

DURANE

HALGOEN OVEN

INSTRUCTION MANUAL



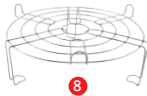
PLEASE READ THESE INSTRUCTIONS BEFORE USE

DUIM 9365 05-09-2022 V5 | © 2022 SQ Professional Ltd

FEATURES



- 1 Lid
- 2 Lid handle
- 3 Handle safety lock
- 4 12L Glass bowl
- 5 Stand with handles
- 6 Tongs
- 7 Low rack
- 8 Two-way rack
- 9 Extender ring
- 10 Steamer tray
- 11 Timer
- 12 Thermostat
- 13 Power indicator light
- 14 Heat indicator light



Due to hot parts and potential hazards, this appliance should not be used by children under 16 years old unless supervised by an adult.

Please keep the appliance and mains cable out of the reach of children.
This is not a toy!

If used by persons with reduced physical, sensory or mental capabilities, instruction and supervision must be given to understand the use of the appliance and the hazards involved.

Always disconnect the appliance from the power socket if it is left unattended and before assembling, disassembling or cleaning.

If the mains cable is damaged, it must be replaced by qualified persons in order to avoid any hazards.

IMPORTANT SAFEGUARDS

Do not use the appliance in a bathroom, near water, or outdoors. Do not operate the appliance with wet hands or bare feet.

Do not immerse any of the parts (appliance, mains cable, plug) in water or other liquids during use to protect from fire, electric shock and personal injury.

Do not use the appliance if damaged or malfunctioning.

Do not leave the appliance unattended whilst in use. Use and store it out of reach of children.

Do not touch the hot surfaces on the halogen oven. Surfaces remain hot even after the halogen oven is switched off. Wear oven mitts and use the provided protective basket ⑤.

While the halogen oven is in use, never cover the lid ① or place it near flammable materials, including curtains and drapes, to prevent fire hazard.

Exercise extreme caution when handling or disposing of hot oil or other hot liquids.

Never clean the halogen oven with metal scouring pads. Pieces may break off the pads and touch electrical parts, creating a risk of electrical shock.

- This appliance is intended for household use only.
- Ensure that the appliance is always placed on a firm and flat surface, away from any edges of the worktop. Do not place the appliance onto a metal tray or metal surface whilst in use. Do not place the appliance on, or near, a hot gas or electric burner or in a heated oven.
- Keep the appliance and mains cable away from the edges of worktops and out of reach of children. Route the mains cable so it does not overhang, and cannot be tripped over or caught.
- Do not let the mains cable run across an open space, such as between a low power socket and a table, or across any hot area, such as a cooker. Heat may damage the mains cable.
- The connections on both sides of the mains cable (the appliance and the power socket) should never be strained. If the mains cable is damaged it must be replaced by a qualified person or service to avoid any hazards.
- This appliance must not be operated by an external timer or a remote control system.
- Always place the glass bowl ④ on the stand with handles ⑤ before switching the halogen oven on. Ensure that the mains cable is not touching any surfaces that heat up while the appliance is operating.
- Always allow the halogen oven to cool down completely before putting on or removing parts.
- Do not use accessories other than those supplied or recommended by the manufacturer. Incompatible parts may create a hazard.
- Do not move or lift the halogen oven while it is in operation.
- When operating the halogen oven, keep it at least 10cm away from other surfaces to allow sufficient air circulation.
- Do not place the hot underside of the lid ① directly onto laminated surfaces, wood surfaces, paper, plastic or other flammable surfaces. Only ever place the lid ① onto a heat resistant surface. Never place the lid ① down on any surface while it is plugged in and operating.
- When the halogen oven is not in use, turn the thermostat ⑫ to the **OFF** position, allow the timer ⑪ to stop, and unplug the mains cable. Never move or lift the lid ① or the racks ⑦/⑧ while the mains cable is connected to the power socket.
- Before removing the lid ①:
 - ensure that the timer ⑪ and thermostat ⑫ are switched off,
 - disconnect the mains cable from the power socket,
 - lift the lid ① using the lid handle ②.Using oven mitts, carefully place the lid ① upside down on a flat, heat resistant surface, with the lid handle ② open, so that it rests at an angle on the stainless steel rim and the open lid handle ②.
- Always fit the lid ① onto the glass bowl ④ or extender ring ⑨, if used, before plugging in the mains cable and switching the halogen oven on.
- Keep the glass bowl ④ on the stand with handles ⑤.
- Do not rest any items on the lid ① while the halogen oven is operating.
- Do not place any flammable materials such as paper, cardboard, plastic or similar in the glass bowl ④ while halogen oven is operating. Only store the accessories supplied by manufacturer in the glass bowl ④ when the halogen oven is not in use.

BEFORE FIRST USE

- After unpacking, carefully check the halogen oven for any visual damage such as misaligned or damaged casing or damage to the plug or the mains cable. Ensure that no parts are missing.
- Thoroughly wash the glass bowl **4**, stand with handles **5**, two-way **8** and low racks **7**, steamer tray **10**, extender ring **9** and tongs **6** in warm soapy water. Dry thoroughly with a soft, lint-free cloth.
- Plug the mains cable into the power socket then set the thermostat **12** to 250°C and the timer **11** to 5 minutes.
- Press and hold the handle safety lock **3** while pushing the lid handle **2** down until it clicks into place. The halogen oven will start heating up. The heat will remove any lubricants from the appliance (you will notice a slight burning odour).
- Always remove the lid **1** by lifting the lid handle **2** as this will de-activate the handle safety lock **3** and switch the halogen oven off.
- Use of oven mitts is recommended when removing the lid **1**.
- The halogen oven will not operate if the handle is not set properly and the safety lock is not activated.

OPERATING INSTRUCTIONS

Ensure that the halogen oven is on a stable and heat resistant surface with at least 10cm distance on all sides from any other appliance or object.

Ensure that there is a suitable space cleared to place the lid **1 when removed from the halogen oven.**

Have all necessary accessories in place (two-way rack **8 or low rack **7**, tongs **6**, steamer tray **10**, extender ring **9**) and oven mitts ready to hand.**

Never force the timer anti-clockwise as this may damage its mechanism. Ensure that required time is correctly set. The timer runs independently even when the halogen oven is not operating.

- Press the handle safety lock **3** on the side of the lid handle **2** and lift the lid handle **2**. Place the lid **1** centrally and securely onto the empty glass bowl **4** or extender ring **9**, if used. Push the handle **2** down and ensure that the handle safety lock **3** is activated.
- To pre-heat, plug the mains cable into the power socket then set the thermostat **12** to 250°C and the timer **11** to 5 minutes. When the halogen oven switches off, unplug the mains cable and remove the lid **1**.
- Using the tongs **6**, place one of the racks into the glass bowl **4**. Place the food centrally into the glass bowl **4** on the two-way **8** or low rack **7** and ensure that there is approximately 2.5 cm – 3 cm of space between the food and the sides of the glass bowl **4** to allow maximum air circulation.
- When cooking food directly on racks, you may place a heat-resistant dish or aluminium foil on the bottom of the glass bowl **4** to collect the juices draining from the food.
- To steam, pour a little water into the glass bowl **4** and place the steamer tray **10** on top of the low rack **7**.
- Place the lid **1** onto the glass bowl **4**. If more space is needed, fit the extender ring **9** onto the glass bowl **4**, then place the lid **1** on top. Ensure that the extender ring **9** is securely fitted before placing the lid **1**.
- Plug the mains cable into the power socket.
- Set the thermostat **12** and the timer **11** as required. Check your specific recipe for guidelines on cooking temperature and time.
- When the desired temperature is reached, the heat indicator light **14** and halogen element (light) will switch off but the fan will continue to circulate hot air. When the temperature drops, the halogen element will switch on again. The set temperature will be maintained until the cooking time has elapsed. When the cooking process is completed, the timer **11** will ring and the halogen oven will switch off.
- Spray the racks with a non-stick spray or oil to prevent the food from sticking. Alternatively, cover the rack with a baking paper or aluminium foil, or loosely wrap the food in an aluminium foil.



COOKING WITH THE HALOGEN OVEN

Always check your food is thoroughly cooked and piping hot before serving. Wear oven mitts when handling the halogen oven and use provided tongs to move cooking racks and the steamer tray in or out of the glass bowl.

Cooking time depends on the size, weight, type etc. of the food to be cooked. Most meats come with recommended cooking times, but since halogen ovens cook faster than conventional ovens, you may need to adjust the cooking time. To ensure the food is adequately cooked, use a cooking thermometer or pierce the food with a fork or skewer to check for signs of it being uncooked. When cooking vegetables check for tenderness.

Distribute the food evenly in the halogen oven to ensure an even flow of air can circulate all around the food. Avoid stacking food in an attempt to cook more food. If air cannot circulate around the food, it will only fully cook at the top. Always leave space for the air to travel.

Cooking time may vary according to the weight of the food and individual taste. When you become familiar with the halogen oven you will be able to determine the best cooking times and temperatures to suit your personal preference.

COOKING METHOD	NOTE
BAKING	Place food in metal, silicone or tempered glass dish with maximum 30cm diameter. Leave enough room for the flow of hot air around the food. You may also use aluminium foil or aluminium foil containers. If the top of the baked food starts browning too quickly reduce the temperature or cover it with baking paper or aluminium foil. You may pre-heat the oven to speed up the baking time, if applicable, or create more distance between the food and the heating element by using the extender ring.
STEAMING	When steaming fish or vegetables, use the low rack with the steamer tray. Ensure that the food is not too close together to allow for the air and steam to circulate. You may also steam vegetables at the same time as cooking the main dish. Make a pouch from aluminium foil and put the vegetables in and add a few drops of water. Seal the pouch and place it on the rack.
FRYING	For deep-fried French fries, simply dip potato strips in cooking oil, drain the excess and place them on the high side of the two-way rack. To prevent the fries sticking to the rack, cover it with baking paper or aluminium foil. To make delicious fried chicken, dip chicken pieces in batter and then in cooking oil. Drain excess oil and place the chicken pieces on the high side of the two-way rack. You may cover the rack with a sheet of baking paper or aluminium foil.

ROASTING

When roasting or cooking marinated meats, increase the cooking time and reduce the temperature by approximately 10%. For larger pieces of meat use the extender ring. The cooking time may vary depending on cut size and degree of meat tenderness desired. Place a piece of kitchen foil at the bottom of the glass bowl to gather excess fat and juices and make the cleaning easier.

BROILING

When broiling, ensure all items are placed on the high side of the two way rack and the temperature is set between 220°C - 240°C. Frozen foods, such as burgers, sausages, etc. are likely to require a longer cooking time. To ensure even colour, you may wish to turn the meats throughout the cooking process.

CLEANING

Before cleaning, ensure the halogen oven is switched off, unplugged from the power socket and has completely cooled down. remove any food and drain away any fat and liquids from the glass bowl.

Do not immerse the glass lid ① in any liquids or place in a dishwasher.

- All accessories except the lid ① can be washed in a dishwasher.
- Wash the racks ⑧/⑦ and glass bowl ④ and stand with handles ⑤ in warm soapy water, rinse and dry thoroughly before use.
- Do not use abrasive or harsh cleaners. Stubborn stains can be removed using a nylon scouring pad or brush.
- Wipe down the lid's ① plastic casing and the metal cover under the lid ① with a soft, damp cloth then dry thoroughly.
- Using a dishcloth or sponge and warm soapy water, wipe the glass bowl ④ and stand with handles ⑤, then rinse with clean water to remove all soap residue. Ensure extra care is taken when handling the glass bowl ④, especially when wet. Dry thoroughly with soft, lint-free cloth.
- Add warm water to the glass bowl ④ ensuring the water level is no more than 4-5 centimetres deep and add a small amount of mild detergent.
- Place the lid ① on the glass bowl ④ and plug the mains cable into the power socket. Set the thermostat ⑫ to **WASH/THAW** and the timer ⑪ to 10 minutes. The water and hot air circulation in the glass bowl ④ will help clean away some of the cooking stains and loosen the burnt-on residue. You can leave the racks and other accessories inside the glass bowl ④.
- When the timer ⑪ switches off, unplug the mains cable from the power socket, remove the lid ① and rinse the glass bowl ④ and accessories in clean, warm water to remove all soap residue.
- If the halogen oven is particularly dirty, place the lid ① back on and repeat the self-cleaning process for another 2 or 3 minutes.
- Remove the glass bowl ④ from the protective basket ⑤, rinse it and dry with a soft cloth. Wipe the protective basket ⑤ with a sponge or cloth, moistened in warm soapy water. Rinse with clean water and dry thoroughly. Always put the glass bowl ④ back into the protective basket before storing away.

SPECIFICATIONS

Rated Voltage:	220-240V~
Frequency:	50/60Hz
Rated Power:	1200-1400W
Capacity	12L - 17L
Temperature:	65-250°C

ELECTRICAL

The product must not be used without the fuse cover fitted.

Should the power cable or the power plug become damaged, arrange for these to be replaced by Customer Service or a qualified person before continuing to use the appliance. The appliance is fitted with a 13A fuse (BS1362) in a 13A plug (BS1363).

ENVIRONMENTAL

To reduce environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with the symbol below must not be disposed of with unsorted municipal waste. Please repair, reuse or recycle appropriately.



SERVICE

The product is not user-serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve the problem ring Customer Service – they may be able to offer technical advice. Please have the Model Number to hand, as they will not be able to help you without it.

If you are advised to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem.

If under a guarantee, say where and when it was purchased and include a valid VAT receipt. Send it to SQ Professional Ltd.

GUARANTEE

The guarantee for this product is covered by SQ Professional Limited. Any faults with this product arising through a manufacturer defect will be covered for 1 year from the date of purchase, subject to a valid VAT receipt being presented. This does not include faults or damage caused by misuse of general wear and tear. SQ Professional Ltd will not be held liable for general wear and tear, or eventual damages to persons, animals or objects caused by incorrect installation or deriving from improper, erroneous or unreasonable use.

Please contact customer services on 01992 716 070 or send an e-mail to info@sqprofessional.com, Monday to Friday from 09:30 - 17:30.

This does not affect your statutory rights.





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