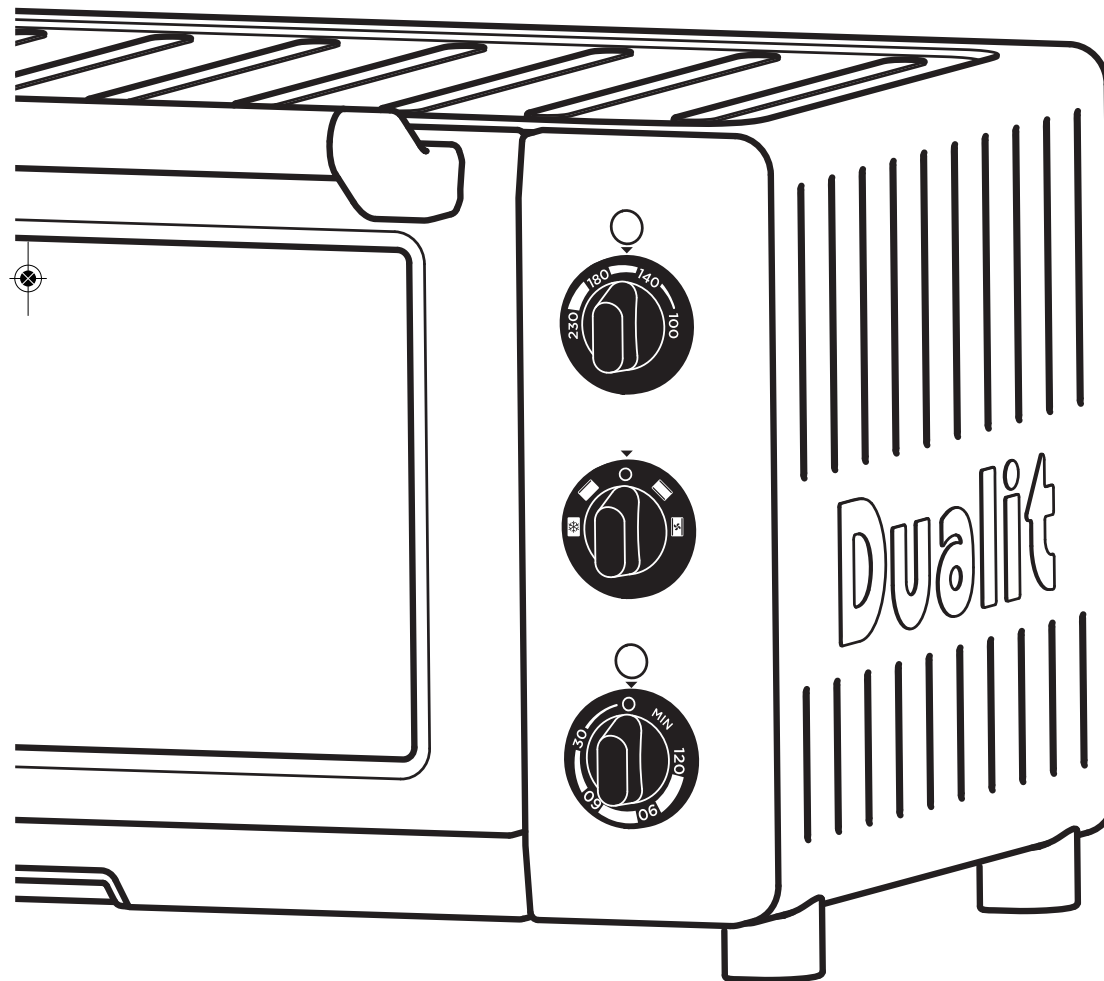




Mini Oven

Instruction Manual and Guarantee

Dualit[®]
Since 1945





CONTENTS

Safety precautions	3
Know your Mini Oven	6
Cooking functions	8
Setting up	10
Each use	11
Cleaning & maintenance	12
Guarantee	13
Recipes	14



Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the Mini Oven and recycle the packaging appropriately.

All illustrations are for representation only, your model may have a different appearance from illustrations shown.

SAFETY PRECAUTIONS

READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USING YOUR DUALIT MINI OVEN. KEEP THESE INSTRUCTIONS SAFE FOR FUTURE REFERENCE.

Always follow these safety precautions when using your Mini Oven, for your own safety and to avoid damaging the Mini Oven.

- 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 or plug
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard
- Do not operate after the appliance has malfunctioned, been dropped, damaged in any way or if it 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.
- Oversized foods, metal foil packages and utensils must not be inserted in the toaster oven grill, as they may cause a risk of fire or electric shock.
- Do not insert anything into 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.
- 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 trays, racks 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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children unless they are older than 8 and supervised
- Keep the appliance and its cord out of reach of children less than 8 years
- **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. Unplug, 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 left 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 object stored 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 manufacturer's recommended accessories in this oven.
- **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.**
- Allow to cool before cleaning

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- 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.
- 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.

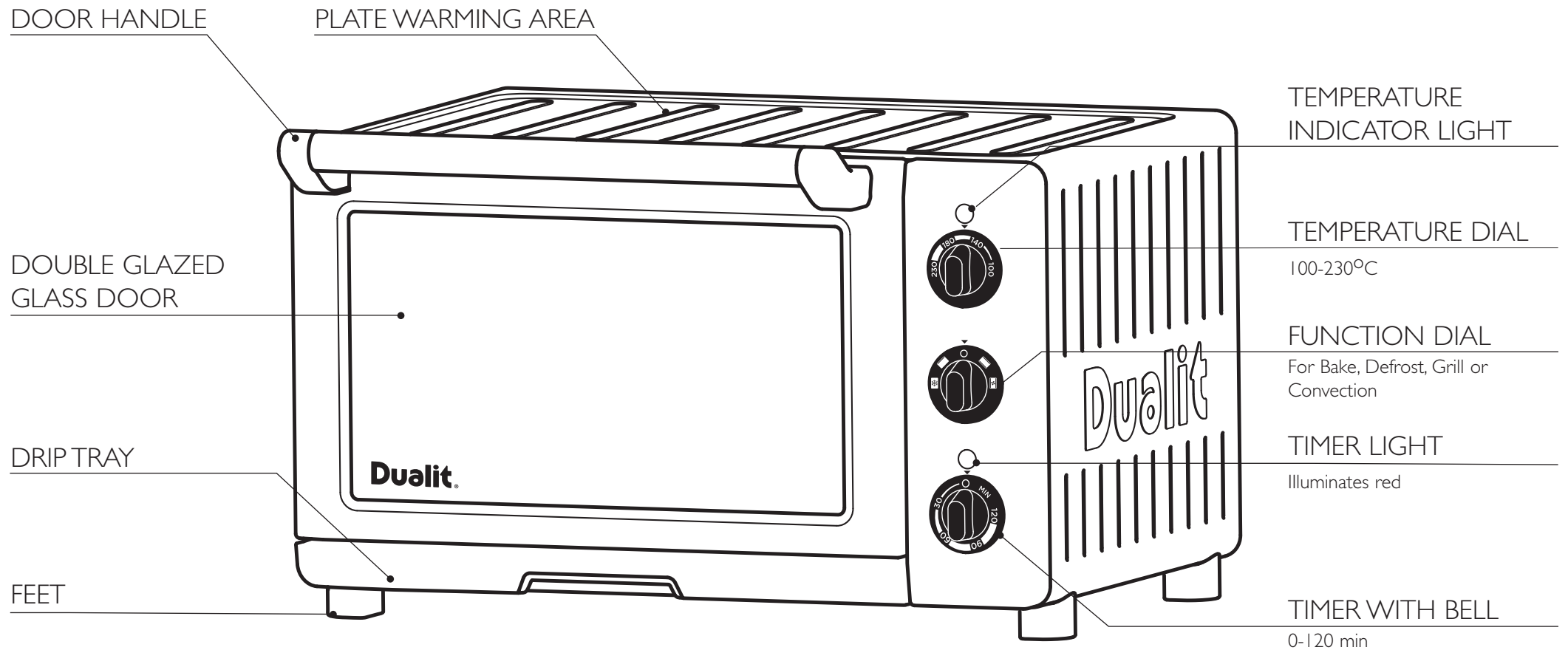
SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY
NOT INTENDED FOR COMMERCIAL USE
THIS IS AN ATTENDED APPLIANCE

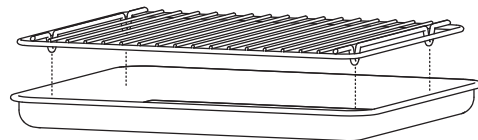
In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.



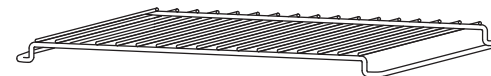
KNOW YOUR MINI OVEN



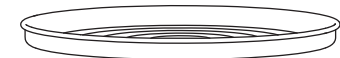
ACCESSORIES



6

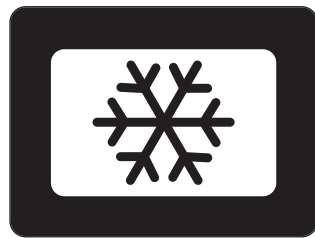


7



COOKING FUNCTIONS

THESE TABLES ARE ONLY TO BE USED AS A GUIDE, COOKING TIMES MAY VARY. FOLLOW COOKING INSTRUCTIONS ON FOOD PACKAGING



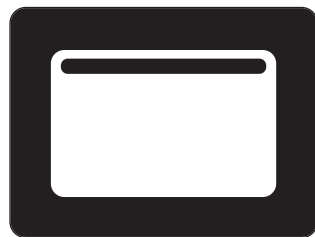
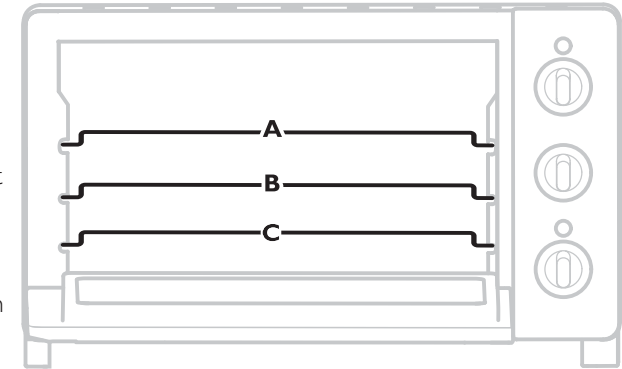
DEFROST

Only the fan activates to speed up the defrosting time. Food is thawed gently and evenly without cooking.

Wire rack position

Use the guide below to select the correct rack position.

Only insert the rack in the oven in the orientation shown in the diagram.

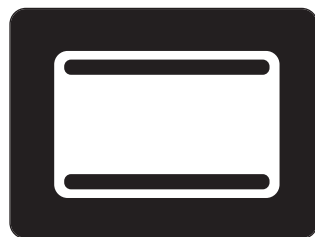


GRILL

Only the top elements are used, ideal for a healthier way of cooking meats, sausages and bacon. This function could also be used for toasting and top browning gratins or casseroles. **ALWAYS LEAVE DOOR AJAR WHEN GRILLING**

* When toasting use wire shelf on rack position A with grill pan and rack on top. Turn over bread half way through toasting.

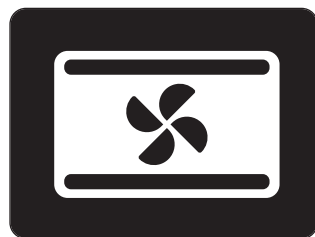
FOOD	TEMP (°C)	RACK
Toast	230	A*
Bacon	200	A
Chicken breast	180	B
Fish	220	B



BAKE

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.

FOOD	TEMP (°C)	RACK
Bread	190	C
Chicken breast	230	C
Cookies	175	B
Thin pizza (fresh)	230	C



CONVECTION

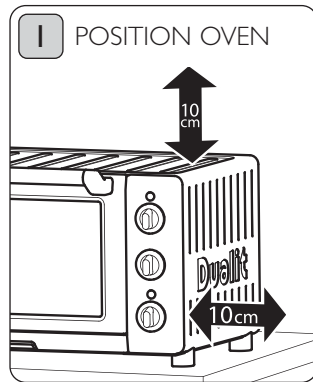
Convection baking uses an internal fan to circulate heated air around the food. This function produces fast, even cooking results.

Please note convection function will reduce cooking times. Some foods may not be ideal for convection cooking.

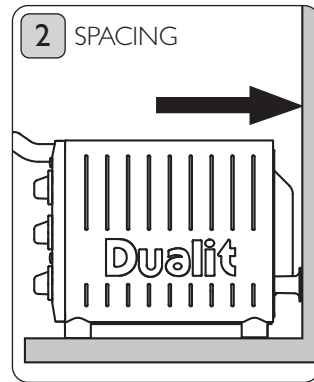
FOOD	TEMP (°C)	RACK
Thick pizza (frozen)	230	B
Sponge cake	180	C
Jacket potato	230	C
Brownies	175	C

SETTING UP

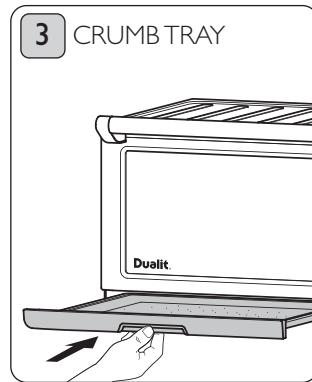
TURN THE OVEN ON FOR THE FIRST TIME IN A WELL VENTILATED ROOM, A 'NEW' SMELL MAY BE GIVEN OFF, THIS WILL DISSIPATE AFTER A FEW USES.



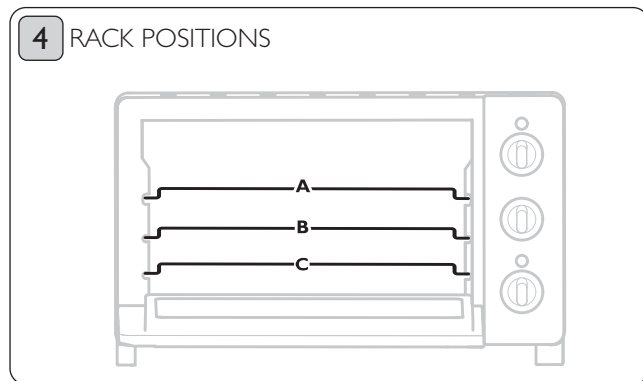
Before plugging in your Mini Oven, place on a flat surface. Leave at least a 10cm gap above and to the side of the oven. **Never place on a heat-sensitive worktop or below a flammable surface.**



Place the Mini Oven firmly against the back wall.

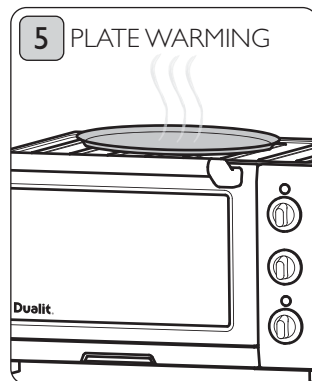


Ensure that the crumb tray is clean and seated in place. Empty after each use and keep clean.



IMPORTANT: Always use the wire rack in the orientation shown above.

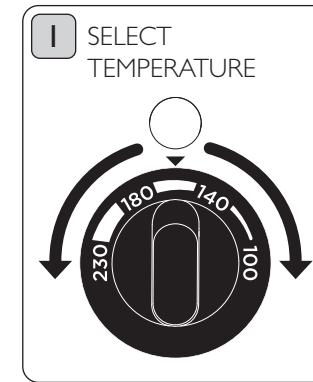
The rack can be positioned at three different heights. The ideal position will be effected by the food item, temperature and setting (refer to page 8 for a guide on cooking rack positions).



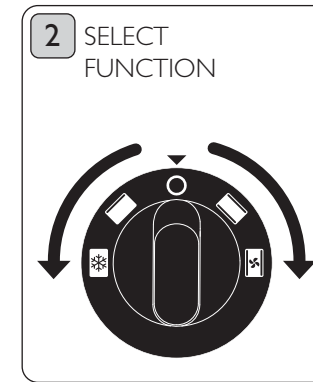
When in use, place plates on top of the oven to warm. The exterior walls get very hot when in use. **Use oven gloves to remove any plates on top of the oven.**

EACH USE

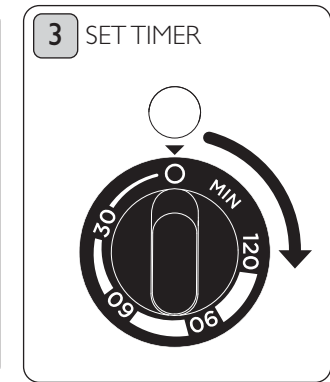
THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. USE OVEN GLOVES TO REMOVE ANY STORED OBJECT ON TOP OR INSIDE OF THE OVEN.



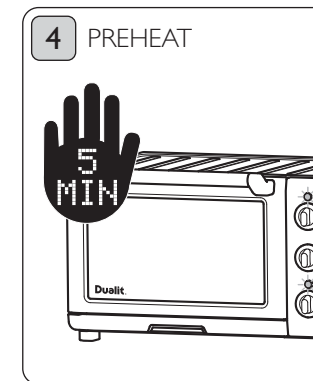
Turn the temperature dial to select the required temperature.



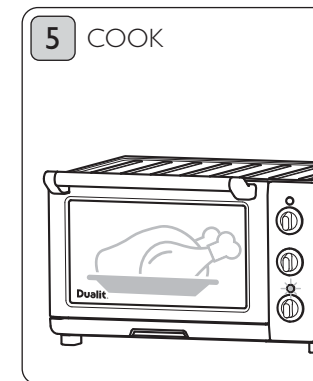
Turn the function dial to select grill, defrost, bake or convection.



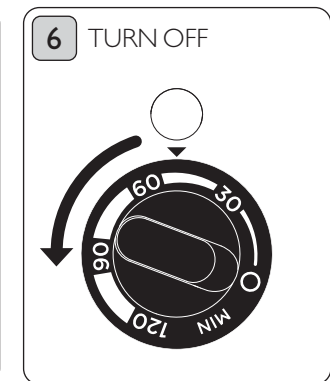
The timer is the main ON/OFF switch. Turn the dial to the required amount of time. The red light will illuminate when the timer is running.



Ensure the oven door is closed. Preheat the oven for five minutes. The temperature light will turn off when the set temperature is reached. The oven is now ready for cooking.



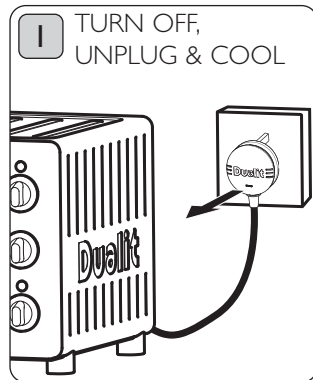
Follow cooking instructions on food packaging or recipe, always check the food is cooked properly. When the timer reaches '0' the bell will ring and the oven will turn off.



If you need to turn the oven off before the timer has finished, set the function dial to 'OFF' and turn the timer to '0'. You will hear the bell.

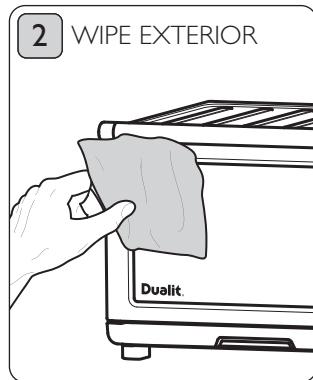
CLEANING & MAINTENANCE

IT IS IMPORTANT TO CLEAN THE OVEN AND ALL PARTS AFTER EACH USE. THIS WILL PROLONG THE LIFE OF YOUR APPLIANCE.



1 TURN OFF, UNPLUG & COOL

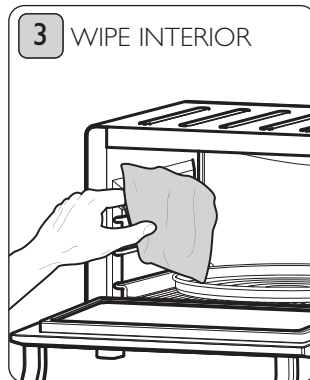
ALWAYS SWITCH OFF, UNPLUG AND ALLOW TO COOL BEFORE CLEANING. Never use harsh abrasives or corrosive products. These could damage the oven surface.



2 WIPE EXTERIOR

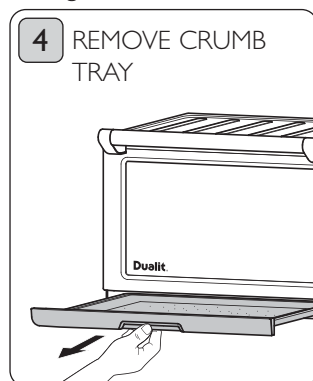
Wipe the exterior with a damp cloth. Dry immediately.

DO NOT IMMERSE IN WATER.



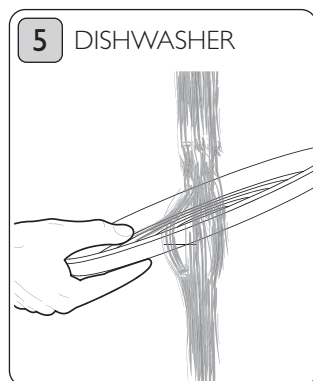
3 WIPE INTERIOR

Wipe the interior walls with a damp cloth and a mild liquid soap solution on a sponge. Dry immediately.



4 REMOVE CRUMB TRAY

To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace.



5 DISHWASHER

All attachments excluding the main body are suitable for dishwasher use.

Use a wash cycle below 40°C. Remove prior to drying cycle.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your guarantee period is as follows:

- 1 year

This Guarantee provides benefits that are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- Modification of the product by anyone other than Dualit or an approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly

- Your mains electricity supply is functional
- **The defect is not due to a blown fuse.**

If you wish to claim under this Guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct
- Ensure that the product is clean and packed carefully (preferably in its original carton)
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt)
- Give exact details of the nature of the defect

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage. Nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

Join Club Dualit for more recipe ideas www.dualit.com/recipes

Access a comprehensive database of recipes, giving you lots of ideas for everyday meals and entertaining.



HONEY ROAST CHICKEN

When you are hungry, a tasty roast chicken with a butter, honey, salt and cracked peppercorn crust is hard to beat. A good quality chicken is essential for a juicy and flavoursome result. A plump, free range, corn fed chicken is recommended. The result will be meltingly tender.

2 cloves garlic, finely sliced
small bunch tarragon or thyme
1.2 kg (2¾ lb) chicken (not larger, or it will not cook in time)
30ml (2 tbsp) runny honey

25gm (1oz) unsalted butter,
softened to a dropping consistency
1 tbsp sea salt crystals
1 tbsp coarsely crushed black
peppercorns

Preheat oven to 220C/425F, set to Bake.

Place the garlic and herbs in the chicken's cavity. Warm the honey and butter and, using your hands, smear it over the bird thoroughly. With fingers still sticky, rub in the salt and pepper.

Line the oven tray with a silicone mat to prevent any honey drips burning onto the bottom. Put the grill tray in the oven tray and place the chicken on the top, breasts towards the door.

Cook chicken at 220C/425F for 10 minutes on rack position C, then turn the oven down to 190C/375F and allow 45 minutes per kg, plus 20 minutes. Make sure it is cooked through (to do this insert a skewer into the thickest part of the leg; if the juices run clear, the chicken is cooked).

HOME MADE BREAD

This basic bread recipe is quick and easy and can be adapted to your own taste. Why not have fun and experiment with your choice of ingredients to vary the flavour and texture. You can add seeds, nuts, curry pastes, dried fruits or herbs but always use good quality organic flour from local mills as this produces a much more nutritious and high quality product.

500g strong white flour
or 500g strong wholemeal flour
25g butter
1 1/4 tsp salt

1 1/2 tsp fast action dried yeast
2 tsp sugar
300ml warm water for the white loaf or
350ml warm water for the wholemeal loaf

In the Dualit food processor large bowl fitted with the dough blade mix together the flour, salt, yeast, butter and sugar. Process well, slowly adding the water through the feeder tube until the flour forms a craggy ball – this should take approximately 2 minutes. Leave the dough in the processor bowl to rise for approximately 20-30 minutes. Keep the lid on for this process. Pulse 3-4 times to knock the air out of the dough. Remove the dough from the food processor and place in a greased 1kg bread tin or on an oiled baking sheet and cover with a cloth. Allow to rise in a warm draught free place for another 1-2 hours or until doubled in size. Bake in a preheated oven 220°C on rack position C for 30-35 minutes or until golden brown.

TRADITIONAL SPONGE CAKE

There is nothing nicer than the simplicity of a Traditional Victoria Sponge cake. This all-in-one method makes a perfectly light sponge for an indulgent afternoon tea - why not try a filling of whipped cream, blueberry and lemon zest for a contemporary twist.

175g soft butter or margarine
175g caster sugar
4 large eggs
1 tsp baking powder

175g self-raising flour
1 tsp vanilla essence
4 tbsp strawberry jam (to decorate)
icing sugar to dust

Place the butter or margarine, sugar, baking powder and flour in the food processor large bowl with its chopping blade. Remove the feeder tube to allow as much air into the mix as possible. Pulse until the mixture is creamed together. Break in the eggs and process for a further 10-15 seconds. Pour into two 18cm cake tins. The tins should be well buttered and bases lined with silicone mat or baking parchment. Spread evenly and bake in a preheated oven 180°C on rack position B for 15-20 minutes or until risen golden brown and firm to the touch. Leave to cool. Apply the jam to the top of one cake and sandwich together with the other. Dust liberally with icing sugar and slice into generous helpings.



Dualit®



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