



Russell
Hobbs



RHTOV20_IB&RB_FA_200814

FAMILY CONVECTION OVEN

2 YEAR WARRANTY

RHTOV20

INSTRUCTIONS & WARRANTY

Spectrum Brands Australia Pty Ltd
Locked Bag 3004 Braeside
Victoria 3195 Australia
Customer Service in Australia
Toll Free: 1800 623 118
Email: info@spectrumbrands.com.au
Website: www.spectrumbrands.com.au

Spectrum Brands New Zealand Ltd
PO Box 9817 Newmarket
Auckland 1149 New Zealand
Customer Service in New Zealand
Toll Free: 0800 736 776
Email: service@spectrumbrands.co.nz
Website: www.spectrumbrands.co.nz

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects



In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (Warranty Period), for the period of:-
 - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
 - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
 - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
 - (d) One (1) year for George Foreman.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



- | | |
|--------------------------------------|--------------------------|
| 1. Easy-view glass door | 5. Power indicator light |
| 2. Temperature/Cooking function knob | 6. Crumb tray |
| 3. Bake/Grill 60-minute timer knob | 7. Bake pan/drip tray |
| 4. Light-to-dark Toast/Timer knob | 8. Wire rack |

BEFORE FIRST USE

- Read all of the instructions included in this manual.
- Remove all packing material and any stickers.
- Wash all removable parts in warm soapy water.
- Thoroughly dry all parts before reassembling.
- Select a location where this unit is to be used, leaving enough space ($\approx 150\text{mm}/6$ inches) from the back and sides of the unit to allow heat to flow without damage to adjacent cabinets and walls.
- Do not place near or below any curtains or other combustible materials.
- Plug unit into power outlet and switch the outlet on.
- Set the temperature to maximum (230°C) and set the timer for approximately 20 minutes to condition/cure the elements. Ensure the room is well ventilated.

NOTE: It is normal during this process for the new elements to give off some odour and a small amount of vapour.

IMPORTANT INFORMATION ABOUT YOUR OVEN

- This oven gets hot. Always use oven mitts when touching any outer or inner surface of the oven.
- To set the time for baking/grilling, first turn the Bake/Grill timer knob to 20, then turn back or forward to the desired time. This ensures more accurate timing.
- To set the time for toasting, first turn the Toast/Timer knob to the middle  and then turn back or forward to adjust the timing to obtain the desired toast shade. This ensures more accurate timing.
- Be sure food or baking dishes do not come within 40mm ($1\frac{1}{2}$ inches) of the top heating elements.
- Food must not extend beyond the edges of the bake pan/drip tray to avoid drippings from falling onto the heating elements.
- For the oven to operate you must select a Temperature or Cooking function and set the appropriate timer or select 'Stay On'. The power indicator light will illuminate.

TOASTING

NOTE: When toasting, for better results, preheat for 3 minutes.

CAUTION: This oven gets hot. Always use oven mitts when touching any outer or inner surface of the oven.

1. Set the Temperature/Cooking function knob to 'Toast' position.
2. Open oven door and insert the wire rack in the bottom slot.
3. Place items to be toasted directly onto the wire rack and close the door.
4. Turn the Toast/Timer knob to the middle  and then turn back or forward to set the

desired toast shade.

5. The power indicator light will illuminate and remain on until the toasting cycle is complete.

NOTE: Watch the toast to ensure the desired level of browning is obtained. The Toast/Timer knob can be rotated to extend the toasting time or to the Off position at any time.

6. When the toast cycle is complete, there will be an audible signal. The oven and the power indicator light will turn off.
7. Open the oven door. Using oven mitts, slide the wire rack outward, just far enough to remove the toast.
8. Unplug appliance when not in use.

NOTE: The Toast/Timer knob must be set for the oven to begin toasting.

BAKING

NOTE: This oven has been designed to cook faster. Please inspect your items earlier than the prescribed cook time for a conventional oven to ensure that these are not over cooked.

NOTE: For best results, when baking, always preheat the oven for at least 10 minutes at the required temperature setting.

CAUTION: This oven gets hot. Always use oven mitts when touching any outer or inner surface of the oven.

IMPORTANT: Be sure food or baking dishes do not come within 40mm (1 ½ inches) of the top heating elements.

NOTE: Use a metal, glass or ceramic baking dish.

- 1) Place the wire rack in the oven, selecting the required height for the baking dish to be used.
- 2) Place the food in the baking dish.
- 3) Set the Temperature/Cooking function knob to the required temperature.
- 4) Turn the Bake/Grill timer knob to 20 and then turn to required baking time, allowing 10 minutes for preheating. Select 'Stay On' to bake longer than 60 minutes or to control cooking time yourself.
- 5) The power indicator light will illuminate and remain on for the duration of baking.
- 6) The heating elements will cycle on and off to maintain even heat distribution.
- 7) Once preheat time has passed, open the oven door and place the baking dish with food onto the wire rack. Close the oven door.
- 8) If using the oven timer, there will be an audible signal once the baking cycle is complete. The oven turns off and the power indicator light goes out. If set to 'Stay On', turn the oven off when cooking is complete.
- 9) Open the oven door. Using oven mitts, slide the wire rack outward to remove the cooked food.

10) Unplug appliance when not in use.

HINT: To prevent spattering, oven bags can be used when baking.

GRILLING

NOTE: When grilling, for better results, preheat for 3 minutes.

CAUTION: This oven gets hot. Always use oven mitts when touching any outer or inner surface of the oven.

IMPORTANT: Be sure food or baking dishes do not come within 40mm (1 ½ inches) of the top heating elements.

IMPORTANT: Food must not extend beyond the edges of the bake pan/drip tray to avoid drippings from falling onto the heating elements.

- 1) Place the wire rack in the oven, selecting the required height.
- 2) Set Temperature/Cooking function knob to 'Grill'.
- 3) Open the oven door and, using the bake pan as a drip tray, slide it into the rails provided on the underside of the wire rack.

NOTE: You can cook your food 2 ways:

a) Use the bake pan/drip tray placed on the wire rack.

b) Place your food directly on the wire rack with the bake pan/drip tray under the wire rack.

- 4) Turn the Bake/Grill timer knob to 20 then turn back or forward to desired grilling time, or select 'Stay On' to control the cooking time yourself. Allow 3 minutes for preheating.
- 5) Once the grill is hot, place your food in the oven for grilling.
- 6) If using the Bake/Grill timer, there will be an audible signal once the cooking cycle is complete. The grill turns off and the power indicator light goes out. If set to 'Stay On', turn the grill off once cooking is complete.
- 7) Using an oven mitt, partially slide out the wire rack, together with the bake pan/drip tray, to remove food.

WARNING! The bake pan/drip tray may contain extremely hot liquid fat. Use extreme care to avoid possible scalding!

8) Unplug appliance when not in use.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

IMPORTANT: Before cleaning any part, be sure the oven is off, unplugged, and cool. It is important that you clean the entire appliance after each use to prevent accumulation of grease and to avoid unpleasant odours.

IMPORTANT: Do not immerse the appliance, power cord or plug in any liquid.

1. Clean the glass door with a damp cloth or sponge dipped in warm to hot soapy water. Do not use a spray glass cleaner. Wipe clean with a soap free damp cloth to remove residual suds and streaks from the glass.
2. Wash the wire rack in warm to hot soapy water. Rinse and dry thoroughly.
3. Wash the bake pan/drip tray in warm to hot soapy water. Rinse and dry thoroughly.
4. If any food is baked onto the wire rack or bake pan/drip tray, soak in warm to hot soapy water for 1 hour before cleaning. Use a sponge or soft cleaning brush to remove stains. Rinse and dry thoroughly.

CRUMB TRAY

1. Grasp handle and pull out tray.
2. Dispose of crumbs and wipe tray with a damp cloth. Dry thoroughly before placing back in the oven.

EXTERIOR SURFACES

Clean the exterior with a damp cloth or sponge. A mild dishwashing detergent can be used to remove difficult marks. Do not use any abrasive material or sharp utensils on the exterior of the oven, it will damage the surface and finish. Dry thoroughly.

COOKING CONTAINERS

Metal, ovenproof glass or ceramic bake ware without glass lids can be used in your oven. Follow manufacturer's instructions. Be sure the top edge of the container is at least 40mm (1½ inches) away from the upper heating elements.

NOTE: Do not use any abrasive material or sharp utensils to clean the oven or any of its parts.

NOTE: Allow all parts and surfaces to dry thoroughly before using the appliance again.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards do not immerse the power cord, plug or toaster oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
6. 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 use of the appliance by a person responsible for their safety.
7. Keep the oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the oven to cool before cleaning.
12. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Do not use on an inclined plane or unstable surface.
16. Do not move the oven while it is switched on.
17. Do not cover the oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the oven.
20. Food may burn. Always monitor when using this appliance.
21. Do not use the oven near or below any curtains or other combustible materials.
22. Do not cook food items too large for the oven.
23. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
24. Do not place on or near any heat sources.
25. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
26. Follow the instructions when cleaning this appliance.
27. Do not use appliance for anything other than its intended purpose.
28. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
29. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
30. Clean the oven and crumb tray regularly. Failure to do so may cause a fire hazard.
31. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the oven.
32. This appliance is not intended to be operated by means of an external timer or separate remote control system.
33. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

**SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**



Russell Hobbs



RECIPE BOOK

FAMILY CONVECTION OVEN

RHTOV20

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INSTRUCTIONS & WARRANTY

WHITE CHOC-CHIP BIKKIES

Preparation Time: 10 minutes

Cooking Time: 12 minutes

Ingredients:

90g caster sugar

90g unsalted butter

3 tsp apricot jam

125g self-raising flour

½ cup white choc-chips

Method:

1. Line the bake pan with baking paper.
2. Cream the butter and sugar until pale and fluffy then mix in the apricot jam.
3. Add the self-raising flour and choc chips and mix to dough consistency. Bring the mix together with your hands to form a ball.
4. Place the biscuit mix in the refrigerator for 10 minutes. Shape small balls of biscuit dough with your hands and place onto the prepared bake pan. Leave plenty of room between each biscuit as they will expand.
5. Meanwhile, insert wire rack on the lowest shelf, turn the temperature/cooking function knob to 160°C and preheat oven for 10 minutes. Once pre-heated, place the bake pan on the wire rack and set the timer knob to bake for 10-12 minutes until golden brown. Cool biscuits on the bake pan for 10 minutes before transferring to a cooling rack.

Makes 18-24

www.russellhobbs.com.au

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STUFFED ANTIPASTI RED PEPPERS

Preparation Time: 10 minutes

Cooking Time: 25 minutes

Ingredients:

250g sachet microwave brown rice, prepared to packet instructions

150g mixed antipasti, chopped roughly

50g feta, cubed

½ cup continental parsley

Zest of half a lemon

Salt & pepper to taste

1 tbs extra virgin olive oil

1 large red capsicum, halved and de-seeded

40g parmesan cheese, grated

Method:

1. Line the bake pan with baking paper.
2. Place the rice, antipasti, feta, parsley, lemon zest, salt, pepper and oil in a large bowl and mix to combine. Stuff the capsicum halves with the rice mixture, sprinkle with grated parmesan cheese and place on the bake pan.
3. Insert wire rack on the lowest shelf, turn the temperature/cooking function knob to 160°C and preheat oven for 10 minutes. Once preheated, place the bake pan on the wire rack and turn the timer knob to bake the stuffed capsicums in the oven for 25-30 minutes until golden brown on top and heated through.

Serves 2

LEMON RICOTTA CAKE WITH TOASTED ALMONDS

Preparation Time: 10 minutes

Cook Time: 55 minutes

Ingredients:

400g fresh ricotta

3 eggs

Zest of 2 lemons

2 cups almond meal

¾ cup caster sugar

¼ cup flaked almonds

½ cup lemon juice

½ cup caster sugar, extra

Natural yoghurt to serve

Method:

1. Generously grease and line a 20cm spring form cake tin.
2. Place ricotta, eggs, zest, almond meal and sugar in a food processor and blend for one minute until smooth.
3. Pour batter into the prepared cake tin and sprinkle evenly with flaked almonds.
4. Insert wire rack on the lowest shelf, turn the temperature/cooking function knob to 150°C and preheat oven for 10 minutes. Once preheated, place the cake tin on wire rack and set the timer knob to bake for 55-60 minutes.
5. Meanwhile, combine lemon juice and extra sugar in a small saucepan over medium heat. Stir until sugar dissolves and simmer for 5 minutes.
6. Allow the cake to cool for 15 minutes in the cake tin before turning out onto your serving plate. Pour hot syrup over the cake and serve with natural yoghurt

Serves 8-10

TIP: If the flaked almonds are browning too quickly, carefully place a piece of foil over the top of the cake until the last 5 minutes of cook time.

STICKY PORK & PINEAPPLE KEBABS

Preparation Time: 20 minutes

Cooking Time: 12 minutes

Ingredients:

- 500g pork loin fillets, cut into 2cm pieces
- 1 x 225g tin pineapple chunks
- 2 tbs soy sauce
- 1 tbs rice vinegar
- 1 tsp sesame oil
- 12 long wooden skewers
- 1 red capsicum, cut into 2cm pieces
- 1 red onion, cut into 2cm pieces
- 1 tsp sesame seeds

Method:

1. Place the pork in a large bowl. Pour the pineapple juice from the tinned pineapple over the pork and set aside the pineapple pieces. Pour the soy, rice vinegar and sesame oil into the bowl and mix through the pork to combine.
2. Thread the kebabs starting with a piece of pork, red capsicum, onion, pineapple and repeat, finishing each skewer with a piece of pork.
3. Insert the wire rack on the middle shelf with slide the bake pan underneath to form a drip tray. Place the kebabs directly on the wire rack. Set the temperature/cooking function knob to Grill and turn the timer knob to cook for 12 minutes. Turn the kebabs over every 2 minutes so they are cooked through on each side.
4. To serve, pile the kebabs on a large serving platter and garnish with a sprinkle of sesame seeds.

Makes at least 10

ROAST CHICKEN

Preparation Time: 10 minutes

Cooking Time: 80 minutes

Ingredients:

- 1 X 1.8kg free range chicken
- 1 tbs dried rosemary
- 1 tbs butter
- 1 clove of garlic
- 1 lemon
- 1 tbs plain flour
- 1 oven proof roasting bag

Method:

1. Place the chicken on a clean cutting board.
2. Chop the garlic in half and mash into the butter and dried rosemary to form a paste. Smother the outside of the chicken with the paste.
3. Cut the lemon in half and place this inside the cavity of the chicken. Place the flour inside the roasting bag then transfer the prepared chicken inside the floured roasting bag and secure with a bag tie. Prick the top of the bag 4 times to let the steam escape while cooking.
4. Place the wire rack on the lowest shelf, turn the temperature/cooking function knob to 190°C and preheat oven for 10 minutes. Once preheated, place the chicken in the bag on the bake pan on top of the wire rack and bake for 80 minutes or until the juices are running clear. Be careful not to pierce the bag when you take the roasted chicken out of the oven.
5. Rest for at least 10 minutes before serving and reserve juices to make delicious gravy.

Serves 4-6