

Ovation

INSTRUCTION MANUAL



Benchtop Oven
Model OV26

IMPORTANT SAFETY REMINDERS

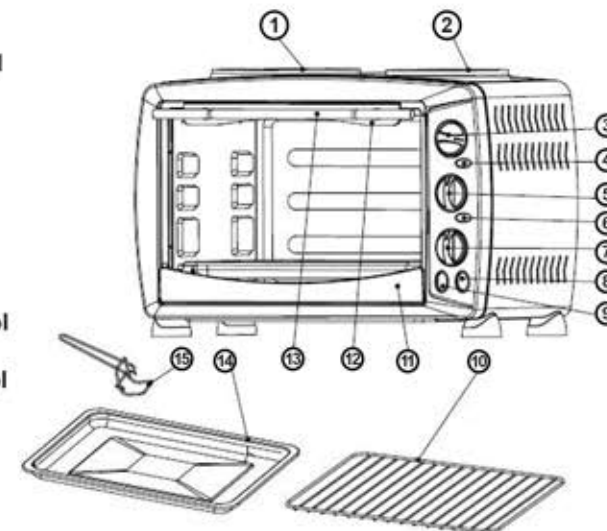
- This appliance should be for domestic use only, as described in this users' guide. Please ensure that this manual is fully understood before using the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- To ensure the continued safe and efficient operation of this appliance, we recommend that any servicing or repairs are only carried out by an authorised service agent.
- Do not touch hot surfaces. Always use handles or knobs.
- To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- Do not place on or near a hot gas or electric burner.
- When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.

- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- Do not clean the inside of the oven with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Oversized foods or metal utensils must not be inserted in the benchtop oven as they may start a fire or risk of electric risk.
- Do not cover the benchtop oven as it may start a fire. Do not let the oven come in contact with any flammable material, including curtains, draperies, walls, and the like. Do not store any item on top of the appliance when in operation.
- Extreme caution should be exercised when cooking or baking in containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
- Do not store any materials other than manufacturer's recommended accessories in this oven.
- Always 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 breakage. *Note:* Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
- This appliance is OFF when the Timer Control button is in the "OFF" position.
- Do not use outdoors. Appliance is for indoor use only.
- This appliance is intended for domestic use only. The manufacturer cannot accept any liability for possible damage caused by improper or incorrect use.
- Damage caused by noncompliance with these instructions or any other

Note: Do not touch the oven during use as the top of the appliance becomes hot. Keep well out of reach of children.

PARTS

1. Left hot plate
2. Right hot plate
3. Temperature control knob
4. Left hot plate indicator light
5. Hot plate control knob
6. Right hot plate indicator light
7. Timer
8. Lower heater control knob
9. Upper heater control knob
10. Wire rack
11. Lower door frame
12. Upper door frame
13. Door handle
14. Bake tray
15. Tray handle



USING YOUR BENCHTOP OVEN

Note: Initial start-up operation may result in minimal smell and smoke. This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

BROIL

For best results, it is recommended that you preheat the oven for 15 minutes on 250°C

- Set the temperature Control Knob to 250°C degrees.
- Turn on the upper heating element control button.
- Place the wire rack on the bake tray.
- Place food on the wire rack and slide into the top rack.
- Food should be placed as close as possible to the top heating element without touching it.
- Set temperature control to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time control to desired cooking time.

- Turn food over midway through the prescribed cooking time.
- When broiling completes, turn the upper heating element control button to "OFF".

TOAST

Please note that the TOAST function uses all the heating elements. Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the bake rack in the center of the oven.

- Set the temperature Control Knob to 250°C degrees.
- Turn on the upper and lower heating elements control buttons.
- Place food to be toasted on the wire rack.
- Turn the time control knob to desired cooking time.
- Bell will ring to signal the end of the toast cycle.
- When toasting completes, turn the upper and lower heating element control buttons to "OFF".

Note: Wire Rack should be positioned in the middle of the oven with the indentations pointing down.

BAKE

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

- Set the temperature Control Knob to 250°C degrees.
- Turn on the lower heating elements control button then preheat the oven.
- Place the wire rack on the lowest or middle rack support guide.
- Place food on the wire rack and slide into the rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Set temperature control to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time control to desired cooking time.
- Turn food over midway through the prescribed cooking time.
- When baking completes, turn the lower heating element control button to "OFF".

HOW TO USE THE HOT PLATES

Right Hot Plate (600W)

- Place food to be cooked on the hot plate.
- Turn the hot plate control knob to the right hot plate "
 selector.
- Turn the timer control to desired cooking time and the hot plate will start working.
- When cooking completes, turn the selector to "OFF".

Left Hot Plate (1000W)

- Place food to be cooked on the hot plate.
- Turn the hot plate control knob to the left hot plate "
 selector.
- Turn the timer control to desired cooking time and the hot plate will start working.
- When cooking completes, turn the selector to "OFF".

Note: The oven and hot plates can not work simultaneously.

Caution: Always use extreme care when removing bake tray, wire rack or a any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

CARE & CLEANING

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

- To clean, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. Do not use steel wool scouring pads, abrasive cleaners or scrape the walls with a metal utensil as these may damage the inner surface.
- All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. Do not use an abrasive cleaner as it may damage the exterior finish.
- Do not use an abrasive cleaner or steel wool scouring pad on the drip pan as it may damage the porcelain enamel finish.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.