



34 Litre Mini Oven Instruction Manual

Product Code: G4742

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.



INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your purchase for many years to come.



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Safety information and general warnings

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- This 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 should not play with the appliance. Cleaning and user maintenance should not be carried out 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.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- This appliance must never be operated via an external timer or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- When the appliance is not in use, unplug it from the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- Never use the appliance in humid rooms.

- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Never leave the appliance unattended when in use.
- Make sure that the appliance has sufficient space (at least 12 cm) around it and does not come into contact with flammable materials. The appliance must not be covered.
- Extreme caution must be used when removing the crumb tray containing hot oil or other hot liquids.
- Use extreme caution when removing the tray, racks, disposing of hot grease or other hot liquids.
- Do not clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
- Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven during cooking.
- Do not place any cardboard, plastic or paper into the oven.
- Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
- Always use the handle supplied and as a precaution wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakages. Tempered glass can still break around the edges, avoid damaging or scratching the surface or edges.
- Not suitable for commercial purposes.

Before first use

- Remove all packaging from the oven including the inner trays and components.
 - Clean all removable parts with warm, soapy water and dry thoroughly with a soft cloth.
 - Do not use abrasive cleaners as they will damage outer and inner surfaces.
- Do not immerse the oven or allow water to run directly into the oven.

After assembling your oven, we recommend that you place both the tray and baking rack inside and run it at the highest temperature on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odour initially present from the protective substance applied to the heating elements in the factory.

Description of parts

- | | |
|--------------------------|-----------------------------|
| 1. Temperature dial | 5. Timer dial |
| 2. Hot plate dial | 6. Roasting and baking tray |
| 3. Function dial | 7. Wire rack |
| 4. Power indicator light | 8. Tray handle |



Instructions for use

Fitting the handle and removing the tray or shelf from the oven

The tray handle enables you to lift and remove the wire rack and baking / roasting tray safely when they are hot. Hold it in the positions shown below so that it securely attaches to the trays and wire rack.

- To remove the roasting baking tray, position the two prongs sections, arrowed below, inside with the other section underneath, push the handle down and lift out.
- To remove the wire rack, position the two curved hook sections, arrowed below, over the wire, push the handle down and lift out.



Wire rack

Use for toasting, baking, grilling and general cooking in heat resistant casserole dishes and pots.

Baking roasting tray

Use for roasting, steaming, grilling and baking.

How to toast and grill

Using the toasting function, (where the upper element is selected), you can toast a variety of bakery products including bread, muffins, waffles and frozen pancakes. You can also grill a variety of meats. Always follow cooking guidelines on the food packaging.

1. Place the wire rack in the middle of the oven with the indentations pointing down.
2. Turn the function control to upper heating element.
3. Set the temperature control between 100°C to 230°C.
4. Place the food to be toasted or grilled on the wire rack.
5. Turn and set the time control clockwise to the desired time of 5 to 60 minutes. When the time has elapsed, the oven will turn off and a bell will sound.
6. When the food is cooked to the desired level, turn the function control to the off position and turn the power supply off at the plug.

How to roast and steam

Using the roasting function (where both the upper and lower heating elements are selected), you can roast beef, pork, lamb, poultry or steam fish and vegetables. You can also heat savoury pies, pasties and quiches.

Note: For best results preheat the oven for 15 minutes at the desired temperature.

1. Place the food to be cooked in any metal roasting pan.
2. Position the wire rack in the oven in a suitable position depending on the height of the food being cooked.
3. Alternatively, place the food into the baking tray. There is no need to use the wire rack as the baking tray is self-supporting sitting in the side supports.
4. Turn the function control to the upper and lower heat function.
5. Set the temperature control to the desired temperature.
6. Turn and set the time control clockwise to the desired cooking time from 5 to 60 minutes when the time has elapsed the oven will turn off.
7. During cooking, to remove the roast use the metal handle supplied making sure it is correctly positioned.
8. When the food is cooked to the desired level turn the function control to the off position and turn the power supply off at the plug.
9. For steaming fish and vegetables seal in foil with a little water and seasoning.

How to bake

Using this function (the lower heating element only) you can bake layer cakes and cookies following the guidelines supplied on packaging of your purchase.

Note: This function only uses the lower element and layer cakes should be turned once during cooking. For best results preheat the oven for 15 minutes at the desired temperature.

1. Turn the function control to the lower heat function only.
2. Set the temperature control to the appropriate temperature according to the guidelines on the packaging of your purchase.
3. Place the wire rack on the lowest or middle level support.
4. Place the food on the wire rack and slide into the support.
5. Food should be placed as close as possible to the heating element without touching it.
6. Set the temperature control to the desired temperature.
7. Turn and set the time control to the desired cooking time from 5 to 60 minutes when the time has elapsed the oven will turn off.
8. It is advisable to leave the door slightly ajar.
9. When the food is cooked to the desired level turn the function control to the off position and turn the power supply off at the plug.

Using the hob

Select the hob(s) you wish to use by turning the hob dial. Please note that if you are using the oven and the hobs at the same time, the temperature in the oven may decrease slightly.

For best results, use cookware made of enamel, cast iron or stainless steel. Ensure your pans have a flat base and covered with a lid.

Technical specifications

Voltage: 220-240V A.C. 50/60Hz

Power: Oven: 1500 Watts, Large Hot plate: 1000W, Small Hot plate: 700W

Capacity: 34 Litres

Care and maintenance

- Keep the outer surfaces clean by wiping after each use with a clean damp cloth and a household antibacterial cleaner spraying onto the cloth only, not the oven body.
- Any accessories can be washed in warm soapy water, allow to dry completely before re-using.
- When the oven is not in use store in a cool dry place away from children.

Plug Wiring

These safety instructions should be read carefully and kept in safe place for future reference.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

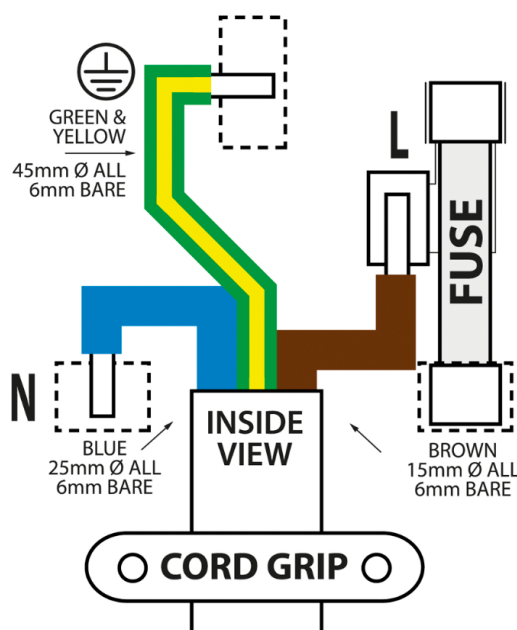
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

**GUARANTEE
IMPORTANT**

**Please do not return this product without first emailing our
Customer Services at care@cooksprofessional.co.uk**

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

Extended 2 Year Warranty

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, **within 14 days of purchase**. For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.

Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



More great products from Cooks Professional



Pizza Maker



Hot Water Dispenser



Sensor Recycling Bin



Espresso Maker



3.5L Slow Cooker



Bamboo Chopping Boards



Ice Maker



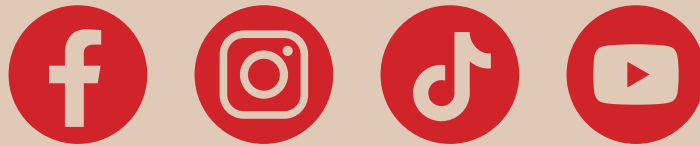
Storage Tins



Electric Salt and Pepper Mills

Kitchen inspiration

Share your purchase with us on social media and tag
@cooksprofessional to be featured!



#cooksprofessional

We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review.
Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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