



Russell Hobbs



Toaster Oven

RHTOV250

INSTRUCTIONS & WARRANTY

RHTOV250_IB_RB2_251111

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

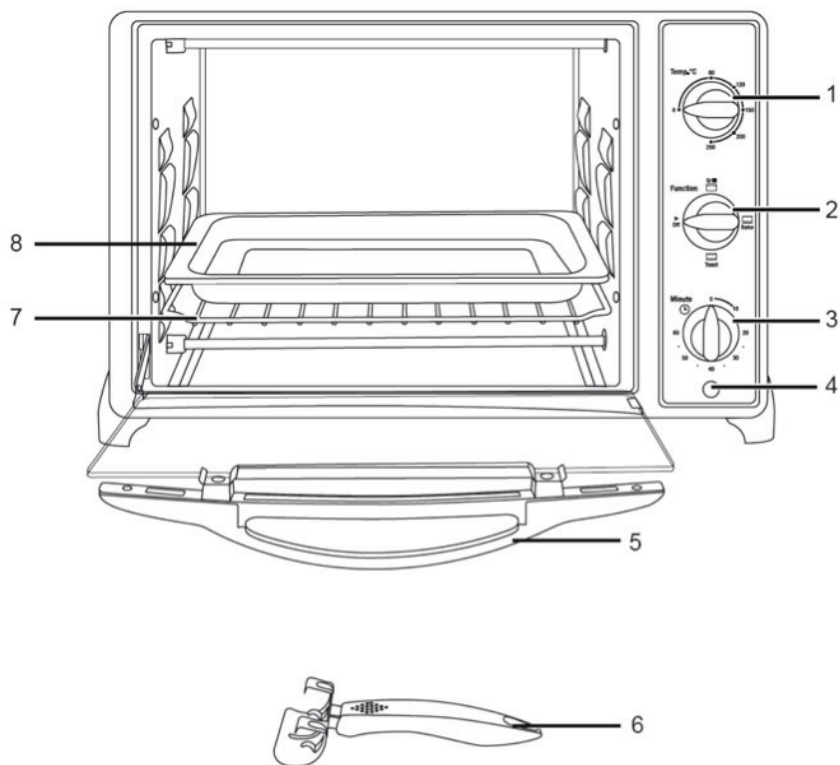
If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.


Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your Russell Hobbs Toaster Oven. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read this instruction manual carefully and keep it for future reference. Pass it on if you pass on the Toaster Oven.



- | | |
|------------------------|----------------|
| 1. Temperature Control | 5. Door Handle |
| 2. Function Selector | 6. Tray Handle |
| 3. Timer | 7. Wire Rack |
| 4. Power Light | 8. Baking Tray |

BEFORE USING YOUR TOASTER OVEN FOR THE FIRST TIME

- Read all of the instructions included in this manual.
- Make sure that the oven is unplugged, the Timer and Temperature control are set to '0' and the Function selector to 'Off'.
- Wash all the accessories in hot soapy water.
- Thoroughly dry all accessories and re-assemble in oven.
- Plug the oven into a power outlet and switch the outlet on.
- Set the Function selector to 'Toast' . Set the Temperature control to maximum (250°) and set the Timer for approximately 15 minutes to condition/cure the elements.
- Do not leave the oven unattended when in use and ensure children are supervised to ensure their safety.
- Leave the oven door open to release odours. Ensure the room is well ventilated.
- When finished, set the Timer and Temperature control to '0' and return the Function selector to 'Off'.

NOTE: It is normal during this process for the new elements to give off some odour and a small amount of vapour.

The bell will sound and elements will switch off when the set cooking time has expired.


TO OPERATE

NOTE: For the oven to operate you must select a cooking function, temperature and cooking time.

Pre-heating your Toaster Oven


Generally you are not required to pre-heat the oven to cook. However, if you would like to pre-heat it or the recipe requires you to do so, select a cooking function using the Function selector, turn the Temperature control to the required temperature setting and set the Timer for 5 minutes. When the Timer times out, the elements will switch off and the bell will sound letting you know the oven is ready to use.

How to Bake

- Pre-heat the oven if required.
- Turn the Function selector to 'Bake'  position.
- Turn the Temperature control to the desired temperature.
- Place the removable tray or wire rack into the desired position in the toaster oven.
- Turn the Timer to the desired cooking time.
- When finished, set the Timer and Temperature control to '0' and return the Function selector to 'Off'.


NOTE: The bell will sound and elements will switch off when the set cooking time has expired.

How to Toast

- Turn the Function selector to 'Toast'  position.
- Turn the Temperature control to 250°C.
- Turn the Timer to the desired cooking time allowing a minute or so for pre-heating.
- Place the food to be toasted onto the wire rack and close the door.
- When finished, set the Timer and Temperature control to '0' and return the Function selector to 'Off'.
- The wire rack should be positioned in the middle of the oven for toasting.

NOTE: The bell will sound and elements will switch off when the set cooking time has expired.

How to Grill

- Turn the Function selector to 'Grill'  position.
- Turn the Temperature control to the desired temperature.
- Turn the Timer to the desired cooking time allowing a minute or so for pre-heating.
- Insert the tray or wire rack to the highest position without your food touching the element.
- When finished, set the Timer and Temperature control to '0' and return the Function selector to 'Off'.

NOTE: The bell will sound and elements will switch off when the set cooking time has expired.

CLEANING

- It is important that you clean the entire appliance after each use to prevent an accumulation of grease and to avoid unpleasant odours.
- Do not immerse the appliance, power cord or plug in any liquid.
- Always allow the appliance to cool and unplug from the power outlet before cleaning.
- Remove the baking tray and wire shelf and wash in hot soapy water.
- Do not use any abrasive material or sharp utensils to clean the oven or any of its parts.
- If food is baked onto the wire rack or baking tray, soak it in hot soapy water before cleaning. Use a sponge or soft cleaning brush to remove stains.
- Clean the exterior with a damp cloth. Do not use any abrasive material or sharp utensils on the exterior of the toaster oven, it will damage the surface and finish.
- Let all the parts and surfaces dry thoroughly before using the appliance again.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards do not immerse the power cord, plug or toaster oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors.
3. Always use the appliance's handles or use oven gloves as some parts may be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
6. Always turn off and unplug from the power outlet and allow the oven to cool before cleaning.
7. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
8. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
9. Do not use on an inclined plane or unstable surface.
10. Do not move the toaster oven while it is switched on.
11. Do not cover the toaster oven when in use.
12. Always take care when removing food items as they may be hot.
13. Food may burn. Always monitor when using this appliance.
14. Do not use the toaster oven near or below any curtains or other combustible materials.
15. Do not cook food items too large for the toaster oven.
16. Keep the toaster oven and the power cord away from the edge of table or countertops and out of reach of children and infirm persons. Keep it at least 30cm away from other items when in use.
17. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
18. Toaster oven is hot after use. Oven gloves should be used when removing food items.
19. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
20. Do not place on or near any heat sources.
21. Do not leave the toaster oven unattended when in use.
22. Follow the instructions when cleaning this appliance.
23. Do not use appliance for anything other than its intended purpose.
24. Clean the toaster oven and crumb tray regularly. Failure to do so may cause a fire hazard.
25. This appliance is not intended to be operated by means of an external timer or separate remote control system.
26. Only use the accessories supplied with the toaster oven.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY



Russell Hobbs



Recipes

Toaster Oven

RHTOV250

ORIENTAL HAM ROAST

Serves 4-6

INGREDIENTS

1 kg rolled ham roast

2 white onions, peeled and thinly sliced

2 cloves garlic, slivered

1 knob of fresh ginger, grated (about 2 cm)

A little extra light olive

½ red capsicum, seeded and julienned

1 celery stalk, sliced

⅓ cup dry white wine

⅓ cup chicken or vegetable stock

¼ cup fresh orange juice

2 tbsp soy sauce

½ tsp Chinese 5-spices

½ tsp peppercorns

1 star anise

1. Preheat the oven to 180°C with both elements enabled.
2. If the ham roast is encased in elasticised webbing, remove and discard.
3. Heat the oil to a moderate temperature in a pan, sauté the onions, garlic and ginger until onions are translucent. Transfer them to a casserole dish, just large enough to hold the ham roll and to fit comfortably into the Toaster Oven. Add the capsicum and celery.
4. Pour in the wine, stock, orange juice and soy sauce, add the spices and mix all together. Place the ham into the casserole dish, spoon over some of the liquid and vegetables. Cover and cook for approximately 60 minutes.
5. Remove the ham from the casserole and slice fairly thinly. Arrange on serving plates, together with cooked noodles and lightly cooked Asian greens.
6. Spoon the cooking liquid and vegetables over the ham and noodles.

For more recipes:



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Photography: Salton Australia - Designed in Australia.

LASAGNE

Serves 2

INGREDIENTS

Instant lasagne sheets

MEAT SAUCE:

375g lean minced beef

1 large white onion, finely chopped

2 cloves garlic, crushed

2 tbsp extra light olive oil

1½ cups pasta sauce

A little red wine

Pepper, to taste

A little sugar

1 tbsp fresh herbs chopped
(basil & oregano)

WHITE SAUCE:

2 tbsp butter

2 tbsp plain flour

1½ cups milk

1 tsp mustard

Salt & pepper, to taste

½ cup grated tasty cheese

1. Heat the oil in a pan, add the meat and break up with a fork. Add the onion and garlic and continue cooking until meat is lightly browned and onion is slightly translucent.
2. Stir in the sauce with the wine, add pepper and, if too sharp, soften flavour with a bit of sugar.
3. For the white sauce, melt the butter in a saucepan over a low heat, stir in the flour and cook for a couple of minutes. Gradually whisk in the milk until sauce has thickened and is smooth. If the sauce is too thick, add a little more milk then stir in seasoning and mustard. Set aside.
4. Spoon a layer of hot meat sauce into the base of a small ovenproof dish. Place a lasagne sheet on top and press down lightly. Spoon on another layer of meat sauce, top with a little white sauce and add another lasagne sheet. Repeat the process until all meat sauce is used. Spread remainder of white sauce on the top layer and sprinkle on the grated cheese.
5. Leave to stand for up to an hour to allow the lasagne sheets to soften slightly.
6. Preheat the oven to 180°C with both elements enabled, and allow to cook for 35 minutes. If necessary, change element setting to heat from the top and brown the melted cheese.

PIZZA

Serves 2

INGREDIENTS

1 pizza base

Olive oil spray

Pizza sauce

Grated tasty cheese

Halved cherry tomatoes

A few thinly sliced mushrooms

Black olives, slivered

A little more grated cheese

Freshly torn basil

1. Preheat the oven to 200°C with both elements enabled.
2. Lightly spray the pizza base with olive oil and evenly spread on the sauce. Sprinkle generously with grated cheese, and then arrange tomatoes, mushrooms and black olives on top.
3. Sprinkle over a little more cheese.
4. Place into the preheated Toaster Oven and cook for 15 - 20 minutes or until crust has crisped a little and cheese has melted.
5. To serve, sprinkle generously with the fresh herbs and cut into wedges.

BERRY MINI MUFFINS

Makes 24

INGREDIENTS

1 cup self-raising flour

½ cup castor sugar

¼ cup oil

1 cup milk

1 egg, lightly beaten

1 tsp vanilla essence

300g frozen mixed berries

Icing sugar

1. Preheat the oven to 200°C with both elements enabled. Lightly grease a mini-muffin tray with cooking oil spray.
2. Sift the flour into a bowl and add the castor sugar.
3. Make a well in the centre; pour in the oil, milk, beaten egg and vanilla essence. Add the berries and lightly stir all ingredients until only just blended.
4. Spoon in muffin mix to about ¾ in each pan. Bake in the oven for approximately 15-20 minutes or until well risen and golden on top.
5. Sift icing sugar lightly over the muffins and serve.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.