

PRODUCT USE, CARE AND SERVICE
WARRANTY INSTRUCTIONS

Tiffany

Convection Oven

MODEL: OVT01



READ AND SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

Read and follow all the instructions in this "Use and Care" even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

Your attention is drawn particularly to the sections concerning "IMPORTANT SAFEGUARDS", "FOR YOUR SAFETY", and the "WARRANTY" statements.

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 THE PRODUCT.

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

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.
- Do not twist, kink or wrap the power cord around the appliance, as this may cause the insulation to waken and split particularly where it enters the unit.
- Always use the Convection Oven with the stand provided. When operating do not place the glass bowl on any other surface.
- To reduce the risk of electric shock, do not immerse or expose the product or flexible cord to rain, moisture or any liquid other than those necessary for correct operation of the product.
- This product should not be used in the immediate vicinity of water, such as bathtub, washbowl, swimming pool etc. where the likelihood of immersion or splashing could occur.
- **CAUTION!** DO NOT touch this appliance while in use or prior to cool down. The glass surfaces of the Convection Oven are very hot when in use. NEVER touch the glass surfaces of the oven while it is in operation. After using the oven, allow it to cool before touching any glass surface otherwise a burn will result.

- Lid is very hot. When removing food from the oven, remember to place the HOT lid on a metal rack, (never directly on counter top) and leave the handle in upright position.
- Do not move the oven when it is still hot or still contains food.
- Do not let the cord hang over edge of table or bench top, or touch hot surfaces, including the stove.
- Switch off and unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. Remove by grasping the plug – do not pull on the cord.
- Keep hands, hair and clothing, as well as utensils, away from the convection oven during operation to prevent the possibility of severe injury to persons and/or damage the appliance.
- Allow the unit to cool before putting on or taking off parts for cleaning.
- Do not operate or place any part of this product on or near any hot surfaces (such as a gas or electric burner or hotplate or in a heated oven).
- Do not place objects on the product or allow objects to obstruct the inlet or outlet openings, or operate in close proximity to walls or curtains, etc.
- Do not touch hot surfaces. Use handles and knobs.
- Do not use the appliance for other than its intended use.
- Do not leave the appliance unattended when switched on.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal or property hazards or injuries
- Do not use outdoors, or expose to rain or moisture.
- This product is intended for normal domestic/household use only.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

READ AND SAVE THESE INSTRUCTIONS

INTRODUCTION - CONVECTION OVEN

WHAT IS A CONVECTION OVEN?

The portable see through oven gives you the opportunity of discovering a new and exciting way of cooking.

Not only it is faster, smaller and more energy efficient than a conventional oven, but the built in timer assures perfect results.

The user friendly Convection Oven allows you to cook wherever you choose- not only in your kitchen, but also in an office, caravan, or even for a demonstration.

You won't believe the results when you cook in the Convection Oven. Its unique capabilities offer you a new way to prepare delicious meals.

A Multi-Purpose Oven – Roasts, broils, grills, boils, bakes, toasts, defrosts and reheats.

A Healthy Way To Cook – It cooks with hot air so you never need to add oil, fat or butter.

Saves Time – The Convection Oven cooks much faster than your conventional oven.

Saves Energy – Heats up quickly, doesn't heat up your whole house and saves energy

FEATURES

Automatic Safety Shut – Off Handle - The Convection Oven will shut off automatically when the handle on the lid is raised to an upright position. Keep handle in raised position until you replace the lid on the bowl, otherwise the power will come back.

Lightweight and Portable – The Convection Oven is so lightweight and portable; you can take it with you everywhere.

Extension Ring – Your convection Oven has an extension ring that sit on top of the glass bowl. This will allow the user to extend the volume space height range to accommodate recipe that require more volume space.

COOKING WITH YOUR CONVECTION OVEN

Anything you can cook in a conventional oven, you can cook in your Convection Oven. And with its unique capabilities, you can cook delicious meals in less time. Your food will be browned and delicious!

Cook to Perfection:

| | |
|------------|----------|
| Meat | Pizza |
| Poultry | Breads |
| Fish | Cakes |
| Vegetables | Pies |
| Casseroles | Biscuits |
| Appetizers | |

ADVANTAGES OF COOKING IN YOUR CONVECTION OVEN

This appliance is multi purpose. It can roast, steam, grill, toast, bake and even fry. Each of these methods are discussed in the following pages, along with helpful hints to get the maximum use from the your Convection Cooker. It can also thaw out foods and even cook certain foods directly from the freezer.

- Energy saving, it saves electricity and cooking time.
- Easy and safe to operate. No need to preheat.
- Food quality is excellent, uniformly cooked and crispy outside yet moist and juicy inside.
- Healthy way of cooking as little or no oil is needed.
- Convection Oven frying gives the result effect of fried foods with little cooking oil used.
- Food browns to perfection.
- Foods need not be turned or stirred for even cooking.
- Cooking in progress is visible, eliminating possibility of burned foods.
- Produces no smoke.
- Heats up quickly.
- Easy to clean and maintain.
- Inexpensive and portable.
- Perfect for all families.
- Excellent for thawing and reheating.
- Savoury and sweet foods can be cooked at the same time without one flavour affecting the other.
- Can be used as a "slow cooker" and as an aid to home bakery as it lets yeast dough rise and prove.
- Won't heat up your whole house.

HOW DOES IT WORK?

By cooking the convection oven way all you need is an electrical socket. Made of a fan and a heating element, the Convection Oven, cooks food by circulating hot air which revolves around the food it cooks. With space provided around all sides and under the rack, food cooks uniformly and does not sit in its own juices.

GETTING TO KNOW THE OVEN

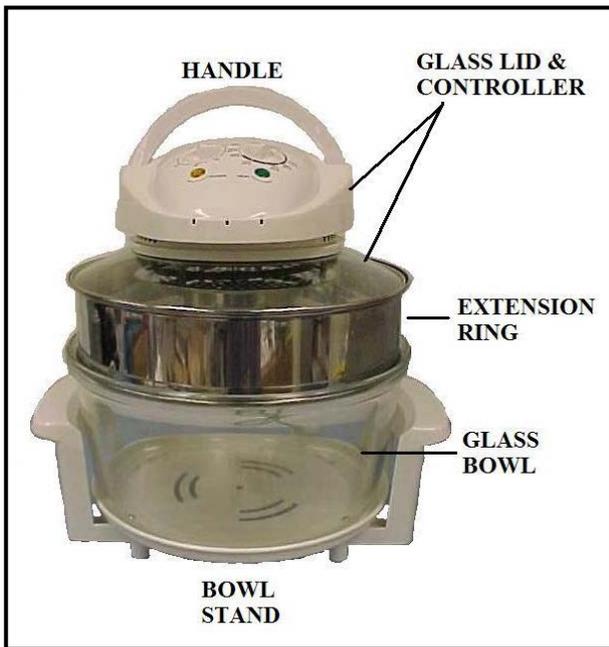


FIG 1.

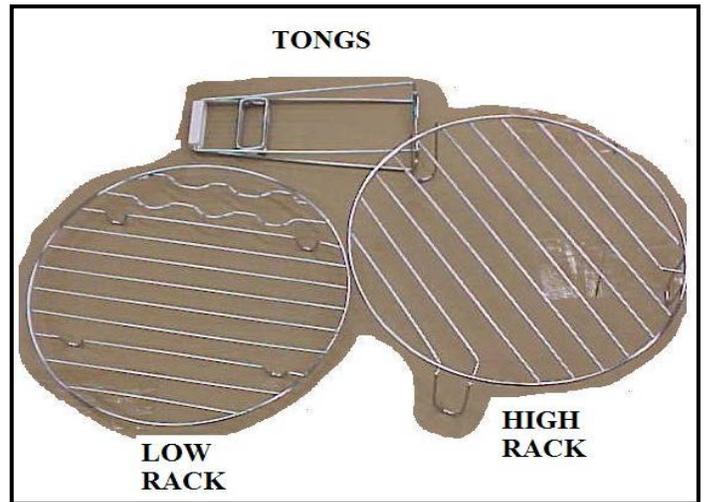
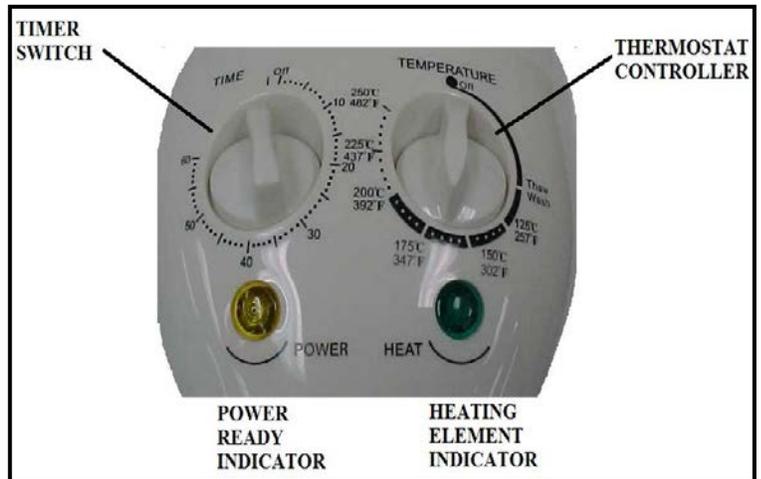


FIG 2.



Safety Shut-off System. Refer to Instruction below

NOTE: ASSESSORIES INCLUDES, LOW & HIGH RACK AND A PAIRS OF TONGS ONLY. ANY OTHER ASSESSORIES MENTIONED IN THE MANUAL ARE FOR THE PURPOSE GUIDLINE USE FOR RECIPES ONLY.



CONTROL PANEL

BEFORE YOU BEGIN

Take a damp sponge and wipe the bowl clean. Place the bowl on the stand.

Note: The Convection Oven must always be used with the stand provided.

Place the cooking lid securely on the glass bowl. Make sure there is at least 75 ~ 100mm clearance on all sides, between your oven and other objects.

Set the timer for 5 minutes and the thermostat to 250°C. You will notice a slight burning odour as the oven burns off whatever excess lubricants are present on the heating element.

Note: Because of the Safety Shut-off System, the handle of the Convection Oven must be down (horizontal position) for the oven to operate. The power is off when the handle is raised. When you want to remove the lid, the handle must remain in the upright position (so the power is off). This safety feature prevents you from removing the lid while the oven is still on.

After the timer has gone off, allow the oven to cool for 5-10 minutes with top unit removed.

When the oven is cool, wipe the inside of the glass bowl again with damp sponge.

Now you are ready to cook!

COOKING HINTS

The Convection Oven works by circulating hot air around the food that is being cooked. Always make sure that the air can circulate freely around the food being cooked. Food should be placed in the centre of the rack to allow for maximum circulation.

Always use low cooking rack unless otherwise instructed.

Use the high cooking rack:

For two level cooking or;

To keep lightweight food from being blown into the fan

IMPORTANT NOTE:

Do not place the cooking lid directly on countertops, or other surfaces, because it gets very hot.

Do not touch glass surfaces as they get very hot.

Before you begin, follow the instructions in the manual, "Before Cooking with your Convection Oven".

Finally, be creative! Adapt your favourite recipes and see how much better they turn out in the Convection Oven. Generally, the cooking temperatures are the same: the cooking times will be less than conventional cooking. Experiment and record your times. It is a good idea to use a meat thermometer when first trying a new recipe to make sure that food is cooked thoroughly.

The Convection Oven cooks food in less time than conventional cooking, retaining more of the food's vitamin and minerals. The Convection Oven allows you to prepare healthy food & steaming and grilling.
Note: When using fat or oils use polyunsaturated fats like peanut or olive oil.

OPERATING THE CONVECTION OVEN

Place the rack in the glass bowl and then put the food on the center of the rack. Allow 75mm space between food and the top of the oven. With the space provided around all sides and under the rack, food cooks uniformly and does not sit in its own juices.

Place the lid on the glass bowl securely.

To cook properly the top unit (which propels the heated air) must be set on the base tightly. This conserves the heat and provides for correct convection airflow.

Plug into the electrical socket.

Never turn on the power to the oven until you have made sure the lid has been placed securely on the glass bowl.

Put down the handle (WHEN THE HANDLE IS IN THE "UP" POSITION THE COOKER WILL BE TURNED OFF). When the handle is in the "down" position the cooker is ready for use.

Turn the timer on to the expected cooking time. When you set the timer the power light (AMBER) will be turned ON and the motor will start to turn on the fan to circulate the air.

Turn the temperature selector to the temperature you require (the GREEN light will appear) and cooking will commence. When required temperature is reached, the GREEN light will go out. This will cycle until the cooking time has been complete.

When cooking time is up, the power will be turned off automatically.

When the handle lifts up, power turns off. To turn on power, push down the handle.

Before unplugging the oven, make sure that the handle is in the upright (vertical) position.

Always make sure the oven is off before you remove the lid. After using the oven, make sure it is unplugged. Allow it to cool before cleaning.

CAUTION!

DO NOT touch this appliance while in use or prior to cool down. The glass surfaces of the Convection Oven are very hot when in use. Never touch the glass surfaces of the oven while it is in operation. After using the oven, allow it to cool before touching any glass surface otherwise a burn will result.

HOW TO USE THE LOW AND HIGH RACKS

All individual recipes with this booklet will indicate whether to use the HIGH or LOW RACK.

CLEANING YOUR OVEN

IMPORTANT NOTE:

Always make sure that the oven is unplugged before cleaning.

Always allow the glass bowl, extension ring and/or lid to cool before cleaning

Never wash the glass bowl or the lid immediately after use.

Never immerse the top section (lid) in water

Be careful not to allow water or other liquids to get inside the top section of the oven when cleaning.

Never use solvents, abrasive cleaning powders, or metal or plastic scouring pads on the top section.

Clean up of your Convection Oven is easy, in fact your oven was designed to clean easily. In many cases, you can prepare & serve your whole meal in your Convection Oven. That means less to clean.

Cleaning the Glass bowl itself is also easy to do. Clean with a sponge or plastic scouring pad. If the sides of the bowl are dirty, spray with glass cleaner; add enough water to reach 25-35mm up the sides of the bowl, and then add mild detergent. Put the lid on the bowl, set the timer for 10 minutes and the thermostat to 100°C. The Convection Oven will clean, loosen and remove food particles. If the bowl is very dirty, you may need to give it additional 2-3 minutes. Once this is finished, scrub the inside of bowl then drain and rinse.

If the glass bowl is not very dirty, clean it by spraying with glass cleaner and then wiping it with a warm, damp sponge. Rinse and dry the bowl.

The wire racks are coated, so they are easy to clean.

You can face the racks in the cooker upside down and then watch as the amazing self-cleaning action softens and removes the residual grease.

CLEANING THE LID

NEVER IMMERSE THE TOP UNIT IN WATER

To clean the lid, spray the glass portion with glass cleaner. Scrub it with a plastic scouring pad, if needed, then wipe clean with a warm, damp sponge. Wipe dry.

To clean the plastic portion of the lid, wipe with a warm damp sponge and dry. Do not use solvents or abrasive cleaning powders on the plastic housing. Also, do not scrub it with metal or plastic scouring pads.

FOR YOUR SAFETY

Always operate product as detailed above.

CONVECTION OVEN COOKING

Using circulating air, the convection oven cooks food quickly, efficiently and uses much less energy than conventional cooking methods. Another benefit is reduced clean up time. Because it can cook on more than one level, the convection oven will cook dishes that would normally require numerous pots and pans to wash. In fact, one of the many features of the convection oven is that it helps clean itself!

The hot method of cooking ensures an even distribution of heat around the food. One of the effects of this is that the surface of meat etc. is quickly sealed so that it retains much of the succulence and original flavor that is often lost with conventional methods. There are two other major benefits with this method of cooking:

1. There are very few dishes that need fat to assist in the cooking process when cooked in the convection oven. Less fat cooking is always healthier.
2. Since the flavor is sealed in early in the cooking process, you could cook fish and apple pie at the same time without flavors migrating from one food to the other.

There are two controls on the convection oven:

1. Thermostat: Sets the cooking temperature from 0 to 250°C. The amber indicator light illuminates when the heating element is ON.
2. Timer: The timer dial is marked in minutes and has a reminder bell, which will sound when the cooking time is completed. The green light will illuminate whilst the turbo fan is ON. **Important:** Do not force the timer dial back to '0' as the knob may snap. Allow the timer to time out or switch off the oven at the power supply if no longer required.

IMPORTANT

Safety handle: The convection oven will not work unless the safety handle is fully "clicked" into the down position. If you need to remove the upper unit during the cooking process, lifting the handle will stop the heating element 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 3 minutes before using.
- For accuracy of the timer when setting a cooking time below 30 minutes, turn the timer knob beyond the 30 minutes marking and monitor the cooking process. Alternatively, set the timer for the time required and increase if necessary. Please note: the timer can always be moved forward manually but cannot be moved backwards manually.
- Always place food on the rack to ensure good circulation.
- Leave at least 1cm gap between items on the same rack. Again this ensures 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.
- Don't be afraid to experiment with the control to get the temperature required for a particular recipe.

THAWING FOOD

The Convection oven will thaw most foods. Simply place 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 juice from the 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 cooking time is shorter in the convection oven because it is more efficient than conventional ovens.

TOASTING

You can toast almost anything in the convection oven, bread, bagels, pizza, crumpets etc. For best results use the high rack and set temperature to 220-230°C depending upon your own preferences, It is unlikely that the item you are toasting will need to be turned over 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 longer cooking time than a 1cm thick steak. Also remember that frozen foods like burgers are likely to need a longer cooking time. You may wish to turn the food halfway through the grilling process to ensure even coloring.

BAKING AND STEAMING

The temperature for cooking uncovered dished is usually 20°C to 40°C lower in the Convection Roaster. No preheating is necessary in convection oven baking.

Ordinarily, the centre of a cake batter will be moist, while the sections closet 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 the larger layered cake pans. Cupcake/muffin pans lined with paper cups are ideal for small batches.

SUGGESTED BAKING TIMES AND TEMPERATURES FOR COVECTION OVEN ROASTING

| FOOD | TEMPERATURE (°C) | MINUTES |
|-----------------------------|------------------|---------|
| Brownies | 150 | 18-20 |
| Buns | 200 | 10-12 |
| Cakes, loaf | 150 | 30-35 |
| Cakes, Layer | 150 | 18-20 |
| Cornbread | 180 | 18-20 |
| Cookies : drop | 160 | 8-10 |
| Cookies : rolled | 160 | 10-12 |
| Muffins | 180 | 12-15 |
| Pies / pastries / pie crust | 200 | 8-10 |

| | | |
|-----------------------------|-----|-------|
| With filling (no top crust) | 160 | 25-30 |
| With filling (two crusts) | 180 | 35-40 |
| Breads, rolls | 180 | 12-15 |
| Loaf | 160 | 25-30 |

TIMES MAY VARY, DEPENDING ON THE DEPTH AND SIZE OF MIXTURE

GRILLING AND BROILING

To broil or grill with a convection 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. Add hickory liquid smoke or mesquite to get a smoky flavor. Any seasoning 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 minimize food sticking to the grill. For browner or more seared surfaces, broil on both sides as with thick steaks or steak. For thinner pieces, no turning is necessary.

ROASTING

Lining the pot bottom with aluminum foil (leaving an inch of rim) will catch drippings if desired. To let hot air freely circulate, use a low rack. The propelled hot air cooks meat evenly and seals in the juice. Turning and basting is not necessary.

A meat thermometer is recommended. However, without one, go by the time temperature table given here, or follow the chart given for conventional or regular ovens and subtract 25°C.

ROAST WHOLE CHICKEN

Rinse chicken thoroughly and add desired seasonings. Spices such as garlic, black pepper, and salt are suggested. Before roasting, allow seasoning to penetrate for a few hours. Base of pot can be lined with aluminum foil to catch drippings.

Roast for approximately 30 minutes per 1kg at 200°C.

WHOLE ROAST

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

CAKES

Preheat the oven for 3 minutes. When selecting an appropriate cake tin to use, be sure that it will fit comfortably in the bowl. Use the extender ring if necessary. Always place the cake tin on the low rack – never directly onto the bottom of the bowl. When using cakes recipes from elsewhere, deduct 10°C from recommended cooking temperature.

Cooking time depends entirely upon the size of cake you are making but it is easy to monitor its progress with the see-through glass bowl.

BISCUITS & PASTRIES

Use the perforated tray and place it on the high rack. If you have your own perforated tray that will sit comfortably on the low rack you can use that as well and cook on two levels. Don't forget to lightly grease the trays first. The best temperature for biscuits and pastries is 220-230°C. Cooking time varies but is generally 12-15 minutes for biscuits.

PIES

Pre-cooked (unfrozen) pies couldn't be easier. Place on high rack and cook for 8 minutes at 220°C (Why not put some oven chips in the tray on the low rack at the same time?). Frozen or uncooked pies use the same position and temperature, but increase the cooking time usually to 20-25 minutes. This can vary depending on the size and content of the pie.

EGGS

Hard or soft-boiled eggs are unbelievably easy in the convection oven. For a start, there's no boiling involved! Simply place up to 6 eggs into the tray and put the tray on the high rack. Set the temperature to 200°C, set timer to 6 minutes for soft boiled or 10 minutes for hard-boiled. Always use the tongs 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°C 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 180°C.

REFERENCE TABLE OF TIME AND TEMPERATURE FOR COOKING VARIOUS FOODS

| TEMPERATURE (°C) | BAKING CLASS | QUANTITY | MINUTES |
|------------------|---------------|----------|---------|
| 200 | Whole Chicken | 2kg | 55 - 60 |
| 200 | Sliced Pork | 500grams | 7 - 8 |
| 200 | Drumsticks | 8pcs | 15 |
| 250 | Fish | 10pcs | 7 - 8 |
| 200 | Clam | 500grams | 5 - 7 |
| 250 | Shrimps | 500grams | 5 |
| 150 | Cake | 1 case | 20 |
| 250 | Potato | 500grams | 25 |
| 250 | Red Prawn | 4pcs | 15 |
| 250 | Crab Meat | 500grams | 10 |
| 250 | Corn | 4pcs | 10 |

FOR MEAT WEIGHING FROM 1 – 1.5KGS, SET TEMPERATURE AT 200°C AND COOK FOR THE FOLLOWING (APPROXIMATE) TIMES:

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

Remember all times are a guideline only. Times may vary depending on the type of cooking, temperature selected and your individual preferences.

Recipe Suggestions

Beef Stew

*780 grams stewed beef, cut in 1 inch cubes
2 or 3 potatoes, pared and quartered
2 or 3 carrots, quartered
2 onions, quartered
2 stalks celery, sliced
1 bay leaf
2 tablespoons pepper
2 to 3 cups water or both*

Place all ingredients in baking or casserole dish. Stir to blend thoroughly. Add water to cover, approximately 2 to 3 cups. Cover dish with lid or aluminum foil. Place on rack. Set thermostat at 150°C and cook for 2 to 3 hours.

Fillet Mignon

*4 fillet steaks cut to approx. ¾ " to 1 ¼ " (2-3cm) thick – at room temperature
4 rashers bacon (lean)
black pepper
toothpicks*

Remove rind and excess fat from bacon. Trim meat and remove excess fat. Wrap one bacon rasher around the perimeter of each fillet, secure with toothpick(s). Sprinkle grind black pepper onto the steak both sides. Preheat convection oven to 220°C and place fillets on high wire rack and cook for 10-12 minutes (rare); 12-15 minutes (medium); 15-20 minutes (well done) for ¾ " (2cm) thick fillets. Turn fillets halfway through cooking time if desired. Thicker and/or larger fillets will take longer to cook. Serve hot with fresh steamed vegetables.

Satay Roast Lamb

Leg of lamb
Garlic salt
Sliced wholegrain bread
SAUCE
Satay sauce
1 cubic inch fresh ginger
3 tablespoon crunchy peanut butter
juice of half lemon

Trim excess fat from leg, bone and remove excess internal fat. Grate the ginger coarsely and mix the satay sauce, peanut butter and lemon juice. Saturate the slice of wholegrain bread with the sauce. Sprinkle a little garlic salt over the boned leg rub into flesh and skin. Pour sauce over opened leg, spread with a spoon or fork, place bread slice inside leg, reform and truss using skewers and cooking string. Spread excess sauce all over outside of prepared leg. Place leg on wire rack in convection oven and cook for 30 minutes at 190°C. Meanwhile, peel and clean potatoes, pumpkin and onions. Place in a bowl and add a little sauce, toss vegetables until lightly covered with sauce. After leg has cooked for 30 minutes at 190°C, turn leg, add vegetables, cook for a further 40 minutes approximately, turning vegetables once. Allow to stand for approximately 10 minutes before carving.

Roast Leg of Lamb

Leg of lamb
Clove of garlic
Several sprigs of fresh rosemary
2 tsp. brown sugar (or 3 tsp. dried rosemary)
salt and pepper to taste

Cut all excess fat from meat. Peel garlic and rub garlic over meat. Take leaves from rosemary sprigs, mix with brown sugar and salt and pepper, and sprinkle over meat. Place lamb on low wire rack and set oven to 200°C. Cook for about 20 minutes, turn meat, reduce thermostat to 180°C and cook for another 60 minutes or until done to your taste. Vegetables can be roasted around the meat during the last 45 minutes at 200°C.

BBQ Style Pork Chops

4 pork chops
10mls olive oil
1 small, chopped onion
1/3 cup tomato sauce
1 tablespoon vinegar
1 tablespoon Dijon mustard
1 tablespoon chilli powder
salt and pepper

Heat the oil in a frying pan, add onion and cook until soft. Add tomato sauce, sugar, vinegar, mustard and chilli powder, stir and cook for 3 minutes. Put to one side. Preheat convection oven to 220°C. Brush both

sides of meat with the barbecue sauce and sprinkle with salt and pepper. Place chops on high rack and cook for 20 minutes or until tender and cooked through. Turn once and brush with sauce.

Chinese-Style Spareribs

1.7kgs pork spareribs, split

Sauce:

3 tablespoons honey

3 tablespoon soy sauce

¾ cup dark brown sugar

½ cup ketchup

3 tablespoons cider vinegar

¼ cup water

¼ teaspoon dry mustard

3 cloves garlic, minced

2 chicken bouillon cubes

dash Tabasco

Combine all sauce ingredients in a saucepan and cook over medium heat for 5 to 10 minutes. Pour over ribs and allow to marinate for 1 to 2 hours. Place ribs on rack and brush with sauce. Bake at 180°C for 45 minutes

Roast Chicken

1.2 to 1.7kgs chicken

salt and pepper

soy sauce

few pieces sliced carrot, onion, or celery

butter or margarine

honey (optional)

Wash chicken and remove neck and giblets. Dry excess moisture with a towel or cloth. Rub inside cavity well with salt and pepper. Add vegetables to cavity. Sprinkle skin with soy sauce and salt. Tie legs together with a string to keep attractive shape, Brush skin with butter or margarine and honey, if desired. Place on rack in pot and roast at 180°C for 35 to 40 minutes. May cook potatoes and/or peas in pot at same time if desire.

Chicken Citrone

Fresh chicken (1.5 – 1.6kg)

Lemon juice

Garlic salt

Lemon pepper

Clean chicken inside and remove excess fat and giblets. Drain and pat dry inside and outside. Sprinkle with a little garlic salt and lemon pepper. Place lemon skins in cavity of chicken. Place chicken on wire rack in convection oven. Roast at 200°C for 30 minutes. Dribble lemon juice over and inside chicken if desire, at

the same time turn chicken and roast for further 20-25 minutes. Any citrus fruit can be used in place of lemons.

Grilled Shrimp

Rinse shrimp shells and sprinkle with lemon juice and salt. Place shrimp on rack and brush top with melted butter or margarine or oil. Grill at 245°C for about 5 to 10 minutes (depending on size of shrimps).

Steamed Whole Fish

Place cleaned fish on large piece of aluminum foil. Squeeze juice of 1 or 2 lemons over fish and cavity. Add 3 or 4 sliced onion, celery pieces and parsley. Add 2 or 3 tablespoons water or wine and butter or margarine. Wrap foil around fish securely. Pour about 3 or 4 cup water in pot. Place wrapped fish on rack and steam at 220°C for 20 minutes.

Easy Quiche

Frozen short crust pastry
½ cup grated cheese
1 cup milk
½ cup chopped bacon
1 tomato sliced
4 eggs
1 onion, diced
1 tablespoon butter
Parsley, salt, pepper & basil (to taste)

Line a 9" (22.5 cm) pie dish with pastry. Cook on low rack in preheated oven (to 220°C) at 175°C for 12-15 minutes.

Mix all remaining ingredients together and pour into hot pastry. Bake for 15 – 30 minutes on 175°C until set and golden brown.

Easy Casserole

1x450g tin tuna in brine
2 stalks celery
1x425g tin cream of celery soup
1 large onion
125g light sour cream
½ cup skimmed milk
cheese

Drain tuna and break up. Add soup and sour cream and milk and mix. Finely chop celery, grate onion and add to mixture. Mix thoroughly. Place in a light casserole dish and grate cheese over top. Place in preheated (to 220°C) convection oven on low/medium wire rack at 200°C for 30 – 40 minutes or until cheese is browned.

Banana Foster

½ cup butter, melted
1 cup brown sugar

*3 tablespoons lemon juice
2/3 cup banana liqueur or rum
6 to 8 firm bananas, peeled, halved lengthwise and crosswise
¼ cup brandy, warmed, or rum*

Place butter and brown sugar in saucepan. Stir until melted and smooth. Stir in lemon juice and rum. Cook for 10 minutes. Add bananas and stir to thoroughly coat. Bake at 245°C for 10 minutes. Ignite brandy and pour over bananas, stirring to coat. Spoon bananas and sauce over ice cream and serve.

Garlic Toast

*6 to 8 slices 1" thick French or Italian bread
½ cup melted butter or margarine
1 tablespoon grated Parmesan cheese
2 cloves garlic, minced*

Combine melted butter or margarine, Parmesan cheese and garlic. Brush on bread and allow to stand for a minute. Toast bread on rack at 245°C for 5 to 8 minutes.

Baked Potatoes

Wash potatoes and dry. Wipe skins with oil or bacon grease, bake at 200°C for 30 to 45 minutes, depending on the size of potatoes.

Broiled Stuffed Tomatoes

Halve 2 tomatoes and sprinkle lightly with salt, pepper and crushed basil. Top each half with 1 tablespoon buttered bread crumbs and sprinkle with Parmesan cheese. Broil at 245°C for 15 minutes.

Vegetables

The most popular method of cooking vegetables in the convection oven is by steaming. Simply wash and prepare the vegetables in foil and arrange the foil 'packets' the low rack so that there is at least a 1cm gap between them. Set the temperature to 220°C. The cooking time is typically 10-15 minutes.

Tips: For best results wrap the washed vegetables in foil while they are still wet. The steam generated from this will be sufficient to cook them. If you have a lot of different vegetables to cook you can use the high rack as well and cook on two levels. Remember that the temperature is slightly higher nearer the turbo fan so put slower cooking vegetables on the high rack.

Savoury Bread & Butter Pudding

*6 thin slices white bread
60g (2 ½ oz) butter
100g (4oz) mushrooms, sliced
4-6 spring onions, sliced
500ml (1 pt) milk
2 large eggs or 3 small
75g (3oz) grated mature cheddar
1 clove garlic, crushed*

Salted and freshly ground black pepper to taste

Sauté the mushrooms, garlic and spring onions. Spread the slices lightly with butter. Cut 3 slices in half diagonally and the remainder into 4 small squares. Arrange the triangles round the sides of a well-greased oven proof dish with the points sticking up. Arrange half the remaining bread in the dish, and spread with a layer of the mushroom mixture. Layer the remaining bread and mushroom mixture in the dish. Whisk the eggs, milk and salt and pepper together and pour the mixture over the bread. Top with grated cheese and leave to stand for 30 minutes. Place dish on low rack in convection oven preheated to 220°C and bake at 170°C for approximately 35 – 40 minutes until set and slightly browned. Sprinkle with remaining sugar before serving.

There are thousands more recipes available for convection oven cooking. We have tried to provide recipes that show all the various functions and abilities of the convection oven. As you become familiar with your convection oven you will gain an instinctive feel for things like best temperature and cooking times etc. This will allow you to adapt recipes from virtually any source.

Experimenting is always fun too....

TROUBLESHOOTING

- Always check full product operation as detailed above before returning any product as faulty.
- Trouble Shooting Guide

Problem

Oven does not turn on

Action to take

- Make sure top lid section is correctly located on the glass bowl.
- The carry handle is in the down (Horizontal) position.
- The power cord is plugged into the power outlet and turned on.
- The Timer be turned to the appropriate time.

Oven turns on but does not heat up.

- Make sure the thermostat has been set to correct heat setting

ADDITIONAL SAFETY TIPS

- Always operate the product as detailed above.
- **CAUTION: DO NOT** touch this appliance while in use or prior to cool down. The glass surfaces of the Convection Oven are very hot when in use. NEVER touch the glass surfaces of the oven while it is in operation. After using the oven, allow it to cool before touching any glass surface otherwise a burn will result.

- Lid is very hot. When removing food from the oven, remember to place the HOT lid on a metal rack; (never directly on counter top) and leave handle in upright position.
- Do not move the oven when it is still hot or still contains food.
- **CAUTION:** To reduce the risk of electric shock, do not remove the cover (or back). No user serviceable parts inside. Refer all servicing to a qualified technician.
- If the supply cord is damaged, it must be returned for replacement to the supplier or its service agent or a similarly qualified technician in order to avoid a hazard.

WARRANTY

- Always check full operation as detailed above before returning any unit as faulty.
- Do not operate this product with a damaged cord or plug, or after the product malfunctions, or is damaged in any manner. Return the complete appliance to the place of purchase, together with your proof of purchase for in-warranty replacement, or inspection and repair.
- In some products the replacement by the user of the flexible cord is not intended. Special tools are required to replace to replace the cord. Return the complete product to the place of purchase for an in-warranty replacement, or inspection and repair.

Australian Customer Service

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