

# Ovation

## INSTRUCTION MANUAL



**Convection Oven**  
Model OVCK5

Please read this Manual carefully **BEFORE** using the Convection Oven for your own safety.

It has been designed to provide many years of trouble-free cooking. There are many benefits to using your appliance:

- Simple to use digital controls allow you to cook great tasting meals quickly and efficiently.
- A healthy alternative to cooking traditionally deep fried food.
- The rapid air circulation system allows for faster cooking and saves energy.
- Revolutionary AirBlast Technology requires little or no oil.
- Great for frying, roasting, grilling and baking.
- 1300W - Uses less energy and cooks 3 times faster
- 12 litre capacity
- Removable glass bowl for easy cleaning
- Triple cooking power: halogen / convection and observation
- Cooks frozen food -- no thawing time needed
- Halogen heating element heats directly
- Added browning, roasting and flavour enhancement.
- Convection circulates the air for even heat distribution



## PARTS:

This box contains:

Tongs

Low Rack

High Rack

Instruction Manual



### Structure of your appliance:

- |                           |          |
|---------------------------|----------|
| 1. Lid- Motor Block       | 6. Stand |
| 2. Safety Handle          | 7. Bowl  |
| 3. Timer (60 minutes)     | 8. Tongs |
| 4. Thermostat (125-250°C) |          |
| 5. Indicator Lights       |          |

## IMPORTANT SAFETY INFORMATION

Please read these notes carefully BEFORE using your appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **WARNING:** Do not let the cord hang over the edge of a table or counter, serious burns may result from the appliance being pulled off the counter where it may be grabbed by children or become entangled with the user.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- 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.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.

- Do not use the appliance outdoors.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Allow the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the food prepared in the Convection Oven comes out golden-yellow instead of dark or brown. Remove burnt remnants.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Any baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the Convection Oven.
- **WARNING:** Do not fill the Convection Oven with oil as this may cause a fire hazard.
- Do not place anything on top of the Convection Oven.
- Ensure that food is completely dry before adding any oil to it and/or putting it in the appliance.

## USING YOUR APPLIANCE

### FUNCTIONALITY

#### Convection oven cooking:

Using circulating air, the convection oven cooks food quickly, efficiently and uses less energy than conventional cooking methods. The convection oven can cook on more than one level so dishes that normally require multiple pots and pans to wash will be simpler and much easier to clean.

The hot air method of cooking ensures an even distribution of heat around the food. One of the effects of this is that the surface of food such as meat is quickly sealed, allowing it to retain the succulence of its original flavour.

#### Thawing Food:

The thaw/wash setting allows you to thaw out most foods. The 'wash' reminds you to clean any liquids from the bowl after thawing before cooking.

The convection oven will thaw most foods. Simply place onto one of the wire racks, set the thermostat to thaw and allow approximately 40 minutes per kg.

Large items like meat joints should be turned at least once during the thawing process.

Note: Any liquids or juices from thawed food should be thoroughly cleaned from the bowl before cooking.

#### Cooking with the extension ring:

The extension ring is perfect when you need to cook something of a larger size, such as a whole chicken. Place the extension ring on the top of the bowl, to make the bowl bigger and give it the extra volume needed for cooking. When using the extension ring, it's possible to cook several dishes at once.

#### Using your appliance - Safety handle:

The convection oven will not work unless the safety handle is fully clicked into the down position. To do this, press the safety button on the handle to lower into place.

If you need to remove the lid during the cooking process, lifting the safety handle will stop the heater and the turbo fan while you attend to the dish. Simply replace the lid and place the safety handle in the down position to resume cooking.

#### Thermostat:

Sets the cooking temperature from 125°C to 250°C.

#### Timer:

The timer dial is marked in minutes and has a reminder bell which sounds when the cooking time is completed.

When setting the timer, always turn the timer clockwise past the time you wish to set, and then turn it backwards to select the actual time to set.

#### Operating your appliance for the first time:

When you are ready to use the appliance, be sure that the timer controls are in the "off" position and unplugged. We recommend a trial run to familiarise yourself with your appliance and to eliminate any problem substances or oil that may have been used for packaging and shipping.

Plug the cord into a 220-240 volt AC outlet. Set the timer control to 10 minutes and set the temperature control to 100°C.

A small amount of smoke and odour may be detected. This is normal. To avoid scratching, marring, discolouration or fire hazard, do not store anything on top of the oven, especially during operation.

**Operating your appliance:**

1. Prepare the bowl. While cooking the surface of the bowl will be considerably hot, be sure to place the appliance on a heatproof surface.
2. Place the rack in the bowl and place food in the centre of the rack to receive best air circulation. Allow 1cm space between the food and bowl.
3. Cover the bowl with the lid. Ensure it is sealed correctly.
4. Plug the cord into wall outlet.
5. Turn the thermostat to the desired temperature.
6. Set the timer using the reference table as a guide. Push handle back to start. The red and green indicator lights will go on to indicate that cooking has started.
7. The convection oven will automatically shut off when cooking time has been reached.
8. When roasting, line the bottom of the bowl with foil to catch any drippings.

**Application examples:**

Reference table of time and temperature for cooking various foods

Temperature (°C)	Cooking Class	Quantity	Minutes
200	Whole Chicken	21/4kg	70-75
200	Sliced Pork	500g	7-8
200	Drumsticks	8 Pieces	15
250	Fish	10 Pieces	7-8
200	Clam	500g	5-7
250	Shrimps	500g	5
250	Corn	4 Pieces	10
150	Cake	1 Case	20
250	Potato	500g	25
250	Red Prawn	4 Pieces	15
250	Crab Meat	500g	10

For meats weighing from 1-1.5 Kg, set temperature at 200°C

Cook for the following (approximate) times

Type of meat	Minutes
Beef, boneless, whole roast	rare: 15-20 medium: 20-25 well done: 25-30
Beef, rib roast, rump or chuck	rare: 15-20 medium: 20-25 well done: 25-30
Ham with bone & fully cooked	medium: 12-15
Pork loin (boneless)	well done: 20-25
Loin with bone	well done: 25-30
Pork ribs	well done: 25-30

**Roasting:**

- Lining the bottom of the bowl with foil will help to catch any drippings from the roast.
- Use a low rack to let hot air circulate freely.
- The propelled hot air of the convection oven cooks meat evenly and seals in any juices. A meat thermometer is recommended.
- Without a meat thermometer, follow the time temperature table included in the booklet, or follow a chart given for a regular oven and simply subtract 25°C.

**Roast whole chicken:**

- Rinse chicken thoroughly and add desired seasoning.
- Spices such as garlic, black pepper and salt are suggested.
- Before roasting, allow seasoning to penetrate for a few hours.
- The base of the bowl can be lined with aluminium foil to catch drippings.
- Roast for approximately 30 minutes per 1kg at 200°C.

**Whole roasts:**

- With the fatty portion facing upward put meat directly on low rack.
- Put seasoning to your tastes. Insert meat thermometer.
- Temperature for roasting is usually 25°C less than for regular or conventional roasting.
- Cooking time depends on type and size of roast.

Note: the process of cooking and cooking time may vary, depending on depth and size of mixture or preparing dish.

**Grilling and broiling:**

- For broiling or grilling with a convection oven, the temperature should be set between 220-250°C.
- No pre-heating is necessary in convection oven when baking. Food should be placed on the rack without covering.
- To bring the food closer to source of the heating air, the high rack should be used.
- Add hickory liquid smoke or mesquite to get a smoky flavour.
- Any seasoning should be applied to the surface of the meat.
- If the fish or meat is lean, spray the rack or grill with non-stick vegetable oil, or brush with cooking oil prior to arranging the fish/meat on the grill.
- This will minimize food sticking to the grill.
- For browner or more seared surfaces, broil on both sides as with thick stocks or steaks.
- For thinner pieces, no turning is necessary.

**Pies:**

- For pre-cooked chilled pies, simply place on a high rack for 8 - 12 minutes at 220°C.
- For frozen/uncooked pies, use the same position and temperature and increase the temperature, depending on the size and content of the pie.

**Bread rolls:**

- To reheat fresh bread rolls, wrap each roll with foil, place on the low rack and heat at 200°C for 5-7 minutes.
- If the rolls are a few days old they can be brushed with a little milk, placing them on the high rack and heating for 6-9 minutes at 180°C.



**Frozen food:**

- Large items like meat joints or poultry cannot be cooked from frozen and must be thawed thoroughly first, however, some foods cook best from frozen.
- Simply follow the cooking instructions on the packaging as a guideline.
- Due to the efficient nature of the convection oven, the cooking time for frozen products is often shorter than that of a conventional oven.

**Grilling:**

- As with toasting, items to be grilled should be placed on the high rack and should be between 220-240°C. When deciding the best temperature setting to use, consider the thickness of the food.
- A 3cm thick steak would require a lower temperature and longer cooking time than a 1cm thick steak. Also remember that frozen food like burgers need a longer cooking time.
- You may wish to turn the food halfway through the grilling process to ensure even colouring.

**Baking:**

- The temperature for the cooking of uncovered dishes is usually 20 to 40°C lower than in the traditional oven.
- No pre-heating is necessary in the convection oven when baking. Often, the centre of the cake batter will take longer to cook than the section closest to the rim.
- Therefore a bunt cake pan or tube pan is recommended for use, rather than a larger layered cake pan.

**Cakes:**

- Pre-heat the oven to 220-230°C for 3 minutes.
- When selecting an appropriate cake tin to use, be sure that it will fit comfortably in the bowl. Always place the cake tin on the low rack-never directly onto the bottom of the bowl.
- Cooking time depends entirely upon the size of cake you are making but it is easy to monitor its progress with the see-through glass bowl.

**Biscuits and pastries:**

- Take an suitable pan and lightly grease it.
- Place it on the low rack.
- The best temperature for biscuits and pastries is 220 - 230°C.
- Cooking times will vary depending on the chosen recipe, the approx. time is generally 12 -15 minutes.

**Suggested baking times and temperatures**

Food	Temperature (°C)	Minutes
Brownies	150	18-20
Buns	200	10-12
Cakes, layer	150	18-20
Cakes, loaf	150	30-35
Cornbread	180	18-20
Cookies: drop	160	8-10
Cookies: rolled	160	10-12
Muffins	180	12-15
Pies/pastries/pie crust	200	8-10
With filling (no top crust)	160	25-30
With filling (two crusts)	180	35-40
Breads, rolls	180	12-15
Loaf	160	25-30

## CLEANING & CARE

- Remove plug from the mains socket, and allow the appliance to cool down before cleaning.
- Do not immerse the lid unit of the appliance in water and make sure no water enters the appliance.
- Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is very dirty.
- Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
- Clean all accessories in warm soapy water, do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.
- Make sure that the appliance is cleaned after every use.

### IMPORTANT!

- Allow to dry fully after cleaning before using again.
- Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

### Storage

- Unplug power cord from the power outlet and clean as instructed.
- Allow the appliance to dry fully.
- Store on a flat, dry level surface out of reach of children.

## TROUBLESHOOTING & FAQ'S

Questions	Answers
How long should I leave my Convection Oven to cool before storing it?	We recommend leaving the appliance for 30-45 minutes to cool before storing.
My homemade fries are not crispy enough.	Ensure that the fries are completely dry before adding oil to them and putting them in the Convection Oven. Try cutting the potatoes into thinner, smaller fries and adding slightly more oil for a crispier result.
My food has not cooked uniformly.	The food may not be cut uniformly. Make sure everything is cut to the same shape and size for good, even cooking.
How much cooking oil do I need to use?	Frozen foods require no added oils. You only need to add ½ - 1 tbsp. of oil for other food.
White smoke is coming out of my appliance.	This is normal if you are preparing greasy ingredients, because a large amount of oil leaks into the pan. This does not affect the appliance or the end result.