

EURO)CHEF®



Electric Air Fryer / Oven

User Manual

[Revision 7.0 February 2018]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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Safety

Keep this user manual for future reference along with your purchase receipt and carton. The safety precautions below reduce the risk of electrical shock, fire, personal injury and appliance and property damage when correctly adhered to.

- Read all instructions before using the appliance.
- Do NOT touch hot surfaces. The temperature of outer surfaces can become very hot during use. Always use suitable heat-proof gloves when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before inserting or removing parts. Always use the handles when moving the unit.
- Do NOT use the appliance for anything other than its intended use.
- Before turning on, ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the appliance.
- To protect against the risk of electric shock, do not immerse the appliance, electrical cord or plug in water or any other liquids.
- The appliance is not intended to be operated by means of an external timer or any type of separate remote control system.
- The use of attachments which are not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- This appliance is designed for indoor use only. Do NOT use outdoors.
- Do NOT use an extension cord with this product unless absolutely necessary. If an extension cord is used, ensure that it has a rating equal to or exceeding the rating of this appliance.
- Do NOT pull or carry the appliance by the electrical cord. Keep the cord away from heated surfaces and sharp edges etc. Do not bend or kink the power cord.
- Always unplug the appliance when not in use. To disconnect from the power supply, grip the plug and pull from the power socket. Never pull by the cord. The power plug must be removed from the power socket before cleaning, servicing, maintenance or moving the appliance.
- Never force the power cord plug into an electrical outlet.
- Do NOT place the appliance near a hot gas or electric burner.
- Do NOT cover the appliance whilst in use. If it is covered there is a risk of fire.
- Improper installation may result in the risk of fire, electric shock and/or injury.
- If the power cord or plug is damaged, DO NOT use the appliance. Return it to the place of purchase along with your receipt for a refund or exchange.
- The manufacturer or retailer is not responsible for any damage caused by incorrect use.
- The appliance contains no user-serviceable parts. Do not attempt to repair, disassemble or modify the appliance.
- Always operate the appliance on a dry and level surface. Operating in wet areas such as sinks or uneven surfaces must be avoided.
- Do NOT clean the appliance with metal scouring pads, abrasives, flammable materials or solvents.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do NOT move or lift the appliance while the power cord is still connected to the wall outlet. Metal items inside the appliance, such as the racks, can get very hot during use. Use caution when removing these items and always use the suitable heat-proof gloves and tongs.

Parts Identification



Note: The style and appearance of some accessories, such as prongs and rotisserie attachments may vary slightly between various models. The basic function of each accessory, however, remains the same.

No.	Name	No.	Name
1	Base	6	Tongs - For inserting and removing food, plates, and racks.
2	Lid	7	Rack - For grilling, toasting and dry frying.
3	Control Panel (built into top of lid)	8	Steaming Tray - For steaming fish, vegetables, etc.
4	Bowl	9	Rotisserie - For cooking using a rotating action; for example, using the cage, roasting cuts of meat, whole chicken etc.
5	Cage - For cooking small, high quantity items such as chips, meatballs, etc.	10	Rotary BBQ - For cooking using a rotating action; for example, roasting cuts of meat.

Introduction

With the electric air fryer/oven, you can prepare delicious, healthy meals in considerably less time to that of traditional methods through the forced circulation of hot air around the food. The air fryer improves upon traditional ovens in the following ways:

- The appliance uses a circular pot with a lid mounted fan and heating element that circulates hot air all around the food. This creates a tornado-like flow of super-heated air that cooks and browns food quickly and thoroughly.
- The appliance uses cooking racks that allow you to cook two separate items at once. In addition, when meat, poultry, or fish is cooked, fats and oils are drained away. You will cook lighter, more nutritious meals.
- The appliance cooks food from all sides to provide even cooking and is generally 50% faster than traditional oven cooking.
- The appliance lid is glass, so you can clearly see the food being cooked.

Before Use Check List

Read the safety instructions in this manual before operating. Before using this appliance for the first time, follow the steps below:

1. Remove all packing materials and literature from the appliance, and ensure that it is in good condition and there are no missing parts or damage.
2. Wash the bowl and racks in warm soapy water or in the dishwasher, then dry thoroughly. NEVER submerge the appliance lid in water or any other liquid.
3. Select a flat, heat-resistant and non-flammable surface to operate the appliance on.
4. Perform the [self-cleaning](#) function.

NOTE: This appliance has a pressure switch that prevents it heating if the appliance is empty. • A small amount of smoke and burning smell may be emitted during the first few uses. Do not be alarmed, this is normal.

5. Allow the appliance to cool to room temperature.
6. Wipe the inside of the bowl with a damp cloth. DO NOT use abrasive cleaners or scouring pads.

Operation

Control Panel



Control	Description
	Display - Shows the current setting for either temperature or time. The indicator for either temperature or time illuminates according to the setting being made. When the appliance is in use, the timer countdown displays.
	Pre-Set Cooking Function Selector - Press to select a pre-set cooking function, if required. Press again to step to the next function. As each function is selected, the indicator next to it illuminates. Pre-set functions are: <ul style="list-style-type: none"> Meat – Default settings are temperature = 250°C and timer = 10 minutes. Poultry – Default settings are temperature = 250°C and timer = 30 minutes. Fish – Default settings are temperature = 200°C and timer = 15 minutes. Bake – Default settings are temperature = 230°C and timer = 10 minutes. Chips – Default settings are temperature = 250°C and timer = 18 minutes. Pizza – Default settings are temperature = 200°C and timer = 14 minutes.
	Temperature Adjustment - Press to activate the temperature setting function. The temperature indicator in the display illuminates (default value = 60°C). Use + / - to set the required temperature (range = 60 to 250°C). The temperature can be adjusted at any time.
	Timer Adjustment - Press to activate the cooking time setting function. The time indicator in the display illuminates (default value = 30 minutes). Use + / - to set the required time (range = 01 to 30 minutes). The timer can be adjusted at any time.
	Settings Confirmation – Press to confirm the current cooking settings. Press and hold for 2 seconds during cooking to cancel the current settings.
	Increase Temperature / Time – Press to increase the time or temperature setting. As the setting changes, the display update to show the current value.
	Decrease Temperature / Time – Press to decrease the time or temperature setting. As the setting changes, the display update to show the current value.

Cooking Guidelines



Always ensure that food is adequately cooked before consumption. • Ensure that you use the supplied tongs, heat resistant mitts or other appropriate utensils to remove food and cookware from the appliance. Do not touch the food or the appliance or any of the internal accessories as they may be extremely hot. • Cooking time and temperature settings may need to be adjusted for food size/quantity, food manufacturer instructions, and /or individual taste. All cooking settings can be adjusted at any time.

1. Before cooking, it is suggested that you lightly coat the inside of the bowl and racks etc with cooking spray. This will help prevent food sticking and also make cleaning easier.
2. Place the bowl inside the appliance base, ensuring it is central and sits flat. The bowl has a protrusion on one side that prevents it from being placed in an incorrect position.
3. Place the food to be cooked into the bowl using the appropriate accessory (rotisserie, rack etc). The type of accessory used will be dependent on the type of food being cooked. When using the rack, the high position (rack standing on long legs) is best for grilling, broiling, crisping or cooking well done cuts of meat; the low position (rack standing on low legs) is best for baking, roasting etc.
4. Once the food has been placed into the appliance, place the lid on the appliance. Ensure the lid is seated correctly and is secure. If the lid is not placed correctly, the appliance will not function.
5. Plug the appliance into the wall socket and switch it on. The display will show "88:88".
6. Use the control panel to set the required cooking functions. Once the settings are confirmed, the appliance will start.
7. At the end of the cooking time, the appliance will beep, cooking will cease and the heating element will switch off. Depending on the temperature of the unit, the fan may remain on in order to dissipate the remaining heat.

Pausing Cooking - If you need to pause cooking, remove the lid – the appliance will stop automatically and pause the current cooking settings. If you place the lid back on the appliance within 3 minutes, the appliance will start automatically, resuming the original cooking settings. If you take longer than 3 minutes to resume cooking, you may need to press the **Confirm** button.

Changing Cooking settings - If the cooking settings need to be changed or restarted, press and hold the **Confirm** button for 2 seconds. The program will return to the default settings and you can then restart the cooking process

Using Cooking Pre-Sets

The appliance includes pre-set cooking time and temperature settings for a range of popular food types. This makes setting up the appliance for cooking easier – select the required pre-set, then adjust the settings, if required. After placing the lid on the appliance and switching power to the unit on, the display will show "88.88", then:

1. Press **Menu** repeatedly until the indicator lamp next to the required pre-set illuminates; for example, "meat".
2. Press **Confirm** – the appliance beeps and begins operating and will apply the pre-set temperature and time settings. Using "meat" as an example, the temperature will be 250°C and the time will be 10 minutes. To adjust settings:
 - To change temperature, press **Temp** – the appliance defaults to "60°C" and the display indicator for setting temperature illuminates. Press **+** or **-** as required (maximum = 250°C) until the desired temperature is reached, then press **Confirm**.
 - To change timer, press **Time** – the appliance defaults to "30.00" and the display indicator for setting time illuminates. Press **+** or **-** as required (maximum = 30 minutes) until the desired time is reached, then press **Confirm**.

Manual Cooking

The appliance can be used without selecting a cooking pre-set. When a pre-set is not selected it is necessary to set the temperature and time manually.

After placing the lid on the appliance and switching power to the unit on, the display will show "88.88", then:

1. Press **Temp** – the appliance defaults to "60°C" and the display indicator for setting temperature illuminates. Press + or - as required (maximum = 250°C) until the desired temperature is reached, then press **Confirm**.
2. Press **Time** – the appliance defaults to "30.00" and the display indicator for setting time illuminates. Press + or - as required (maximum = 30 minutes) until the desired time is reached, then press **Confirm**.

The following table provides a guide for cooking some popular food types.

Food	Time (Minutes)	Temperature (°C)
Prawns (medium size)	6 to 8	150 to 180
Sausages	6 to 8	120 to 150
Bread	5 to 7	120 to 140
Potatoes and Vegetables	8 to 10	180 to 200
Chicken Wings	15 to 20	150 to 180
Hot Dogs	5 to 8	190 to 210
Spare Ribs	8 to 12	220 to 240
Chicken Pieces	8 to 10	230 to 250

Using Cooking Accessories

Roasting Using the Rotisserie or Rotary BBQ

The rotisserie and rotary BBQ accessories are used to rotate the food during cooking, and is especially suited to roasting whole chickens and larger cuts of meat. Place the food on to the rotisserie by passing the rotisserie shafts through the food item, then attach the other end of the rotisserie to the shafts and secure it using the thumbscrews (rotate right). With the rotary BBQ, hold the food item in position using the prongs to pierce it. Place the rotisserie/food into the bowl – ensure that the end of the rotisserie shaft is properly engaged with the appliance and the groove in the other end of the shaft is resting on the support bracket inside the bowl.

NOTE: Roasting time may vary depending on the type of meat or other food, type of cut, amount of fat, thickness and/or weight of the item. • It is not necessary to use oil for roasting, but you may do so for foods that tend to become dry when cooked. • Ensure that the food item, when on the rotisserie or rotary BBQ, does not contact either the lid or the food bowl when it rotates.

Baking

Use any oven-proof baking dish, preferably non-stick, that will fit comfortably inside the appliance bowl and place it on the cooking rack in the low position (rack standing on short legs). Take special care when baking, as it can be easy to over-cook. It is recommended to occasionally rotate the food item a little to help ensure even browning.

Steaming Using the Steaming Tray

Add a cup (approximately 250ml) of water to the appliance bowl and season etc. Place the food item on to the steaming tray and place it on the cooking rack in the high position (rack standing on long legs) inside the bowl. For steaming vegetable whilst cooking other items, place the vegetables in an aluminium foil pouch, add a few drops of water to the pouch and seal it.

Defrosting

You can use the appliance to defrost foods more evenly than a microwave oven. To defrost, set the temperature to 100°C and check the food every 5 to 10 minutes.

"Frying" Using the Cage

You can get the effect of frying without cooking in oil by using the cage attachment and rotisserie. The rotisserie rotates the cage during cooking. To assemble, slide the cage onto the rotisserie shaft. Place the rotisserie/cage into the bowl – ensure that the end of the rotisserie shaft is properly engaged with the appliance and the groove in the other end of the shaft is resting on the support bracket inside the bowl. It is recommended to spray the food, for example, potato chips with a little cooking oil before placing it in the cage.

Cleaning and Maintenance



Never immerse the appliance lid or base in water or any liquid. • Always ensure that the appliance is disconnected from the mains electrical supply before performing any cleaning or maintenance tasks. • After cleaning, do not use the appliance again until it is completely dry. • Do NOT clean the appliance until it has cooled down. • Do NOT clean the appliance with metal scouring pads, abrasives, flammable materials or solvents.

- Switch OFF and disconnect power from the appliance.
- Allow the appliance to completely cool.
- Wipe the appliance lid and fan housing using a dishcloth or damp sponge and mild dish washing detergent – do not allow water to enter the fan housing.
- Wash the bowl and any accessories (cooking rack, rotisserie etc) using mild dish washing detergent and warm water, then rinse thoroughly. For metal parts, if scrubbing is necessary, use a nylon or polyester mesh pad. The bowl and accessories can also be safely cleaned in a dishwasher.
- Before storing, ensure that the entire appliance is completely dry.

Self-Cleaning

The appliance bowl can be cleaned using the self-cleaning function:

1. Add some water to the bowl ensuring it is no more than a few centimetres in depth.
2. Add a small amount of mild detergent to the water.
3. Connect the appliance to mains power and place the lid on it.
4. Set the temperature to 80°C and the timer to 10 minutes.
5. Press **Confirm** to begin the cleaning process.
6. The appliance will heat and swirl the water around the bowl - this will clean off most stains.
7. Rinse and dry as normal.

Troubleshooting

SYMPTOMS & PROCEDURES

Appliance will not turn on

- Check that the power cord is plugged into AC mains outlet and that power is available to the appliance.
- Ensure that the lid is placed on to the appliance base correctly. The appliance will not start if the lid is not properly attached.
- Check that the timer is set to a value other than "zero".
- Check that the temperature is set to a value higher than the current temperature inside the appliance.

Appliance will not heat up

- Check that the temperature is set to a value higher than the current temperature inside the appliance.
- Check that the timer is set to a value other than "zero".

Food not being cooked sufficiently

- Ensure that the appliance is not being over-loaded with food.
- Adjust cooking temperature and time to suit size and type of food being cooked.

The rotisserie stops turning during cooking

- Food item too large – ensure the food can rotate inside the appliance without touching the lid or bowl and that the food is balanced on the shaft.

Specifications

Electrical Requirements	240VAC / 50Hz
Temperature Range	Approximately 60 to 250°C
Timer Range	1 to 30 minutes
Capacity	13L
Weight	Approximately 6kg (empty)

Recipe Suggestions



Always ensure that food is adequately cooked before consumption. • Ensure that you use the supplied tongs, heat resistant mitts or other appropriate utensils to remove food and cookware from the appliance. Do not touch the food or the appliance or any of the internal accessories as they may be extremely hot. • Cooking time and temperature settings may need to be adjusted for food size/quantity, food manufacturer instructions, and /or individual taste. All cooking settings can be adjusted at any time.

Roast Chicken with Stuffing

1 Whole chicken	1 teaspoon grated lemon rind
1 Small onion	1/4 teaspoon dried marjoram
2 tablespoons butter	Garlic, salt, pepper
1/2 cup mushrooms	1 egg
1 1/2 cup soft breadcrumbs	1 pinch nutmeg
1 tablespoon chopped parsley	

To prepare stuffing, peel and finely chop onion and lightly fry in butter until soft. Add mushrooms to onion and fry another minute, then mix in breadcrumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg.

Clean inside of chicken and remove excess fat. Place stuffing inside chicken and close the opening. Season chicken with salt and pepper and rub into skin. Roast at 250°C for a minimum 30 minutes until chicken is golden brown all over and that juices run clear.

Chinese Roast Chicken

1.5kg roasting chicken, chicken wings or drumsticks	1 teaspoon five-spice powder
1/3 cup soy sauce	1 teaspoon crushed garlic
1 tablespoon honey	1 teaspoon finely grated ginger

1 tablespoon sesame oil

Mix all ingredients together and marinate for at least 2 hours, stirring occasionally. Arrange chicken on cooking rack and cook at 250°C for approximately 8 minutes for wings, 10 minutes for legs, thighs and 12 minutes for 1/4 or 1/2 chicken. Turn during cooking – be sure to check chicken has cooked evenly all the way through before serving.

Honey Chicken Wings

700g chicken wings	2 tablespoons lemon juice
2 tablespoons honey	3 tablespoons soy sauce
3 tablespoons tomato puree	1 tablespoon chopped ginger

Trim excess fat from chicken wings and remove tips. Pat wings dry and place in a bowl. Combine lemon juice, soy sauce and ginger, then pour over chicken wings, stir and let marinate for 3 to 4 hours, turning occasionally. Mix honey, tomato puree and 1 tablespoon of marinade in a separate bowl. Arrange chicken wings on cooking rack and cook at 220°C for approximately 8 minutes. To serve, roll wings in honey/tomato/marinade mixture.

Spicy Drumsticks with Barbecue Marinade

4 chicken drumsticks	1 teaspoon chili powder
1 clove garlic, crushed	Freshly ground black pepper
1/2 tablespoon mustard	1 tablespoon olive oil
2 teaspoons brown sugar	

Preheat appliance to 220°C. Mix garlic, mustard, brown sugar, chili powder, a pinch of salt and freshly ground pepper to taste, then mix in olive oil. Rub drumsticks with marinade and leave to marinate for at least 20 minutes. Arrange drumsticks on cooking rack and cook at 220°C for approximately 10 to 12 minutes or until browned. Serve drumsticks with corn salad* and bread.

* Corn Salad - Drain a can of corn kernels (300 gram). Cut four tomatoes into sections and remove seeds, then chop into cubes. Mix corn and tomato, then add 1 finely sliced green onion, the juice of half a lime, 2 tablespoons fresh, coarsely chopped coriander, salt and freshly ground pepper to taste.

Mediterranean Chicken Nuggets

250g chicken fillet, in pieces	Freshly ground black pepper
1 clove garlic, crushed	1 tablespoon flat-leaved parsley, finely chopped
2 tablespoons tomato pesto	1 tablespoon olive oil
2 slices stale white bread, in pieces	1 egg yolk + 2 egg whites
1 tablespoon (spicy) paprika powder	

Combine bread and paprika in food processor until mixture is crumbly, then mix in olive oil and transfer to a bowl. Then purée chicken in food processor and mix in egg yolk, garlic, pesto, and parsley. Add salt and pepper to taste. Preheat appliance to 220°C. Whisk egg whites in a bowl. Shape chicken mixture into "nuggets", then coat first with egg white and then breadcrumb mixture. Place half batch into cage and cook at 220°C for approximately 10 to 12 minutes or until browned. Cook other batches. Serve with French fries and salad.

Tip – For variations, make "Italian" style with basil pesto and 25g parmesan cheese, or "Greek" style with grated lemon peel, finely chopped oregano and 25g crumbled feta cheese.

Individual Beef Wellington

700g 4" thick fillet steaks	1 tablespoon brandy
1 tablespoon butter	2 tablespoons liverwurst
1 pack frozen puff pastry, thawed	Garlic, salt and pepper
1 egg yolk, beaten with a little water	

Trim excess fat from steaks, then sprinkle with garlic, salt and pepper. Mix liverwurst with brandy and spread over steaks. Roll out pastry and cut into squares large enough to enclose each steak. Place steak in centre of pastry square and fold over to completely enclose. Seal seams with a little water and brush top with beaten egg yolk. Arrange parcels on cooking rack in low position and cook at 215°C for approximately 10 minutes or until browned.

Mini Frankfurters in Pastry

tin mini frankfurters (approx. 20 frankfurters)	1 tablespoon fine mustard
1 100g (defrosted) ready-made puff pastry	

Preheat appliance to 220°C. Thoroughly drain frankfurters and pat dry with kitchen paper. Cut pastry into strips big enough to wrap frankfurts in, then coat pastry with a thin layer of mustard. Roll frankfurts spirally into pastry strips. Arrange half batch on cooking rack in low position and cook at 220°C for approximately 10 to 12 minutes or until golden brown. Cook other batches.

Mini Empanadas with Chorizo

125g chorizo, in small cubes	2 tablespoons parsley
1 shallot, finely chopped	200g chilled pie crust dough (pâté brisée) or pizza dough
1/4 red bell pepper, diced into small cubes	

Mix chorizo, shallot and bell pepper and fry in a skillet on low heat for 2 to 3 minutes until the bell pepper is tender. Remove from heat and stir in parsley. Allow the mixture to cool. Preheat appliance to 200°C. Use a glass to cut 20 5cm

rounds from dough. Place a spoonful of chorizo mixture onto each round, then bring dough edges up and together to create a parcel, then squeeze edges between thumb and index finger, creating a scallop pattern. Place half batch into cage and cook at 220°C for approximately 10 to 12 minutes or until browned. Cook other batches.

Salmon Quiche

<i>150g salmon fillet, cut into small cubes</i>	<i>2 eggs + 1 egg yolk</i>
<i>1/2 tablespoon lemon juice</i>	<i>3 tablespoons whipping cream</i>
<i>Freshly ground black pepper</i>	<i>1/2 tablespoon (tarragon) mustard</i>
<i>100g flour</i>	<i>1 green onion, sliced into 1 cm pieces</i>
<i>50g cold butter, in cubes</i>	<i>Small, low quiche pan, approx. 15 cm diameter, buttered</i>

Preheat appliance to 200°C. Mix salmon with lemon juice and salt and pepper to taste. Allow salmon to rest. In a bowl, mix flour, butter, egg yolk and 1/2 – 1 tablespoon cold water and knead into a smooth ball. On a floured work surface, roll out dough to an 18cm round. Place dough in quiche pan and press firmly along edges, then trim away excess. Beat eggs lightly with cream and mustard and add salt and pepper to taste. Pour egg mixture into quiche pan and then lay salmon pieces over mixture and cover with onion. of salmon in the pan. Distribute the green onion evenly over the contents of the quiche pan. place quiche on cooking rack in low position and cook at 200°C for approximately 20 minutes or until browned.

Thai Fish Cakes

<i>1 ripe mango</i>	<i>Juice and zest of 1 lime</i>
<i>1 1/2 teaspoons red chili paste</i>	<i>1 egg</i>
<i>3 tablespoons fresh coriander or flat leaf parsley</i>	<i>1 green onion, finely chopped</i>
<i>500g white fish fillet</i>	<i>50g ground coconut</i>

Peel mango and cut it into cubes. Mix mango with 1/2 teaspoon red chili paste, 1 tablespoon coriander and juice and zest of half a lime. Purée fish in a food processor, then mix in egg and 1 teaspoon salt, remaining lime zest and juice, red chili paste, coriander, onion and 2 tablespoons coconut. Place remaining coconut on a plate. Divide fish mixture into 12 portions, shape them into cakes and coat with coconut. Arrange half batch on cooking rack and cook at 200°C for approximately 7 to 10 minutes or until browned. Cook other batches.

Roast Vegetables

<i>Vegetables of your choice</i>	<i>Garlic and salt</i>
<i>Ground black pepper</i>	<i>2 to 3 tablespoons cooking oil</i>

Peel and clean vegetables and cut into similar sized pieces. Mix vegetables with oil, garlic, salt and pepper. Arrange vegetables on cooking rack in high position and cook at 200°C for approximately 8 to 12 minutes or until cooked. The cooking time may vary depending on size of individual pieces and the total weight in the appliance. Vegetables can be cooked while meat is cooking by placing them around the meat and/or using high rack and steaming tray.

French Potato Chips

<i>300 to 400g frozen potato chips</i>	<i>1/3 tablespoon salt</i>
<i>1 tablespoon oil</i>	

Coat potato pieces with oil and place in cage and cook at 250°C until browned. Sprinkle lightly with salt and serve.

Jacket Potato

<i>Medium size washed potatoes (1 per person)</i>	<i>Salt</i>
<i>Soft butter</i>	<i>Ground black pepper</i>
<i>Garlic chopped</i>	

Wash potatoes and remove any eyes, bruises, faults etc then dry with kitchen towel. Rub potatoes with butter, then place each potato in foil. Sprinkle potato with a little garlic, salt and pepper, then wrap foil. Arrange potatoes on cooking rack in high position and cook at 200°C for approximately 20 minutes or until cooked. Serve with sour cream, chives, grated cheese and cooked bacon pieces.

Potato Slices with Garlic

<i>500g waxy potatoes</i>	<i>1 tablespoon olive oil</i>
<i>1 clove garlic, crushed</i>	<i>Sea salt</i>
<i>1 tablespoon fresh thyme</i>	

Preheat appliance to 250°C. Peel potatoes and slice thinly, then soak in water for at least 30 minutes, drain and pat dry with kitchen towel. Mix garlic, thyme and olive oil in a bowl and coat potatoes with mixture. Place potato in cage and cook at 250°C for approximately 20 minutes or until browned. Sprinkle lightly with salt and serve.

Feta Triangles

<i>100g feta cheese</i>	<i>1 green onion, finely sliced</i>
<i>1 egg yolk</i>	<i>Freshly ground black pepper</i>
<i>2 tablespoons flat-leaved parsley, finely chopped</i>	<i>5 sheets filo pastry</i>
<i>2 tablespoons olive oil</i>	

Preheat appliance to 220°C. Beat egg yolk in a bowl and mix in feta, parsley, onion and season with pepper to taste. Cut each sheet of filo into three strips. Place a full teaspoon of feta mixture on each pastry strip, then fold pastry over filling to form a triangle – continue folding pastry until a triangular parcel remains. Brush parcels with oil and place on cooking rack in low position and cook at 220°C for approximately 3 to 5 minutes or until browned.

Ricotta Balls with Basil

<i>250g ricotta cheese</i>	<i>15g fresh basil, finely chopped</i>
<i>2 tablespoons flour</i>	<i>1 tablespoon chives, finely chopped</i>
<i>1 egg, separated</i>	<i>1 tablespoon grated orange peel</i>
<i>Freshly ground pepper</i>	<i>1 tablespoon olive oil</i>
<i>3 slices stale white bread</i>	<i>Salt</i>

Preheat appliance to 230°C. Mix ricotta with flour, egg yolk, 1 teaspoon salt and pepper in a bowl, then stir in basil, chives and orange peel. Divide mixture into 20 equal portions and shape into balls with wet hands. Create fine breadcrumbs from bread slices using a food processor then mix in olive oil and pour into a dish. Briefly beat egg white in another bowl. Carefully coat ricotta balls in egg white and then in breadcrumb mixture. Arrange half the batch on cooking rack and cook at 230°C for approximately 8 to 10 minutes or until browned. Cook other batches.

Garlic Mushrooms

<i>12 (chestnut) mushrooms</i>	<i>1 tablespoon flat-leaved parsley, finely chopped</i>
<i>1 slice white bread</i>	<i>1 tablespoon olive oil</i>
<i>1 clove garlic, crushed</i>	<i>Freshly ground black pepper</i>

Preheat appliance to 230°C. Create fine breadcrumbs from bread slices using a food processor then mix in garlic, parsley and season to taste. Lastly, stir in olive oil. Cut off mushroom stalks and fill caps with breadcrumb mixture. Place mushrooms in cage and cook at 230°C for approximately 10 to 12 minutes or until browned.

Brownies

75g dark chocolate, in pieces

1 sachet vanilla sugar

75g butter

40g self-rising flour

1 large egg

25g walnuts or hazelnuts, chopped

60g sugar

Preheat appliance to 200°C. Melt chocolate and butter together in a thick-bottom steel pan on low heat while stirring, then allow to cool to room temperature. In a bowl, beat egg, sugar, vanilla sugar and a pinch of salt until light and creamy. Beat in chocolate mixture, then stir in flour and nuts. Line 15cm cake tin with baking paper then add brownie mixture and spread evenly. Place cake tin onto cooking rack in low position and cook at 200°C for approximately 20 to 22 minutes or until brown and crisp outside and soft inside.



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death, consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognized training course before being given access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third-party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example), there is always a small chance of technical issues that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error after considering the points above, simply contact the retailer directly for details of their returns policy, if required.



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