

# COOKOLOGY

## Instruction Manual Mini Oven



**Please register the warranty for this product on [www.cookology.com](http://www.cookology.com)**

Dear Customer,

Thank you for purchasing one of our products. This instruction manual is designed to help you get the most from your new appliance. Please read carefully before you start using your appliance, as we have tried to answer as many questions and cover as many eventualities as possible.

We recommend retaining this manual in the event you may need to refer in the future.

If you find anything missing from your product or have any questions, please feel free to contact us using the contact number provided.

NOTE:

**The product images are schematic.**

This Operating Manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual.

This product has been produced in modern environmentally-friendly facilities without adversely affecting nature. Complies with WEEE regulation.

Please register the warranty for this product on **[www.cookology.com](http://www.cookology.com)**

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# WARNINGS

This appliance is manufactured in accordance with the safety regulations. Operation against the rules cause harm both to the person and the appliance.

Do not put any flammable, ignitable materials or material that may melt or deform due to the heat inside the oven against possible risks even when your appliance is not operated.

Appliance is not designed to be set from remote or to be remotely operated.

Door surface may reach high temperatures when the appliance is operated.

Do not pour cold water to the tray or inside the oven while the surface of the appliance is still hot. Surface of the appliance may get damaged as a result of the sudden change in the temperature, and it may cause scaldings.

Long term intense use of the appliance may require extra ventilation, for example, opening a window, or a better ventilation, such as increasing the mechanical ventilation level. Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

Keep an eye on the children in the vicinity of the appliance.

This appliance is not intended to be used by people with physical, sensory and mental disabilities (including children) or those who have not adequate experience and knowledge regarding its use, unless they are under the supervision of a person responsible for the safety of the appliance.

Appliance may be used by children above age of 8, persons with limited physical, perceptual or mental abilities or persons with a lack of experience and knowledge if they are supervised or given instructions on the operation of the appliance and any relevant risks they may be encountered.

Children should not tamper with the appliance.

Cleaning and user maintenance of the appliance shall not be performed by unattended children.

Appliance shall be very hot while it is being operated or after a short while when it is operated; do not touch heater surfaces, and let children to touch these surfaces.

Keep the appliance and cord away from children under 8. Children shall be supervised to ensure that they do not play with the appliance.

This appliance is suitable for use at home and similar environments.

Do not apply pressure on the oven door with heavy objects when the door is open; do not lean, place heavy objects on the door or handle the appliance by holding its door.

Use your appliance for cooking and heating your meal only. Do not use your appliance for unintended purposes (heating the room, for commercial purposes etc.). Ensure that the appliance is unplugged before replacing the lamp of your appliance to prevent a risk of electric shock.

The usage life of this product is 10 (ten) years.

## ELECTRICAL CONNECTION AND SAFETY

Your appliance requires a current of 16 Amperes. Have the appliance installed by qualified persons, if required.

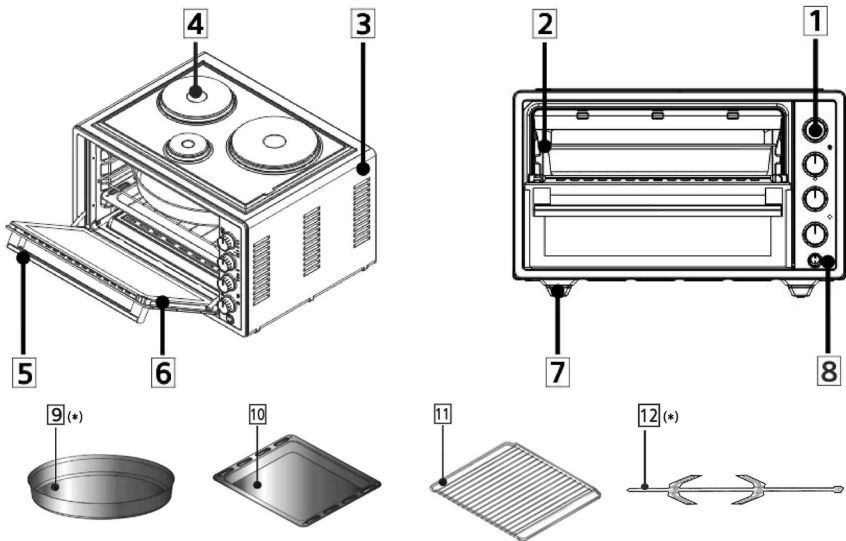
Your appliance is designed for a power supply of 230 V, 50Hz. If your mains supply specifications are different from the specified values, contact qualified persons.

Electrical connection of your appliance shall only be performed with earthed outlets installed as per the regulations. Contact authorized service if an earthed outlet is not available where the appliance shall be placed. Manufacturer is not responsible for damages caused by unearthed outlets.

If the mains cord (plugged cord) is damaged, this cord must be replaced by the importer or its service agent or an equally qualified personnel to prevent a hazardous situation.

Power cord of your appliance shall not come into contact with the hot components of the appliance.









## EXPLANATION OF THE OVEN AND THE CONTROL PANEL







- 1 Control buttons
- 2 Inner boiler of the oven
- 3 Oven body
- 4 Hotplate (option\*)
- 5 Handle
- 6 Oven glass door

- 7- Oven pedestals
- 8- Control panel
- 9- Circular tray (option\*)
- 10- Rectangular tray
- 11- Wire grill
- 12- Chicken roast set (option\*)


# TECHNICAL SPECIFICATIONS

		Hotplate (Cooking Plate)
		Timer
		Thermostat
		Programmer

	Top heater
	Bottom Heater
	Bottom and Top Heater
	Grill Heater

## Timer:

Enables adjusting of cooking time. When the set time has expired, timer shall cut off the power of the heaters and provide a warning with a tingling sound. Set the timer, program and thermostat buttons to "0" to turn off your appliance.

When the timer is set to  , it shall operate indefinitely.

## Thermostat:

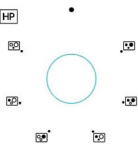
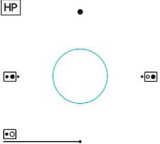
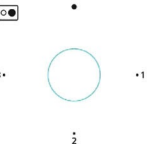
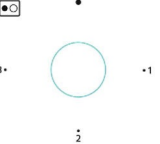

Thermostat ensures a temperature from 40 to 220 °C inside the oven. Used with oven program function button. When the temperature in your oven reaches the set value, the thermostat will break the circuit and thermostat light will go off. If the temperature drops below the set temperature, the thermostat will be activated and the indicator light will illuminate.

## Programmer:

Allows you to select oven functions. Functions are described in the next section. The function selection button and oven thermostat button shall be set to a desired temperature rate. Otherwise selected function button does not operate. Hotplate and oven functions do not operate simultaneously.

## Chicken roast function:

Only chicken roast motor operates. Provides chicken roast by rotating the skewer. Grill heater can also be used for roasting.

				
Single button control of 3 hotplates	Single button control of 2 hotplates	Incremental power control of large hotplate	Incremental power control of small hotplate	Single button control of coffee hotplate



## Operation of the Oven Functions

Oven functions may change based on the model each mini-oven may not include all of the specified oven functions.

### Upper and Lower Heating



Upper and Lower heating are activated. The food is cooked simultaneously from top and bottom. It is applicable for instance for cooking cake, patty or cakes or stew in moulds or containers. Use a single tray for cooking.

### Lower heating



Only lower heating are activated. It is best used to bake pizza or food that requires to be browned on the lower section.

### Grill



The grill cooker is used to grill meats such as steaks, sausages and fish. Place tray to the lower rack and put water inside the tray while

### High heating



Only upper heat is applied. Thanks to the turbo fan the heat is dispersed homogeneously in the oven. It is applicable for best used for cooking cake, patties or cakes stew in moulds or containers. Use a single tray for cooking.

## Properties

External width	532 mm
External depth	458.5 mm
External height (*)	331.5 /353.5 mm
Internal width	395 mm
Internal depth	390 mm
Internal height	196.5 mm
Thermostat	40-220°C
Timer (*)	0-90 minutes
Bottom heater	875 W
Top heater	750 W
Grill heater (*)	1500 W
Supply voltage	220-240V, ~ 50/60Hz.
Oven lamp (*)	13 to 15 W
	15-25 W
	4-6 W
Ø 180	1500 W
Ø 145	1000 W
Ø 80	300 W

Dimensions may vary due to options product has.

(\*): **This feature is only available on some models.**

## COOKING CHART

Below you may find the information about the food we have tested in our laboratories to determine their cooking times. Cooking times may vary as per mains voltage, quality, amount of the ingredients to be cooked, and the temperature. Meals you cook using these values may not appeal to your tastes. You may discover different values by making experiments to achieve different flavours and results that appeal to your taste.

Food	Thermostat setting (°C)	Cooking time (min.)	Shelf order
Cookie	170-180	25-30	Center
Cake	170-190	30-40	Center
Pie	180-220	40-50	Center
Muffin	160-180	30-40	Center
Pasta (baked)	190-210	20-30	Center
Fish	220-MAX	30-40	Center
Lamb	220-MAX	90-120	Center
Mutton	220-MAX	90-120	Center
Veal	220-MAX	90-120	Center
Turkey	220-MAX	45-55	Center
Poultry	220-MAX	75-100	Center
Defrost	60-120	55-60	Center

"Pre-heat your oven before cooking.

You may consider the time required until the temperature light is turned off for the first time as the pre-heating time."

## OPERATION OF THE OVEN

Connect the plug to the earthed outlet. Bring the timer to manual or automatic cooking position. Set the thermostat to a proper temperature as per the values in the cooking chart. If you have set the timer to manual, you shall hear a warning sound at the end of cooking.



Some smoke and odour may occur while the protective materials on the heaters harden during the first operation of your oven. This is normal and not a manufacturing fault.

### Thawing:

Remove the food to be thawed from its container and place it on the grill. Slide the rectangular tray under the grill to collect dripping water.

Thus, thawed food shall not be kept inside its thawed water. Do not use thawed water (for health purposes) and discharge it.

You may use thawing feature as specified in the cooking chart,

Using ( ) functions during defrost is recommended.


As the thawing times vary as per the weight of the food, check it once in a while.


Do not cook using the rectangular and circular trays at the same time in the oven. We recommend you to pre-heat your oven 8 to 10 minutes before cooking. This oven is intended for household cooking only. Do not use for other purposes.

## STEAM CLEANING

This allows cleaning of the dirt that is softened by the steam occurred inside the oven without using chemicals.

Remove all accessories from the oven. Put 2 glasses of water inside the square tray, and place the tray to the bottom shelf.

Bring the thermostat to steam cleaning  mode. Set the timer to 30 minutes.

Bring the switch  to lower resistance mode. After operating the oven for 30 minutes, open the door and wipe the inner surface of oven with a damp cloth.



## IF YOUR OVEN DOES NOT OPERATE

Please check if the power cord is plugged to the outlet securely.

Check the electrical installation.

Check the fuse.

Check for any damage to the power cord. Contact the authorised dealership if the issue is not resolved.

## OVEN LAMP (\*)

### Replacement of the Oven Lamp

**WARNING:** To avoid electric shock, ensure that the device circuit is open before changing the lamp.

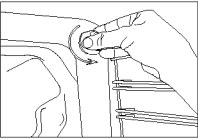
(Open circuit means that the power is cut-off.)

Cut off the power supply of your appliance first, and ensure that the it is cooled down.

Remove the glass protector by rotating as shown in the figure. Using plastic gloves may help you if you have difficulty in rotating it.

Then, remove the lamp by rotating it, and install the new lamp with the same specifications. Replace the glass protector, plug the appliance and complete the replacement procedure. You can now use your oven.

### Type G9 Bulb



220-240 V, AC  
15-25 W

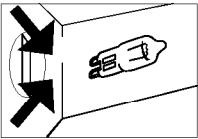
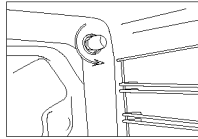


Figure 1

### Type E14 Bulb



220-240 V, AC  
15-25 W

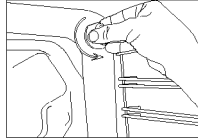


Figure 2

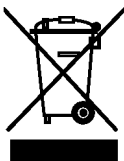
## MAINTENANCE AND CLEANING

Unplug your appliance.

Appliance may be very hot while it is being operated or after a short while when it is operated. In this case, please take care & do not touch hot parts.

Do not clean the interior parts, door, tray and other parts of the oven with tools such as bristle brushes, steel wool or knives. Do not use abrasive and scratching detergents.

Does not contain the dangerous and prohibited materials indicated in "Waste Electrical and Electronic Equipment Control Regulation".  
Complies with WEEE Regulations.



This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection

points.

You can help protect the environment and natural resources by delivering the used products for recycling. Before disposing of the product, cut the power cord and render it non-functional for children's safety.

#### PACKAGE INFORMATION

The product packaging is made of recyclable materials, in accordance with the National Legislation. Do not dispose the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.

#### **Address :**

Cookology Limited, Ground floor, 71 Lower Baggot Street, Dublin 2, D02 P593

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