

17 litres Premium Digital Halogen with accessories pack



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Please read this user manual before using this oven
and keep it safe for further reference

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HOV17DN

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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 or remove the power cord from the lid 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.

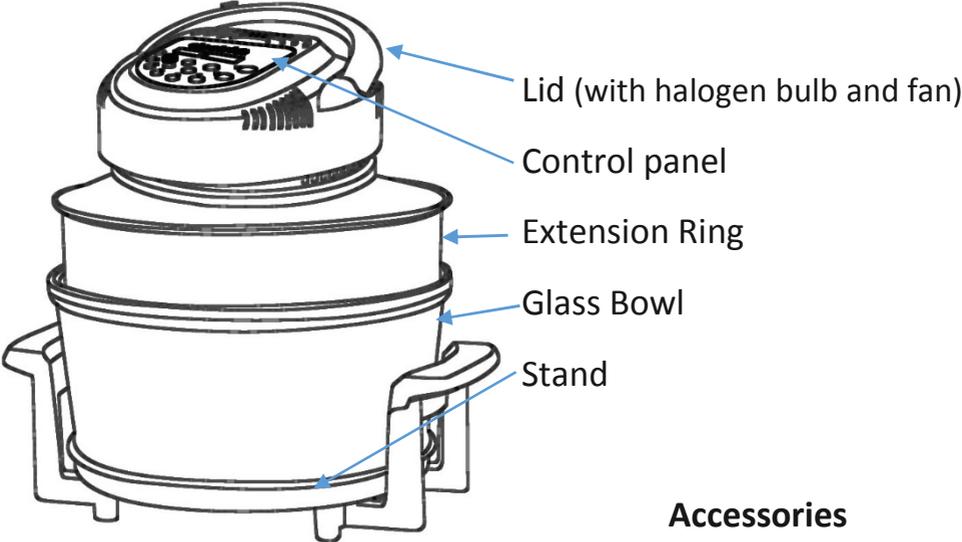


Unit Safety Protection and Performance Tips

- 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



Accessories



Operation

Control Panel

Your convection oven is very easy to use with simple digital controls and pre-set programs for easy cooking. You can set the cooking temperature from defrost to 250 Celsius and also the cooking timer from 0 to 120 minutes which is usually the most your food will need to cook.



A: Cooking time led display

B: Cooking temperature led display

C / D: Cooking time adjustment button +/- (0-120)

E / F: Temperature adjustment button +/- (65-250°C)

G: ON/ OFF button: use to start or stop the oven

Clean: This automatic self-cleaning function can help you to clear away the grease stain in the bowl rapidly and easily. You just need to put some water and a drop of washing up liquid in the container than press this button. After emptying the bowl you can sterilize it using the **Sterilize** function

Sterilize: Before or after cooking, you can use this function to sterilize the glass bowl. You also can use this function to sterilize your tableware.

Turbo: You can force the oven to operate at the highest temperature for 20 minutes

Easy pre-set functions for **Poultry, Pizza, Fish, Potatoes, Cakes** enable fast cooking at the touch of a button.

Once you selected one of the programmed functions you can still adjust cooking time or temperature using the C/D or E/F functions. If you select temperature or cooking time without pressing pre-set function first you need to press button **G** to start cooking.

Choose the appropriate racks, trays, extension ring and accessories and place them into the glass bowl. Extend the oven capacity by using the supplied extender ring. 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 thermostat keeps the desired temperature until the pre-set time has elapsed. The control lamp with its halogen bulb indicates the heating process, it is normal for the halogen light to turn on and off automatically in order to control the target temperature.

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
- Disconnect the plug from the mains or remove the power lid from the back of the unit
- Lift the lid by the handle only and place it on the lid holder



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 you may readjust the timer if the cooking was interrupted as this could affect your cooking time.

Note: After the pre-set time has elapsed, a signal will be indicating the end of the cooking process. The fan and the halogen lamp will automatically turn off and unit will enter standby mode. If cooking is finished disconnect the power supply.

Ending the cooking process

If you want to finish the cooking process, simply press the power button (G).

Cooking guide

Use the quick pre-sets for Poultry, Fish, Cakes, Pizza, Fish, Potatoes but you can adjust them according to your needs by simply pressing the temperature and timer controls, + will increase the cooking time respective cooking temperature, - will decrease them.

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 65-70°C (defrost). Check the food every 5 to 10 minutes. Allow approximately 40 minutes per kg. Large items like meat joints should be turned at least once during the defrosting process. Any liquids or juices from thawed food should be thoroughly cleaned from the bowl before cooking.
- 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.

Grilling and Broiling

For broiling or grilling with a convection oven, the temperature should be set between 220-250 °C. Food should be placed on the rack without covering. To bring the food closer to source of the heating air, the High Rack should be used. Add liquid smoke to water in the bowl if you like a smoky flavors. Any other seasonings should be applied to the surface of the meat.

If the fish or meat is lean, spray the rack or grill with non-stick vegetable oil, or brush with cooking oil prior to arranging the fish/ meat on the grill. This will minimize food sticking to the grill. For browner or more seared surfaces, broil on both sides as with thick stocks or steaks. For thinner pieces, no turning is necessary.

Roasting

Lining only the bottom of the Bowl with aluminum foil (leaving an inch of rim) will catch drippings if desired. To let hot air freely circulate, use low Rack. Hot air cooks meat evenly and seals in the juice. Turning and basting is not necessary.

Meat thermometer is recommended. However, without one, go by the time temperature table given here, or follow the

chart given for the conventional or regular ovens and subtract 25°C.

Roast Whole Chicken

Rinse chicken thoroughly and add desired seasonings. Spices such as garlic, black pepper and salt are suggested. Before roasting, allow seasonings to penetrate for a few hours. Base of the bowl can be lined with aluminum foil to catch drippings. Roast for approximately 30 minutes per 1 kg at 200°C.

Use extension ring if the chicken is large but make sure you increase the cooking time and turn the chicken regularly.

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.

Whole Roasts

With Fatty portion facing upward put meat directly on low rack. Put seasoning to your tastes. Insert meat thermometer. Temperature for roasting is usually 25°C less than for regular or conventional roasting. Cooking time depends on type and size of roast

Eggs

Hard or soft-boiled eggs are unbelievably easy in the convection oven. For a start, there is no boiling involved! Simply place up to 6 eggs into the pan and put the pan on the High Rack. Set the temperature to 200 °C. Set the Timer (A/C) to 6 minutes for soft-boiled or 10 minutes for hard-boiled. Always use the Tongs to carefully remove the eggs after cooking.

Bread Rolls

To reheat fresh bread rolls, wrap each roll with foil, place on the Low Rack and heat at 200 °C for 5-7 minutes. If the rolls are a few days old they can be “refreshed” by brushing them with a little milk, placing them on the High Rack and heating for 6-9 minutes at 180 °C.

Pies

Pre-cooked (unfrozen) pies could not be easier. Place on High Rack and cook for 8-12 minutes at 220°C. Frozen or uncooked pies use the same position and temperature, but increase the cooking time usually to 20-25 minutes. This can vary depending on the size and content of the pie.

Baking and Steaming

- The temperature for cooking of uncovered dishes is usually 20 ~ 30 °C lower than in the traditional oven. No pre-heating is necessary in convection oven when baking.
- Ordinarily, the centre of a cake batter will be moist, while the section closest to rim of the baking pan will be done first. For this reason, a bunt cake pan or tube pan is better to use than the larger layered cake pans.
- No pre-heating is necessary in convection oven when baking.

FOOD	TEMPERATURE (°C)	MINUTES
Brownies	150	18-20
Buns	200	10-12
Cakes, layer	150	18-20
Cakes, loaf	150	30-35
Cornbread	180	18-20
Cookies: drop	160	8-10

Cookies: rolled	160	10-12
Muffins	180	12-15
Pies/pastries/pie crust	200	8-10
With filling (no top crust)	160	25-30
With filling (two crusts)	180	35-40
Breads, rolls	180	12-15
Loaf	160	25-30

* Times may vary, depending on depth and size of mixture.

When selecting an appropriate cake tin to use, be sure that it will fit comfortably in the Bowl. Always place the cake tin on the Low Rack - never directly onto the bottom of the Bowl. When using the recipes from elsewhere, deduct 20°C from the recommended cooking temperature. Cooking time depends entirely upon the size of cake you are making but it is easy to monitor its progress with the see-through glass Bowl.

APPLICATION EXAMPLES

QUICK REFERENCE TABLE OF TIME AND TEMPERATURE FOR COOKING VARIOUS FOODS

TEMP. (°C)	BAKING CLASS	QUANTITY	MINUTES
200	Whole Chicken	2 1/4 kg	70-75
200	Drumsticks	8 pieces	15
250	Fish	10 pieces	7-8
200	Clam	500 g	5-7
250	Shrimps	500 g	5
250	Corn	4 pieces	10
150	Cake	1 case	20
250	Potato	500 g	25
250	Red Prawn	4 pieces	15
250	Crab Meat	500 g	10

FOR MEATS WEIGHING FROM 1-1.5 KG, SET TEMPERATURE AT 200°C

AND COOK FOR THE FOLLOWING (APPROXIMATE) TIMES

TYPE OF MEAT	MINUTES
BEEF, BONELESS, WHOLE ROAST	RARE:15-20 MEDIUM:20-25 WELL DONE:25-30
BEEF, RIB ROAST, RUMP OR CHUCK	RARE:15-20 MEDIUM:20-25 WELL DONE:25-30
HAM WITH BONE & FULLY COOKED	MEDIUM:12-15
LOIN (BONELESS)	WELL DONE:20-25
LOIN WITH BONE	WELL DONE: 25-30

Remember – all times are a guideline only. Times may vary depending on the time of cooking, temperature selected and your individual preferences.

RECEIPES Hundreds of delicious halogen oven recipes can be found on everydayhalogen.com

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
Yeast bread			
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

This appliance is to be stored and used under the following conditions: temperature – not less than +5 °C; relative humidity- not higher than 80%; aggressive impurities in the air: not allowable.

CLEANING & MAINTENANCE

Make sure the unit is unplugged before cleaning

Wait until it cooled down before cleaning

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

Use the clean, Air Dry functions to clean quickly the bowl

The glass bowl is dishwasher safe and can be immersed in water.

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 has 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

Issue	Possible cause	Solution
Appliance does not function	Appliance is not connected to the mains Appliance is defective	Check the position of the lid ensuring is fully closed 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

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

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