

PowerPoint

P22MSBL (No Hot Plates)

P22MSHPB (With Hot Plates)



User Guide.

Read the instructions, keep them safe, and pass them on if you pass the appliance on. Remove all packaging before use.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This 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 supervised/instructed and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8.

Don't connect the appliance via a timer or remote control system.

Don't use the appliance near or below combustible materials (e.g. curtains). The surfaces of the appliance will get hot.

If the cable is damaged, return the appliance, to avoid hazard.

Do not use this appliance near bathtubs, showers, basins or other vessels containing water.

- Sit the appliance on a stable, level, heat-resistant surface, at least 75cm above floor level.
- Leave a space of at least 50mm all-round the appliance.
- Unplug the appliance when not in use, before moving and before cleaning.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.
- Always use oven gloves when opening and closing the door, and when placing or removing food inside the oven.
- Over time, heat will cause discolouration of the surfaces of your mini kitchen. This is unavoidable but it won't affect the functionality of the appliance.

HOUSEHOLD USE ONLY

BEFORE USING FOR THE FIRST TIME

1. Before using your mini kitchen to cook anything, you need to 'cure' the elements. This involves burning off any coatings that have been used on the elements during manufacture.
2. This may smell and smoke a little but it's nothing to worry about. Ensure the room is well ventilated.
3. Turn the hotplates on and allow to heat up for about 5 minutes.
4. After 5 minutes, turn the oven selector switch and the temperature control to 220°C. Turn the timer control to 20 minutes.
5. After the timer bell sounds, the elements of your mini kitchen have been cured. You will not have to do this again.

USING THE HOTPLATES for model P22MSHPB

- Use good quality, flat-bottomed pans that make good contact with the hotplate.
- The base of the pan should be the same size as the hotplate or slightly wider.
- The temperature control does not control the temperature of the hotplates.

1. Select which hotplate you want to use with the selector switch:
Select left hotplate.
Select right hotplate.

Please note Hotplate does not operate with Oven functions simultaneously.


GRILLING


- The rack and tray slide on the shelf supports at the sides of the oven. Use the lower supports for baking and roasting. Use the upper supports for grilling, toasting, and browning toppings.
 - If you're not cooking on the tray, slide it between the bottom shelf supports to catch drips.
 - If you are using the tray, you can clip the handle to it.
1. Select the upper element using the selector switch.
 2. Set the temperature control to 220°C. (You can select a lower temperature if desired).
 3. Place the food to be grilled onto the rack or tray.
 - Watch out for fat or juices spitting, and food coming into contact with the upper element.
 - If this happens, move the food down to a lower support position.
 - Spitting will make cleaning difficult.
 - Residues burned on to the top element may shorten its life.


USING THE OVEN

- The rack and tray can be used during oven cooking.

1. Select which element you want to use with the selector switch:

Select  for the top element.

Select  for the bottom element.

Select  for both elements.

Select  for both Grill.

2. Set the required temperature using the temperature control.
3. Set the timer by turning it clockwise to the desired time. If you aren't using the timer, leave it set to the 0 position.
4. Allow 12-15 minutes for your oven to preheat to the selected temperature before opening the door and placing the food inside.

COOKING TEMPERATURES

- As the oven is small, cooking times will generally be slightly shorter than with a large conventional oven.
- The following temperatures are for guidance only. They're for fresh or fully defrosted food, using both elements, with the door closed.
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

Food	Temperature	Food	Temperature
Beef	190-210°C	Pastry	190-210°C
Casseroles	140-160°C	Pork	190-210°C
Chicken	190-210°C	Quiche/flan	160-180°C
Fish	170-190°C	Scones	190-220°C
Lamb	190-210°C	Sponge cake	160-180°C
Meringue	90-110°C	Rich fruit cake	140-160°C
Milk pudding	140-160°C	Yorkshire pudding	200-220°C

CARE AND MAINTENANCE

- Unplug your mini kitchen and let it cool before cleaning and storing away.
 - Wipe up all spillages, to avoid discolouring the surfaces and corroding the hotplates.
1. Hand wash the tray, rack, and handle in warm soapy water.
 2. Clean the glass with a proprietary glass cleaner.
 3. Wipe the outside surfaces with a damp cloth (you may use a non-abrasive cleaner).
 4. Use a non-abrasive proprietary oven cleaner on the internal surfaces of the oven. Leave the oven door open afterwards, to dry the oven thoroughly.
 5. Never immerse your mini kitchen in water or any other liquid.
 6. Don't use scorers, wire wool, or soap pads.

SERVICE

If you need to contact Customer Service, please have the Model Number to hand, this is located on the rating plate. The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If that doesn't solve the problem – email Customer Service – they may be able to offer technical advice.

Customer Service

SHOMAR LTD

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Email: service@shomar.ie

Telephone: 01 4505327

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase.

Register at: **www.powerpointappliances.ie**

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include knobs, filters, removable grill plates, drip trays/crumb trays etc.