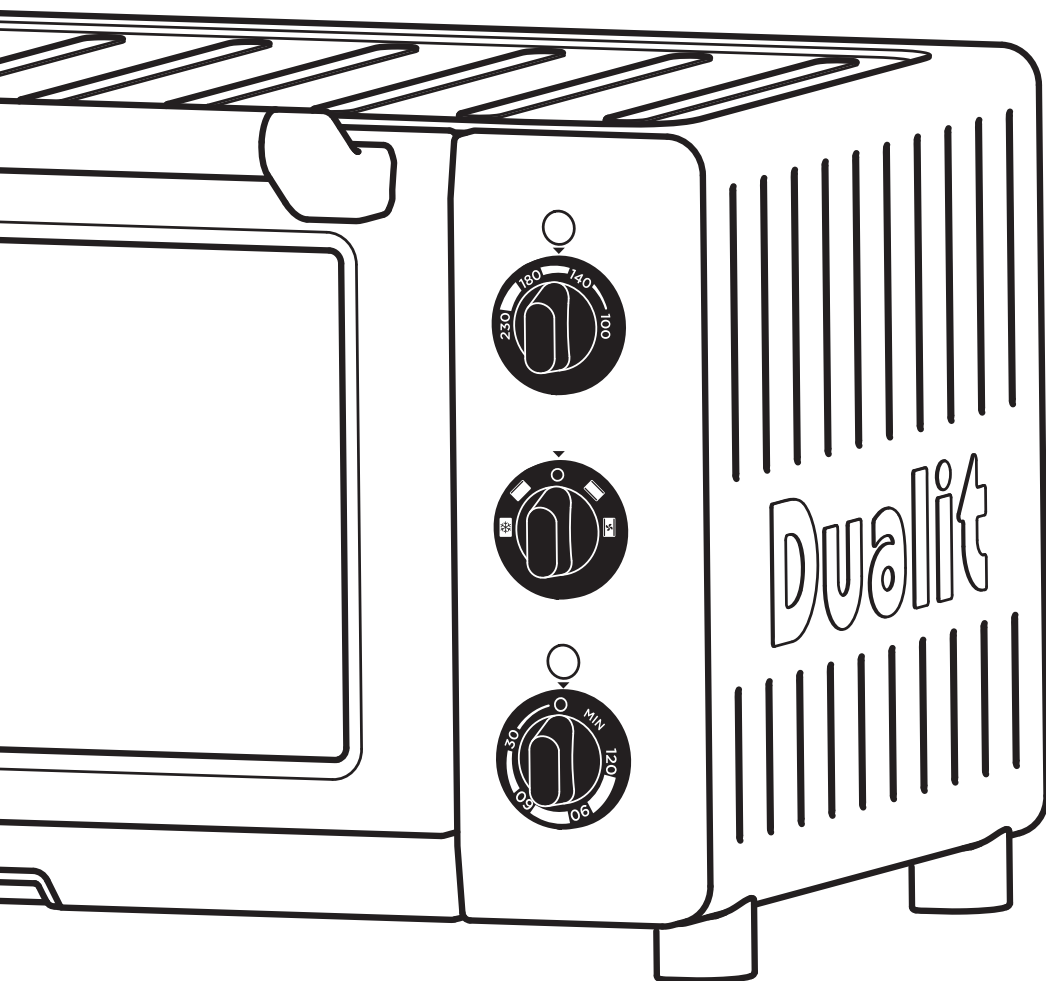


Mini Oven

Instruction Manual and Guarantee

Dualit®

Since 1945



RECIPE IDEAS

To access a comprehensive database of recipes, giving you lots of ideas for everyday meals and entertaining visit: www.dualit.com/recipes

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 dripping 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).

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DON'T FORGET TO
**REGISTER YOUR
APPLIANCE**

Register ✓
my appliance

WWW.DUALIT.COM/REGISTER

OR BY POST



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 appliance body and recycle the packaging appropriately. Do not remove tags from the cord. You may wish to keep the box to store your appliance.

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



IMPORTANT SAFETY PRECAUTIONS



READ ALL INSTRUCTIONS

BEFORE USING THE APPLIANCE KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

• THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use (risk of fire if an unattended appliance is left operating or plugged in).

- This appliance must not be used by children younger than 8 years old and persons with very extensive and complex disabilities. Children aged 8-14 years and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall not use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user 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 old.
- This appliance is intended for indoor household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the guarantee becomes invalid and Dualit refuses any liability for damage caused.

Electrical safety

- Before plugging in, check that the voltage on the rating label is the same as the mains supply.
- We recommend that the oven is plugged into a socket that has no other appliance connected to it. Failure to do this may cause an overload, trip a circuit breaker or blow a fuse. Preferably the socket outlet should be

protected by a Residual Current Device (RCD).

- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Should any of the lights remain illuminated after using appliance, immediately unplug the oven and call service centre.**
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To protect against electric shock, do not immerse any part of this product or cordset in water or other liquid.
- **NOTE:** Any plug cut from power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket outlet is hazardous.
- Do not operate any appliance with a damaged lead or plug, or after the appliance malfunctions or has been damaged, cracked or dropped in any manner.
- If the power cord is damaged it must, for safety reasons, be replaced by Dualit or an authorised Dualit repairer.
- Never use the plug without the fuse cover fitted. Ensure replacement fuse is the same current value as original.
- Replacement fuses should be ASTA approved to BS 1362.
- **WARNING:** This appliance must be earthed.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- To disconnect, turn the timer dial to the OFF position to turn off the oven, then remove plug from wall outlet.

General safety

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Crumb tray must be in place.

- Empty and clean the crumb tray on a regular basis. A build up of crumbs, food or oil can burn or cause fire. Pull out the crumb tray and wipe clean using a damp cloth.
- Do not cover crumb tray or any part of the oven with metal foil, this will cause overheating of the oven.
- Do not allow cable to touch hot surfaces, or to hang over edge of a table or counter top.
- Do not use appliance for any purpose other than the intended use.
- Do not store or use your mini oven in an appliance garage or under cupboards.
- Do not use if dropped, cracked or damaged.
- Accessible surfaces of the oven may get hot during use. Therefore use handles or knobs.
- Do not use scouring pad or abrasive cleaner on the oven body.
- The use of accessory attachments not recommended by Dualit may result in fire, electric shock or injury to persons.
- 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 oven, as they may cause a risk of fire or electric shock.
- Do not insert anything into the ventilation slots and do not obstruct them.
- Extreme caution should be exercised when using containers constructed of materials other than metal or oven proof glass in the oven.
- The surfaces are liable to get hot during use.
- To avoid burns, use extreme caution when removing trays, racks or disposing of hot grease. Always use heatproof gloves.
- Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
- 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. 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.
- The appliance must only be used in an upright position, never lying down, tilted or upside down.
- 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.
- Do not store materials other than manufacturer's recommended accessories in this oven when not in use.
- Always leave the door ajar when grilling.

SAVE THESE INSTRUCTIONS

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

INSTRUCTIONS ON ENVIRONMENT PROTECTION



Do not dispose of this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are making an important contribution to protect our environment. Please enquire at the community administration for the authorised disposal location.

KNOW YOUR MINI OVEN

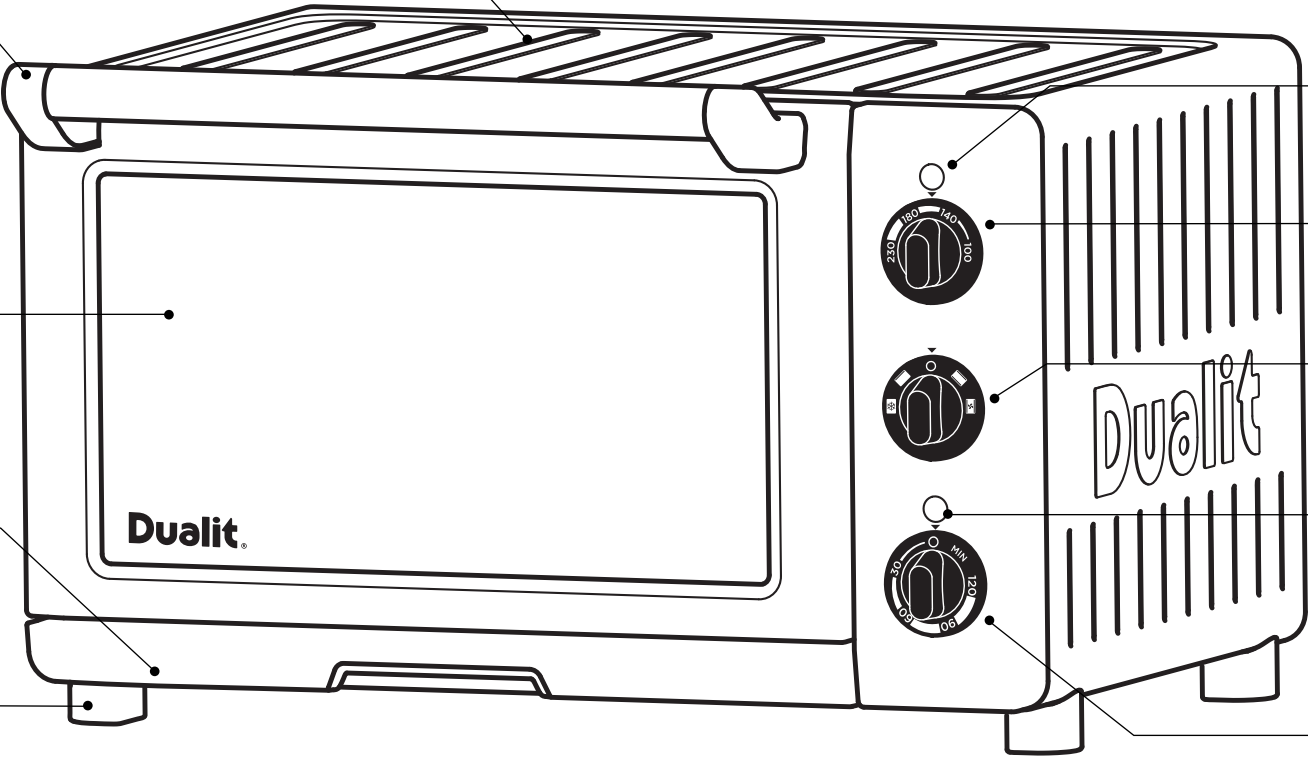
DOOR HANDLE

PLATE WARMING AREA

DOUBLE GLAZED
GLASS DOOR

CRUMB TRAY

FEET



TEMPERATURE
INDICATOR LIGHT

Illuminates green

TEMPERATURE DIAL

FUNCTION DIAL

For Bake, Defrost, Grill or
Convection

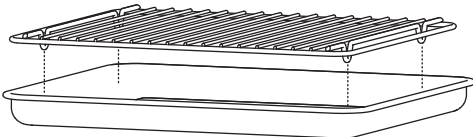
TIMER LIGHT

Illuminates red

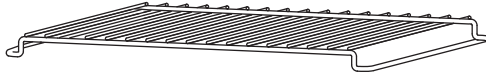
TIMER WITH BELL

0 - 120 min

ACCESSORIES



GRILLING PAN & RACK



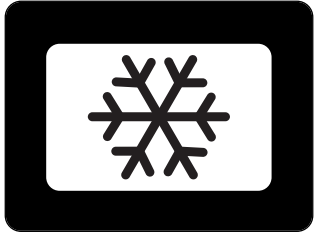
WIRE SHELF



PIZZA TRAY

COOKING FUNCTIONS

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

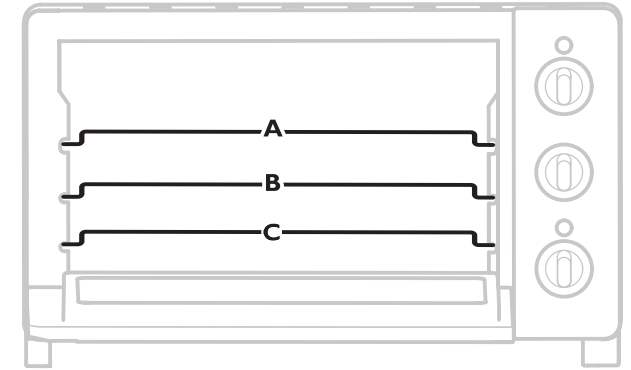


DEFROST

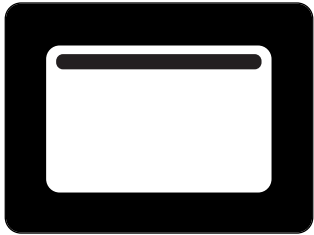
Only the fan activates to speed up the defrosting time. Food is thawed gently and evenly without cooking.

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.



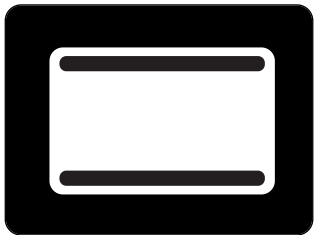
GRILL

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.

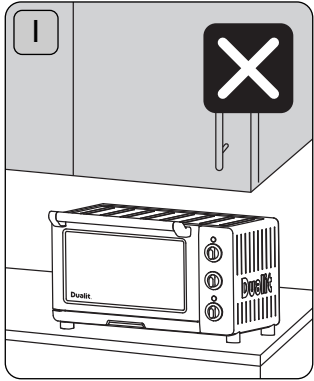
Please note the convection function will operate at a slightly cooler temperature than the bake function. Add a few degrees to compensate for this. Some foods may not be ideal for convection cooking.

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

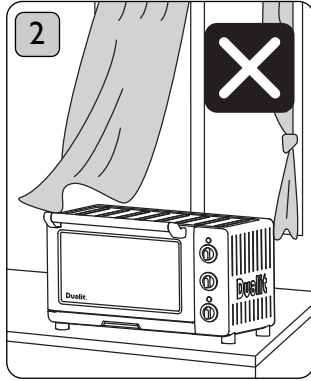


BEFORE USE

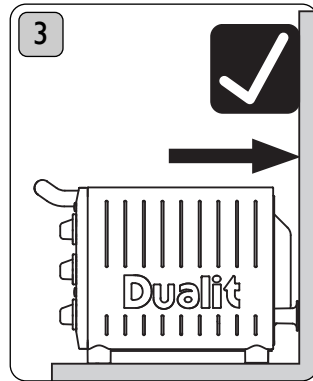
TURN THE OVEN ON FOR THE FIRST TIME IN A WELL VENTILATED ROOM. A "NEW" SMELL MAY BE GIVEN OFF, THIS WILL DISSIPATE AFTER A FEW USES.



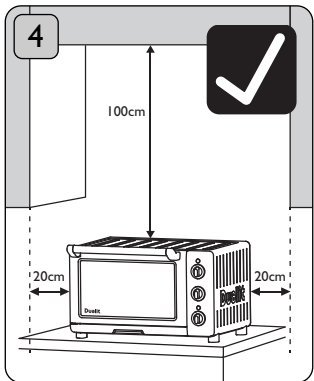
DO NOT STORE OR USE YOUR OVEN IN AN APPLIANCE GARAGE OR UNDER CUPBOARDS. A fire may occur if incorrectly positioned.



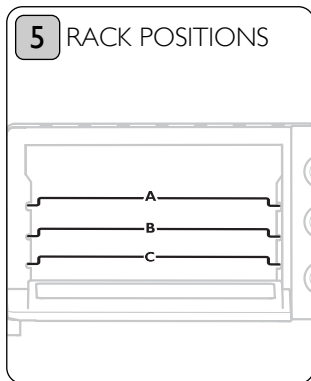
DO NOT STORE OR USE YOUR OVEN NEAR CURTAINS OR FLAMMABLE MATERIAL. A fire may occur if incorrectly positioned.



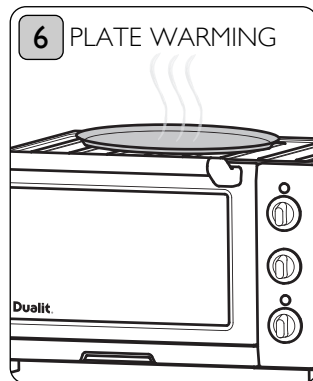
Place the oven on an open, level surface with the back firmly against the wall. **Never place on a heat-sensitive worktop or below a flammable surface.**



Ensure the oven is positioned at least 100CM CLEAR FROM ANY OVERHANGING CUPBOARDS AND 20CM CLEAR FROM WALLS OR NEARBY CUPBOARDS.



The rack can be positioned at 3 different heights. The ideal position will be affected by the food item, temperature and setting (refer to page 9 for a guide on cooking rack positions).



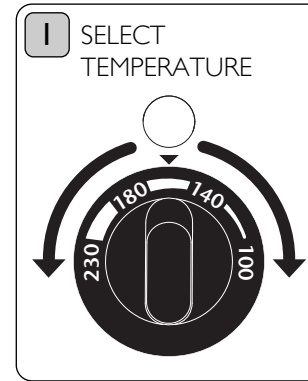
When in use, place plates on top of the oven to warm. The exterior walls get very hot when in use. **Use oven gloves to remove any plates on top of the oven.**

Note: Empty and clean the drip tray on a regular basis. A build up of crumbs, food or oil can burn or cause a fire. Pull out the crumb tray and wipe clean using a damp cloth.

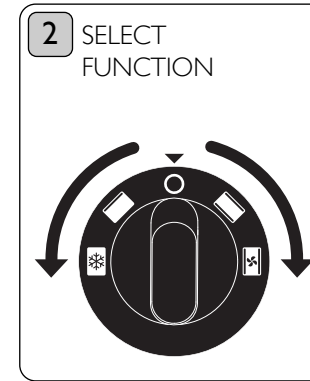


DAILY USE

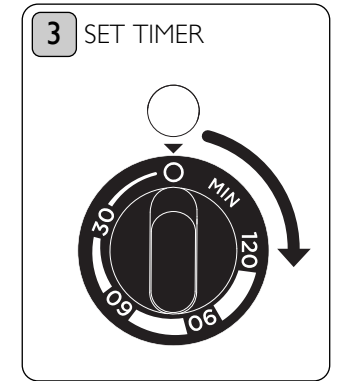
THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. USE OVEN GLOVES TO REMOVE ANY STORED OBJECT ON TOP OR INSIDE OF THE OVEN.



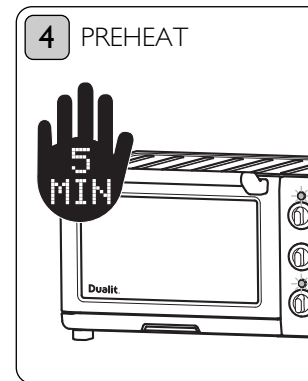
Turn the temperature dial to select the required temperature.



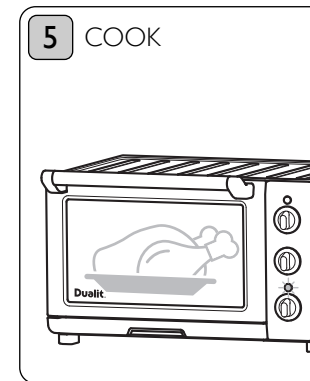
Turn the function dial to select grill, defrost, bake or convection.



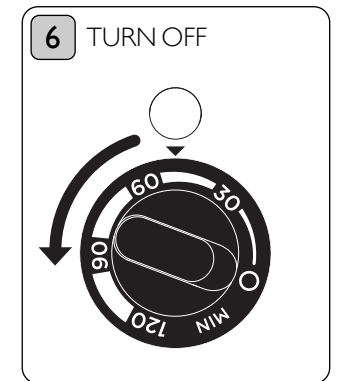
The timer is the main ON/OFF switch. Turn the dial to the required amount of time. The red light will illuminate when the timer is running.



Ensure the oven door is closed. Preheat the oven for five minutes. The green 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. The temperature light will cycle on and off during use. When the timer reaches '0' the bell will ring and the oven will turn off.

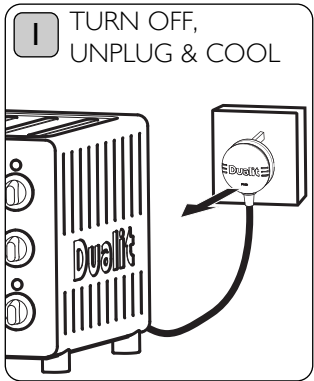


If you need to turn the oven off before the timer has finished, set the function dial to '0' and turn the timer to '0'. You will hear the bell. **UNPLUG WHEN NOT IN USE.**

CLEANING & MAINTENANCE

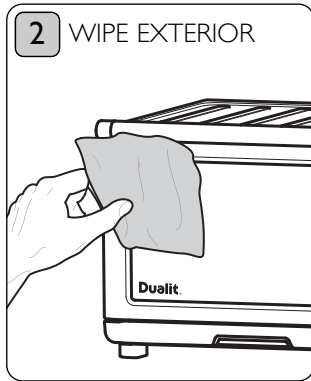


IT IS IMPORTANT TO CLEAN THE OVEN AND ALL PARTS AFTER EACH USE. THIS WILL PROLONG THE LIFE OF YOUR APPLIANCE.*



1 TURN OFF, UNPLUG & COOL

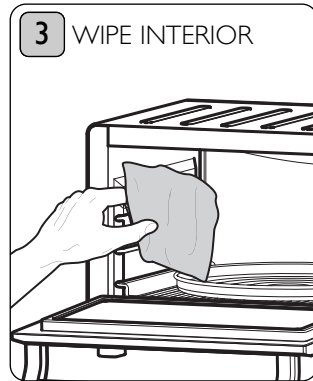
ALWAYS SWITCH OFF, UNPLUG AND ALLOW TO COOL BEFORE CLEANING. Never use harsh abrasives or corrosive products. These could damage the oven surface.



2 WIPE EXTERIOR

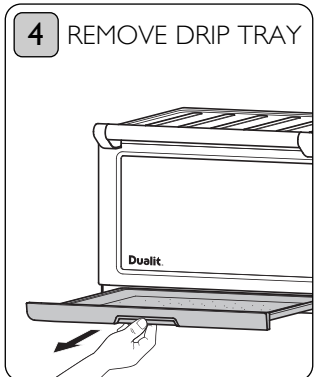
Wipe the exterior with a damp cloth. Dry immediately.

DO NOT IMMERSE IN WATER.



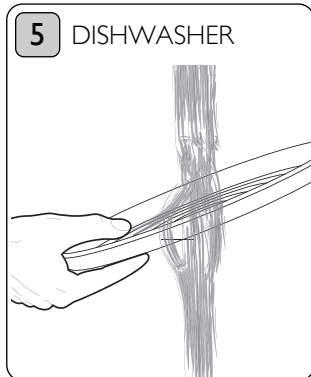
3 WIPE INTERIOR

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



4 REMOVE DRIP TRAY

Crumbs, food and oil will accumulate in the crumb tray and could catch fire if the tray is not emptied and cleaned frequently. 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.

*All other servicing or maintenance of the product must be performed by Dualit or an approved service agent.

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

TROUBLESHOOTING



Problem	Cause(s)	Solution(s)
My food is not cooking	<ol style="list-style-type: none"> 1. The Function Dial may be set incorrectly. 2. The preheat temperature may not have been reached. 3. The temperature is not right for the food I am cooking. 4. The power is not working/the oven will not turn on. 	<ol style="list-style-type: none"> 1. Check that the Function Dial is set to the correct type of food that you are cooking. 2. Check that the Temperature Indicator Light has gone out. 3. Either increase the temperature using the Temperature Dial, or increase the time by using the Timer with Bell. 4. Double check that the oven is plugged in correctly, or check that the fuse in the plug has not blown.
My food is not hot enough	<ol style="list-style-type: none"> 1. Your food may not have been in the oven for long enough. 2. The temperature is not right for the food I am cooking. 3. The preheat temperature may not have been reached. 4. The convection function will operate at a slightly cooler temperature to the bake function. 	<ol style="list-style-type: none"> 1. Increase the time by using the Timer with Bell. 2. Either increase the temperature using the Temperature Dial, or increase the time by using the Timer with Bell. 3. Check that the Temperature Indicator Light had gone out before cooking your food. 4. Add a few degrees to compensate for the lower temperature.
My oven smells when first used	<ol style="list-style-type: none"> 1. A 'new' smell may be given off the first time you use the oven . 	<ol style="list-style-type: none"> 1. The 'new' smell will dissipate after the first few uses. See the Before Use section on page 10 for more information.
My oven shelf is moving	<ol style="list-style-type: none"> 1. The oven rack may be placed in the wrong position. 	<ol style="list-style-type: none"> 1. Make sure the oven rack is placed in the right way round, see the diagram on page 9.

DON'T FORGET TO
REGISTER YOUR APPLIANCE

WWW.DUALIT.COM/REGISTER

OR BY POST



Register ✓
my appliance

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GB-F