

andrew James

12L Premium Halogen Oven



Please read the manual fully before using the appliance and keep the manual safe for future reference.

Safety Instructions

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is

damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.

- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or

animals or be tripped over.

- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Appliance specific safety advice

- Only use the appliance indoors.
- Place the appliance on a level, sturdy and heat resistant surface.
- Do not move the appliance when in use.
- Do not place the appliance close to other objects when it is in use.
- Only use the handle to lift the lid.
- Position the mains cable so

that it does not come into contact with hot surfaces or objects.

- Do not use the appliance in the oven, on a stove top or near a gas source.
- Always leave the top in the “up” position whenever the bowl is removed.

Positioning the appliance

- Do not place the appliance in the immediate vicinity of a naked flame or a heat source such as hot plates, oven etc.
- Protect the appliance from spray and drops of water.

Damage to the appliance

- If the appliance is defective, do not attempt to carry out repairs yourself. In the event of damage, contact customer services.
- If water gets into the appliance or if it is damaged in any other way, it will need to be checked by a qualified electrician or service agent.
- Always lift the halogen oven lid by the handle located on the front of the control panel.
- Do not allow the lid to get

wet. Do not immerse the appliance in water or any other liquid for any reason.

Warning!



All surfaces of the halogen oven will get very hot during the cooking process, avoid touching these surfaces before the oven cools as this may cause an injury.

Do not touch any part of the oven other than the handles until it has cooled down. After the glass bowl has cooled down, hold the bowl with a dry cloth or a suitable oven glove to avoid the risk of burning.

Please note: The stainless steel extender ring comes packaged around the glass bowl. To use it, lift the bowl out of the ring, and place the ring on top of the glass bowl.

The halogen oven head can be raised as outlined in the instructions

Components Diagram and accessories



1. Base with plastic handles for glass oven dish

2. Glass oven dish

3. Lid with time and temperature dials built-in heating element and mains cable

4. High food grill

5. Tongs

6. Low food grill

7. Baking tray

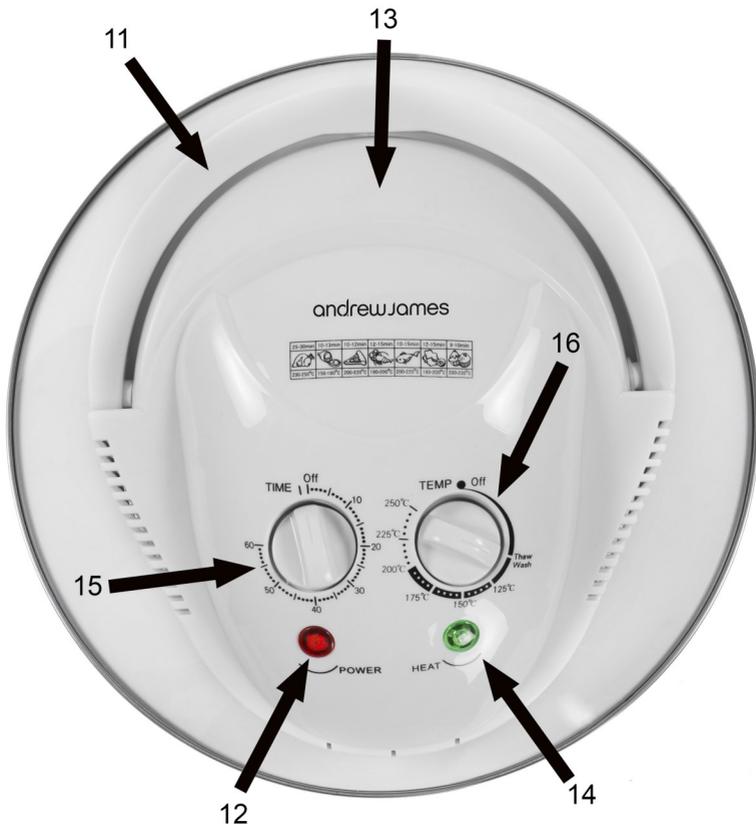
8. Lid holder

9. Extender ring

10. Steam tray

Rice dish– **Sold Separately**

Controls Diagram



11. Handle
12. Operation light
13. Safety switch
14. Heat control light
15. Time-setting dial
16. Temperature control dial

Before first time use

Before using the appliance for the first time please ensure that:

- The appliance is unpacked and checked for damage during transit.
- The appliance and all the accessories are cleaned before use.
- The unit is standing on a sturdy, level and heat resistant surface.
- The mains cable cannot come into contact with hot surfaces or objects
- The glass oven dish (2) is correctly positioned in the base (1).
- The correct food grid (4/6) is inserted.
- Please ensure you only use fire-resistant cookware (e.g. made of glass, ceramic or metal).

Unpacking the appliance

- Unpack the appliance and accessories. Check all components are present and inspect them for any damage that may have occurred during transit.
- If you do find any damage which has occurred during transit, contact Customer Services.

Cleaning the appliance before first time use

- There is a risk to health if the appliance is not cleaned. Clean the appliance components thoroughly .

- Appliance components may be contaminated with production residues.
- Improper cleaning may damage the appliance.
- Base (1) lid (3) high food grill (4) low food grill (6) baking tray (7) extender ring (9) and steam tray (10) are unsuitable for dishwasher cleaning.
- Base (1) and accessories (4/6/7/9/10) should be thoroughly cleaned with mild detergent and warm water.
- Leave all the appliance components to dry out thoroughly.

Assembling the appliance

1. Place the base (1) on a flat, sturdy and heat resistant surface.
2. Place the glass oven dish (2) in the base.
3. Insert the food grids (4/6) into the glass oven dish. If necessary, insert the food grids with the handle (5).
4. Carefully place the lid (3) on the glass oven dish.

Using the appliance

Risk of fire from hot surfaces! The appliance gets very hot during operation wear oven gloves when handling the appliance.

- The appliance features a safety switch (13). The appliance can only be switched on when the handle is clipped down. As soon as the handle is raised, the appliance switches off.
- Use the temperature-control dial (16) to switch the appliance on or off and adjust the temperature. When the heating element in the lid (3) is heating up, the heat control light comes on (14).
- You can use the time-setting dial (15) to select the cooking time. When the appliance is on, the operation light (12) remains lit.

Setting the cooking time

- Turn the time-setting (15) clockwise only.
- The time-setting dials mechanism can be damaged if it is turned in an anti-clockwise direction
- A cooking time of between 0 and 60 minutes can be set using the time setting dial (15).
- Turn the time (15) clockwise to the desired time. At the end of the set time, an audible signal sounds and the appliance switches itself off.

Setting the temperature

A cooking temperature of between 0°C and 250°C can be set using the

temperature-setting dial (16).

1. Turn the temperature-control dial (16) to the selected temperature. The heating element heats up until the selected temperature is reached, at which point the heating element switches off automatically. If the temperature decreases in the appliance, the heating element switches back on again.

Please be aware that the time setting dial (15), heat setting dial (16) must be turned on and the handle (11) must be down for the halogen oven to operate.

The bulb will switch off when it reaches the required temperature, and will switch back on again when it needs to heat the Halogen Oven up.

Setting the defrost function

The appliance features a defrost function. The defrost function is set using the temperature-control dial (16).

1. Turn the temperature control dial to the thaw setting.
2. Set the desired time.

Recipes

Chips

Potatoes

Olive oil

Seasoning

1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the Halogen Oven at 200°C.
 2. Peel and cut the chips to the required thickness. Drizzle in olive oil and mix until all coated. Season to taste.
 3. Place an even layer of chips onto the airfryer and set the time to 30 minutes.
 4. Turn chips halfway through cooking for even colour.
- Soft vegetables should be cooked for around 15-20 minutes.
 - Hard vegetables should be cooked for around 30 minutes.
 - Potatoes with a skin on should be pierced with a fork and placed in the oven for 35-40 minutes.

Bake Pizza

1. Turn the time dial and preheat the oven at the temperature recommended on the pizza packaging.
2. Place the pizza on the steamer tray, onto the low rack in the Halogen Oven bowl.
3. Turn the timer dial and cook the pizza for 15 minutes, until golden and crispy.
4. Remove from the oven and serve.

Please note: The time and temperature may need to be adjusted according to the size and topping of the pizza.

Crumpets and Toasting Muffins

Method

1. Prepare crumpets/toasting muffins as required.
2. Place the crumpets/toasting muffins on the high rack.
3. Turn the temperature dial to 250°C.

Root vegetables

1. Cut the root vegetables (e.g. parsnips, carrots & turnip) into chunks.
2. Take a piece of tin foil large enough to hold the vegetables.
3. Place the vegetables in the middle of the tin foil and fold the sides of the tin foil up creating a parcel.
4. Add 2 tablespoons of water to the vegetables before sealing the tin foil parcel.
5. Place the parcel of vegetables onto the steamer tray on a low rack in the halogen bowl, replace the lid and place the handle down. Set the temperature to 250°C for 26 minutes.
6. Before removing parcels from the Halogen Oven, test with a knife to ensure they are cooked as required.

Tips for steaming vegetables

4. Turn the time dial to 5 minutes.
5. After 3 minutes, turn the crumpets/ toasting muffins over.
6. Cook for a further 2 minutes.
7. Remove and serve.

The following attachments can also be purchased separately from our website:

www.andrewjamesworldwide.com

Airfryer Attachment

Breakfast Rack

Cake/Rice Dish

Airfryer Attachment Recipes

Roasted Vegetables

Ingredients

- 2 Sweet potatoes
- 1 red pepper
- 1 yellow pepper
- 1 red onion
- Olive oil
- Mixed herbs

Method

1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the Halogen Oven at 180°C.
2. Peel the sweet potatoes and cut into chunks. Coat in a drizzle of olive oil and sprinkle with mixed, dried herbs.

3. Lie the sweet potato chunks on the airfryer mesh evenly, in one layer.
4. Cook the sweet potato for 13 minutes.
5. Prepare the peppers and onion. Drizzle in oil and sprinkle with mixed herbs.
6. Lie the peppers and onion on the airfryer mesh evenly, in one layer.
7. Cook all of the vegetables together for a further 15 minutes.
8. Once cooked, remove from oven and serve.

Sticky Honey Chicken Wings

Ingredients

- 12 chicken wings
- 3 tbsp. honey
- 3 cloves of garlic
- 25ml soy sauce
- 50g brown sugar
- 3 tbsp. cornflour
- Sesame seeds

Method

1. Place the airfryer attachment in the rim of the Halogen Oven bowl.
2. Half the chicken wings at the joint.
3. Crush the garlic .

4. Add honey, soy sauce, brown sugar and cornflour to the garlic and mix until all ingredients are combined.
 5. Place the marinade mixture into a large bowl. Add the chicken wings and move the chicken around in the bowl until the chicken is completely coated.
 6. Leave the chicken in the marinade for 15 minutes.
 7. Preheat the Halogen Oven to 180°C. for 3 minutes.
 8. Once marinated, place the chicken onto the airfryer attachment and replace the lid.
 9. Cook for 15 minutes turning occasionally for even coverage.
1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the oven to 190°C.
 2. Quarter and core the apples and thinly slice. Finely chop the apricots and crush the garlic.
 3. For the stuffing, put the breadcrumbs into a small bowl and stir in the seasoning apple juice, apricots and garlic.
 4. Cut a wide pocket in the side of each pork chop and push some stuffing into the cavity.
 5. Put the chops on the airfryer, drizzling with a little oil. Cook for 10-12 minutes then turn over cooking for a further 10 minutes until the meat is cooked through.

Pork chops with Apricot Stuffing

Ingredients

- 2 red eating apples
- 3 ready to eat dried apricots
- 1 clove of garlic
- 2 tbsp. fresh breadcrumbs
- 2 tbsp. apple juice
- Salt and pepper
- 2 pork chops, on the bone
- Olive oil

Method

Cake/Rice Dish Attachment

Vanilla sponge cake

- 125g caster sugar
 - 125g butter or baking margarine
 - 125g self raising flour
 - 2 eggs
 - 1 tsp vanilla extract
1. Cream together the butter and the sugar until light and fluffy.
 2. Add two eggs and vanilla extract, mixing well.
 3. Sieve flour into the bowl and mix

well, until all ingredients are combined.

4. Place the low rack into the Halogen Oven and preheat to 180°C for 3 minutes.
5. Grease the cake/rice tin with butter/margarine.
6. Pour the cake mixture into the tin and place the tin into the Halogen Oven.
7. Cook for 16 mins, until the cake bounces back when pressed.
8. Remove from the oven and cool before serving.

Cupcakes

Ingredients

100g self raising flour

100g butter/baking margarine

100g sugar

2 eggs

1 tsp vanilla extract

Method

1. Cream together the butter and the sugar until light and fluffy.
2. Add two eggs and vanilla extract, mixing well.
3. Sieve flour into the bowl and mix well, until all ingredients are combined.
4. Spoon mixture into silicone cupcake

moulds and place onto the low rack inside the Halogen Oven.

5. Select the TEMPERATURE—190°C and the TIME - 11 minutes. Cook until the cakes bounce back when touched. Remove from oven and cool.

Rice

1. Preheat the halogen oven on 250°C.
2. Measure 1 cup of basmati rice. Wash the rice in a sieve before placing into the cake/rice tin.
3. Add two and a half cups of water.
4. Place the lid on the cake/rice tin and put into the Halogen Oven. Replace the oven lid and reset for 30 minutes.
5. Once cooked, remove the lid un a fork through the rice to fluff it up, then serve.

Breakfast Rack Attachment

1. Place the breakfast rack in the Halogen Oven according to what you want to cook.
 - High side is suitable for bacon, sausage, hash browns, eggs.
 - Low side is suitable for toast and eggs.
2. Preheat the Halogen Oven to 200°C for 3 minutes.

3. Lie bacon rashers on the breakfast rack.
4. Pierce eggs with a pin then place in the egg holder on rack.
5. Cook bacon for 4 minutes then turn over for a further 1 minute on the other side.
6. Cook eggs alongside the bacon for 6 minutes for soft boiled and 8 minutes for hard boiled.

If you are using eggs that have come straight from the fridge, add an extra 1-2 minutes to the original cooking time.

Toast

1. Ensure the breakfast rack is on the low side and place the bread in the rack.
2. Set the temperature to 250°C and cook for 5 minutes.
3. Remove once timer is complete or once the toast is cooked according to your preference.

Basic food table

Food	Temperature in °C	Cooking time in minutes
Chicken (1.6kg/3 lbs. 7 oz.)	190—200°C	60-75 minutes
Chicken breast (175g/ 6 oz)	190—200°C	15-20 minutes
Cod fillet (150g/ 5 oz)	200°C	12-18 minutes
Potatoes (fried, small, halves)	200°C	30-40 minutes
Potatoes (baked, medium)	200°C	50-60 minutes
Pepper (halved)	200°C	15-25 minutes
Parsnip (approx. 2cm strips)	200°C	35-45 minutes
Chips (frozen)	200°C	25-30 minutes
Beef (1 kg/ 2lbs 3 oz)	180°C	65—75 minutes
Yorkshire pudding (unbaked)	200°C	25-30 minutes
Onions (quartered)	200°C	50-60 minutes
Onions (small/chopped)	200°C	20-30 minutes

As a general rule, when using recipes intended for conventional ovens, temperatures will remain the same but cooking times will be reduced. Generally for cakes etc. it is recommended to reduce the conventional oven temperature by 10°C.

The cooking times in this manual should be used as a guide only.

Cleaning and storing the appliance

- Always allow the appliance to cool down thoroughly before cleaning.
- No liquid must get inside the appliance. Otherwise it can cause the appliance to short circuit and set the appliance on fire.
- Disconnect the appliance from the mains and turn the appliance off before starting any cleaning improper cleaning may damage the appliance. Base (1) and (3) high food grill (4) low food grill (6) baking tray (7) extender ring (9) and steam tray (10) are unsuitable for dishwasher cleaning. Only use mild detergents.
- Clean the base (1) and the lid (3) with a soft damp cloth. Use washing up liquid (avoid using solvents).
- For reasons of hygiene, clean the glass oven dish (3) and the accessories (4-10) after each use (see sections on how to clean the appliance in “before first use” and “self-cleaning function”).

Storing the appliance

Risk from hot pots; always allow the appliance to cool down thoroughly before cleaning.

- The appliance and the accessories must be fully cooled down before the appliance and the accessories are put

away for storage.

- Leave the appliance and accessories to dry out thoroughly.
- Store the appliance in a dry and clean location.

Self cleaning function

The appliance features a self-cleaning function. Use this function to clean the glass oven dish (2).

Improper cleaning can result in damage to the appliance. Allow the glass bowl to completely cool before filling it with cold water. Placing cold water in the bowl before it has cooled down will cause the glass to crack.

Setting the cleaning function

1. Remove any food and thick grease.
2. Fill the bowl approximately half full with cold water and a drop of washing up liquid.
3. Place the lid down to the closed position.
4. Set the temperature control dial to 250°C.
5. Press the timer dial to 5-10 minutes.
6. Press the start button.

SWITCH OFF AND REMOVE THE PLUG BEFORE REPLACING THE BULB!

Figure 1

Remove the 3 bulb cover screws with a Phillips head screwdriver, and turn all the screws anticlockwise.



Figure 2

When the bulb cover has been removed, use a Phillips screwdriver turn the bulb connector housing plate screw anti clockwise.

Next unclip the halogen bulb from the unit by lifting the 3 bulb holder clips.



Figure 3

With the bulb connector housing plate removed unclip the halogen bulb connector by pressing down on the clip.



Figure 4

This picture shows the halogen bulb completely removed from the unit.

Note:

Please insert the bulb and follow the diagrams in reverse to reassemble the appliance.



Troubleshooting

Problem	Possible cause and solution
Appliance does not switch on	<ul style="list-style-type: none">• There maybe a fault with the power cord, plug or electrics of the appliance. Seek professional help from a fully qualified electrician or service centre.• Check the handle is pushed down fully and has clicked into position.
The fan is working but no heat is being produced	<ul style="list-style-type: none">• The bulb may need to be replaced.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale / order number. This does not affect your statutory rights.

Returned products must be cleaned and

returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired / replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to:

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Please note: This guarantee does not cover the glass bowl or the halogen oven accessories.

Electrical information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

WARNING! This product must be connected to an earthed electrical power supply. The green / yellow conductor in the supply cord must be connected to the Earth terminal in the plug. The power supply must have an Earth connection.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.

- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.
- Connect the green/yellow lead to the earth “E” terminal.

Recommended fuse: 13A

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

Disposal of the appliance

Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Reuse of materials helps prevent

environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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