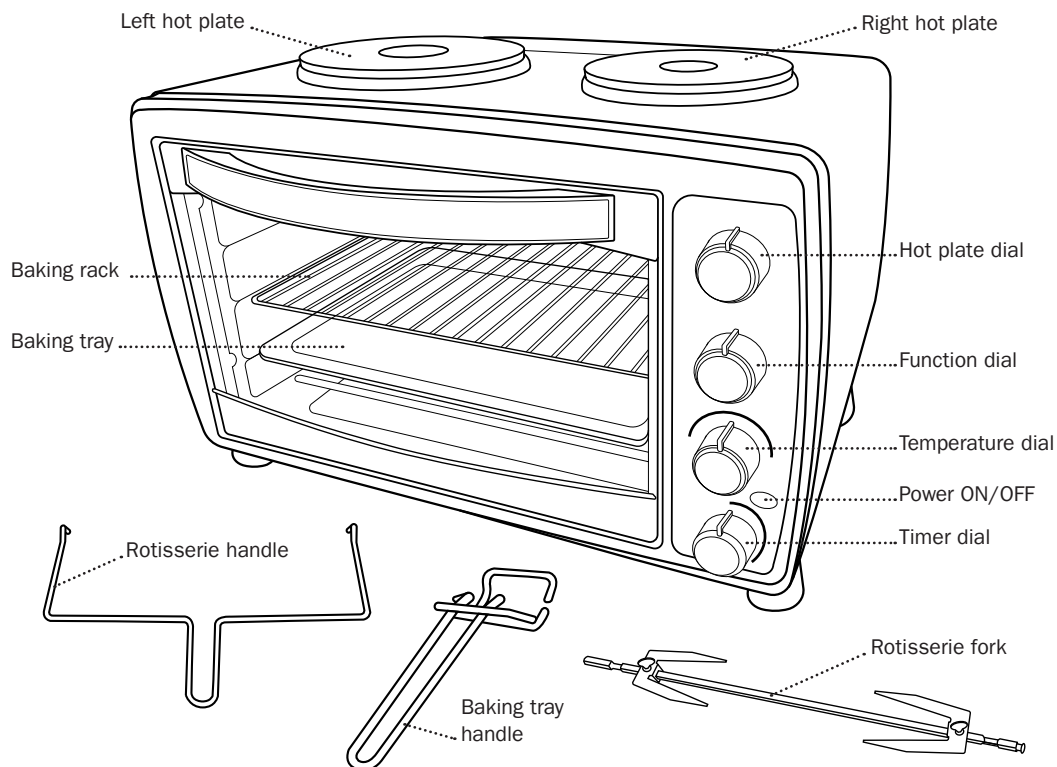


35L Oven with Dual Hot Plates

Information for use



Thank you for purchasing this 35L Oven with Dual Hot Plates from DMD Collective. The oven is a versatile appliance that combines baking, grilling, and roasting functions. It includes multiple settings for different types of cooking, along with hot plates for stovetop cooking. Bake, roast, grill, simmer, and sear with this multi-functional mini oven.

This manual will guide you through using your new 35L Oven with Dual Hot Plates. For your safety and convenience, please read this manual thoroughly before operating the appliance.

Health and Safety Guidelines

- Always unplug the oven when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Do not let children use this appliance unsupervised.
- Check the power cord and plug regularly for any damage. To prevent an electrical hazard, the cord or plug will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorised service agent.
- To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do not carry the unit by the power cord.
- Never leave the appliances unattended while in use or broiling. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this oven.
- Do not touch hot surfaces; use handles and dials.
- When operating the oven, keep at least 4 inches of space on all sides of the oven to allow for adequate air circulation.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the timer control knob to the OFF position, then remove the plug. Always hold the plug, but never pull the cord.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
- Do not use metal to touch any part of the oven when operating.
- Take extreme caution when removing the tray or disposing of hot grease or other hot liquid.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Do not store any materials, other than recommended accessories, in the oven.
- Always wear protective, insulated oven gloves when inserting or removing any items from the hot oven.

Control Panel and Settings

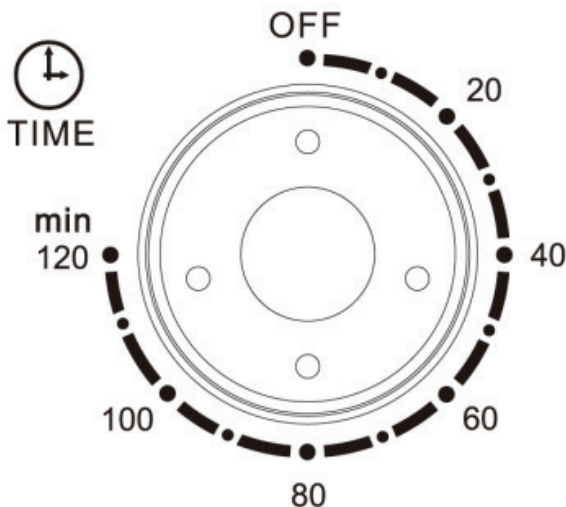
- 1. Timer Dial:** Set the desired cooking time up to 120 minutes.
- 2. Temperature Dial (Oven):** Set the desired temperature for baking or roasting (from 100°C to 250°C).
- 3. Function Dial (Oven):** Choose between:
 - **Top Heat:** For grilling or browning the top of dishes.
 - **Bottom Heat:** For baking and roasting.
 - **Fan Bake (Convection):** For even heat distribution, suitable for baking multiple trays.
 - **Combination (Top + Bottom Heat):** For balanced heat, ideal for roasting and baking large dishes.
 - **Grill:** For high-heat grilling, browning, or melting.
- 4. Hot Plate Dial:** The stove-top has three adjustable heat settings (low, medium, and high).

Operating Instructions

Before using your oven for the first time, do the following:

1. Make sure that the oven is unplugged and the **TIMER** knob is in the **OFF** position.
2. Remove all the accessories and wash them in hot water or in the dishwasher.
3. Thoroughly dry all the accessories and re-assemble in the oven. Plug the power cord into the wall socket and you are ready to use your oven.
4. After re-assembling your oven, we recommend that you run the oven at the maximum temperature for approximately 15 minutes to eliminate any dirty oil on its surface.
5. The oven may emit smoke during first-time use under normal operating conditions, but will soon disappear after 5 minutes.

Timer Setting



Please Note: The oven will not turn on without the timer being set.

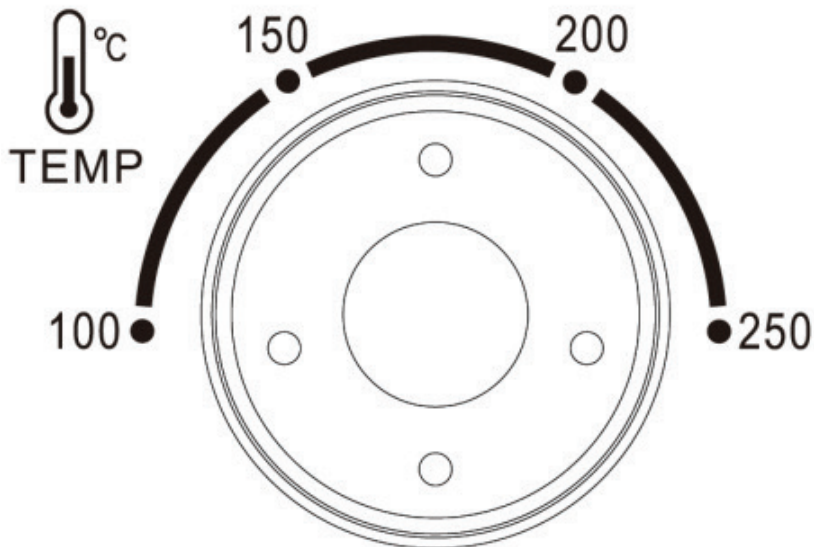
0-120 Minutes: The timer can be set to 120 minutes. When the timer knob is in the “off” position, the oven will not operate. To set the time, turn the knob clockwise to the desired time. The indicator light is lit only when time has been set. When the timer has reached the OFF position, a bell sound will be heard. The power supply will be cut off automatically.

Adjusting Time

The timer can be changed during the cooking cycle. Just turn the timer knob to the desired time and continue cooking.

NOTE: To select the cooking time, first rotate the timer knob for more than 10 minutes, and then turn the switch back to the time you require.

Temperature Setting



1. Turn the temperature knob clockwise to the desired temperature setting. The temperature can be set from 100°C to 250°C.

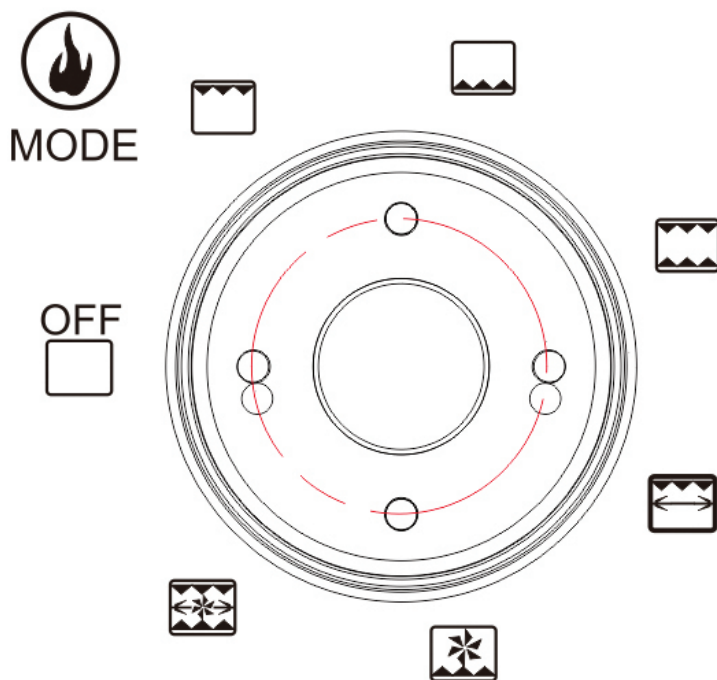
General Cooking Tips







- **Preheating:** Preheat the oven to the desired temperature before placing food inside for better cooking results.
- **Oven Safety:** Always use oven mitts when handling hot cookware. Ensure the door is fully closed to maintain heat.
- **Hot Plate Safety:** Do not leave pots unattended on the hot plates. Turn off the hot plates once cooking is complete.

Additional Features

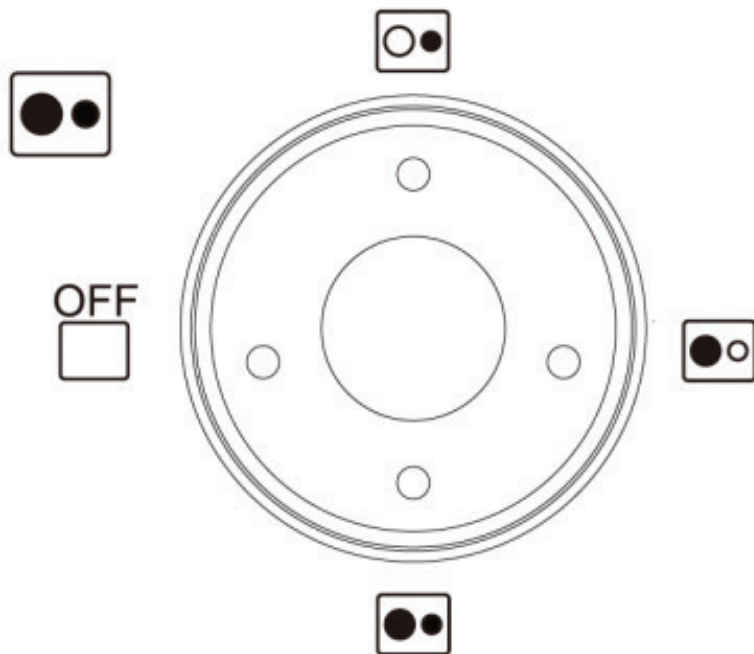
- **Convection Function:** This function circulates hot air throughout the oven cavity, ensuring even cooking and crispier results.
- **Rotisserie (with fork and handle):** Use the included rotisserie to slowly roast chicken and other meats for tender, flavourful results.
- **Internal Light:** The internal light provides a clear view of your food while cooking.




Function Setting



1. Set the selector to the  position and adjust the operation time at the timer knob, then only the upper heating elements will function.
2. Set the selector to the  position and adjust the operation time at the timer knob, then only the down heating elements will function.
3. Set the selector to the  position and adjust the operation time at the timer knob, then only the upper and lower heating elements will function.
4. Set the selector to the  position. This is the rotisserie position and adjust the operation time at the timer knob, and then the rotisserie function will be started. Then set the desired baking function, grill temperature, and time accordingly.
5. Set the selector to the  position and adjust the operation time at the timer knob, and then the convection function will be started. Then set the desired baking function, grill temperature, and time accordingly.
6. Set the selector to the  ROTISSERIE & CONVECTION position, and adjust the operation time at the timer knob. The convection and rotisserie functions will be started together. Then set the desired baking function, grill temperature, and time accordingly.
7. Set the "OFF" position at the function knob; all functions are disabled; it can be operated by the grill temperature control knob only.

How To Use The Hot Plate Function



1. Set the  position on the function knob and the hot plate function will start.
2. Set the selector to  For the right hot plate position, adjust the operation time at the timer knob, and the right hot plate function will start.
3. Set the selector to  For the left hot plate position, adjust the operation time at the timer knob, and the left hot plate function will start.
4. Set the "OFF" position at the function knob; the hot plate function is disabled.
5. Use the 600W hot plate for simmering sauces or keeping food warm. The 1000W hot plate provides faster heating for boiling water or searing meat.

Hot Plate Cooking Guidelines

Simmering/Boiling

- **Recommended Setting:** Medium Heat.
- **Foods:** Soups, stews, and pasta, boiling potatoes or vegetables.
- **Tip:** Use a pot with a lid to maintain an even simmer and save energy.

Stir-frying/High Heat Cooking

- **Recommended Setting:** High Heat.
- **Foods:** Stir-fries, quick-cooked meats, or vegetables. Pancakes or fried eggs.
- **Note:** Preheat the hot plate for 2–3 minutes before adding ingredients.

Low Heat Cooking (Simmering)

- **Recommended Setting:** Low Heat.
- **Foods:** Sauces, gravies, or slow-cooked dishes. Suitable for keeping food warm without further cooking.
- **Tip:** Stir occasionally to prevent burning or sticking.

Oven Cooking Guidelines

Baking

- **Temperature:** 170°C to 180°C.
- **Recommended Setting:** Use **Fan Bake** (Convection) or **Combination** (Top + Bottom Heat).
- **Foods:** Cakes, cookies, muffins, and bread, pies and pastries.
- **Note:** When baking on multiple trays, use **Fan Bake** for even results.

Roasting

- **Temperature:** 180°C to 220°C
- **Recommended Setting:** Use **Combination** (Top + Bottom Heat) or **Bottom Heat** for slow roasting.
- **Foods:** Roasts (beef, lamb, chicken, etc.), vegetables (potatoes, carrots, squash, etc.).
- **Note:** When baking on multiple trays, use **Fan Bake** for even results.

Grilling

- **Temperature:** 230°C to 250°C
- **Recommended Setting:** Use the **Grill** setting.
- **Foods:** Grilled sandwiches, steaks, fish fillets. Also suitable for browning cheese on casseroles or pizza.
- **Tip:** Keep an eye on food while grilling, as it can cook quickly and brown too much if left unattended.

Toasting/Browning

- **Temperature:** 200°C
- **Recommended Setting:** Use **Top Heat** for even browning.
- **Foods:** Toast, garlic bread, croissants, or any item you wish to brown or crisp on top.
- **Note:** Monitor frequently to avoid burning.

Defrosting

- **Temperature:** 100°C to 120°C
- **Recommended Setting:** Use **Bottom Heat** for gentle defrosting.
- **Foods:** Frozen bread, pizza dough, or other delicate frozen items.

Cleaning


1. It is important that you clean the appliance after each use to prevent the accumulation of grease and unpleasant odours.
2. The appliance must cool down and be unplugged from the outlet before cleaning.
3. Do not immerse the appliance in water or wash it under a water spout.
4. After cooking, turn off the hot plates and allow them to cool before wiping with a soft cloth or sponge.
5. Removable grill racks and bake trays can be washed as normal kitchen ware.
6. Clean the outer surface of the appliance with a damp cloth.
7. Do not use an abrasive cleaner or sharp utensils to clean the oven, as scratching may weaken it and cause shattering.
8. Let all removable accessories and surfaces dry thoroughly prior to plugging the oven into the wall socket.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

This device is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning use of the device by a person responsible for their safety.

Technical Specifications

Product Name:	DMD Collective 35L Oven with Dual Hot Plates
Supplier Code:	DMD116BLK
Voltage/Frequency:	220V~240V - 50/60Hz
Temperature:	100°C to 250°C
Power:	Oven: 1600W, Hot Plates: 1000W & 600W
Liquid Volume:	35L
Finish	Powder Paint Black
Size:	545 x 396 x 368mm



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