

# LIVING&CO

## 12L CONVECTION OVEN

### 1200-1400W



## INSTRUCTION MANUAL

### LC012W

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AFTER SALES SUPPORT

☎ (NZ) 0800 422 274

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# Important Safety Instructions

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE!**

**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 any warranty information, your purchase receipt and the original 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:

- ✧ **Never operate the appliance with wet hands.**
- ✧ **Do not let cord hang over edge of table or counter, or touch hot surfaces.**
- ✧ **Do not operate when lid placed on bench**
- ✧ **Unplug from outlet when not in use and allow to cool before cleaning.**
- ✧ **Do not touch the glass bowl when in use, as they get hot and may cause injury.**
- ✧ **Do not use appliance for other than intended use.**
- ✧ **Do not immerse the lid in water or other liquids.**
- ✧ **To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.**
- ✧ **Place the oven securely in center of counter or workspace.**
- ✧ **Always unplug oven before attempting to move it.**

# Important Safety Instructions (Cont.)

- ✧ Always leave the handle in the 'up' position whenever the bowl is removed.
- ✧ This appliance is not intended for use by children.
- ✧ This appliance is not intended for use by persons 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.
- ✧ Children should be supervised to ensure that they do not play with the appliance.
- ✧ This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments
- ✧ If the supply cord or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified personnel in order to avoid a hazard.
- ✧ Never operate the appliance after it malfunctions, or if it has been damaged in any manner. Dispose of or have it repaired by qualified personnel.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# PARTS LIST



- ① Convection oven
- ② Glass bowl(12L capacity)
- ③ Low rack
- ④ High rack
- ⑤ Tong
- ⑥ Extend ring , it could be enlarged to 17Liters

# Getting Started

## Before First Use

- Carefully unpack and remove all packaging materials. We suggest you keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the carton is to be disposed of, please recycle all packaging materials where possible.
- Dispose of any plastic wrapping safely as it can be a suffocation hazard for babies and young children.
- Check the contents to ensure that all attachments and accessories are present and not broken or damaged.
- Use a clean sponge or dish cloth to wash the glass bowl. Rinse and dry thoroughly.
- Wash the low/high racks in mild dishwashing detergent and water.

**WARNING:** Never immerse the lid in any liquid.

# OPERATING INSTRUCTIONS

1. Put the steel racks into container, then put the food in. Note there is some space between the food and the oven lid.
2. Insert the oven plug according to the power specification. It is not allowed to share the same plug-set with other electrical appliances.
3. Turn the timer clockwise to your required time, then the red lamp lights up.
4. Set the temperature controller clockwise to your required temperature, then the green light turns on. The halogen starts working.
5. The green lamp can be turned off before the due time. This shows the oven has achieved the set temperature. When the oven's temperature becomes lower than what you need, the oven will automatically turn the heater on and the green lamp will also turn on to indicate heating process.

## Important

1. when the halogen oven works, the handles, which are linked to steel bar, will be expanded by heat and become loose, but it doesn't matter, they will be restored when the temperature goes back down to normal.

2. Don't put the oven lid directly on the desk after cooking, otherwise the desk will get burned. Place it on a dish, bowl or heat-resistant base.

3. The devices on the oven lid are not allowed to be washed in the water. Clean the lid with a piece of clean soft cloth in case it gets stained.

4. The oven body can be washed only after it is completely cooled off.

## Quick Reference Card

### How to Broil

- place the food directly on the wire rack (low or high rack)

# OPERATING INSTRUCTIONS(Cont.)

- For very thick cuts of meat , turn the food at the halfway point
- Like roasting, broiling time may vary depending on cut, size, amount of fat, 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-fat 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 batter and then in cooking oil, drain excess oil and cook according to chart provided.

## How to Toast

- You can get perfectly toasted bread and snack with the halogen 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.
- You can also improve stale snack food like crackers, chips and even cookies by placing them in the halogen oven for a few minutes at maximum temperature to bring back their raunchiness.

## How to Defrost

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

# CLEANING

## WARNING

Always unplug the appliance from the electrical outlet before assembling, disassembling, relocating, servicing, or cleaning it.

### Normal cleaning

- Never immerse the lid in any liquid.
- Unplug oven and let cool.
- Use a clean sponge or dish cloth to wash the glass bowl. Rinse and dry thoroughly.
- Do not clean with steel wool pads or abrasive materials.
- Wash wire racks in mild dish washing detergent and water.

### Self cleaning of the bowl

- First remove fat or rubbish.
- To self-clean the bowl, fill with hot water to 50-60mm above racks in bottom of bowl.
- Set temperature at 100 for 10-12 minutes.
- After cleaning, rinse in warm water (NOT THE LID) to remove all soap residue, wipe with a scourer or brush with a pot brush to remove any remaining dirty spots, and rinse and dry.
- Do not leave water in oven overnight.

# RECIPE SUGGESTIONS

## Lobster

**Ingredients:** Lobster 1 kg, ginger juice, salt, sugar, liquor, pepper  
 Preserve the lobster in salt for about 10-15 minutes, then put them in the halogen oven and cook 12-15 min with temperature of 140-160°C.

## Crispy chicken

### Ingredients:

Chicken, a little starch, some wine, malt sugar, honey, vinegar, warm water

1. Wash and clean the chicken with boiling water and then with cold water immediately.
2. Mix the starch, malt sugar, honey and vinegar with some water. Apply the mixture to the chicken with a brush several times. When the chicken dries, put it into the halogen oven.
3. Bake the chicken 20 min with a temperature of 150 – 200°C. Then apply the mixture again and bake 10 min in low temperature

### Reference for cooking.

Food	time	temperature
Chicken	30-40 min	180-200°C
Fish	10-15 min	130-150°C
Pork	15-20 min	180-200°C
Cake	10-12 min	140-160°C
Lobster	12-15 min	140-160°C
Shrimp	10-12 min	150-180°C
Sausage	10-13 min	120-150°C
Peanut	10-15 min	140-160°C
Roasted bread	8-10 min	120-140°C
Potato	12-15 min	180-200°C
Chicken wings	15-20 min	150-180°C
Crab	10-13 min	140-160°C
Hot dogs	5-8 min	190-210°C
BBQ Spareribs	18-20min	220-240°C

# LIVING&CO

## Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with a 1 year warranty. Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by 1 year warranty when accompanied by proof of purchase.