

12L CONVECTION OVEN

GVACO625



Instruction Manual

12
MONTH

MANUFACTURER'S
WARRANTY

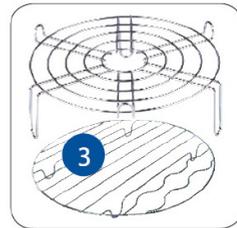
GVA

THE 'V' STANDS
FOR VALUE.

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Guide to the Appliance



1. Top/lid (with fan and electrical connections)
2. Glass bowl
3. High & low wire roasting racks (for multi-level cooking)
4. Handles (attached to the base)
5. Base
6. Power indicator (red)
7. Heat indicator (green)
8. Timer knob
9. Thermostat knob
10. Top/lid handle (push down to start the oven)
11. Extender ring (for more cooking space)

Caring for the Environment

Responsible disposal of the packaging

The packaging of your appliance has been selected from environmentally friendly materials and can usually be recycled. Please ensure these are disposed of correctly. Plastic wrapping can be a suffocation hazard for babies and young children, please ensure all packaging materials are out of reach and are safely disposed of. Please ensure they are offered for recycling rather than throwing these materials away.

Responsible disposal of the appliance

At the end of its working life, do not throw this appliance out with your household rubbish. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. Electrical and electronic appliances contain materials and substances which, if handled or disposed of incorrectly, could be potentially hazardous on the environment and human health.

Safety Information and Warnings

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- The power socket must be readily accessible so that you can easily switch off the power supply and unplug the oven.
- Do not let the cord hang over the edge of a table or benchtop, or touch hot or sharp surfaces. Do not wrap it around the appliance.
- Run the power cord so that there will be no risk of anyone pulling it inadvertently or tripping over it.
- **WARNING:** To avoid electrical hazards, do not expose the cord, plug or top/lid to water. Do not immerse the top/lid in water or spill liquids into it.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not leave the oven unattended while it is plugged into the power supply.
- Always switch off, unplug and let the oven cool down after use and before moving the oven, assembling or disassembling parts and cleaning it. (Allow up to half an hour for the oven to cool down before cleaning or storage.)
- When unplugging the appliance, grip the plug, do not pull on the cord.

Usage conditions and restrictions

- This appliance is intended for domestic use only, it is not designed for industrial or commercial use. Do not use it for anything other than its intended purpose and only use it as described in this manual.

Safety Information and Warnings

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they do not play with the oven. Close supervision is necessary when the oven is used by or near children.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The use of accessories or attachments not recommended by the product distributor may result in fire, electric shock and/or cause personal injury.
- Improper installation or use may result in the risk of fire, electric shock or injury. We accept no liability for any damage due to improper use or incorrect handling.
- Before switching the appliance on, make sure it is placed:
 - In the centre of a flat and secure benchtop or table, close to a power point.
 - Away from any open flame, hot surface or radiant cooking element.
- Lower the top/lid gently, do not let it drop down.
- Always take the top/lid off before removing the bowl from the base.
- Always use two hands when moving the oven.
- Always carry the oven by the handles on the base; the handle on the top/lid only moves the lid.
- Do not leave water or food in the oven overnight.
- Store the appliance in a dry place, out of reach of young children.
- If the appliance stops working unexpectedly, switch off the power supply, unplug it from the wall socket and contact the after sales support line for advice on repair or return.
- **WARNING:** The appliance has no user-serviceable parts contained inside.
Do not attempt to repair the oven or adjust it yourself. Any repair or service must only be carried out by qualified service personnel. Call the after sale support line for advice.

CAUTION: HOT!

- Oven surfaces will become hot during use — handle with care.
- Always supervise children when the oven is in use.
- Do not touch any part of the oven, other than the handles, until the oven has cooled down sufficiently and it is safe to touch.

Getting Started

Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new convection oven is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Inspect the cord and plug for damage. Do not use the appliance if the appliance or its cord have been damaged or are not working properly.
- Read this manual to familiarise yourself with all the parts and operating principles of the convection oven. Pay particular attention to the safety instructions on the previous pages.
- Make sure the appliance is disconnected from the power supply.
- Wipe the inside of the bowl with a clean, damp sponge to remove any dust or other remnants from the manufacturing process. Dry thoroughly.
- Place the oven racks inside the bowl.
- Hold the top/lid by the handle (it folds up) and carefully lower it onto the bowl.
- Heat your new convection oven once before cooking with it. During the process, the oven may give off a slight burning smell or smoke. The oven is actually burning off excess lubricants found in the oven's heating elements. Any odour or smoke will not harm you, your food or the oven. Ensure good ventilation.
- Plug the oven into an appropriate power point and switch on power at the outlet.
- Set the timer to approximately 10 minutes: the red 'Power' indicator will illuminate.
- Set the temperature control to 200°C: the green 'Heat' indicator will illuminate.
- Push the handle backwards until it clicks into place: the oven will now start heating and the fan will start working.
- After the set 10 minutes, when the timer has shut off the oven, allow it to cool for about 10 minutes before opening the top/lid.
- Your convection oven is now ready for cooking food.

Operating Instructions

Operation

1. Place the wire rack(s) inside the glass bowl of the oven.
NOTE: Unless noted otherwise, use the highest level rack appropriate for the food you want to cook, but make sure to leave some space between the food and the top/lid. The more air circulating around the food, the faster it will cook.
2. Place your food directly onto the wire rack(s) inside the glass bowl, unless otherwise specified.
3. Hold the top/lid by handle and carefully lower it onto the recessed lip of the bowl.
4. Insert the oven plug into an appropriate wall socket (making sure no other electrical appliances are plugged into the same outlet) and switch on power to the outlet.
5. Turn the timer clockwise to your required cooking time (see opposite for cooking time suggestions). The red "Power" indicator will illuminate.
6. Turn the temperature control clockwise to your required temperature (see opposite for cooking temperature suggestions). The green 'Heat' indicator will illuminate.
7. Push the handle backwards until it clicks into place: the oven will now start heating and the fan will start working.
8. If the green 'Heat' indicator turns off before the due time, the oven has reached the set temperature. The light will automatically come on again when the temperature falls below your set level and the oven starts heating again.

NOTE: Make sure to push the handle backwards until it clicks into place, otherwise the oven will not work. A safety mechanism will stop the oven from working as soon as you lift the handle upwards.

9. At the end of the set cooking time, when the timer has shut off the oven, switch off the power and unplug the convection oven.

CAUTION: Lift off the lid and remove the food carefully to avoid scalding. The surfaces will be hot and hot steam may escape.
Rest the hot lid on a heat resistant surface.
Use tongs to take the wire racks out of the bowl. (Tongs not provided)

Operating Instructions

Suggested cooking times and temperatures

All cooking times, methods and temperatures included in this manual are suggestions only. Try these suggestions and amend them according to your taste and preferred cooking style.

Temperature guide

100°C	<ul style="list-style-type: none">• Defrost frozen food• Quick wash after use (see page 13 for details)
150°C	Reheat
170°C	Steam
170°C	Bake
200°C	Toast
200°C	Roast
220°C	Grill
220°C	Preheat
250°C	Dry fry

Cooking times

Food	Time	Temperature
Chicken	30-40 minutes	170-200°C
Fish	10-15 minutes	120-150°C
Pork	15-20 minutes	170-200°C
Cake	10-12 minutes	150-170°C
Lobster	12-15 minutes	150-170°C
Prawns	10-12 minutes	150-170°C
Sausages	10-13 minutes	120-150°C
Potatoes	12-15 minutes	170-200°C

Operating Instructions

How to broil/roast

- Place food directly on the wire rack (low or high rack)
- For very thick cuts of meat, turn the food at the halfway point.
- Roasting and broiling time may vary depending on cut, size, amount and type of food, etc.

How to steam

- You can steam vegetables at the same time you cook your main dish by placing the vegetables in an aluminum foil pouch: add a few drops of water and seal the pouch.
- You can also add a cup of water in the bottom pot, with savory herbs and spices to steam fish or vegetables, but just a little water.

How to fry

- You can get the effect of deep fried french fries without all the oil by dipping potato strips in polyunsaturated cooking oil, allow excess oil to drain away and cook according to cooking guide.
- To make delicious fried chicken, dip chicken pieces in butter and then in cooking oil, drain excess oil and cook according to chart provided on page 8.

How to grill

- Place food directly on the wire rack.
- Grilling time may vary depending on cut, size, amount and type of food, etc.

How to toast

You can get perfectly toasted bread and snacks with the convection oven without preheating. Simply put the food directly on wire rack and watch it toast. It will be crisp on the outside and stay soft on the inside.

Operating Instructions

How to bake a cake

Place your cake tin on the low wire rack inside the glass bowl. For very moist cakes with almost no crust, cover the tin with foil and remove the foil shortly before the end of the baking time so the top can dry out slightly. Cakes will bake a little faster in this convection oven than they will in a conventional oven.

CAUTION: Avoid stacking too much food in the oven. Hot air must be able to circulate freely so that food on all levels is cooked evenly.

How to defrost

You can use the convection oven to defrost frozen food more evenly than a microwave oven, simply set the temperature at 100°C and check the food every 5-10 minutes.

- Remember to distribute food evenly in the convection oven to ensure an even flow of air all around the food.
- The first time you try a recipe, check the cooking process through tempered glass bowl as the cooking time of the convection oven is short.
- Since it is practical to place food directly on the wire rack, you may want to spray it with a non-stick spray to avoid sticking.

Advanced Features

Benefits of cooking in the convection oven

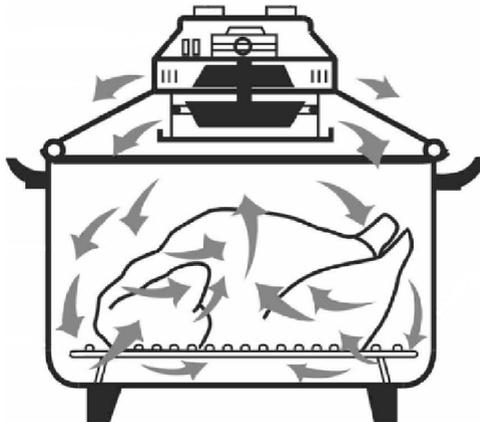
- **Low-fat/fat-free cooking**
No need to add any fat (oil, butter or margarine) for cooking, or only very little. Hot air circulating around the food cooks it to perfection and fat can easily drip out of the food suspended on a wire rack.
- **Crisp, brown and juicy meat**
Meat and poultry sear quickly, leaving it brown and crisp on all sides with juices sealed inside.
- **Low-fat chips**
Sliced potatoes can be “air-fried” crisp and golden brown in a very small amount of oil. (Cooking total oil-free chips is possible too, but a little olive oil will give them a beautiful finish and delicate flavour.)
- **Ideal pastries**
Pastries, scones and cake rise higher and turn out fluffier, yet remain more moister than if cooked in a conventional oven.
- **Quick and easy**
Just put in your food and set the timer and temperature control, the circulating hot air will cook your food evenly and quickly.
- **Time and energy efficient**
Your convection oven can save you time and energy, cooking an entire meal at once on multilevel racks.
- **No installation**
No installation required and easily portable, so you can take it with you when you move.
- **Easy to clean**
Soot or fatty residues cannot drip onto the heating element during cooking. A built-in pre-wash cycle makes cleaning the oven very easy. Simply let the convection oven wash itself and then rinse and dry.
- **Multipurpose**
Your new convection oven can replace numerous appliances (a standard oven, deep-fryer, microwave oven, toaster oven, rotisserie, electric fry pan, electric steamer) and can cook your food many different ways (roast, bake, reheat, fry, steam).

Advanced Features

With your new convection oven you can prepare delicious, healthy meals much faster than cooking the traditional way. What makes these superior results possible is our revolutionary approach to certain time-honoured cooking methods. It has long been known that the performance of a traditional oven can greatly be improved if a fan is installed to accelerate the hot air circulation inside the oven.

Convection ovens usually have a round fan mounted on one side of a square metal box.

- This convection oven improves upon traditional convection ovens in the following ways: The convection oven combines a round bowl with a large fan mounted in the top/ lid so that hot air currents move down over the food, around the bowl's sides, and then back up to the fan, as illustrated below. This creates a tornado-like flow of constantly moving, super-heated air that cooks and browns food quickly and thoroughly.
- The convection oven bowl is made of glass, so you can clearly see what you are cooking.
- The convection oven uses cooking racks that allow you to cook two levels of food at once. In addition, when meat, poultry or fish are cooked, fats and oils are blown away and drip through the racks into the bottom of the bowl. You will cook lighter (lower in fat), more nutritious meals with enhanced natural flavours.



Care and Maintenance

Self-cleaning

A built-in prewash cycle makes cleaning the oven very easy, just follow the simple steps below:

- Add about 2L of water and a little dishwashing detergent into the glass bowl.
- Close the top/lid, and make sure the handle is in up position.
- Set the thermostat to “Thaw/Wash” and the timer to 15 minutes.
- Press the handle down firmly and the convection oven will start self-cleaning.
- The convection oven will stop automatically and you will hear a bell ringing sound when it finishes cleaning.
- Unplug the power cord from the wall socket and empty water from the glass bowl.
- Wipe the glass bowl with a dry cloth.
- The hot air circulation creates an automatic turbo wash action that removes baked on residue. The wire rack(s) and any other dirty elements may be left in the oven for pre-washing.

Manual cleaning

- Unplug the oven and let it cool down completely.
- When it is safe to touch, wipe any excess fat out of the bowl with a paper towel.
- Use a clean sponge or dishcloth with a little mild dishwashing detergent and warm water to wipe the bowl clean. Rinse well to remove all detergent. Wipe dry.
- Wipe the top/lid and fan housing using a damp, clean dishcloth or sponge with a little mild dishwashing detergent.
- Do not clean with steel wool pads or abrasive materials.
- Wash the wire racks in water and mild dishwashing detergent.
- Clean the metal parts using a sponge or dishcloth with mild dishwashing detergent, then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad or a pad brush. For very “burnt on” stains, use stainless steel or other metal scourers. A thick “tub” style paste cleaner is recommended with a damp sponge for stubborn stains.

WARNING:

- Never immerse the top/lid in water or any other liquid.
- Never let the fan assembly get wet.
- Never leave the top/lid on the oven after it switches off, either with food or with water in it. Doing so will eventually cause rusting of the metal parts in the lid, which is NOT covered by warranty. You are expected to keep the oven clean and dry after cooking and/or washing.

Technical Specifications

Specifications:

Model: GVACO625

Functions: Roasts, bakes, grills, dry fries and steams.

Features: Variable temperature control, tempered glass, 60 minute timer, self-clean function.

Rated parameter: AC220-240V 50Hz 1200-1400W

Made in China



**THE 'V' STANDS
FOR VALUE.**

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