

deco sonic

CONVECTION OVEN



- * COOK WITH HOT AIR
- * FAT FREE COOKING
- * SELF CLEANING

▶ IMPORTANT SAFEGUARDS

When using electrical appliances, these basic safety precautions should always be followed

1. Read all instructions.
2. Always switch power **off** before removing plug from wall outlet
3. Remove plug by grasping the plug. **Do not pull the cord.**
4. Do not touch hot surfaces. Use handles or knobs and wear oven mitts
5. To protect against electrical shock, do not immerse cord, plugs, or motor assembly in water or other liquid.
6. Close supervision is necessary when this appliance is used **by or near** children
7. Unplug from outlet when not in use and before cleaning.
8. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not place on or near electric element (hot plate) or a hot gas flame or in a heated oven.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Do not use appliance for other than intended use.

▶ SAVE THESE INSTRUCTIONS

PRINTED IN TAIWAN

► SAFETY INSTRUCTIONS

1. Do not move or lift the convection oven while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet, then , remove the top and **using both hands, move carefully.**
2. Before removing the lid:
 - turn the timer **off**;
 - Disconnect power cord;
 - Lift the top using **carrying handle**;
 - Place the top, preferably resting the stainless steel edge rim and the handle/plastic top on a flat surface.
3. Do not place the hot underside of the lid directly onto laminated surfaces, wood surfaces, paper, plastic or other flammable surfaces. **Put the lid only on heat resistant surface.**
4. Never place the lid on a chair or bench while it is plugged in and operating.
5. Always place the top unit onto the bowl before plugging in the power cord and switching on.
6. Keep the bowl sides at least 3" from other surfaces.
7. Do not clean with metal scouring pads. Pieces may break off of the pads and touch electrical parts, creating risk of electrical shock.
8. Always let the bowl cool down before cleaning or filling with water.
9. **Do not attempt to speed up cooling of the bowl by filling it with cold water. As with other heat-resistant glass cookware, doing so could crack the glass and cause injury.**
10. CAUTION: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

INTRODUCING THE DECOSONIC CONVECTION OVEN

The Decosonic Convection Oven is a new portable low cost convection oven with all the advantages of larger convection ovens but at a fraction of the price. It lets you use conventional culinary skills to cook faster and better. You can easily take it to the table and serve directly from it. It will keep meals hot and save on cleaning.

♦ **Decosonic Convection Oven cooks everything an oven cooks**

It is a true multi purpose oven suited to prepare all kinds of dishes which would normally require a full size conventional kitchen oven.

♦ **Decosonic Convection Oven cooks in many ways**

It can roast, bake, grill, cook, steam, reheat, defrost.

♦ **Decosonic Convection Oven is economical**

It consumes less than half the electricity of conventional ovens and approximately the same as a regular microwave oven. As a result, it is compact in size and requires less energy to heat up and achieve the same results. You save time and money while your food is cooked to perfection.

♦ **Decosonic Convection Oven is fast**

It cooks 20% to 60% faster than a conventional oven. This results from a combination of compact size, efficient design and fan forced heating principles.

♦ **Decosonic Convection Oven cooks fat free**

Because you always cook with hot air (dry roasting) and with the food suspended on the wire rack, retention of fat is minimized to lower calorie and cholesterol consumption.

♦ **Decosonic Convection Oven travels everywhere**

It is portable and is great for holidays. You can use it at home, at the office and you can take it with you when you travel (hotels, motels, holiday homes, travel homes, caravans, etc.)

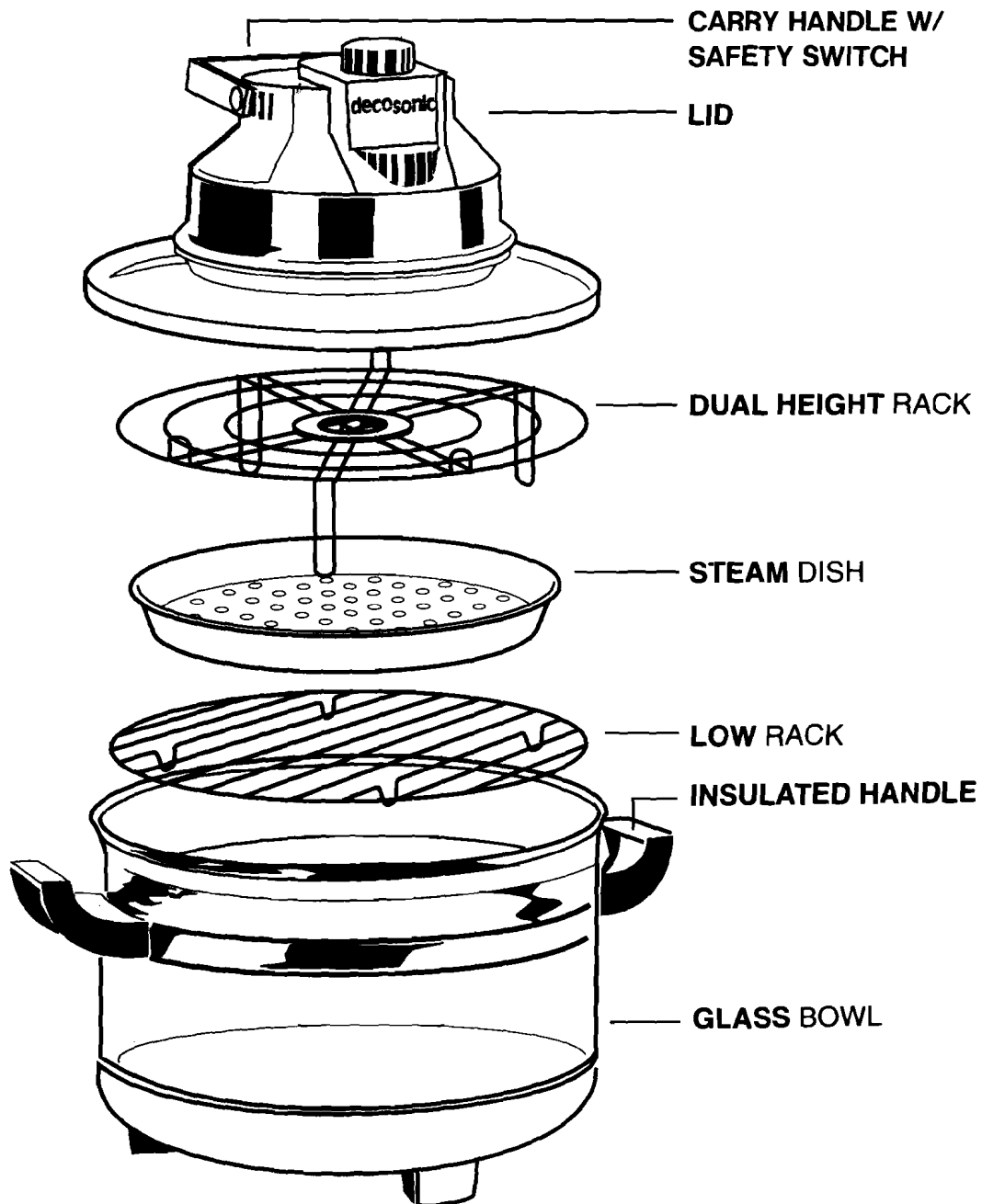
♦ **Decosonic Convection Oven is self-cleaning**

The hot air circulation creates an automatic turbo wash action. See Maintenance section on page 8.

- ♦ **Decosonic Convection Oven cooks very evenly**
Cooking with hot moving air, your food is perfectly roasted all over.
- ♦ **Decosonic Convection Oven is easy to operate**
- ♦ **You can watch your food cooking.**
- ♦ **Food remains succulent and juicy (not dried out).**
- ♦ **Hot air will not produce smoke and won't burn your food**

Whether you cook for one, two or the family, the Decosonic Convection Oven will help you save time and money while your food will be cooked to perfection.

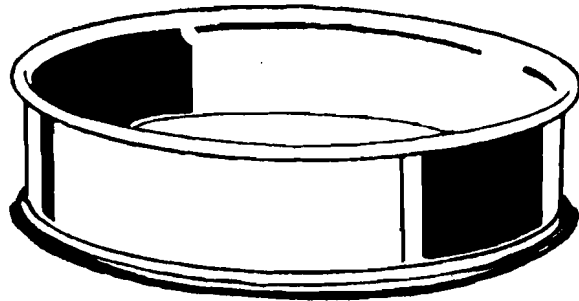
THE DECOSONIC CONVECTION OVEN



The **safety switch** will automatically turn power off when the handle is straight up.

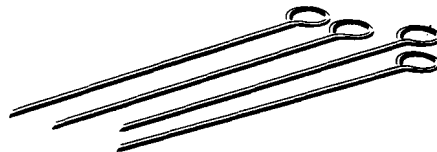
The **dual height rack** enables you to cook on two levels simultaneously. It can be turned either way to create a low or high rack onto which you can place the **steam dish**.

OPTIONAL:



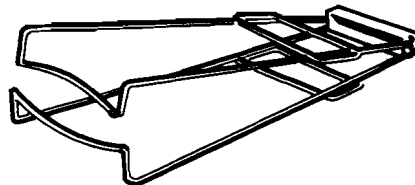
EXTENDER RING

Add 3 1/2 inch to the glass bowl
20903



SKEWERS

20904



TONGS

For removing hot racks and
food from oven
20902

To order these accessories, fill the **Convection Accessories Order Form** included in the box.

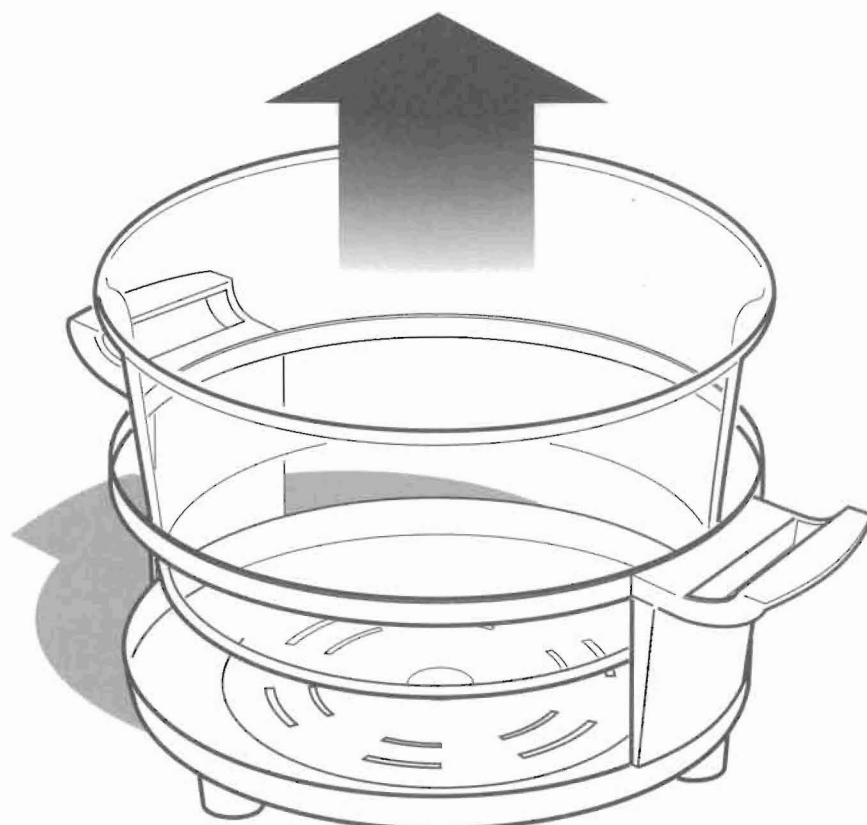
NEW FEATURE!

This new Decosonic Convection Oven that you have purchased features a removable bowl! This is for added ease of cleaning. Use the wash cycle (page 8 in the owner's manual) or remove as indicated below.

- To remove the bowl, simply lift it by holding the rim while pushing back on one handle. This will loosen the bowl; grasp it carefully with both hands to remove completely. This should be done with dry hands holding the bowl tightly.

CAUTION: BE CAREFUL NOT TO DROP THE BOWL

- When replacing the bowl, make sure it rests on the metal bottom and that it is tightly held by the ring.
- The bowl may be washed in the dishwasher.
Wipe the metal parts clean and dry them carefully.
- Always place the glass bowl back into the metal frame before storage. This will prevent damage to both the bowl and the frame.



OPERATING INSTRUCTIONS

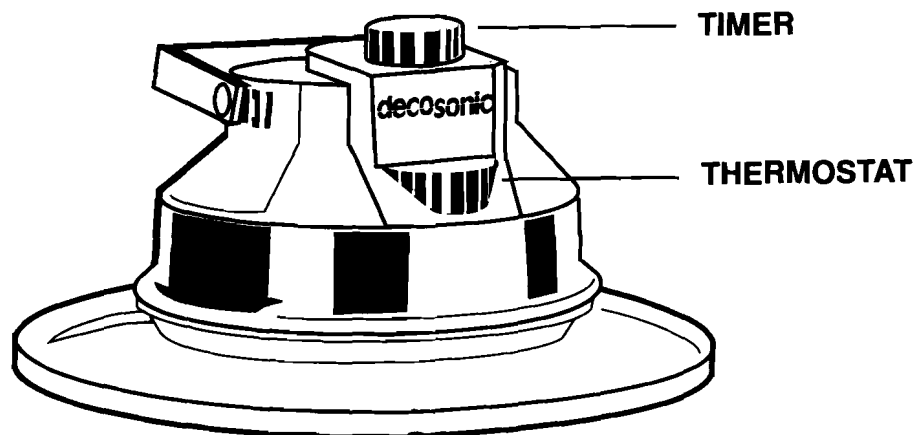
◆ Before cooking with your Decosonic Convection Oven for the first time:

- Wipe glass bowl out with a damp sponge
- Place lid centrally and securely onto bowl.
- Plug the lead into power point
- Set thermostat to **480°F**
- Set timer for **5 minutes** to remove any lubricants from the element (you will notice a slight burning odor).
- Allow to cool for **5 minutes** with top unit removed

NOTE: Be careful to put the sides at least 3" from any other surface

1. Place food centrally in the bowl on the dual height rack keeping the food approximately 1 to 1 1/4" from the glass wall to allow maximum air circulation
2. Place lid on bowl
3. Insert the plug firmly into the wall outlet
4. Set the thermostat and timer as required. Check recipe or the **quick reference card** for recommended cooking temperature and time
5. Your Decosonic Convection Oven will quickly heat up to the set temperature and maintain this temperature until the selected time expires. The fan and element will then both switch "off "

NOTE: The thermostat accurately controls the temperature by switching the element "off". You will notice the temperature pilot light blinking "on" and "off". The timer will switch "off" after the preset time period has passed and a bell will sound momentarily to alert you that the cooking time is over.



MAINTENANCE

Always unplug and let cool before cleaning.

◆ **FOR A LIGHT CLEANING:**

1. Using a dishcloth or sponge with a mild diswashing detergent and warm water, wipe glass bowl, lid and fan housing clean.
2. Rinse glass bowl well to remove all detergent

NOTE:

- **Never immerse the lid in any liquid.**

If scrubbing is necessary, use a nylon or polyester mesh pad.

- **Do not use a steel wool pad or abrasive material.**
- **Never use solvents or cleaning powders.**
- **Be careful not to get any liquids inside the lid.**

◆ **TO SELF-CLEAN GLASS BOWL:**

1. Add 4cm (1 1/2 ") of water and mild detergent.
2. Replace the lid.
3. Set thermostat at "**wash**" and set timer for **10** minutes.
The hot air circulation creates a turbo wash action that removes even baked on residues. The wire rack and other dirty parts may be left in the oven for prewashing during this process.
4. When the timer switches "**off**", remove the lid and rinse bowl in warm water to remove all soap residue. If the oven is particularly dirty, replace top and switch on for another **2 or 3** minutes.

NOTE: Do not fill with liquid above the water line marked on the bowl.

RECIPES

Please refer to the **Quick reference card** for general guidelines regarding cooking time and methods.

TO STEAM VEGETABLES

To steam vegetables while you are baking or roasting, simply wrap vegetables in foil. **Secure the foil so that it will not be blown or sucked off by the fan.** Place foil wrapped bundles in oven so that air can circulate around them (you can use the Dual Height Stand to create a platform above other foods already cooking). Steaming this way will take a little longer than steaming in a pot. Fish can also be cooked in foil, steaming in its own juice. Add a little lemon juice, and add a few sliced vegetables.

TO BAKE CAKES

Place cake tin on wire rack in bowl. If you require a very moist cake with almost no crust, secure a foil "tent " over the cake tin. You can remove the foil just before the cake is ready to allow the top to dry out slightly. Cakes will bake a little quicker in the Decosonic Convection Oven than they will in a conventional oven.

TO COOK PASTRIES, BISCUITS, ETC.

Place in perforated or other dish on wire rack. If you require a not so crisp finish, cover with foil for first part of cooking period. Pastries and biscuits will also cook a little quicker in Decosonic Convection Oven.

HINTS:

1. Avoid stacking food in an attempt to cook more food. If air cannot circulate around the food you will only fully cook the top. Always leave spaces for air to travel and use the dual height stand and perforated baking dish when necessary.
2. After food is cooked, turn thermostat down and keep fan running to maintain crispiness.
3. Remove the top and take the bowl to the table just before serving food
4. To make cleaning your Decosonic Convection Oven even easier, spray the metal surface (wire rack, dual stand, perforated tray and the underside of the lid) with a cooking spray before each use.
5. A meat thermometer can be used to easily determine the extent of cooking. **160°F is rare, 185°F is medium, 215°F is well done.**

BREAKFAST

■ CROISSANTS

For 3 or 4 croissants: Set thermostat at **220°F** and preheat oven. Reheat croissants for **3 to 6** minutes. Frozen croissants will take **6 to 10** minutes.

■ BREAD ROLLS

For yesterday's rolls: Wet your hands and handle one roll then place on dual height rack repeat with any other rolls. Set thermostat to **220°F**, heat for **5 to 10** minutes. Bread will be just like freshly baked.

■ GRILLED BACON

Remove rind and excess fat from bacon slices. Lay slices on dual height rack. Set thermostat to **450°F**. Cook for approximately **6 to 8** minutes or until cooked as you desire.

■ SAUSAGES

Place sausages on dual height rack. Set thermostat to **400°F**. Cook for approximately **10 to 12** minutes.

MEAT

■ CROWN ROAST OF LAMB

- 2 best end necks of lamb, each with 6-7 cutlets
- 1/2 cup onion chopped
- 1/2 cup celery chopped
- 1 apple peeled and chopped
- 2 tbsp butter
- 3 tbsp dried apricots, soaked overnight
- 1/2 cup fresh white breadcrumbs
- 2 tbsp chopped parsley
- 1/2 lemon finely grated rind
- 1 tbsp lemon juice
- 1 small egg
- Garlic salt and ground pepper
- 2 tbsp flour
- 2 cups beef stock

Cut away the shin bones and ease out the shoulder blades from both joints. Trim each cutlet bone to a depth of 1". Bend the joints around fat side inside and sew together to form a crown. Cover the exposed bones with foil paper.

Saute the onion, celery and apple in butter until brown. Drain, dry and chop the apricots. Stir into the pan with the next five ingredients. Season well, cool. Fill the stuffing into the crown of lamb and weigh the joint. Place the joint on low rack in the Decosonic Convection Oven.

Roast at **350°F** for **25** minutes per pound then baste with juice from bowl.

Roast for a further **25** minutes at **400°F**. Baste occasionally and cover tightly with foil paper if necessary to prevent overcooking exposed top/thin sections.

Make gravy from the pan juices, adding the flour, stock with seasoning.

Remove foil paper. Replace with cutlet frills. Serve with roast potatoes, pumpkin and steamed beans. Separate cutlets at the table as required.

■ ORANGE ROAST PORK

- 3 lb leg of pork
- 1 clove of garlic
- 12 peppercorns
- 2 large onions
- Salt and pepper
- 1/2 cup fresh orange juice
- 3/4 cup brown sugar
- 3 large oranges

Score the pork skin in a lattice pattern with a very sharp knife. Skin the clove of garlic. Cut it in half and rub the cut edges all over the skin. Crush the clove halves with the peppercorns. Sprinkle the meat with the crushed garlic and peppercorns. Peel the onions. Cut them into halves. Sprinkle the pork skin with garlic salt.

Place pork on low rack in the Decosonic Convection Oven and cook at **400°F** for **45** minutes. Remove the meat from the oven. Pour off all the fat. Replace pork and pour the strained orange juice onto the pork. Cook for another **45** minutes or until the crackling is crisp and the pork is cooked through. Add sugar and **4** tablespoons of cold water to a pan and heat gently until the sugar dissolves. Bring to boil until it is reduced to a thick syrupy glaze.

Cut the peel off the oranges and slice the flesh into rounds. Remove the onions from the oven. Cover the leg with orange slices. Brush them with the glaze and return the meat to the hot Convection Oven (**450°F**) for another **5** to **10** minutes until the pork is glazed. Serve the meat with a green salad, adding a few orange slices to the salad for colour.

■ STUFFED BREAST OF VEAL

3 1/4 lbs breast, boned with pocket cut

2 tbsp butter

Garlic salt and pepper

STUFFING:

1 tbsp butter

1/2 cup finely chopped onions

1 tbsp lemon juice

1 tsp lemon rind grated

1 cup diced mushrooms

2 cups fresh white breadcrumbs

1 egg, lightly beaten

Cream

1 tbsp butter

Preheat frypan. Melt **1** tbsp butter in frypan and fry onions until soft. Add rind, lemon juice, garlic and mushrooms. Fry together for **3** to **4** minutes. Set aside in a large bowl. Add breadcrumbs, garlic salt and pepper to fried vegetables. Bind together with egg and enough cream to form a firm consistency.

Place stuffing into veal pocket and spread evenly. Sew up cavity. Brush veal with soft butter and place on low rack in the Decosonic Convection Oven preheated to **325°F**. Cook for **20** minutes. Turn, brush again and cook at **300°F** for **20** minutes. Turn, brush again and cook for approximately **40** minutes with potatoes until ready. Serve with snow peas. Pour juices from bowl over carved meat.

■ HONEY CHICKEN WINGS

- 2 1/4 lbs chicken wings
- 2 tbsp honey
- 2 tbsp tomato paste

MARINADE:

- 2 tbsp lemon juice
- 2 tbsp soya sauce
- 1 tsp chopped ginger

Trim excess fat from chicken wings and remove tips. Pat wings dry and place in a bowl. Combine lemon juice, soya sauce and ginger. Pour over chicken wings, turn and let stand for 3 to 4 hours while turning occasionally. Mix honey, tomato, paste and 2 tbsp of marinade.

Remove chicken wings and place on dual height rack in the Decosonic Convection Oven. Roast for 10 minutes at **325°F**. Remove wings and roll in honey/tomato mixture. Return wings to wire rack and cook for 5 minutes. Remove and roll in mixture again and cook for final 5 minutes.

■ ROAST CHICKEN

- 1 chicken
- 1 small onion
- 1 tbsp butter
- 1/2 cup mushrooms
- 1 1/2 cups soft breadcrumbs
 - Garlic salt
 - Pepper
- 1 tbsp chopped parsley
- 1 tsp grated lemon rind
- 1/4 tsp dried marjoram
 - Pinch nutmeg
- 1 egg

Thoroughly clean inside of chicken and remove excess fat. Peel and chop onion. Add to pan and lightly fry in butter until soft. Add mushrooms and fry another minute. Mix in crumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg.

Put stuffing into chicken and close opening. Sprinkle salt and pepper over chicken and rub into skin. Place chicken on low rack in the Decosonic Convection Oven. Bake at **325°F** for **20** minutes. Turn and bake for another **20** minutes after adding any potatoes to be cooked. Turn and bake for final, approximately **20** minutes until chicken is tender and golden brown all over.

GRAVY:

Take scraps and juice plus a little fat from your bowl. Add **1** tablespoon of flour and stir over heat until brown. Slowly add **1 1/2** cups of stock made from chicken stock cube and mushroom stalks. Cook gravy stirring continuously, until boiling. Add salt and pepper to taste.

■ FILLET STEAK SUPREME

- 2 lbs whole fillet steak
 - Garlic salt and pepper
- 1/2 cup red wine
- 2 grated carrots
 - Rind of 1 lemon, grated
 - Rind of 1 orange, grated
- 1 large onion, chopped
- 2 tbsp chopped parsley
- 1 tbsp cream or sour cream

Marinate whole fillet steak with garlic salt, pepper and red wine in a covered dish for 4 hours, basting and turning occasionally. Drain meat, reserving marinade. Place meat on foil paper and spread with carrots, lemon and orange rinds, onion, parsley and wrap in foil paper.

Place on low rack in the Decosonic Convection Oven. Cook for 30 minutes at 375°F. remove foil paper and cook a further 30 minutes. Remove meat and keep warm. To remaining marinade, add drippings, cook to reduce to 2 tbsp. Stir in cream and simmer 1 minute. Serve over sliced meat.

■ ROLLED RIB ROAST

- 4 lbs rolled rib of beef
 - Salt and pepper
- 2 tbsp red wine
- 2 tbsp water
- 2 tbsp flour
 - Extra water

Trim excess fat from meat. Sprinkle with salt and pepper and rub in well. Place meat in a greased baking dish and pour wine and water over meat. Marinate for 4 hours. Cook on low rack in the Decosonic Convection Oven. Cook at 320°F for 1 hour. Turn meat and cook at 350°F for a further approximate 40 minutes for rare, 50 minutes for medium or 1 hour for well done. Serves 6.

■ INDIVIDUAL BEEF WELLINGTONS

1 1/2 lbs 4" thick fillet steaks

1 tbsp butter

Garlic salt and pepper

2 tbsp liverwurst

1 tbsp brandy

1 packet frozen puff pastry, thawed

1 egg yolk, beaten with a little water

Trim excess fat from steaks. Sprinkle with garlic salt and ground pepper. Place on low rack in the Decosonic Convection Oven preheated to **320°F** and cook for **4** minutes. Remove and cool. Mix liverwurst with brandy and spread all over steaks.

Roll out pastry and cut into **4** squares large enough to enclose each steak.

Place steak in centre of each pastry square and fold over to completely enclose. Seal seams with a little water and brush top with beaten egg yolk.

Place back on low rack in the Decosonic Convection Oven and cook at **420°F** for **15** minutes or until golden brown. **Serves 4.**

■ ROAST BEEF WITH POTATOES

3 lbs rolled rib of beef

Salt

1 1/2 lbs potatoes

Weigh the rib and wipe the meat with a clean damp cloth. Peel the potatoes and cut them into large even-sized pieces. Place the meat on low rack in the Decosonic Convection Oven.

Roast the meat at **320°F**. Allow **20** minutes per lb plus **25** minutes extra for a rib without a bone, and **25** minutes per 1lb plus **30** minutes extra for one with a bone. Add the potatoes with **50** minutes left and turn the potatoes over when they have browned on one side. Serve the potatoes surrounding the rib with carrots and gravy.

■ FILET MIGNON

- 4 pieces of filet cut to approximately $\frac{3}{4}$ " to 1" thick
- 4 bacon slices
- Black pepper
- Toothpicks

Remove rind and excess fat from bacon. Trim meat and remove excess fat. Wrap one bacon slice around the perimeter of each fillet. Secure with toothpicks. Sprinkle or grind black pepper on to both sides of steak. Preheat the Decosonic Convection Oven to **320°F** then set timer to **5** minutes. Place fillets on low rack and cook for **5 to 6** minutes for rare, **10** minutes for medium, **10 to 12** minutes for well done. (Turn filets halfway through cooking time). Thicker and/or larger filets will take longer to cook. Serve hot with fresh steamed vegetables.

■ JAPANESE CHICKEN WINGS

- 1 lb chicken wings
- 1/2 cup Soya Sauce
- 1 clove garlic, crushed
- 1 tbsp finely chopped fresh ginger
- 1/4 cup of Sake or dry sherry

Trim excess fat, remove tips from chicken wings and pat dry. Place wings in a bowl. Combine Soya Sauce, garlic, ginger, Sake or dry sherry. Pour mixture over chicken wings. Toss well. Cover and allow to marinate for 3 hours — turn wings now and again.

Place chicken wings on dual height rack in the Decosonic Convection Oven and cook at **350°F** for **10** minutes. Check progress. Turn or move wings as necessary. Cook for a further **8** to **10** minutes until golden brown.

■ CHINESE ROAST CHICKEN

- 3 lbs roasting chicken, chicken wings or drumsticks
- 1/3 cup Soya Sauce
- 1 tbsp honey
- 1 tsp five-spice powder
- 1 tsp crushed garlic
- 1 tsp finely grated ginger
- 1 tbsp sesame oil

Marinate the chicken pieces or jointed chicken in the other ingredients for at least **2** hours, turning pieces now and then.

Arrange in a single layer on low rack in the Decosonic Convection Oven and cook at **400°F** for **15** minutes for wings, **20** minutes for legs, thighs, etc. and **30** minutes for 1/4 or 1/2 chicken. Turn and cook until ready. **Serves 6.**

■ VEAL WITH MANGOES

3 1/4 lbs veal, boned and trussed

1 cup dry white wine

1/2 cup Grand Marnier

2 tbsp Brandy

1/2 cup orange juice

Garlic salt and pepper

1 lb mango sliced

1/2 cup flour

3 tbsp butter

Pinch of thyme

Brush veal with soft butter. Sprinkle with garlic salt and pepper. Place veal on dual height rack in the Decosonic Convection Oven. Cook at **350°F** for **20** minutes. Turn and brush meat again this time with prepared sauce and cook for **40** minutes at **320°F**. Turn and brush again and cook for a further approximately **40** minutes until ready.

SAUCE:

Preheat frypan. Add butter. Melt it and remove from heat. Add flour and **1/2** cup dry white wine. Stir until combined. Return to heat. Stir until golden brown. Do not allow to burn. Add balance of wine, Grand Marnier, brandy and orange juice. Stir until sauce boils and thickens. Season with garlic salt and pepper. Add thyme and juices from bowl. Continue stirring. Finally add mangoes. Heat for **2** to **3** minutes and serve over sliced veal.

■ PORK SPARE RIBS IN ORANGE SHERRY MARINADE

2 1/4 lbs lean pork spare ribs

MARINADE:

1 cup fresh orange juice

1/4 cup sherry

1 tsp ground ginger

2 cloves crushed garlic

Salt and pepper

Trim excess fat from spare ribs. Mix marinade ingredients and transfer to shallow dish. Marinate pork spare ribs for **3** to **4** hours covered in refrigerator turning occasionally. Drain marinade and reserve. Place ribs on dual height rack in the Decosonic Convection Oven and cook approximately **12** minutes at **350°F**. Reduce to **320°F** and cook for a further **20** minutes basting frequently with marinade. Turn again **5** minutes before ready. Serve with rice.

VEGETABLES

■ ROAST VEGETABLES

Peel and clean vegetables. Cut into similar size pieces. Pat dry and place in a large pot with 2 or 3 tbs of vegetable oil. Add garlic salt and pepper. Place lid on pot, shake and oscillate vigorously.

Place vegetables on dual height rack in the Decosonic Convection Oven, **leaving space for air to circulate particularly around the perimeter.** Set oven to **500°F** and bake for approximately **30 minutes — 45 minutes at 360°F.** The cooking time will vary depending on the size of individual pieces and the total weight in the oven. Vegetables can be roasting while meat is cooking by placing around the meat and/or by utilizing the dual height stand and perforated baking dish.

■ JACKETED POTATOES IN FOIL

Medium size washed potatoes (1 per person)

Soft butter

Garlic salt

Ground black pepper

Make sure potatoes are clean. Remove any eyes, bruises, faults, etc. Dry with paper towel. Rub a little softened butter onto potatoes. Place on foil paper. Sprinkle with a little garlic salt and freshly ground black pepper. Wrap up in foil paper. Place potatoes on dual height rack in the Decosonic Convection Oven around the meat and cook for **45 minutes at 375°F.** Check with a fork to see that they are cooked through. Serve with sour cream, chives, grated cheese and cooked bacon pieces.

For a variation, mix a little Soya Sauce into the butter before rubbing into the potatoes omitting the garlic salt.

■ CAULIFLOWER AU GRATIN

- 1 small cauliflower
- 1/4 cup butter
- 3 tbsp flour
- 1 1/2 cups milk
- 1/3 cup cheddar cheese
- Salt and pepper
- 1/2 cup fresh breadcrumbs

Remove stalk from cauliflower. Cut into large flowerettes. Cook in boiling salted water until just tender. Remove from heat and drain — cauliflower may also be steamed.

Add 2 tbsp of butter to pan. Melt over medium heat. Add flour. Stir until smooth and cook for 1 minute. Combine breadcrumbs, remainder of grated cheese and remainder of butter.

Place hot flowerettes of cauliflower in a dish which will fit into the Decosonic Convection Oven. Pour hot cheese sauce over cauliflower. Sprinkle crumb mixture on as well. Bake at **300°F** for **15 to 20** minutes until crust is golden brown.

If prepared dish is not hot when first placed in the Oven, cooking time will be extended by approximately **10 to 15** minutes.

FOR INFORMATION:

Decosonic hot-line: **U.S.: 1-800-468-6443,**

Canada: 1-800-463-6442,

will assist you should Monday to Friday you encounter difficulties in cooking with your Decosonic Convection Oven.

TECHNICAL SPECIFICATION

Model	209
Power cord	5'
Convection Oven	1200 watts • 120V • 60HZ
Bowl outer diameter	1'
Bowl height	6 1/2"
Capacity	3.3 gal.U.S. • 2.5 gal.Imp.
Total weight	10 lbs
Cooling temperature ranger	150°F to 480°F
Timer range	3 minutes to 60 minutes

WARRANTY

Convection Oven,

UL listed, CSA approved

Decosonic Inc. offers a limited warranty to the original purchaser of this Convection Oven that it will be free of manufacturing defects for a two year period after the original date of consumer purchase or receipt as a gift. If the product should become defective within the warranty period, we will elect to repair or replace it free of charge, at our option.

This warranty does not include damage to the product resulting from accident, misuse, improper installation or operation, or unauthorized repair or alteration. To obtain service under this warranty, return the product, shipped prepaid, to one of the factory departments listed below. When returning a product, please include a description of the defect and indicate the date this Convection Oven was purchased or received as a gift.

THIS SHALL BE THE EXCLUSIVE WRITTEN WARRANTY OF THE ORIGINAL PURCHASER AND NEITHER THIS WARRANTY, NOR ANY OTHER WARRANTY, SHALL BE EXTENDED BEYOND THE PERIOD OF TIME LISTED ABOVE. IN NO EVENT SHALL DECOSONIC INC. BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF THE USE OR INABILITY TO USE THIS PRODUCT FOR ANY PURPOSE WHATSOEVER. SOME STATES OR PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

IF THIS APPLIANCE FAIL TO PERFORM AS WARRANTED, ON RECEIPT OF THE UNIT, POSTAGE PREPAID AND ACCOMPANIED WITH YOUR RETURN ADDRESS, DATED SALES RECEIPT, AND A BRIEF EXPLANATION OF THE DEFECT, UNIT WILL BE REPAIRED WITHOUT COST, EXCEPT FOR THE HANDLING AND POSTAGE CHARGES OF \$7.50 (CHECK OR MONEY ORDER) WHICH MUST BE ENCLOSED WITH THE RETURNED UNIT. MAKE YOUR REMITTANCE OUT TO FOLLOW ADDRESS.

If you have questions about this warranty service, please write or call to:

In Canada: Decosonic Inc.

1515 Pitfield
St-Laurent (Quebec)
H4S 1G3
(514) 745-3710

In United States: Overseas Sales Corp.

C/O Y.C.C. Pro Inc.
22 Commerce Road, Unit B,
Fairfield, N.J. 07004
(201) 227-3355

DECOSONIC

**OVERSEAS SALES CORP.
2127 SOUTH TAMiami TR.
OSPREY, FL 34229
TEL: 813-966-7413
FAX: 813-966-0180
HOURS:
MON-FRI 9 A.M. TO 5 P.M.**

CONVECTION OVEN ACCESSORIES

QTY	MODEL #	ITEM	PRICE	TOTAL PRICE
	20902	TONGS	4.95	
	20903	EXTENDER RING	19.95	
	20904	SKEWERS (SET OF 4)	4.95	
FLORIDA RESIDENTS ADD 7% SHIPPING & HANDLING TOTAL AMOUNT				
				6.00

PLEASE MAKE CHECK OR MONEY ORDER PAYABLE TO:
OVERSEAS SALES CORP
MAIL THIS FORM WITH
YOUR PAYMENT TO:

OVERSEAS SALES CORP
2127 S. TAMiami TR.
OSPREY, FL 34229
TEL: 813-966-7413
FAX: 813-966-0180

— SHIPPING LABEL —
PRINT CLEARLY

NAME _____
STREET ADDRESS _____
CITY _____
STATE _____ ZIP _____