cookworks

20 Litre Mini Oven

Model No. KR-E20N-E1Dkh



Care & Instruction Manual

For household and indoor use only

Please read these instructions before use and retain for future reference

YOUR HELPING HAND IN THE KITCHEN
cookworks
1 YEAR COOKWORKS GUARANTEE

ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50-60Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug when not in use and before cleaning the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Keep cable, plug and appliance dry and away from areas where it is likely to get splashed. Never immerse in water. Never clean with a steam cleaner.
- Do not pull on the cable to disconnect from mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged, in order to avoid a hazard it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- This appliance must be plugged into an earthed socket outlet.

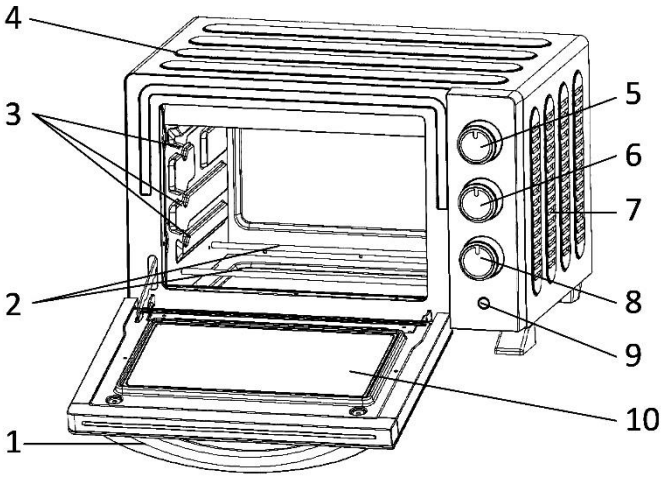
WARNING!

- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
-  The surfaces of the oven and the containers inside will become hot during and immediately after use; wear oven gloves when handling. Note the elements are subject to residual heat after use. Do not touch.
- **Do not leave unattended during use.** Bread and other foodstuffs can catch fire if overdone.
- Do not use the oven on, near or under flammable or heat sensitive items. Place the back of the oven against the wall and leave a clear gap of at least 12cm on all sides and 50 cm above the oven to allow adequate ventilation
- Do not cover and allow the oven to cool fully before storing.
- Do not operate the oven using a timer or separate remote control.
- Do not use without the crumb tray fitted. Ensure crumb tray is fitted **below** the lower heating elements. If incorrectly positioned in the oven it could lead to abnormally high temperatures.
- Do not place-tinned or bottled food in this oven.
- If smoke is emitted, switch off the appliance and keep the door closed in order to stifle any flames. Smother with a damp cloth or fire blanket.
- Do not permit food or cooking vessels to touch the four heating elements, the sides, roof or base of the oven cavity.
- Only use for intended purpose - cooking or grilling food. This appliance can cause personal injury if misused.

FOOD SAFETY

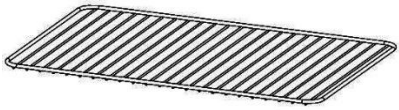
- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking unless cooking from frozen advice is provided by the food packaging.
- Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Fish is cooked when it appears opaque and can be flaked easily.

PARTS

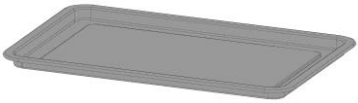


1. Door handle
2. Lower heating elements
3. Rack supports
4. Housing
5. Temperature control knob
6. Function knob
7. Air vents
8. Timer knob
9. Indicator
10. Glass door

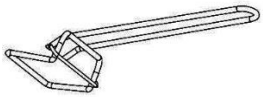
Grill rack



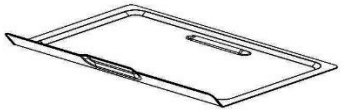
Baking tray



Rack / Tray handle



Crumb tray



OVEN FUNCTIONS

Symbol		Suggested use
	Heating elements off	During storage and for timer use.
	Upper heating elements only	Toasting and grilling
	Upper and lower heating elements	Baking and roasting

BEFORE FIRST USE

1. Dispose of all packaging safely.
2. Become familiar with ·
   - The parts of the oven – see page 4.
   - Where to fit the crumb tray – see Fig. 1
   - Where to fit the baking tray and rack – see Fig. 2
   - How to fit the handle to the baking tray and grill rack · see Figs. 3 & 4.
   - How to open and close the door – see Figs. 5 – 7
3. Some smoke may be emitted when the oven is first used. To eliminate any manufacturing residues, open the room window and operate the empty oven at maximum temperature for 10 minutes.
4. Clean oven and all detachable parts in accordance with the cleaning section of these instructions.

FITTING THE CRUMB TRAY AND RACKS

- Slide the crumb tray **underneath** the lower heating elements so that it lays flush with the base of the oven (Fig. 1)

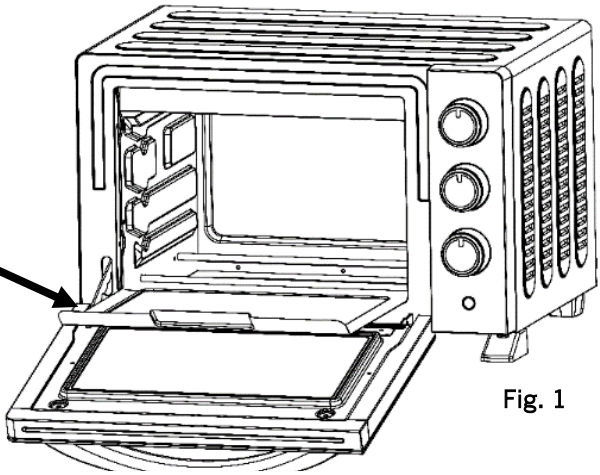


Fig. 1

- Slide the grill rack and / or baking tray onto the rack supports (Fig. 2)

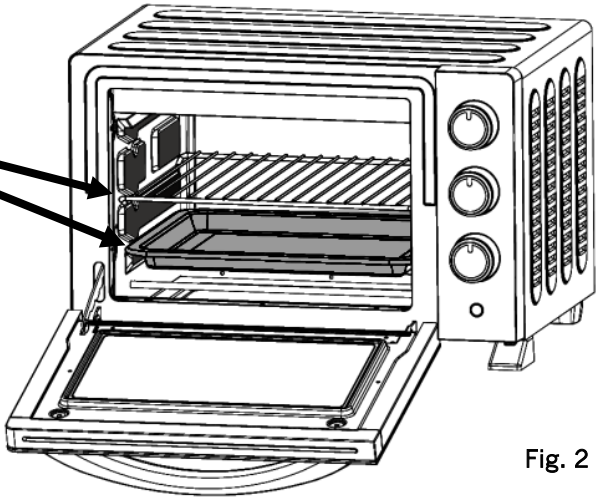


Fig. 2

USING THE RACKS AND OTHER COOKING VESSELS

- Food can be placed directly onto the grill rack and the baking tray supplied.
- If placing food directly onto the grill rack, fit the baking tray into the lower oven rack rest to act as a drip / crumb tray (Figs. 2 & 6).
- Always use the handle supplied when fitting or removing the rack / tray from the oven. See Figs. 3 & 4 below on how to fit the handle.

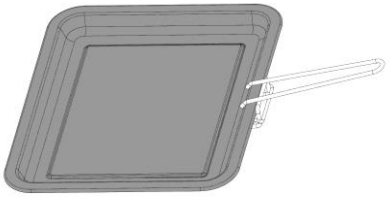


Fig. 3

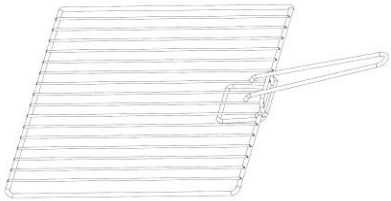


Fig. 4

- If using another cooking vessel
  - Always place the container onto the grill rack.
  - Ensure that it will fit into the oven cavity without touching the sides of the oven or the heating elements.
  - Ensure that the vessel is suitable for this type of oven e.g. Ferrite materials such as enamel, cast or stainless steel and heat resistant glass. **Do not use copper, paper or plastic containers.**

BASIC OVEN OPERATION

The oven can be used in a similar manner to a conventional electric oven to bake, roast and grill food.

1. Place the oven on a stable, flat, heat resistant surface and away from any flammable materials.
2. Fit the crumb tray into the **base** of the oven.
3. Check that the TIMER knob is in the 'OFF' position.
4. Fully unwind the cable and plug in. For safety do not allow the cable to dangle over the edge of units.
5. Turn the TEMPERATURE control knob and select the desired cooking temperature (100 – 220°C).
6. Turn the FUNCTION (selector) control knob and select the desired cooking method.
7. Turn the TIMER control knob, select the cooking time required and the power indicator will illuminate to show that the cooker is now operational.
8. Open the oven door (Fig. 5 & 6) and place the food into the oven using the grill rack and / or baking tray.

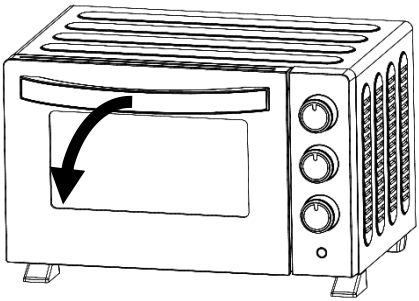


Fig. 5

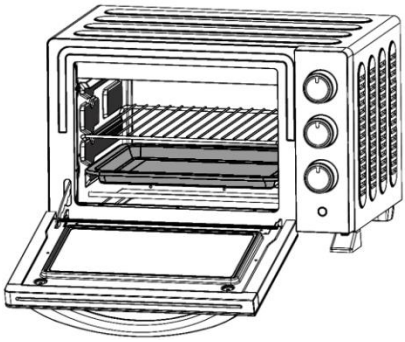


Fig. 6

9. If baking or roasting, close the oven door.
10. If grilling or toasting, leave the oven door ajar (Fig. 7).
11. **If the timer has been selected** – when the cooking time has finished, a bell will sound and the oven will turn off automatically.

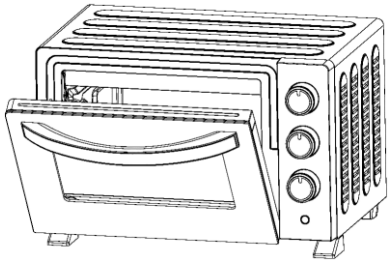


Fig. 7

12. **If 'stay on' has been selected** – it will be necessary to turn off the oven after use.

BASIC OVEN OPERATION (continued)

13. The oven can be stopped at any time by turning the TIMER control knob to the 'OFF' position or by switching off at the mains.

Notes:

- When the oven is in use the top of the oven can be used to warm plates.
- When not in use, always ensure that the timer is set to 'OFF.'

TIPS FOR SUCCESSFUL COOKING

- Follow cooking instructions on food packaging.
- For more accurate timing, preheat the oven for a few minutes before placing food into the cavity for cooking.
- Turn or stir some foods halfway through cooking process.
- Distribute food evenly across the grill rack or baking tray.
- The cooking time will vary according to the shape, thickness and composition of the food.
- Smaller pieces will cook quicker than larger pieces. For best results, ensure pieces of food are similar in size and thickness.

CLEANING

Clean the oven, grill rack, baking and crumb tray after each use.

1. Switch off and unplug the oven and allow it and the accessories to cool completely. Cleaning the oven whilst hot may cause the glass door to shatter and risk personal injury.
2. Wipe external surfaces of the oven with a soft damp cloth and dry surfaces with a soft dry cloth.
3. Wipe internal oven surfaces with a soft damp cloth soaked in soapy water. Rinse and dry surfaces with a soft dry cloth.
4. Do not use strong detergents or abrasives, as these may dull or scratch the surface which may result in the glass door shattering. Do not immerse in water. Do not use a steam cleaner.
5. Slide and lift out the crumb tray from the bottom of the oven.
6. Wash loose parts (crumb tray, grill rack, baking tray and baking tray handle) in hot water with a little washing up liquid. Rinse and dry thoroughly. Not suitable for the dishwasher.
7. Refit all parts.

TECHNICAL SPECIFICATION

Cookworks 20 Litre Mini Oven		
Model		KR–E20N–E1Dkh
Rated Voltage & Frequency		220 – 240V AC, 50-60Hz
Rated Power Input		1380W
Power consumption (Off mode)		0W
Period after which the appliances reach automatically OFF mode		N/A
Capacity	Overall	20 litre
	Useable	15 litre
Class rating		I (earthed)
BS 1362 fuse		10A
Product dimensions (external)		461 x 376 x 298 mm
Product weight (net)		7.1 kg approx.

UK CA CE

RECYCLING ELECTRICAL PRODUCTS



You should now recycle your waste electrical goods and in doing so help the environment.
This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with.
Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

The wires in this mains lead are coloured in accordance with the following UK electrical code:

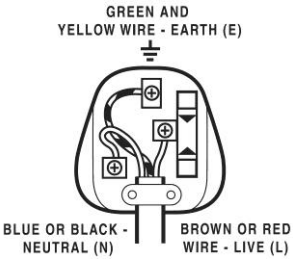
BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol ⏚.

Produced in China.

Argos Limited, London, EC1M 6HA, UK.
Argos (N.I.) Ltd, Forestside Shopping Centre,
Upper Galwally, Belfast, BT8 6FX, UK.
argos.co.uk/help/contact-us
Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd.
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EC1M 6HA
argos.co.uk/help/contact-us