



## 17L Halogen Cooker

Instruction Manual  
Model Ref: GC-CK-A15 Cat No.: 24395951

# INTRODUCTION

Thank you for choosing this 17L Halogen Oven. This product is manufactured to the highest standards of performance and safety.

Before use, please read this manual carefully. It gives important instructions about safety, use and maintenance of your device.

Remove all packaging material. You may wish to keep the packaging for future use or storage of your device. Alternatively, dispose of accordingly.

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## IMPORTANT SAFETY INFORMATION

These basic safety precautions should always be followed:

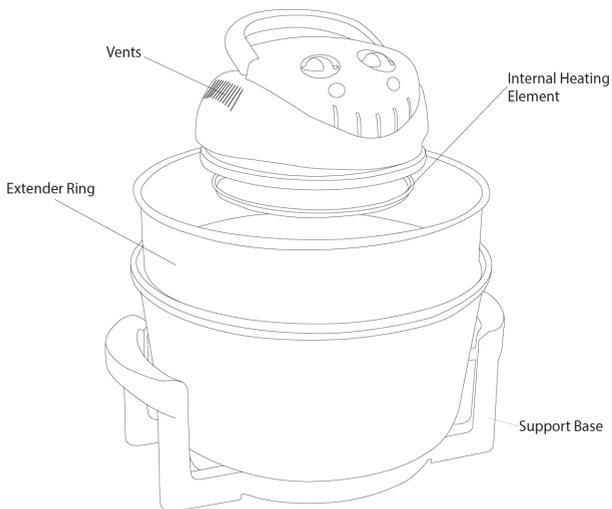
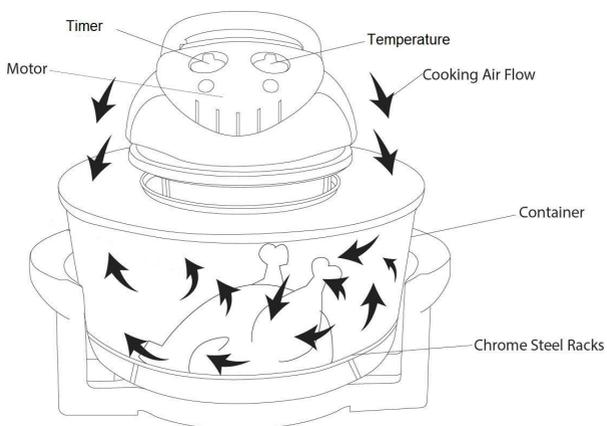
- Always switch the power off before removing power cable from the wall outlet.
- Remove the power cable by the plug. DO NOT PULL THE CORD.
- To protect against electrical shock, do not immerse cord, plugs or motor assembly in water or other liquids.
- Unplug from wall outlet when not in use and before cleaning.
- Allow the appliance to cool before putting on or taking off parts.
- Do not use outdoors. This appliance is not designed for outdoor use.
- Do not place the appliance on or near electrical equipment, hot gas flame or in a heated oven.
- Do not let the cord hang over the edge of a table or counter or to touch hot surfaces. Always use on a stable flat surface.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for anything other than the intended purpose.
- Do not move or lift the halogen cooker while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet, then remove the top by using both hands, move carefully.
- Before removing the lid: Disconnect the power cable, lift the top using the carrying handle, place the top, preferably resting the stainless steel edge rim on a flat surface.

- Do not place the hot underside of the lid directly onto laminated, wood, paper, plastic or other flammable surfaces. Put the lid on a heat resistant surface.
- Always place the top unit onto the bowl before plugging in the power cord and switching on.
- Do not clean with metal scouring pads.
- Do not operate if the appliance has a damaged or broken cable or plug, return the oven to authorized service centre or qualified persons.
- The 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 use of the appliance by a person responsible for their safety.

## **GENERAL GUIDELINES AND WARNING**

- Remember to distribute food evenly in the halogen cooker to ensure an even flow of air all around the food.
- The first time you try a recipe, check the cooking process through the tempered glass bowl as the cooking time of the halogen cooker is shorter.
- Since it is practical to place food directly onto the wire rack, you may want to spray it with a non-stick spray to avoid food sticking to the rack.
- The halogen cooker is self-cleaning. Simply put 2" of water in the bottom and set temperature dial to 'wash' (100) for 10-12 minutes.
- For a very dirty oven, add some detergent to the water and wipe the stains if needed.

# PRODUCT OVERVIEW

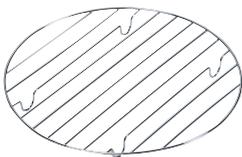


## Accessories

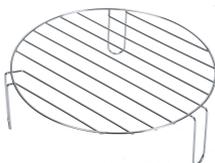
Extender Ring



Low Cooking Rack



High Cooking Rack



Cooking Tongs



# FEATURES

## **Multifunction:**

Using a hot air circle and 65-250°C temperature range, the convection oven has a lot of functions:

- a. cook food in different ways, including baking, roasting, grilling, toasting, broiling and BBQ .
- b. defrost frozen foods quickly
- c. drying and sterilizing

## **Lowering cholesterol:**

Modern medical science has proved that high cholesterol accounts for heart disease and blood vessel trouble. The hot moving air circle in the convection oven will breakdown the fat tissue and lower the cholesterol content.

## **Saving time and energy**

Due to the efficiency of the hot moving air in the oven, the cooking time and the consumed energy are reduced. Our experiment shows that the convection oven saves electricity up to 20% compared to ordinary ovens.

**Preserving the food's nutrition and the natural flavor.** High temperature and prolonged cooking time can destroy the food's nutrition and change its natural flavor. The temperature and time control in the convection oven retains more of the nutrients and flavours in the food.

## IMPORTANT

1. When the halogen cooker is in use, the support base holding the glass bowl will expand with the heat and appear loose around the bowl, this is normal, it will be restored when it has cooled down.
2. Do not put the cooker lid directly onto the work surface after cooking. Place it on a dish, bowl or heat-resistant base to avoid heat damage to your work area.
3. The controls on the cooker lid should not be washed or submerged in the water. Clean the lid with a clean soft damp cloth.
4. The glass bowl can be washed once it is completely cooled down. Do not add water or submerge in water whilst hot to avoid the glass bowl breaking.

### Using the cooker

1. Place the steel rack into the glass bowl, then add the food. Note: there should be some space between the food and the cooker lid to ensure the hot air can circulate around the food efficiently. Note: Overloading the glass bowl with food can also affect cooking times.
2. Plug in the cooker according to the power specification. Note: the cooker should not be used plugged into an extension lead or multi adapter.
3. Turn the timer clockwise to your required time, the red lamp will illuminate.

4. Turn the temperature controller clockwise to the required temperature, the green light will then illuminate. The convection will now start cooking.

5. The green light indicates that the cooker is heating up to the required temperature. Once it has reached its set temperature the green light will go out. If the temperature drops the cooker will turn the heat back on and the green light will illuminate again.

Note: The handle on top of the cooker when lifted will cut the power to the unit and stop cooking. Push the handle back down to resume power. If placing the cooker lid on a surface, ensure the power is disconnected until it is returned to the top of the bowl.

Note: If you wish to increase the capacity of your cooker from 12 L to 17L use the collar sleeve provided.

### **How to Broil**

- Place the food directly on the wire rack (low or high rack)
- For very thick cuts of meat , turn the food at the halfway point
- Like roasting, broiling time may vary depending on cut, size, amount of fat, etc.

### **How to Steam**

- You can steam vegetables at the same time you cook your Main dish by placing the vegetables in an aluminum foil pouch: add a few drops of water and seal the pouch.
- You can also add a cup of water in the bottom pot, with savory herbs and spices to steam fish or vegetables.

### **How to Fry**

- You can get the effect of deep-fat fried French Fries without all the oil by dipping potato strips in polyunsaturated cooking oil, allow excess oil to drain away and cook according to cooking guide.

- To make delicious fried chicken , dip chicken pieces in batter and then in cooking oil, drain excess oil and cook according to chart provided.

### **How to Toast**

- You can toast bread and snacks with the convection oven without preheating. Simply put the food directly onto the wire rack and watch it toast. It will be crisp on the outside and stay soft on the inside.

### **How to Defrost**

-You can use the convection oven to defrost frozen food more evenly than microwave ovens, simply set the temperature controller to 'thaw' (100°C) and check the food every 5-10 minutes.

## RECOMMENDED COOKING TIMES

Food	Time	Temperature
Chicken	25-30 mins	230-250C
Fish	10-15 mins	200-220C
Cake	8-10 mins	200-230C
Lobster	12-15 mins	180-200C
Shrimp	10-12 mins	150-180C
Sausage	10-13 mins	120-150C
Peanut	10-15 mins	140-160C
Roasted Bread	8-10 mins	120-140C
Potato	12-15 mins	180-200C
Chicken Wings	15-20 mins	150-180C
Crab	10-13 mins	140-160C
Hot Dogs	5-8 mins	190-210C
BBQ Spareribs	18-20 mins	220-240C

**NOTE: The times above are only a guideline. The quantity of food, cooking temperature and personal preference will effect the overall cooking times.**

# SPECIFICATION

Voltage	220-240 V / 50Hz
Rated power	1200-1400W
Thermostat	65 – 250 °C
Timer	0-60 minutes
Container capacity	Ø 305 x 225 mm
Gross weight	6.62kg
Net weight	4.90kg

# DISPOSAL INFORMATION

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE APPLIANCE IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the Halogen Oven must NOT be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



PRODUCER  
IDENTIFICATION  
MARK: JA1731XQ

