GUARANTEE IMPORTANT

Please do not return this product without first calling the Customer Service number below: 0871 911 7003

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee.

Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

After Sales Customer Service:

Customer Service Department, Clifford James, Gladden Place, West Gillibrands Industrial Estate, Skelmersdale, Lancashire, WN8 9SX, UK

Telephone: 0871 911 7003

E-mail support@bvg-airflo.co.uk

Please retain for future reference.

Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



Halogen Oven Instruction Manual



For correct usage, read these instructions carefully, and keep in a safe place for future reference.

Introduction

A revolution in cooking, this oven uses halogen technology to perfectly cook almost any meal, much faster than conventional methods. The halogen element heats up almost instantly, reducing pre-heating times and the fan-assist function circulates the air so food cooks evenly, without the need for turning. So versatile, the temperature adjustment control allows you to use the halogen oven for defrosting, baking, roasting, steaming and, unlike a microwave, will perfectly brown food. So now you can enjoy crisp pastries, evenly cooked biscuits and juicy, perfectly browned meat. Supplied with 2 racks, which can be used at the same time to cook entire meals, it's also a healthy cooking method as any fats drain away. If this wasn't enough the halogen oven has an in-built self-cleaning function, which means no washing up!

Important safety precautions

When using any electrical appliance, basic safety precautions should always be followed including the following:

- Do not touch hot surfaces. Use the tongs provided or oven gloves to lift rack when removing hot containers.
- To protect against electrical shock, never immerse cord, plug or motor unit (lid) in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Children must be supervised to ensure that they do not play with the appliance.
- When not in use, before cleaning and when changing parts, unplug the appliance from the mains power supply.
- Always unplug by grasping the plug, do not pull on the power cord.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any way. Take it to your local electrical store for repair.
- Do not use outdoors.
- The use of acessory attachments other than those supplied with the appliance may result in injury.

FOOD	TEMP (°C)	MINUTES
Brownies	150	18-20
Buns	200	10-12
Cakes, layer	150	18-20
Cakes, loaf	150	30-35
Cornbread	180	18-20
Cookies: drop	160	8-10
Cookies: rolled	160	10-12
Muffins	180	12-15
Pies, pastries, pie	200	8-10
crust		
Pies with filling (no	160	25-30
crust top)		
Pies with filling (two	180	35-40
crusts)		
Breads, rolls	180	12-15
Loaf	160	25-30

TIMES MAY VARY DEPENDING ON DEPTH AND SIZE OF MIXTURE

FOR MEATS WEIGHING FROM 1-15 KG, SET THE TEMPERATURE AT 200°C AND COOK FOR THE FOLLOWING (APPROXIMATE) TIMES.

TYPE OF MEAT	MINUTES
BEEF, BONELESS, WHOLE	RARE: 15-20
ROAST	MEDIUM: 20-25
	WELL DONE 25-30
BEEF, RIB ROAST, RUMP OR	RARE: 15-20
CHUCK	MEDIUM: 20-25
	WELL DONE
HAM WITH BONE & FULLY	MEDIUM: 12-15
COOKED	
PORK, LOIN (BONELESS)	WELL DONE: 20-25
LOIN WITH BONE	WELL DONE: 25-30
PORK RIBS	WELL DONE: 20-25

- Do not let power cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- Do not use appliance for anything other than its intended use.
- Do not use steel wool or any abrasive scourers to clean the appliance, as they will damage the surface.
- Place lid on heat proof surface or lid stand when emptying contents of oven and replace lid immediately after emptying.

WARNING

Never pick up the lid without using the handle and never plug in the unit before the lid is in position.

IMPORTANT

The halogen oven will not work unless the safety handle is clicked into the down position. If you need to remove the upper unit during the cooking process, lifting the handle will stop the heater and the turbo fan while you attend to the dish. Simply replace the upper unit and place the handle in the down position to resume cooking.

TIPS

- If possible pre-heat oven for three minutes before use.
- Always place food on the rack to ensure good air circulation.
- Leave at least 1cm gap between items on the rack to ensure good air circulation.
- When food is cooked it can be kept hot by turning the thermostat control down to 150° C until ready to serve.

Technical specifications

Voltage	230V/ 50Hz
Rated power	1300 W
Thermostat	125 - 250°C / 257 - 482°F
Timer	0-60 minutes
Container capacity	300 X 150mm
Gross weight	8.5 Kg
Net weight	7.0 Kg

Operation

- 1. Place the steel racks into the glass container and then put the food inside. Make sure there is some space between the food and the oven lid.
- 2. Select a power socket that is not used by any other appliance, and with dry hands, plug it into the mains power supply.
- 3. Turn the timer clockwise to the required time and push down the safety handle and the red power button will turn on.
- 4. Turn the temperature dial clockwise to your required temperature, and the green light will turn on, and the oven will start working.
- 5. When the oven has reached the desired temperature, the green light will turn off. When the temperature of the oven falls below the required temperature, the green light will come back on to indicate that the oven is heating up again.

Important

- 1. When the Halogen Oven is in operation, the handles, which are linked to the steel bar, will expand and become loose but after use when the oven has cooled they will return to normal.
- 2. Do not put the oven lid directly onto any surface after cooking, place on a dish, bowl or heat-resistant base.
- 3. The oven lid must not be washed in water, but should simply be wiped clean with a soft cloth.
- 4. The oven body can only be washed after it has completely cooled off.

Self cleaning function

- 1. Pour hot water inside the oven bowl.
- 2. Make sure the safety handle is pushed down
- 3. Rotate the temperature dial to the 'wash' position.
- 4. Turn the timer to the desired washer time.
- 5. Never immerse the motor unit (lid) in water or any other liquid. To clean the motor unit (lid), wipe with a soft damp cloth. Use mild detergent if necessary.

EGGS

Simply place up to 6 eggs into the tray and place on the high rack. Set the temperature to 200 °C and set the timer to 6 minutes for soft boiled or 10 minutes for hard-boiled. Always use the tongs provided to carefully remove the eggs after cooking.

BREAD ROLLS

To reheat fresh bread rolls, wrap each roll with foil, place on low rack and heat at 200° for 5-7 minutes. If the rolls are a few days old they can be refreshed by brushing them with a little milk, placing them on the high rack and heating for 6-10 minutes at 180°.

REFERENCE TABLE OF TIME AND TEMPERATURE FOR COOKING VARIOUS FOODS

TEMPERATURE	BAKING CLASS	QUANTITY	MINUTES
200°C	Whole chicken	2 ¼ kg	70-75
200°C	Sliced pork	500g	7-8
200°C	Drumsticks	8	15
250°C	Fish	10 fillets	7-8
200°C	Clams	500g	5-7
250°C	Shrimps	500 g	5
250°C	Corn on the cob	4	10
150 °C	Cake	1	20
250°C	Potatoes	500g	25
250°C	Red prawn	4	15
250°C	Crab meat	500 g	10

ROAST WHOLE CHICKEN

Rinse chicken thoroughly and add the desired seasoning (such as spices, garlic, black pepper and salt). Before roasting, allow seasonings to penetrate for a few hours. The base of the pot can be lined with aluminium foil to catch drippings. Roast for approximately 30 minutes per 1kg at 200°c.

WHOLE ROASTS

With fatty portion facing upward, put meat on low rack and season as desired. The temperature for roasting is usually 25°C less than for regular conventional roasting. Cooking time depends on the type and size of roast.

CAKES

Preheat the oven to 220-230 for 3 minutes. When selecting an appropriate cake tin to use, make sure that it will fit comfortably in the bowl. Always place the cake tin on the low rack (never directly onto the bottom of the bowl). When using your own cake recipes, deduct 10 ° from the recommended cooking temperature. Cooking time depends entirely upon the size of cake you are making, but it is easy to monitor its progress through the transparent glass bowl.

BISCUITS AND PASTRIES

Lightly grease a perforated tin, place the biscuits or pastries onto it and place on the low rack. The best temperature for biscuits and pastries is 220-230°C. Cooking times can vary, but it is generally 12-15 minutes for biscuits.

PIES

Pre-cooked (unfrozen) pies couldn't be easier. Place on high rack and cook for 8-12 minutes at 220°C and if desired you can put some oven chips on the lower rack at the same time. For frozen or uncooked pies, use the same position and temperature, but increase the cooking time by 20-25 minutes. This can vary depending on the size and content of the pie.

Note:

If the supply cord is damaged, it must be replaced by your local electrical store.

Description of parts:



Features

Temperature dial:

Allows you to program different temperatures so that you can defrost, bake, roast or steam food.

Motor:

Circulates the hot air to cook food evenly.

Timer and on/off switch:

Allows you to control the timing of your dishes.

Self-cleaning system:

Cleans the bowl for you.

THAWING FOOD

The oven will thaw most foods. Simply place the food onto one of the wire racks, set the thermostat to thaw and allow approximately 40 minutes per kg. Large items like meat joints should be turned at least once during the thawing process. Any liquids or juices from thawed food should be thoroughly cleaned from the bowl before cooking.

FROZEN FOOD

Large items like meat joints or poultry cannot be cooked from frozen and must be thawed thoroughly first. However, some foods cook best from frozen. Simply follow the cooking instructions on the packaging as a guideline. It is often the case that the cooking time is shorter in the halogen oven because it is more efficient than conventional ovens.

TOASTING

You can toast anything in the halogen oven: bread, bagels, pizza, crumpets etc. For best results, use the high rack and set the temperature to 220-230°C depending upon your own preferences. It is unlikely that the item you are toasting will need to be turned half way through cooking. The hot, circulating air will usually toast both sides at once.

GRILLING

As with toasting, items to be grilled should be placed on the high rack and the temperature should be set between 220-240°C. When deciding the best temperature setting to use, consider the thickness of the food. A 3cm thick steak would require a lower temperature and a longer cooking time. You may wish to turn the food halfway through the grilling process to ensure even colouring.

STEAMING

Add a couple of centimetres of water to the base of the halogen oven; place the food onto the steaming tray and place over the water. Set the temperature to a high heat setting to allow the water to boil and cook your food as required.

BAKING

The temperature for cooking uncovered dishes is usually 20 to 40° lower in the halogen oven. No preheating is necessary for oven baking in the halogen oven.

Usually the centre of a cake batter will be moist, while the sections closest to the rim of the baking pan will be done first. For this reason, a bunt cake pan or tube pan is better to use than larger cake pans. Cupcake/muffin pans lined with paper cups are ideal for small batches.

GRILLING AND BROILING

To broil or grill with a halogen oven, the temperature should be set between 225°C-250°C. No preheating is necessary. Food should be placed on the rack without covering. To bring the food closer to the source of heated air, the high rack should be used. Any seasonings should be applied to the surface of the meat. If the fish or meat is lean, spray the rack or grill with non-stick vegetable oil, or brush with cooking oil prior to arranging the fish/meat on the grill. This will minimise food sticking to the grill.

ROASTING

Lining the pot bottom with aluminium foil (leaving an inch of rim) will catch drippings if desired. To let hot air freely circulate, use the low rack. The hot air cooks meat evenly and seals in the juice. Turning and basting is not necessary. We recommend that you go by the temperature recommended in the reference table in this manual, or follow the guide given in your recipe books and subtract 25°c.