

HELLER

28L Oven with Hot Plates

User Manual

Model Number: OVH26



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT

Please read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience, record the complete model number (located on the product identification plate) and the date you received the product together with your purchase receipt, and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

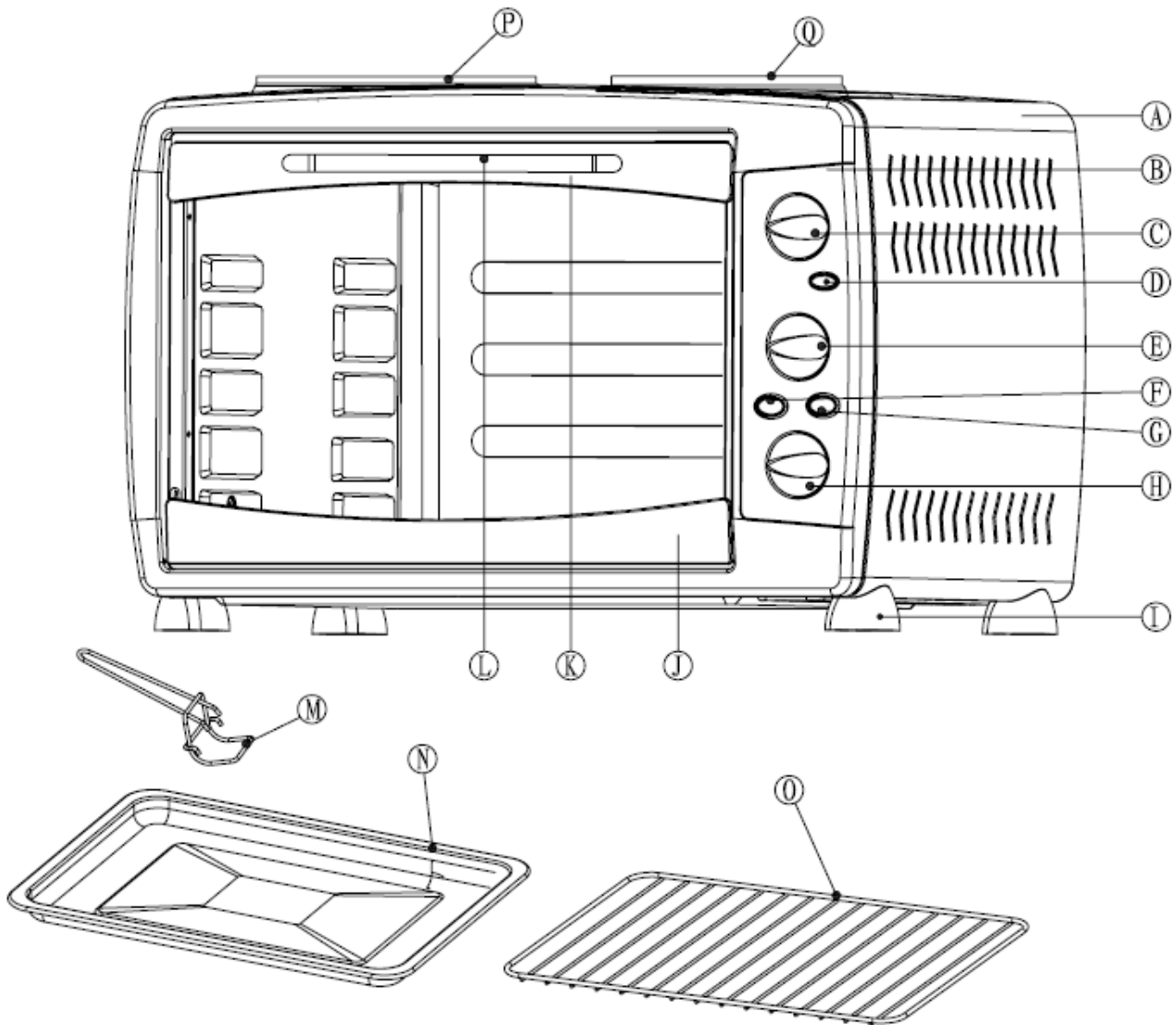
PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

- Carefully read all instructions before operating your new product for the first time and keep for future reference.
- Remove and safely discard any packaging material and promotional labels before using the product for the first time.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- Always ensure the appliance is switched OFF, prior to plugging into the power outlet.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or a qualified technician in order to avoid a hazard.
- Unplug from power outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not let the cord hang over the edge of a bench, table or to touch hot surfaces.
- Do not immerse the cord, plug, or unit in water or any other liquid.
- Do not use the product near an open flame.
- Do not operate product with damp or wet hands.
- Close supervision is necessary when the appliance is being used near children or infirm persons.
- The use of accessories not recommended by the manufacturer may cause injuries to persons.
- This appliance is not intended for used 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 appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure the unit is used on a clean, level, heat resistant surface.
- Do not touch hot surfaces; always use the handles or knobs provided. Use oven mitts when removing hot dishes.

- Do not leave the hot plates on without any pots or pans positioned on them.
- Do not operate the appliance other than for its intended use. This appliance is for household use only.
- Do not use outdoors.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

FEATURES



A: Housing
 B: Panel
 C: Temperature Control Knob
 D: Indicator Light
 E: Hotplate control
 F: Upper heating switch
 G: Lower heating switch
 H: Timer Control Knob

J: Lower door frame
 K: Upper door frame
 L: Handle
 M: Tray Handle
 N: Bake Tray
 O: Wire Rack
 P: Left Hotplate
 Q: Right Hotplate

I: Foot

CONTROL PANEL SETTINGS



Big Hot Plate



Small Hot Plate



Big & Small Hot Plates



Top Heating



Bottom Heating

BEFORE FIRST USE

Before using your Appliance for the first time be sure to:

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the 'Timer Control' is in the 'Off' position.
3. Wash all of the accessories in warm, soapy water.
4. Thoroughly dry all accessories and re-assemble in the oven, plug oven into a power outlet and you are ready to use your new appliance.
5. After re-assembling your appliance, it is recommended that you run it at the highest temperature (250°C) on the toasting function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove any traces of odours initially present.

Please note: The initial start up operation may produce a minimal amount of smell and smoke. This is normal and harmless. This is due to burning off the protective substance applied to the heating elements in the factory.


HOW TO GRILL – TOP HEATING

Please note that the GRILL function uses only the upper heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250 degrees.

Operation

1. Set temperature control to appropriate temperature.
2. Place the wire rack on the bake tray.
3. Place the food to be grilled on the wire rack and slide into the top rack position.


NOTE: Food should be placed as close as possible to the top heat element without touching it.

4. Set the temperature control to appropriate temperature.
5. Turn on the function switch .
6. Brush food with sauces or oil (as desired).
7. It is advisable to leave the door slightly ajar whilst grilling.
8. Turn food over halfway through the cooking process.
9. When grilling is complete, turn the function switch to "OFF".

HOW TO BAKE – BOTTOM HEATING

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250 degrees.

Operation:

1. Set temperature control to appropriate temperature.
2. Turn on the function switch .
3. Place the wire rack on the lowest or middle rack support guide.
4. Place food on the baking tray and slide into the oven.



NOTE: Food should be placed as close as possible to the bottom heat element without touching it.

5. Brush food with sauces or oil (as desired).
6. Turn food over midway through the prescribed cooking time (if necessary).
7. When baking is complete, turn the function switch to “OFF”.

HOW TO ROAST – TOP & BOTTOM HEATING


Roast your favorite cuts of meat to perfection. The oven can cook up to 3kgs of roast meat; we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 250 degrees. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic, cardboard, paper or anything similar in this oven.

Operation:


1. Set temperature control to appropriate temperature.
2. Place the wire rack in the oven at the lowest position.
3. Place food to be cooked in a roasting pan. If you wish to use the bake tray, then you do not need to insert the wire rack, because the bake tray slides easily into the support guides.
4. Set the temperature control knob to the desired temperature.
5. Turn on the function switches:  and .
6. To check or remove the roast, use the tray handle provided to help you slide the roast in and out.
7. When cooking is complete, turn the function switch to the “OFF” position.

HOW TO USE THE HOT PLATES


Big Hot Plate (1000W):

1. Place your fry pan or saucepan on the hot plate.
2. Turn the controller to  and turn the timer to the desired setting.
3. When cooking is complete, turn the switch to "OFF" and turn the timer to Off-0.

Small Hot Plate (600W):

1. Place your fry pan or saucepan on the hot plate.
2. Turn the controller to  and turn the timer to the desired setting.
3. When cooking is complete, turn the switch to "OFF" and turn the timer to Off-0.

Big & Small Hot Plate (1000W+600W):

1. Place your fry pans and/or saucepans on the hot plates.
2. Turn the controller to  and turn the timer to the desired setting.
3. When cooking is complete, turn the switch to "OFF" and turn the timer to Off-0.

NOTE: When the hot plates are not in use, please ensure the FUNCTION switch is in the OFF position.

IMPORTANT NOTE: YOU CANNOT USE THE OVEN & THE HOT PLATES AT THE SAME TIME.

CARE & CLEANING

WARNING:

Ensure the oven is switched off, unplugged and allowed to cool before commencing any cleaning.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that comes into contact with the continuous coating whilst cooking oxidizes while the oven is in operation. If desired, wipe the walls with a damp sponge or cloth with mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL. ALL OF THESE METHODS WILL DAMAGE THE CONTINUOUS CLEAN COATING.**

All accessories should be washed in hot soapy water or can be cleaned in the dishwasher. The door can be wiped with a damp sponge and wiped dry with a soft cloth. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT WILL DAMAGE THE EXTERIOR FINISH.**

DO NOT USE ANY ABRASIVE CLEANERS OR STEEL WOOL SCOURING PADS ON THE DRIP PAN AS IT WILL DAMAGE THE ENAMEL FINISH.

ENSURE ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

SPECIFICATIONS

Model Number: OVH26	
Voltage: 220-240V	Capacity: 28L
Oven Power Consumption: 1500W	Frequency: 50Hz
Small Hot Plate: 600W	Large Hot Plate: 1000W
Gross Weight: 7.1Kg	Net Weight: 5.94Kg
Dimensions: 488 x 343 x 330mm	

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.