

# Halogen Oven

Thank you for shopping with Oypla. This instruction manual outlines the safety, cleaning, and operating instructions for your halogen oven, and helps give you an idea on the cooking times on some common dishes.

If you seek further assistance, please contact [cservice@oypla.com](mailto:cservice@oypla.com), where our customer service team will be happy to assist.

OYPLA™

HOME

THANK YOU FOR YOUR ORDER



Oypla.com LLP  
WWW.OYPLA.COM  
Model Code: 3151/3353



\*COLOUR MAY VARY DEPENDING ON MODEL

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# Safety Instructions


Please read all safety instructions and warnings thoroughly, and ensure you are aware of the risks that can occur whilst operating your halogen oven, before usage.


While every attempt is made to ensure the highest degree of protection in all equipment, we cannot guarantee freedom from injury. The user assumes all risk of injury due to use. All merchandise is sold on this condition, which no representative of the company can waive or change.


Please read the below thoroughly.


- Never exceed the maximum load capacity of 12 litres. Doing so may result in product failure and/or personal injury.
- Never leave the convection oven unattended whilst in use, even only for a short while.
- Be aware that improper installation may result in the risk of a fire, electrical shock and/or injury to persons.
- The manufacturer is not responsible for any eventual damages caused by improper or faulty use.
- Before turning on the appliance, ensure the electrical voltage and frequencies of the circuit correspond to those indicated on the appliance.
- To protect against the risk of electrical shock, do not immerse the appliance, cord, plug, or any other part of the appliance in water or any other liquid.
- Do not use an extension cord/reel unless completely necessary with this appliance. If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this appliance.
- Do not let the cord hang over the edge of any table or surface it is being used on.
- Do not allow the cord to become hot.
- Do not bend or damage the power cord. Always check the power cord for damage before plugging the appliance into the mains socket. Do not use the appliance if the power cord or insulation is damaged.
- Do not discard of any of the packaging until you have checked that you have all of the parts necessary.
- Never operate the appliance if you have wet or damp hands.
- When the convection oven is in use, the handles, which are linked to a steel bar, may expand due to heat and become loose. They will return to normal after use once cooled down.
- Do not place the oven lid directly on a table after cooking – ensure that it is placed on a heat resistant surface.
- If the appliance is damaged or defective, please contact [cservice@oypla.com](mailto:cservice@oypla.com)


## Additional Warnings


 Maximum capacity 12 litres. Do not exceed this amount.

 Risk of electrical shock! Do not operate with wet hands.

 Risk of electrical shock! Do not immerse any parts of this product in any liquids.

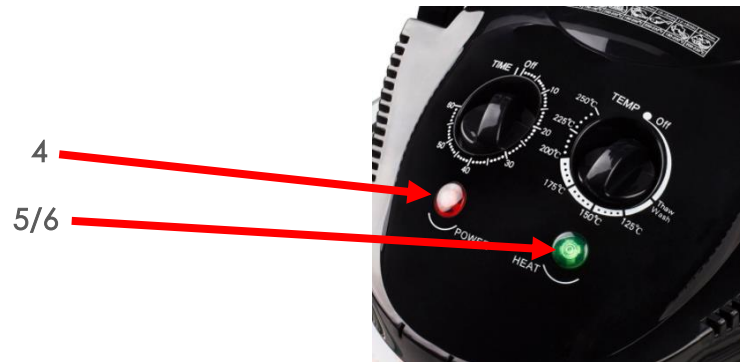
 Product will become hot! Do not touch outer shell whilst in use. Allow product to cool before touching.

 The instructions given in this manual in regards to cooking times are guidelines only. Ensure all food is completely cooked before eating.

 Failure to comply with the instructions given in this booklet leaves a risk of personal injury.

# Basic Operation

1. Insert the steel racks into the container.
2. Insert the food that you wish to cook. Ensure to leave some space between the food and the oven lid.
3. Insert the oven plug into the mains socket (in accordance with the rating label).
4. Turn the timer clockwise to your required time. The red light will turn on.
5. Turn the temperature controller clockwise to your required temperature. The green light turns on, to indicate that the oven is in use.
6. When the green light switches off, this indicates that the oven has reached its desired temperature. If the temperature drops below this, the light will switch back on as the heating process begins again.



# Cooking Suggestions

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## 1 Grilling

- Place the food directly onto the wire rack (low or high rack).
- For very thick cuts of meat, turn the food at the half way point.
- Similarly to roasting, grilling time may vary depending on cut, size, amount of fat, etc.

## 2 Steaming

- You can steam vegetables at the same time you cook your main dish, by placing the vegetables in an aluminium 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 some savoury herbs and/or spices to steam fish or vegetables.

## 3 Frying

- You can achieve the effect of deep-fat French fries without all of the oil, by dipping potato strips into 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 cooking guide.

## 4 Toasting

- You can achieve perfectly toasted and snacks with the convection oven, without preheating. Simply place the food directly onto the wire rack and watch it toast. It will be crisp on the outside and soft in the middle.
- You can also improve stale snack foods like crackers, chips and even cookies by placing them in the convection oven for a few minutes at maximum temperature to bring back their crunchiness.

## 5 Defrosting

- You can use the convection oven to defrost frozen foods more evenly than a microwave is capable to. Simply set the temperature to 100 degrees Celsius, and check the food every 5-10 minutes.

# General Cooking Guidelines

Remember to distribute food evenly to ensure an even flow of air all around the food, providing a more even cook.

The first time you try a recipe, check the cooking process through the tempered bowl, as the cooking time of the oven is short.

With it being practical to place food directly on the wire rack, you may want to spray it with a non-stick spray, to avoid sticking.

The convection oven is self-cleaning. Simply put 2" of water in the bottom, and set temperature to 100 degrees Celsius for 10-12 minutes.

FOOD	TIME	TEMP
Chicken	30-40 min	180-200° C
Fish	10-15 min	130-150° 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 Spare Ribs	18-20 min	220-240° C

## **IMPORTANT**

Please note that the above table is a guideline only. Ensure all food is fully cooked before eating.

# Cleaning Guidelines

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As mentioned in the General Cooking Guidelines section, the convection oven is self-cleaning. Simply put 2" of water in the bottom, and set temperature to 100 degrees Celsius for 10-12 minutes.

However, for a very dirty oven, add some detergent to the water, and wipe away stains if necessary.

1. Ensure the oven has cooled completely before attempting to clean it.
2. Always unplug the oven from the socket before attempting to clean it.
3. Only use hot, soapy water. Do not use harsh cleaning chemicals or abrasive substances, as these may damage the oven.
4. Do not clean the product near any electrical sockets or plugged-in appliances.
5. When cleaning, never immerse any electrical parts, such as the lid and cord, in water or any other liquid.
6. If the lid does need cleaning, only use a mildly damp cloth. Do not allow any water or soap to run into the electrical parts of the oven. If this happens, ensure all parts are completely dry before attempting to use your oven again.

# Thank You!

Thank you for purchasing an official Oypla branded product. If you require any further assistance with your product, please contact our dedicated customer services department by emailing [cservice@oypla.com](mailto:cservice@oypla.com), or phoning 020 3600 22 55.



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## HAVE A QUESTION ABOUT YOUR PURCHASE?

Our dedicated customer services team are happy to help. Contact them via:

**Telephone:** 020 3600 22 55  
**Email:** [cservice@oypla.com](mailto:cservice@oypla.com)  
**Live Chat:** [WWW.OYPLA.COM](http://WWW.OYPLA.COM)

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If you see a recycling logo on the packaging of your product, such as the below examples, that piece of packaging is recyclable. If there is not a recycling logo, please check with your local authorities before recycling.



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## ENVIRONMENTAL PROTECTION

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