

USER INSTRUCTION MANUAL

MINI OVEN

MOUK001B

Galanz

Please read this manual carefully before use and keep it for further reference.



Please read this manual carefully before use and keep it for further reference

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not place any part of the electric oven in water or other liquid.
5. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact customer service to arrange a repair.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. When operating the oven, keep at least 100mm of space on all sides of the oven to allow for adequate air circulation.
9. Unplug from the outlet when not in use, or before cleaning. Allow to cool before use or cleaning.
10. To disconnect, turn the control to STOP, then disconnect the plug. Always hold the plug, but never pull the cord.
11. Do not cover CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
13. Oversized foods or metal utensils must not be inserted in a electric oven as they may create a fire or risk of electric shock.
14. A fire may occur if the oven is covered or touching 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 of 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. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
19. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our customer service line before using the oven.
20. Do not use outdoors.
21. Do not use the appliance for anything other than the intended use.
22. This appliance is for HOUSEHOLD USE ONLY.
23. The temperature of the door or the outer surface may be higher when the appliance is working.
24. Be aware of any sharp edges and avoid contact with those areas.
25. Temperature of accessible surfaces may be high when the appliance is operating.
26. Do not rest cooking utensils or baking dishes on the open glass door.
27. 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.
28. Children should be supervised to ensure that they do not play with the appliance.
29. The weight of the food which is put on the Food Tray/Grill Rack can not be over 3.0kg. For best results it is

recommended that the food is centered on the grill rack or evenly spread out.

30. The rear surface of the appliance should be placed against a wall.

31. **WARNING:** This appliance includes a heating function. Surfaces, other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. Ensure the appliance is securely located on a flat worktop. Areas which are not intended to be touched must be given sufficient time to cool.

CAUTION: APPLIANCE SURFACES ARE HOT AFTER USE. ALWAYS wear protective, insulated oven gloves when touching hot oven or hot dishes and food, or when inserting or removing rack, pans or baking dishes.

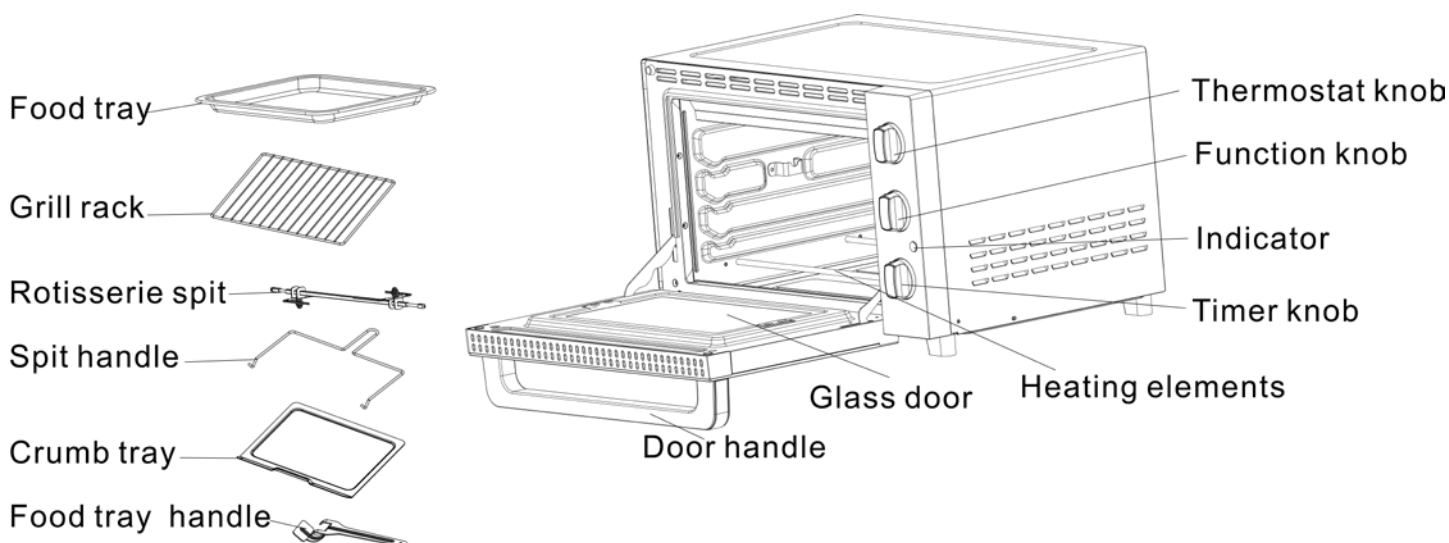
SAVE THESE INSTRUCTIONS

Before Using Your Electric Oven

Before using your convection electric oven for the first time, be sure to:

1. Unpack the unit.
2. Remove all racks and pans. Wash the racks and pans in hot soapy water or in dishwasher.
3. Thoroughly dry all accessories and re-assemble in the oven. Plug the oven into an outlet and you are ready to use your new Electric Oven.
4. After re-assembling your oven, we recommend that you run it at MAX temperature for approximately 15 minutes to eliminate any packing oil that may remain after shipping.







COMPONENTS:



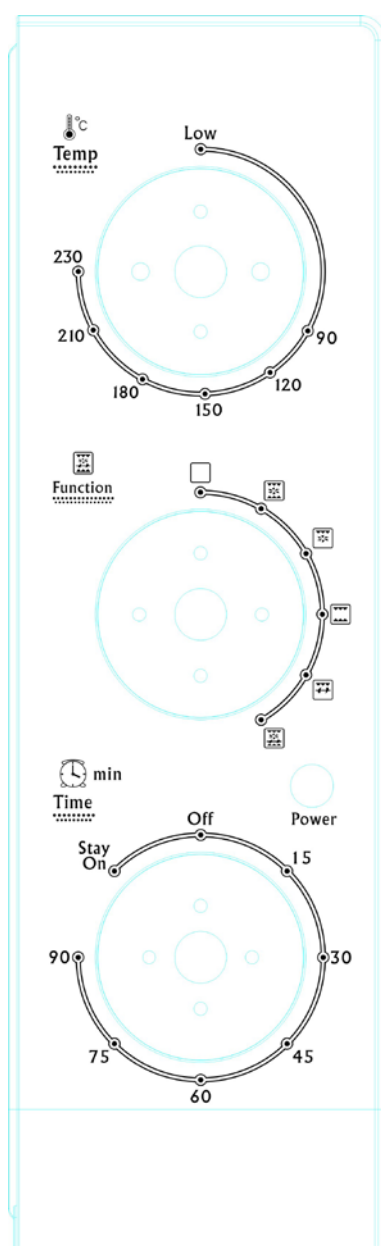
Using Your Electric Oven

Please familiarise yourself with the following oven functions and accessories prior to first use:

- **Grill Rack:** For toasting, baking, and general cooking in casserole dishes and standard pans.
- **Food Tray:** For use in broiling and roasting meat, poultry, fish, and various other foods.
- **Rotisserie Spit:** Use to roast a variety of meats and poultry.
- **Spit Handle:** Use to pick up rotisserie spit.
- **Crumb Tray:** For crumb or fallen food particles collection. Pulls out for easy cleaning.
- **Food Tray Handle:** Use to pick up food tray or grill rack.
- **Thermostat knob:** Choose desired temperature from low 90°C to 230°C (Low value is assumed at a room temperature between 15°C to 30°C).

- **Timer knob:** Turn the knob to the left (anticlockwise) and the oven will STAY ON until manually shut off. To activate timer, turn to the right (clockwise) for other use. A bell will sound at the end of the programmed time.
- **Function knob:** There are five modes ( stand-by mode,  upper and lower heating elements + convection,  upper heating elements + convection,  upper heating elements + lower heating elements,  upper heating elements + rotisserie,  convection + rotisserie + upper and lower heating elements)
- **Indicator cover:** Illuminated whenever oven is turned on.

CONTROL PANEL





OPERATION INSTRUCTIONS

1. FUNCTION or

This function is ideal for baking pork slices, chicken legs, chicken wings, potato flakes, poultry meat, chops, fish and so on with more even cooking.

Note: All toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Operation


- (1) Place a grill rack into the middle support guide of the oven.
- (2) Place the food to be cooked on the food tray and then place the food tray onto the grill rack.
- (3) Turn the **Function knob** to  or .
- (4) Set the **Thermostat knob** to the desired temperature as needed or by recipe.
- (5) Set the **Timer knob** to the desired cooking time.
- (6) Check the food 5~10 minutes before expected completion.
- (7) When toasting is complete, a bell will sound and the **Timer knob** will have returned to the Off position manually. Open the door completely and remove the food.

CAUTION: Cooked food, metal rack, and door can be very hot, handle with care. Do not leave the Oven unattended.

2. FUNCTION

This function is ideal for cooking bread, pizza, and poultry in general.

Operation

- (1) Place a grill rack into the middle support guide of the oven.
- (2) Place the food to be cooked on the food tray and then place the food tray onto the grill rack.
- (3) Turn the **Function knob** to .
- (4) Set the **Thermostat knob** to the desired temperature as needed or by recipe.
- (5) Set the **Timer knob** to the desired cooking time
- (6) To check or remove food, use a handle to help slide food in and out.
- (7) When toasting is complete, a bell will sound and the **Timer knob** will have returned to the Off position manually. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your food.

CAUTION: Cooked food, metal rack, and door can be very hot, handle with care.

3. FUNCTION or



This function is ideal for cooking whole chickens and poultry in general.

Note: All toasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Rotisserie spit use: Insert the pointed end of the spit through the fork, making sure the points of the fork face the same direction as the pointed end of the spit. Slide towards the square of the spit and secure with the thumbscrew. Place food to be cooked on the spit by pushing the spit directly through the center of the food. Place the second fork into the other end of the food. Check that the food is centered on the spit. Insert the pointed end of the spit into the drive socket, located on the right-hand side of the oven wall. Make sure the square end of the spit rests on the spit support located on the left-hand side of oven wall.

Operation

- (1) Place the food tray into the lowest support guide of the oven to collect the crumbs or oil.

- (2) Turn the **Function knob** to  or .
- (3) Set the **Thermostat knob** to 230°C.
- (4) Set the **Timer knob** to the desired cooking time.
- (5) Check the food 5~10 minutes before expected completion.
- (6) When toasting is complete, a bell will sound and the **Timer knob** has returned to the Off position manually. Open the door completely and remove the food.

CAUTION: Cooked food, metal rack, and door can be very hot, handle with care. Do not leave the Oven unattended.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CLEANING INSTRUCTIONS

CAUTION: To protect against electrical shock, DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUIDS.

Your toaster oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk of fire hazard.

Step 1. Remove plug from electrical outlet. Allow it to cool.

Step 2. Remove the Removable Crumb Tray, Rack, Tray by pulling out of the oven. Clean them with a damp, soapy cloth. Make sure to only use mild, soapy water.

Step 3. To clean inside of oven, wipe the oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a dry, clean cloth.

Step 4. Wipe outside of oven with a damp cloth.

CAUTION: DO NOT USE ABRASIVE CLEANERS OR METAL SCOURING PADS. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Pieces can break off the and touch electrical parts increasing the risk of electrical shock.

Step 5. Allow the appliance to cool and dry completely before storing. If storing the oven for long periods of time make certain that the oven is clean and free of food particles. Store the oven in a dry location such as on a table, countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

TO STORE

Unplug unit, allow it to cool, and clean before storing. Store the Electric Oven in its box in a clean, dry place. Never store the appliance while it is hot or still plugged in. Never wrap the cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

SPECIFICATION:

Model	MOUK001B
Rated voltage	220V – 240V
Rated frequency	50Hz-60Hz
Rated power	1500W
Oven capacity	30 Litres
Household use only, DO NOT IMMERSE IN WATER	
Guangdong Galanz Enterprises Co., Ltd.	

The user manual can also be checked and downloaded from our website: www.galanz.co.uk

Galanz

Galanz (UK) Ltd
www.galanz.co.uk