

Cautions

- Before use, check that your mains power supply corresponds to the voltage shown in this manual (also shown on the rating plate of the Oven, located to the rear of the Oven Lid ④).
- The Glass bowl ③ must always be positioned in the Oven Base ① before use.
- Ensure that the sides of the Oven are at least 8cm from any surface.
- The Oven must be placed on a flat and stable surface.
- Do not let the Power Cable ⑧ hang over the edge of the counter or work-top, or let it touch hot surfaces.
- Do not place the Oven near any other heat source.
- This appliance must be plugged into an earthed socket rated at over 10A.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- **ALL GLASS AREAS OF THE OVEN WILL GET VERY HOT DURING USE.**
- Do not place the Glass Bowl ③ directly over any other heat source for cooking.
- Only move the Oven, when operating, with great care. Do not touch hot surfaces; use the Carrying Handles ②. Never lift with the Glass Bowl ③.
- The Glass Bowl ③ and Oven Lid ④ will remain HOT after cooking. Always wear Oven mits or use an Oven cloth when handling. The Racks ⑤ & ⑥ may be lifted from the Glass Bowl ③ using the Tongs ⑦ provided.
- After removing the Oven Lid ④, place it on a heat resistant surface, as the underside becomes hot during cooking.
- Do not place the Oven Lid ④ anywhere other than on the Glass Bowl ③ during operation.
- Always place the Oven Lid ④ on the Glass Bowl ③ before connecting the Power Cable and Plug ⑧.
- Do not use the Oven with an external timer switch.
- Do not use the Oven for any purpose other than that for which it is intended.
- Do not drop the Oven.
- Do not share a socket with other appliances, as the socket may overheat.
- Do not immerse the Oven Lid ④ in water or other liquids, or allow liquids to get into the lid.
- Unplug the Oven when not in use.
- Allow the Oven to cool and disconnect from the mains before cleaning.
- Do not clean the Oven with metal scouring pads. Pieces may break off the pad and touch electrical parts, causing damage or risk of electric shock.
- Do not use accessories from any other manufacturer's appliance.
- Do not use the Oven outdoors.
- If the mains supply cable becomes damaged, contact Judge at the address given beneath the warranty statement.
- Do not operate the Oven with a damaged Power Cable or Plug ⑧.
- Do not attempt to repair the unit. In case of breakdown return it to Judge at the address given beneath the warranty statement.

Specification

Name	Model No.	Rated Voltage	Rated Frequency	Rated Power	Rated Capacity
Judge Halogen Oven	JEA30	220 - 240V	50Hz	1200-1400W	12 litres



Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.


Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE
CUSTOMER SERVICES
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Bristol, BS11 9HX, Great Britain
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Tel: 0117 940 0000



FOR DOMESTIC USE ONLY



This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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.



Halogen Oven

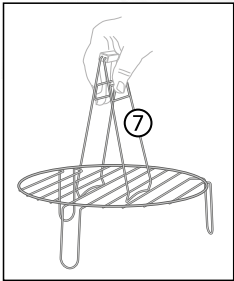
Model No: JEA30
V002



Please read this instruction manual carefully before use and save for later reference.

UNPACK YOUR OVEN CAREFULLY AND REMOVE PACKING PIECES, LABELS AND STICKERS BEFORE USE.

Identifying The Parts (with Part Numbers for customer replaceable items)



1. Oven base
 2. Carrying handles
 3. Glass bowl
 4. Oven lid, with controls & indicators
 5. High rack (JEA30HR)
 6. Low rack (JEA30LR)
 7. Tongs (JEA30T)
 8. Power cable and plug
- Controls & Indicators**
9. TIME control
 10. TEMP (temperature) control
 11. Handle / ON-OFF switch
 12. POWER indicator
 13. HEAT indicator
 14. Replaceable bulb (JEA30B)



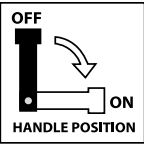
Before First Use

1. Wipe the Glass Bowl ③ clean with a damp sponge or dishcloth and place inside the Oven Base ①.
 2. Follow steps 3 to 7 of **Using The Oven**, with a temperature setting of 250°C and a time of 5 minutes, then unplug the Power Cable ⑧ and allow the Oven to cool.
- You might notice a slight burning odour while the Oven is running, as lubricants are removed from the heating element.

Using The Oven

1. Place the High Rack ⑤ or Low Rack ⑥ centrally in the Glass Bowl ③. The choice of rack depends upon the food to be cooked, with the low rack being used for larger items - see **Cooking Guide**.
2. Place the food centrally on the rack, ensuring that it is at least 3cm from the wall of the Glass Bowl ③, to allow maximum air circulation.
3. Place the Oven Lid ④ securely and centrally on the Glass Bowl ③. Leave the Handle ⑪ in the upright OFF position - note the handle label.
4. Plug the Power Cable ⑧ into the power socket.
5. Set the TEMP control ⑩ to the required temperature - see Cooking Guide.
6. Set the TIME control ⑨ to the required time - see Cooking Guide.

7. Immediately lower the Handle ⑪ to the ON position; both the POWER indicator ⑫ and HEAT indicator ⑬ will illuminate.



- The Oven will heat up rapidly and run for the set time minutes. The HEAT indicator ⑬ will switch off and back on during this period as the Oven maintains the set temperature. The POWER indicator ⑫ will remain on until the timer switches off, when a bell will sound, to alert you that the cooking time has been reached.

Note: The Glass Bowl ③ and Oven Lid ④ will become hot. Ensure that the Oven is at least 8cm from any surface and take care not to touch the hot areas. Always use Oven mits when handling and lift by the Carrying Handles ②. After removing the Oven Lid ④, place it on a heat resistant surface, as the underside becomes hot during cooking.

Cleaning and Maintenance

Note: Always unplug the Power Cable ⑧ and allow the Oven to cool before cleaning, including between self cleaning and manual cleaning.

The Oven has a self-cleaning function, which will minimise manual cleaning. To use this, proceed as follows:

1. Pour clean water into the Glass Bowl ③ to a depth of 5cm; for greater cleaning action a small amount of mild dishwashing detergent may be added.

2. Follow steps 3 to 7 of Using The Oven, with a temperature setting of “Wash” and a time of 12 minutes.

For manual cleaning, proceed as follows:

3. Wipe the Glass Bowl ③, Oven Lid and fan housing ④ with a sponge or dishcloth, using a mild dishwashing detergent and warm water.
4. Rinse the Glass Bowl ③ well to remove all detergent.

Cleaning and Maintenance (cont.)

Note: Never immerse the Oven Lid ④ in any liquid, or allow liquids to get into the lid. Do not use a steel wool pad, abrasive material, solvents or cleaning powders; if scrubbing is necessary, use a nylon or polyester mesh pad.

Bulb Replacement
Contact Customer Service for a bulb replacement ⑭, this is replaceable with basic DIY skills - A Phillips head screwdriver and a pair of pliers will be required.

Cooking Techniques

- **Roasting** - place meats directly on rack.
- **Toasting** - place bread directly on rack; can also bring new life to stale food.
- **Baking** - place food in a metal or tempered glass baking pan, up to 30cm dia.
- **Steaming** - place food in an aluminium foil pouch with a small amount of water.
- **Frying** - dip food in cooking oil, allow excess oil to drain and place directly on rack, or in heat resistant container.
- **Defrosting** - set temperature to “Thaw” and check every 5-10 minutes.
- **Cooking from frozen** - reduce suggested temperature on packaging by 20°C, suggested cooking time by 30-50 %.
- Remember to distribute food evenly in the Oven to ensure an even flow of air around the food.
- You may wish to spray the racks with a non-stick food spray before use to prevent the food sticking.

Cooking Guide

Note: This is a guide only and supplements the guide on the lid. Observe the food cooking and ensure that it is thoroughly cooked before serving. It may be necessary to use a container to prevent small food items, such as chips, falling through the rack.

	Cooking time	Temp	Rack Position
Roast Beef or Lamb	35 min/kg + 20 min	180-190°C	low rack
Roast Pork	55 min/kg + 20 min	180-190°C	low rack
Steak: rare to well done	3-7 min each side	250°C	high rack
Sausage	5-8 min each side	250°C	high rack
Pork or Lamb Chop	6-8 min each side	250°C	high rack
Chicken	20-30 min/kg + 15 min	190-250°C	low rack
Chicken Parts	15-20 min	190-200°C	high rack
Fish	10-15 min	200-220°C	high rack
Pizza	10-13 min	150-180°C	high rack
Small Cakes and Buns	8-10 min	200-230°C	low rack
Cake - one layer	20-25 min	200°C	low rack
Loaf	35-40 min	150°C	low rack
Chips/French Fries	10-20 min	200°C	high rack