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› Swan SCO42G Compact Table Top Oven with 3 Solid Hotplates, 42 Liter Capacity Instruction Manual

Swan SCO42G

Swan SCO42G Compact Table Top Oven with 3 Solid Hotplates, 42 Liter Capacity Instruction Manual

Model: SCO42G

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1. INTRODUCTION

Thank you for purchasing the Swan SCO42G Compact Table Top Oven with 3 Solid Hotplates. This versatile kitchen appliance is designed to provide efficient cooking options for various recipes. Please read this instruction manual thoroughly before use to ensure safe and optimal operation. Keep this manual for future reference.



Figure 1: Swan SCO42G Compact Table Top Oven. This image shows the overall view of the appliance, featuring the oven door, control panel on the right, and three solid hotplates on top.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar items.

- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place cooking utensils or baking dishes on the glass door.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

3. PRODUCT OVERVIEW

The Swan SCO42G is a compact table top oven featuring a 42-liter capacity and three solid hotplates. It is designed for versatility and ease of use.

Key Features:

- Variable temperature control for precise cooking.
- Power on indicator light for operational status.
- Oven and hotplates can be operated simultaneously.
- Constructed from high-quality, durable materials.

Components:

1. Oven Cavity
2. Glass Door
3. Control Panel (Temperature, Function, Hotplate Controls)
4. Power On Indicator Lights (for oven and hotplates)
5. Three Solid Hotplates
6. Baking Tray
7. Wire Rack
8. Tray Handle



Figure 2: Control Panel. This image highlights the control knobs for oven temperature, cooking functions, and individual hotplate power settings, along with their respective indicator lights.



Figure 3: Solid Hotplates. A close-up view of the three solid hotplates located on the top surface of the appliance.

4. SETUP AND FIRST USE

Unpacking:

- Carefully remove the oven from its packaging.
- Remove all packaging materials, including any internal packing, accessories, and promotional labels.
- Inspect the appliance for any signs of damage. Do not use if damaged.

Placement:

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is adequate ventilation around the appliance (at least 10-15 cm clearance on all sides).
- Do not place the oven near flammable materials, curtains, or walls.
- Ensure the power cord is not trapped or touching hot surfaces.

Initial Cleaning:

- Before first use, wipe the interior and exterior of the oven with a damp cloth.
- Wash the baking tray, wire rack, and tray handle in warm, soapy water. Rinse and dry thoroughly.
- Do not immerse the main unit in water.

First Operation (Burn-in):

It is recommended to run the oven empty for approximately 15 minutes on its highest temperature setting before cooking food. This will burn off any manufacturing residues and odors. Some smoke and odor may be present during this initial operation; this is normal. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

Using the Oven:

1. Place the wire rack or baking tray into the desired position within the oven cavity.
2. Place food on the rack or tray.
3. Close the oven door securely.
4. Turn the temperature control knob to the desired temperature (e.g., 150°C - 250°C).
5. Turn the function control knob to select the desired cooking mode (e.g., Bake, Grill).

6. Turn the timer knob to the desired cooking time. The oven will begin heating, and the power indicator light will illuminate.
7. When the cooking time is complete, the timer will chime, and the oven will turn off.
8. Carefully remove cooked food using the tray handle or insulated oven mitts.

The oven has a power rating of 1500 Watts.

Using the Hotplates:

1. Place appropriate cookware (flat-bottomed, heat-resistant) on the desired hotplate.
2. Turn the corresponding hotplate control knob to the desired heat setting (e.g., 1-5).
3. The hotplate power indicator light will illuminate.
4. Adjust the heat setting as needed during cooking.
5. When cooking is complete, turn the hotplate control knob to "OFF".
6. Allow hotplates to cool completely before cleaning.

Each hotplate has a power rating of 700 Watts.

Simultaneous Operation:

A key feature of the Swan SCO42G is its ability to operate both the oven and the hotplates at the same time. This allows for greater flexibility in meal preparation. Follow the individual instructions for oven and hotplate use, ensuring not to overload the electrical circuit.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your appliance.

- **Always unplug the appliance** from the power outlet and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- **Interior:** Wipe the interior walls of the oven with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for compact ovens may be used, following the product's instructions. Ensure all cleaner residue is removed.
- **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
- **Accessories:** The baking tray, wire rack, and tray handle can be washed in warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.
- **Hotplates:** After the hotplates have cooled, wipe them with a damp cloth. For burnt-on food, a non-abrasive scraper designed for solid hotplates can be used carefully.
- **Do not immerse the main unit, cord, or plug in water or any other liquid.**

7. TROUBLESHOOTING

If you encounter issues with your Swan SCO42G oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; fuse tripped.	Ensure the plug is securely inserted into a working power outlet. Check your household fuse box or circuit breaker.

Problem	Possible Cause	Solution
Oven not heating.	Temperature or function knob not set; timer not set.	Ensure both the temperature and function knobs are set correctly, and the timer is engaged.
Hotplate not heating.	Hotplate control knob not set.	Turn the hotplate control knob to the desired heat setting.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for initial use. Ensure good ventilation. It should subside after the first 15-minute burn-in cycle.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	SCO42G
Brand	Swan
Capacity	42 Liters
Oven Power	1500 Watts
Hotplate Power (each)	700 Watts
Product Dimensions (L x W x H)	54.2 x 43 x 34.2 cm
Weight	11.83 kg
Color	Black
Manufacturer	Swan Brand

9. WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official Swan website for detailed warranty terms and conditions.

For technical support, spare parts, or service inquiries, please contact Swan customer service through their official channels. Keep your proof of purchase for warranty claims.

Note: Spare part information is not available or provided in the product specifications.