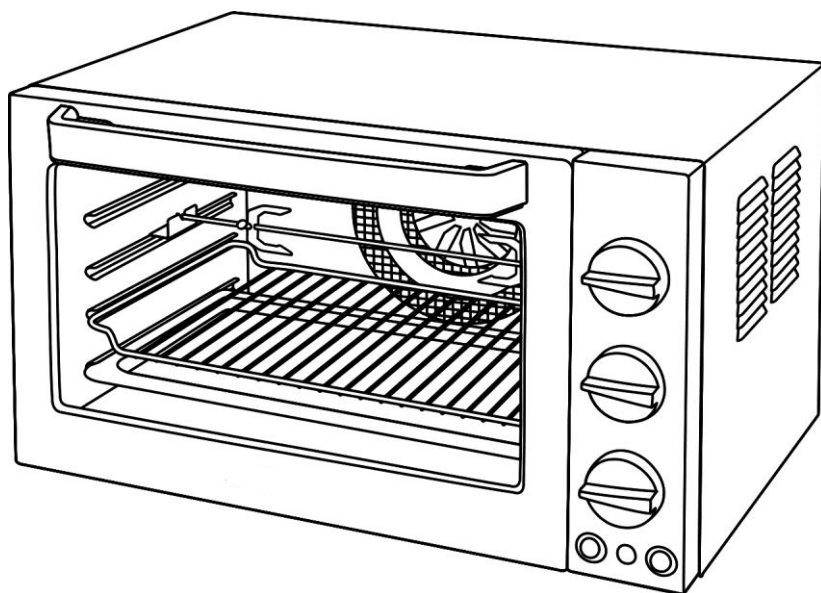


Gastrotek

ELECTRIC OVEN

OVC003



USER MANUAL

*Please read this manual carefully before operating this product.
Keep this manual handy for further reference.*

General Safety Precautions

1. Always switch off and unplug the appliance from the main electrical supply **BEFORE** cleaning and also when the appliance is not in use.
2. Never immerse the appliance in water or other liquids.
3. Never leave the appliance unattended while it is connected to the mains.
4. Close adult supervision is necessary when operating appliance, especially where children are present.
5. Ensure the electrical cord does not hang over the work surface.
6. Do not operate the appliance with a damaged cord set, or plug. Any repairs should always be carried out by an authorised service engineer.
7. Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near flammable materials.
8. Always place appliance on a flat sturdy surface. When moving appliance, always take precaution not to touch hot surfaces. Extreme caution must be used when moving an appliance containing hot liquids.
9. Use of accessories or equipment not supplied by the manufacturer may cause damage or result in the malfunctioning of your appliance or bodily injuries.
10. When hot, do not apply water to the glass window. It may cause the glass to break.
11. Be careful, do not touch the metal parts and glass window of the door, it becomes extremely hot during use; use the handle to open and close the door.
12. When cooking dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.
13. Do not attempt to dislodge food particles when the appliance is still plugged into an electrical outlet.

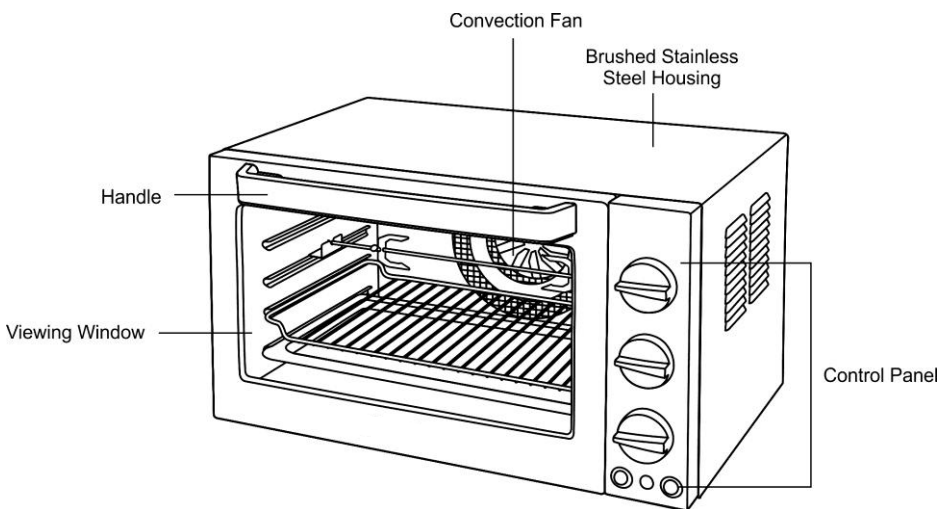
14. This appliance must only be used by an authorised person. You must read and make yourself familiar with the operating instructions shown from page 4

Note: If the oven is positioned too close to the wall, the wall will be stained. For your safety make sure that there is no flammable material such as rubbish, plastics, cardboard, paper food etc. near the product this includes around, under and on top of the unit.

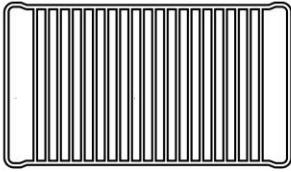
Specifications

Model	EMP-H7424K+1
Rated Voltage	220-240V~
Rated Wattage	2700W
Capacity	42L
Frequency	50-60Hz

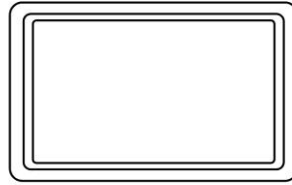
Parts Identification



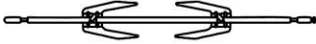
ACCESSORIES



Wire Rack



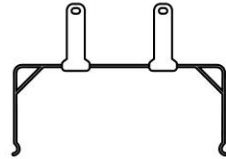
Baking Tray



Rotisserie Kit

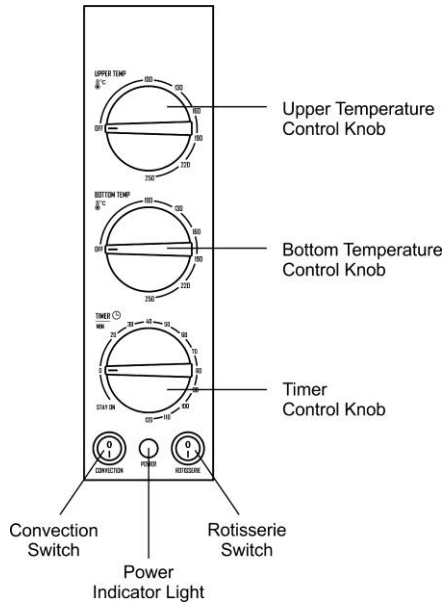


Tray
Handle Tool



Rotisserie Kit
Handle Tool

CONTROL PANEL



Operation Instruction

1. Ensure the voltage indicated on the type plate corresponds to the mains supply.
2. Before use for first time, heat the empty oven for about 10 minutes. Some parts of the appliance have been slightly greased. This may cause the appliance to emit some smoke, burning smell and resulting in yellowish surface when you switch it on for the first time and the smoke and smell will cease shortly. This is normal.
3. Put the food on the wire rack or baking tray then close the door.
4. Set the Temperature by adjusting the Temperature Control Knob.
5. Select the upper or bottom or BOTH heater setting according to the dishes you are going to cook. You can observe whether the heaters are working or not by observing the power indicator light.
6. For baking and roasting at the same time, turn on both the top and bottom heating elements at the same time, it helps your food to cook evenly and quickly.
7. Set the Timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
8. When finish cooking, please take out the cooked food.
9. Unplug the cord after use, or whenever the unit is to be left unattended.

How to Use the Rotisserie Function

1. Place the baking tray on the lower position.
2. Insert the rotisserie spit into center of the food for rotisserie. Insert the two skewers at different angles to hold the food more firmly and secure skewer with the thumbscrew.

3. Place rotisserie spit with food affixed into oven. Insert the point end of the spit into ROTISSERIE SOCKET ensure the square end of the spit rests on the spit support.
4. Set the required temperature.
5. Set the required time.
6. Press down the Rotisserie switch.
7. Roasting with switch on the convection at the same time, it helps your food to cook evenly.
8. When complete, a buzzer will sound. If the meat is not cooked to your satisfaction, you can extend the cooking time.
9. Always use handgrip to remove rotisseries items from the oven.
10. Always use a potholder or oven mitt when remove hot food from oven.

Timer Setting

- The range of the timer is 0 to 120 minutes.
- The TIMER KNOB is used to set the desired cooking duration and also functions as the OFF/ON switch for the oven.
- Set the Timer by turning it clockwise. The oven will turn off automatically at the end of the selected time and a bell will ring.
- When setting the Timer to less than 5 min., turn it to more than 6 min. and then back to the selected time.

Care and Cleaning

1. Ensure that the mains power is off and unit is unplugged from the mains socket and allow the appliance to cool down completely before performing any cleaning task.
2. Use a damp cloth or sponge to clean the interior and exterior surfaces. Do not soak the inside of the oven or wash it in running water as this will seriously damage the appliance.
3. Never use abrasive material, detergent or hard tools to try to dislodge food particles left on the walls of the oven. Wiping with a damp cloth a few times more will remove them.
4. The accessories can be cleaned using warm, soapy water.
5. Dry thoroughly before reusing the appliance.

