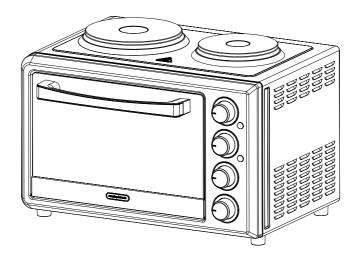
morphy richards

smart ideas for your home

Benchtop Convection Oven with Hot Plates



Model: MRBO32BK

INSTRUCTION MANUAL

Read these instructions carefully before using this appliance for the first time.

STORE THESE INSTRUCTIONS CAREFULLY

For product hints and tips plus more join us at www.morphyrichards.com.au



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WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- WARNING: Do not touch hot surfaces.
- WARNING: Misuse of appliance could cause personal injury.
- WARNING: Do not leave the appliance unattended while operating.
- Make sure to remove all paper and cardboard before first use.
- To protect against electric shock, do not immerse power cord, plug, or appliance in water or other liquid.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance and children should be watched carefully to avoid scalding them.

- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- Do not place oversized food in the appliance as it may start fire or electric shock.
- Do not store any packing material, cardboards or plastic while the appliance is not in use.
- Make sure the knobs are turned off before disconnecting the appliance.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments:
 - bed and breakfast type environments.

Location

- For indoor use only. Do not use outdoors or near water.
- The appliance and accessories should be positioned on a flat, heat-resistant surface away from water.
- The appliance should not be used on or near a high temperature gas or electric stove.

- Do not store any items on top of the oven when in use.
- Do not cover the top of oven with foil paper to avoid over heating.
- Keep the appliance away from flammable materials such as curtrains.

Power cord

- WARNING: This appliance should NOT be used with extension leads and/or power boards.
- The power cord should reach from the socket to the appliance without straining the connections.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord directly.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cord run across an open space e.g. between a low socket and table.

Personal safety

- WARNING: The inner and outer surfaces including door of the oven get hot during operation.
- WARNING: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven gloves when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- WARNING: After baking, the baking pan, racks and all cooked foods are hot. Extreme caution must be used when handling the baking pan and racks. Place the baking pan and racks on a heat-resistant surface after use.
- Unplug from outlet when not in use and before cleaning. Allow to cool completely before removing or adding parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- Always unplug when not in use.
- Do not use any of the appliance accessories in a microwave or in any cooking/heated surfaces.

Treating scalds

 Run cold water over the affected area immediately. Do not stop to remove clothing, seek medical advice quickly.

Electrical requirements

- WARNING: This appliance should NOT be used with extension leads and/or power boards.
- Check that the voltage on the rating label of your appliance corresponds with your house electricity supply which must be A.C.



CAUTION: HOT SURFACE

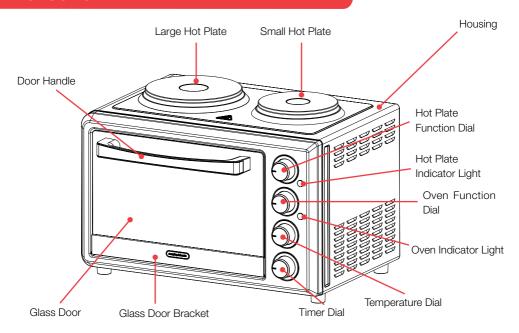
PLEASE BE AWARE OF HOT SURFACES

HANDLE WITH CARE

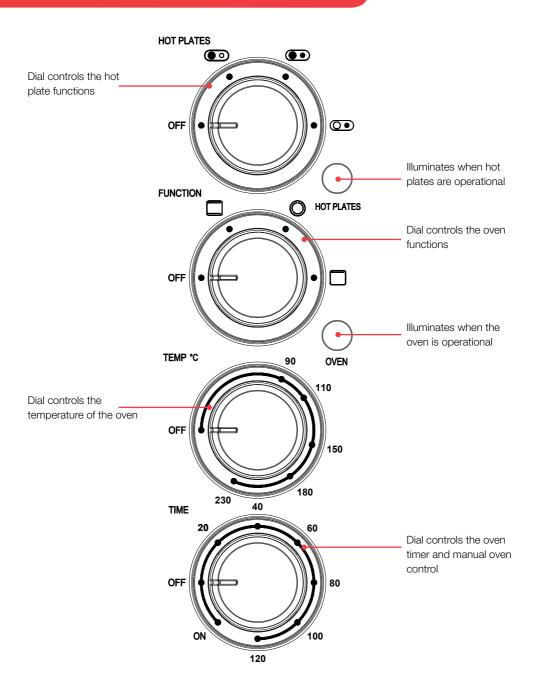
SPECIFICATIONS

Model:	MRBO32BK
Colour:	Black
Working Capacity:	32L
Temperature Range:	90°C-230°C
Rated Power:	2500W
Large Hot Plate Power:	1000W
Small Hot Plate Power:	750W
Rated Voltage:	220-240V~ 50-60Hz
Dimensions (W x D x H):	525 x 432 x 358mm
Net Weight:	11.1kg

PRODUCT OVERVIEW



CONTROL PANEL



BEFORE FIRST USE

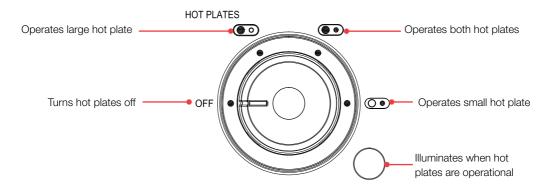
- 1. Remove all packaging materials.
- 2. Remove all stickers and labels from the appliance. Do not remove the rating label on the bottom of the appliance.
- 3. Clean all parts to remove any dust or manufacturing residue.
- Thoroughly wash the accessories by hand with warm soapy water and a non-abrasive sponge. Do NOT immerse the housing in water.
- 5. Wipe the inside and outside of the appliance with a moist cloth. Do not use chemical cleaners.
- 6. Ensure accessories are inserted securely.
- 7. Use the appliance on a horizontal, flat and stable heatresistant surface, away from a heating source and where it will not come in contact with water.
- 8. The appliance should be placed with good ventilation and away from walls or curtains.
- Ensure the drip tray is placed correctly to avoid oil and crumbs dropping on the lower heating element.
- 10. Keep food 3cm from the upper heating element to get an even toasting effect.

NOTE: During first use, the oven may emit a slight odour and smoke. This is normal.

USING THE HOT PLATES

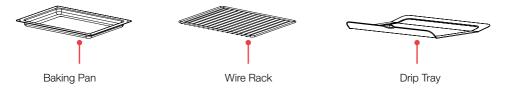
- The oven is equipped with two hot plates. The largest hot plate operates at a maximum power of 1000W and is suitable for larger pans.
- The smallest hot plate operates at a maximum power of 750W and is suitable for smaller pans.
- The hot plates can be operated individually or both at the same time by using the Hot Plates function dial.
- The hot plate indicator light will illuminate when either or both of the hot plates are operating.

NOTE: Only ONE hot plate can be in operation while the Oven is in use.



USING THE OVEN

- The oven comes with three accessories, a baking pan, wire rack and drip tray.
- Ensure the accessories are placed securely in the oven by using the shelf support recesses in the oven.
- Use oven gloves to open and close the door, and when handling the accessories.



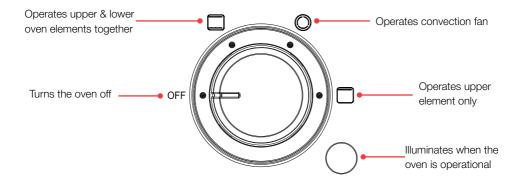
USING THE OVEN

OVEN FUNCTION DIAL

 The oven has an upper heating element to be used for warming and grilling food by turning the dial to the icon. The door can remain open when using this function.

NOTE: The upper element function is only operated by the timer dial. The temperature dial does not operate this function. The upper element will continue to work, even if the temperature dial is OFF and the Timer dial is set to ON or oven timer is activated. The default temperature of the upper element is 230°C.

- Turn the oven function dial to the icon to operate both upper and lower heating elements for warming and cooking food. This setting is ideal for baking bread, cakes or biscuits.
- The oven indicator light will illuminate when the oven is manually turned on or oven timer is activated.
- Rotate the oven function dial to the OFF position to turn the elements and fan off.

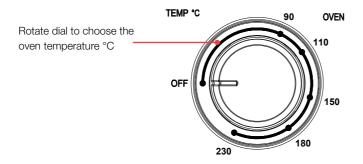


USING THE OVEN

TEMPERATURE DIAL

- The temperature dial controls the oven cavity temperature and can be turned clockwise from 90°C to 230°C.
- When warming food with both heating elements on, it is recommended to set the temperature to 90° or 110°C.

NOTE: The oven upper element function is only operated by the timer dial. The temperature dial does not operate this function. The upper element will continue to work, even if the temperature dial is OFF and the timer dial is set to ON or oven timer is activated. The default temperature of the upper element is 230°C.



USING THE OVEN

TIMER DIAL

MANUAL OVEN OPERATION

 Turn the TIME dial anti-clockwise to ON to operate the oven without using the timer. Turn the dial to OFF when finished cooking.

OVEN TIMER OPERATION

- Rotate the time dial and the oven indicator lamp will illuminate.
- Set the desired time, the maximum time is 120 minutes.
- Select which heating element or fan you wish to use.

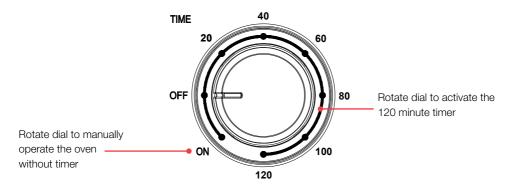
NOTE: It is recommended to constantly check your cooking to avoid burning or to continue cooking, if required.

 When the time expires and the oven turns off, the appliance will make a bell chime sound.

NOTE: The timer does NOT operate the hot plates.

NOTE: Only ONE hot plate can be in operation while the Oven is in use.

NOTE: The upper element of the oven only works when the timer dial is manually set to on or when the timer is activated.



TIPS FOR YOUR BENCHTOP OVEN

- Condensation on the glass door may appear occasionally while baking food, this is normal and will disappear after a while.
- Constantly check your cooking to avoid burning or to continue cooking, if required.
- Keep food 3cm from the upper heating element to get an even toasting effect.
- Cook food immediately after defrosting.
- Frozen food or lean meat requires a longer cooking time.
- Put the food on baking pan after freezing.
- Do not open the glass door frequently, this will avoid reduction in heat.
- When toasting frozen or multiple slices of bread, set a warmer setting.
- Remove extra fat from food to avoid smoke while baking.
- The convection fan setting is not ideal for gentler baking.
 Breads, cakes, and flaky pastries don't rise as well in the circulated air of a convection oven.
- Using the oven convection fan setting creates a dry atmosphere that caramelizes sugars faster when roasting, so foods like meats and vegetables get browner, but the interiors stay moist.
- To dehydrate food, the goal is to remove moisture as quickly as possible, so the convection setting is more efficient than using the elements.

CARE & CLEANING

- WARNING: Unplug the Benchtop Oven and allow to cool completely before cleaning.
- Use a mild detergent to clean all accessories.
- · Do not wash any accessories in a dishwasher.
- Use a soft cloth to clean the inner cavity regularly.
- Clean the oven door with a cloth soaked with warm detergent or soaking solution.
- Do not immerse oven in water for cleaning.
- Do not wipe oven with an abrasive cleaner.
- Do not wipe heater.
- Do not put any accessory directly on the lower element.

TROUBLESHOOTING

- During first use, the Benchtop Oven may emit a slight odour and smoke. This is normal.
- If smoking continues, ensure to remove extra fat from food before cooking. Clean baking pan and inner cavity.
- If the door is not opening freely, pull the rack out, clean the slot in the cavity of any obstruction and check if rack is deformed.
- If the toast shade is too dark or too light, check the temperature and ensure that the rack is placed correctly.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

8 Lakeview Drive. Scoresby 3179, Victoria

Australia

Ph: 1300 556 816

Glen Dimplex Australia Pty Ltd Glen Dimplex New Zealand Ltd 38 Harris Road, East Tamaki,

> Auckland 2013 New Zealand

0800 666 2824 Ph:



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: https://recyclingnearyou.com.au/polystyrene and/or http://epsa.org.au New Zealand: https://greenbusinesshq.com/epsrecycling and/or

https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling

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