



# SHEFFIELD

*living well, everyday*



**DUAL HOT PLATE  
BENCH TOP OVEN**

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# *WELCOME*

Congratulations on choosing to buy a Sheffield product.

All products brought to you by Sheffield are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 24 Month warranty.

We hope you will enjoy using your purchase for many years to come.

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# PACKAGE CONTENTS

- 1 x Mini Oven
- 1 x Wire Rack
- 1 x Enamel baking and crumb tray
- 1 x Rack and tray handle
- 1 x Rotisserie Fork
- 1 x Rotisserie Handle
- 1 x Instruction Manual
- 1 x Warranty Card

Confirm all parts before disposing of carton. Safely dispose of all plastic bags and other packaging components. They may be potentially dangerous to children.

## TECHNICAL SPECIFICATION

Model:	PLA1241S
Rated voltage:	220-240V~50Hz
Oven:	1800W
Small Hot plate:	600W
Large Hot plate:	1000W
Protection class:	I
Weight:	10.5kg
Capacity:	33L
Temperature Range:	100-230°C
Timer:	0-60min
Dimensions (DxWxH):	515 x 357 x 322mm

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## **IMPORTANT SAFETY INSTRUCTIONS**

### **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

Carefully read this manual before using this appliance.

- Ensure that you know how the appliance functions and how to operate it.
- Maintain the appliance in accordance with the instructions to ensure that it functions properly.
- Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it.
- The safety instructions do not by themselves eliminate any danger completely and proper accident prevention measures must always be used.
- No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

Do not use this appliance if it has been dropped or damaged in any way, or if the supply cord is damaged.

#### **Intended Use**

- **Intended Purpose:** Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual
- **Accessories:** Do not use any accessories with the appliance that are not supplied or specifically recommended.

This appliance is intended to be used in household and similar applications such as

- Staff kitchen areas in shops, offices and other working environments.
- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

When using electric appliances always observe safety regulations where applicable to reduce the risk of fire, electric shock and personal injury.

Always check that the power supply corresponds to the voltage on the rating plate.

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## **Supply Cord and Plug**

Always unplug from mains supply when not in use. Do not abuse or damage the power cord. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. Do not let the supply cord touch hot surfaces.

When cleaning or putting the Mini Oven away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable)

## **Earth Safety**

This appliance must be earthed. Only connect to a suitably earthed 220-240V ~ 50Hz supply socket.

## **Use and Environment**

For household indoor use only, do not use outdoors. Do not use directly below a socket outlet. Only use the appliance on a stable, level, heat-resistant surface.

This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Do not leave any appliance unattended when in use.

Do not let the supply cord hang over the edge of any table or bench as young children may pull on the cord creating a risk of electric shock, burns, scalding, personal injury or damage. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.

Warning! Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not cover any part of the appliance with metal foil. Do not store items in or on the appliance. Do not place cardboard, plastic, paper or similar in the oven.

## **First Time Use**

When first used there may be a small amount of smoke or vapours, this is normal. The heating elements are coated with a protected coating during transit to protect them from possible corrosion. Plug the appliance in, select Bake option and run for a 5 minute period without food.

## **Power Consumption**

This appliance is designed to work within the Australian and New Zealand maximum loading requirements. The maximum available power usage on any standard 10A 240V outlet supply is 2400 watts. The appliance has been designed to only operate the Oven or the Hot plates at any one time to meet these requirements.

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## Supervision

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. Children should be supervised to ensure that they do not play with the appliance.

## Damaged or Dropped

Always inspect your appliance before use. Check parts are correctly attached. Do not use this appliance if it has been damaged, dropped, left outdoors or dropped in water. Return it to an authorised service dealer for examination and repair.

## Water

Do not immerse the appliance or its supply cord in water. Do not use with wet hands or use in damp situations.

## Burns Risk

Always place the appliance on a heat resistant surface. Always allow a gap around the appliance and do not cover the appliance.

Warning! The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces.



**CAUTION:** Hot surface. The surfaces are liable to get hot during use.

**CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

## Before First Use

- Read all of the instruction included in this manual.
- Make sure that the oven is unplugged and the Timer control is in the "OFF" position.
- Wash all the accessories in hot, soapy water or in the dishwasher.
- Thoroughly dry all accessories and re-assemble in oven, plug oven into outlet and you are ready to use your new toaster oven.
- After re-assembling your oven, we recommend that you run it at the highest temperature (230°C) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odour initially present.

**PLEASE NOTE:** When first used there may be a small amount of smoke or vapours, this is normal. The heating elements are coated with a protected coating during transit to protect them from possible corrosion.

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# ASSEMBLY AND PARTS



1. *Rotisserie Fork*
2. *Oven Control*
3. *Hot plate Control*
4. *Large Hot plate*
5. *Small Hot plate*

6. *Temperature Control*
7. *Power Indicator*
8. *Hot plate Indicator*
9. *Timer Control*



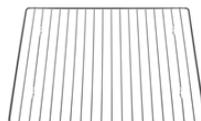
**Baking and  
Crumb Tray**



**Baking/Crumb  
Tray Handle**



**Rotisserie  
Handle**



**Wire Rack**

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# INSTRUCTIONS

## Operation

1. Place the Baking/Crumb Tray on the lowest support guide.
2. Place the wire rack on the unit support guide at the height required (if it needs to be at the lowest setting, place on top of the baking tray and slide both in together).
3. Place food on the wire rack.
4. Brush food with sauces or oil, as desired.
5. Food should be placed as close as possible to the top heating element without touching it.
6. Turn timer knob to the required operation time.
7. Turn food over midway through the required cooking time.
8. When cooking is complete, turn the time control to "OFF".

**WARNING:** TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE OVEN MITTS.

**CAUTION:** Always use extreme care when removing bake tray, wire rack or any hot container from a hot oven. Always use the rack handle, or an oven mitt when removing hot items from the oven.

## Using your Electric oven

Please familiarize yourself with the following oven functions and accessories prior to first use:

- **Temperature Control:** choose the desired temperature from 100°C to 230°C for baking, Grilling or toasting.
- **Timer Control:** when operating the timer control, turn knob to the right (clockwise) to the cooking time required. The timer bell will ring at the end of the programmed time and will turn the power off. Please note check cooking progress regularly and adjust for more or less time as required during the cooking process.
- **Oven Function Control:** The options for oven operation are; Off, Upper Element, Lower Element and Both Elements
- **Hot plate Function Control:** The options for Hot plate operation are; Off, Small Hot plate, Large Hot plate and Both Hot plates.

NOTE: There is no temperature control for the Hot plates; they operate in either "ON" or "OFF" state.

- **Power Indicator Lamp:** Lamp will illuminate when the Timer control is turned on and the Oven control is turned on.
- **Hot plate Indicator Lamp:** Lamp will illuminate when the Timer control is turned on and Hot plate control is turned on (Power indicator light will turn off).

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- **Convection fan:** The convection fan will start operating automatically when Oven options are selected.
- **Baking and Crumb Tray:** For use in Grilling and roasting meat, poultry, fish and various food.  
**NOTE:** Should also be used when using the rotisserie fork to catch the drips.
- **Tray Handle:** Allows you to pick up the wire rack, and baking tray when they are hot.
- **Rotisserie Handle:** Allows you to pick up the Rotisserie when it is hot.

## HOW TO USE YOUR HOT PLATE

NOTE: Hot plates cannot be used at the same time as the oven.

### Large Hot plate (1000W)

- Place food to be cooked in a pot or pan and place on the large hot plate.
- Turn the hot plate control knob to 
- Turn the Timer control to the required time.
- When cooking is over, turn the selector to "OFF" and Timer control to the "OFF" position.

### Small Hot plate (600W)

- Place food to be cooked in a pot or pan and place on the small hot plate.
- Turn the hot plate control knob to 
- Turn the Timer control to the required time.
- When cooking is over, turn the selector to "OFF" and Timer control to the "OFF" position.

## HOW TO USE ROTISSERIE

- Place the Baking and Crumb tray on the lowest position
- Set the temperature control to desired heat.
- Insert the Skewer through the food you are cooking, ensuring the food is in the middle and slide the forks on, securing with the thumb screws.
- Insert the end-point of the skewer into the drive socket and rest the other end (square in shape) on the skewer support, making sure it is in the groove and will not slide off.
- Set the Oven control to the upper element  or both elements  as required. The Rotisserie will automatically turn on with either of these two options.
- Turn the timer knob to your desired cooking time.
- The cycle is completed when the timer knob reaches "OFF" position or the food is cooked to your liking.
- When finished turn the Oven control and timer control to the "OFF" position.
- To remove the food, lift up the skewer by using the rotisserie holder.
- Make sure that both hooks are evenly placed at the edge of the skewer. Please lift up the end which rest on the support first and slowly remove the skewer out from the drive socket.
- Place the food on a cutting board or plate and remove the forks and skewer.

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## HOW TO BAKE

- a) Place the removable rack into the desired position.
- b) Insert the baking tray and close the oven door.
- c) Select the required temperature with the temperature control
- d) Turn the Oven control to The bottom element 
- e) Turn the timer control to the desired cooking time.
- f) When finished baking, turn the Oven control and timer control to the "OFF" position.

## HOW TO GRILL/BROIL

- a) Place the removable rack into the desired position.
- b) Insert the baking tray and close the oven door.
- c) Keep the glass door partially-open.
- d) Select the required temperature with the temperature control
- e) Turn the Oven control to The Top element 
- f) Turn the timer control to the desired cooking time.
- g) When finished baking, turn the Oven control and timer control to the "OFF" position.

## HOW TO TOAST

- a) Place the removable rack into the desired position.
- b) Insert the baking tray.
- c) Place food to be cooked onto the wire rack.
- d) Turn the function control knob to Top and Bottom Elements 
- e) Select the required temperature with the temperature control.
- f) Turn the timer control to the desired cooking time.
- g) Turn the timer control knob to "OFF".
- h) When finished baking, turn the Oven control and timer control to the "OFF" position.

**NOTE:** Wire Rack should be positioned in the middle of the oven with the indentations pointing down.

**CAUTION:** When sliding trays out of oven, always support the rack. Do not let go until you are sure the rack is cold securely.

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# *CLEANING and MAINTENANCE*

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## **Before Cleaning**

- Before unplugging unit ensure all controls are set to off.
- When not in use or before cleaning, always disconnect the appliance from the mains supply.
- Always remove the plug from the socket-outlet and allow the oven to cool down before cleaning.

## **Care and Cleaning**

- If required wipe the oven walls with a damp cloth, sponge or nylon cloth with mild detergent.
- Do not use steel wool scouring pads, abrasive cleaners or scrape the walls with metal utensils.
- Regularly clean the outside of the appliance with a soft damp cloth and dry it with a dry towel. Do not immerse in water. Do not use harsh solvents to clean the surface.
- Disassemble the used accessories and parts; clean them in dishwasher or in warm water with some washing-up liquid.
- After cleaning, let them dry by air, and then store them properly for future use.

## **Store in a Safe Place**

When not in use, store your appliance and all its accessories along with the instruction manual in a safe and dry place.

## **Damaged or Dropped**

Always inspect your appliance before use. Check the power supply cord and plug regularly for cuts or damage. Do not use this appliance if it has been damaged, dropped, left outdoors or dropped in water.

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