

 LAKELAND

My Kitchen

USER MANUAL

Mini Oven

Model: 15855

Helpline No: 015394 88100



The Lakeland Guarantee....

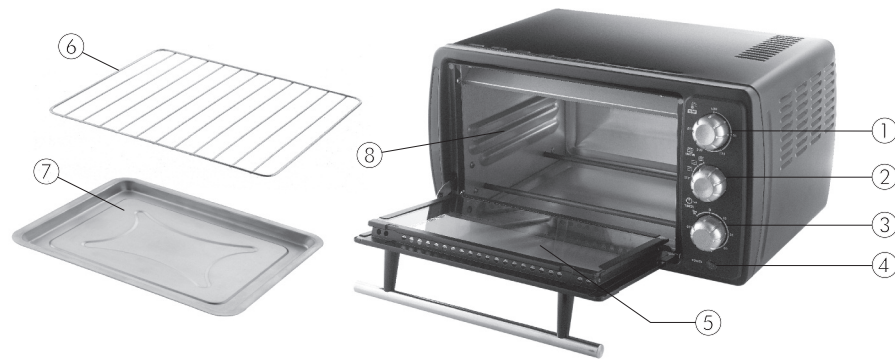
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland

Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

INTRODUCTION

Thank you for choosing the mini oven with a 230°C oven and a powerful grill. The mini oven's compact size makes it ideal when cooking for one or two, and great in caravans, boats and when self-catering. To help you make the most of your purchase, please take a few moments to read these instructions before using the mini oven for the first time, and keep them in a safe place for future reference.



FEATURES

1. Temperature dial
2. Function dial with three cooking modes
3. Timer with bell 0-60 minutes
4. Power indicator
5. Tempered glass door
6. Wire shelf
7. Oven tray
8. Rack position

Power: 1200W 50Hz

Operating Voltage: 240V

Capacity: 12 litres

IMPORTANT SAFEGUARDS

When using the mini oven, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. The mini oven is for household use only. It is not suitable for commercial use, or for use outdoors. Never leave unattended during use.
4. Place the mini oven on a level, sturdy and dry surface. Allow at least 10cm of space on all sides of the mini oven to allow for adequate air circulation. The exterior walls will get hot during use. The mini oven must only be used in an upright position, never lying down, tilted or upside down.
5. A fire may occur if the mini oven is covered or touching flammable material, including curtains, drapes and walls, when in use. Do not place any item on top of the oven when in use.
6. Do not let the power cord hang over the edge of your table or worktop, where a child could grab it or people could trip over it. The power cord must not become tangled or touch any hot surfaces.
7. Do not place the mini oven on or near a hot gas or electric burner, or in or near a heated oven.
8. The mini oven is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure that they do not play with the mini oven.
9. Do not use the mini oven if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the mini oven yourself as this may cause electric shock.
10. Using the mini oven with accessories not recommended by the manufacturer may result in fire, electric shock or injury and should be avoided. Do not store any materials other than the manufacturers' recommended accessories in this oven.

11. Unplug the mini oven when not in use and before cleaning. Always turn the function dial to 'OFF' and then unplug from the mains. Hold the plug to remove, never grab the cord.
12. Do not clean with metal scouring pads.
13. Oversized foods, metal foil packages or metal utensils must not be inserted into the mini oven as they create a fire risk or may cause electric shock.
14. Should any part of the mini oven catch fire, do not attempt to extinguish it with water. Unplug and smother external flames with a damp cloth or fire blanket. Never attempt to open the oven door should the oven catch fire.
15. Extreme caution should be exercised when using containers constructed of materials other than metal or ovenproof glass in the oven. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products. Use caution when removing tray or disposing of hot grease.
16. Do not rest cooking utensils or baking dishes on the tempered glass door.
17. Do not use the mini oven with an external timer or a remote timer.
18. Always use the handle to open door.
19. Do not insert anything into the ventilation slots.

BEFORE USING YOUR MINI OVEN FOR THE FIRST TIME:

1. Carefully unpack the mini oven and remove any packaging.
2. Read all the instructions included in this booklet.
3. Remove the rack and oven tray and wash in hot, soapy water and dry thoroughly.
4. Place the mini oven on a flat surface and leave at least a 10cm gap around the mini oven. Do not place onto a heat sensitive worktop.
5. Insert the rack and oven tray into the mini oven.

6. Plug the mini oven into the mains unit. Turn temperature dial to 230°C and function dial to the conventional setting  and heat for 15 minutes. After 15 minutes turn function dial to OFF and unplug the oven. You may notice a slight burning smell when the oven is first switched on; this is completely normal with new heating elements.

THE MINI OVEN FEATURES

Temperature dial: The temperature settings on this mini oven vary from 65°C - 230°C.

Function dial: The mini oven has three cooking modes.

- Grill 
- Lower heating 
- Conventional 

Timer dial: The timer dial, when turned anti-clock wise to the 'STAY ON' setting, will continue running until manually turned off. When the dial is turned clockwise, the timer will run for up to 60 minutes. A bell will sound at the end of programmed time.

Power indicator: This light will be displayed when the unit is turned on.

HOW TO USE THE FUNCTION DIAL

CONVENTIONAL

This setting is ideal for use when cooking baked potatoes, roasting meat and vegetables, ready meals, casseroles, stews, bread, cakes and desserts. Please see recipes.

1. Place the wire rack onto the middle position in the mini oven. Place baking tray or dish onto the rack. Close oven door.
2. Turn knob to 
3. Select suitable temperature by turning dial.
4. Turn timer dial to either STAY ON or to required cooking time.
5. When checking or removing food from the oven, use an oven glove to protect hands and arms.
6. When cooking is complete turn function dial to OFF.

GRILL

This setting is ideal for use when toasting bread and grilling chicken, sausage, pork chops and bacon.

1. Place the wire rack onto the top position in the mini oven. Place baking tray or dish onto the rack.
2. Turn knob to 
3. Select suitable temperature by turning dial.
4. Turn timer dial to either STAY ON or to required cooking time.
5. When checking or removing food from the oven, use an oven glove to protect hands and arms.
6. When cooking is complete turn function dial to OFF.

LOWER HEATING

This setting can be used for most food cooked in the conventional function, but will take longer.

1. Place the wire rack onto the lowest position in the mini oven. Place baking tray or dish onto the rack. Close oven door.
2. Turn knob to 
3. Select suitable temperature by turning dial.
4. Turn timer dial to either STAY ON or to required cooking time.
5. When checking or removing food from the oven, use an oven glove to protect hands and arms.
6. When cooking is complete turn function dial to OFF.

HANDY HINTS

- The maximum tray size that will fit inside the mini oven is 25cmx20cm. The My Kitchen Individual Baking Tray (12504) is perfect for use with the mini oven.
- The mini oven can be used with cake tins up to 20cm diameter and mini loaf tins. To allow for rising during baking the maximum depth for tins is 5cm.
- When grilling food you can place the food directly onto the rack, however please place the oven tray below to collect grease and fat.

CARE AND CLEANING

Before cleaning the mini oven, ensure that it is switched off and the power cord is unplugged from the mains socket. The oven tray is dishwasher safe.

The walls of the oven feature a quick-clean coating. Simply wipe walls with a damp cloth moistened with a mild detergent. Do not use steel wool, metal scouring pads, abrasive cleaners or scrape walls with metal utensils as this may damage the interior. Wash the rack and tray in warm, soapy water and dry. The exterior of the oven can be wiped with a damp cloth. Do not immerse in water.

RECIPES

Toast – Grill

Place wire rack on the top position inside the oven. Place bread onto the rack. Turn thermostat to 200°C. Keep the door open and grill each side until toasted to your requirement.

Bacon – Grill

Place the wire rack onto the top position inside the oven and place the tray onto the lower position. Turn thermostat to 200°C. Keep the door open and grill until crisp.

Sausages – Grill

Place the wire rack onto the top position inside the oven and place the tray onto the lower position. Keep the door open. Cook for 10-15 minutes (depending on the thickness of the sausages) at 200°C. Turn once during cooking.

Ready meals – Conventional

Allow oven to pre-heat for 10 minutes. Follow packaging guidelines for temperature and timings.

Baked potatoes – Conventional

2 medium sized baking potatoes

Olive oil

Sea salt

Using a fork, prick the potatoes several times. Brush with olive oil and sprinkle with salt. Place on a baking tray with the rack on the lower position. Cook at 200°C for 60 minutes.

Roasted vegetables – Conventional

400g prepared vegetables (e.g. red onions, courgette, cherry tomatoes and pepper)

1 garlic clove, crushed

Salt and pepper

1tbsp olive oil

1tbsp runny honey

Place the ingredients onto the oven tray. Stir to evenly coat all the vegetables. Place the tray in the middle position in the oven. Cook for 45-50 minutes at 200°C. Stir once during cooking.

Bread and butter pudding – Conventional

275ml milk, 275ml pint double cream

½ tsp vanilla extract

2 eggs

75g caster sugar,

3 currant buns

Butter

For the custard

Pour the milk, cream and vanilla extract into a pan and heat to just below the boil. In a bowl, beat the eggs with the sugar until pale. Whisk the hot cream and milk into the sugar and egg mixture.

For the pudding

Cut the buns in half and spread with butter. Place in a single, slightly overlapping layer in an ovenproof dish. Sieve the custard over the buns and leave to soak for 10 minutes. Place the dish onto the rack on the lower position. Cook at 180°C for 45-50 minutes or until risen and the custard is set.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



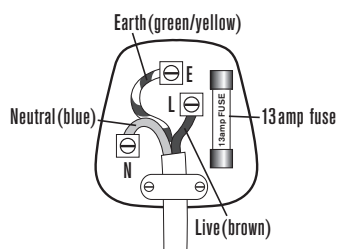
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).