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SUPERLEX 21-Liter 1200W Mini Oven

SUPERLEX 21-Liter 1200W Mini Oven Instruction Manual

1. Introduction

Thank you for choosing the SUPERLEX 21-Liter 1200W Mini Oven. This appliance is designed for versatile cooking, including baking, grilling, and toasting, with efficient and even heat distribution. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. Safety Instructions

- Always place the oven on a stable, heat-resistant surface, away from walls and flammable materials.
- Ensure the power supply matches the voltage specified on the appliance.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep children and pets away from the oven during operation. The exterior surfaces become hot.
- Use oven mitts when handling hot trays, racks, or food.
- Unplug the oven from the power outlet when not in use and before cleaning.
- Do not operate the oven if the cord or plug is damaged, or if the appliance malfunctions. Contact customer support.
- Ensure adequate ventilation around the oven during use.

3. Product Components

Familiarize yourself with the parts of your SUPERLEX Mini Oven:

- **Temperature Control Knob:** Adjusts temperature from 70°C to 230°C.
- **Function Control Knob:** Selects heating modes (e.g., top heat, bottom heat, convection).
- **Timer Control Knob:** Sets cooking time up to 60 minutes with automatic shut-off and bell.
- **Double Glass Door:** Provides insulation and allows visual monitoring of cooking.
- **Enameled Tray:** For baking and roasting.
- **Chrome Grill Rack:** For grilling and toasting.
- **Tray Handle:** For safe removal of hot trays and racks.
- **Removable Crumb Tray:** Collects crumbs for easy cleaning.
- **Heating Elements:** Four stainless steel elements for even heat.



Image: Included accessories for the SUPERLEX Mini Oven, showing the enameled tray, chrome grill rack, and a handle for safe removal.

4. Setup

1. Unpack the oven and all accessories. Remove any packaging materials, stickers, or protective films.
2. Wipe the exterior of the oven with a damp cloth. Wash the enameled tray, chrome grill rack, and tray handle with warm, soapy water, then rinse and dry thoroughly.
3. Place the oven on a flat, stable, heat-resistant surface with at least 10-15 cm of clearance on all sides for proper ventilation.
4. Before first use, operate the oven empty for approximately 15 minutes at 230°C using the top and bottom heat function to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

5. Operating Instructions

5.1. Controls Overview



Image: Close-up of the SUPERLEX Mini Oven's control panel, showing the three rotary knobs for temperature, function, and timer settings.

- **Temperature Knob:** Rotate to set the desired cooking temperature between 70°C and 230°C.
- **Function Knob:** Select one of the 7 heating modes. These typically include:
  - Top Heat
  - Bottom Heat
  - Top & Bottom Heat
  - Top Heat with Convection
  - Bottom Heat with Convection
  - Top & Bottom Heat with Convection
  - Grill (specific combination of elements)
- **Timer Knob:** Turn clockwise to set the cooking time up to 60 minutes. The oven will automatically switch off and sound a bell when the time expires. For continuous operation, turn the timer knob to the 'ON' position.

5.2. General Operation

1. Place food on the enameled tray or chrome grill rack. Adjust the rack position as needed for optimal cooking.
2. Close the double glass door securely.
3. Set the desired temperature using the Temperature Control Knob.
4. Select the appropriate heating function using the Function Control Knob.
5. Set the cooking time using the Timer Control Knob. The power indicator light will illuminate.
6. When cooking is complete, the oven will switch off automatically and a bell will sound. For continuous operation, manually turn the timer to 'OFF' when done.
7. Carefully remove cooked food using oven mitts and the provided tray handle.



Image: A user demonstrating the safe removal of a hot baking tray from the oven using an oven mitt.



Image: Various food items prepared using the oven's different functions, such as grilling, baking croissants, toasting, and roasting a whole chicken.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your oven.

1. Always unplug the oven and allow it to cool completely before cleaning.
2. **Interior Cleaning:** Wipe the interior with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Avoid harsh chemicals or abrasive pads that could damage the galvanized interior.
3. **Exterior Cleaning:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Accessories:** The enameled tray, chrome grill rack, and crumb tray are dishwasher-safe for easy cleaning. Alternatively, wash them with warm, soapy water and rinse thoroughly.
5. **Crumb Tray:** Pull out the removable crumb tray from the bottom of the oven and empty it after each use to prevent grease buildup and potential fire hazards. Wash as needed.



Image: A user cleaning the enameled baking tray with soap and water, demonstrating easy maintenance.

7. Troubleshooting

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure plug is securely in outlet; check household circuit breaker; set timer to desired cooking duration or 'ON' position.
Food not cooking evenly.	Incorrect rack position; overcrowding; wrong function.	Adjust rack position; avoid overcrowding the oven; select appropriate heating function (e.g., convection for even baking).
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. It should dissipate after initial operation.

Problem	Possible Cause	Solution
Timer bell does not sound.	Timer knob not set correctly.	Ensure the timer knob is turned past the 'OFF' position to engage the mechanical timer.

8. Specifications

Feature	Specification
Brand	SUPERLEX
Model	21-Liter Mini Oven
Color	Black
Capacity	21 Liters
Wattage	1200 Watts
Temperature Range	70°C to 230°C (continuously adjustable)
Heating Modes	7 (including top/bottom heat, convection, combinations)
Timer	Up to 60 minutes with automatic shut-off and bell
Heating Elements	4 stainless steel elements
Interior Material	Galvanized
Door Type	Double glass
Control Type	Button/Rotary Knobs
Product Dimensions (L x W x H)	45.5 x 30.5 x 27 cm (approx. 18.11 x 12.01 x 10.63 inches)
Product Weight	4.55 kg
Included Components	Enameled tray, chrome grill rack, tray handle, removable crumb tray



Image: The SUPERLEX Mini Oven with its key dimensions indicated for reference.

9. Warranty and Support

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.

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