

USER MANUAL

CONVECTION OVEN MODEL:SICO34H



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SINGER®
TECHNOLOGIES
AT HOME WORLDWIDE

BIG HOTPLATE(big wattage)

Operation:

- Place food to be cooked on the hot plate
- Turn on the second knob to use big hotplate.
- Turn the second knob switch to "1,2,3,4,5" position to adjust big hotplate temperature from lower to higher, and the hotplate can working.(1600W)
- When cookie is over, turn the selector to "OFF".

Care & Cleaning

Warning: Be sure to unplug the oven and allow it to cool before cleaning.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.**

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.

LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

IMPORTANT SAFETY INSTRUCTIONS

When using your *Electric Oven With Double Hotplates /Rotisserie /Convection/Inner Lamp*, basic safety precautions should always be observed, including the following:

1. **Read all instructions before use.**
2. **Note – Surfaces of the oven are likely to get hot during use. Be especially careful of the glass door.**
3. **Do not touch hot surfaces. Always use handles or knobs.**
4. The temperature of accessible surfaces may be high when the appliance is operating.
5. This 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.

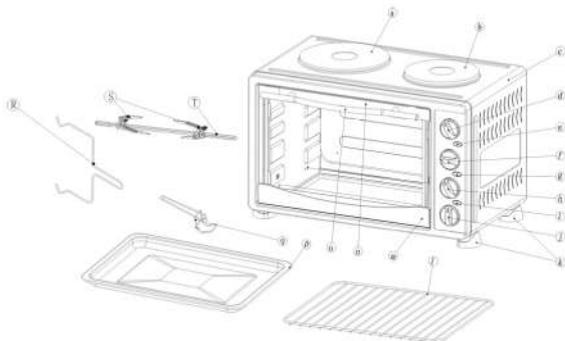
Children should be supervised to ensure that they do not play with the appliance.
6. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
7. **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
8. **Do not** operate appliance with a damaged cord or plug. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury. The oven is not intended to be used with an external timer or separate remote control system.
10. **Do not** place on or near a hot gas or electric burner.
11. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
12. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
13. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
14. **Do not** cover any part of the oven with metal foil. This may cause the oven to overheat.
15. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
16. **Do not** clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric risk.
18. A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
19. Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
20. Be sure that nothing touches the top or bottom elements of the oven.
21. **Do not** place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
22. **Do not** store any materials other than manufacturer's recommended accessories in this oven when not in use.
23. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
24. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
25. **Do not** use outdoors.
26. **Do not** use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only

Getting To Know Your Electric Oven With Double Hotplates

MAIN COMPONENT:



a: Left Hotplate(Big)

c: Front Panel

e: Oven Indicator Light

g: Big Hotplate Indicator Light

i: Small Hotplate Indicator Light

k: Oven Foot

m: Lower Door Frame

o: S/S Door Handle

q: Tray Handle

s: Rotisserie Fork

b: Right Hotplate(small)

d: Oven Temperature Control Knob

f: Big Hotplate Control Knob

h: Small Hotplate Control Knob

j: Function Control Knob

l: Wire Rack

n: Upper Door Frame

p: Baking Tray

r: Rotisserie Handle

t: Rotisserie Skewer

Technical Specifications

Voltage: 220V.-240V.A.C., 50Hz.

Power: Oven is 1500 Watts, double hotplates are 1000+600=1600 Watts.

Read all the sections of this booklet and follow all the instructions carefully.

Baking

Please note that the BAKE function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250 °C.

Operation

- Set the temperature Control Knob to 250°C.
- Turn function control to BAKE. Then Preheat the oven.
- Place the wire rack on the lowest or middle rack support guide.
- Place food on the wire rack and slide into the rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Set temperature control to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time control to "ON".
- It is advisable to leave the door slightly ajar
- Turn food over midway through the prescribed cooking time.
- When BAKE is complete, turn the time control to "OFF".

Positioning of the Wire Racks

Cookies – Use bottom and middle Support Guides.

Layer Cakes – Use bottom Support Guide only (bake one at a time).

Pies – Use bottom and middle Support Guides.

How to use your Hotplate

Before using your cooker.

Before using your cooker for the first time, be sure to:

1. Read all of the instruction included in the manual.
2. Make sure that the cooker is unplugged and the function control is in the "OFF" position.
3. Thoroughly dry all accessories and re-assemble in cooker, plug cooker into outlet and you are ready to use your new cooker.



CAUTION: Oven and double hotplates must work separately because of local limited power

SMALL HOTPLATE(small wattage)

Operation:

- Place food to be cooked on the hot plate.
- Turn on the third knob to use small hotplate.
- Turn the third knob switch to "1,2,3,4,5" position to adjust small hotplate temperature from lower to higher, and the hotplate can working.(600W)
- When cookie is complete, turn the selector to "OFF".

- It is advisable to leave the door slightly ajar
- Turn food over midway through the prescribed cooking time.
- When broiling is complete, turn the time control to "OFF".

Broiling Guide

Cooking results may vary. Adjust these times to your individual requirements. Also, check often during broiling to avoid overcooking.

MEAT	OVEN TEMP	COOKING TIME
RIB STEAK	220°C	25-30 min
T-BONE STEAK	220°C	25-30 min
HAMBURGER	220°C	25-28 min
PORK CHOPS	220°C	40-45 min
LAMB CHOPS	220°C	30-40 min
CHICKEN LEGS	220°C	30-35 min
FISH FILETS	180°C	20-25 min
SALMON STEAKS	180°C	20-25 min

Note: All broiling times are based on meats at refrigerator temperature . Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Toasting

Please note that the TOAST function uses all the heating elements. Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the bake rack in the center of the oven.

Operation

- Set the Temperature Control Knob to 250°C.
- Turn the function control knob to TOAST.
- Place food to be toasted on the wire rack.
- Ensure Crumb tray is in place.
- Turn the time control knob to "ON".
- Bell will ring to signal the end of the toast cycle.

Note: Wire Rack should be positioned in the middle of the oven with the indentations pointing down.

Before using your Electric Oven With Double Hotplates

- ▲ Before using your electric oven with double hotplates with rotisserie & convection for the first time, be sure to:
1. Read all of the instruction included in this manual.
 2. Make sure that the oven is unplugged.
 3. Wash all the accessories in hot, soapy water or in the dishwasher.
 4. Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new toaster oven.
 5. After re-assembling your oven, we recommend that you run it at the highest temperature (250°C) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

Using your Electric Oven With Double Hotplates

About Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features (broil, bake and toast). Convection cooking provides faster cooking in many cases than regular radiant types toaster oven. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavor. It produces more even temperature all around the food by air movement, so that food cooks/bakes/broils evenly versus the normal ovens hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and helps keep the kitchen cooler. Convection air is superheated and it circulates around the food so it cooks food significantly faster than conventional ovens.

Using your electric oven with double hotplates with rotisserie and convection and inner lamp

CAUTION: Oven and double hotplates must work separately because of local limited power



Please familiarize yourself with the following oven functions and accessories prior to first use:

- **1st Knob: Oven Temperature Control:** choose the desired temperature from 100°C to 250°C for only oven.
- **2nd Knob: Big Hotplate Temperature Control:** choose "1,2,3,4,5" position to adjust big hotplate temperature from lower to higher
- **3rd Knob: Small Hotplate Temperature Control:** choose "1,2,3,4,5" position to adjust small hotplate temperature from lower to higher
- **4th Knob: Function Control:** This oven is equipped with five positions for a variety of cooking needs:

◇ **Five stages switch heating selector: Double Hotplates/Off/ Upper Heating & Rotisserie & Convection /Convection & Lower Heating/ Upper Heating & Rotisserie & Convection & Lower Heating**

Broil: For broiling fish, steak, poultry, pork chops, etc.

Rotisserie: For roast or chicken, etc.

Toast: For bread, muffins, frozen waffles, pizza, etc.

Bake: For cakes, pies, cookies, poultry, beef, pork, etc.

- **Power "ON" neon light:** It's illuminated whenever the oven is turned on.
- **Inner Lamp:** It's illuminated whenever the oven is turned on or controlled by button switch.
- **Bake Tray:** For use in broiling and roasting meat, poultry, fish and various other foods. Also to be used when

using the rotisserie handle to catch the drippings.

- **Tray Handle:** Allows you to pick up the wire rack, and bake tray when they are hot.

WARNING: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.



CAUTION: Always use extreme care when removing bake tray, wire rack or a any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

ROTISSERIE COOKING

We recommend that you do not cook a roast larger than 4-5 lbs. on the rotisserie skewer. Chicken should be bound in a string to prevent the chicken legs or wings from unraveling during roasting and so that rotisserie assemble will rotate smoothly. For best results we recommend that you preheat the oven for **15 minutes** on **250°C**.

Operation

- Set the temperature control to 250°C.
- Insert the meat or poultry that you are going to cook onto the rotisserie skewer making sure that the meat or poultry is secured tightly onto the skewer with the skewer clamps and thumbscrews. Make sure that the meat or poultry is centered onto the skewer.
- Insert the pointed end of the rotisserie skewer into the drive socket located on the right hand side of the oven wall. Make sure that the square end of the rotisserie skewer rests on the rotisserie skewer support located on the left hand side of the oven wall.
- Slide the bake tray onto the lowest position to catch the food drippings.
- Turn function control to rotisserie.
- Turn the time control to the "ON" position.
- When the cooking is completed, turn the time control knob to the "OFF" position.
- Remove the rotisserie skewer from the oven by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie skewer, lift the left side of the rotisserie skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove the roast from the oven.
- Take the meat or poultry off the rotisserie skewer and place on a cutting board or platter.

Rotisserie Guide

Cooking results may vary. Adjust these times to your individual requirements

MEAT	OVEN TEMP	TIME PERLB.
BEEF ROAST	180°C	30-35min
PORK ROAST	180°C	45-50min
HAM	180°C	45-50min
CHICKEN	180°C	25-30min
TURKEY	180°C	25-30min

Note: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

Roasting In Your Oven

Roast your favorite cut of meat to perfection. The oven can cook up to an 8-lb chicken or turkey and up to a 6-lb roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for **15 minutes** on **250°C**. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic cardboard, paper or anything similar in the oven.

Operation

- Place the wire rack in the oven at the lowest position.
- Place food to be cooked in any roasting pan. If you wish to use the bake tray (broil/drip pan), then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
- Set the temperature control knob to the desired temperature.
- Turn the time control to the "ON" position.
- To check or remove roast, use the tray handle provided to help you slide the roast in and out.
- When cooking is complete, turn the time control knob to the "OFF" position.

Roasting Guide

Cooking results may vary. Adjust these times to your individual requirements

MEAT	OVEN TEMP	TIME PERLB.
BEEF ROAST	180°C	25-30min
PORK ROAST	180°C	40-45min
HAM	180°C	35-40min
CHICKEN	200°C	20-25min
TURKEY	200°C	20-25min

Note: All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

BROIL

For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

Operation

- Set the temperature Control Knob to 250°C.
- Turn function control to BROIL and Preheat the oven.
- Place the wire rack on the bake tray.
- Place food on the wire rack and slide into the top rack.
- Food should be placed as close as possible to the top heating element without touching it.
- Set temperature control to appropriate temperature.
- Brush food with sauces or oil, as desired.
- Turn time control to "ON".