

Dualit®

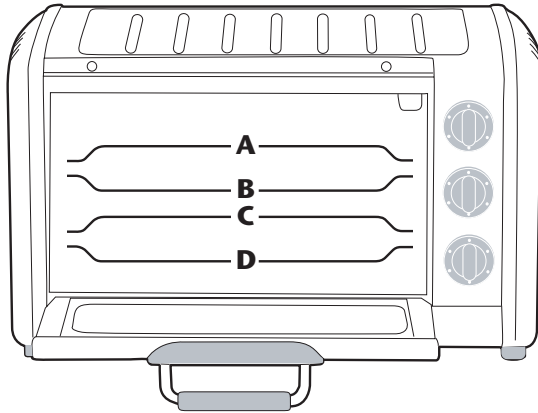


DUALIT MINI OVEN
INSTRUCTION MANUAL
AND COOKBOOK

QUICK GUIDE

THESE TABLES ARE ONLY TO BE USED AS A GUIDE, COOKING TIMES MAY VARY

RACK POSITION



LOCKING BRACKET

A locking bracket is located on the left side of the oven for rack position A and B. This bracket stops the rack from accidentally sliding out when removing foods.

To slide the rack past the locking bracket in position A or B, angle the tray upwards under the bracket then slide past, reverse procedure to push fully back into position.

BAKING

FOOD ITEM	TEMP°C	RACK	TIME
Bread	190	D	30 - 35
Chicken breast	230	C	30 - 35
Cookies	175	C	10 - 12
Thin pizza (fresh)	230	C	5 - 10

CONVECTION COOKING

FOOD	TEMP°C	RACK	TIME
Thick pizza (frozen)	230	B	10 - 15
Sponge cake	180	C	20 - 25
Jacket potato	230	B	40 - 60
Brownies	175	C	10 - 15

GRILLING

FOOD	TEMP°C	RACK	TIME
Toast	230	A	4 - 6
Bacon	200	B	10 - 15
Chicken breast	180	B	12 - 15
Fish	220	B	10 - 12

ALWAYS LEAVE DOOR AJAR WHEN GRILLING

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THE DUALIT MINI OVEN

INTRODUCTION

Thank you for choosing the Dualit mini oven. Its compact size is ideal where space is at a premium, and for busy kitchens where extra oven capacity is needed, this fits the bill perfectly. For students at college and for single cooks the oven offers a world of possibilities.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

KEEP ALL INSTRUCTIONS FOR FUTURE REFERENCE

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

SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS

- To protect against electrical shock, do not place any part of the oven, or cordset, in water or any other liquid.
- Do not operate the appliance with: a damaged cord, plug, after the appliance has malfunctioned, has been dropped, damaged in any way or is not operating properly. Return the oven to the nearest Dualit Repair Centre for examination, repair or mechanical or electrical adjustment.
- Do not use outdoors.
- Do not attempt to dislodge food when the oven is plugged into electrical outlet.
- Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven grill, as they may involve a risk of fire or electric shock.
- Do not insert anything in the ventilation slots and do not obstruct them.
- The door and the outer surface may get hot when the appliance is operating. Use handles or knobs.
- Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces which could damage the cord.
- Do not place oven on or near a hot gas or electric burner or in a heated oven.

SAFETY PRECAUTIONS

- Extreme caution should be exercised when using containers constructed of materials other than metal or oven proof glass in the oven.
- **To avoid burns**, use extreme caution when removing tray or disposing of hot grease. Always use heatproof gloves.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
- Empty the crumb tray regularly. Do not cover crumb tray or any part of the oven with metal foil, this will cause overheating of the oven.
- A fire may occur if the oven is covered or touching flammable materials such as curtains, drapes and walls, when in operation.
- **WARNING:** Do not operate under wall units or any combustible materials.
- Should any part of the appliance catch fire, do not attempt to extinguish it with water. Smother external flames with a damp cloth or fire blanket. **Never attempt to open the oven door if the oven should catch fire.**
- **Warning:** To avoid possibility of fire, NEVER leave the oven unattended during use.
- Only plates that are being heated should be on top of the appliance when in operation.
- The exterior walls can get very hot when in use. Keep out of reach of children
- Close supervision is necessary when any appliance is used near children.
- The appliance must only be used in an upright position, never lying down, tilted or upside down.
- Do not use this oven for anything other than its intended purpose.
- Use oven gloves to remove any stored object on top of the oven.
- Use recommended temperature settings for baking and roasting.
- Do not rest cooking utensils or baking dishes on glass door.
- Turn the timer dial to the off position to turn off the oven.
- The use of accessory attachments not recommended by Dualit may cause injury.
- Do not store materials other than manufacturers recommended accessories in this oven.
- **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.**

SAFETY PRECAUTIONS

- Allow to cool before cleaning.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

SAVE THESE INSTRUCTIONS

CORD SET

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over or pulled on by children.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

THIS IS AN ATTENDED APPLIANCE

These instructions will help you to use your Dualit Oven to its fullest so that you will achieve consistent professional results. See the cookbook on page 13 for inspirational ideas and delightful recipes.

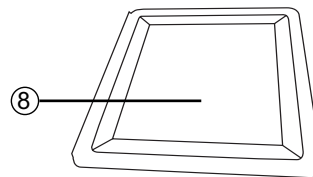
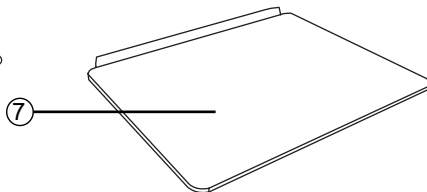
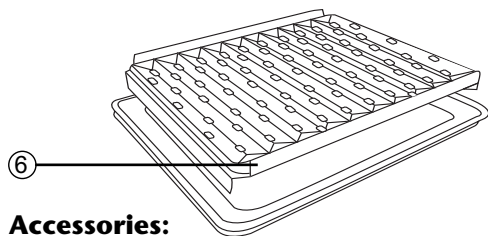
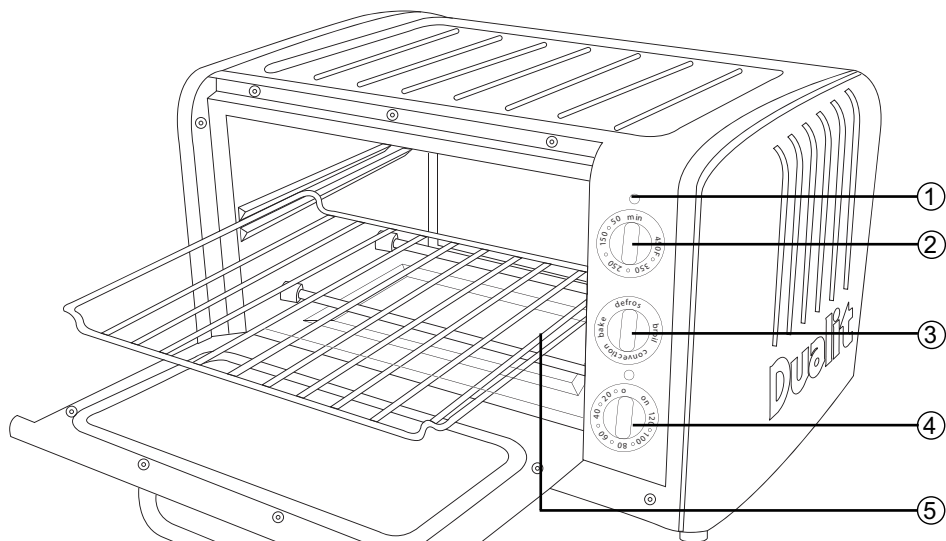
FEATURES

From defrosting to baking to grilling the oven will assist you in cooking a great range of food in one versatile machine.

- The mini oven features a unique Double Glazed Coolwall window
- Interior oven light
- Fan assisted cooking
- Cord Tidy
- Adjustable foot
- Stainless steel construction with polished aluminium end castings
- Plate warming area
- Countdown timer
- Recipes & daily uses guide

PARTS & CONTROLS

- ① Pilot light and temperature indicator light
- ② Temperature Dial for Baking, Grilling, Convection and Toasting
- ③ Function Dial for Bake, Grill, Convection or Defrost
- ④ Timer with bell - settings 0 – 60 min and 'always on' position
- ⑤ Wire Oven rack - four positions,
- ⑥ Baking / Grilling pan with reversible roasting tray
- ⑦ Baking Tray
- ⑧ Drip Tray



Accessories:

Includes: Wire racking, Grilling pan, Baking tray and Drip tray

USING YOUR MINI OVEN

BEFORE PLUGGING IN

Place your oven on a flat surface. Adjust rear foot until the oven rests square. Prior to use ensure any object is not touching the oven and never place on heat sensitive worktop.

GENERAL GUIDELINES

Use oven gloves to remove any stored object on top or inside of the oven. The exterior walls get very hot when in use.

KEEP OUT OF REACH OF CHILDREN

The grilling pan with roasting tray only fits onto rack in positions B, C and D.

THE SETTINGS

Baking - The baking function is used for any food product you would put in your large kitchen oven, such as roasting meats, chicken, baking, cakes, cookies and more.

Convection - Convection baking uses an internal fan to circulate heated air around the food. This function produces fast, even cooking results. Please note convection function will reduce cooking times. Some foods may not be ideal for convection cooking.

Grill - Only the top heating elements are used, ideal for a healthier way of cooking meats, sausages, bacon. This function would also be used for toasting and top browning gratins or casseroles.

Defrost - Place frozen item in oven and set function to defrost, Turn on using the timer for required period. Only the fan activates to speed up the defrosting time. Food is thawed gently & evenly without cooking.

USING YOUR MINI OVEN

COOKING

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into socket.

The 'Timer' is the main ON/OFF switch. Turn timer knob clockwise for 'runback timing' or anticlockwise for 'permanent on'.

The red light will illuminate when timer is running and the green light will illuminate when set temperature is reached.

Always allow a 3/4 inch gap from food to the top heating elements.

BAKE - To Bake, set temperature dial to the desired temperature and turn the function dial to 'bake'. Turn timer knob to required time setting. For best results preheat oven for 5 minutes.

CONVECTION - Set to required temperature and function then turn on. The Fan will evenly distribute the heat and provide even and fast cooking results. For best results preheat oven for 5 minutes.

GRILL - When grilling, add approximately 1/4 cup of water to the bottom of the grilling pan to reduce sizzling and splattering.

Note: Do not use the roasting tray without the grilling pan. There are two positions for the roasting tray so that a variety of thicknesses of foods can be grilled. In most cases the oven rack should be in position B. See Rack position diagram on pages 2.

To grill, set temperature and function dial to grill. Preheat oven for five minutes with door closed.

After five-minute preheat period, place the grill pan in the oven.

Always leave the door slightly ajar when grilling.

TOAST - Single sided toast - can be achieved by using grill setting and placing bread on rack position A. Turn bread over to toast underside. Set timer to 'Always On' and grill until desired browning is achieved.

Never leave oven unattended when toasting bread. Fire can easily result.

SERVICING

CLEANING

- Always allow the oven to cool completely before cleaning
- Always unplug the oven from the electrical outlet.
- Do not use abrasive cleansers (especially oven cleaners based on bicarbonate of soda) , as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly.
- To clean interior walls, use a damp cloth and a mild liquid soap solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface.
- To remove crumbs, slide out the drip tray and discard crumbs. Wipe clean and replace. drip tray is dishwasher safe.

To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without drip tray in place.

- Wire rack, grilling pan and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or brush.
- Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

IMPORTANT

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep the oven consistent, cycle after cycle.

GUARANTEE

If your machine fails within one year from the date of purchase, we will repair or replace it free of charge provided:

- You have not misused, neglected or damaged the mini oven.
- It has not been modified or you have refitted the plug.
- You supply your receipt to show when you bought your mini oven.

The guarantee does not affect your statutory rights. Dualit does not assume any responsibility for incidental or consequential damages.

In the interest of improving products, Dualit Ltd reserves the right to change specifications without prior notice.

Should the bulb fail in the interior light - see overleaf. Spare bulbs are available from Customer helpline.

SERVICING

GUARANTEE

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, simply return the complete appliance to the shop where you purchased it or contact Dualit Ltd for further information.

Dualit Customer Helpline:
+44 (0) 1293 652 500

e-mail: info@dualit.com
or visit www.dualit.com

REPLACING THE OVEN LIGHT

Before the maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Switch off the electrical supply and unplug the appliance
- Let the oven cavity and the heating elements cool down
- Unscrew the protective glass cover

REPLACING THE OVEN LIGHT

- Unscrew and replace the bulb with a new one suitable for high temperatures (230C) having the following specifications: 240V, 25 watt
- Refit the protective cover

NOTE: Oven bulb replacement is not covered by your guarantee.

CAUTION: Lamp replacement should only be carried out while the appliance is disconnected from the supply circuit. Use 25 watt or smaller, 240 volt, type E14 base lamp.

