

BAUMANN

turbo convection oven

Make gourmet meals in minutes

BM-HTD12D



INSTRUCTIONS MANUAL

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Table of Contents

| | |
|---|----|
| INTRODUCTION..... | 1 |
| BENEFITS OF YOUR TURBO CONVECTION OVEN..... | 2 |
| USES OF YOUR TURBO CONVECTION OVEN..... | 3 |
| IMPORTANT SAFEGUARDS | 4 |
| PARTS AND FEATURES | 7 |
| BEFORE FIRST USE | 8 |
| HOW TO OPERATE..... | 9 |
| Cooking Reference Chart..... | 10 |
| Preset Functions | 11 |
| Delay Timer Feature | 12 |
| CARE AND CLEANING | 13 |
| HELPFUL HINTS..... | 14 |
| RECIPES | 17 |

INTRODUCTION

With the Turbo Convection Oven, you can prepare delicious, healthy meals in less time than traditional methods; generally 20 – 30% faster and use 70 – 80 % less power. What makes these superior results possible is our revolutionary approach to certain time-honored cooking methods.

Professional cooks have long known that they could improve upon traditional oven cooking by using a fan to accelerate the circulation of the oven's hot air. This traditional convection oven consists of a round fan mounted on one side of a square metal box.

The Turbo Convection Oven improves upon traditional convection ovens in the following ways:

- The Turbo Convection Oven bowl is made of glass, so that you can clearly see what you are cooking.
- The Turbo Convection Oven combines a circular bowl with a large fan mounted in the lid so that hot air currents move down over the food, around the bowl's sides, and then back up to the fan. This creates a tornado-like flow of constantly moving, super-heated air that cooks and browns food quickly and thoroughly.
- The Turbo Convection Oven uses cooking racks that allow you to cook two or three levels of food at once. In addition, when meat, poultry or fish are cooked, fats and oils are blown away and fall through the racks into the bottom of the bowl. You will cook lighter (lower in fat & cholesterol) and more nutritious meals, with enhanced natural flavors.

Consider these other benefits:

- Meat and poultry turn out brown and crisp on all sides, moist and juicy on the inside with less fat and cholesterol, and taste better too.
- Sliced potatoes can be "air-fried" with a very small amount of oil and will turn out crisp and golden brown and very low in fat, usually about 98% fat free. They can even be cooked with no oil at all if you are on a strict fat free diet, and still turn out brown and crisp, although a little olive oil gives them a beautiful finish and delicate flavor.
- Breads and pastries rise higher and turn fluffier and remain moister than in a standard oven.
- You can save up to 80 percent of the energy consumed by a standard oven and save up to 25% power and time compared to other turbo ovens.
- Multi-level cooking allows you to cook an entire meal at one time, even different courses.

BENEFITS OF YOUR TURBO CONVECTION OVEN

- Roasts, grills, bakes, dry fries, reheats and can even steam food perfectly.
- Cooks food in less time than the average convection oven.
- This is convection cooking without the cost of installing expensive wall units, and is portable too, so you can take it with you when you move or travel.
- Easy to operate – just set the timer and temperature and put the

food in.

- Hot air circulates around food, therefore cooking food evenly and quickly.
- Meat sears quickly on the outside – sealing juices on the inside, only releasing fat and cholesterol.
- Hot air circulation helps make baked goods rise higher – great for scones, puff pastry & cakes.
- Uses less electricity than a conventional oven – up to 80% less.
- Has a built-in pre-washing cycle making cleaning so easy.

USES OF YOUR TURBO CONVECTION OVEN

Replaces up to 10 appliances:

- Broiler Oven
- Standard Oven
- Microwave Oven
- Toaster Oven
- Electric Fry Pan
- Grill
- Deep Fat Fryer
- Slow Cooker
- Rotisserie
- Electric Steamer

Cooks 8 ways:

- Broil
- Grill
- Roast
- Reheat
- Air fry
- Bake
- Boil without water
- Steam

IMPORTANT SAFEGUARDS

In order to make the best use of this product and use it safely, please read the instruction manual carefully and keep it for future reference.

1. Never place food directly on the bottom of the bowl, as the bottom of the food will not cook evenly. Always use a rack or pan when cooking. Note: Most pans can be used in this oven as long as it is a baking pan and fits comfortably inside the bowl.
2. Do not touch hot surfaces. The temperature of the outer surface can get very hot while the appliance is in operation. Always use oven gloves when handling hot materials and allow metal parts to cool before cleaning. Allow the appliance to cool thoroughly before putting in or taking out parts. Always use the handles when moving the appliance.
3. Do not use the appliance for other than its intended use.
4. Before turning on, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the appliance.
5. To protect against the risk of electric shock, do not immerse this appliance, cord set or plug in water or any other liquid.
6. The appliance is not intended to be operated by means of an external timer or any type of separate remote control system.
7. The use of accessories which are not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. This appliance is designed for indoor use only. Do not use outdoors.
9. Do not use an extension cord unless completely necessary

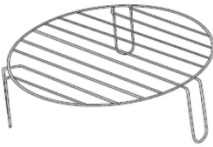
with this product. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this appliance.

10. Do not pull or carry by cord, use cord as a handle, close a door on the cord, or pull cord around sharp edges or corners. Keep cord away from heated surfaces.
11. Do not bend or damage the power cord.
12. Always unplug the appliance when not in use. To disconnect from the power supply, grip the plug and pull from wall outlet. Never pull by the cord. The plug must be removed from wall outlet before cleaning, servicing, maintenance or moving the appliance.
13. Never force the plug into an outlet.
14. Do not place the appliance near a hot gas or electric burner.
15. Do not cover the appliance while in use. If it is covered there is a risk of fire.
16. Improper installation may result in the risk of fire, electric shock or injury to persons.
17. 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.
18. The appliance has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.
19. Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.
20. Do not clean with metal scouring pads.
21. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
22. Do not move or lift the appliance while the power cord is still

connected to wall outlet.

23. All metal items inside the bowl, such as the low rack, can get very hot during cooking. Please be careful when removing these items from the appliance, always use the tongs supplied.
24. **WARNING!** All surfaces of the oven get very hot. Touching these surfaces before the oven cools may cause burns. Do not touch any part of the oven other than the handles, until it has had a chance to cool.

PARTS AND FEATURES



High Rack



Low Rack



Tongs

BEFORE FIRST USE

1. Wash the bowl and low/grill rack in warm soapy water or in the dishwasher. Dry thoroughly before use.
2. Position the low rack on the bottom of the bowl.
3. Lower the lid onto the bowl and connect the power cord to wall outlet.
4. Fold down the handle completely.
5. Set timer to 10 minutes.
6. Set temperature to 200°C and then press "Confirm."
7. After timer ends, allow to cool for 10 min, then you can open the lid.

NOTE: A slight burning odor may be emitted during the first few uses. This is normal because the appliance is burning off the excess lubricants and will not cause any harm to you, your food or the appliance.

NOTE: This oven features a handle with a micro switch. For safety purposes, the appliance will only work when the handle is completely folded down (you will hear it 'click' into place).

HOW TO OPERATE

1. Position rack on the bottom of the bowl. Always use the highest rack available for the food being cooked. The more air circulating around the food, the faster it will cook.
2. Place food directly on the rack.
3. Close the lid and connect the power cord to wall outlet. It may make a short "beep" sound and the digital display light will show "01:00."
 - Press the "Timer" button, then press "Up" or "Down" to set the desired cooking time. Press and hold to advance through the time rapidly. (Cooking time is from 1 minute to 3 hours). The "Timer" indicator light will blink a few times before going steady.
 - Press the "Temp" button, then press "Up" or "Down" to set the desired cooking temperature. The "Temp" indicator light will blink a few times before going steady.

Note: The default temperature is 60°C. Cooking temperature is from 60°C to 250°C.
4. Press "Confirm" to start cooking.



Cooking Reference Chart

| Preset Functions | Temperature | Time |
|-----------------------|-------------|---------|
| Chicken | 230°C | 30 mins |
| Meat | 180°C | 30 mins |
| Pizza | 220°C | 12 mins |
| Bread | 200°C | 10 mins |
| Lobster | 200°C | 15 mins |
| Fish | 220°C | 15 mins |
| Cooking Method | | |
| Reheat | 170°C | |
| Steam | 170°C | |
| Bake | 170°C | |
| Broil | 170°C | |
| Roast | 200°C | |
| Pre-Heat | 220°C | |
| BBQ/Grill | 220°C | |
| Grill | 240°C | |
| Dry Fry | 250°C | |

- For safety reasons, if the oven is opened midway through the cooking process, the heating element will switch off. To continue cooking, lower the oven's handle to the closed position.
IMPORTANT: The handle operates as a safety switch. As soon as it is lifted, the oven will stop operating.
- When the cooking process has finished, the oven will beep and all indicator lights will flash. Food can be removed at any time but be

careful as the surfaces around it may be extremely hot. Always use the tongs provided.

- When the cooking process has finished, the heating element will automatically switch off. The fan will continue to dissipate heat until temperature is below 90°C. This is to prolong the life of the circuit board and other electronic components.
- During cooking, you can check the time left or your set cooking temperature by pressing the "Timer" or "Temp" button. You can also modify the cooking time or temperature by pressing the "Timer" or "Temp" button and adjusting the time or temperature by pressing the "Up" or "Down" buttons.
- You can pause the cooking process at any time by pressing the "Clear/Pause" button. You can stop by pressing and holding the "Clear/Pause" button.
- Pressing the "Temp" button repeatedly will toggle between °F and °C. Pressing the "Timer" button repeatedly will toggle between the set cooking time and delay time (if delay time has been set).

One-Touch Preset Functions

1. Press the desired Preset function. Choose from Chicken, Meat, Pizza, Bread, Lobster and Fish. See Cooking Reference Chart for the corresponding preset cooking times and temperatures.
2. Press "Confirm" to begin the cooking process.

Delay Timer Feature

Use the Delay Timer feature to start the Turbo Convection Oven at a later time up to 19 hours and 50 minutes. The Turbo Convection Oven will begin the cooking process at just the right time so that your loaf is hot and freshly cooked at the desired time.

1. First, set the desired cooking temperature.
2. Next, set the desired cooking time.
3. Press the "Delay" button and press the "Up" or "Down" buttons to select the desired delay time. Add up to 19 hours and 50 minutes including both the delay time and cooking time.
For example: It is 9:00 p.m. now. The food is to be freshly cooked and ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.
4. Press "Confirm" button twice while the "Delay" light indicator is blinking to start the delay countdown.
 - The delay time will be displayed with the "Delay" light indicator illuminated. To check the set cooking time and temperature at any point, press the "Temp" or "Timer" buttons.
 - The turbo oven will turn on when it counts down to the set cooking time.
 - Care must be taken when using the Delay feature so you do not create a health hazard by placing food that will spoil during the delay time (e.g. fresh chicken and other meats should NEVER be left at room temperature for more than a few minutes) so as not to risk food poisoning allowing bacteria to breed in the oven while it is in the delay period.

CARE AND CLEANING

Make sure you turn off and unplug the unit before cleaning it. Always wait until the unit cools down completely. Thoroughly wash the glass bowl, plastic base, cooking racks and tongs in hot soapy water and allow to dry completely. You may also place the glass bowl and cooking racks into the dishwasher.

When washing cooking racks, do not soak them in water for long periods of time. Once washed, do not let air dry, dry racks thoroughly with cloth or paper towel. This will preserve the surface and will extend the life of the cooking racks.

WARNING: Do not immerse the lid with control knobs, cord, or plug in water or any other liquid. Do not use abrasive cleansers. Do not place glass lid into the dishwasher.

Once unplugged from the power outlet, the surface of the glass lid can be carefully wiped clean using a damp cloth or sponge. All parts must be dry before next use. When storing the unit, always make sure ALL parts are DRY, to avoid any moisture collecting in the lid.

Self-Cleaning

If the food particles seem to be stuck to the bottom and/or sides of the glass bowl, you can perform a self-cleaning:

1. Pour approximately 1 to 2 inches of water into the glass bowl; add a small amount of mild dishwashing liquid.
2. Place lid on and plug into the electrical outlet.

3. Set time to 10 minutes and temperature to 60°C. Press "Confirm" to start.
4. After the self-wash process has been completed, carefully open the lid and wait for the glass bowl to cool down before emptying the liquid inside.
5. Rinse the glass bowl in clean warm water to remove the soap residue.

HELPFUL HINTS

- Whatever you can cook in any oven, you can cook in your convection oven. It will bake, roast, grill, dry fry, re-heat, dehydrate, crock pot. etc. but it's faster, cheaper and fat free.
- Whenever possible, place food directly on the wire rack. Cooking on a wire rack allows the hot air to circulate freely around the food, cooking it quickly and evenly, often without turning. Generally, choose the highest rack that accommodates the food with clearance to the underside of the top.
- Cooking a complete meal at once
By using two levels of racks, it is easy to cook an entire meal at once. Keep in mind that different foods and different weights of foods take different amounts of time to cook. Think ahead. Put the food that takes the longest amount of time to cook on the bottom rack. Later on, during the cooking process, put the other food on the top rack. Now, your complete meal of meat, potatoes and vegetables are all cooked together and will be ready at the same time. Food on the high rack will slow down cooking on the lower rack.
- Placing of food for optimum cooking

When placing several pieces of food on the wire rack, be sure to leave at least 15mm between the food and the side of the bowl. This space allows the air to flow freely through the oven. Avoid stacking food on top of another in order to cook more at one time. The hot air must circulate freely in order to cook the food properly.

- **Keeping food crisp**
After the food is cooked, turn the thermostat down, keeping the fan running. Your food will stay hot and crisp. The Turbo Convection Oven does this automatically.
- **Making clean-up easier**
Before cooking, spray the oven, including the racks and pans, with a non-stick product first. Wiping away the grease and residue after cooking will be even easier. You can also place foil or a little hot water under the bottom rack to catch drippings etc. This is optional.
- Grill on the high rack, roast or bake on the low rack.
- **Adapting recipes**
As a rule of thumb, when using recipes intended for conventional ovens, temperatures will remain the same but cooking times will be less. Generally, for cakes and the like, reduce the recommended conventional oven temperature by 10°C.
- Meats are best roasted more slowly – they remain tender, succulent and moist. Start at a higher temperature to sear/brown meats first, then reduce the temperature to complete the cooking.
- For optimal cooking results, preheat your turbo convection oven. Pre-heating is absolutely essential for grilling and dry frying.

Pre-heating is also beneficial for faster baking and roasting, providing quicker searing/browning.

- Thaw meat completely before cooking them; otherwise, they will take longer to cook through.
- Important Note: When using the Timer Delay feature, never place food that will spoil when left at room temperature, in the oven (e.g. fresh chicken, meat etc.).
- When cooking meat or other food, remember that the bigger the size, the longer it takes to cook.
E.g. 1 kg = 1 hour >250°C
 2 kg = 2 hours >250°C

Smaller pieces of meat will take you anything from 20–35 minutes > 250°C, depending on the size of the pieces.

- Baking temperature is usually set at 170 to 190°C. To crisp food such as pie, the temperature can then be adjusted to 250°C.
- Vegetables can be cooked by placing in baking bags or tinfoil wrap. Add at least 2 teaspoons of water into the baking bag/tinfoil. Cook at 250°C.
- Eggs at room temperature can be cooked at 250°C without adding water for 8 minutes (soft boiled) to 10 minutes (hard boiled).
- Skin-on potatoes on must be pierced with a fork and placed in the turbo convection oven for 35- 40minutes. Potatoes with no skin must also be pierced with a fork and cut in half or quarters, covered in oil and place in the oven for 30-35 min, at 250°C.
- DON'T put any plastics (including microwaveable plastics) or any thin glass plates/dishes in the oven. You may however, place thicker glass plates/dishes with metal trimmings.

RECIPES

ROAST VEGETABLES

Ingredients

Vegetables of your choice
Garlic
Salt
Ground black pepper

Method

Peel and clean vegetables. Cut into similar size pieces. Pat dry and place in a large pot with 2 or 3 tablespoons of vegetable oil, garlic, salt and pepper. Place lid on pot, and shake well. Place vegetables on rack. Set time to 250°C and bake for approx. 30 to 45 mins. Vegetables can be roasting while meat is cooking by placing around the meat and/or by using the rack.

JACKET POTATOES

Ingredients

4 medium-sized potatoes
Olive oil
Sea salt

Method

Wash and prick the potatoes and place on the rack. Set the time to 40 minutes with temperature at 200°C. Remove and serve with topping of your choice.

CHICKEN WINGS

Ingredients

1lb chicken wings
1/2 cup soy sauce
1 tablespoon finely chopped fresh ginger
1/4 cup of sake or dry sherry
1 clove crushed garlic

Method

Trim excess fat, remove tips from chicken wings and pat dry. Place wings in a bowl. Combine soy sauce, garlic, ginger, sake or dry sherry. Pour mixture over chicken wings. Toss well. Cover and allow to marinate for 3 hours, turning wings from time to time. Place chicken wings on low rack and cook at 230°C for 10 minutes. Turn or move wings as necessary. Cook for a further 8 to 10 minutes until golden brown.

ROAST CHICKEN

Ingredients

1 chicken
1 small onion
2 tablespoons of butter
1/2 cup of mushrooms
1 1/2 cup of soft breadcrumbs
1 tablespoon grated lemon rind
1/4 tablespoon dried marjoram
Garlic
Salt and pepper
1 egg
1 tablespoon of chopped parsley
1 pinch of nutmeg

Method

Clean inside of the chicken and remove excess fat. Peel and chop onion. Lightly saute onions in butter until soft. Add mushrooms and saute for another minute. Mix together breadcrumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg to create stuffing. Put stuffing into chicken and close the opening. Sprinkle salt and pepper over chicken and rub onto skin. Place chicken on low rack and bake at 163°C for 20 minutes. Turn and bake for another 20 minutes after adding any potatoes to be cooked. Turn and bake for final 20 minutes (approximate) until chicken is tender and golden brown all over.

Gravy

Take scraps and juice plus a little fat from your bowl. Add 1 tablespoon of flour and stir over heat until brown. Slowly add 1-1/2 cups of stock made from chicken stock cube and mushroom stalks. Cook gravy, stirring continuously, until boiling. Add salt and pepper to taste.

INDIVIDUAL BEEF WELLINGTON

Ingredients

0.7kg 4" thick fillet steaks
1 tablespoon butter
1 packed frozen puff pastry, thawed
1 egg yolk, beaten with a little water
1 tablespoon brandy
2 tablespoons liverwurst
Garlic
Salt
Pepper

Method

Trim excess fat from steaks. Sprinkle with garlic, salt and ground pepper. Place on low rack preheated to 160°C and cook for 4 minutes. Remove and cool. Mix liverwurst with brandy and spread all over steaks. Roll out pastry and cut into 4 squares large enough to enclose each steak. Place steak in center of each pastry square and

fold over to completely enclose. Seal seams with a little water and brush top with beaten egg yolk. Place back on low rack in and cook at 215°C for 15 minutes or until golden brown. Serves 4.