

Harddee

For a safer & healthier home



ARO-60RCT Electric Oven with Hotplate

User's Guide

Thank you for your purchase.

As a new **aardee** user, please take time to read the manual to make the best use of your **aardee** appliance.

Thank you

Team **aardee**

Table of contents

Before using the appliance	1
Safety measures	1
Before plugging in	2
Diagram	3
How to operate the oven	4
How to use rotisserie	5
How to use the hotplate	6
How to bake	6
How to broil	6
How to toast	6
Troubleshooting	7
Cleaning and maintenance	8
Recipe	8
Service center	10
Warranty	10

Before using

Read the instructions properly before using the unit.

1. Remove all packaging including protective foam/cellophane and labels.
2. Dispose the packaging properly and keep it out of reach of children.
3. Ensure that all parts are complete as shown/mentioned in this manual.

Safety Measures

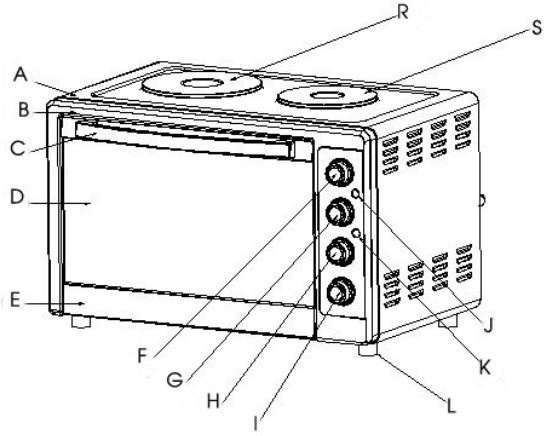
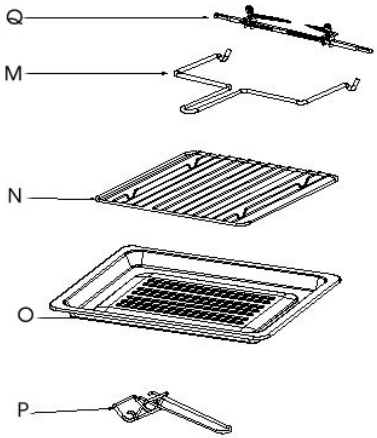
- Use the iron only for its intended domestic use.
- The oven MUST always be turned off before plugging in or unplugging from power outlet for cleaning, servicing or moving purposes.
- To protect against electric shock, do not immerse cord and any parts of the oven into water or any other liquid.
- Do not let the cord hang over the edge of the table.
- Do not let the power cord touch any hot surface.
- Never use unauthorized accessories/attachments with the oven as this may cause hazard and or injury.
- Never place the oven near any hot gas or electric burner.
- Place the oven at least four inches from each side to allow proper air circulation.
- Do not put anything on top and bottom of the oven when in use.
- The oven must be placed far from curtains, draperies and alike.
- Always hold the power plug and never yank the cord.
- Be extra careful when moving a drip pan that contains hot oil or other hot liquid.
- Do not use metal foil for covering any part of the oven as it may overheat.

- For cleaning, never use metal scouring pad since pieces can break off the pad and touch electrical parts therefore creating a risk of electric shock.
- Metal utensils and large-sized food items must not be inserted in the toaster oven as they may create a fire hazard.
- Do not place plastic, paper and alike inside the oven.
- Always use pot holders or gloves while putting or removing items from the hot oven.
- Avoid scratching the door surface.

Before plugging in

- Make sure your electricity supply is the same with the required voltage of the appliance.
- Do not use the product if power cord is damaged. It must be replaced by the manufacturer or the authorized reseller/distributor.
- Ensure the oven is unplugged and TIME CONTROL is set to OFF.
- Wash all the accessories in hot, soapy water using a soft cloth.
- Dry the accessories thoroughly and put them into their proper places inside the oven.

Diagram



Parts of the oven

A: Housing

B: Front Plate

C: Door Handle

D: Glass Door

E: Lower Door Frame

F: Temperature Control Knob

G: Oven Switch Knob

H: Hotplate Control Knob

I: Timer Control Knob

J: Oven Lamp

K: Hotplate Lamp

L: Foot

M: Rotisserie

N: Wire Rack

O: Bake Tray

P: Bake Tray handle

Q: Rotisserie Handle

R: Big Hotplate (1000W)

S: Small Hotplate (600W)

How to use the oven


- Once all the parts are placed properly inside the oven, we recommend running the appliance at the highest temperature (250°C) on the toast function for about 15 minutes in order to eliminate any packing residue that may remain after shipping and all traces of odour.
- For the initial operation, smoke and minimal smell may occur.

Get to know the functions and accessories

- **Temperature control** – you can set the temperature between 100°C and 250°C for baking, broiling or toasting.
- **Timer control** – to use this, turn to the right (clockwise) to toast or use as a timer. Once timer is up, a bell ring comes off.
- **Function control** – there are four options, namely upper heater with rotisserie, lower heater, upper and lower heater with rotisserie and OFF.
- **Neon lamp** – choose the desired function and its corresponding light will turn on.

- **Convection fan** – once your desired temperature and function has been set, the convection fan will start operating
- **Stove mode selector** – there are four options to select: right hotplate, left hotplate, left & right hotplate and OFF.
- **Baking tray** – to be used in broiling and roasting. Also can be used to catch the drippings when rotisserie is in use.
- **Tray handle** – used to pick up the wire rack and baking tray if they are hot.


How to use the rotisserie

1. Set the temperature control to desired heat.
2. Set the function control to rotisserie .
3. Insert the first spit onto the skewer by pointing inward then secure it using the provided thumbscrew.
4. Place the skewer across the center of the food you are going to prepare. Ensure the food is at the center before inserting the second spit on the skewer. Secure it again using a thumbscrew.
5. Insert the end-point of the skewer into the drive socket and the other end on the skewer support.
6. Switch on the power and turn the timer knob to your desired cooking time.
7. The cycle is completed when the timer knob reaches the OFF position.
8. To remove the food, lift up the skewer by using the rotisserie holder.
9. Ensure that both hooks are evenly placed at the edge of the skewer. Please lift up the one end which rests on the support first then slowly remove the skewer out from the drive socket.
10. Place the food on a cutting board and remove it from the skewer by unscrewing the spit.

How to use the hotplate


Left hotplate (1000W)

Operation:


1. Place the food on the left hotplate.
2. Turn the hotplate control knob to .
3. Once the food is cooked, turn the knob to OFF.

Right hotplate (600W)


Operation:

1. Place the food on the left hotplate.
2. Turn the hotplate control knob to .
3. Once the food is cooked, turn the knob to OFF.


How to bake

1. Place the removable rack into the desired position.
2. Put the baking tray inside the oven and close it.
3. Turn the timer knob to the desired cooking time.
4. Select the heater selector knob to BAKE .
5. Once baking is done, turn the timer to OFF position to turn off the oven.

How to broil

1. Insert the removable bake rack with food and bake tray.
2. Keep the glass door half open.
3. Turn the heat, selector knob to BROIL .
4. Once the broiling is finished, turn the timer to OFF position to switch it off.

How to toast

1. Turn the function control knob to TOAST .
2. Place the food to be toasted onto the wire. The wire rack should be positioned in the middle of the oven.
3. Turn the timer control knob to OFF.
4. A bell ring sound comes off to signal the end of the cycle.

Note: When sliding trays out of the oven, always support the rack.

Troubleshooting

Please refer to the table below for common queries on this unit as it may save you time and money. If your concern is not found on the list or your issue persists then kindly call our service centre.

Problem	Possible causes	Solutions
Oven does not turn on	<ul style="list-style-type: none">• The power cord is not plugged in correctly• A fuse has blown or circuit breaker has tripped.• The power supply does not meet the required voltage of the oven.	<ul style="list-style-type: none">• Unplug and Insert again the power cord properly and securely to the wall socket.• Have a technician check if a fuse has blown, change it if necessary.• Reset the circuit breaker if needed.• Make sure the home power supply meets the required voltage of the oven.
Oven does not reach the set temperature	<ul style="list-style-type: none">• The glass door is not closed properly.	<ul style="list-style-type: none">• Ensure the glass door is closed.
Smoke is coming out of the oven	<ul style="list-style-type: none">• It's the initial operation of the oven.• A flammable material such as paper is inside the oven.	<ul style="list-style-type: none">• For the initial operation, smoke is likely to come out as it burns the protective substance applied on it during production.• Remove any flammable materials.

Cleaning and Maintenance

Important: Make sure to unplug the oven and allow it to cool before cleaning. Do not use steel wool scouring pads, metal utensils and abrasive cleaners to clean the oven as it may damage the coating.

- Wipe the spattered oils, sauce and alike on the walls and glass door using a soft damp cloth or sponge with soapy water. Then dry it with a soft cloth or paper towel.
- All accessories like the trays must be washed with hot soapy water. They can be cleaned using a dishwasher.
- Once everything is dry, place the parts back into the oven.

Recipe

Fish and chips

Ingredients

- 1 3/4 pounds red or Yukon gold potatoes, cut into 1-inch chunks
- 4 tablespoons olive oil
- 1 1/4 teaspoons kosher salt
- 1 1/4 teaspoons black pepper
- 8 sprigs fresh thyme
- 4 6-ounce pieces cod
- 1 lemon, halved
- 1 clove garlic, thinly sliced
- 2 tablespoons capers, drained

Preparation

1. Preheat toaster oven to 450 F or 232 C.
2. Place the potatoes, 2 tablespoons of oil, 1 teaspoon of the salt, 1/4 teaspoon of the pepper, and 4 sprigs of the thyme in the toaster-oven baking tray and toss.
3. Spread in a single layer and bake, stirring occasionally until golden for 25 to 30 minutes.
4. Transfer it to a large piece of aluminium foil and wrap to keep warm.
5. Wipe out the tray and place the cod on the tray.
6. Thinly slice half the lemon. Put on top of the cod the lemon slices, garlic, capers, and the remaining salt, pepper, and thyme sprigs.
7. Drizzle with the remaining oil. Bake until cooked through, approximately 8 to 12 minutes, depending on size.
8. Transfer the cod and potatoes to their individual plates. Squeeze half of the remaining lemon over the tray and return to oven until the juices are warmed through for about 5 minutes.
9. Pour the sauce over the fish and potatoes. Serve while warm.

Service Center

For repairs, call our hotline or contact the authorized reseller where you have bought the item.

Warranty

aardee appliances come with two-year local warranty.

aardee will repair or replace the unit for free provided:

- a. It is under the warranty period
- b. appliance has not been misused, neglected or damaged
- c. it has not been modified
- d. it is not second-hand
- e. no unauthorized materials/parts are used on the appliance
- f. original invoice or warranty card with stamp is presented

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