

andrew James

24L Mini Oven with Double Hob



Pour la version française veuillez consulter notre site de web
www.andrewjamesworldwide.com

Die deutsche Version finden Sie auf unsere Webseite
www.andrewjamesworldwide.com

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



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General 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 any way. 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.
- Under no circumstances is this product to be hard wired into an electrical ring main.

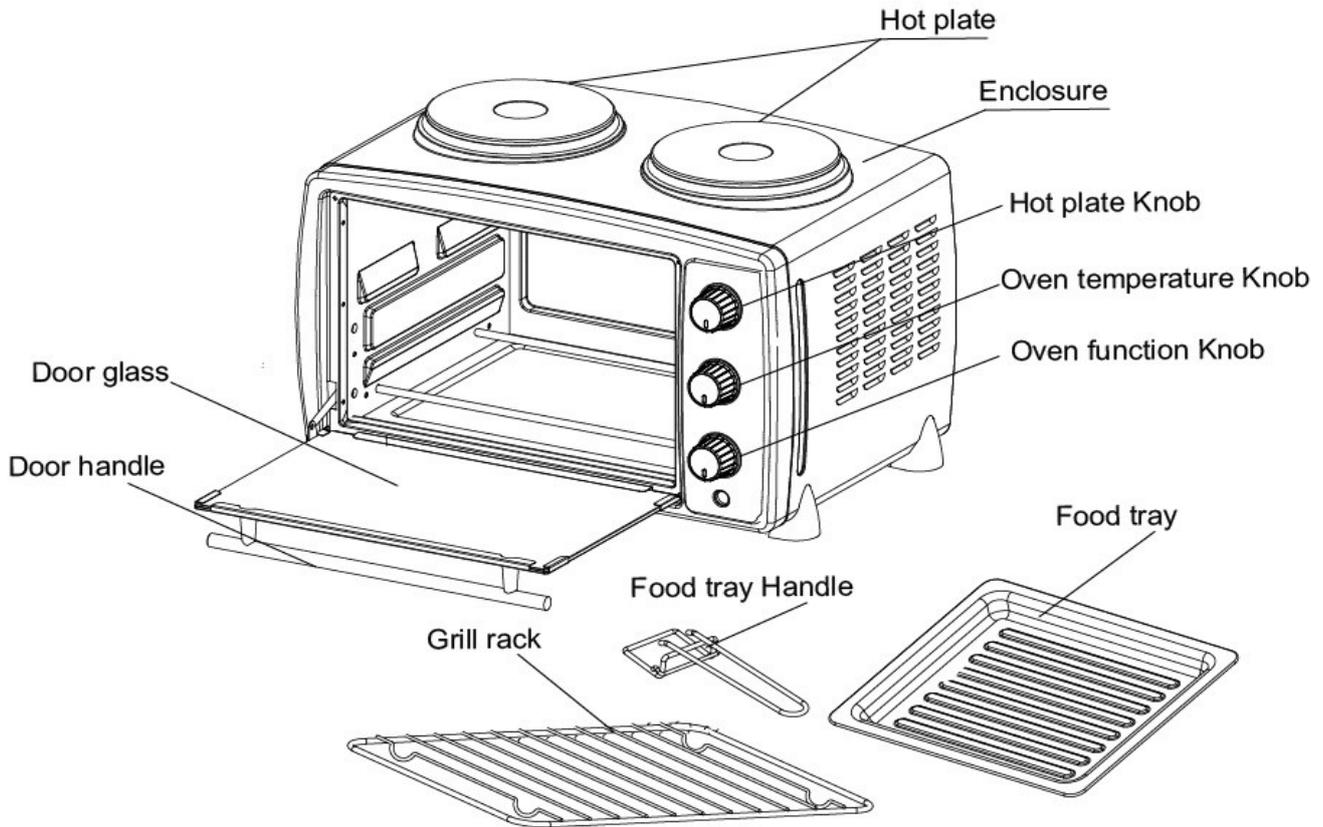
Appliance specific safety instructions

- Do not place the appliance on or near hot gas/electric burners, heated ovens or in a microwave.
- When operating the oven leave a minimum of 12 cm space on all sides of the oven to allow for adequate air circulation.
- Do not clean the appliance with metal scoring pads as pieces of the scouring pad left on the appliance can present an electrical danger.
- Do not cover the crumb tray or any part of the oven with aluminium foil as this could cause the product to overheat.
- Use caution when removing the tray or disposing of hot grease and other liquids.
- Do not place the appliance near flammable objects such as curtains.
- Do not store the item above ovens.
- Extreme caution should be used when heating materials other than metal or glass.
- Do not place any cardboard, plastic, paper or similar material inside the oven.
- When the oven is not in use do not store any other accessories inside of the

oven unless they have been approved by the manufacturer.

- Always wear insulated oven mitts when inserting or removing items from the oven.
- The appliance has a safety door made of tempered glass. The glass is stronger than ordinary glass and more resistant to breaking. Avoid scratching or damaging the glass. If you do so please contact our customer service department.
- The accessible surfaces are liable to get hot when the appliance is operating.
- The glass door cannot support goods in the fully open position.

Appliance components diagram



Before first time use

Please read the following instructions before using your electric oven for the first time:

- Make sure the oven is unplugged and the timer knob is set to the “off” position.
- Remove all racks and pans and wash them in hot soapy water before using the oven.
- Ensure that all parts are dry and all parts have been reassembled correctly in the oven before plugging the oven into the outlet.
- It is recommended to run your oven at 230 degrees temperature on upper

and lower heat for approximately 15 minutes to eliminate any residue left over from the manufacturing process. The oven may emit a little smoke and odour during this process; this is not a cause for concern and is only temporary.

Using your electric oven

The **function nob** has five settings:

1. Upper heating & low heating with fan 
2. Upper heating & fan 
3. Upper heating & lower heating 
4. Lower heating 

5. Upper heating

Oven temperature knob: Choose your desired temperature.

Indicator light: Illuminates when the oven has been turned on.

Grill rack: Functions for toasting, baking and general cooking in casserole dishes and standard pans.

Food tray: Used for broiling and roasting meat, poultry, fish and other various foods.

Heating with fan

Operation

1. Preheat the oven to your required temperature.
2. This function is ideal for baking.
3. Set the oven temperature knob to high.
4. Turn the knob function to Upper heating & low heating with fan or upper heating & fan.
5. Check your food 5-10 minutes before its expected cooking time.
6. When the food is cooked turn the function knob to "Off".

Lower and upper heating

Operation

1. Place the grill in the middle support rack.

2. Turn the function knob to lower and upper heating.
3. Place the food tray on the wire rack.
4. Check the food using a thermometer.
5. To remove food use the tray/rack handle provided to prevent burning yourself.
6. Once the cooking is completed turn the function knob back to "Off".

Please note: Cooking times between meats and frozen food may vary, refer to your recipe for guidance.

Lower or Upper heating

Operation

1. This function is ideal for baking cakes etc.
2. Place a grill rack in the middle support guide.
3. Place the food on the wire rack and then place the wire rack onto the food tray.
4. Turn the function knob to either lower or upper heating.
5. Check the progress of the food with a thermometer.
6. Remove the food using the tray/rack handles provided to prevent burning yourself.

Maintenance instructions:

Cleaning instructions

- Do not for any reason immerse the unit, cord or plug in water or any other liquid.
- To clean the oven wipe the walls of the oven with a mild detergent and dry completely before the next use.
- Do not clean the oven with steel wool scouring pads or abrasive cleaners. Do not scrape the oven walls with metal utensils as this may damage the quick clean interior.
- Wash all the accessories in hot soapy water or in the dishwasher.
- Wipe the door clean with a damp cloth ensuring it is completely dry before using it again.
- Clean the exterior of the appliance with a damp cloth.
- Dry all parts and surfaces thoroughly before plugging the oven into the electrical output.

Storage

- Unplug the unit and allow it to cool before storing the appliance.
- Store the oven in its original box or in a clean, dry place.
- Do not store the appliance while it is plugged in.

- Never wrap the cord tightly around the appliance.
- Try to avoid putting stress on the cord when it enters the unit as it could cause the cord to fray and break.

Hot Plate Function

Operation

1. Plug the appliances cord into the mains electrical supply.
2. Place the pan on top of either the small or large hot plate.
3. Turn either the small or large hot plate knob on.
4. Select the desired cooking temperature.
5. When completed turn the knob to "0".

Settings

The hot plate has three settings, they are:

1. Left hotplate (700w)



2. Right hotplate (700w)



3. Both hotplates (1400w)



Please note: the temperatures of the appliance may vary according to the model.

Recipes

Lemon and Herb Chicken with Roast

Broccoli and Mushrooms

Ingredients

1 Broccoli

150g mushrooms

1 chicken breast, butterflied

Salt and pepper to taste

Juice of one lemon, half on the chicken and half on the mushrooms and broccoli

Rosemary and thyme

Olive oil

Method

Separate the broccoli florets from the head, and cut the mushrooms in half.

Next, place them in a bowl and pour 1 tbsp. of olive oil over the top. Then, sprinkle with salt, pepper and lemon juice. Mix them together in the bowl to ensure the broccoli and mushrooms have a coating of the seasoning.

Place them on a baking tray lined with grease-proof paper and put them in the oven at a temperature of 200 for 25 minutes. Cook using upper and lower heating.

Rub the chicken breast with the rosemary and thyme, and sprinkle with lemon juice. Leave to marinade for as long as you wish, although the longer the better.

Preheat the pan on top of the hob, and add a dash of olive oil for frying.

If the chicken breast is big, butterfly it or cut it into smaller pieces in order for it to cook quicker.

Fry the chicken for 15-20 minutes, or until it's cooked all the way through.

Serve the chicken along with the roast vegetables and season to taste.

Steamed salmon with green beans, cauliflower and mushrooms

Ingredients

100g green beans

50g mushrooms

50g cauliflower

1 salmon fillet

Juice of 1/2 lemon

Cajun spice to taste

Method

Place the salmon in the middle of a large sheet of tin foil.

Halve the mushrooms and cauliflower florets and place them around the salmon, along with the green beans.

Squeeze half a lemon over the veg and fish, and sprinkle the Cajun spice over the top.

Fold the sides of the tin foil into the middle of the parcel and roll up the

ends, make sure there is enough space between the food and the top of the foil parcel to allow the air to circulate during cooking.

Place the tin foil parcel in the oven, make sure to preheat it for 10-15 minutes first before hand, at 180 degrees for 20-25 minutes on upper and lower heat.

Sun-dried tomato, mozzarella and basil burger

Ingredients

500g mince (makes 4 – 5 burgers)

1/2 large onion

5 sun dried tomatoes

10 basil leaves

5 mozzarella slices

Method

Knead the mince and onion together until they have been bound together, then split into five burger patties.

Take one of the meat patties and half it. Using a hamburger press (we recommend the Andrew James Quarter Pounder Burger Press), flatten the half and create an indent in the middle.

Place one slice of mozzarella into the indent, followed by two chopped basil leaves and a chopped sundried tomato.

Next, flatten the second half of the

burger using the burger press and place it on top of the first half. Seal the sides by hand, and make sure there are no gaps.

Repeat these steps to create 5 burgers.

Cook the burgers in a frying pan on the hob on a low heat until cooked all the way through.

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.

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. Re-use 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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08/2016