

*mistral*<sup>®</sup>

# 12 Litre Glass Convection Oven



**Instruction Manual**

Model: MCO1GRB

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury, these basic safety precautions should always be followed:**

## For Your Safety

***Read all instructions carefully, even if you are familiar with the appliance.***

- NEVER INSERT A KNIFE OR ANY OTHER UTENSIL INTO THE CONVECTION OVEN. This may damage the mechanism and cause a safety hazard. Contact with elements could result in electrical shock.
- Take care not to burn hands on upper elements when removing items from the Convection Oven.
- Do not touch hot surfaces.
- To protect against the risk of electric shock DO NOT IMMERSE glass lid with control unit of this appliance in water or any other liquid.
- CAUTION: The temperature of the outer surface may be high when the appliance is in operation.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp plug and pull from the power outlet. Never pull power cord. Never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug; after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the power cord hang over edge of a table or counter, or touch hot surfaces. Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow the appliance to cool before cleaning.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces should be avoided.
- Do not use the appliance for anything other than its intended use. This product is intended for household use only.
- Remove cardboard lids from food containers and replace with aluminum foil before placing in the appliance. When using aluminum foil, keep it from touching the heating elements.
- DO NOT MOVE appliance when switched on.
- Ensure the power cord does not touch the oven housing when in use.
- Dispose of packaging properly keeping plastic bags away from babies and young children.
- Do not use outdoors.
- Use only on heat resistant surfaces.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- The appliance should not be covered or operated near or underneath flammable material such as curtains or drapes or other combustible materials when in operation.
- Any container placed in this appliance must not be sealed and must have enough capacity to let liquids expand.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave the appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate in the presence of flammable or explosive materials.
- Do not use an extension power cord with this appliance.
- Store the appliance indoors in a dry location.
- Do not reach for an appliance that has fallen in water. Switch off at the power outlet and unplug immediately.
- Take care when opening the lid of the appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

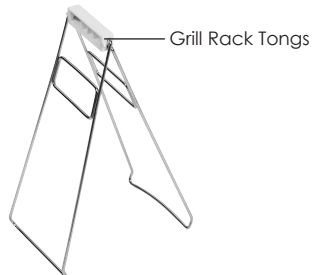
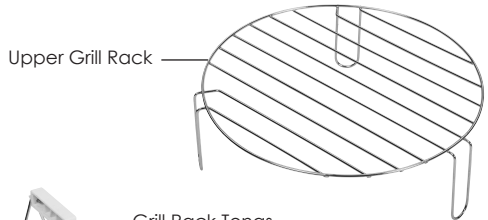
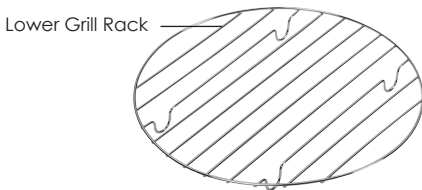
# Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

# Save These Instructions

# Features of Your 12 Litre Glass Convection Oven



# General Safety Guidelines

## Symbols in this user manual

Important notes for your safety are marked distinctively. Pay absolute attention to them to avoid accidents and damage to the appliance:

## Special Safety Precautions

### Warning: Risk of burns!

- During use, the temperature of the touchable surface may become very hot.
- Hold at the handles and wear oven mitts.
- Always put the lid on the bowl before connecting the mains plug and turning on the appliance.
- Let the appliance cool down before attaching or removing accessory parts.
- Do not carry or lift the appliance during operation; first turn off and then disconnect the mains plug. Always use both hands to carry the appliance!

### Caution:

- Do not place the appliance on or near other electrical appliances (hotplates), gas flames or in stoves.
- Make sure the mains cable does not touch any hot parts of the appliance.
- Place the appliance on a heat resistant surface!
- Keep sufficient distance (15 cm) to highly flammable objects such as furniture, curtains, etc.

**Note: A safety switch on the control unit prevents the appliance from turning on if the handle does not rest properly on the appliance.**

- Always turn off the appliance (e.g. by lifting up the handle) before disconnecting the mains plug from the socket.

## Intended use

This appliance is intended for roasting, steaming, baking, toasting, defrosting and reheating.

It is exclusively intended for these purposes.

Only use the appliance as described in this instruction manual.

Any other use is not recommended and may cause physical damage or injuries.

## User note

The convection oven is a new, inexpensive and portable appliance with all advantages of bigger convection ovens. It operates fast and saves energy.

- If you are trying a recipe for the first time with your convection oven, observe the cooking or baking process whilst looking through the lid. The cooking time of the convection oven is shorter.
- Make sure to evenly distribute the food in the oven in order to allow for a steady and maximum air circulation.
- Place the ingredients in the center of the bowl. Keep space of 2.5 cm to 3.5 cm to the glass wall.
- Use the grill racks as dual stands for the ingredients to be placed at different levels (see table of cooking guide). Avoid placing ingredients all on one level. Air must be allowed to circulate around the food, otherwise, only the outside of the food will be cooked.
- You may steam vegetables along with cooking the main dish by wrapping them in aluminum foil.

### Caution:

The Foil must be wrapped safely in order not to fly away or being sucked into the fan.

- If the cooking process finishes before the preset time has elapsed, turn the temperature control to OFF. Leave the fan on in order to keep the food crispy.
- Use the included tongs to easily remove the different attachments from the bowl.

## Unpacking the appliance

- Remove the appliance from the packaging.
- Remove any packaging material such as foils, filling material and cardboard packaging.

## Starting up

### Mains power connection

- Make sure the mains voltage in your household corresponds to the one of the appliance. Check the information on the rating plate.

### First time use

- Clean the appliance and accessories as described under "Cleaning".

## Operation

1. Choose the appropriate accessories and place them into the glass bowl.
2. Preheating is not required.
3. Fill the bowl with ingredients.
4. Cover the bowl with the lid.
5. In order to rest the handle properly, first release the safety button on the handle.

**Note: The appliance features a safety switch. If the handle does not rest properly, the electric circuit will be interrupted.**

6. Connect the mains cable to a properly installed isolated ground receptacle of 240V, 50 Hz.
7. Set the temperature control and clock timer as desired. You will find suggestions for cooking temperatures and times in the table of the cooking guide.

**Note: The thermostat keeps the desired temperature until the pre-set time has elapsed. The control lamp with its halogen bulb indicates the heating process.**

8. If it becomes necessary to open the bowl during cooking, for example to turn the food over, it is imperative to observe the following instructions:

Turn the appliance off by lifting the handle to the upright position.

Disconnect the plug from the mains. The clock time continues automatically.

Lift the lid by the handle only.

**Note: The convection oven is powered by a Halogen heating element and what may appear as a light going ON/OFF repeatedly during the cooking process, it is actually the heating element switching ON/OFF, as it is linked to the thermostat to maintain set temperature. This is perfectly normal.**

### Warning:

When opening the lid of the convection oven, be careful with escaping steam as it could cause burns if not careful.

- To continue cooking, close the bowl and connect the plug to the mains. The operation continues as soon as the handle rests properly on the appliance. Please note that the timer had been running and this could affect your cooking time.

**Note: After the pre-set time has elapsed, a beeping signal will sound indicating the end of the cooking process. The fan and the halogen lamp will automatically turn off.**

## Ending the cooking process

If you want to finish the cooking process, set the temperature control and the clock timer to OFF and disconnect the plug from the mains. The control lamps will turn off.

## Cooking guide for the Convection Oven

### Instructions for roasting

- Place the roast on the lower grill rack. Add some water, but only covering the bottom of the glass bowl.
- Turn the roast 1 or 2 times during cooking, basting it with the gravy.

### Instructions for grilling

- Use the grill racks as dual stands in order to place the ingredients at different levels.
- Turn thick meat pieces after half of the cooking time has elapsed.

## Instructions for steaming

Fill the bottom of the bowl with some water and tasty herbs and spices for steaming vegetables or fish.

## Instructions for baking

- You may place any heat resistant baking pan onto the lower grill rack. Because of the air circulation the diameter should be of maximum 26 cm.
- If you want to bake a very juicy cake without a crust, attach aluminum foil over the baking pan. Remove the foil shortly before the cake is done, so the top of the cake may slightly dry up.
- Cakes and other cookies are baked a little bit faster than in other common ovens.
- Place frozen pizza directly on the upper grill rack.

## Instructions for toasting

- You may toast bread and snacks without preheating the oven.
- Place the bakery products on one of the grill racks.
- Slightly moisten bread rolls that are from the previous day. This way they will crisp up nicely.
- You may also warm up older snacks such as crackers, chips or cookies. Bake them at maximum heat for a few minutes only, so they will become crispy again.

## Instructions for defrosting

- The convection oven provides for a more evenly defrosting process than a microwave.
- Set the temperature control to DEFROST. Check the food every 5 to 10 minutes.
- In order to cook frozen food, lower the specified temperature by 20°C. The cooking time in the convection oven is also 30 - 50 % shorter (e.g. 10 to 15 minutes instead of 20 minutes).

## Instructions for reheating

Use lower temperatures when reheating in order not to burn your food. Check the food every 5 to 10 minutes.

# Cooking Table

**Note: These time specifications are for reference only and may vary depending on the circumstances.**

Food	Position in the bowl	Temperature in °C	Cooking time in minutes
Poultry			
Chicken (whole)	Lower grill rack	200	35 - 40
Chicken Parts	Upper grill rack	200	15 - 20
Turkey	Lower grill rack	200	60 - 90
Duck	Lower grill rack	200	50 - 60

Hint: Brush with oil after flavoring

Meat/ sausages			
Roast beef (1.5 kg), medium done	Lower grill rack	175	45 - 50
Steaks, medium done	Lower grill rack	250	8 - 10
Sausages, roasted	Lower grill rack	200	10

Hint: When using both grill racks, change the food after half of the cooking time has elapsed if the upper food gets crispy faster.

Cakes			
One layer	Lower grill rack	175	15 - 20
Covered cake with filling	Lower grill rack	175	30 - 35
Loaf pan	Lower grill rack	175	35 - 40

Pastry			
Pie (without filling)	Upper grill rack	200	10 - 12
Pie (with filling)	Lower grill rack	175	25 - 30
Muffins	Lower grill rack	175	15 - 18
Meringue	Lower grill rack	175	5 - 8
Cookies	Lower grill rack	190	12 - 15

Yeast bread			
Loaf	Lower grill rack	175	15 - 20
Bread rolls	Lower grill rack	175	15 - 20
Bread rolls, crisped up	Lower grill rack	100	5 - 10
Corn bread	Lower grill rack	175	10 - 20
Frozen pizza	Upper grill rack	200	10

Fish			
Fish	Upper grill rack	200	7 - 10
Sea shells, steamed	Lower grill rack	160	3 - 5

## Cleaning

### Warning:

- Always disconnect the mains plug before cleaning.
- Wait until the appliance has cooled down.
- Do not immerse the lid into water for cleaning.
- Protect the halogen lamp from water.
- Water must not enter the control unit.
- Do not use wire brushes or other abrasive objects.

### Lid

Use a wet cloth to remove splashes and remains from the lid. Use a mild detergent in case of heavy staining.

Dry lid thoroughly. This item is not dishwasher safe.

Glass bowl, grill racks, tongs and expander ring

- Clean these parts by hand in warm water with a mild detergent.
- Rinse under clean water to remove soap residue; dry thoroughly.

Warning: Do not pour cold water into the glass bowl when the bowl is hot. Glass bowl must be cool before cleaning.



# Troubleshooting

Problem	Possible cause	Solution
Appliance does not function.	Appliance is not connected to the mains. Appliance is defective.	Check the proper position of the lid. Check another wall socket. Please contact warranty centre 1300 373 199.
A whole piece of food is cooked unevenly.	Air circulation is not even.	Place the food in the centre of the bowl leaving space between the glass bowl.  Do not stack food on one level. Use the racks as dual stands.
The food is burnt on top but not yet cooked.	The food is too close to the grill.	Place the food on the lower grill rack or temporarily cover the food with aluminium foil.

## Specifications of product

Power : 220-240V~ 50Hz,1200-1400W

Capacity : 12L

**NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.**

# Notes

# Notes

**G | S | M**

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**GSM International Ltd.**

GSM International Ltd has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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