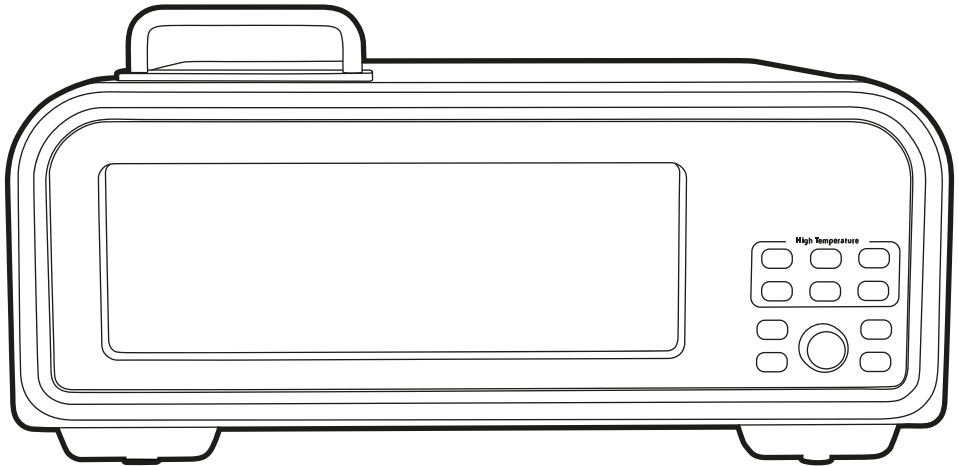


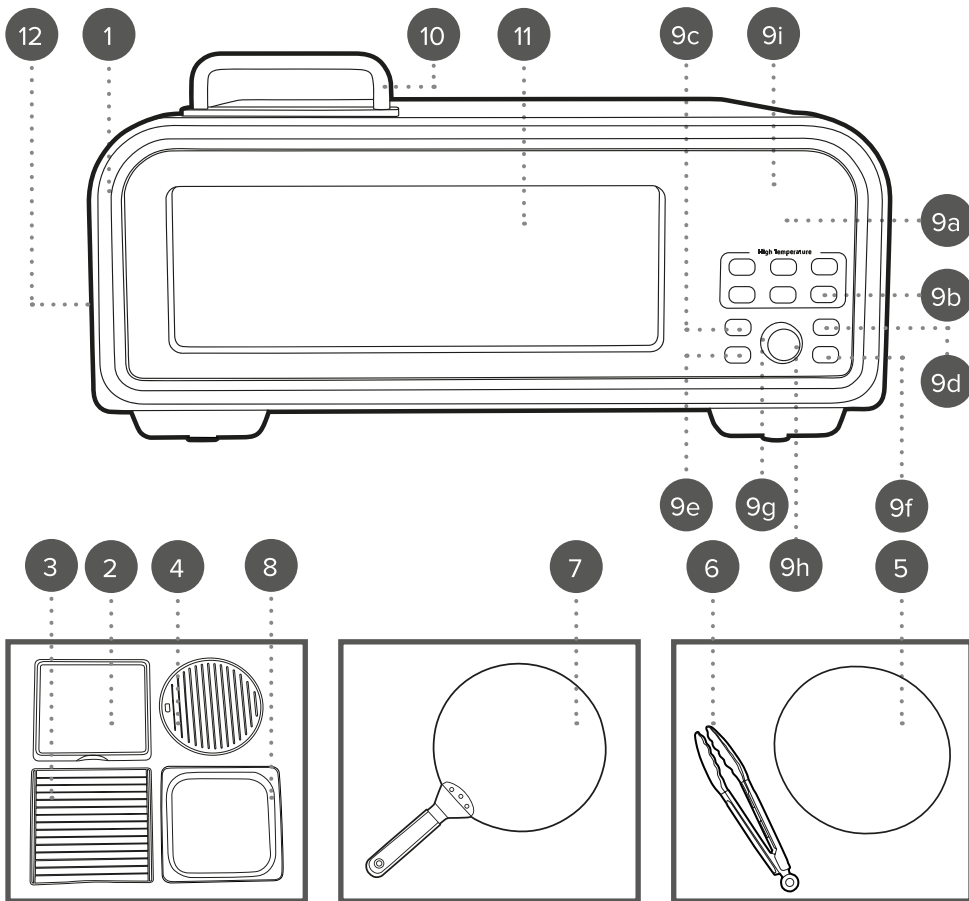
# User manual

Rapid cook oven

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## Description of parts



- |                               |                                |
|-------------------------------|--------------------------------|
| 1. Oven main unit             | c. Temperature/darkness button |
| 2. Crumb tray                 | d. Time button                 |
| 3. Oven rack                  | e. Light button                |
| 4. Cast iron plate            | f. Reset button                |
| 5. Pizza stone                | g. Control dial                |
| 6. Tongs                      | h. Start/pause button          |
| 7. Pizza paddle               | i. LED display                 |
| 8. Air fryer basket           |                                |
| 9. Control panel              | 10. Door handle                |
| a. Preset functions           | 11. Viewing window             |
| b. High temperature functions | 12. Carry handles              |

Please retain instructions for future reference.

## **SAFETY INSTRUCTIONS**

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not immerse the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
- Do not use sharp or abrasive items with the accessories; use only plastic or wooden spatulas to avoid damaging the surface.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- The outer surface or door may get hot during operation.



**CAUTION:** Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.



**WARNING:** Keep the appliance away from flammable materials.

### Automatic switch-off

The oven is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the oven.



**NOTE:** If the oven needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

### Dos and don'ts

#### DO:

Use a soft, damp cloth to clean the stone plate.  
 Use only the advised accessories with its relevant function.  
 Use heat-protective gloves when handling hot accessories.  
 Hold accessories by their handles only.

#### DO NOT:

Wash the pizza stone or immerse in water.  
 Soak the cast iron plate.  
 Place items on top of the oven.  
 Use baking paper in the oven.

### Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the oven from the mains power supply and allow it to fully cool.

**STEP 1:** Wipe the oven with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the crumb tray, oven rack, air fryer basket, pizza paddle, cast iron plate and tongs in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the oven in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the unit or its accessories, as this could cause damage.



**NOTE:** The oven should be cleaned after each use.

## Instructions for use

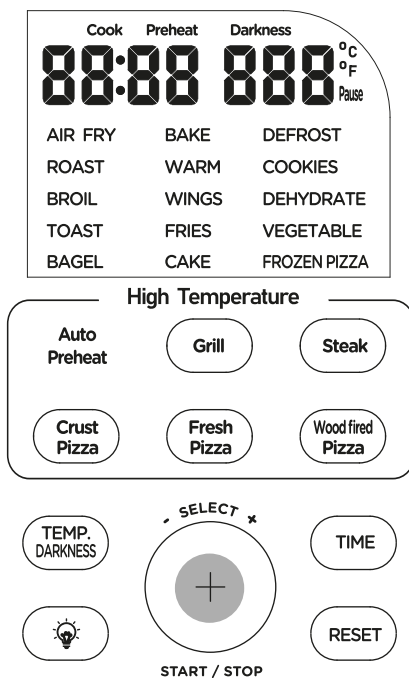
### Before first use

Before connecting to the mains power supply, clean the oven following instructions outlined in the section entitled 'Care and maintenance'. Place the oven main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.



**NOTE:** When using the oven main unit for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the oven main unit during use. It is advised to run the oven without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

## Using the control panel



When the oven is plugged in and switched on at the mains power supply, the unit will beep to indicate that it is being powered.

### Preset functions

To use a preset cooking function, turn the control dial. The display will cycle automatically between the preset time and temperature. These presets can then be adjusted using the time and temperature buttons.

To adjust the time, press the time button and turn the control dial to increase or decrease as required. To adjust the temperature, press the temperature button and turn the control dial to increase or decrease as required.

Once the time and temperature have been set, press the control dial to begin heating. To pause the unit, press the control dial.

Once cooking is complete and the preset time has elapsed, the timer will sound, and the unit will switch off.

During cooking, the time and temperature can be adjusted at any time by tapping the respective button and turning the control dial.

If the door is opened during cooking, cooking will be paused; close the door to resume the cooking process. To cancel the current setting press the reset button.



**NOTE:** Always place the crumb tray below the bottom heating element when cooking and clean the crumb tray after every use. The oven fan will remain on for 15 minutes or until the unit has fully cooled.

### Example: Setting the 'FRIES' preset to 200 °C for 20 minutes.

**STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.

**STEP 2:** Insert the crumb tray below the bottom heating element and slot the air fryer basket into the cooking slots.

**STEP 3:** Add the chips into the basket and close the door.

**STEP 4:** Turn the control dial to cycle through the preset functions to select 'FRIES'.

**STEP 5:** Press 'TIME' and turn the control dial to set the time to 20 minutes.

**STEP 6:** Press 'TEMP. DARKNESS' and turn the control dial to set the temperature to 200 °C.

**STEP 7:** Once the temperature has been set, press the control dial to start cooking.

**STEP 8:** The unit will beep several times and the internal light will illuminate, indicating the time has elapsed.



**NOTE:** For best results when using the air fryer function, preheat the oven to 160 °C for 5 minutes, and shake the basket halfway through; the timer will pause when the door is opened.



**CAUTION:** Always use heat-protective gloves when removing anything from the oven.

### Example: Setting the 'BAGEL' preset to level 3 darkness.

**STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.

**STEP 2:** Insert the crumb tray below the bottom heating element and slot the air fryer basket into the cooking slots.

**STEP 3:** Add the bagels into the basket and close the door.

**STEP 4:** Press 'TEMP. DARKNESS' and turn the control dial to set the darkness level to 3 and press the control dial to confirm.

**STEP 5:** Turn the control dial to cycle through the preset functions to select 'BAGEL' to begin cooking.

**STEP 6:** The unit will beep several times and the internal light will illuminate, indicating the time has elapsed.



**NOTE:** For best results when using the air fryer function, preheat the oven to 160 °C for 5 minutes and always ensure the bagels are cut in half and are placed with the sliced side facing upwards. The air fryer basket can fit up to six bagel halves.



**CAUTION:** Always use heat-protective gloves when handling anything in the oven.

## High temperature functions

These are functions which use either the pizza stone or cast iron plate. First, insert the oven rack into the middle slot of the oven main unit; then place the pizza stone or cast iron plate on top of the rack.

### Grill function

This function is for grilling meats and vegetables at high heats.

The cast iron plate must be used for this function.

The temperature for this setting is programmed at 380 °C.

To adjust the time, use the time button and control dial.

#### Example: Grilling lamb chops for 4 minutes.

**STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.

**STEP 2:** Insert the crumb tray below the bottom heating element and slot the oven rack into the cooking slots.

**STEP 3:** Place the cast iron plate on top of the oven rack.

**STEP 4:** Press '**GRILL**' to select the grilling option. Turn the control dial to set the time to 4 minutes.

**STEP 5:** Press the control dial to confirm the setting.

**STEP 6:** '**Auto Preheat**' will illuminate and the preheat time will be displayed; once the preheat time has elapsed, carefully open the oven and place the lamb chops on the cast iron plate using the tongs provided.

**STEP 7:** Close the door to resume cooking; the timer will start automatically.

**STEP 8:** The unit will beep several times indicating the time has elapsed.

**STEP 9:** Carefully remove the lamb chops using the tongs.



**NOTE:** For best results, flip the lamb chops halfway through cooking. The oven fan will remain on for 15 minutes or until the unit has fully cooled.



**CAUTION:** Always use heat-protective gloves when handling anything in the oven.

### Steak function

This function is for grilling steaks.

The cast iron plate must be used for this function.

The temperature for this setting is programmed at 410 °C.

The oven has preset times when cooking steak approx. 2 cm thick.

To adjust the time, use the time button and control dial.

Steak doneness	Timings	Display
<b>Rare</b> 10 % cooked	1 minute	10
<b>Medium rare</b> 30 % cooked	1:30 minutes	30
<b>Medium</b> 50 % cooked	2 minutes	50
<b>Medium well</b> 70 % cooked	2:30 minutes	70
<b>Well done</b> 100 % cooked	3:30 minutes	100



**NOTE:** These times may vary based on fat content, thickness, and initial temperature. For best results, always allow steaks to reach room temperature before cooking. For further guidance, refer to the 'Steak Cooking Guidelines' sticker located on top of the unit.

### Example: Cooking steak (approx. 2 cm thick) to medium well.

- STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.
- STEP 2:** Insert the crumb tray below the bottom heating element and slot the oven rack into the cooking slots.
- STEP 3:** Place the cast iron plate on top of the oven rack.
- STEP 4:** Press '**Steak**' to select the steak option. Turn the control dial to set the time to 2:30 minutes; the display will show '70'.
- STEP 5:** Press the control dial to confirm the setting.
- STEP 6:** '**Auto Preheat**' will illuminate and the preheat time will be displayed.
- STEP 7:** Once the preheat time has elapsed, carefully open the oven and place the steak in the centre of the cast iron plate using the tongs provided.
- STEP 8:** Close the door to resume cooking; the timer will start automatically.
- STEP 9:** The unit will beep after 50 seconds, indicating that the steak needs to be turned over.
- STEP 10:** Once flipped over safely, close the door to resume cooking.
- STEP 11:** The unit will beep several times indicating the time has elapsed.
- STEP 12:** Carefully remove the steak using the tongs.



**NOTE:** For best results, leave the steak to rest for at least 10 minutes before eating. To achieve chargrilled lines, use the griddle side of the cast iron plate when cooking.



**CAUTION:** To prevent excessive smoking when cooking, only use oils with high smoke points (e.g., light olive oil, vegetable or sunflower oil) on the cast iron plate. To avoid burning the food, make sure the cast iron plate is wiped clean after each use and ensure it has cooled fully before cleaning.

**WARNING:** Allow the cast iron plate to cool slowly. Do not wash or immerse in water.

### Crust pizza function

This function is for unfrozen, store-bought pizzas only.  
The pizza stone must be used for this function.  
The temperature for this setting is programmed at 330 °C.  
To adjust the time, use the time button and control dial.

### Example: Cooking a store-bought pizza for 7 minutes.

- STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.
- STEP 2:** Insert the crumb tray below the bottom heating element and slot the oven rack into the cooking slots.
- STEP 3:** Place the pizza stone on top of the oven rack.
- STEP 4:** Press '**Crust Pizza**' to select the pizza option. Turn the control dial to set the time to 7 minutes.
- STEP 5:** Press the control dial to confirm the setting.
- STEP 6:** '**Auto Preheat**' will illuminate and the preheat time will be displayed.



**STEP 7:** Once the preheat time has elapsed, open the oven and carefully place the pizza onto the pizza stone using the pizza paddle provided.

**STEP 8:** Close the door to resume cooking; the timer will start automatically.

**STEP 9:** The unit will beep several times indicating the time has elapsed.

**STEP 10:** Carefully remove the pizza using the pizza paddle.



**NOTE:** Times may vary depending on ingredients used for toppings, size of the pizza, thickness of the pizza and initial temperature of the pizza. For best results, ensure pizza is room temperature before cooking.

## Cooking fresh pizzas

For best results, pizza thickness should be less than 1 cm and all ingredients should be room temperature. To prevent pizzas from sticking to the pizza paddle, make sure the pizza paddle is well floured before use. For further guidance, refer to the pizza recipes in the recipe booklet.

### Fresh pizza function

This function is for freshly made pizzas only.

The pizza stone must be used for this function.

The temperature for this setting is programmed at 360 °C.

To adjust the time, use the time button and control dial.

#### Example: Cooking a freshly made pizza for 4:30 minutes.

**STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.

**STEP 2:** Insert the crumb tray below the bottom heating element and slot the oven rack into the cooking slots.

**STEP 3:** Place the pizza stone on top of the oven rack.

**STEP 4:** Press 'Fresh Pizza' to select the pizza option. Turn the control dial to set the time to 4:30 minutes.

**STEP 5:** Press the control dial to confirm the setting.

**STEP 6:** 'Auto Preheat' will illuminate and the preheat time will be displayed.

**STEP 7:** Once the preheat time has elapsed, open the oven and carefully place the pizza onto the pizza stone using the pizza paddle provided.

**STEP 8:** Close the door to resume cooking; the timer will start automatically.

**STEP 9:** The unit will beep several times indicating the time has elapsed.

**STEP 10:** Carefully remove the pizza using the pizza paddle.

### Wood fired pizza function

This function is for freshly made pizzas only.

Use either the pizza stone or the flat side of the cast iron plate.

This function creates a wood fire effect for fresh, handmade pizzas.

When using the pizza stone on this function, a classic pizza taste will be created.

When using the cast iron plate on this function, a slightly charred taste will be created, reminiscent of an authentic wood fire pizza.

The temperature for this setting is programmed at 400 °C.

To adjust the time, use the time button and control dial.

#### Example: Cooking a freshly made pizza for 3 minutes.

**STEP 1:** Plug in the oven; the unit will flash and a beep will sound to indicate it is on.

**STEP 2:** Insert the crumb tray below the bottom heating element and slot the oven rack into the cooking slots.

**STEP 3:** Place the pizza stone or the flat side of the cast iron plate on top of the oven rack.

**STEP 4:** Press **'Wood Fire Pizza'** to select the pizza option. Turn the control dial to set the time to 3 minutes.

**STEP 5:** Press the control dial to confirm the setting.

**STEP 6:** **'Auto Preheat'** will illuminate and the preheat time will be displayed.

**STEP 7:** Once the preheat time has elapsed, open the oven and carefully place the pizza onto the pizza stone or flat side of the cast iron plate using the pizza paddle provided.

**STEP 8:** Close the door to resume cooking; the timer will start automatically.

**STEP 9:** The unit will beep several times indicating the time has elapsed.

**STEP 10:** Carefully remove the pizza using the pizza paddle.

## **Storage**

Check that the oven is cool, clean, and dry before storing in a cool, dry place.

Never wrap the cord tightly around the unit; wrap it loosely to avoid causing damage.

## **Specifications**

Product code: EK5913

Input: 220–240 V ~ 50–60 Hz

Output: 2000 W





#### Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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**MADE IN CHINA.**

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