



INSTRUCTION MANUAL

12L CLASSIC STEAM OVEN

MODEL: TO 1230ST

220-240V~50/60Hz

POWER: 1300W

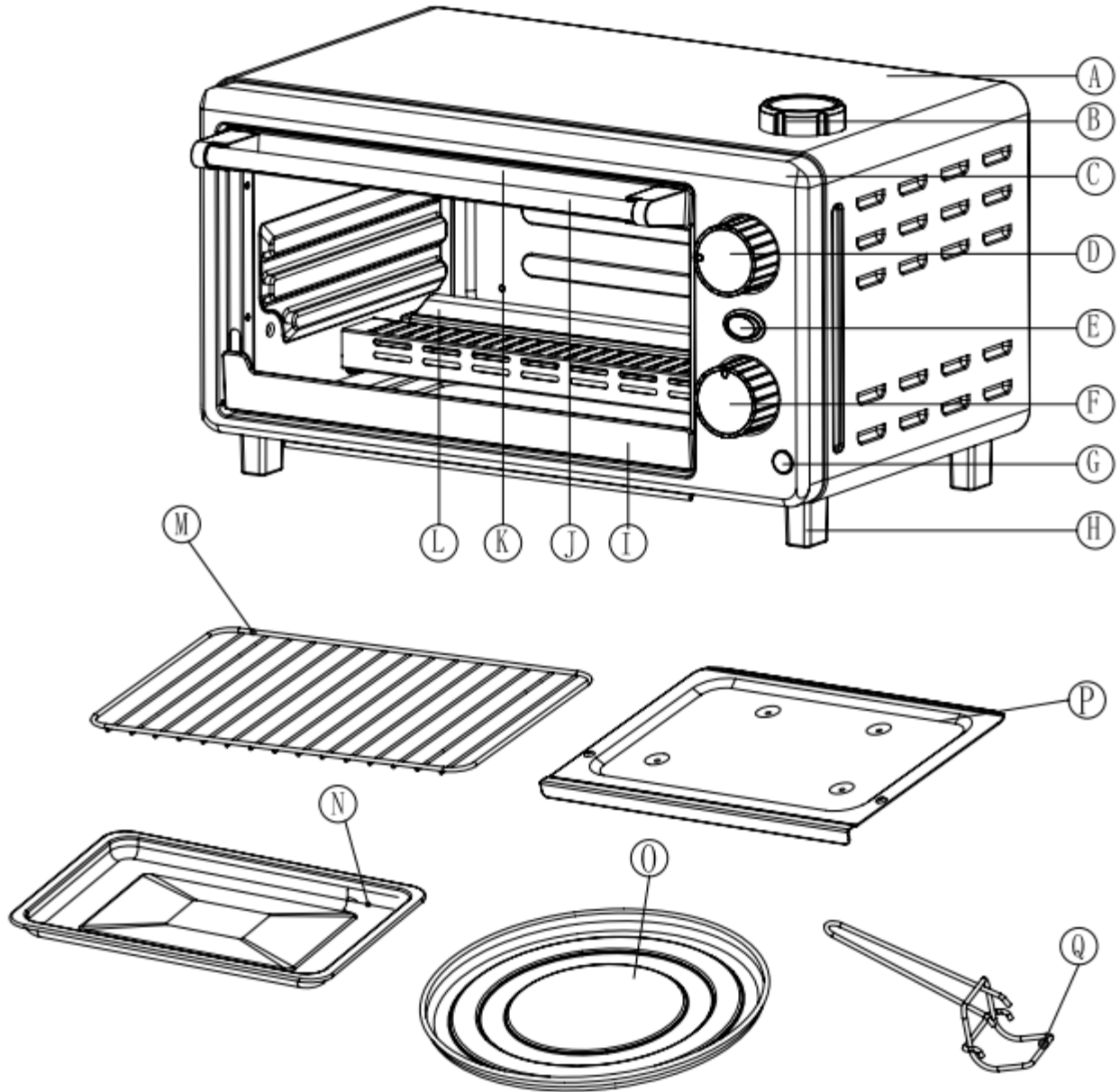
CAPACITY: 12L



Read this booklet and follow all the instructions carefully

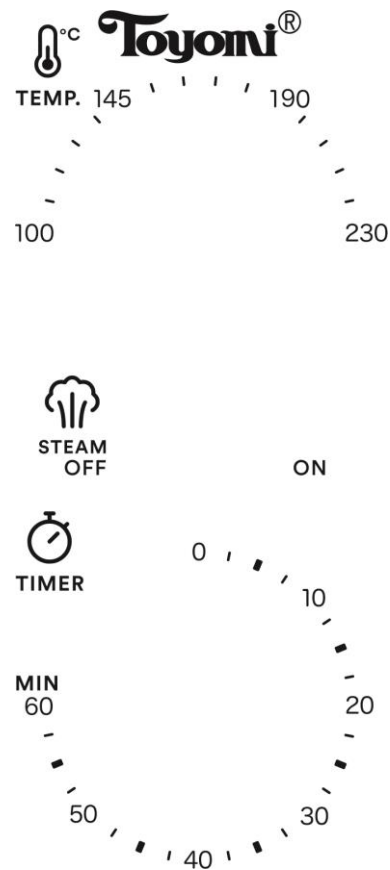
Getting To Know Your New Electric Oven

MAIN COMPONENT: (Product may vary slightly from what is illustrated)



A: Housing	J: Handle
B: Cup	K: Upper door frame
C: Front frame	L: Boiler cover
D: Temperature knob	M: Wire rack
E: Steam control button	N: Bake tray
F: Timer knob	O: Pizza pan
G: Indicator light	P: Crumb tray
I: Lower door frame	Q: Tray handle

CONTROL PANEL



IMPORTANT SAFETY INSTRUCTIONS

When using your *Electric Oven*, basic safety precautions should always be observed, including the following:

Read all instructions.

- **Do not** touch hot surfaces, 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 damaged 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.
- 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 timer to OFF, then remove the plug. Always hold the plug, and never pull the cord.
- **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, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in an electric oven as they may create a fire or risk of electric risk.
- A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Extreme cautions should be exercised when using cooking or baking 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 when not in use.
- Always wear protective, insulated oven gloves or use a special handle 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. Tempered glass can still break around edges. Avoid scratching door surface or nicking edges.
- **Do not** use outdoors.
- **Do not** use appliance for other than intended use.
- The 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.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

BEFORE USING YOUR SIMPLE STEAM OVEN

▲ Before using your simple steam oven for the first time, be sure to:

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the **Timer knob** is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher.
4. Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new oven.
5. After re-assembling your oven, we recommend that you run it at the highest temperature (230°C) approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

USING YOUR SIMPLE STEAM OVEN

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

1. **Temperature Control:** choose the desired temperature from **100°C** to **230°C** for baking, broiling or toasting.
2. **Timer Control:** You could choose up to 30 minutes according to your cooking need, and time can be adjusted during cooking procedure. There is a bell ring at the end of the programmed

time.

3. **Power “ON” indicator light:** It’s illuminated whenever the timer is turned on.
4. **Steam Button:** For controlling steam on and off.
5. **Bake Tray:** For use in broiling and roasting meat, poultry, fish and various other foods.
6. **Wire Rack:** For toasting, baking, and general cooking in casserole dishes and standard pans. Also support for the bake tray
7. **Outside Crumb Tray:** Allows you to collect the residue of toast, pizza, cake etc or meat oil drippings.
8. **Cup:** For use for measuring water and putting in the oven, inside scale is 5 ml, full cup water is 8 ml.
9. **Steam Boiler:** For used to hold water, the maximum capacity is 20 ml.
10. **Boiler Cover:** Control the direction of steam and make the steam even out.

WARNING: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.



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

HOW TO USE YOUR CLASSIC STEAM OVEN

Operation

- Slide wire rack into the rack position firstly
- Place food on the bake tray then put it on the wire rack
- Put outside crumb tray at the bottom position to catch possible food dripping.
- Set temperature knob to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time knob to your desired cooking time.
- Turn food over midway through the prescribed cooking time.
- When bake is completed, bell will ring to signal the end of cooking.

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

HOW TO USE STEAM FUNCTION

Operation

- Put the boiler cover on the steam boiler, the steam hole should face the inside of the oven
- Slide wire rack into the rack position.
- Place food on the bake tray then put it on the wire rack
- Put outside crumb tray at the bottom position to catch possible food dripping.
- Set temperature knob to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time knob to your desired cooking time.
- According to different foods, use cup measure your desired water then put into oven from top inlet
- Turn on steam function button
- Turn time knob to your desired cooking time.
- Turn food over midway through the prescribed cooking time.
- When bake is completed, bell will ring to signal the end of cooking.
- Turn off steam function button

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

Cleaning & Maintenance

Clean the appliance every time after use.

1. Remove the plug from the wall socket and allow the appliance to cool down completely.
 2. Use warm water with a small amount of washing-up liquid to clean the baking tray, the wire rack and the removal tool. Rinse the items with plenty of water and dry them thoroughly.
 3. Use a damp cloth to clean the interior and exterior of the oven and the door. Dry them thoroughly.
 4. Place all the items back in the oven and store the oven
- Make sure the plug has been removed from the plug socket before cleaning the appliance.
 - Never use corrosive or scouring cleaning agents or sharp objects (such as knives or hard brushes) to clean the appliance.
 - Never immerse the appliance, the power cord or the plug in water or any other fluid.



ENVIRONMENT PROTECTION

Dispose the appliance according to the local garbage regulations.

Never throw it away to the rubbish, so you will help to the improvement of the environment.

SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarity qualified person in order to avoid a hazard.
- WARNING: This appliance is not intended for use by persons (including children) with reduce 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.

IMPORTED BY NATIOL ELECTRICAL TRADERS