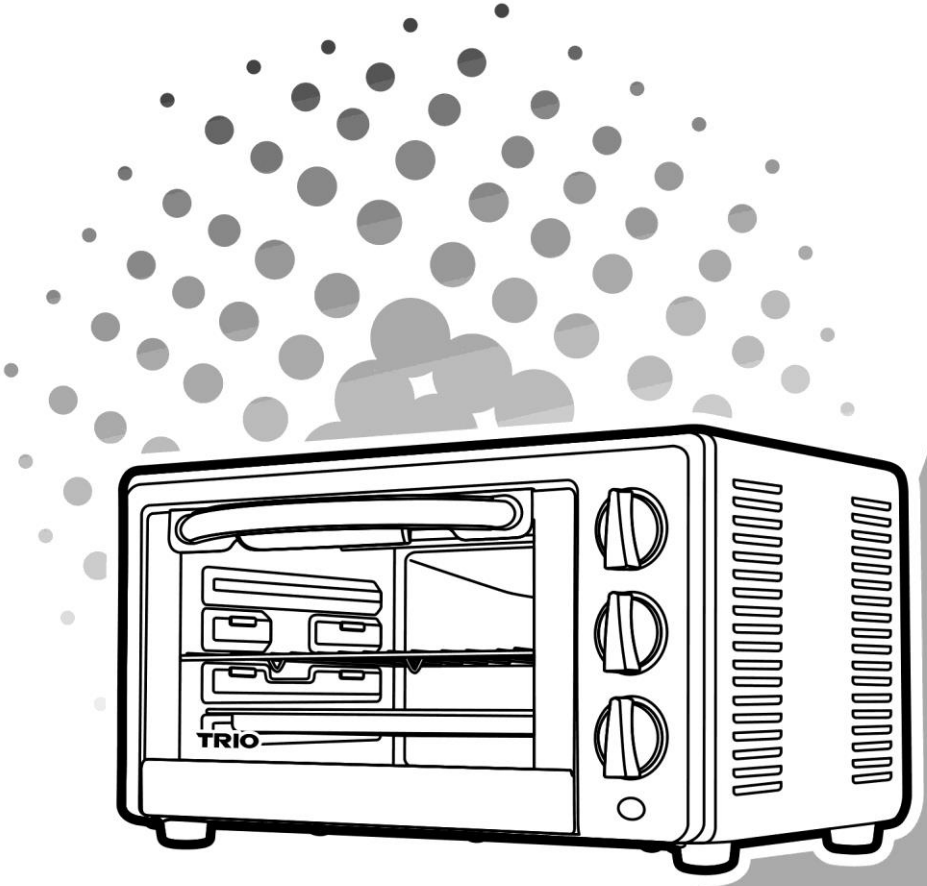
TRIO® Cuisine

ELECTRIC OVEN



USER MANUAL

TEO-218

General Safety Precautions

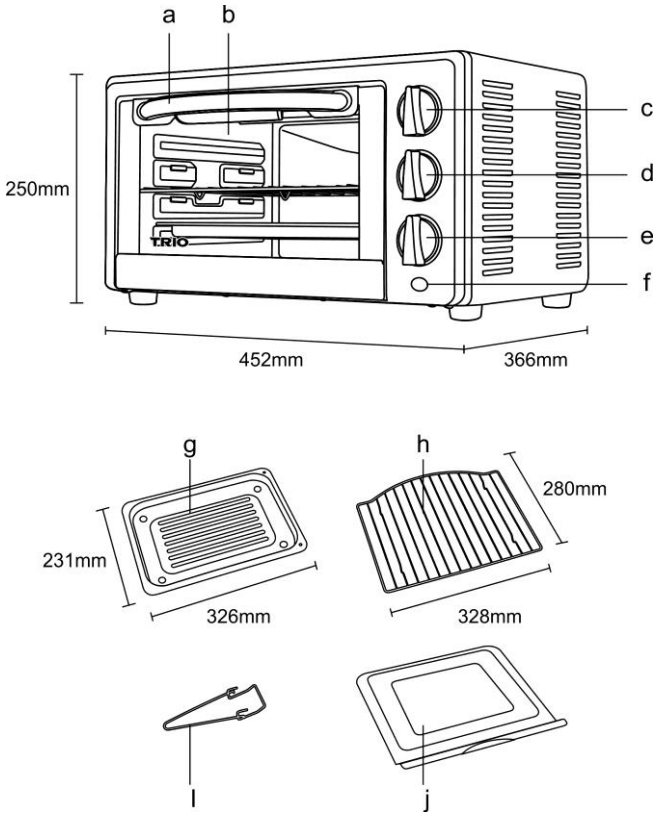
1. Please read and save these instructions carefully before use.
2. Always switch off and unplug the appliance from the main electrical supply **BEFORE** cleaning and also when the appliance is not in use.
3. Never immerse the appliance in water or other liquids to avoid damage and other hazards.
4. 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 aluminium 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.

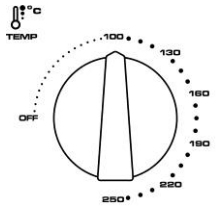
Note 2: The oven needs at least 10cm clearance space on all sides & at least 30cm above. This is to allow adequate air circulation.

Parts Identification

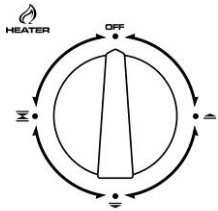


a.	Door Handle	f.	Indicator Light
b.	Glass Door	g.	Bake Tray
c.	Temperature Control Knob	h.	Wire Rack
d.	Function Selector Knob	i.	Handle Tool
e.	Timer Control Knob	j.	Crumb Tray

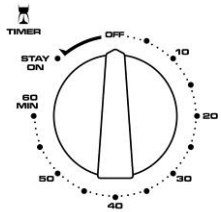
Control Panel



A	**Temperature control Knob** This knob sets the top temperature from OFF- 250^{0}C.



B	**Functions Selector Knob** This knob controls the various convection oven settings. You may select the “Top”, “Bottom” or “Top & Bottom” according to the dishes you are going to cook.



D	**Timer Control Knob** This knob sets the cooking time. When the timer arrives, the oven will turn off automatically. For “STAY ON” function, you have to switch the function off manually.



E	**Indicator Light**

Specifications

Model	**TEO-218**
Rated Voltage	**220-240V~**
Rated Wattage	**1300W**
Capacity	**21L**
Frequency	**50/60Hz**

How to Use Your Appliance

1. Ensure the voltage indicated on the type plate corresponds to the mains supply.

2. Before first use, heat the empty oven for about 10 minutes, some elements of the device is slightly lubricated. This may cause the device to emit some smoke, burnt smell and yellow surface after the first power on, also the smoke and smell may stop shortly. That is normal.

3. Put the food into the oven then close the door.

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

5. Set the oven temperature, TOP"", BOTTOM"" or "Top & Bottom " to suit the dish you are going to cook. You may observe whether the heaters are working by observing the indicator light.

Note:

- The amount of the oven that will cycle higher or lower than the set temperature will vary and each individual appliance may be different. Temperatures can vary between + 30 degrees to – 30 degrees in most cases.

- The temperature change can also vary depending on how and where you are measuring the temperature in the oven, the room temperature, the door openings and etc.

6. When you are done cooking, take out the cooked food.

7. Unplug the power cord after use, or if the unit is to be left unattended.

Timer Setting

- The range of the timer is from 0 to 60 minutes.
- The TIMER KNOB is used to set the desired cooking time and also functions as the oven's ON/OFF switch.
- Turn the timer knob to the desired cooking time and the oven will run until it turns off automatically.
- **To use the "Stay On" function, manually turn the timer knob to "Stay On" and turn the timer knob to "Off" to disable the "Stay On" function. It is recommended to use a time longer than 60 minutes for baking.**
- If you set the timer for less than 5 minutes, set it for more than 6 minutes. and then return 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.



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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