

30L Mini Oven with Hotplates White/Black



IGMO030 I 4HW/B

Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance, always check for any damage which may have been caused in transit.

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IMPORTANT SAFETY INSTRUCTIONS

Please read this user manual carefully before using your appliance to ensure proper use and maintenance.

- This appliance is intended for indoor domestic use; to be used in a household or similar applications such as:
 - a. Staff kitchen areas in shops, offices and other working environments
 - b. By clients in hotels, motels and other residential type environments
 - c. Bed and breakfast type environments
- Do not operate the appliance with a damaged cord or plug, after it malfunctions or has been dropped or damaged in any way.
- All electrical repairs must be carried out by a qualified electrician. Inadequate repairs may result in a major source of danger for the user and invalidate the warranty.
- Make sure the voltage in your home corresponds to the one shown on the rating label of the appliance.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or a 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.
- Cleaning and user maintenance shall not be conducted by children.
- Keep the appliance and its cord away from children aged 8 years and below.
- Children shall not play with the appliance.
- Do not use the appliance near facilities containing water, such as bath tubs, showers or wash basins.
- To protect against a fire, electric shock or personal injury, do not immerse the cord or the electric plug in water or any other liquid.
- The use of accessories, which are not recommended by the manufacturer, may result in fire, electric shock or personal injury.
- Unplug the appliance from the wall socket when not in use and before cleaning. Allow the appliance to cool before cleaning.

- Ensure the body of the appliance is not wet. Do not use the appliance with wet hands. Do not immerse the appliance in water or any other liquids when cleaning.
- Do not attempt to modify the appliance in any way.
- Do not leave the appliance unattended during operation.
- Do not use the appliance for any purpose other than its intended use.
- The appliance must not be used with an external timer or a remote-control system. Do not use any accessories or modify the appliance in any way not recommended by the manufacturer.
- Never touch the oven's hot surfaces with your bare hands. Always use insulated oven gloves or the provided tray handle when removing hot food from the oven.
- Allow at least four inches of space around each side of the mini oven to ensure adequate air circulation.
- To disconnect the oven, turn all control dials to the off (left) position, then remove the plug from the power socket. Do not pull the plug by its cord.
- Unplug the appliance from the socket when not in use or before cleaning.
- Allow the oven to cool down before removing parts or cleaning. Do not clean the appliance with metal scouring pads as this may create a risk of electric shock.
- Do not insert any oversized foods, containers or metal utensils into the oven cavity as this may create a risk of fire.
- A fire may occur if the mini oven is covered by or comes into contact with flammable materials such as curtains, tea towels, paper towels or oven gloves etc. Do not store any flammable items on or near the mini oven.
- Only use oven-safe utensils and bakeware on or inside the oven.
- Exercise extreme caution when removing containers with hot oils or liquids.
- Do not cover any parts of the mini oven or baking trays with metal foil, as this may cause the oven to overheat.
- Do not use the oven cavity for storage purposes. Do not leave cooking utensils or food in the cavity when not in use.

- Do not place materials such as cardboard, plastic, paper or similar items inside the oven.
- Exercise extreme caution when using cooking or baking containers made from materials other than metal or oven-proof glass.
- Ensure that nothing is in contact with the top or bottom heating elements of the oven.
- Cooking utensils may become hot due to heat transferred from the food. Oven gloves or potholders may be needed to handle them safely.
- This appliance is fitted with a tempered safety glass door. Tempered glass can still break, particularly around the edges. Avoid scratching the glass surface or edges.



WARNING: It is hazardous for anyone other than a qualified person to carry out any service or repair.



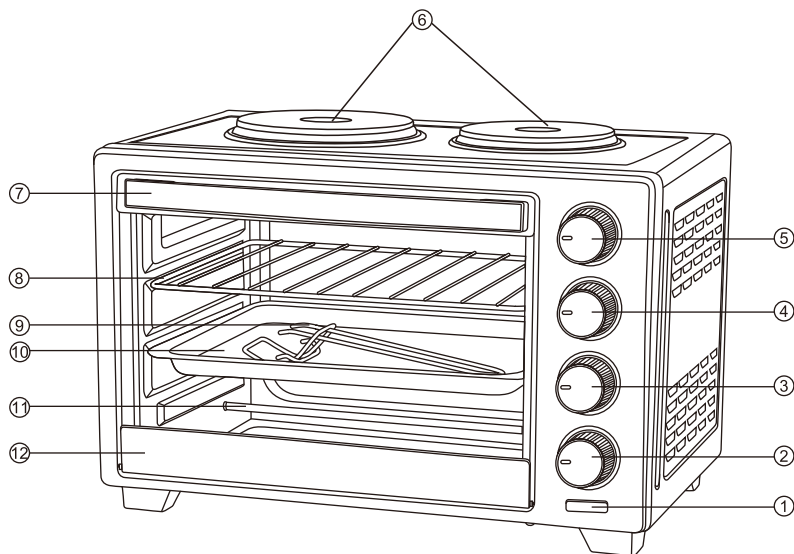
WARNING: Never move the appliance by the handle. Always lift and move the appliance by holding the base with both hands.

SPECIFICATIONS

Model:	IGMO03014HW/B
Maximum Output:	2980W
Oven Output:	1380W
Hotplate Output Left/Right:	1000W/600W
Voltage/Frequency:	220-240V~50-60Hz
Capacity:	30L
Adjustable Temperature Range:	100-230°C
Product Dimensions (mm):	H:340 x W:518 x D:378
Net Weight:	9.00 kg

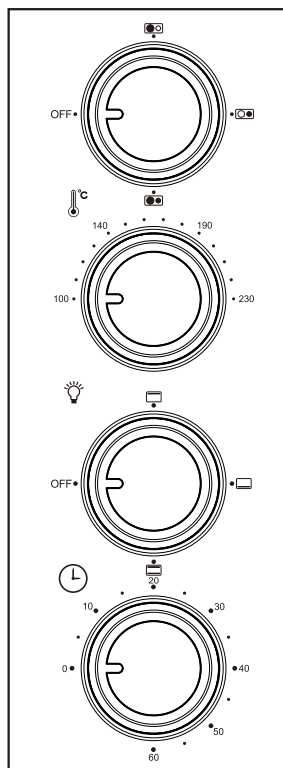
For further information about this product, including the power consumption in low power modes required by (EU) 2023/826, go to <https://www.igenix.co.uk> and search for IGMO03014HW or IGMO03014HB.

APPLIANCE OVERVIEW



1. Power On Indicator Light
2. Timer Dial
3. Cooking Mode Dial
4. Temperature Control Dial
5. Hotplates Control Dial
6. Hotplates
7. Door Handle
8. Wire Rack (Suitable for toasting, baking and general oven cooking)
9. Tray Handle (Allows safe lifting of the wire rack and bake tray when hot)
10. Bake Tray (Suitable for grilling and roasting. It can also be used as a drip tray)
11. Bottom Heating Element
12. Door Frame

CONTROL PANEL OVERVIEW



Hotplate Control Dial:

Rotate the dial clockwise to set the hotplates cooking mode. Either one or both hotplates can work simultaneously with the oven.

Off - Both hotplates are switched off.

Large Hotplate - Only the large hotplate is switched on.

Small Hotplate - Only the small hotplate is switched on.

Both Hotplates - Both hotplates are switched on.

Temperature Control Dial:

Turn the dial clockwise to set the cooking temperature from 100°C to 230°C.

Cooking Mode Dial:

Rotate the dial to select one of four cooking modes:

Off - No heating elements are selected

Grill - Only the top heating element operates

Bake - Only the bottom heating element operates

Roast - Both heating elements operate simultaneously

The internal oven light will illuminate whenever the oven is operating and the dial is set to any cooking mode other than "Off".

Timer Dial:

Turn the dial clockwise to set the cooking time from 0 to 60 minutes.

OPERATING INSTRUCTIONS

1. Ensure the oven has adequate ventilation and is completely dry before use. Place the oven on a flat, level, and heat-resistant surface.
2. Clean the oven thoroughly before first use. Detailed cleaning Instructions can be found on page 11.
3. Turn the Hotplate Control Dial to select the desired hotplates for cooking. Either one or both hotplates can operate simultaneously with the oven.
4. Turn the Temperature Control Dial to select the desired cooking temperature.
5. Turn the Cooking Mode Dial to select the desired cooking function. The internal oven light will illuminate whenever the oven is operating and the dial is set to any cooking mode other than “Off”.
6. Turn the Timer Dial to set the desired cooking time.
7. When the timer reaches 0, a bell will sound to indicate that cooking is now complete.
8. If you wish to end cooking before the set time, turn the Timer Dial to 0. This will turn off the oven immediately.

Please Note: The 60-minute timer controls both the oven and the two hotplates. If you wish to use only the hotplates, turn the Cooking Mode dial to “Off” and then set the required cooking time using the timer dial.

Please Note: It is normal for some light smoke to come out during the first use. It will disappear after 5-10 minutes.

Please Note: For optimal cooking performance, it is recommended to preheat the oven for 10-15 minutes before use.



WARNING: The hotplates become extremely hot during use. Do not touch it with your bare hands and wait until they are completely cool before moving or cleaning the appliance.



WARNING: A fire may occur if the mini oven is covered by or comes into contact with flammable materials such as curtains, tea towels, paper towels or oven gloves etc. Do not store any flammable items on or near the mini oven.



WARNING: Do not leave the hotplates switched on without any cooking pans in place. This may damage the appliance and discolour the top surface due to excessive heat build-up. The same may occur if a single large pan is used on both hotplates at the same time.

Using your Mini Oven to Grill:

Please note that the grill function uses only the top heating elements. For optimal cooking results, pre-heat the oven to 230°C.

1. Turn the Temperature Control Dial to 230°C.
2. Turn the Cooking Mode Dial to Top Heating Element only (Grill).
3. Place the food close to the top heating element without touching it.
4. Once the oven is pre-heated, turn the temperature dial to select your desired cooking temperature
5. Turn the Timer Dial to set your desired cooking time.
6. To stop grilling before the timer reaches 0, turn the Timer Dial anticlockwise to 0. This will immediately switch off the oven.

Using your Mini Oven to Bake:

Please note that the bake function uses only the bottom heating elements. For optimal cooking results, pre-heat the oven to 230°C.

1. Turn the Temperature Control Dial to 230°C.
2. Turn the Cooking Mode Dial to Bottom Heating Element only (Bake).
3. Place the wire rack or the bake tray on the lowest or middle support.
4. Once the oven is pre-heated, turn the temperature dial to select your desired cooking temperature
5. Place the food on the wire rack or the bake tray.
6. Place the food close to the bottom heating element without touching it.
7. Turn the Timer Dial to set your desired cooking time.
8. To stop baking before the timer reaches 0, turn the Timer Dial anticlockwise to 0. This will immediately switch off the oven.

Using your Mini Oven to Roast:

Please note that the roast function uses both the top and bottom heating elements. For optimal cooking results, pre-heat the oven to 230°C.

1. Turn the Temperature Control Dial to 230°C.
2. Turn the Cooking Mode Dial to top and bottom heating elements (Roast).
3. Place the wire rack or the bake tray on the lowest or middle support.
4. Once the oven is pre-heated, turn the temperature dial to select your desired cooking temperature
5. Place food on the wire rack or the bake tray.
6. Place the food close to the bottom heating element without touching it.
7. Turn the timer dial to select your desired cooking time.
8. To stop roasting before the timer reaches 0, turn the Timer Dial anticlockwise to 0. This will immediately switch off the oven.

CLEANING & MAINTENANCE

The oven should be cleaned regularly and any food deposits removed to prevent the accumulation of grease and avoid unpleasant odours. Failure to maintain the oven in a clean condition may lead to deterioration of the surface, which could adversely affect the lifespan of the appliance or result in a hazardous situation.

1. Switch off and unplug the oven from the power socket. Allow it to cool completely before cleaning.



WARNING: The appliance body becomes extremely hot during use. Always wait until it is completely cooled before moving or cleaning the appliance.

2. Remove the wire rack and baking tray and wash them in hot soapy water.
3. The front glass panel of the mini oven is removable for easy cleaning. To remove it, slide the panel out to the right. Clean the glass using a soft damp cloth.
4. Wipe the appliance body and the handle with a clean, damp cloth. Use a moistened cloth or paper towel to remove any oil residue.
 - Do not use any acidic or abrasive cleaning products.
 - Do not use sharp metal objects to clean the appliance as they may damage the surface.
 - Regularly check the appliance for possible signs of damage. Do not attempt to use or service the appliance if damage is found.
 - Never immerse the appliance in water or any other liquid.
 - Do not use steel wool scouring pads, abrasive cleaners or metal utensils to clean or scratch the oven surface.
5. Wipe the hotplates with a clean, damp cloth. Use a moistened cloth or paper towel to remove any oil residue.
6. Dry all parts thoroughly before reinstalling the accessories in the oven.

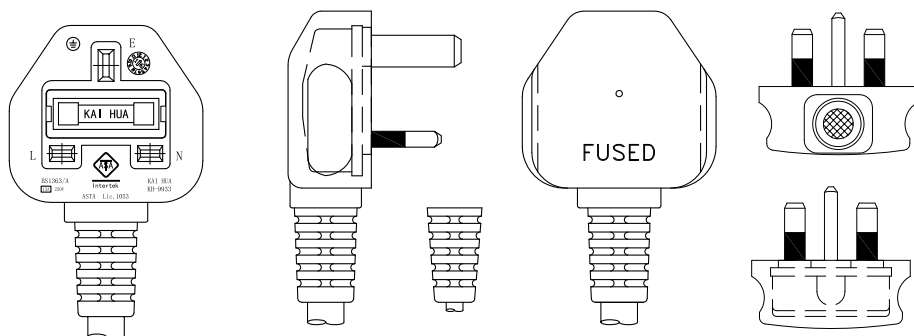


WARNING: Do not operate the oven until the front glass panel has been properly reinstalled.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
The mini oven does not work.	Not properly plugged into the mains wall socket.	Plug in firmly.
	No electricity in the mains wall socket.	Check fuse or breaker.
		Check all settings according to this manual.
Smoke and a slight odour coming from the mini oven.	Excess lubricants used in the manufacturing process.	This is normal, the smoke and smell will cease after a short period of time.
Grill is not working.	Top elements are not turned on.	Turn dial  to the position.
Condensation on the wall at the rear of the mini oven.	Water evaporating from foods with a high water content e.g. frozen chips, roast chicken etc.	It is completely normal for this to happen and when the oven has cooled the excess moisture can be wiped off.
Cooking fat is splattering.	Grill is set too high.	Reduce the temperature of the grill.
	Shelf is too close to the grill.	Position the shelf lower in the oven.

MAINS PLUG FUSE REPLACEMENT



Fuse Replacement (Class I)

This appliance must be earthed. Remove the fuse cover (in the centre of the plug pins) by gently using a small, flat-head screwdriver to lever it off. Remove the blown fuse from the clips and replace with a new fuse of the same rating (Amps), ensuring the metal fuse ends are securely fastened in the clips. Push the fuse cover back in place and check it is flush with the plug before using so it does not prevent the plug from being fully inserted into a socket.

DISPOSAL INFORMATION

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



Igenix Warranty Terms & Conditions

This product is guaranteed for a period of 12 months as standard from the date of purchase against mechanical and electrical defects. You can extend your warranty for a further 12 months by registering your product.

Upon registration we will cover your product for a period of 24 months from the original purchase date against any mechanical or electrical defects.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance please contact our Customer Service department on **01473 271 272** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Europark
Ipswich, IP3 9RR**

Please quote the Product Code which begins 'IG' or 'DF' and the PO Number on the front of the instruction manual and give details of the exact fault. We will then decide whether to repair or replace the item.

Before we arrange the repair or replacement you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed guarantee period, the guarantee for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected and no fault is found or the product is not within the guarantee period you will be charged for the repair and any carriage costs.



Thank you for choosing Igenix

As a valued customer we would like to offer you a FREE 2 year warranty to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the 2 year warranty you must register your product within 30 days of purchase. The full Terms & Conditions of our warranty policy are shown on the opposite page. They are also available on our website. **www.igenix.co.uk**

igenix

UK: Igenix, 38 Bluestem Road, Ransomes Europark,
Ipswich, Suffolk, IP3 9RR

EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR
Tel. 01473 271 272

Disclaimer: Igenix operate a policy of continual improvement and development.
We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.
All diagrams and images shown in this manual are for illustration purposes only.