



# Important Safety Information

For Mini Oven Master

Thank you for purchasing Ventray Mini Oven Master.

Please read all instructions carefully including this safety information booklet before installing and operating the oven. Please keep this information booklet for future reference or subsequent users.

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should be followed, including the following:

- Read all instructions.
- Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
- To avoid choking hazards for young children, remove and safely dispose of the protective cover fitted on the power plug.
- **WARNING** - To prevent electric shock, unplug before cleaning.
- To protect against electrical shock, do not immerse the cord, plugs, in water or other liquids.
- Do not use the appliance near the edge of a countertop or table. Ensure the surface is stable, level, heat-resistant, and clean.
- **WARNING** - A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not use on a cloth-covered surface, near curtains, or other flammable materials.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.

- Do not let the power cord hang over the edge of a table or counter or touch hot surfaces.
- When operating the oven, keep a minimum distance of 4" (10cm) of space on both sides of the appliance and 6" (15cm) above.
- Do not touch hot surfaces. To avoid burns, use extreme caution when removing pans, dishes, and accessories such as the included broiling rack and roasting pan, that contain hot oil or other hot liquids.
- Do not lay cooking utensils, roasting pans, or dishes on the glass door.
- Do not leave the door standing open for extended periods of time.
- Do not store any materials, other than Ventray recommended accessories, in this oven when not in use.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

- Caution should be exercised when using pans and dishes constructed of materials other than metal. Ensure pans and dishes are oven safe before using them in the oven.
- Caution should be exercised when using lids in the oven, as pressure builds up in a covered pan or dish may cause hot ingredients to expel or the dish to crack. Do not place sealed or airtight containers in the oven.
- Oversized foods and metal utensils must not be inserted in the oven as they may create fire or risk of electric shock.
- The use of accessories and attachments not recommended or supplied with this oven may cause injuries.
- This appliance is for household use only. Do not use in any type of moving vehicle. Do not use the appliance outdoors, or for anything other than its intended use. Misuse can cause injury.
- If the appliance is to be: cleaned, moved, assembled, or stored, always switch the unit off and unplug the cord from the power outlet and allow it to cool completely.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean oven interior carefully. Do not scratch or damage the heating element tube.
- Do not place eyes or face in close proximity with tempered safety glass door in event that safety glass breaks.
- 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 the use of the appliance by a person responsible for their safety.
- Close supervision is necessary when the appliance is used by or near children.
- Always use the appliance with crumb tray securely in place.
- Do not use the appliance for other than intended use.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

- It is recommended to regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been damaged in any way.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Servicing should be performed by an authorized service representative.

## **FOOD SAFETY TIPS**

- Always wash hands before and after touching food. Rinse fruits and vegetables under running water.
- Keep raw meat, poultry, seafood, and eggs away from other foods.
- Always use a food thermometer to ensure that food has reached a safe internal temperature that is hot enough to kill harmful germs that cause food poisoning.
- Always follow a trusted recipe.
- Wash your cutting boards, countertops, and cooking tools after each use.
- Clean your oven, cooking tray, and other accessories under Ventray instructions after each use.



## SAFE MINIMUM COOKING TEMPERATURES CHART

<b>Food</b>	<b>Type</b>	<b>Internal Temperature</b>
<b>Ground meat and meat mixtures</b>	Beef, pork, veal, lamb	160°F(71°C)
	Turkey, chicken	165°F(74°C)
<b>Fresh beef, veal, and lamb</b>	Steaks, roasts, chops <b>Rest time: 3 minutes</b>	145°F(63°C)
<b>Poultry</b>	All Poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165°F(74°C)

Food	Type	Internal Temperature
Pork and ham	Fresh pork, including fresh ham <b>Rest time: 3 minutes</b>	145°F(63°C)
	Precooked ham (to reheat) <b>Note:</b> Reheat cooked hams packaged in USDA-inspected plants to 140°F(60°C)	165°F(74°C)
Eggs and egg dishes	Eggs	Cook until yolk and white are firm
	Egg dishes (such as frittata, quiche)	160°F(71°C)

<b>Food</b>	<b>Type</b>	<b>Internal Temperature</b>
<b>Leftovers and casseroles</b>	Leftovers and casseroles	165°F(74°C)
<b>Seafood</b>	Fish with fins	145°F(63°C) or cook until flesh is opaque and separates easily with a fork
	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
	Clams, oysters, mussels	Cook until shells open during cooking

For more information, please visit

**[www.ventray.com](http://www.ventray.com)**