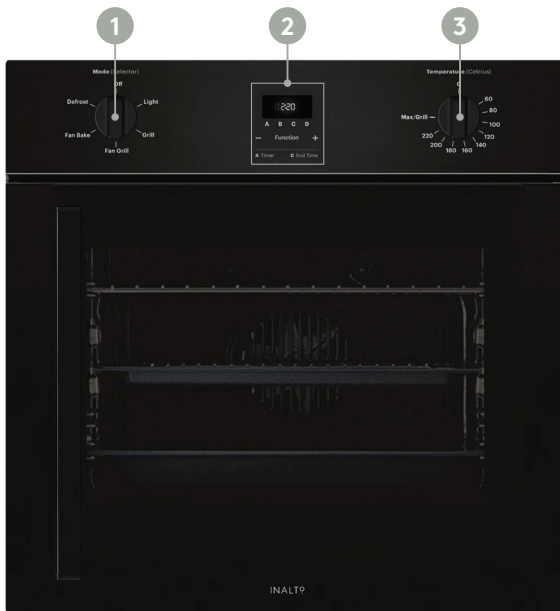


# 60cm 5 Function Oven

## with Programmable Timer

MODEL: IOSO605T-R



### KEY

- 1 **Mode Selector:** Use this knob control to select the type of mode.
- 2 **Programmable Timer:** Use these controls to set a timer, cook time, end time and adjust the clock. Please see pages 14–15 in the manual for more details on these.
- 3 **Temperature:** Use this control to select a temperature (in Celsius).

### OVEN MODES EXPLAINED

**Light:** This turns on the oven lamp.

**Grill:** This activates the top grill element. Great for grilling cheese.

**Fan Grill:** This uses the fan and the grill element at the same time. It is ideal for getting some surface colour while roasting.

**Fan Bake:** This uses the top and bottom elements with the fan. The fan distributes heat evenly around making it suitable for roasts and cakes.

**Defrost:** Use this to defrosting, perfect for frozen meals.

# Congratulations on your new InAlto **60cm 5 Function Oven** with Programmable Timer

**MODEL: IOSO605T-R**

## USING YOUR OVEN

The following table is a quick guide to cooking some common types of food. All times specified are for the cooking time, so please pre-heat the oven beforehand (5 minutes for Grill, 15 minutes for all other functions).

Please note, cooking times are approximate and may vary according to personal taste and different recipes.

| FOOD TYPE         |   |
|-------------------|---|
| Vegetables        | 30–45 minutes in an oven pre-heated to 220°C is best for veggies such as carrots, onions, potatoes, pumpkin   |
| Chicken & Turkey  | This will depend on how big your bird is, but 180°C will ensure that the meat is cooked without drying out the skin. As a rule, allow 45 minutes per kg, plus an additional 20 minutes. |
| Pork, Beef & Lamb | Higher temperatures are better for red meat, although be sure to check on how your guests like their beef done!   |
| Fish              | Fish fillets can generally be cooked for 10–15 minutes at 200°C, but be sure you check it's done before you plate it up.  |

If cooking or defrosting frozen food, please always follow the instructions on the packet.