

[Manuals.plus](#) /

› [Excelvan](#) /

› Excelvan 12 Quart Halogen Convection Oven User Manual

Excelvan 12 Quart Halogen Convection Oven

Excelvan 12 Quart Halogen Convection Oven User Manual

Model: 12 Quart Halogen Convection Oven

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Excelvan 12 Quart Halogen Convection Oven. Please read this manual thoroughly before first use and retain it for future reference. This appliance is designed for cooking various foods using halogen heating and convection technology.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit (lid with heating element) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the glass container is properly seated on the stand before placing the lid.
- **CAUTION: HOT SURFACE. DO NOT IMMERSE "TOP" IN ANY LIQUID.**

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Excelvan Halogen Convection Oven.



Figure 1: Oven Components Overview

This image displays the main components of the Excelvan Halogen Convection Oven, including the control head with timer and temperature dials, the glass lid, the glass cooking container, the dual rack, and the base stand.



Figure 2: Included Accessories

This image shows all items included with the oven: the main heating unit, glass bowl, stand, wire racks (high and low), tongs, and power cord, along with the instruction manual.

- **Control Head:** Contains the heating element, fan, timer, and temperature controls.
- **Glass Lid:** Covers the glass container, part of the control head assembly.
- **Glass Container:** The main cooking bowl, 12-quart capacity.
- **Stand:** Supports the glass container.
- **Dual Rack:** A reversible wire rack for cooking at different heights.
- **Tongs:** For safely handling hot racks and food.
- **Power Cord:** Detachable power supply.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the glass container, wire rack, and tongs with warm soapy water. Rinse thoroughly and dry. Wipe the control head with a damp cloth. Do not immerse the control head in water.
3. **Assemble:** Place the stand on a stable, heat-resistant surface. Carefully place the clean glass container into the stand.
4. **Position Rack:** Insert the dual rack into the glass container, choosing the desired height.
5. **Initial Burn-off:** Before cooking food, it is recommended to run the oven empty for 10-15 minutes at 250°F (120°C) to burn off any manufacturing residues. Ensure adequate ventilation during this process.

OPERATING INSTRUCTIONS

The Excelvan Halogen Convection Oven uses a combination of halogen heat and circulating air to cook food efficiently.

Controls Overview

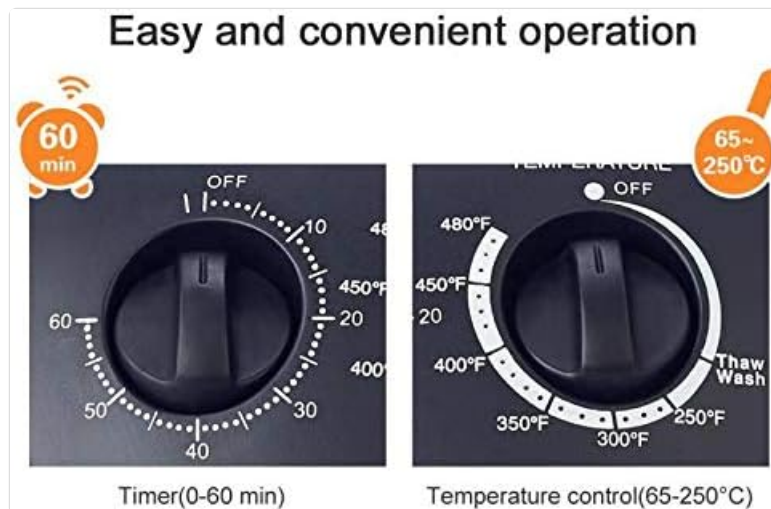


Figure 3: Timer and Temperature Controls

This image highlights the two main control dials: the Timer (0-60 minutes) on the left and the Temperature Control (65-250°C / 250-480°F) on the right. It also shows the "Thaw Wash" setting on the temperature dial.

- **Timer Switch (0-60 minutes):** Sets the cooking duration. The oven will automatically turn off when the timer reaches zero.
- **Temperature Control Switch (65-250°C / 250-480°F):** Adjusts the cooking temperature. Includes a "Thaw Wash" setting for defrosting or self-cleaning.
- **Safety Handle:** The oven will only operate when the handle is fully lowered. Lifting the handle will pause operation for safety.

Cooking Process

1. **Prepare Food:** Place food on the wire rack or in an oven-safe dish within the glass container.
2. **Secure Lid:** Carefully place the control head (lid) onto the glass container, ensuring it is seated properly.
3. **Set Temperature:** Turn the Temperature Control Switch to the desired cooking temperature.
4. **Set Timer:** Turn the Timer Switch to the desired cooking time. The oven will begin to operate once the timer is set and the safety handle is lowered.
5. **Lower Safety Handle:** Ensure the safety handle is fully pressed down to activate the oven.
6. **Monitor Cooking:** The transparent glass container allows you to monitor food without opening the lid.
7. **Finish Cooking:** When the timer reaches zero, the oven will automatically shut off. Lift the safety handle to ensure the heating element is off.
8. **Remove Food:** Using oven mitts and the provided tongs, carefully remove the hot food and racks from the oven.



Figure 4: Activating the Oven and Heat Circulation

This image demonstrates the activation process: setting the time and temperature, then pressing the safety button and lowering the handle. It also visually represents the principle of heat circulation within the oven, crucial for convection cooking.

COOKING GUIDE

The Excelvan Halogen Convection Oven is versatile and can be used for various cooking methods. Cooking times and temperatures may vary based on food type, quantity, and desired doneness. Always use a food thermometer to ensure food is cooked to safe internal temperatures.



Figure 5: Versatile Cooking Functions

This image illustrates the multi-functional capabilities of the halogen oven, including roasting, grilling, steaming, barbecuing, baking, and frying, demonstrating its adaptability for different culinary tasks.

- **Roasting:** Ideal for meats like chicken, turkey, and roasts. The convection fan ensures even browning.
- **Grilling:** Use the high rack for grilling items like steaks, chops, and vegetables.
- **Baking:** Suitable for cakes, cookies, and pastries. Adjust traditional oven recipes as convection ovens often cook faster.
- **Frying (Air Frying):** Achieve crispy results for items like French fries and chicken wings with little to no oil.
- **Steaming:** Can be used with appropriate steaming accessories (not included) for vegetables and fish.
- **Thawing:** The "Thaw Wash" setting can be used for gentle defrosting.

General Tip: Convection ovens typically cook 20-30% faster than conventional ovens. It is advisable to check food doneness earlier than traditional recipes suggest.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your oven.

1. **Unplug and Cool:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.

2. **Glass Container and Accessories:** Wash the glass container, wire rack, and tongs with warm, soapy water. These parts are generally dishwasher safe. Rinse and dry thoroughly.
3. **Control Head (Lid):** Wipe the exterior of the control head with a damp cloth. For stubborn grease, use a mild detergent. **Never immerse the control head in water or any other liquid.**
4. **Self-Cleaning Function ("Thaw Wash"):**

◦ Add a small amount of warm water and a few drops of mild dish soap to the glass container.

◦ Place the control head on the container.

◦ Set the temperature to "Thaw Wash" and the timer for 10-15 minutes.

◦ The fan will circulate the soapy water, helping to loosen food residues.

◦ After the cycle, unplug, cool, and manually clean any remaining residue. Rinse the glass container thoroughly.
5. **Storage:** Store the oven in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	• Not plugged in. • Safety handle not fully lowered. • Timer not set. • Power outage.	• Ensure the power cord is securely plugged into a working outlet. • Press the safety handle down completely. • Turn the timer dial to the desired cooking time. • Check household circuit breaker.
Food is not cooking evenly.	• Overcrowding the oven. • Food placed too close to the heating element. • Uneven food distribution.	• Avoid overcrowding; cook in smaller batches if necessary. • Use the lower rack for larger items or reduce cooking temperature slightly. • Arrange food in a single layer for best results.
Oven produces smoke during operation.	• Food residue or grease build-up on heating element. • First use burn-off.	• Unplug and allow to cool. Clean the heating element area carefully (do not immerse). • This is normal for initial use; ensure good ventilation. If smoke persists, discontinue use and contact support.
Timer does not advance or oven stays on.	• Timer mechanism malfunction.	• Unplug the oven immediately. Do not use if the timer is faulty. Contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Excelvan
Model Number	Excelvan (12 Quart Halogen Convection Oven)
Capacity	12 Quarts
Wattage	1200 Watts
Control Type	Knob

Feature	Detail
Included Components	Wire Rack, Tongs, Stand
Item Weight	Approximately 15 Pounds
ASIN	B01A6M0HV8
GTIN/UPC	723120423879

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your purchase or contact Excelvan customer service. Keep your purchase receipt as proof of purchase for warranty claims.

For further assistance, please visit the official Excelvan website or contact their customer support channels.

© 2023 Excelvan. All rights reserved.

This manual is for informational purposes only. Specifications are subject to change without notice.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B01A6M0HV8>

More documents and user manuals: <https://manuals.plus/>