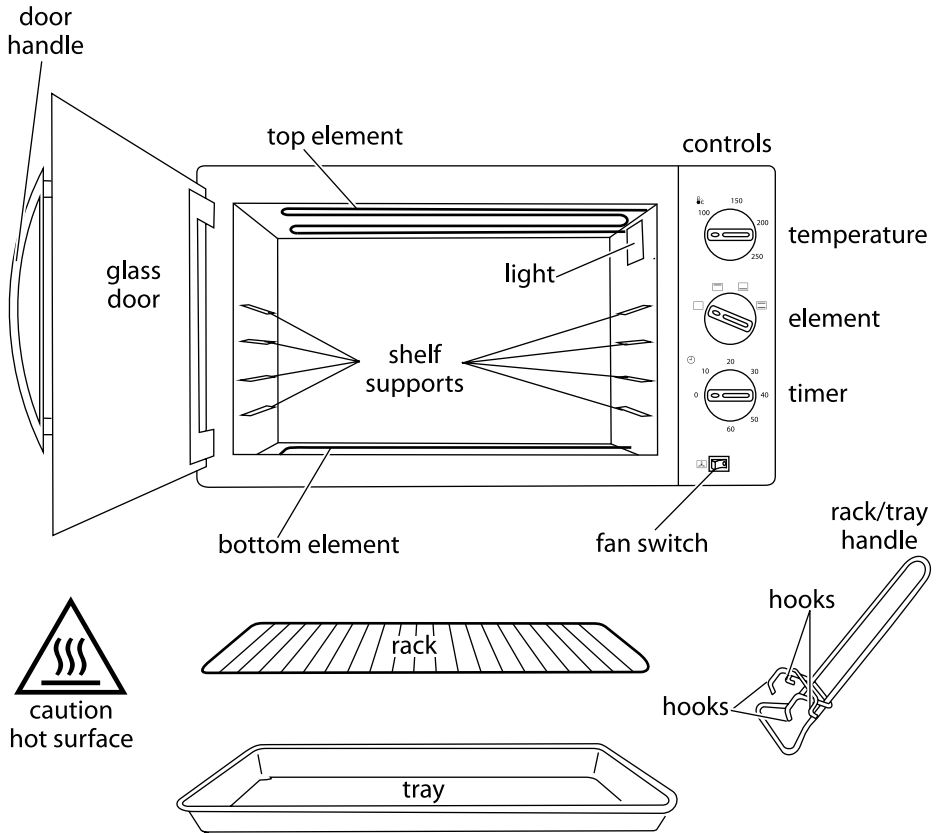




Russell Hobbs





instructions



Read the instructions and keep them safe. Pass them on if you pass the mini oven on. Remove all packaging, but keep it till you're satisfied the mini oven works.

important safeguards

Follow basic safety precautions, including:



- 1 The mini oven must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Don't put the mini oven in liquid, don't use it in a bathroom, near water, or outdoors. 
- 3 Sit the mini oven on a stable, level, heat-resistant surface, at least 75cm (30") above floor level, and leave 50mm (2") of clear space all round.
- 4 Food, fat, and oil, when heated, may burn. Don't position the mini oven near or below cupboards, curtains, or combustible materials.
- 5 Check that you can open the door without causing an obstruction.
- 6 Wear oven gloves when filling or emptying the oven.
- 7 The door and all surfaces of the mini oven will get hot – don't touch, and keep children away.
- 8 Leave the door open when using or preheating the top element (grilling) .
- 10 This appliance must not be operated by an external timer or remote control system.
- 11 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 12 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- 13 Don't apply cold water to the glass door when it's hot – the thermal shock might break it.
- 14 Keep the mini oven and the cable away from hotplates, hobs or burners.
- 15 Unplug the mini oven when not in use, before moving and before cleaning.
- 16 Don't use the mini oven for any purpose other than cooking food.
- 17 Don't use the mini oven if it's damaged or malfunctions.
- 18 If the cable is damaged, return the mini oven, to avoid hazard.

household use only


before using for the first time

- Check that you've removed all the packaging from inside the mini oven.
- Check that there's nothing wedged round the elements.

cure the elements

- 1 This generates fumes, so if you suffer from breathing problems, get someone else to do it (even if you don't suffer from anything, it's not a bad idea to get someone else to do the dirty jobs).
- 2 Open the kitchen windows, and make sure the room is adequately ventilated.
- 3 Plug the mini oven into the wall socket (switch the socket on, if it's switchable).
- 4 Remove the rack and tray, then close the door.
- 5 Turn the element control to , turn the temperature control  to 200, and turn the timer to 10.
- 6 The light inside the oven will come on when the timer is moved from 0, and it'll stay on till the timer returns to 0.
- 7 After the timer returns to 0, and the bell sounds, leave the oven to cool down.

door

8 Keep the door open when using the top element as a grill , to avoid the thermostat operating and switching the power off.

9 Otherwise, cook with the door closed.

caution the door gets hot – even though you're using the handle, wear oven gloves

rack and tray

10 The rack and tray slide on the shelf supports at the sides of the oven. Use the lower supports for baking and roasting, use the upper supports for grilling, toasting, and browning toppings.

11 If you don't need the tray to cook on, leave it on the bottom shelf support, to catch drips.

★ Don't use the mini oven without the tray – it protects the bottom element.

12 To fit the rack/tray handle, catch the hooks on the top of the rack/tray, then lower the handle till the bottom catches the underside of the rack/tray, then lift.

13 The upper set of hooks fits the tray, the lower set fits the rack.

light

14 The light inside the oven comes on when the timer is moved from 0, and it stays on till the timer returns to 0.


the controls

temperature control

grill to grill, using only the top element, turn the temperature control to 250, and leave the door open, to prevent the thermostat operating and switching the power off

keep warm if you're using the bottom element to keep food warm after it's been thoroughly cooked, turn the temperature control down to 100, and keep the door closed

oven to use as an oven, with both elements, turn the temperature control to the cooking temperature you need

fan this works with any element combination – move the fan switch to  to turn the fan on, move it away to turn it off

element control

- no elements connected
- top element – for grilling
- bottom element – for keeping food warm
- both elements – for oven cooking

timer

15 Turn the timer clockwise to set the time – it's marked from 0 to 60 minutes.

16 When it returns to 0, it sounds a bell, and turns everything off.

17 To turn the mini oven off manually, turn the timer anti-clockwise to 0.

preheating

18 To preheat the oven, you'll find that setting the timer to 15 is usually sufficient.

oven gloves

- 19 Use oven gloves to open and close the door, use them to insert and remove the racks and tray.
- 20 We've even made the knobs big enough to use while wearing oven gloves, so you've no excuse for burning your fingers.

cooking temperatures

- 21 Oven temperatures are comparable with those of a standard electric oven.
- 22 As the oven is small, cooking times will generally be slightly shorter than with a large conventional oven.
- 23 These temperatures are for guidance only.
- 24 They're for fresh or fully defrosted food, using both elements, with the door closed, and the fan turned off.
- 25 Check food is cooked through before serving. If in doubt, cook it a bit more.
- 26 Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- 27 Cook fish till the flesh is opaque throughout.
- 28 When cooking pre-packed foods, follow any guidelines on the package or label.

food	setting	food	setting
beef	190-210	pastry	190-210
bread	200-220	pork	190-210
casseroles	140-160	quiche/flan	160-180
chicken	190-210	rich fruit cake	140-160
fish	170-190	scones	190-220
lamb	190-210	sponge cake	160-180
meringue	90-110	Yorkshire pudding	200-220
milk pudding	140-160		

conversion chart

Celsius	Fahrenheit	gas mark	description
50	122	-	for plate warming
100	212	¼	extremely cool
130	250	½	very cool
140	275	1	very cool
150	300	2	cool
160-170	325	3	warm
180	350	4	moderate
190	375	5	fairly hot
200	400	6	fairly hot
210-220	425	7	hot
230	450	8	very hot
240	475	9	very hot

care and maintenance

- 1 Unplug the mini oven and let it cool before cleaning and storing away.
- 2 Wipe up all spillages, to avoid discolouring the surfaces.
- 3 Hand wash the tray, rack, and handle in warm soapy water.
- 4 Wipe the white enamelled surfaces with a damp cloth. If necessary, you may use a little non-abrasive cream cleaner.
- 5 You may use a proprietary brand of oven cleaner on the internal surfaces of the oven. Leave the oven door open afterwards, to dry the oven thoroughly.
- 6 Clean the glass with a proprietary glass cleaner.
- 7 Don't put the mini oven in liquid.
- 8 Don't use harsh or abrasive cleaning agents or solvents.
- 9 Don't use scourers, wire wool, or soap pads.

discolouration

Over time, the heat produced will cause discolouration of the surfaces. This is inevitable, unavoidable, and will not affect the operation of the mini oven.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right).

Customer Service

(correspondence only)
Salton Europe Ltd
Failsworth
Manchester
M35 0HS

Customer Returns

Salton Europe Ltd
Heath Mill Road
Wombourne
Wolverhampton
WV5 8AQ

Customer Service (service@saltoneurope.com)
telephone 0845 658 9700 (local rate number)

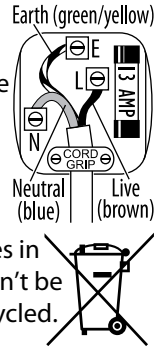
guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products



Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>