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**OPERATING & SAFETY INSTRUCTIONS**

TURBO FAN OVEN



How to Use:

Place food in the oven and set the controls in the sequence below.

* 1. Select desired temperature
  2. Select desired cooking time
  3. Select ‘HOLD’ if required
  4. Switch to Start

On completion of cooking switch to STOP.

Controls:

Oven Light: May be operated by the switch on the control panel. The light will also be operated automatically if the door is opened.

Oven Control: This selects GRILL or BAKE elements and controls the temperature of either. The scale is marked in degrees Celsius in 10°C divisions and the selected function is shown by a pilot light which cycles on and off as the thermostat keeps the oven at the chosen temperature. When the door is opened, elements will remain on, fan will switch off and the oven light will switch on.

BAKING & ROASTING – simply turn the knob to the required temperature.

GRILLING – turn the knob to GRILL (and then down to a lower temperature if required). To re-select BAKE, turn the knob to OFF before setting the BAKE temperature.

Timer: Cooking times of up to three hours can be set on the timer. The oven will not cook unless the timer is set.

To operate, turn the knob in either direction to the required time.

Hold System: This system holds the oven at a pre-set temperature to thaw, reheat or maintain food at serving temperature without drying it out.

Manual Hold: for immediate use.

* + - * + Time at ‘0’
        + Switch ‘HOLD SET’ on
        + Switch to ‘START’
        + The HOLD light will illuminate to indicate HOLD is operating

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Auto Hold: to keep oven at HOLD temperature after cooking is completed.

* + - * + Switch ‘HOLD SET’ on during setting sequence
        + The switch will illuminate to indicate that HOLD has been set
        + On completion of cooking the oven will not switch off, but will remain at HOLD temperature as indicated by the HOLD light.

Start / Stop: The oven, timer etc, will not operate until START is selected.

The switch will illuminate to indicate that the timer is operating.

On completion of cooking, the TIME UP light will indicate and a buzzer will sound until cancelled by switching to STOP. (If HOLD is selected, TIME UP light & buzzer do not operate)

Cooking Guide:

The turbofan oven will cook a greater quantity of food faster, at a lower temperature & more evenly than a conventional oven.

When the door is opened, the fan will switch off but elements will remain on to provide quick heat recovery.

A high powered top element is fitted for grilling.

BAKING

Select a temperature 20°C lower than used in a conventional oven and preheat until BAKE pilot light goes out.

Use any rack position (except top rack which is for grilling and bottom rack which is for the element guard).

Take care when loading the oven to allow air circulation space between cooking utensils and around the oven walls.

Check the food earlier than usual until you are familiar with the oven.

Do not cover racks with foil or use non-standard baking trays. This will reduce the air circulation and cause uneven heating.

ROASTING

The oven does not require pre-heating, and most meats will not need basting during cooking. Roasts may be placed in the roasting dish, or on an oven rack with the dish beneath to catch drips. Set temperature to 150°C -170°C.

BROWNING

Different foods may be cooked together. Eg baking and roasting may be carried out at the same time. Food which requires a slightly higher temperature or more browning, should be placed at the top of the oven, so that the grill element may be selected during the last few minutes of cooking. As the grill element is quite powerful, keep a close watch on browning progress.

GRILLING

1. Open the door and turn the oven control to GRILL.
2. Place food on the aluminium smokeless grill tray which fits on the roasting dish. This allows fat to drain into the dish to prevent smoking. Toasted sandwiches etc. may be placed on a baking tray.
3. When the element has reached bright red (five minutes), centre the dish on an oven rack normally second from top) or top rack if toasting sandwiches etc.
4. Leave the door open to avoid steaming.
5. Grill food on one side and then turn and finish grilling on the other side.

If grilling is too rapid or smoking occurs, turn the control down to a lower setting.

DO NOT SHUT THE DOOR when grilling.

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