

# Operation

## Operation Guide

### Important:

Ensure that a clearance of 2" (50mm) from the oven ceiling is maintained when placing product on the top shelf. This ensures correct operation of the oven.

### Description of Controls



#### Power

Depress to switch power on or off (switch illuminates when power is on).



#### Thermostat

Temperature range 120 - 600°F.  
Indicator illuminates when the burner is cycling ON to maintain set temperature.



#### Bake Timer

1 Hour bake timer.  
(Indicator illuminates when "time up" (0) reached, and buzzer sounds).



#### Roast 'n' Hold

Depress switch to activate 'Roast 'n' Hold' function.  
(Switch illuminates when ON).



#### Roast Timer

3 Hour roast timer.  
(Indicator illuminates when "time up" (0) reached, and product is held at 165°F).



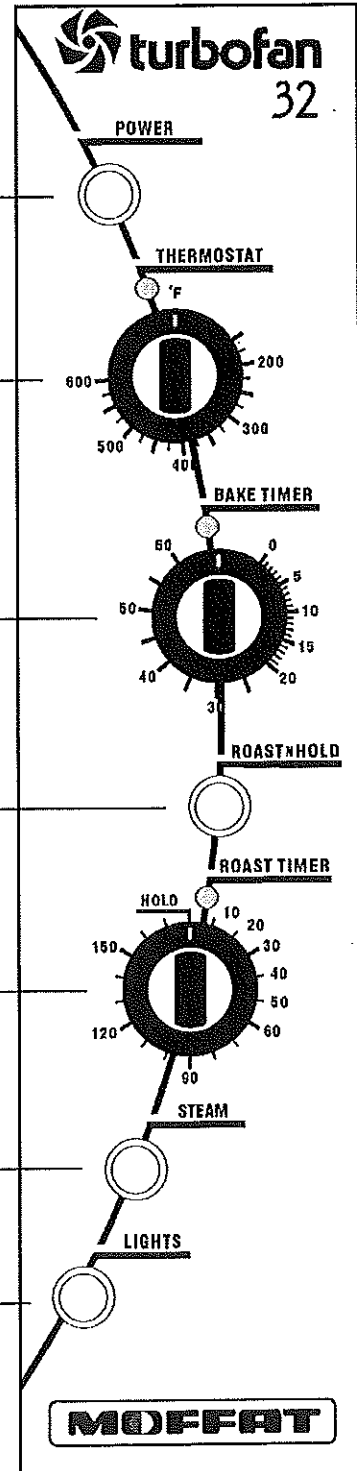
#### Steam Switch

Push switch to activate water injection. (Water injects into oven while button is depressed).



#### Light Switch

Push switch to activate lights.  
(Lights illuminate while button is latched in the down position).



## Baking



### 1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.



### 2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.

**Note:**

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.



### 3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay the oven's temperature recovery.

**Note:**

The oven lights will illuminate when the door is opened.



### 4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction.

For settings less than 10 minutes, first set to greater setting, then turn down to the required time period.

**Note:**

This 60 minute timer is completely independent of the oven control.



### 5. Water injection

To steam the oven while baking, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.

Keep switch depressed for required steam period.



### 6. Light

To view the product while baking, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.



### 7. Time up.

When the timer reaches 0 minutes the buzzer sounds and indicator illuminates.

To cancel the buzzer turn the timer to the off position.



### 8. Unload oven

Open the door and unload the oven .









**Note:**

The oven lights will illuminate when the door is opened.

## Operation

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### Roast 'n' Hold

-  1. **Turn power on**  
Power switch illuminates when it is depressed and latched in the down position.
-  2. **Set thermostat to desired temperature**  
The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.  
**Note:**  
If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.  
If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.
-  3. **Load oven**  
Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay oven temperature recovery.  
**Note:**  
The oven lights will illuminate when the door is opened.
-  4. **Set roast timer to desired time**  
This 3 hour timer is electrically driven and is set by turning the timer knob in either direction to the required time. The timer can be set when convenient, but will not start working until the oven control is set and the Roast 'n Hold switch is depressed (switch illuminated).
-  5. **Depress roast switch**  
Depress the Roast 'n Hold switch. The switch will illuminate and the timer will begin to count down.
-  6. **Water injection**  
To steam the oven while roasting, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.  
Keep switch depressed for required steam period.
-  7. **Light**  
To view the product while roasting, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.
-  8. **Hold**  
When the timer reaches the hold position, the main oven thermostat is turned off and a pre-set hold thermostat located behind the control panel will control the oven to keep the food warm at serving temperature as long as required until the Roast 'n Hold switch is turned off.  
**Note:**  
The hold light will illuminate when the timer reaches hold until the Roast 'n Hold switch is turned off. The hold light may come on briefly when the Roast 'n Hold control is first switched on until the oven heats up beyond the pre-set holding temperature.

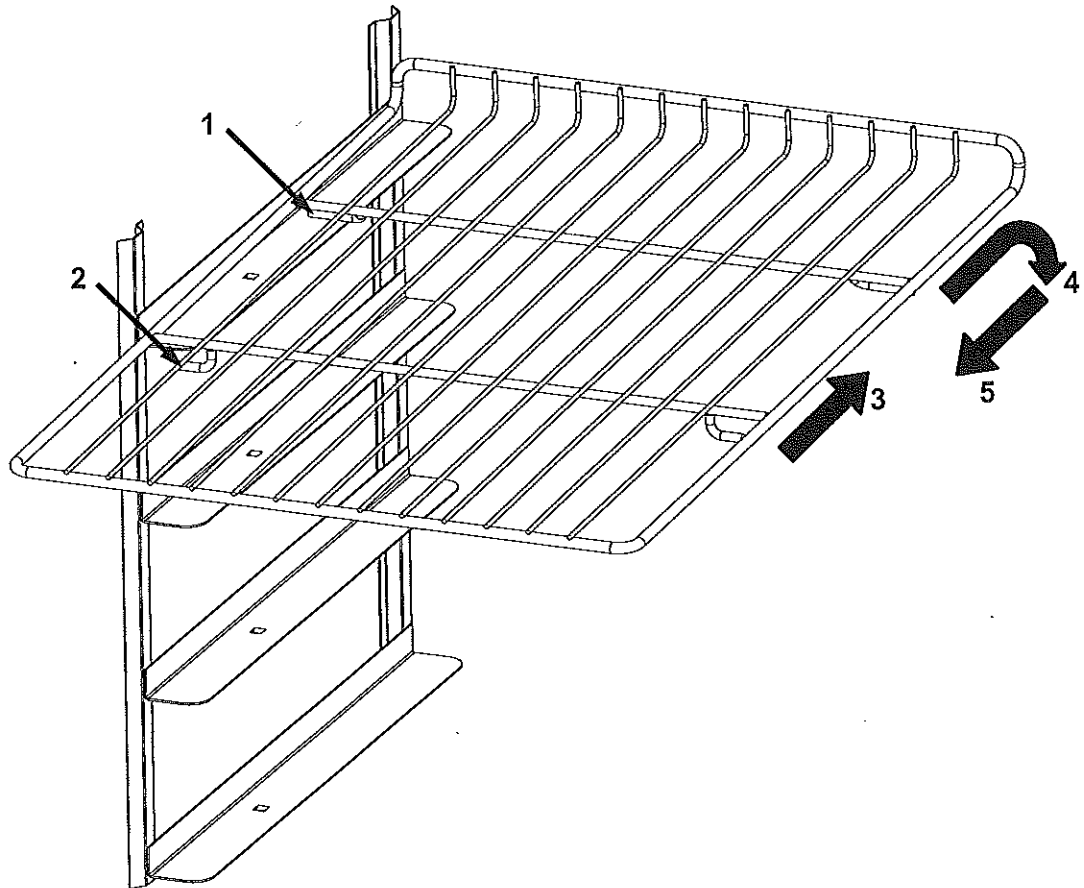
## Oven Racks

The oven is supplied with four general purpose oven racks. These racks incorporate two important safety features:

- **Self Supporting:** When fitted, the oven racks are self supporting and will not drop or angle down when the racks are withdrawn during operation, when loading and unloading products on racks or when attending to the product being cooked during its cook cycle.
- **Auto Supporting:** The oven rack supports incorporate a special retaining tab which provides a positive stop to each oven rack and stops its inadvertent removal during normal operation.

To fit the oven racks follow the steps shown in the diagram below.

To remove oven racks reverse the procedure.



1. Fit the oven rack, positioning the rack back stop on top of the rack runner.
2. Slide the rack along the runner and ensure that the front stop is under the rack runner.
3. Slide the rack to the rear of the oven.
4. Allow the rack back stop to drop below the rack runner.
5. The rack can now be pulled forward and loaded as required.

## Cooking guide

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This TURBOFAN oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven. As many excellent recipe books are published, it is not our intention to list recipes, but to provide a temperature and time chart as a guide.

### Baking

Select a temperature of about 35-55°F lower than in a conventional oven and preheat oven until the heating indicator light goes out. The oven has now reached the desired temperature and trays of food may be placed in the oven. The oven will take four American trays (26" x 18") or eight American half trays (18" x 13").

Use the racks supplied if American baking trays are not available.

FOOD	TEMP °F	TIME
Sponges	330	10-12 mins
Small Cakes	330	8-12 mins
Butter Cakes	320	35 mins
Fruit Loaf	300	40-50 mins
Macaroons	320	15-20 mins
Biscuits	285	12-20 mins
Shortbread	265	15-20 mins
Scones	390	10-12 mins
Madeira	330	35-50 mins
Bread	350	25-35 mins
Plain Fruit Cake	330	1-1½ hrs
Rich Fruit Cake	265	2-3 hrs
Gingerbread	285	35-50 mins
Baked Custard	265	50 mins
Souffle	330	25 mins
Rice Pudding	265	2-3 hrs
Pastry		
Puff	430	8-12 mins
Short	350	8-12 mins
Flakey	400	8-12 mins
Jam	365	12-20 mins
Fruit	365	35 mins

### Bake-Off

Frozen product (yeast, breads or butter based pastries) is placed on baking trays and put into a refrigerator overnight to thaw. After proofing, the trays of breads or pastries are baked in this oven.

Oven temperature for yeast based products should be 340-355°F.

Oven temperature for butter based products should be 320-330°F.

A full load will bake in 20-25 minutes.

**Roasting**

Set the oven temperature to 300-320°F. The hot air circulating in the oven reduces moisture loss and shrinkage. Roasting times are reduced by approximately 10 minutes per lb.

MEAT	TIME per lb
Beef - Rare	15-20 min
Beef - Medium	20-25 min
Beef - Well Done	25-30 min
Veal	25-35 min
Lamb	15-20 min
Duck	25 min
Goose	25 min
Turkey	15-20 min
Chicken - under 2 lb	25-30 min
- over 2 lb	20-25 min

**Roast-'n'-Hold**

This system will automatically cook food for a set time, then hold the oven at a preset temperature indefinitely to maintain food at a serving temperature after cooking has been completed.

When the oven has reached the set temperature, place food in the oven, set roast cooking time and depress the Roast 'n' Hold button. The hold indicator will come on when cooking is complete.

To return to normal operation, push the Roast 'n' Hold switch again (switch will cease illuminating).

## Cleaning

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### Cleaning Guidelines

**Caution:**

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

### Exterior

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

### Interior

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan or the tube at the right side of the oven which controls the thermostat.

### Oven Racks

To remove, follow instructions given in operation section.

### Side Racks

To remove, lift front top to disengage and slide rack forward. To replace, slide top rear slot in rack onto rear stud, then engage front keyhole on front stud.

### Lamp Glass

To remove glasses, unscrew anti-clockwise. To replace, screw in clockwise, but do not over tighten. Ensure that the silk gasket is fitted before replacing the lamp glass.

### Oven Seals

To remove, hold at their centre point and pull forward until they unclip. Remove side seals first, then top and bottom. The seals may be washed in the sink, but take care not to cut or damage them. To replace, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

### Oven Door Glass

Clean with conventional glass cleaners.

### Venting

Regularly check that the oven flue tube is free of obstruction. The flue tube must NEVER be covered.

### Lubrication

No lubrication is required by the user. Components are self-lubricating. It is recommended, however, that a light coating of grease be used on the door catches to provide smooth operation.