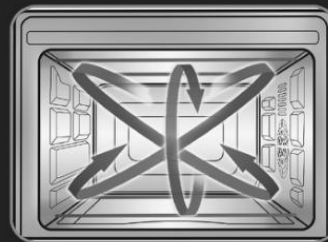




CONVECTION & ROTISSERIE OVEN



THICKER CAVITY



FOR FASTER AND CONSISTENT COOKING RESULTS

PREHEAT FEATURE

TEMP : 175°C TIME : 5 mins.


FOR HOUSEHOLD USE ONLY

48 LITERS
CAPACITY

 Insulated Double Glass Door

3 Light Indicator

 Tempered Glass Panel

 1800W Power

imartec® Corporation

IT-848CRG

SPECIFICATION

MODEL NO.	:	IT-848CRG
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1800 watts
BOX DIMENSION	:	611*462*403mm
UNIT DIMENSION	:	571*430*369mm
GROSS WEIGHT	:	13.3kg
UNIT WEIGHT	:	11.8kg

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instruction carefully.
2. Before using the unit, check if the voltage indicated corresponds with the convenience outlet (230Va.c.).
3. Do not use two-way socket with another appliance.
4. Do not use any appliance with a damaged cord or plug, it must be replaced with the same type and size or bring the unit to the nearest Imarflex Authorized Service Center.
5. Do not allow cord to touch hot surface of the unit.
6. Always use the plug when unplugging the unit, never pull the cord.
7. **The unit needs at least 10 cm clearance space on all sides and at least 30 cm above. This is to allow adequate air circulation.**
8. Avoid touching the unit while cooking is in progress and use the tray handle when taking the food in/out to avoid burns.
9. While the unit is in use avoid the glass from getting wet to avoid breakage.
10. Children should be supervised to ensure that they do not play with the appliance.
11. This appliance is not intended to 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 the use of the appliances by a person responsible for their safety.
12. Minor metal contraction sound may occur during operation but this is normal.
13. Do not immerse the unit in water.
14. Do not use this unit other than its intended use.
15. **For household use only not intended for any business purposes.**
16. Save this instruction manual for future reference.

DESCRIPTION OF PARTS



Chocolate Cake

Yield: 12 servings

Ingredients

1 + 1/2 cup (170 g)	All-purpose Flour
3 tbsp	Unsweetened cocoa powder (dutch/dark)
2 tsp	Baking powder
1 cup (220 g)	Sugar
2 tsp	Vanilla essence
3/4 cup (1.8 dl)	Milk
3/4 cup (170 g)	Melted butter
2 pcs.	Eggs

Ingredients for frosting

1 stick (1/2 cup) + 3 tbsp (160 g)	Softened butter
3 cups (7.2 dl)	Powdered sugar or confectioner's sugar
1/2 cup	Unsweetened cocoa powder
1 1/2 tsp	Vanilla extract
4 to 5 tbsp.	Lukewarm milk

Procedure:

1. Place the grill rack on the lower position. Set the function selector to convection + Lower Heaters and preheat the unit for 5 minutes at 175°C.
2. Grease a 9-inch (23 cm) cake tin.
3. Using Imarflex Stand Mixer (IMX-345S), mix flour, cocoa powder, baking powder, sugar and vanilla essence in a bowl.
4. Melt the butter at low heat and add to the dry ingredients. Also add milk and eggs
5. Mix everything together until smooth using an Imarflex Stand mixer at slow speed
6. Transfer to bake tin and bake at 175°C until a wooden pick inserted in center comes out clean, approximately 45-50 minutes.
7. After the cake has cooled, slice the cake through the middle to make two layers (easier if the cake has been in the fridge).

Frosting

1. Using an Imarflex Mixer, cream the softened butter with powdered sugar. Add cocoa, vanilla and 4 tbsp. lukewarm milk, and mix until smooth. Do not over-mix. If necessary, add some more milk.
2. Use one 1/3 of the frosting between the two layers, 1/3 on top, and the rest around the cake.
3. This cake should have room temperature when served.

REMINDER: Please do not forget to register your product warranty through the warranty registration website at <https://imarflex.ph>



Distributed By: Evergood Unlimited Corp.
901 G.Masangkay St., Manila
Made in China

CHICKEN GALANTINA

Ingredients:

4-pound	Whole chicken (debone)
4pcs.	Calamansi (juice)
½ cup	Soy Sauce
¼ kilo	Ground Lean Pork
1 can	Vienna Sausage (chopped)
1 ¼ cup	Sweet Ham (diced)
4pcs.	Egg (2 raw, 2 boiled)
½ cup	Flour
2pcs.	Carrots (1 diced, 1 cut lengthwise)
1 pack	Cheese (diced)
	Salt and pepper
	Parsley (for garnish)

Procedure:

1. Marinate chicken in calamansi juice and soy sauce.
2. Preheat oven for 5 minutes over 175°C with the grill rack.
3. In a bowl combine ground pork, ham, sausage, carrots, flour, cheese and raw eggs. Add salt and pepper to taste.
4. Fill the chicken with the meat mixture, and insert the 2 boiled eggs.
5. Truss the chicken tightly and bake for 45 minutes to 1 hour over 200°C on Convection + Both Heaters.
6. To serve: cut crosswise into ¼ inch thick slices, put in the platter and garnish with parsley.

BROWNIES

Ingredients:

¾ cup	Unsalted butter
2 ounces	Unsweetened chocolate, finely chopped
¼ cup + 2 tbsp	Unsweetened cocoa powder
2 cups	Granulated white sugar
3 large	Eggs
1 ½ tsp	Vanilla extract
1 cup	All-purpose flour
½ tsp	Salt

PROCEDURE:

1. Place the grill rack on the lower position. Set the function selector to Convection + Lower Heater and preheat the unit for 5 minutes at 175°C.
2. Line 9-inch square pan with foil, draping foil over edges. Spray foil with nonstick spray.
3. Using Imarflex Stand Mixer (IMX-345S), mix butter with chocolate. Add the cocoa, sugar, eggs, vanilla and flour; make sure that each is incorporated before adding the next. Pour batter into prepared pan. Sprinkle salt over the top of the batter.
4. Bake brownies for about 30-40 minutes, until edges are set but the center is still a bit soft. A toothpick inserted into the center should come out coated with a little bit of the batter.
5. Let brownies cool at room temperature for about an hour, then refrigerate just until firm (about another hour). At this point, gently lift brownies from the pan and peel back the foil. Cut brownies into squares and serve.

CONTROL PANEL

1. **Upper Heater-** It is normally use for cooking top part of the foods, reheating, pizza, broil, etc.
2. **Lower Heater-** Use for baking breads.
3. **Up & Down Heater-** Use for grilling meats, seafood, etc.
4. **Rotisserie + Convection + Upper Heater-** This setting is normally use for roasting chicken etc; the fan and the rotisserie is working together with the upper heater only.
Tips: If you want to use the Convection and upper heater only, do not place the skewer on the unit.
5. **Convection + Both Heaters-** this setting is use for baking cakes.

HOW TO USE

NOTE: For the first use, preheat the convection & rotisseries oven for at least 3 to 5 minutes until burnt smell and light smoke is gone. This is to prevent this smell and smoke mix to the food to be cooked.

1. Place the unit on flat surface.
2. Check if the timer is at OFF position before plugging the oven into the convenience outlet. Plug the unit.
3. Set the heat selector to the desired setting.
4. Set the function switch to the desired setting.
5. For baking, use edible oil or butter to keep the food from sticking into the pan.
6. Turn the timer to pre-heat the oven for 5 minutes or as required by the cooking recipe and set the temperature to 175°C.

NOTE:

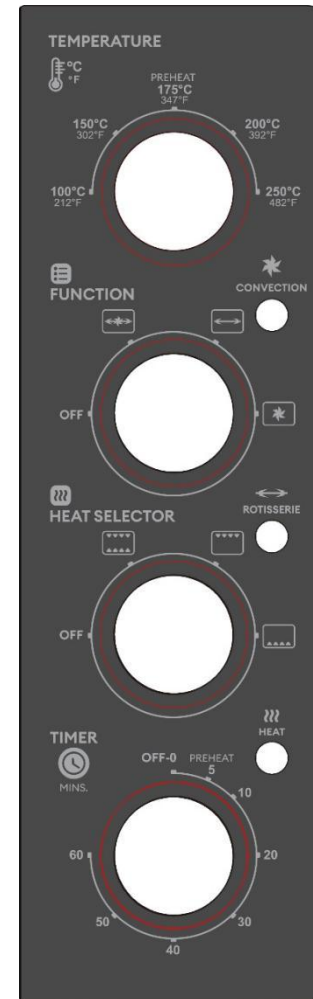
- **If you need to set the time below 10 minutes, set the timer switch more than 10 minutes first then set to desired time setting.**
7. Place the food on the grill rack or tray and close the door. Be careful when putting food, the unit is hot.

Tips: For roasting chicken or grilling meat, place the baking tray on the lower tray holder with a little amount of oil to lessen smoke and for easy cleaning.

8. Turn the timer switch to desired cooking time.

NOTE: The cooking time and result of the food to be cooked may depend on the amount and size, trial is advisable to get the desired setting and doneness of the food.

9. A beep sound will be heard and the oven will stop cooking once the set time is finished.



CAUTION: Do not touch the unit when it's hot.

Tips: For better performance, let the unit cool down for 15 minutes after every hour of use.

HOW TO USE THE ROTISSERIE

1. Plug the unit into the convenience outlet.
2. Set the upper & lower temperature control to max.
3. Pre-heat the unit for at least 5 minutes at 250°C.
4. Insert the pointed end of the spit through skewer, making sure the points of skewer face in the same direction as pointed end of the spit. Slide skewer towards square of the spit and secure the thumbscrew.
5. Place food to be cooked on the spit by running the spit directly through the center of the food.
6. Place the second skewer into the other end of the spit and secure with the Thumbscrew.
7. Insert the point end of the spit into the drive socket. Make sure that the square skewer end of the spit rests on the spit support.
8. Set the upper and lower temperature control to 230°C.
9. Set the function selector switch to Rotisserie function.
10. Place the baking tray on the lower rack holder.
11. Turn the timer switch to desired cooking time.
12. Once the cooking cycle ends, remove the spit by placing the hooks of the Skewer holder under the grooves on other side of the spit. Lift the left side of the spit first by lifting it up and out, then pull out of the drive socket and carefully remove the roasted food and place it on the platter.
13. Unplug the oven after every use.

HOW TO USE THE CONVECTION

1. Set the temperature control to desired temperature.
2. Set the function selector switch to convection.
3. Set the desired heat selector setting.
4. Set the timer to desired cooking time.

CLEANING AND MAINTENANCE

1. It is important that you clean the entire appliance after each use to prevent grease accumulation and avoid unpleasant odors.
2. Before moving or cleaning, make sure to unplug and allow the unit to cool.
3. Use a wet damp cloth in cleaning the unit.
4. Wash rack, tray handle and skewer with soap and water, let it dry.
5. Do not immerse the unit in water.
6. Do not use abrasive materials to avoid scratches.

RECIPE	HEATER	SIZE and SERVING	TEMP	TIME (mins.)
Muffins	Lower	-	150°C	35
Brownies	Lower	12 single serving	180 °C	30 – 40
Chocolate Chip Cookie	Lower	2 dozen	180 °C	15 - 20
Chocolate Cake	Lower	12 single serving	180 °C	45 - 50
Buko Pie	Lower	8 single serving	200 °C	30
Roasted Chicken	Upper & Lower	4-pound whole chicken (1.8 kilo)	230 °C	60
Porchetta	Upper & Lower	3-pound pork belly (1.3 kilo)	230 °C	45 - 60
Chicken Galantina	Upper & Lower	4-pound whole chicken (1.8 kilo)	200 °C	45 - 60

COOKING GUIDE

ROASTED CHICKEN

Ingredients:

1 (4 pound)	whole chicken
2 tsp.	Salt
1 tsp.	White sugar
5 cloves	garlic, crushed
2 tbsp.	Minced fresh sage
1 tbsp.	Minced fresh rosemary
3 pcs.	White onion quarter
2 medium	carrots quarter
1 cup	celery stalk chopped

Procedure:

1. In a bowl, mix the salt, sugar, garlic, rosemary and sage. Rub the Chicken with the mixture. Cover chicken, and place in the refrigerator for 24 hours.
2. Preheat oven at 175°C for 5 minutes.
3. Stuff the chicken cavity with the garlic, onion, carrots, celery.
4. Place the chicken on the rotisserie (see “How to use the Rotisserie”)
5. Roast for 60 minutes in the preheated oven at 230°C or until reach the desired doneness.

PORCHETTA

Ingredients:

3-pound pc.	Fresh pork belly, skin on
2 tbsp.	Crushed red pepper flakes
2 tbsp	minced fresh sage
1 tbsp	minced fresh rosemary
3 cloves	Garlic, minced
	Salt and pepper
1 bar	Cheddar cheese

Procedure:

1. Preheat oven to 175°C for at least 5 minutes. Have your butcher butterfly pork shoulder to an even 1-inch thickness, you should have a flat piece of meat about 8 inches by 14 inches. Sprinkle with salt and pepper and set aside.
2. Rub the garlic and all the herbs all over the pork belly.
3. Sprinkle with grated cheese and tie the whole pork.
4. Place the pork on the grill rack and place the tray with water on the bottom.
5. Set the function selector to Convection + Both heaters. Cook for 45 to 60 minutes at 230°C or until reach the desired doneness.
6. Remove and allow to rest for 10 to 20 minutes. Slice into 1-inch-thick pieces and serve.