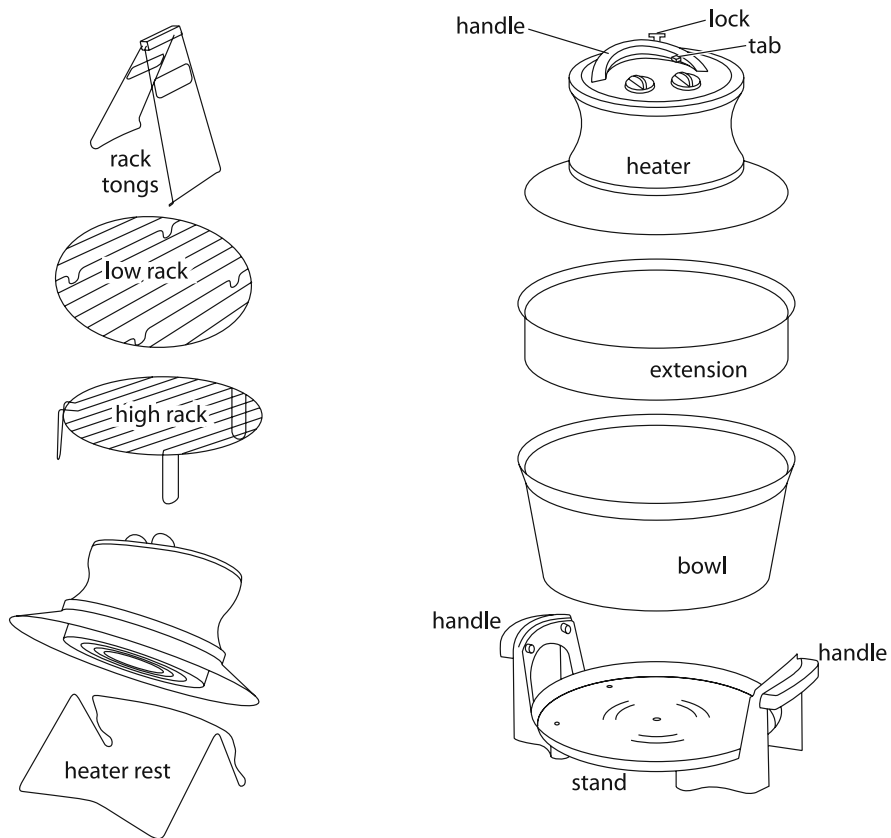




Russell Hobbs



instructions



Read the instructions, keep them safe, pass them on if you pass the appliance on.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 This appliance must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the heater in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Put the stand 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 position the oven near or below cupboards, curtains, or combustible materials.
- 5 Some parts aren't as hot as others, but they're all hot. Don't touch – use oven gloves.
- 6 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- 7 Don't put cold water into the bowl when it's hot – the thermal shock might break it.
- 8 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 9 Don't fit an attachment or accessory other than those we supply.
- 10 Unplug the oven when not in use, before moving and before cleaning.
- 11 Don't turn the timer back towards 0 – you'll break it. If you want to stop it early, unplug it.
- 12 Don't use the appliance for any purpose other than those described in these instructions.
- 13 This appliance must not be operated by an external timer or remote control system.
- 14 Don't operate the appliance if it's damaged or malfunctions.
- 15 If the cable is damaged, return the appliance, to avoid hazard.



household use only



BEFORE USING FOR THE FIRST TIME

- 1 Wipe the inside of the bowl with a damp cloth.
- 2 Sit the bowl on the stand.
- 3 Put both racks into the bowl.
- 4 Fit the heater on top of the bowl.
- 5 Press the lock, and lower the handle.
- 6 Plug the oven into a power socket (switch the socket on, if it's switchable).
- 7 Set the temperature to 200°C.
- 8 Set the timer to 10 minutes.
- 9 The oven may smoke a bit, but it's nothing to worry about – ensure the room is well ventilated.
- 10 When the timer returns to OFF, and the bell sounds, unplug the oven.
- 11 Leave it for 10 minutes, then lift the handle, and set the heater into its rest.
- 12 Leave everything to cool down.
- 13 Wash the bowl and racks in warm, soapy water, rinse, and dry.
- 14 The oven is now ready for use



HOW IT WORKS



- 15 The halogen element reaches maximum temperature almost instantaneously, so pre-heating is not generally necessary, and if you do want to pre-heat, it only takes 5-10 minutes.
- 16 The fan forces air to circulate, so the temperature inside the oven is uniform.
- 17 Cooking times are reduced by 30-40%, compared to a traditional oven.
- 18 Food must be cooked on one of the racks, so that the heat can reach all round.
- 19 If you put anything in the bowl itself, the circulating hot air will only be able to reach the top part of the food. The rest of the food will be heated by conduction, which depends on the make-up of the food. Dense foods like carrots and onions can take forever to cook through.

- 20 Even when roasted on a rack, hard vegetables can take a long time to cook through. We recommend chopping/slicing, then parboiling in a pan, before putting them in the oven.
- 21 Tinned vegetables are pre-cooked, frozen vegetables are usually fresh-frozen.
- 22 You can use an ovenproof dish, casserole, or foil parcels, but rest them on a rack, and make sure there's room for air to circulate between the sides of the dish and the bowl.
- 23 Pasta, cereals, and beans should be cooked, or at least pre-cooked, before putting them in the oven.
- 24 Light ingredients like herbs and spices laid on the surface of foods can be blown around by the fan, so put them under other ingredients, or glue them down with oil or sauce.
- 25 Similarly, the surfaces of liquids like soups may be ruffled by the fan, so use a lidded casserole, or cover loosely with foil.

FILLING

- 26 Put the stand on a stable, level, heat-resistant surface.
- 27 Sit the bowl on the stand.
- 28 Put one or both racks in the bowl.
- 29 Food on the top rack is closer to the element, so it might cook a bit faster, despite the effect of the fan.
- 30 Food on the bottom rack will be in the shadow of any food on the top rack, so it might cook a bit more slowly.
- 31 Food on both racks will need more heat to cook than food on one rack, so you might have to extend the cooking time.
- 32 If you're cooking something large, you might want to fit the extension on top of the bowl.
- 33 If you're using the extension, you'll need more heat, so you might have to extend the cooking time even more.
- 32 Fit the heater on top of the bowl or extension.

COOKING

- 33 Press the lock, and lower the handle – the element won't work if the handle isn't flat down.
- 34 Plug the oven into a power socket (switch the socket on, if it's switchable).
- 35 Set the temperature to whatever level you need.
- 36 Set the timer – moving the timer from 0 will turn the element on.
- 37 The  light will glow while the oven is on.
- 38 The  light will glow, then cycle on and off as the thermostat operates to maintain the temperature.
- 39 Keep an eye on the cooking process – it's much easier to see than with a conventional oven.
- 40 When the timer returns to 0, and the bell sounds, unplug the oven.

DONE?

- 41 Check the food is cooked. If you're in any doubt, cook it a bit more.
- ★ Cook meat, poultry, and derivatives (mince, burgers, etc.) until the juices run clear. Cook fish until the flesh is opaque throughout.
- 42 Use the oven gloves to lift the handle, and set the heater on its rest.
- 43 If you leave food in the oven after it's cooked, excessive moisture may build up.
- 44 Use the rack tongs to lift the rack(s) out.
- 45 Meat will benefit from being allowed to rest before serving – cover with foil to keep it hot.

CARE AND MAINTENANCE

- 46 Unplug the oven.
- 47 Leave everything to cool down.
- 48 Wipe the heater surfaces with a damp cloth.
- 49 Wash the bowl and racks in warm, soapy water, rinse, and dry.

SELF CLEAN

50 Empty the bowl, and wipe off any excess fat with paper towel.

51 Put 1½ litres of water into the bowl, and add a squirt of washing up liquid.

52 If they're dirty, put the racks into the bowl.

53 Put the lid on, press the lock, lower the handle, and set the temperature to 125°C.

54 Plug the oven into a power socket, and set the timer to 10 minutes.

55 When the bell sounds, unplug the oven, and leave everything to cool.

56 Wipe the heater surfaces with a damp cloth.

57 Empty the bowl, rinse, and dry.

51 Don't use harsh or abrasive cleaners, solvents, scourers, wire wool, or soap pads.

52 You may wash the bowl in a dishwasher, but we don't recommend this. The harsh environment inside the dishwasher may affect the surface finishes. Any damage should be cosmetic, and should not affect the functionality of the oven.

COOKING TIMES & FOOD SAFETY

Use these times purely as a guide. They're for fresh or fully defrosted food. When cooking frozen foods, add 2-5 minutes for seafood, and 10-20 minutes for meat and poultry, depending on the thickness and density of the food.

Check food is cooked through before serving. If in doubt, cook it a bit more.

To be certain, use a cooking thermometer. Internal temperatures are measured at the end of the cooking time.

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.

food	time (minutes)	temperature (°C)	internal temperature (°C)
roast beef (1.2kg)	40-50	175-200	60 med rare, 70 medium
pork loin & crackling (1.6kg)	80-90	200-225	70-75
rolled pork (1.6kg)	90-120	175	70-75
rolled shoulder of lamb (1kg)	50-60	175	70
leg of lamb (1.6kg)	60-70	200-225	70
roast chicken (1.2-1.6kg)	50-80	200	80
fish fillets (4 x 150g)	10-15	175	the flesh should be opaque
fish steaks (4 x 150g)	8-12	175	the flesh should be opaque

WIRING INSTRUCTIONS UK plugs only

The product must be earthed.

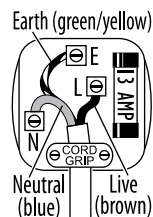
It has a 13A BS1362 fuse in a 13A BS1363 plug.

To replace the plug, fit the green/yellow wire to \oplus 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 plug unless the fuse cover is in place. If you remove the plug, dispose of it.



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.



SERVICE

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

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 – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with 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 Service

Spectrum Brands (UK) Ltd

Fir Street

Failsworth

Manchester

M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

GUARANTEE

Defects affecting product functionality appearing within two years of first retail 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

www.russellhobbs.co.uk for more products
