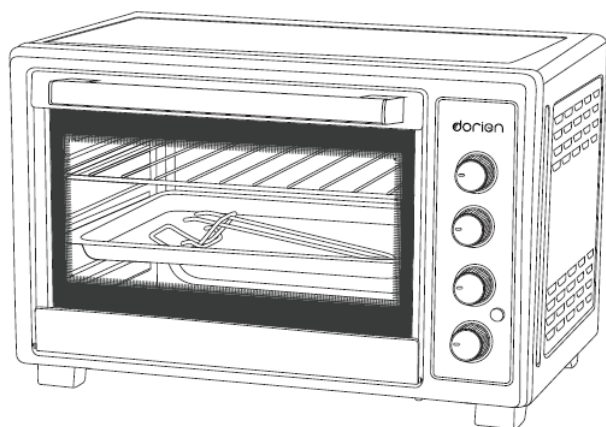


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ELECTRIC OVEN

INSTRUCTION MANUAL

MODEL: DEO-1201



General Safety Precautions

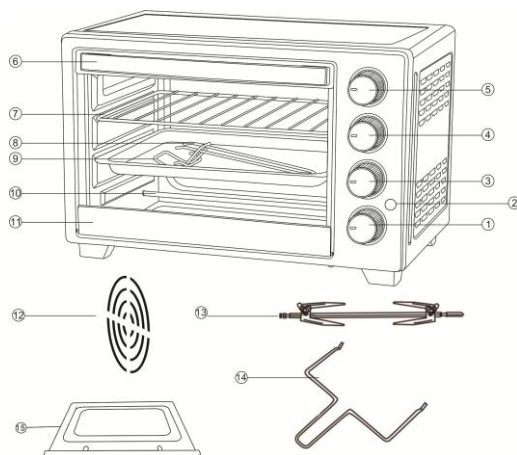
1. Please read this instruction booklet carefully before operating the appliance.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. This appliance is intended for household use only.
5. Do not use the appliance for purposes other than its intended use.
6. Never leave the appliance unattended while operating.
7. Place the appliance on a stable, flat, and heat-resistant surface.
8. Cleaning and maintenance must not be carried out by children unless they are over 8 years old and supervised.
9. Keep the appliance and power cord out of reach of children under 8 years old.
10. Before connecting the appliance, ensure that the voltage and frequency match the rating label.
11. Always connect the appliance to a grounded/earthed socket.
12. Unplug the appliance when not in use and before cleaning.
13. Do not use damaged power cords or plugs.
14. If the power cord is damaged, it must be replaced by the manufacturer or qualified personnel.

15. Never plug or unplug the appliance with wet hands.
16. Do not immerse the appliance, cord, or plug in water or other liquids.
17. Keep the power cord away from hot surfaces, sharp edges, and open flames.
18. If using an extension cord, ensure it is suitable for the appliance power rating.
19. Accessible surfaces may become very hot during operation.
20. Do not touch the frying pan, air outlet, or interior surfaces during or immediately after use.
21. Hot steam and air are released from the air outlet during operation. Keep hands and face away.
22. Leave at least 10 cm of free space around the appliance.
23. Immediately unplug the appliance if dark smoke appears.

Specification

MODEL:	DEO-1201
POWER:	220-240V~
RATED VOLTAGE:	2800W
FREQUENCY:	50-60Hz
CAPACITY:	120L
PRODUCT DIMENSION:(L x W x H)	737 x 535 x 485 MM

Parts Identification



1.	Timer Dial	9.	Pan Handle
2.	Power Indicated Light	10.	Heating Element
3.	Bottom Heater Temperature Dial	11.	Door Clip
4.	Top Heater Temperature Dial	12.	Convection
5.	Function Selector Dial	13.	Rotisserie Set
6.	Door Handle	14.	Rotisserie Handle
7.	Wire Rack	15.	Crumb Tray
8.	Bake Pan		

Function Dial



FERMENTATION



Fermentation

Top & Bottom Heater

Top Heater & Convection

Top & Bottom Heater & Convection

Top Heater & Rotisserie

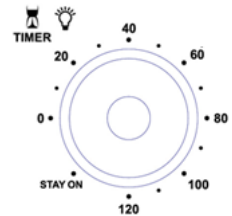
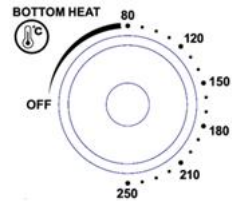
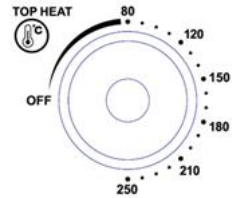
Top & Bottom Heater & Convection & Rotisserie

FUNCTION



Temperature Dial

- Turn the selector clockwise to the proper position, at 80 -250°C Between, adjust the baking temperature.



Timer Dial

- The Timer Dial functions as both the cooking timer and the power switch for the oven.
- When the Timer Dial is set to a cooking time or the **Stay On** position, the oven will operate.
- When the Timer Dial is turned to the **OFF** position, the oven will stop operating.
- To use the **Stay On** function, turn the Timer Dial to the **Stay On** position. The oven will continue operating until the Timer Dial is manually turned to **OFF**.
- To switch off the oven while using the **Stay On** function, turn the Timer Dial to the **OFF** position.

Before First Use

1. Remove all packaging materials and stickers.
2. Clean the bake pan, wire rack and drip tray with warm soapy water.
3. Wipe the inside and outside of the appliance with a soft damp cloth.
4. Ensure all electrical parts remain dry.

5. Operate the appliance empty for approximately 10 minutes to burn off manufacturing residues, slight smoke or odor may occur. This is normal and should disappear after approximately 5 minutes.

Operating Instructions

1. Turn the **Function Selector Dial** to the desired cooking function.
2. Set the required cooking temperature using the **Temperature Control Dial** according to the food being prepared. The indicator light will illuminate while the heating elements are operating.

Note:

- The actual oven temperature may fluctuate approximately $\pm 30^{\circ}\text{C}$ from the selected temperature.
 - Temperature variations may occur due to measurement location, room temperature, frequency of door opening, and food load.
3. Turn the **Timer Dial** clockwise to the desired cooking time. The Power Indicator Light will illuminate when the timer is activated.
 4. The oven will automatically switch off and an audible bell will sound when the set cooking time has elapsed.
 5. If cooking is completed before the preset time, manually turn the Timer Dial to the **OFF** position to switch off the oven.
 6. For best cooking results, preheat the oven for approximately 10 minutes before placing food inside.

Rotisserie Function

1. Place the baking tray on the lowest rack position to collect drippings.
2. Insert the rotisserie spit through the center of the food.

3. Secure the food using the rotisserie forks and tighten the thumbscrews firmly.
4. Place the assembled rotisserie spit into the oven.
5. Insert the pointed end of the spit into the rotisserie socket and ensure the square end rests securely on the spit support.
6. Select the desired rotisserie function.
7. Set the **Top Temperature Control** to the required temperature.
8. Turn the **Bottom Temperature Control** to the **OFF** position.
9. Set the desired cooking time using the Timer Dial.
10. Upon completion of cooking, unplug the appliance from the power outlet.
11. Always use the supplied rotisserie handle to remove the spit from the oven.
12. Use oven mitts or suitable heat-resistant gloves when handling hot accessories or food.

Baking Reference Guide

(For reference only. Actual cooking times may vary depending on food size, quantity, and personal preference.)

Type of Food	Temperature	Time (min)
Chicken	200°C	30-45 mins
Steak	200°C	25-35 mins
Bread	140°C	7-10 mins
Fish	180°C	25 mins
Corn	200°C	25-30 mins
Pizza	230°C	10-12 mins
Kebab	200°C	20 mins

Cooking Guide

- Cooking times provided are guidelines only and may vary depending on food type, size, and quantity.
- Always ensure meat is thoroughly cooked before serving.
- To check doneness, insert a skewer into the thickest part of the meat. The juices should run clear. If the juices appear red or pink, continue cooking until fully cooked.

Carving Meat

For juicier and more tender results, allow roasted meat to rest for 5–10 minutes after removal from the oven before carving. Use a sharp carving knife for best results.

Timer Setting

- The timer can be set from **0 to 120 minutes**.
- The Timer Dial functions as both the cooking timer and the power switch.
- Turn the Timer Dial clockwise to the desired cooking time to start operation.
- The oven will automatically switch off when the timer reaches the **OFF** position.
- To use the **Stay On** function, turn the Timer Dial to the **Stay On** position. To stop operation, manually turn the dial to **OFF**.
- When setting a cooking time of less than 5 minutes, first turn the Timer Dial beyond 6 minutes and then rotate it back to the desired setting for improved timing accuracy.

After Use

1. Turn the Timer Dial to the **OFF** position.
2. Turn the Function Selector Dial to the **OFF** position.
3. Unplug the appliance from the power outlet.
4. Allow the oven to cool completely before cleaning, moving, or storing the appliance.

Care and Cleaning

Before Cleaning

- Unplug the appliance.
- Allow it to cool for approximately 30 minutes.

Cleaning Steps

1. Wipe exterior and interior surfaces with a damp cloth.
2. Dry with a soft clean cloth.
3. Wash wire rack, bake pan, rotisserie set and crumb tray in hot soapy water using a non-abrasive sponge.
4. Clean the heating element with a soft cleaning brush.

Important Cleaning Warnings

- Never immerse the appliance housing in water.
- Do not allow liquid to enter electrical components.
- Never use abrasive cleaners or metal scouring pads.

Important Cautions

- Keep ingredients away from the heating element.
- Never block the air vents.
- Excess oil may create a fire hazard.
- Be careful of hot steam when opening the appliance.
- Stop using the appliance immediately if dark smoke appears.

Troubleshooting

Problem	Possible Cause	Solution
Oven does not operate	Power plug is not properly connected	Ensure the plug is securely inserted into the power outlet
	Timer is not set	Set the timer to the desired cooking time
	No power supply	Check household power supply or circuit breaker
Power indicator light does not turn on	Timer is set to OFF	Turn the timer dial clockwise to activate the oven
Food is undercooked	Cooking time too short	Increase cooking time
	Temperature setting too low	Adjust to a higher temperature
	Oven not preheated	Preheat the oven for approximately 10 minutes
Food is overcooked or burnt	Cooking time too long	Reduce cooking time
	Temperature setting too high	Lower the temperature setting
Uneven cooking results	Food placement uneven	Arrange food evenly on the tray
	Food not turned during cooking	Turn or rotate food halfway through cooking

Problem	Possible Cause	Solution
Smoke coming from oven	Oil or food residue inside oven	Clean the oven interior after cooling
	First-time use	Slight smoke during first use is normal
Unusual odor during operation	Residue from previous cooking	Clean oven thoroughly before reuse
Timer does not count down	Timer mechanism not activated correctly	Reset the timer and try again
Oven shuts off during use	Overheating protection activated	Allow the oven to cool before restarting

If the problem persists after following the troubleshooting steps, discontinue use and contact the authorized service center for inspection and repair.

Do not attempt to disassemble or repair the appliance yourself.

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