

# 17 litres Halogen Oven



Thank you for choosing

**electriQ**

Please read this user manual before using this oven  
and keep it safe for future reference. Visit our page [www.electriQ.co.uk](http://www.electriQ.co.uk)  
for our entire range of Intelligent Electricals

**HOV17**

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## **SAFETY INSTRUCTIONS**

### **Important**

- Carefully read the instructions before operating the unit
- This appliance is for indoor use only.
- Rating: This unit must be only connected to a 220-240 V / 50 Hz earthed outlet. Always check the rating label against your electrical supply.
- If you are in any doubt about the suitability of your electrical supply have it checked and, if necessary, retested by a qualified electrician.
- This halogen oven has been tested and is safe to use. However, as with any electrical appliances - use it with care.
- Disconnect the power plug from socket before dismantling, assembling or cleaning.
- Do not clean the unit by spraying it or immersing it in water.
- Never operate this appliance if the cord or plug is damaged. Ensure the power cord is not stretched or exposed to sharp object/edges.

- Do not pull the mains cable to disconnect the mains plug from the mains.
- Do not use the appliance if any part or any accessory is damaged or defective.
- A damaged supply cord or plug should be replaced by the manufacturer or a qualified electrician in order to avoid a hazard.
- Avoid touching any moving parts of the appliance.
- Make sure unit is assembled correctly before use.
- Never insert fingers, or any other objects into the moving parts of the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities. It is also not intended for use by those with a 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.
- Do not leave children unsupervised with this appliance.

- Any service other than regular cleaning should be only performed by an authorized service representative. Failure to comply could result in a voided warranty.
- Do not use the appliance for any other purposes than its intended use.
- Always place the unit on a dry and stable surface.
- Do not use the appliance in places with high humidity (>80%RH)
- Do not immerse the appliance in water or other liquids. If the appliance is immersed in water or other liquids by mistake, do not touch the appliance with your hands. Immediately remove the mains plug from the wall socket. If the appliance is immersed in water or other liquids, discard it.
- Dispose of packaging properly keeping plastic bags away from babies and young children.

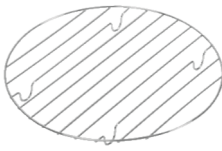


## **Unit Safety Protection and Performance Tips**

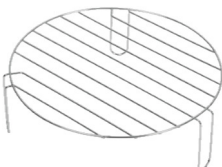
- Make sure the unit is correctly assembled. The control panel lid should fit perfectly the cooking glass bowl
- The unit has a safety protection switch that will stop the unit when you remove the lid. If the safety protection mechanism is broken please stop using the unit immediately.
- **NEVER INSERT A KNIFE OR ANY OTHER UTENSILS INTO THE CONVECTION OVEN.** This may damage the mechanism and cause a safety hazard. Contact with exposed electrical parts could result in electrical shock.
- Do not touch the hot glass bowl or glass lid when removing items from the convection oven. Use the tongues provided or alternative implements. The temperature of the outer glass surface may be high when the appliance is in operation.
- Do not touch any hot metal accessory with bare hands
- Allow the appliance to cool before cleaning.

- When heating food remove cardboard lids from food containers and replace them with aluminium foil before placing in the appliance. When using aluminium foil, keep it from touching the heating element on the lid. Never use cling film, wood or plastic recipients, baking sheets. Any container placed in this appliance must not be sealed and must have enough capacity to let liquids expand.
- DO NOT MOVE appliance when in operation
- Ensure the power cord does not touch the hot oven housing when in use
- Never leave the appliance unattended when in use.
- Store the appliance indoors in a dry location.
- Take care when opening the lid of the appliance. Hot steam may come out
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

# Features and Parts



Low Rack



High Rack



Tongs



Fork 4pcs



Extension Ring



Baking or Frying Pan



Steamer Air Fry



Lid Holder

**Optional accessory:**

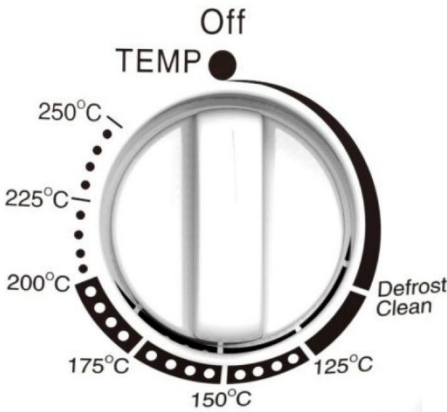


RICE COOKING BOWL

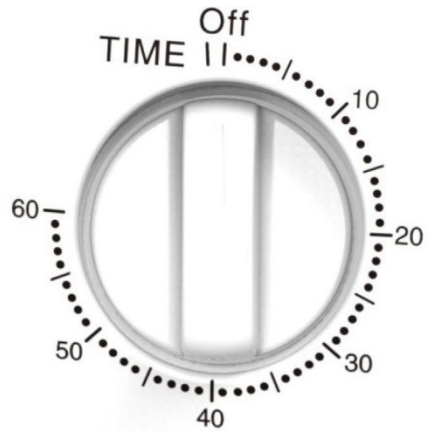


## Operation

Your convection oven is very easy to use with two simple controls. You can set the cooking temperature from defrost to 250 Celsius and also the cooking timer from 0 to 60 minutes which is usually the most your food will need to cook.

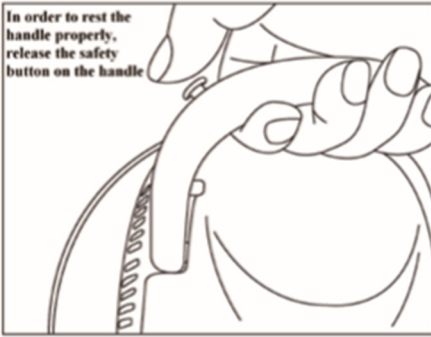


**Temperature Control**



**Timer**

Choose the appropriate racks, trays and accessories and place them into the glass bowl. You can cook from frozen or use the defrost function. Fill the bowl and racks with the cooking ingredients. Cover the bowl with the lid and connect the mains to a power outlet. Set the temperature control and timer as desired. You will find suggestions for cooking temperatures and times in the cooking guide table.



**Note:**

The appliance features a safety switch. If the handle does not rest properly, the electric circuit will be interrupted.

In order to operate the appliance, the handle must be lowered to the ON position to deactivate safety switch, lifting the handle to OFF position will activate safety switch (as shown in illustration).



**Note:** The thermostat keeps the desired temperature until the pre-set time has elapsed. The control lamp with its halogen bulb indicates the heating process.

If it becomes necessary to open the bowl during cooking, for example to turn the food over, it is imperative to observe the following instructions:

- Turn the appliance off by lifting the handle to the upright position.
- Disconnect the plug from the mains. The clock time continues automatically.
- Lift the lid by the handle only.



## **Warning:**

When opening the lid of the convection oven, be careful with escaping steam as it could cause burns if not careful.

To continue cooking, close the bowl and connect the plug to the mains. The operation continues as soon as the handle rests properly on the appliance. Please note that the timer had been running and this could affect your cooking time.

**Note:** After the pre-set time has elapsed, a beeping signal will sound indicating the end of the cooking process. The fan and the halogen lamp will automatically turn off.

## **Ending the cooking process**

If you want to finish the cooking process, set the temperature control and the clock timer to OFF and disconnect the plug from the mains. The control lamps will turn off.

## **Cooking guide**

### **Instructions for roasting**

- Place the roast on the lower grill rack. Add some water, but only covering the bottom of the glass bowl.
- Turn the roast 1 or 2 times during cooking, basting it with the gravy.

### **Instructions for grilling**

- Use the grill racks as dual stands in order to place the ingredients at different levels.
- Turn thick meat pieces after half of the cooking time has elapsed.
- Can also use the steamer / air fryer accessory sited on racks.

### **Instructions for steaming**

Fill the bottom of the bowl with some water and tasty herbs and spices for steaming vegetables or fish. Use the steamer / air fryer accessory.

### **Instructions for baking**

- You may place any heat resistant baking pan onto the lower grill rack. Because of the air circulation the diameter should be of maximum 26 cm or 40 cm if extender ring is used.
- If you want to bake a very juicy cake without a crust, attach aluminium foil over the baking pan. Remove the foil shortly

before the cake is done, so the top of the cake may slightly dry up.

- Cakes and other cookies are baked a little bit faster than in other common ovens.
- Place frozen pizza directly on the upper grill rack or in the baking tray.

### **Instructions for toasting**

- You may toast bread and snacks without preheating the oven.
- Place the bakery products on one of the grill racks.
- Slightly moisten bread rolls that are from the previous day. This way they will crisp up nicely.
- You may also warm up older snacks such as crackers, chips or cookies. Bake them at maximum heat for a few minutes only, so they will become crispy again.

### **Instructions for defrosting**

- The convection oven provides for a more evenly defrosting process than a microwave.
- Set the temperature control to DEFROST. Check the food every 5 to 10 minutes.
- In order to cook frozen food, lower the specified temperature by 20°C. The cooking time in the convection oven is also 30 - 50 % shorter (e.g. 10 to 15 minutes instead of 20 minutes).

## **Instructions for reheating**

Use lower temperatures when reheating in order not to burn your food. Check the food every 5 to 10 minutes.

Note: These time specifications are for reference only and may vary depending on the circumstances.

### **Cooking Hints:**

Brush meat with oil before seasoning.

When using both grill racks, change the food after half of the cooking time has elapsed if the upper food gets crispy faster.

## **RECEIPES**

Hundreds of delicious halogen oven recipes can be found on

[www.halogenovenrecipes.co.uk](http://www.halogenovenrecipes.co.uk)

# Cooking Times Table

Food	Position in the bowl	Temperature in °C	Cooking time in minutes
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Poultry			
Chicken (whole)	Lower grill rack	200	35 – 40
Chicken	Upper grill rack	200	15 – 20
Parts			
Turkey	Lower grill rack	200	60 – 90
Duck	Lower grill rack	200	50 – 60

Fish			
Fish	Upper grill rack	200	7 -10
Sea shells, steamed	Lower grill rack	160	3 – 5

Meat/ sausages			
Roast beef (1.5 kg), medium done	Lower grill rack	175	45 – 50
Steaks, medium done	Lower grill rack	250	8 -10
Sausages, roasted	Lower grill rack	200	10

Cakes			
One layer	Lower grill rack	175	15 – 20
Covered cake with filling	Lower grill rack	175	30 – 35
Loaf Pan	Lower grill rack	175	35 – 40

Pastry			
Pie without filling	Upper grill rack	200	10 – 12
Pie with filling	Lower grill rack	175	25 – 30
Muffins	Lower grill rack	175	15 – 18
Meringue	Lower grill rack	175	5 – 8

Food	Position in the bowl	Temperature in °C	Cooking time in minutes
<b>Yeast bread</b>			
Loaf	Lower grill rack	175	15 – 20
Bread rolls	Lower grill rack	175	15 – 20
Bread rolls, crisped up	Lower grill rack	100	5 -10
Corn bread	Lower grill rack	175	10 – 20
Frozen pizza	Upper grill rack	200	10

## CLEANING & MAINTENANCE

Make sure the unit is unplugged before cleaning

Wait until it has cooled down before cleaning

Before first use and continuing after each use, wipe off unit with a damp cloth and dry thoroughly.

The glass bowl is dishwasher safe and can be immersed. Do not immerse the lid into water for cleaning.

Protect the halogen lamp from water.

Water must not enter the control unit.

Do not use wire brushes or other abrasive objects.

### Cleaning the Lid

Use a wet cloth to remove splashes and food stains from the lid. Use a mild detergent in case of heavy staining.

Dry lid thoroughly. This item is not dishwasher safe.

### Glass bowl, grill racks, tongs and expander ring

Clean these parts by hand in warm water with a mild detergent.

Rinse under clean water to remove soap residue; dry thoroughly.

**Self-cleaning:** the bowl can be cleaned easily using the self-cleaning function. Fill the bowl with water and add the extender ring. Pour washing up liquid and set the thermostat to 100°C and timer to 10-15 minutes. When bowl cooled down, empty the dirty water and wipe it off or let it dry.



**Warning:** Do not pour cold water into the glass bowl when the bowl is hot. Glass bowl must be cool before cleaning.



## Troubleshooting

Problem	Possible cause	Solution
Appliance does not function	Appliance is not connected to the mains  Appliance is defective	Check the position of the lid Check another wall socket Check fuse on the plug Check safety catch  Please contact service centre
A whole piece of food is cooked unevenly	Air circulation is not even	Place the food in the centre of the bowl on a low rack Do not stack food on a single level Use the racks as dual stands
The food is burnt on top but not yet cooked	The food is too close to the halogen bulb	Place the food on the lower grill rack or temporarily cover the food with aluminium foil

### ElectriQ UK SUPPORT

[www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Please, for your own convenience, make these simple checks before calling the service line.

If the unit still fails to operate

call: 0871 620 1057 or complete the online form.

Is the unit plugged into the mains? Is the fuse OK?

Switch the unit off. Restart the unit.

Office hours: 9AM - 5PM Monday to Friday

[www.electriQ.co.uk](http://www.electriQ.co.uk)

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