



Russell Hobbs

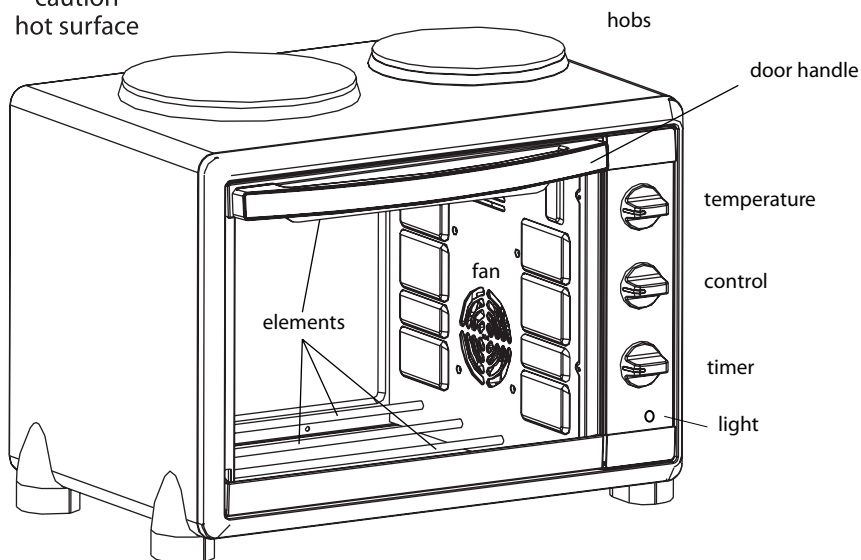


instructions

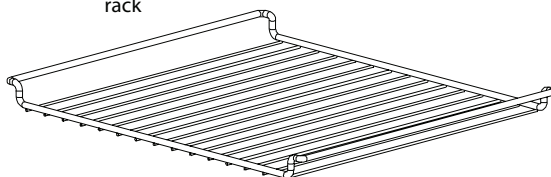
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caution
hot surface



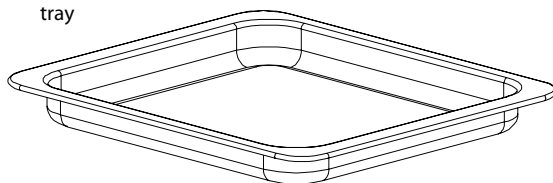
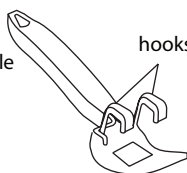
rack



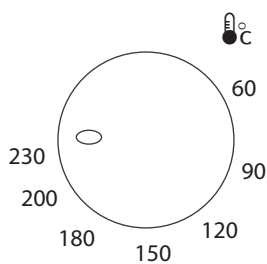
tray handle

hooks

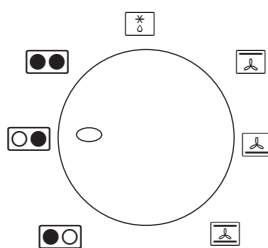
tray



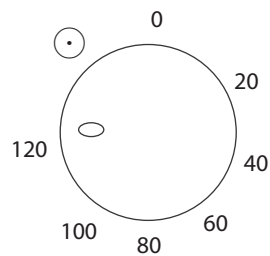
oven temperature



control



timer ⏰





Read the instructions, keep them safe, pass them on if you pass the appliance on.
Remove all packaging before use.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.
-  Don't immerse the appliance in liquid.
-  The surfaces of the appliance will get hot.
- 2 Don't connect the appliance via a timer or remote control system.
- 3 Don't use the appliance near or below combustible materials (e.g. curtains).
- 4 If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.
- 5 Don't use the appliance for any purpose other than those described in these instructions.
- 6 Don't operate the appliance if it's damaged or malfunctions.

household use only






PREPARATION

Sit the appliance on a stable, level, heat-resistant surface.



BEFORE USING FOR THE FIRST TIME – CURE THE ELEMENTS

This generates fumes to cure the elements open a window for ventilation.




- 1 Check that there's no packaging left inside the oven, or wedged round the elements.
- 2 Open the kitchen windows, and make sure the room is adequately ventilated.
- 3 Close the mini oven door.
- 4 Plug the mini oven into a power socket (switch the socket on, if it's switchable).
- 5 To turn the hotplates on, turn the control knob to , turn the timer to 20, after the timer returns to 0, and the bell sounds, leave the hobs to cool down.
- 6 Turn the control knob to , Turn the oven temperature control  to 230, and turn the timer to 20, after the timer returns to 0, and the bell sounds, leave the oven to cool down.
- 7 When it's cool, it's ready for use.

THE CONTROLS




temperature control

- grill** to grill, using only the top element, turn the temperature control to 230, and leave the door open, to prevent the thermostat operating.
- keep warm** if you're using the bottom element to keep food warm after it's been thoroughly cooked, turn the temperature control down to 100, and keep the door closed.
- oven** to use as an oven, with both elements, turn the temperature control to the cooking temperature you need.
- fan** this works with any element combination.

THE OVEN

-  top element – for grilling.
-  bottom element – for keeping food warm.
-  both elements – for oven cooking.

HOTPLATES

-  operates the big hotplate.
-  operates the small hotplate.
-  operates both hotplates.

DEFROST FEATURE

Turn the control function to , turn the timer anti clock wise to .

This function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.




Defrosting time will vary greatly depending on the size and amount of food being defrosted.

Ensure all meat and poultry has thoroughly defrosted before cooking.

Always cook food straight after defrosting, do not re-freeze or store in the fridge.

Care must always be taken when handling raw food. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting.

THE DOOR – OPEN OR CLOSED?

- 8 Keep the door **open** when using the top element as a grill , to prevent the thermostat operating.
- 9 Keep the door **closed** when using the bottom element  or both the top and bottom elements  together, to let the thermostat operate normally.
- 10 The door gets hot. Even though you're using the handle, wear oven gloves.

THE RACK AND TRAY

- 11 The rack and tray slide on the shelf supports at the sides of the oven.

Use the lower supports for baking and roasting.

- 12 Use the upper supports for grilling, toasting, and browning toppings.

- 13 If you're not cooking on the tray, put it on the bottom shelf support, to catch drips.

THE HANDLE

14 To fit the tray handle:

- a) catch the hooks on the top of the tray.
- b) lower the handle till the bottom catches the underside of the tray.
- c) lift the handle, and the tray comes with it.

GRILLING AND SPITTING

15 When grilling, or cooking anything that comes close to the top element, keep an eye on the food, to avoid fat or juices spitting on the top element.

16 If you see spitting, move the food down, away from the top element.

17 You may have to extend the cooking time slightly, to make up for the extra distance.

18 Spitting will make cleaning difficult.

19 Residues burned on to the top element may shorten its life.

20 Burned residues falling back into the food may affect the look of the food.

21 In sufficient quantities, they might even affect its taste.

THE LIGHT

22 The light will stay on when the mini kitchen is in use.

TEMPERATURE

23 Turn the oven temperature control to the cooking temperature you need.

24 If you're grilling, turn the control to 230 (and leave the door open).

MANUAL

25 Turn the timer anti-clockwise to  to turn the oven or hob(s) on without using the timer.

26 Turn the control knob to the desired function.

27 After use turn timer knob to 0.

TIMER

28 Turn the timer clockwise to set the time – you can set the time upto 120 minutes.

29 When the timer ends, it sounds a bell, and turns everything off.

30 To turn the mini kitchen off manually, turn the timer knob to 0.

PREHEATING

31 To preheat the oven, you'll find that setting the timer to 15 is usually sufficient.

OVEN GLOVES

32 Use oven gloves to open and close the door, and when handling the rack and tray.

33 We've made the knobs big enough to use while wearing oven gloves.

PANS

34 Use good quality, flat-bottomed pans that make good contact with the hotplate.

35 The base of the pan should be the same size as the hotplate or slightly wider.

- a) with too small a base, you'll lose heat and overheat the pan sides and handle.
- b) if it's too big, the pan may distort, the hob may overheat.
- c) if it covers both hotplates (like a catering pan), it'll overheat the mini oven.
- d) these may all cause damage to the mini oven.

COOKING TEMPERATURES

36 Oven temperatures are comparable with those of a standard electric oven.

37 As the oven is small, cooking times will generally be slightly shorter than with a large conventional oven.

38 These temperatures are for guidance only.

39 They're for fresh or fully defrosted food, using both elements, with the door closed.

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

41 Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.

42 Cook fish till the flesh is opaque throughout.

43 When cooking pre-packed foods, follow any guidelines on the package or label.

food setting

beef 190-210

bread 200-220

casseroles 140-160

chicken 190-210

fish 170-190

lamb 190-210

meringue 90-110

milk pudding 140-160

food setting

pastry 190-210

pork 190-210

quiche/flan 160-180

rich fruit cake 140-160

scones 190-220

sponge cake 160-180

Yorkshire pudding 200-220

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

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, rack, and handle in warm soapy water.
- 4 Clean the glass with a proprietary glass cleaner.
- 5 Wipe the outside surfaces with a damp cloth (you may use a non-abrasive cleaner).
- 6 Use a non-abrasive proprietary oven cleaner on the internal surfaces of the oven.
Leave the oven door open afterwards, to dry the oven thoroughly.
- 7 Don't put the mini oven in liquid.
- 8 Don't use scourers, wire wool, or soap pads.

DISCOLOURATION

- 10 Over time, heat will cause discolouration of the surfaces. This is unavoidable, but it won't affect the functionality of the mini oven.

NOTE

11. The combination of oven and hob(s) cannot be used at the same time.



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: support@russellhobbs.com

telephone: 0845 230 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.



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