

kitchenperfected®

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OPERATING INSTRUCTIONS

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# 17Ltr Multifunction Halogen Oven



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MODEL: E4702

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# thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference. Remove all packaging before use.

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## FEATURES

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- 2-3 times faster than a conventional oven
- Cooks quickly and evenly for perfect results.
- Uses rapid 'heatwave' technology
- 60 minute timer
- Capacity: 12ltr (17ltr with extender ring)
- Variable temperature range , up to 250C
- Defrost
- Self-Clean function
- Capacity: 12ltr, 17ltr with Extender Ring
- Power and temperature light indicators
- 1300w Typical Power consumption
- Accessories include: low Rack, High Rack, Tongues, Lid Stand and Extender Ring
- Safety Cut-out lid
- Removable plastic base
- Dishwasher safe bowl



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## SPECIFICATIONS

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- Operating Voltage: 220-240v~50Hz
- Power Output: 1200-1400w max

Ambient Operating Temperature: 5°C - 23°C

**Note:** Do not operate if ambient temperature is outside this range as this may damage the product.



# IMPORTANT SAFEGUARDS AND PRECAUTIONS

## READ & SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use. This appliance is intended to be used in house hold 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.
- Only for use indoors.
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!

The supply cord cannot be replaced. If the supply cord is damaged the appliance must be scrapped.

- Always unplug when not in use or during the cleaning process.
- This appliance should only be used on a flat surface.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.

- This appliance shall not be used by children from 0 to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people 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.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.



**CAUTION:** Hot Surface. Surfaces are liable to become hot during use.



- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

#### DO NOT

- Do not use when empty or below the MIN mark.
- Do not over fill above  $\frac{3}{4}$  of the bowl capacity with liquid.
- Do not leave unattended whilst in use.
- Do not immerse in water during cleaning.
- Do not cover the appliance or vents whilst in operation.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not place near or come in contact with flammable material (curtains, draperies, furnishings, wallpaper etc) whilst in operation.
- Do not use outside or in damp conditions.
- Do not use if any part of this appliance is damaged in any way.
- Do not use for any purposes other than the appliances intended use.
- Do not move whilst plugged into the wall socket.
- Do not place a hot lid or hot extender ring directly onto laminated surfaces, wood, paper, plastic or other flammable surfaces.

#### **Place onto a heat resistant stand or surface only.**

- Do not clean with metal scouring pads. Pieces may break off the pads and touch electrical parts creating a risk for electric shock.

#### CAUTION

- Ensure adequate space around, above and beneath to permit free circulation of air around the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Burns can occur from touching the hot glass or metal parts and steam. Use handles or knobs provided.
- Keep away from hot surfaces, such as gas or electric hobs and ovens that may damage the cabinet etc
- Before removing the lid, turn off the timer, disconnect from the wall socket and lift the lid using the carrying handle.
- Keep the bowl sides at least 6cm from other surfaces.
- Always place the lid onto the bowl before plugging into the wall socket.



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# INTRODUCTION TO THE HALOGEN OVEN

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The Halogen Oven has all the advantages of a larger convector oven but at a fraction of the running price. It lets you use conventional culinary skills to cook faster and better. You can easily take it to the table and serve directly from it. It will keep meals hot and save the hassle of cleaning.

► **The Halogen Oven can cook everything an oven can cook**

It is a true multi purpose oven suited to prepare all kinds of dishes which would normally require a full size conventional kitchen oven.

► **The Halogen Oven cooks in many ways**

It can roast, bake, grill, cook, steam, reheat or defrost.

► **The Halogen Oven is economical**

It consumes less than half the electricity of a conventional oven and approximately the same as a regular microwave oven. As a result, it's compact size and requires less energy to heat up to achieve the same results. You can save time and money while your food is cooked to perfection.

► **The Halogen Oven is fast**

It cooks 20% to 60% faster than a conventional oven. This results from a combination of compact size, efficient design and fan forced heating principles.

► **The Halogen Oven cooks fat free**

Because you always cook with hot air (dry roasting) and with the food suspended on the wire rack, retention of fat is minimised lower calories and cholesterol consumption.

► **The Halogen Oven is self cleaning**

The hot air circulation creates an automatic turbo wash action.

► **The Halogen Oven cooks evenly**

Cooking with hot moving air, your food is perfectly roasted all over.

► **The Halogen Oven is easy to operate**

► **You can watch your food cooking from all sides.**

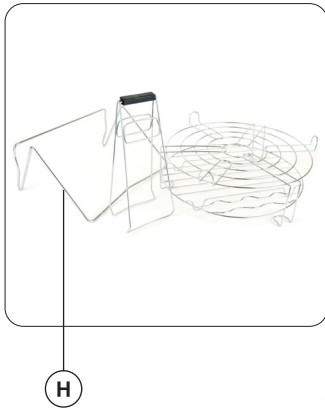
► **Food remains succulent and juicy (not dried out).**

► **Hot air will not produce smoke and won't burn your food**

Whether you cook for one, two or for the whole family, the roaster will help you to save time and money while your food is being cooked to perfection.



## LOCATION OF CONTROLS



### A – RED Power On Light

This light indicates that there is power to the halogen oven

### B – GREEN Heat Light

This light advises that the oven is being heated to the required temperature and will extinguish once the temperature has been reached.

### C – Lid Handle

The handle must be flat down for the halogen oven to operate.

### D – Timer

The halogen oven will not operate until the timer has been set.

### E – Temperature Setting

A variable heat setting to control the cooking temperature.

### F - Viewing Window

Window to monitor the cooking performance of your food.

### G - Steam Vents

Vents to allow steam to escape during cooking

### H- Accessories

Accessories include a low rack, high rack, tongs, lid stand and extender ring.



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# HOW TO USE YOUR HALOGEN OVEN

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## ► How to Roast

Place meats directly on wire rack.

Remember that cooking time may vary depending on cut size and degree of cooking required. Consult the cooking guide inside for guidelines.

## ► How to Bake

Place food in a metal or tempered glass baking pan that is no more than 12" diameter.

To leave enough room for the flow of hot air around the food being cooked.

If you do not have a baking pan of the right size, you can simply shape any type of pan you want by using aluminum foil. Consult the chart inside for guidelines regarding baked goods.

## ► How to Broil

Place the food directly on wire rack.

For very thick cuts of meat, turn the food at the halfway point.

Like roasting, broiling time may vary depending on cut size, amount of fat, etc.

## ► How to Steam

You can steam vegetables at the same time you cook your main dish by placing the vegetable in an aluminum foil pouch; add a few drops of water and seal the pouch.

## ► How to Fry

You can get the effect of deep fast french fries without all the oil by dipping potato strips in polyunsaturated cooking oil, allow excess oil to drain away and cook according to cooking guide. To make delicious fried chicken, dip chicken pieces in batter and then in cooking oil, drain excess oil and cook according to chart provided.

## ► How to Toast

You can get perfectly toasted bread and snack with the Roaster without preheating. Simply put the food directly on wire rack and watch it toast. It will be crisp on the outside and stay soft on the inside.

You can also improve stale snack food like crackers, chips and even cookies by placing them in the Roaster for a few minutes at maximum temperature to bring back their crunchiness.





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# OPERATION

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## ■ BEFORE FIRST USE

1. Ensure the unit is not connected to a mains power supply.
2. Remove the lid.
3. Thoroughly wash the glass bowl, plastic base, cooking racks and tongs in hot soapy water. Rinse and allow drying.
4. Wipe the lid, with a damp cloth only. DO NOT place in water or the dishwasher.

**IMPORTANT:** DO NOT force the timer dial to the off position. This will damage the timer. Take care to set the correct time required. If the timer is set too long then allow it to naturally count down to the time required.

## ■ COOKWARE ITEMS

Any oven safe pans, bowls, plates, tin foil etc can be used in this halogen oven.

## ■ PRE-HEATING

1. Connect the power cord to a suitable 220-240v~50Hz mains supply.
2. Turn the unit on by turning the thermostatic temperature control clockwise from 0 to the desired temperature mark.
3. Set the timer to 10 minutes.
4. The heat indicator will turn on to indicate that the heating element is operational.
5. Once the temperature has been reached, the heat indicator will turn off and the food can now be placed into the glass bowl and the correct cooking time can be set.

### **WARNING**

The Halogen Oven will become very hot on many surfaces. It is recommended that Oven Gloves are used at all times.

The HOT lid must only be rested using the lid stand supplied or on a heat resistant surface. Do not place directly onto a work surface when hot. Caution to ensure any condensation or liquid from the lid does not drip onto a delicate surface.

## ■ COOKING

1. The cooking time depends upon the size and weight etc of the food to be cooked.
2. Cooking times should be used as a guide only.
3. Use a cooking thermometer to ensure that the food has been cooked thoroughly.



## NEVER LEAVE THE APPLIANCE UNATTENDED

### ■ DEFROST

You can use the Halogen Oven to defrost frozen food more evenly than a microwave oven, simply set the temperature at **125°F (50°C)** and check the food every **5-10 minutes**.

To cook frozen dinners, lower the suggested temperature by **50°F (20°C)**.

Example: **450°F (225°C)** to **400°F (205°C)**. Cooking time will also be 30 to 50% less for the Halogen Oven. (Example **20 minutes** to **10-15 minutes**).

## COOKING GUIDE

FOOD	TEMPERATURE (°C)	COOKING TIME (min)
Roast Chicken (1.6kg)	200	70
Roast Beef (1kg)	180	73
Cod Steak (150g)	200	24
Chicken Breast (350g)	190	20
Peppers (Halved)	200	34
Onion (whole, small)	200	60
Potatoes (roast, small, cut in two)	200	36
Parsnips (strips, 2cm thickness)	200	36
Potatoes (baked, medium size)	200	75
Fish	200	15
Yorkshire Pudding (ready made)	200	12
Oven Chips (frozen)	200	18
Sausages	250	6
Rice	250	30
Bread	120	8-10
Cakes	180	8-10



BROIL	COOKING TIME (min)	TEMPERATURE (°C)	BROIL SETTING
Beef	16 min / 0.5 kg meat + 20 min	180-190	Lower
Lamb	16 min / 0.5 kg meat + 20 min	180-190	Lower
Pork	24 min / 0.5 kg meat + 20 min	180-190	Lower

BEEF STEAK	COOKING TIME (min)	TEMPERATURE (°C)	BROIL SETTING
Rare	3 min each side	250	Upper
Medium	5 min each side	250	Upper
Well Done	7 min each side	250	Upper

OTHER MEAT	COOKING TIME (min)	TEMPERATURE (°C)	BROIL SETTING
Frankfurter	5-8 min each side	250	Upper
Pork Chops	6-8 min each side	250	Upper
Lamb Chops	6-8 min each side	250	Upper
Chicken	35-40 min	190-200	Lower
Chicken Parts	15-20 min	190-200	Upper



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## CLEANING AND CARE

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### ■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

### ■ STORAGE

Always store this appliance and cord in a moisture-free area. Do not store in temperatures below 5°C or above 35°C.

### ■ SELF-CLEAN FUNCTION

The Halogen Oven has a self-clean function.

Remove all food from the oven and fill with 5cm of water. For very dirty ovens, add some detergent to the water.

Set temperature to 100C (Self Clean) setting for 10-12 minutes.

You may need to wipe the stains if needed, but caution should be taken with the hot water, lid and extender ring.

### ■ BEFORE CLEANING

Unplug appliance and allow oil to cool completely.

Remove any food, oil or other liquids and dispose as directed by your local authority.

### ■ LID CLEANING

The lid can be removed and must be cleaned using a damp cloth with mild dishwashing detergent only. Do not use solvents, chemicals or scour pads to clean any part of the lid.

The metal heating surface may discolour over time due to the heat. Do not use any polishing agents to clean this metal.

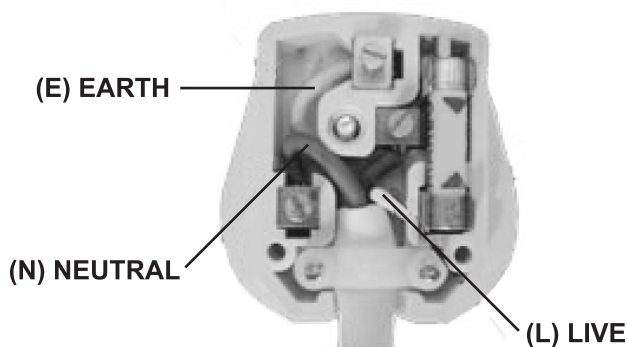
### ■ OTHER PARTS CLEANING

The bowl, racks and tongs, plastic base should be cleaned in hot soapy water, rinsed and then dried thoroughly.

The bowl, racks and tongs can be placed in a dishwasher, but the base will need to be cleaned as above.



## FITTING A NEW UK PLUG




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

### ■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.  
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.  
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

### ■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 10 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



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## WEEE/ENVIRONMENTAL PROTECTION

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### ■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.





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kitchenperfected **CUSTOMER SERVICES**

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If you have any queries about this product then please contact Lloytron Customer Services online at:



**[www.lloytronhelpdesk.com](http://www.lloytronhelpdesk.com)**

To find out more about Kitchen Perfected products, visit [www.lloytron.com](http://www.lloytron.com)



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