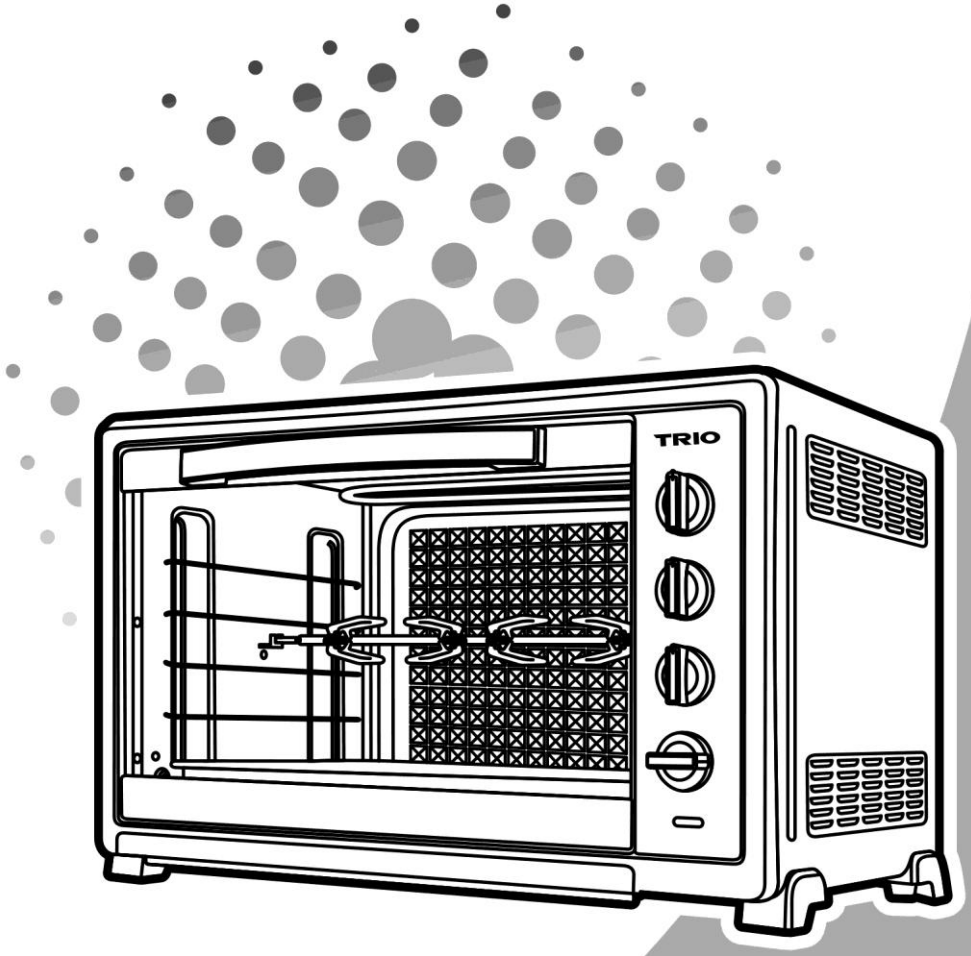
TRIO® Cuisine

ELECTRIC OVEN



USER MANUAL

TEO-1212

General Safety Precautions

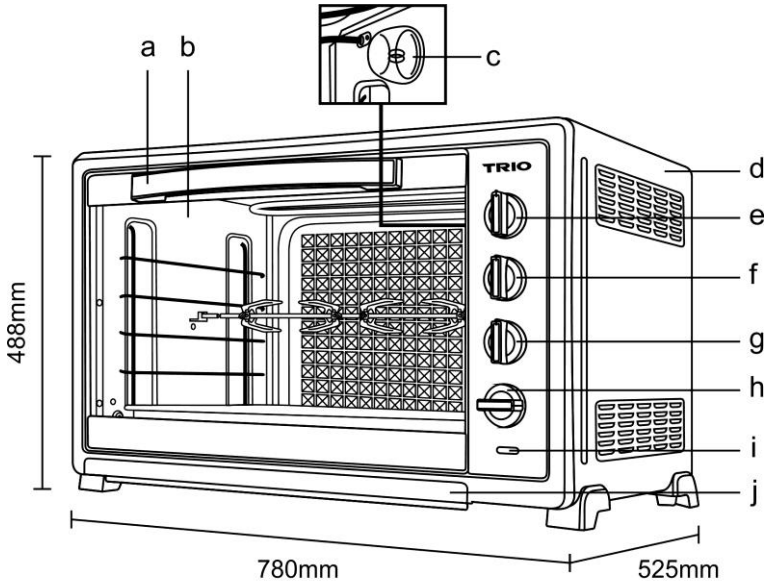
1. Please read and save these instructions carefully before use.
2. Always switch off and unplug the appliance from the main electrical supply **BEFORE** cleaning and also when the appliance is not in use.
3. Never immerse the appliance in water or other liquids to avoid damage and other hazards.
4. Never leave the appliance unattended while it is connected to the mains.
5. Close adult supervision is necessary when operating appliance, especially where children are present.
6. Ensure the electrical cord does not hang over the work surface.
7. Do not operate the appliance with a damaged cord set, or plug. Any repairs should always be carried out by the Customer Service Centre or by an authorized service centre.
8. Do not place the appliance on or near a hot gas or electric burner, or near easily flammable materials.
9. Always place appliance on a flat sturdy surface. When moving appliance, always take precaution not to touch hot surfaces. Extreme caution must be used when moving an appliance containing hot liquids.
10. Use of accessories or equipment not supplied by the manufacturer may cause damage or result in the malfunctioning of your appliance or bodily injuries.
11. When hot, do not apply water to the glass window. It may cause the glass to break.
12. Be careful, do not touch the metal parts and glass window of the door, it becomes extremely hot during use; use the handle to open and close the door.
13. When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing.
14. Do not attempt to dislodge food particles when the appliance is still plugged into an electrical outlet.
15. This appliance is intended for household use only.

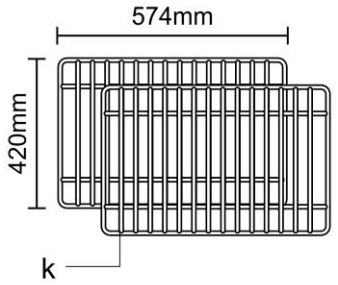
16. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience & knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

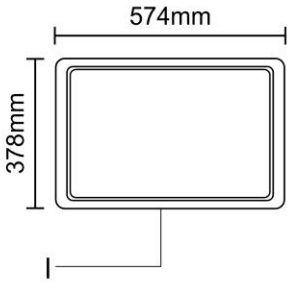
Note 1: If the oven is positioned to close to the wall, the wall will be burned or stained. Be sure the curtain etc, are not in contact with the body. Do not put anything beneath the bottom of the body and the top of set; an object so placed could be burn.

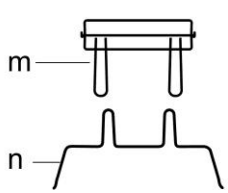
Note 2: The oven needs at least 10cm clearance space on all sides & at least 30cm above. This is to allow adequate air circulation.

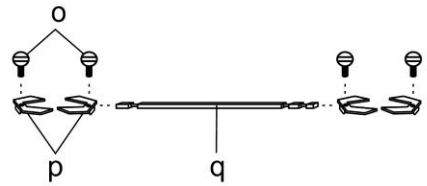
Parts Identification





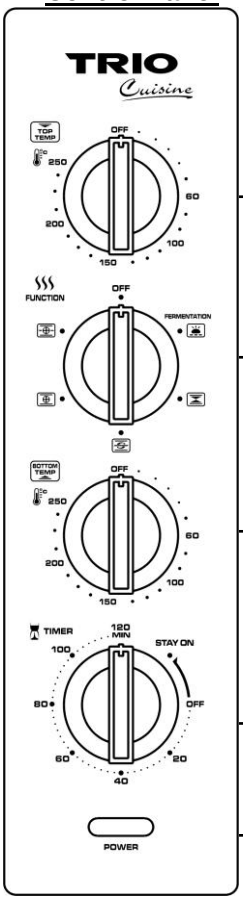






a.	Door Handle	j.	Crumb Tray
b.	Glass Door	k.	Wire Rack x 2 pcs
c.	Internal Light	l.	Baking Tray
d.	Housing	m.	Handle Tool
e.	Top Temperature Control Knob	n.	Handgrip for Rotisseries Spit
f.	Function Selector Knob	o	Thumbscrews x 2 sets
g.	Bottom Temperature Control Knob	p	Butterfly Joint x 2 sets
h.	Timer Knob	q.	Rotisseries Spit
i.	Indicator Light		

Control Panel



A	**Top Temperature control** This dial sets the top temperature from 60^0C -250^0C.
B	**Functions Selector** This dial controls the different convection oven settings. This will be explained in more details in “Guide to the Functions”
C	**Bottom Temperature control** This dial sets the bottom temperature from 60^0C -250^0C.
D	**Timer Control** This dial sets the cooking time. When the timer reaches, the oven is automatically turned off. For “STAY ON” function, need manually to turn OFF the function.
E	**Indicator Light**

Specifications

Model	**TEO-1212**
Rated Voltage	**220-240V~**
Rated Wattage	**2800W**
Capacity	**120L**
Frequency	**50-60Hz**

The First Use

If you are using your Electric Oven for the first time, please be sure to:

- Remove any stickers from the surface of the electric oven.
- Open oven door and remove all printed documents and paper from inside the electric oven.
- Clean the accessories with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.
- **CAUTION:** Do not immerse the body of the unit in water.
- Dry the unit thoroughly before using.
- Ensure that the voltage range shown on the appliance rating label corresponds to the main power supply's voltage.
- Select a location for the electric oven. The location should be in an open area on a flat counter where the plug will reach an outlet.
- **WARNING:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your countertop oven to prevent possible damage to the surface and move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.
- **ATTENTION:**For the first use, we suggest preheating the electric oven without food to burn off any oils used in the manufacturing process. The oven may emit a light smoke or odor as it heats up during the first few minutes of operation. This will dissipate quickly and is not a reason for concern.

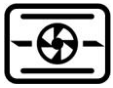
- The heating tube is made of stainless steel, and the surface is treated with anti-corrosion protection. a slight yellowish found, it is normal. After use and cold down it, wipe the surface of the heating tube with a soft cloth moistened with cooking oil for cleaning and protection.
- **CAUTION:** This appliance generates heat during use. Do not touch hot surfaces. Always use handles or knobs per above instructions.

How to Use Your Appliance

Preheating the oven

- **It is recommended to preheat the oven for each time before use in order to achieve the best result.**
- Set to the desired Function.
- Turn the Temperature Control Knob to the desired temperature.
- Set the Timer Knob to desired time and allow 10-15 minutes for the oven to preheat.

Guide to the Functions

	This function is for fermentation. Set your required time for fermentation.
	This function is to select the top and bottom element only.
	This function is to select top and bottom heating with rotisseries function only.
	This function is to select top and bottom heating with convection.
	This function is to select top and bottom heating with convection and rotisseries function.

How to Baking, Grilling and Roasting

1. Place the wire rack or baking tray into the desired position.

2. Select your desired cooking function by turning the function selector.

3. Set oven temperature, TOP"" and BOTTOM"" temperature (°C) to adjust according to the dished you are going to cook. You can observe whether the heaters are working or not by observing the front indicator light.

4. To baking and roasting with the convection at the same time, it helps your food to cook evenly and quickly.

5. Turn the Timer knob to set the time according to the dishes you are going to cook.

6. Oven will cycle on and off throughout the cycle to maintain the set temperature. When it has dropped below the set temperature, the oven cycles on again to heat and will then cycles off again once it is higher than the set temperature. The goal is to maintain an average set temperature, but you will see a normal swing in temperature throughout the cycle. This is typical of oven and is factored into how recipes are created and use.

7. The amount the oven will cycle higher or lower than the set temperature will vary and each individual unit can be different. Temperature can vary by +30 degrees to -30 degrees in most cases.

8. The temperature swing can also vary by how and where you are measuring the temperature in the oven, room temperature, door openings, etc.

9. When the timer completed its operation, a bell sounds to signal that the timer and cooking have finished. Please take out the cooked food.

How to use Rotisserie Function

1. Turn the function knob to the rotisserie function. If you need convection function at the same time, please set the function control to rotisserie and convection.

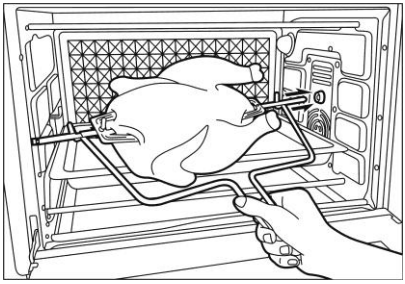
2. **For rotisserie function, use the top temperature only.**
   Note: Preheat the oven 5-10 minutes before cooking starts.

3. Place the baking tray on the lower levels. This is avoiding the oil of the food drip onto the heating tube.

4. Rub cooking oil on the rotisserie Spit and butterfly joints.

5. Insert the rotisserie spit through the food to be cooked. Insert the butterfly joints on either end of the rotisserie spit and push into the food to secure it in place. Tighten the thumbscrew on the butterfly joints.

6. Lift the assembled rotisserie and food using the rotisserie handle tool and insert the rotisserie spit onto the rotisserie mount on the right hand side and lower the left end of rotisserie spit into the rotisserie mount on the left hand side.



7. Turn your desired cooking time to start. The power indicator light will be illuminated.

8. **For large portions of food which require more than 120 minutes cooking, you may set your preferred time, turn the timer to "STAY ON" and manually turn the timer to "OFF" to stop the operation. Check that the rotisseries starts turning when the timer is set.**

9. After cooking complete, remove the rotisserie food by using the rotisserie handle tool or oven mitts.

How to use Fermentation function:

1. Turn the function to fermentation. .

2. Place the foods or dough on the baking tray.

3. Set your required time to start fermentation. If you require more than 120 minutes fermentation y**ou may set your preferred time by turning the timer to "STAY ON" and manually turn the timer to "OFF" to stop the operation.**

Timer Setting

- The range of the timer is 0 to 120 minutes.
- The TIMER KNOB is used to set the desired cooking duration and also functions as the ON/OFF switch for the oven.
- Turn the timer knob to the required cooking time and the oven will function until it is automatically turned off.
- **To operate "Stay On" function, manually turn the timer knob to "Stay On" and turn the timer knob to "Off" to turn off the "Stay On" function.**
- When setting the Timer to less than 5 min., turn it to more than 6 min. and then back to the selected time.

Baking References (This is for reference only, you may set the time according to your own experience)

Type of Food	Time (min)
Pizza	15-20 mins
Cake	40-45 mins
Fish	20-25 mins
Steak	20-30 mins
Chicken	35-40 mins

- Cooking Guide

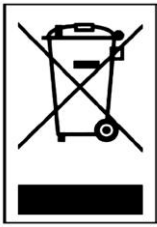
  Please note that cooking times may vary. Always ensure that meat is cooked right through before serving. One way to test is to stick a skewer into the meat through to the bone/center, remove the skewer and note the colour of the meat juice that comes from the hole. This should be clear in colour. If it is red colour then it is likely that the meat requires further cooking.

- Carving the meat

  Do not begin carving the meat as soon as you remove it from the oven. A roast that is cut when fresh from the oven will not be as juicy as one that has been allowed to stand for 5 to 10 minutes before carving. Use a good sharp knife.

Care and Cleaning

1. Ensure that the mains power is off and unit is unplugged from the mains socket and allow the appliance to cool down completely before performing any cleaning task.
2. Use a damp cloth or sponge to clean the interior and exterior surfaces. Do not soak the inside of the oven or wash it in running water as this will seriously damage the appliance.
3. Never use abrasive material, detergent or hard tools to try to dislodge food particles left on the walls of the oven. Wiping with a damp cloth a few times more will remove them.
4. Wash the accessories with warm soapy water. Rinse and dry thoroughly.
5. Cleaning the crumb tray frequently.
6. Crumb tray may be completely removed for cleaning. Use paper towels to clean away oil and/or food particles. Thereafter, wipe with a soapy cloth, followed by cleaning with running water until it is clean.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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