USHA

INFINITICOOK™

HALOGEN OVEN

INSTRUCTION MANUAL

Switch on to a new life

Dear Customer,

Congratulations!

You are now the proud owner of Usha Halogen Oven.

Innovatively designed, using only the highest quality material and components, your Usha Halogen Oven is designed for years of trouble free performance.

Please read this Instruction Manual carefully before using and keep it cautiously after reading for future reference.

Best Wishes

IMPORTANT PRECAUTIONS

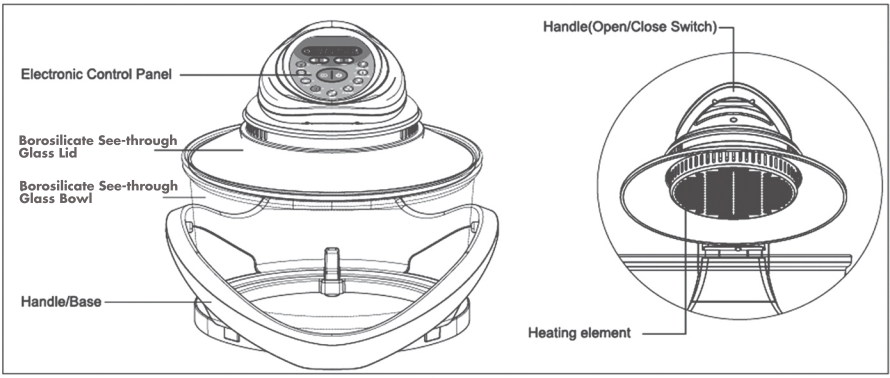
- Use the oven on a flat surface.
- Supervise the use of the oven by children. Do not attempt using the oven without a proper working knowledge.
- In case of any malfunction faced or any technical challenges, kindly take assistance from the authorised service centre or call USHA CARE at 1800 1033 111.
- Handle the supply cord with caution. Any damage to the cord may expose the wiring. Immersing the cord in water or any liquid must be avoided. Both, may result in an electric shock.
- Disconnect the power cord when the oven is not in use or immediately after it has been used.
- The accessories provided with the oven can be placed inside the cavity after usage. If any accessory apart from the ones given with the halogen oven is used kindly ensure utmost caution so as to avoid injuries.

Usage leads to heating up of the oven body. Be cautious of holding/ lifting/touching the oven surface after immediate usage till the time the oven cools down. Cool Touch Handles and knobs provided on the oven can instead be used to avoid burning of hands.

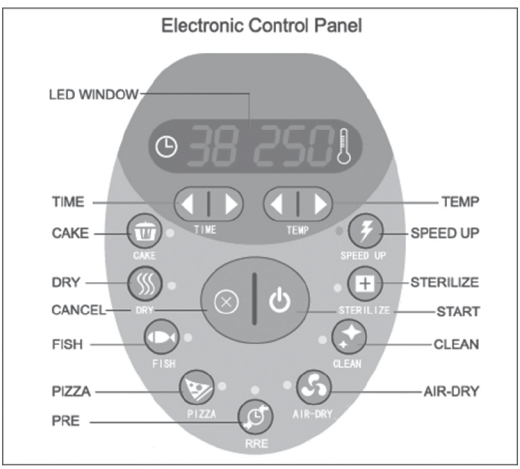
During usage please ensure to keep the oven at a safe distance from any running burners (gas or electrical).

Also while using the oven maintain at least 8 cm of space around the oven so as to avoid conduction of heat to objects in close proximity.

ABOUT THE HALOGEN OVEN



HOW TO USE THE HALOGEN OVEN



ACCESSORIES AVAILABLE

HIGH RACK
For food to be placed near heat source such as Skewers, Chicken Wings etc

LOW RACK
For large food items such as Grill Chicken, Casserole, Cake etc

BREAD LOW RACK
Replacing Toaster, Egg Boiler to make sandwich for breakfast.

CHICKEN ROASTER
Assorting with height-adding loop, suitable for roasting chicken.

TONGS
A Handy tool for carrying plate in and out of the cooking pot.

FRYING PAN
For Pan frying Fish, eggs, Rice Cakes, Vegetables etc

STEAMER
For baking/toasting small items such as nuts, French fries, sprouts, Dumplings etc.

FORKS (4 PCS)
Suitable for outdoor barbecue such as Paneer Tikka, Kebabs. Roast Chicken etc.

INTRODUCTION

- With Halogen Oven you can prepare delicious. Healthy meals in less time than traditional methods. Generally 20-30% quicker and 70-80% less power.
- What makes these superior results possible is our revolutionary approach to certain time-honored cooking methods.
- Professional cooks have long known that they could improve upon traditional oven cooking by using a fan to accelerate the circulation of the oven hot air.
- This Halogen Oven consists of a fan mounted on one side or a square metal box.
- This Halogen Oven roasts grills, bakes; dry fry's re-heats and can even steam food perfectly
- This Halogen Oven cooks food in less time than the average Halogen oven.
- This is Halogen cooking without the cost of installing expensive wall units, and it's portable too, so you can take it with you when you travel.
- Easy to operate-just set the timer and temperature and put the food in.
- Hot air circulates around food; therefore food cooks evenly and quickly.
- Meat sears quickly on the outside-sealing juices on the inside, only releasing fat and cholesterol.
- Hot air circulation helps make baked goods rise higher, great for scones, puff pastry & cakes.
- This Halogen Oven uses less electricity than other conventional ovens, up to 80% less.
- This Halogen Oven has a built-in pre-washing cycle making clearing so easy.

- This Halogen Oven can replace up to 10 appliances:
  - Standard Oven
  - Broiler Oven
  - Microwave Oven
  - Toaster Oven
  - Electric Frying Pan
  - Grill
  - Deep-Far Fryer
  - Slow Cooker
  - Rotisserie
  - Electric Steamer

- The Halogen Oven can used in10different ways:
  - Baking
  - Thawing
  - Braising
  - Oil-less Air Frying
  - Roasting
  - Slow Cooking
  - Toasting
  - Grilling
  - Bar-b-que
  - Air Drying

ADVANTAGES

- The Halogen Oven bow is made of glass, so that you can clearly see what you are cooking.
- The Halogen Oven combines a circular bowl with a large fan mounted in the lid so that hot air move down over the food, around the bowl's sides, and then back up to the fan. This creates a tornado-like flow of constantly moving, super-heats air that cooks and browns food quickly and thoroughly.
- The Halogen Oven uses cooking racks that allow you to cook two or three levers of food at once. In addition, when meat, poultry or fish are cooked, fats and oils are blown away and fall through the racks into the bottom of the bowl, and you will cook lighter; (lower in fat & cholesterol) more nutritious meals, with enhanced natural flavours.
- Meat and poultry turn out brown and crisp on all sides, moist and juicy on the inside with less fat and cholesterol, and taste better.
- Sliced potatoes can be "air-fried" with a very small amount of oil and will turn out crisp and with no oil at all if you are on a strict fat, usually about 98% fat free. They can even be cooked with no oil at all if you are on a strict fat free diet, and still brown and crisp, although a little olive oil gives them a beautiful finish and delightful flavour.
- Breads and pastries rise higher and turn out fluffier and remain moist than in a standard oven.
- You can save up to 80 percent of the energy consumed by a standard oven.
- Saves up to 25% power and time compared to other standard ovens.
- Multi – level cooking allows you to cook an entire meal at one time, even different courses.
- This is why the Halogen Oven represents "The NEXT Generation in Cooking"

PREPARATION

- The Halogen Oven should be heated once before the first operation.
- While preparing the oven according to the following instructions, the oven may give off a slight burning odor.
- The oven is actually burning off excess lubricants found in the oven's heating elements and will not harm you food or the oven.
- Follow these easy steps:
  - Wipe the inside of the bowl with a clean, damp sponge.
  - Place racks in the bowl – do not leave tongs in the hot bowl .
  - Close the lid on the bow.
  - Choose cooking function (CAKE, DRY, FISH, PIZZA, AIR-DRY, CLEAN, STERILIZE, SPEED UP).
  - Press "TIME" and "TEMP" key to adjust cooking time ,if the cooking time is desirable, operate next step directly.
    Press " " key for a desirable timing, then press "time"(" ", " ") to adjust cooking time please note that the fixed time couldn't be less than the setting time)
  - Press " " key to start working
  - When the cooking time is finished at"00 ---"and next following 10 times BUZZER, The whole cooking process would be over, the food is allowed to stay in the glass bowl at 10 minutes, then open the lid, tasty food is ready.
  - Smart Pause function- To pause and check the cooking progress, open the lid using the handle. The program will automatically pause and the heating will stop. When you close the lid, you can either continue the paused recipe by pressing "Start", or if the food is cooked, you can stop the program by pressing "Cancel".

CAKE	**Cake:** Fragrant, soft and delicious cakes may be baked by applying baking plate and lower rack. (The cooking time is 11 minutes, temperature is 190°C)
DRY	**Baking Dry:** Speedy baking at low temperature may remove surplus moisture in food. (The cooking time is 6 minutes, temperature is 90°C)
FISH	**Braised fish:** Seafood and fish may be braised without heating control; meats remain fresh after braising. (The cooking time is 13 minutes, temperature is 250°C)
PIZZA	It only need several minutes to bake Italy pizza for you which would be more crisp and delicious than microwave oven. (The cooking time is 15 minutes, temperature is 210°C)
AIR-DRY	**Air-Dry:** Speedy air dry without heating is especially suitable for de-refreezing food, Air dry of goose or squad skin before baking is also suitable. (The cooking time is 30 minutes)
CLEAN	It would be easy to clean the glass bowl which with decayed food if adding water and suitable detergent to glass bowl are heated. (The cooking time is 10 minutes, temperature is 200°C)
STERILIZE	The cooking appliances could be disinfected by heating function. (The cooking time is 13 minutes, temperature is 130°C)
SPEED UP	**Speed Up:** Barbecue made in it is featured by fragrant and crisp surface as well as fresh and tender meat. (The cooking time is 20 minutes, temperature is 250°C)
PRE	Set the time for all functions so as to arrange dining time for you
TIME	It's convenient to increase or decrease the cooking time for all functions
TEMP	It's convenient to raise or drop the cooking temperature for all functions
START	Start to work
CANCEL	Stop working and get back to initial condition

CLEANING

IMPORTANT: Before cleaning any part, ensure that Oven is OFF, unplugged, and cool.

LIGHT CLEANING

- Use a clean sponge or dish cloth with a little mild dishwashing detergent and warm water to wipe bowl clean
- Rinse well to remove all detergent. Wipe dry
- Note: Never immerse the lid in any liquid.
- Use of metal scouring pads may cause scratches to metal parts of the oven. Clean with caution. Also unplug before cleaning with the scouring pads.

NORMAL CLEANING

- Wipe lid and fan housing using a damp, clean dish cloth or sponge with a little mild dishwashing detergent.
- Do not clean with steel wool pads or abrasive materials
- Wash wire racks in mild dishwashing detergent and water.
- Clean metal parts using a sponge or dishcloth with mild dishwashing detergent, then wipe clean.
- If scrubbing is necessary, use a nylon or polyester mesh pad or a pod brush.
- If very "burnt on" use stainless steel or other metal scourers.
- A thick "tub" style paste cleaner, is recommended with a damp sponge for stubborn stains.

STORAGE

- Never wrap the Power cord around the outside of the Halogen Oven.
- When not in use disconnect the Halogen Oven and store in a dry, safe place, out of reach of children.
- Do not sprinkle water on the hot surface of the oven after usage. Allow the body to cool down before proceeding with cleaning

SPECIFICATIONS

Ensure that the voltage indicated on the identification plate corresponds with the mains voltage.

Model No	HO 3212
VOLTAGE	220-240V AC, 50 Hz
Wattage	1300 W
Capacity	12 L

WARRANTY CARD

This appliance is warranted for 1 year against all manufacturing defects from the date of sale. In the event of any complaint, please contact Usha Care at Toll Free No. 1800 1033 111.

The warranty is valid only when:

1) The appliance has been installed, used and maintained in accordance with the instruction manual.
2) The warranty card and cash memo duly signed by the authorized dealer are presented with the complaint.
3) The appliance has not been opened or tampered with, by any unauthorized person.

This warranty does not apply for:

1) Damages due to chipping, peeling, plating and denting.
2) Breakage or damage to components made out of Bakelite, Urea, ABS, SAN and such plastic materials, rubber parts and cord.
3) Normal wear and tear of parts.
4) Damage resulting from accidents, mishandling or negligence on part of the customer.

Liability for consequential loss or damage is neither accepted nor implied.

S.NO: _____

CASH MEMO _____ DATE: _____

DEALER'S NAME AND ADDRESS: _____

_____

OWNER'S NAME & ADDRESS: _____

_____

Email: usha_care@ushainternational.com
Website: www.usha.com
http://www.facebook.com/ushainternational

USHA care
Toll free
1800-1033-111

USHA INTERNATIONAL LTD.

Plot No.15, Institutional Area, Sector 32, Gurgaon - 122 001 (Haryana) Tel : +91-124-4583100, Fax : +91-124-4583200
E-mail : corporate@ushainternational.com Website : www.usha.com
Regd. Office : Surya Kiran Building, 19 Kasturba Gandhi Marg, New Delhi(India) Tel : +91 11 23318114 Fax : +91 11 23318118

SHRIRAM

ISO 9001: 2008 Certified Company

Fans • Sewing Machines • Home Appliances • Engines & Pumpsets• Electrical Motors & Pumps • Water Coolers & Dispensers
• Inverters • Cook Tops, Hobs & Hoods • Auto Components

USHA ® Registered Trademark and Copyright of USHA INTERNATIONAL LTD. ® Registered Trademark of USHA INTERNATIONAL LTD.