



# ELBA

## **ELECTRIC OVEN**

**MODEL: EEO-G1029(BK)**

### **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.**

## **IMPORTANT SAFEGUARDS**

When using this appliance, basic safety precautions should always be followed, including the following:

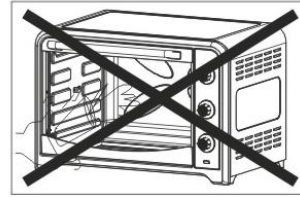
1. All safety and operating instruction should be read before operation and user manual should be retained for future reference.
2. This appliance is for household use only, do not use outdoors.
3. This appliance is not intended to be used by persons (including children) with reduced physical, sensory 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.
4. Do not operate the appliance with a damaged power cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair or mechanical adjustment.
5. Never leave the oven unattended while broiling or toasting.
6. Do not cover any parts of the oven with metal foil curtains, cloths, wall as it will cause fire easily.
7. Oversized foods or metal utensils must not be inserted into the oven as it may cause fire or the risk of electric shock.
8. Never use any accessories or parts that ELBA does not specifically recommend.
9. Do not store any items such as cardboard, plastic, paper, etc. into the inner oven other than its recommended accessories.
10. Do not let the power cord hang over edge of table or hot surface.
11. To protect against electric shock, do not immerse power cord, plug, or the product body of the appliance in water or any other liquids.
12. Extreme caution must be used when handling or disposing of hot oil or other liquids.
13. Unplug the plug from wall outlet when not in use.
14. Place the cables in a safe manner to avoid slips, trips, and falls.
15. Do not remove or lift the oven while the power cord is connected the wall outlet.
16. Do not operate the appliance with an external timer.
17. Do not carry the appliance during operation.
18. If you are not using the product, adjust the Timer and Temperature to OFF position and disconnect the power cord from the wall outlet.
19. Do not place the appliance on or near the gas or electric burner, or in a heated oven.
20. Do not attempt to open the product. Unauthorized repair of the appliance may result in an electrical shock or damage to the product and will void your warranty.
21. Recommended to pre-heat the appliance before using it.

# CAUTIONS

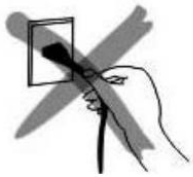
Always wear protective insulated oven gloves when inserting and removing foods from the oven.



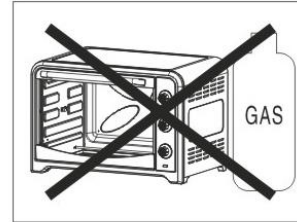
Do not apply water to the door glass right after use as it may cause the glass to break.



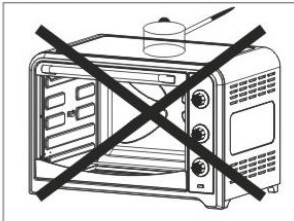
To remove the plug from the wall outlet, grasp the plug and not the power cord!



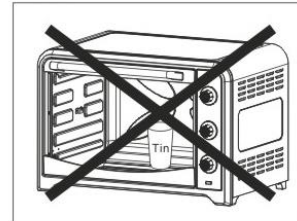
Do not place the appliance on or near the gas or electric burner, or in a heated oven.



Do not place anything on top of the oven while operating as it will cause deformation, cracking and etc.



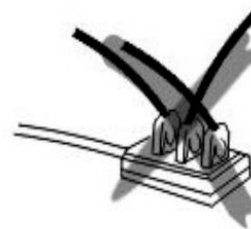
Any bottled or tinned food cannot be heated directly under the oven or tin would cause broken and scald.



Beware! While operating the appliance, the product surface will be very hot, use only the door handle or knobs. Let the oven to cool down before removing any parts of the oven for cleaning.



Insert the plug properly until it sits nicely on the socket. Do not connect multiple plugs to the same outlet!

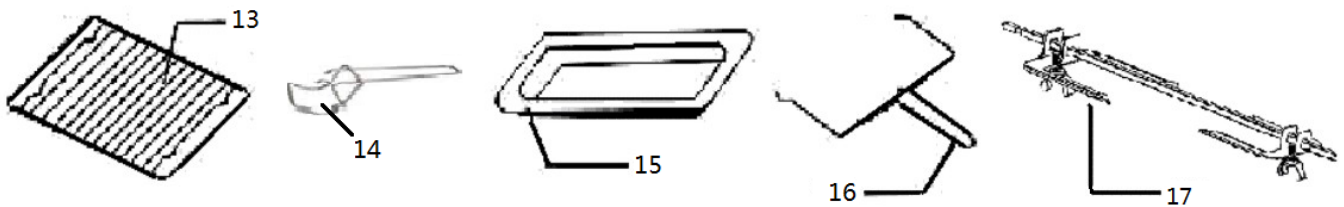
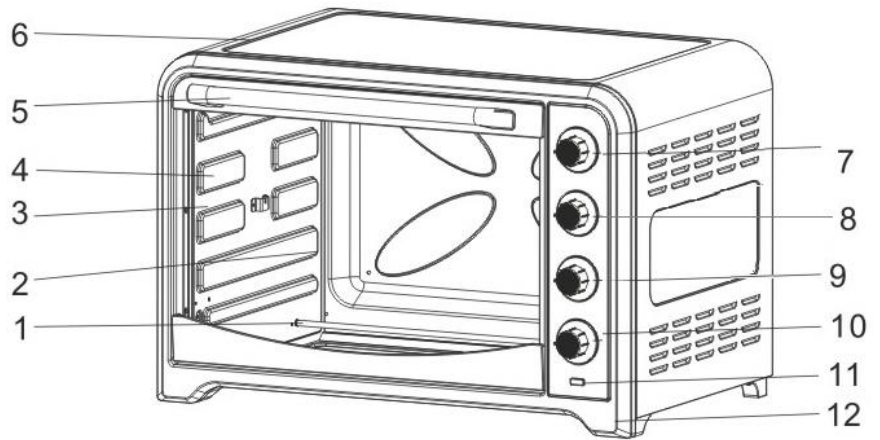


It is recommended to insert 2 sheets of aluminum foils to cover the chicken (as per following picture) placed on the baking tray in order to avoid oil splashing.



## PRODUCT DESCRIPTION






1. Heating element
2. Door glass
3. Inner oven
4. Rack support
5. Door handle
6. Product body
7. Function Selection knob
8. Temperature knob
9. Heating selection knob
10. Timer knob
11. Indicator light
12. Rubber foot



13. Wire rack
14. Tray handle
15. Baking tray
16. Rotisserie handle
17. Rotisserie forks with thumbscrews

## INSTRUCTION FOR ROTISSERIE FORK

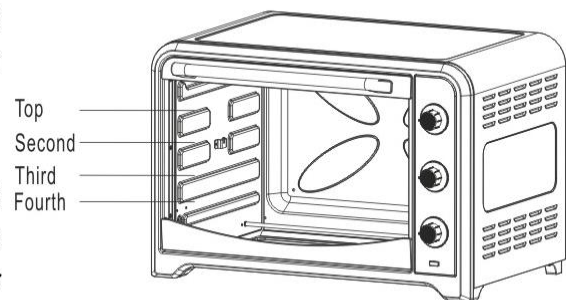
1. Clean the rotisserie handle and rotisserie forks with detergent and make them dry before using.
2. Screw out and remove the forks from the rotating bar.
3. Insert the chicken or another food in the rotating bar make sure it is stable. Then insert the forks to fix the food and screw down.
4. Adjust the position of the food to the middle of the rotating bar so that the food can be heated evenly.
5. Put the rotisserie forks on the supporter inside the oven, then set up the suitable time, function and temperature.
6. After the food is ready, wear gloves and take out the rotisserie forks by using the rotisserie handle and put the food on the baking tray.

Accessories	Foods (for reference only)	To use the tray handle
Baking tray 	1. Roast chicken wing 2. Hamburg steak 3. Gratin 4. Cake 5. Other oven-cooked foods	
Wire rack 	1. Baked potatoes 2. Dry food	
Baking tray and wire rack 	1. Broiled fish	

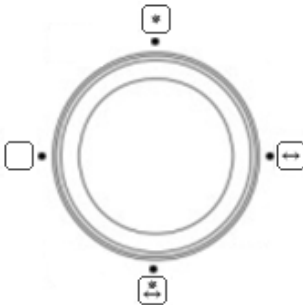
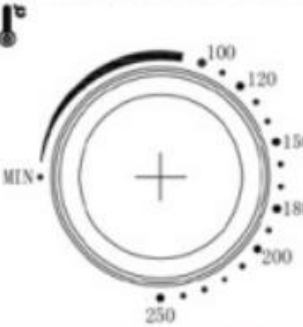
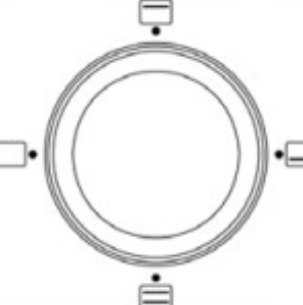
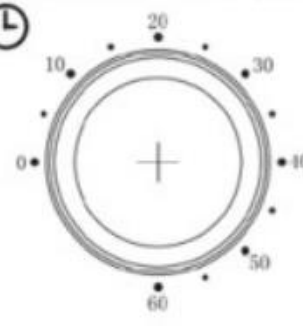
**Note:** Be careful when removing pudding or any others hot liquids from the oven after cooking.

1. There are 4 levels of rack support cater for different type of dishes you want to cook. You can adjust the cooking position by slotting the baking tray and wire rack at top, second , third or fourth rack support.

2. For example, when making macaroni gratin and you want to have the top part to be cooked the most, use the top or second rack support. For roasting a chicken, you can use the third or fourth rack support.

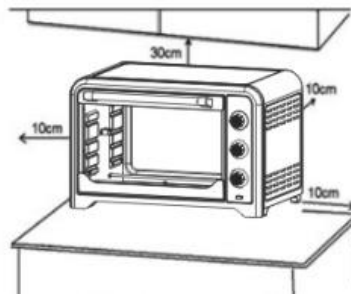


## CONTROL KNOB

<p><b>Function selection knob</b></p> 	<table border="1"> <tbody> <tr> <td data-bbox="738 212 821 280"></td> <td data-bbox="837 212 1437 280">Off</td> </tr> <tr> <td data-bbox="738 302 821 369"></td> <td data-bbox="837 302 1437 369">Convection</td> </tr> <tr> <td data-bbox="738 392 821 459"></td> <td data-bbox="837 392 1437 459">Rotisserie</td> </tr> <tr> <td data-bbox="738 481 821 548"></td> <td data-bbox="837 481 1437 548">Rotisserie + Convection</td> </tr> </tbody> </table>		Off		Convection		Rotisserie		Rotisserie + Convection
	Off								
	Convection								
	Rotisserie								
	Rotisserie + Convection								
<p><b>Temperature knob : 100- 250°C</b></p> 	<p>Set the temperature control knob that suits the foods by turning the knob clockwise.</p>								
<p><b>Heating selection knob</b></p> 	<table border="1"> <tbody> <tr> <td data-bbox="738 1003 821 1070"></td> <td data-bbox="837 1003 1437 1070">Off</td> </tr> <tr> <td data-bbox="738 1093 821 1160"></td> <td data-bbox="837 1093 1437 1160">Top heating</td> </tr> <tr> <td data-bbox="738 1182 821 1249"></td> <td data-bbox="837 1182 1437 1249">Bottom heating</td> </tr> <tr> <td data-bbox="738 1272 821 1339"></td> <td data-bbox="837 1272 1437 1339">Top + Bottom heating</td> </tr> </tbody> </table>		Off		Top heating		Bottom heating		Top + Bottom heating
	Off								
	Top heating								
	Bottom heating								
	Top + Bottom heating								
<p><b>Timer knob: 0 – 60 minutes</b></p> 	<p>Set the timer knob according to your desire cooking time.</p> <p><b>Caution: Do not open the glass door while the oven is operating!</b></p>								

## OPERATING THE APPLIANCE FOR THE FIRST TIME

1. Unpack the appliance and place it on a flat horizontal counter top. Check all the accessories whether all in good condition.



2. For correct operation, the oven must have sufficient airflow. Please follow the picture in previous page for the correct position.
3. For initial use, please clean the accessories with detergent and water. Wipe the inner oven with dry cloth.
4. Re-assemble the accessories into the inner oven and insert the plug into the wall outlet.  
**Note:** Ensure the timer knob is switched to “off” sign position.
5. Turn the temperature knob to max level- 250°C while set the timer button approximately 15 minutes to eliminate the oil that still remain in the inner oven.  
**Caution:** The body and inner oven can be very hot after preheating.
6. Do not worry about the smoke as it is normal for the first time heating. The smoke will be disappear after about 20 minutes.
7. Insert foods that need to be preheat and adjust the temperature, timer and heating type that suits the food.

## OPERATING THE APPLIANCE

1. In general, it is not necessary to preheat the oven but for better cooking result, complete step 5 (under operating the appliance for the first time) every time before storing food into the oven.

**Caution:** The body oven can be very hot after preheating.

2. Insert foods that need to be preheated and adjust the temperature, timer and heating knob that suit the foods.
3. Note: Temperature set at 100°C, the heating element will appear grey color (it is normal). When the temperature set at 200°C, the heating element will turn to red color.

**Warning:** Do not touch the heating element while operating the oven even it looks grey. At this stage, the heating elements have start to preheat and it might be very hot at the surface. Due to life cycle of the heating elements, after several usage, the heating element might not have the same color like the first time use. However, it is normal and the cooking result is still well.



## BAKING REFERENCE

\*\*When using this oven to bake or cook based on one's own recipe, the cooking result may vary from the original recipe. In this case, temperature as well as time needed to be adjusted accordingly for optimum cooking result.

Type of foods	Number	Temperature (°C)	Timer (min.)
Sandwich	2~3pcs	200	2~4
Toast	2~4pcs	250	2~6
Hamburger	2~3pcs	200	3~6
Fish	1~2 pcs	200	6~11
Ham	2~3cm	200	6~11
Sausage	3~4pcs	200~250	7~11
Cake	/	150	18~30
Steak	1~2cm	250	9~15
Chicken	Half chicken	180~200	30~40

## CLEANING AND MAINTENANCE

1. After use, power off the switch and unplug the plug from the wall outlet. Allow the appliance to cool down before cleaning.
2. Wipe the baking tray, wire rack and tray handle with absorbent paper or towel or soft cloth.  
**WARNING:** Never immerse the appliance in water or any other liquids for cleaning.
3. Store the appliance in a safe clean place.

## ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.







**ELBA**