

COOKWORKS

Instruction Manual - Please keep for future reference

Cookworks Mini Oven And Hob



CAUTION

Read all the instructions carefully before using and retain this for further reference.

The temperature of accessible surfaces may get hot when the appliance is operating especially the metal top area and the warming rack if any.

This appliance is not intended for use by young children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

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 by a person responsible for their safety. 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.

Children should be supervised to ensure that they do not play with the appliance.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

IMPORTANT SAFETY INSTRUCTIONS

Read all instruction before use and keep for future reference.

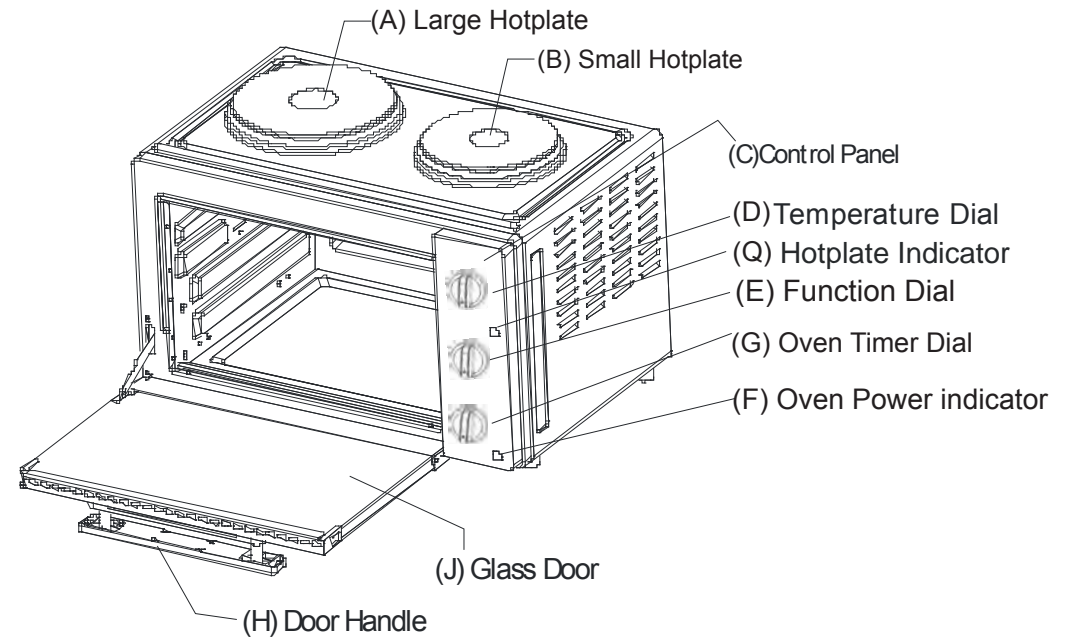


1. Read all instructions.
2. Do not touch hot surfaces. Use handle or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return the appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated oven, or in a microwave oven.
9. When operating the oven, keep at least 12 cm of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use, or before cleaning. Let it to cool down before putting on or taking off parts, or before cleaning.
11. Do not cover CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
12. Extreme caution should be exercised when removing tray or disposing of hot grease or other hot liquids.
13. Do not clean the oven with metal scouring pads. Metal chippings would touch electrical parts, and endanger a risk of electric shock.
14. A fire may occur if the oven is covered by or placed near the flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the oven during operation.
15. Extreme caution should be exercised when using containers constructed if anything other than metal or glass.
16. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
17. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
18. To disconnect, turn any control to "off", then remove plug from wall outlet. Always hold the plug, but never pull the cord.
19. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
20. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Avoid scratching door surface or nicking edges. If the door glass has a scratch or nick, contact the nearest Authorized Service Center for examination and repair.
21. Do not use outdoors.
22. Do not use appliance for other than intended use.
23. This appliance is for HOUSEHOLD USE ONLY.
24. The accessible surfaces are liable to get hot when the appliance is operating.
25. Glass Door cannot support goods in the fully open position.
26. The appliance is not intended to be controlled by an external timer or separate remote-control system
27. If the surface of the hotplate is cracked, switch off the appliance to avoid the possibility of electric shock. Return appliance the nearest Authorized Service Center for repair.
28. For appliance with type Y attachment, if the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similarly qualified persons in order to avoid a hazard.
29. This appliance is not intended for used 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 appliances by a person responsible for their safety.
30. Children should be supervised to ensure that they do not play with the appliance.
31. Rear surface of appliances should be placed against a wall.
32. NOTE – This product may emit some odour / smoke when it is first used. This is due to lubricant on the elements burning off and is NORMAL It will not continue following further use.



SAVE THESE INSTRUCTIONS

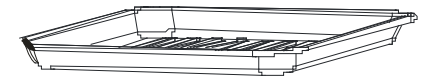
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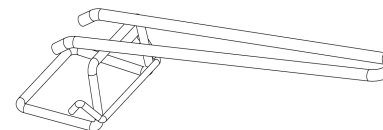
(L) Grill Rack



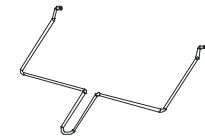
(M) Baking Tray



(N) Handle (For Food Tray and Grill Rack)



(O) Rotisserie Handle



(P) Rotisserie Spit



OPERATION



IMPORTANT:

Please read the important safety instructions before use.

Before First Use

Preparing the Oven

- The oven, Grill Rack (L) and Baking Tray (M) are coated in oil that needs to be burnt off before using the oven.

1. Insert the Grill Rack (L) and Baking Tray (M) into the oven.
See fig. 1.

2. Set the Function dial (E) to and dial (G) to turn the oven on, and then set the Oven Temperature dial (D) to Maximum.

See fig. 2.

3. After a few minutes a small amount of smoke and the smell of burning oil should come from the oven. Open windows or doors, or use an extraction fan if you have one to remove the smell.

4. Once the oven has stopped smoking and the smell has gone, turn the oven OFF using the Timer dial (G), and set the Oven Temperature dial (D) to LOW.

See fig. 2.

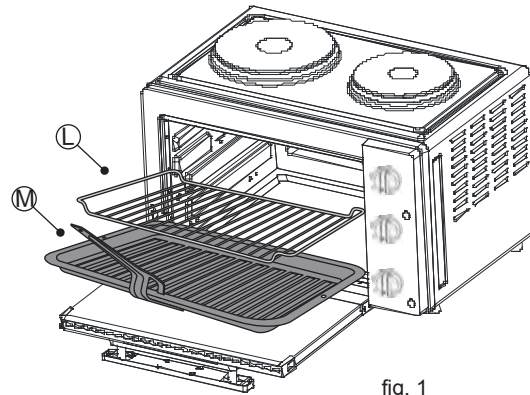


fig. 1

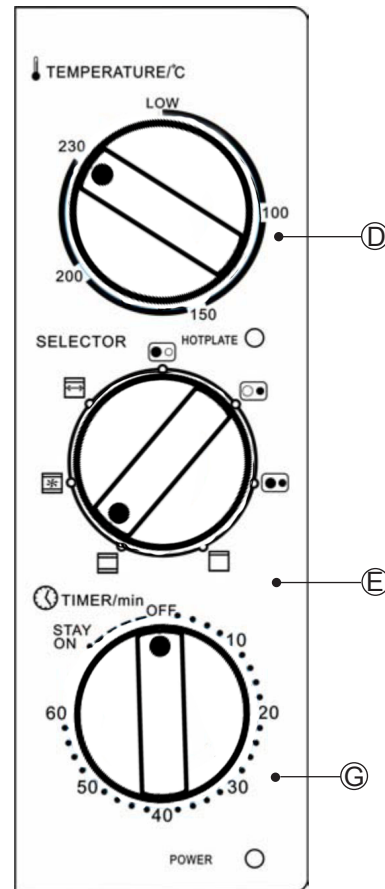


fig. 2

OPERATION (OVEN)

Additional warning Oven Operation

1. Plug into the mains socket. The timer knob must turn OFF.
2. The Oven Power Indicator (F) will light up.
See fig. 4.

3. Place the food on Grill Rack (L) or Baking Tray (M) and close the Glass Door (J).
See fig. 3.

- a. Do not use any paper or plastic containers.
- b. Use baking trays for any food that is small in size or likely to drip while cooking.
- c. Place the food evenly on the grill rack.

4. Set the Oven Temperature dial (D) to desired temperature.

5. Set the Function dial (E) to desired position:
 - Top heater.
 - Top and Bottom heaters.
 - Top+bottom heaters and Fan.
 - Top heater and Rotisserie.

See fig. 4.

6. Set the timer dial (G) to desired time. When food is ready, you should:

- a. Use accessory handle or oven gloves to remove hot food to avoid burning hands.
- b. Turn the Timer dial (G) to "OFF" position and the Oven Temperature dial (D) to "LOW" position.

See fig. 4.

7. Remove the power plug from the socket when not in use.

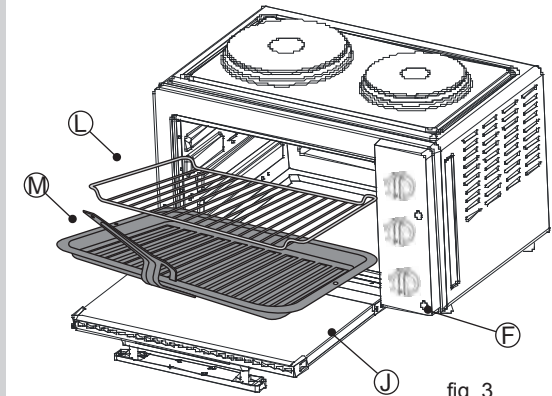


fig. 3

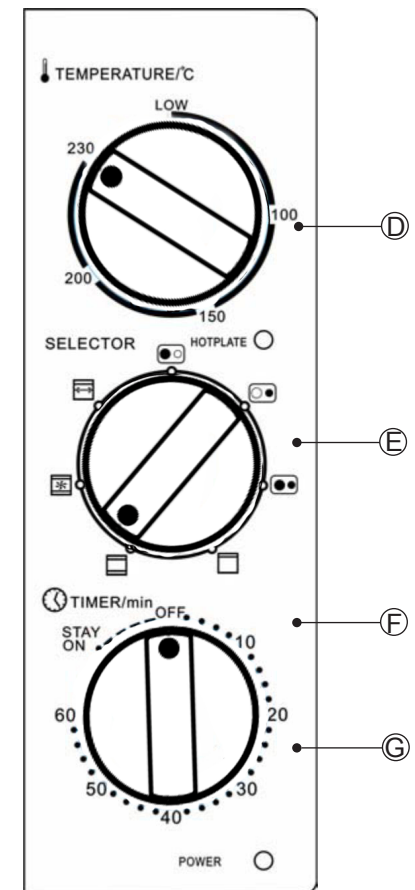


fig. 4

OPERATION (OVEN)

Oven Cooking Guide:

1. Cooking time may vary depending on food ingredients, temperature, mass and portion. Please adjust the recipe cooking times accordingly.
2. If cooking for long periods, cooking times may need to be adjusted. It is advisable to check the food periodically.

NOTE: For more accurate cooking times avoid removing food from oven for extended periods or frequently opening the oven door.

3. Remove the Baking Tray (M) from the oven and Grill Rack (L) if not required.
4. Set the temperature of the oven by turning the Oven Temperature dial (D).

See fig. 5.

5. Allow a few minutes for the oven to heat up, then place the food in the oven using the Baking Tray or Grill Shelf.

NOTE: Exercise caution when handling items from the oven, use oven gloves to avoid burning hands and place items removed onto heat resistant surfaces.

Hints for oven cooking with different setting

Function dial position	Function	Recommended for food cooking
Top heater.	Top heater	Toast, meat, fish
Top and Bottom heaters.	Top + lower heater	Toast, meat, fish
Top+bottom heaters and Fan.	Top+ lower heater + Fan	Toast, meat, fish, bread
Top heater and Rotisserie.	Top heater + rotisserie	Roast chicken

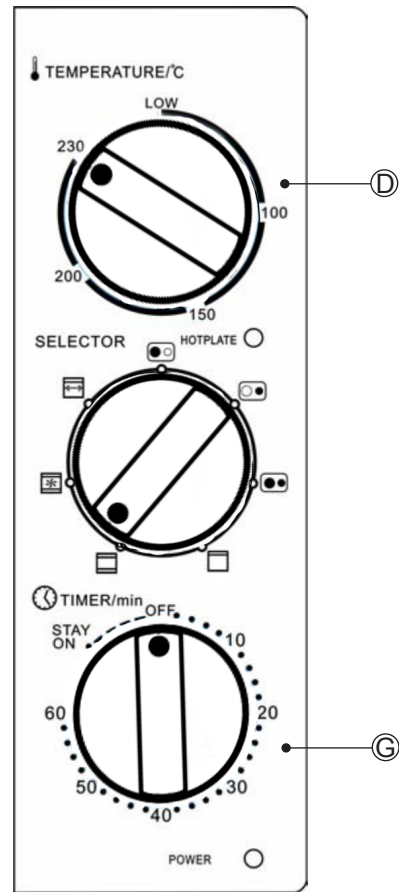


fig. 5

OPERATION (HOTPLATE)

Hotplate

- The Hotplate is ideal for cooking casserole dishes.

Cooking Utensils

- For the best cooking result, use pans with a diameter of 145 - 180mm with flat bottom and a lid.
- All utensils should be made from ferrite materials such as enamel, cast or stainless steel. Aluminum or copper pans must not be used as they can melt under high temperature.

Hotplate Operations

1. Select the hotplate you wish to turn on:

- Large Hotplate (A)
- Small Hotplate (B)

Turn the timer dial (G) to turn oven on.

See fig. 6 and 7.

2. The Hotplate Power Indicator (F) will light up when a hotplate is on. See fig. 7.

3. When finished cooking turn the hot plates off by turning the Timer dial (G) to "OFF".

See fig. 7.

NOTE: Both hotplates may be used at the same time.

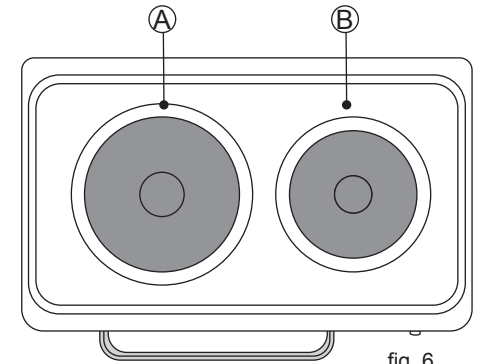


fig. 6

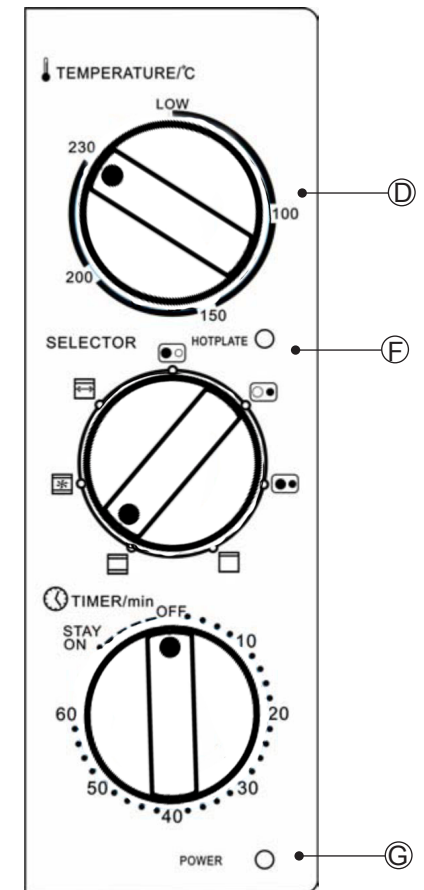



fig. 7

OPERATION (Grill)

Operating the Grill

1. Use Door Handle (H) to open Glass Door (J).
See fig. 8.
2. Remove Grill Rack (L).
3. Place Baking Tray (M) into the slot nearest to the bottom of the oven, this will act as a drip tray.
See fig. 9.
4. Turn the Function dial (E) to the top heater setting , and wait a few minutes for the grill to heat up.
5. Place food to be grilled onto rack. Spread out evenly for better cooking results.
6. Attach Handle (N) to the rack and use the handle to insert the tray into the oven, sliding into the slots nearest to the top of the oven. Detach handle from rack as it may become very hot during cooking.
7. Rotisserie Handle: Allows you to pick up Rotisserie Spit.
8. Rotisserie Spit: Use to roast a variety of meats and poultry.

See fig. 10.

NOTE: Make sure there is sufficient gap between the grill elements and the food to prevent burning.

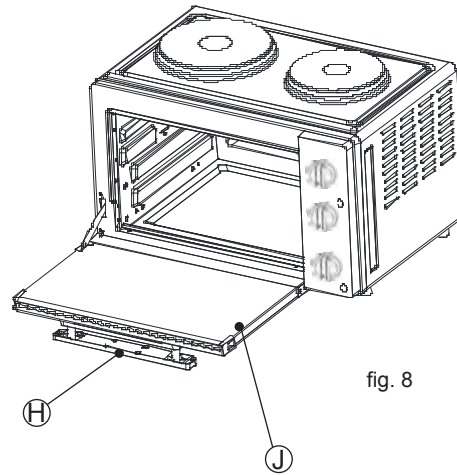


fig. 8

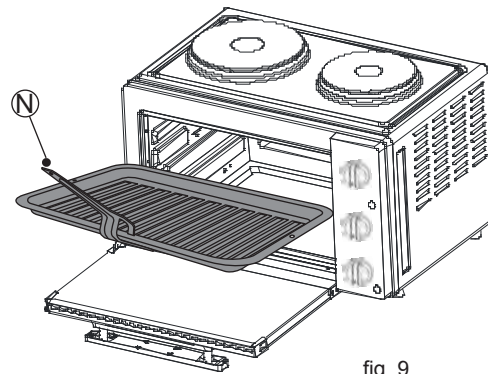


fig. 9

(O) RotisserieHandle (P) RotisserieSpit



fig. 10

OPERATION (Grill)

9. Use to roast a variety of meats and poultry., then use the rotisserie handle (O) pick up rotisserie spit (P) put into oven, and set up the function dial (E) to "☐" and the timer dial (G) to desired time and temperature dial (D) to Max. When the food had finished roast, use the rotisserie handle (O) take out the rotisserie spit P from the oven.

See fig. 11.

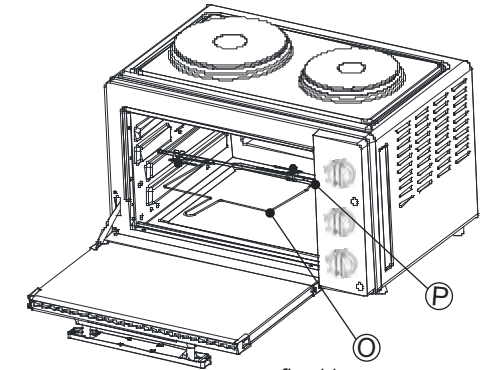


fig. 11

10. Check food periodically - do not leave unattended, when food is ready, reattach handle and carefully remove rack from the oven, placing it on a heat resistant surface.

11. Turn off grill by rotating the Timer dial (G) to the OFF position and then close the glass door.

See fig. 12.

NOTE: Clean the oven, grill rack and baking tray after use. Please ensure they are fully cooled before cleaning.

The hob and oven cannot be used at the same time.

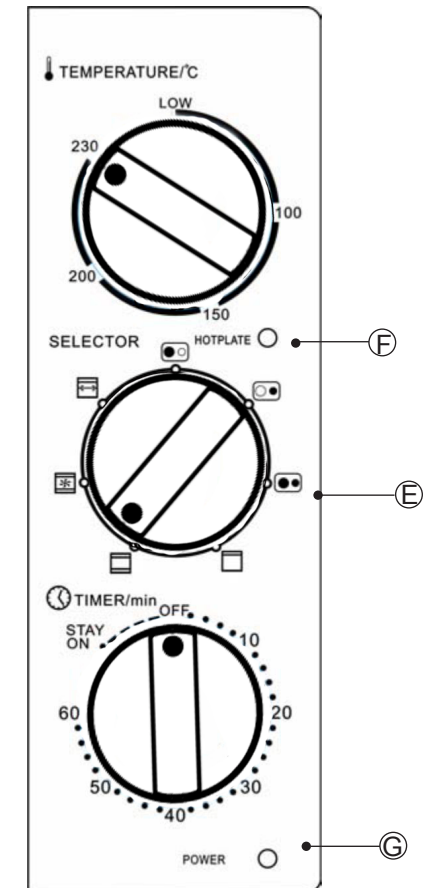


fig. 12

CARE AND CLEANING



NOTE:

Always Unplug and allow to cool before cleaning

- Wipe the surfaces with damp sponge or cloth.
- Do not use steel wool scouring pads, abrasive cleaners or scrape surfaces with metal utensils as this may damage the unit.
- Wash all accessories in hot water or in a dishwasher.
- Wipe the door and clean with a damp sponge. Dry with a paper or cloth towel.

NOTE: Do not immerse in water or any liquid

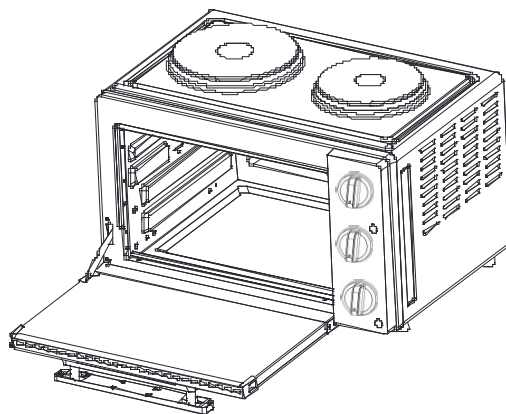


fig. 13



WASTE ELECTRICAL PRODUCTS SHOULD NOT BE DISPOSED OF WITH HOUSEHOLD WASTE. PLEASE RECYCLE WHERE FACILITIES EXIST. CHECK WITH YOUR LOCAL AUTHORITY FOR RECYCLING ADVICE.

SPECIFICATIONS

Technical Data

Power Consumption	220-240V~50/60Hz
Total Power	1750W
Hotplate (ø180) Output	1000W
Hotplate (ø145) Output	750W
Oven Output	1500W
Electric Oven Capacity	28 Litres

Connecting to Power

Check that the voltage marked on the product corresponds with your supply voltage. This product is fitted with a 13A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following :

Plug Replacement

If you need to replace the fitted plug.



WARNING :

Never connect live or neutral wires to the earth terminal of the plug. Only fit an approved 13 Amp BS1363/A plug and the correct rated fuse. If in doubt, consult a qualified electrician.

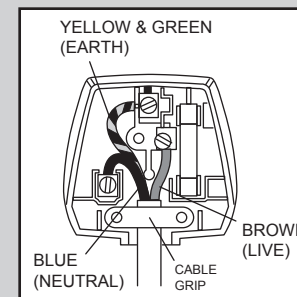
IMPORTANT

This unit is a Class 1 Appliance and must be fitted with an Earthed Plug fitted with a 13A fuse.

The wires in this mains lead are coloured as follows:
Yellow & Green-Earth
Blue-Neutral
Brown-Live

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

The wire which is Coloured Yellow & Green must be connected to the terminal which is marked E or coloured Yellow or Green. The wire which is coloured blue must be connected to the terminal which is marked with N or coloured blue. The wire which is coloured brown must be connected to the terminal which is marked L or coloured brown. Always ensure that the plug cord grip is fastened correctly. If a 13A (BS1363) fused plug is used it must be fitted with a 13A fuse conforming to BS1362 and be ASTA approved. If in doubt contact a qualified electrician.





PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd
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