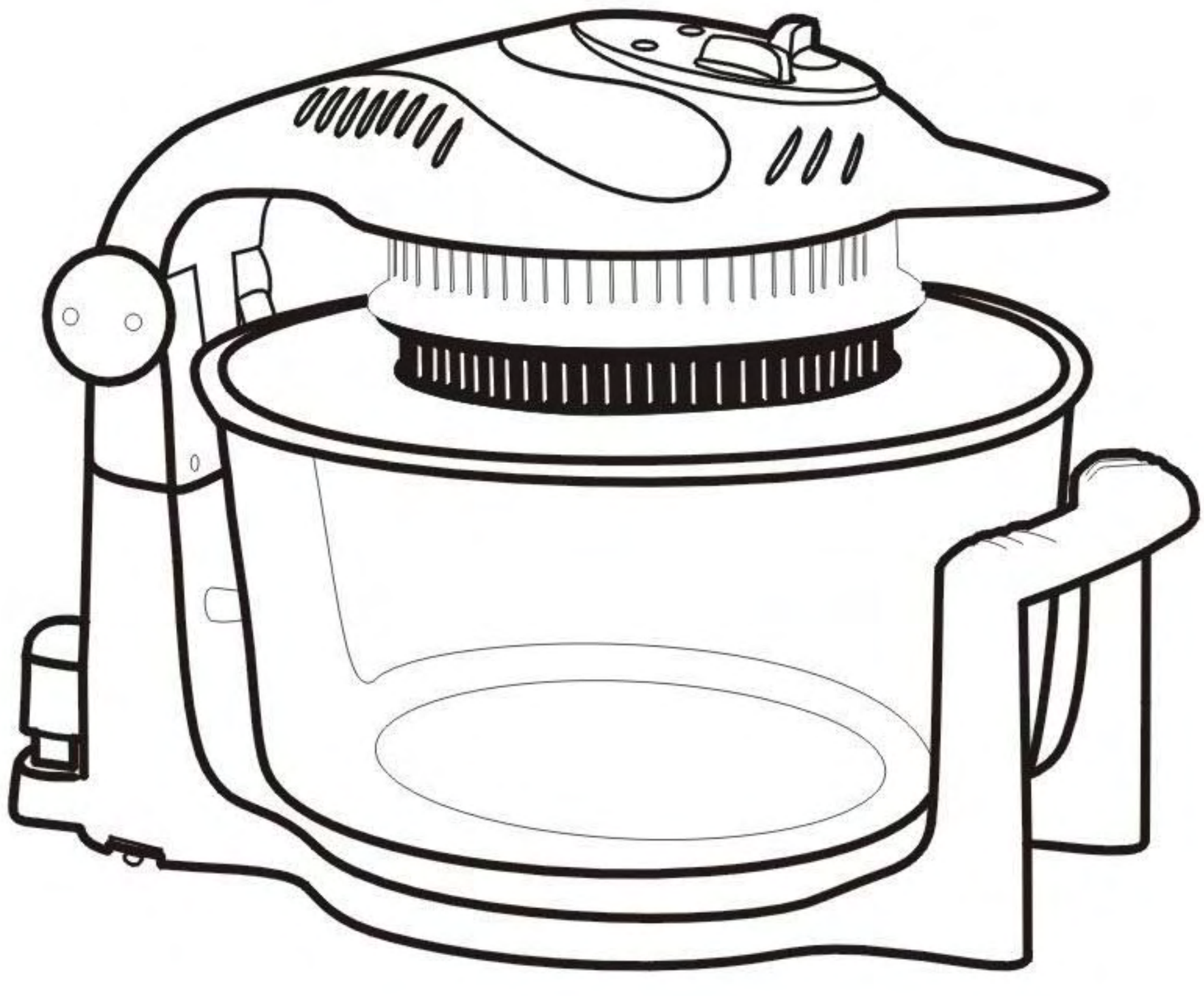
cookshop™

Large Halogen Oven

model: 7865



Please read this manual before use and retain the instructions for future reference.

OPERATING INSTRUCTIONS

FEATURES

Multiple Functions

Due to a wide operating temperature range (100-250℃), the Multi-Purpose Halogen Oven can function as an electric grill, rice cooker, conventional oven, microwave oven, toaster, stewing pot, sterilizer, skillets, bread maker, egg maker, steamer, popcorn maker, etc.

Healthy Cooking

When using the Multi-Purpose Halogen Oven, no oil is needed during the preparation and cooking process. Heat waves produced by its halogen heating element can penetrate directly into meat. Through heating animal fat inside meat, Halogen Oven effectively drives out fats and reduces grease within food. Thus cholesterol content can be lowered to the minimum.

Time-& Energy-Efficient

The Multi-Purpose Halogen Oven transfers heat to food by means of convection, conduction and penetration all at once. As a result, food can be cooked within a much shorter time. Owing to its circular heating element together with the patented internal venting system, Halogen Oven can deliver heat directly to food from all directions inside the glass container. Tests have shown that it saves electricity up to 20% compared to conventional ovens.

No Mess

With the Multi-Purpose Halogen Oven, there is no more open-flame nor greasy smoke in the kitchen. User can even cook and serve right at the dining table without making a mess thanks to the detachable glass container/ plastic base design.

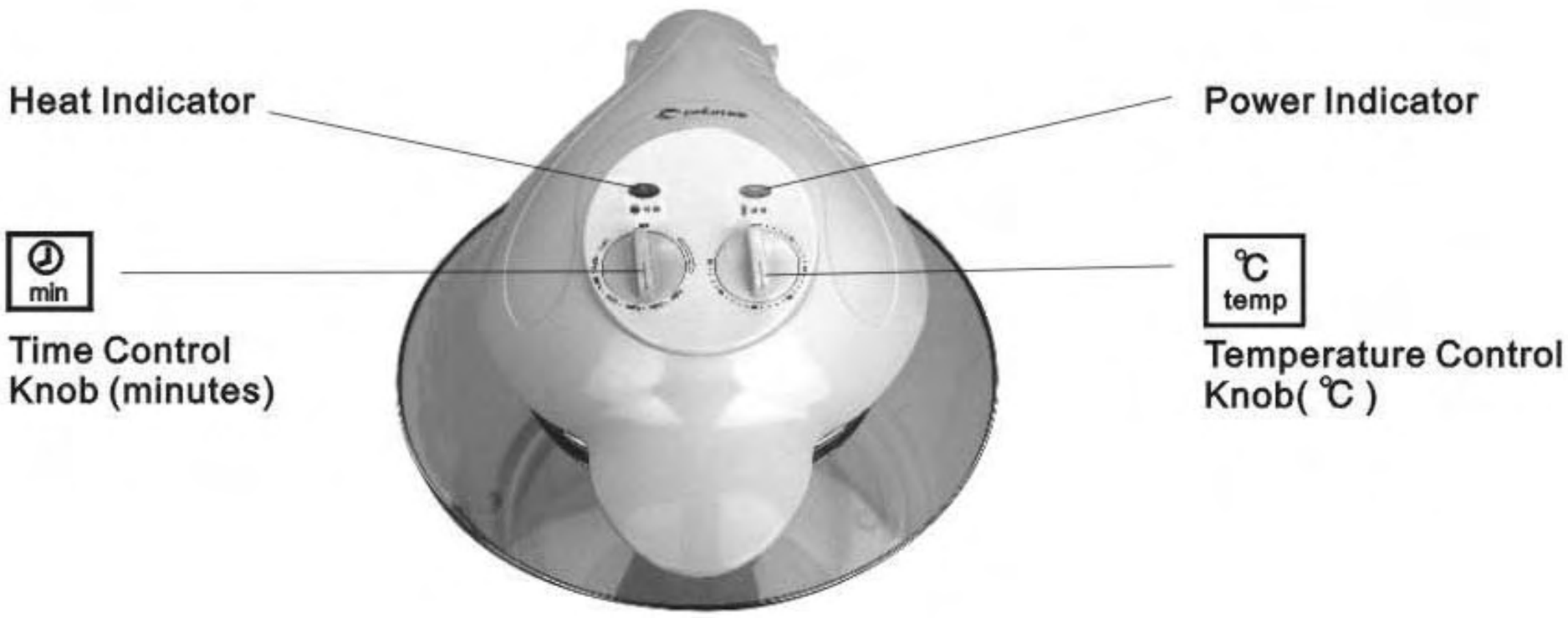
Simple Cleaning

The Multi-Purpose Halogen Oven comes with a powerful self-cleaning function. Thanks to its high speed heat circulation, Halogen Oven can automatically decompose tough stains and grease within minutes.

DIAGRAMS

Product Diagram

Control Panel



Multipurpose Glass Jar

Refrigeration

Gentle heating

As a salad tray

OPERATING INSTRUCTIONS

Operating Procedures

1. On a flat surface, place glass container on plastic base stand.
2. Place food on one of the supplied racks with glass container (select appropriate accessory based on your food and style of cooking).
3. Fit heating unit to top of glass bowl and close lifting handle.（Diagram 1）
4. Plug into mains socket. Turn TIMER (0-60 mins) and TEMPERATURE (100-250℃) knobs clockwise to the desired settings (refer to reference table in this manual).
5. The POWER and HEAT indicators will both light up, meaning halogen oven in operation.

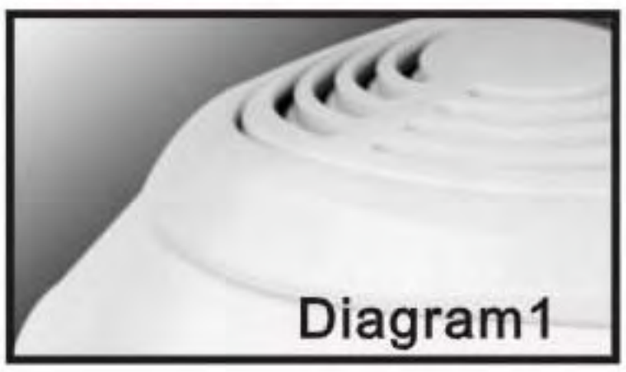


Diagram1

6. HEAT indicator may go off before desired time, indicating that the set temperature is reached. Do not remove halogen oven cover at this point. Halogen oven would stop adding heat. However, the heat circulating system would continue running until time is up. HEAT indicator will light up again when temperature drops below desired temperature.
7. After operation (check and make sure TIMER knob is pointing at "OFF" position), unplug power. Lift up halogen oven cover to allow it to cool.
8. Remove food/plate out of glass bowl using the lifting tongs(see page 6).

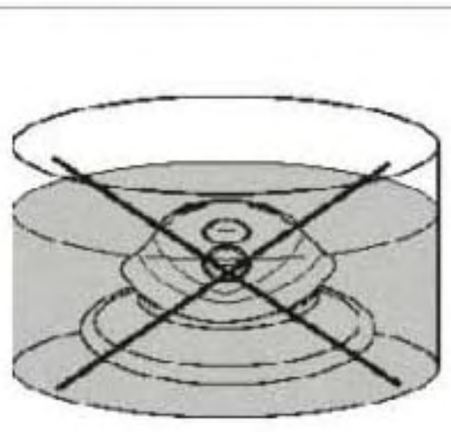
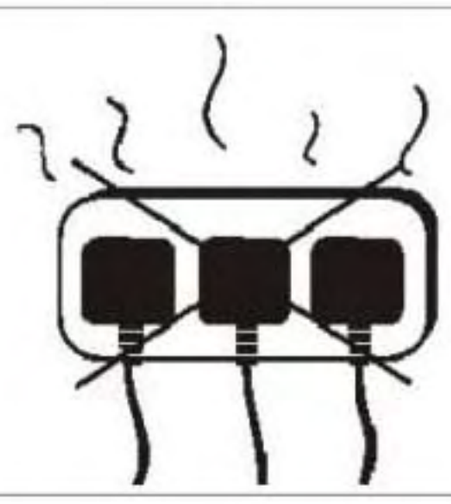
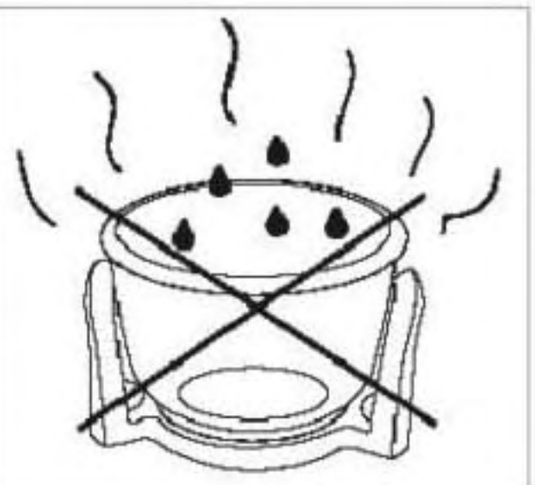
OPERATING INSTRUCTIONS

Caution

1. Under no circumstances put water into the Halogen Oven once the oven has been made operational. Do this before the oven is heated. DO NOT place any plastic items into the oven bowl as the heat will adversely affect them. See page 6 for correct use of accessories.
2. Food must be placed on a rack in the halogen oven. Make sure there is space between food and halogen oven cover, and interior airflow circulation should not be blocked.
3. Do not overload power socket.
4. Ensure that the hot halogen oven cover does NOT come into contact with surfaces that may be damaged through excess heat.
5. Unplug power cord and cool down halogen oven before cleaning or washing.
6. Wipe halogen oven cover with a soft and dry cloth; do not rinse it with water.
7. Clean glass container, base stand and supplied accessories with mild soap: cool down halogen oven before any cleaning procedure.
8. Avoid any form of tapping, knocking or striking against halogen oven.
9. When strange noise is heard or severe vibration occurs, do no open halogen oven cover. Unplug power immediately, and contact a licensed technician for a check-up.

Incorrect Operation

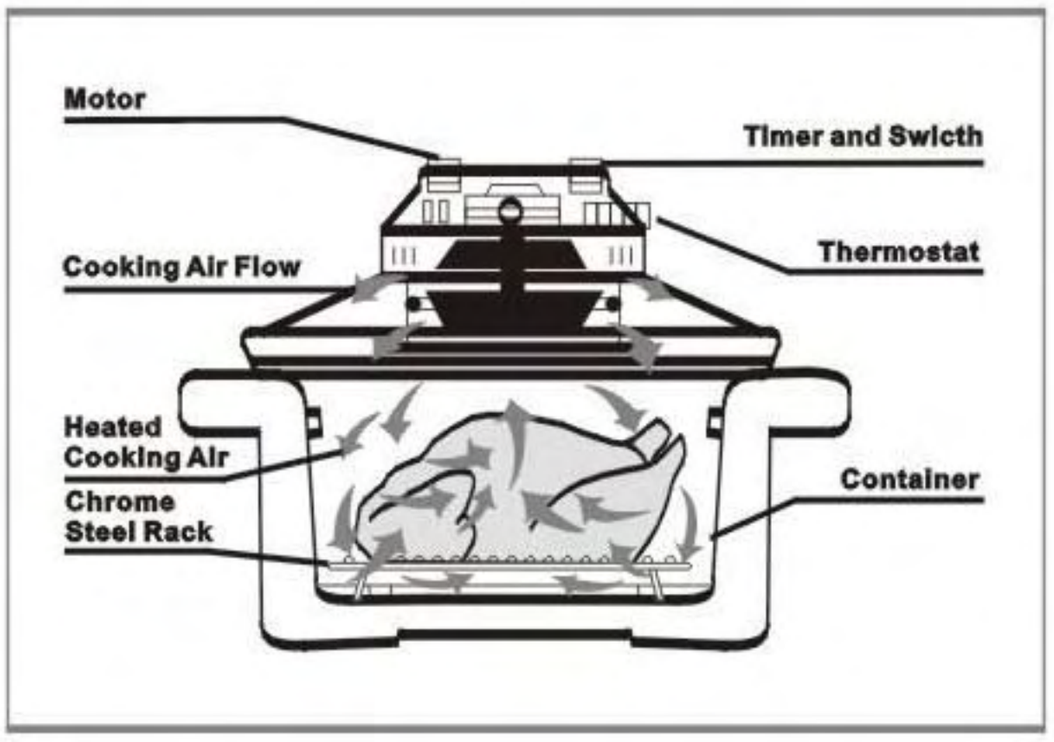
Please do NOT do the following:

			
Immerse halogen oven cover in water	Touch halogen oven cover or glass container with hand during operation	Overload power socket	Pour water into container immediately after operation

TECHNICAL SPECIFICATIONS

Voltage	230V
Frequency	50Hz
Power	1300W
Thermostat	100-250℃
Timer	0-60mins
Halogen oven Dimensions (With Base Stand)	(H)330mm×(ϕ)465mm
Container Dimensions	(H)170mm×(ϕ)335mm
Capacity	11(+5)L
Net Weight	7.0kg

Principle Diagram



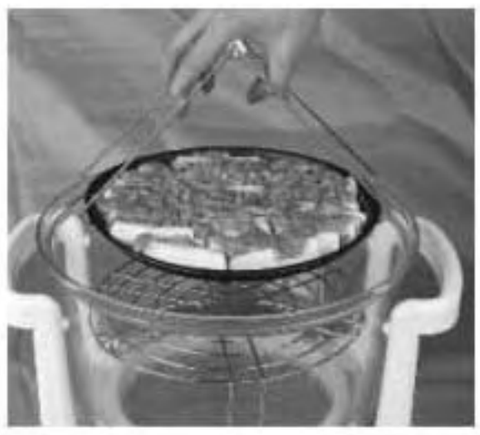
FOOD / TIME / TEMPERATURE TABLE

* Information provided below is for reference purpose only. Actual cooking time and temperature are subject to food portion.

FOOD TYPE	TIME(min)	TEMPERATURE (℃)
Shrimp	5 mins	250℃
Sausage	6 mins	250℃
Peanut	6 mins	160-180℃
Bread	8-10 mins	120-140℃
Cake	8-10 mins	180-200℃
Crab	10-13 mins	250℃
Fish	10-15 mins	250℃
Lobster	12-15 mins	220-250℃
BBQ Pork	15 mins	250℃
Sweet Potato	20-30 mins	250℃
Rice	30 mins	250℃
Chicken	30-40 mins	250℃

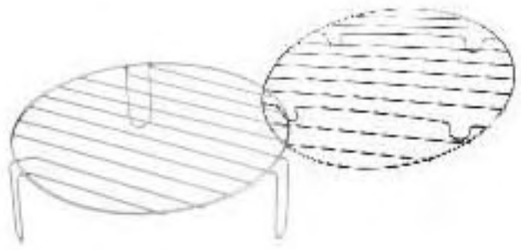
ACCESSORIES

The following accessories have been supplied with the Halogen oven:



Tongs

The set of Tongs facilitates the handling of food and hot accessories. WARNING! Please ensure that suitable OVEN GLOVES are used when handling hot items.



High and low racks

Enables the user to vary the height of the food being cooked depending on the capacity of the food. Also enables multi layered cooking such as meat on top and vegetables underneath or food to be grilled.

Steam tray

Sits in the middle of the bowl to allow space beneath it for the provision of water to enable food to be steamed. CAUTION! Ensure that water is added to the bowl BEFORE the oven is switched on. Under no circumstances try to add additional water once the oven has been switched on.

Extension ring

This is fitted to the top of the glass bowl underneath the canopy. It allows extra height to the bowl for food which rises during cooking e.g. BREAD.

Press the lever on the base, then the top housing can be lifted up to position the extension ring.

Circular baking tray

Allows food to be placed on it for baking or allows oil to be added for frying food.

This symbol on the product or on the packaging indicates that this product (including batteries) shall not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical & electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The recycling of materials will help to conserve natural resources.

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