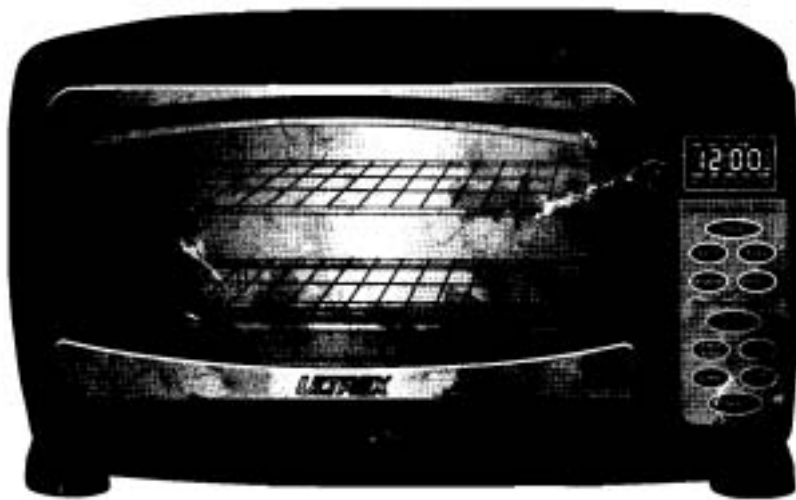


**ULTREX.**

# DIGITAL CONVECTION OVEN



01

**INSTRUCTION MANUAL**  
MODEL 14247

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# IMPORTANT SAFEGUARDS

**WHEN USING ELECTRICAL APPLIANCES,  
BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED,  
INCLUDING THE FOLLOWING:**

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electrical shock, do not immerse cord, plug or Convection Oven in water or other liquid.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
8. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
10. To connect, plug unit into electric outlet. To disconnect, turn "Off" the appliance, then remove the plug. Always hold the plug, but never pull the cord.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not cover the bottom, any other part of the oven or the baking/drip pan with metal foil. This may cause overheating of the oven.
13. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.

## IMPORTANT SAFEGUARDS (CONT.)

14. Close supervision is necessary when any appliance is used by or near children.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. This appliance is "Off" when the display shows the current time. See pages 6-8 for control information.
21. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
22. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. **WARNING: THE DOOR WILL GET VERY HOT DURING USE.** If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
23. Do not use outdoors.
24. Do not use appliance for other than intended use.
25. Oversize foods or metal utensils must not be inserted in a convection oven as they may create a fire or risk of electric shock.
26. **SAVE THESE INSTRUCTIONS.**

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**

## ABOUT YOUR ELECTRIC CORD

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over, unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

There are no user **serviceable** parts. DO NOT attempt to repair or replace any parts in your convection oven, other than those referred to in this book. Return appliance to the nearest Authorized Service Center for examination, repair or adjustment. Contact customer service for repair and replacement information. See back page.

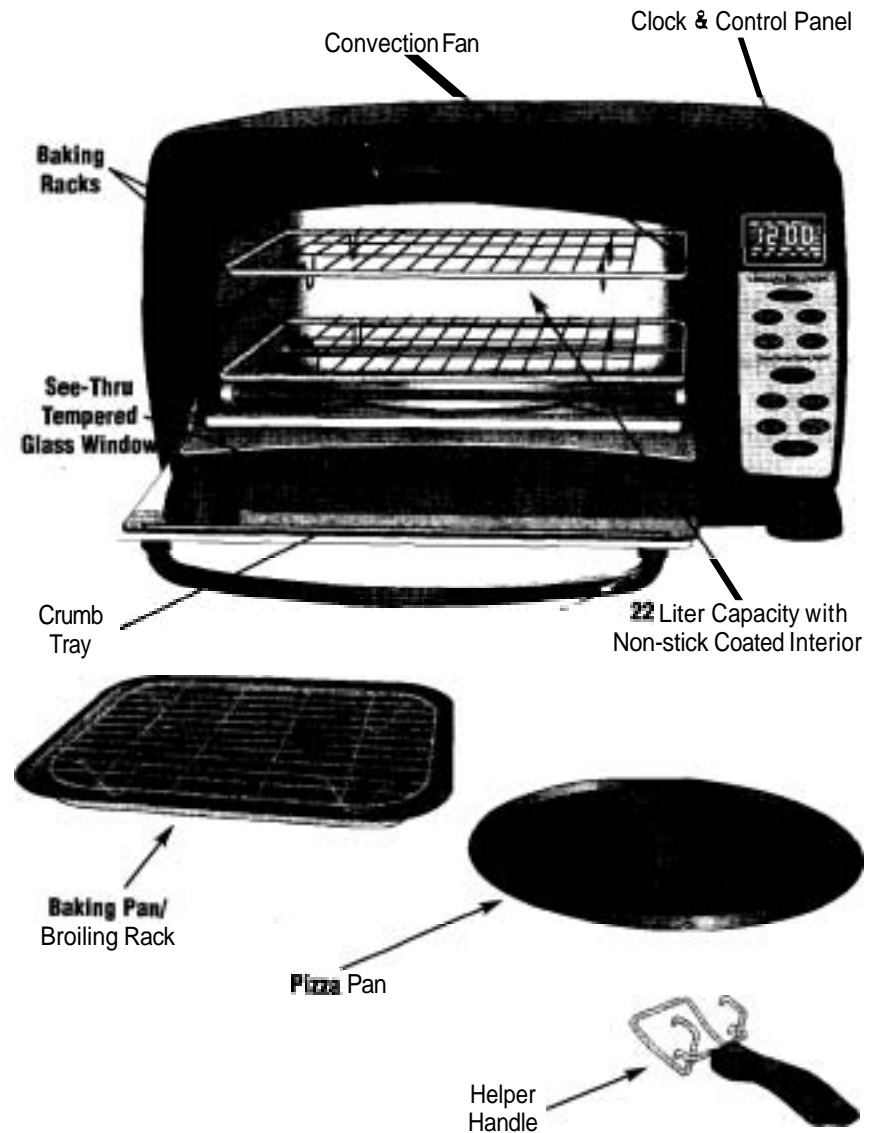
### NON-STICK COATING WARNING

Overheating empty non-stick appliances and cookware may produce fumes. These fumes are not harmful to humans or all pets . . . the only exceptions are birds.

Birds have sensitive respiratory systems.

For their safety, birds should always be kept in a well-ventilated area, away from the kitchen.

## FEATURES



## BEFORE USING

1. Before using your convection oven, wash the baking racks, crumb tray, helper handle, pizza pan, broil rack and baking pan with warm, soapy water. Rinse and dry.
2. Wipe interior and exterior surfaces of the convection oven with a soft, moist cloth to remove dust particles collected during packing and handling. NEVER IMMERSE THE CONVECTION OVEN IN WATER OR ANY OTHER LIQUID OR USE A SPRAY OR ABRASIVE POLISHING AGENT. NEVER USE OVEN CLEANERS ON YOUR CONVECTION OVEN.
3. After you have completed steps 1 and 2, place the baking racks, crumb tray, pizza pan, broil rack and baking pan inside the convection oven.
4. Place the convection oven on a flat surface, allowing 4" of space around perimeter between convection oven and kitchen walls. (See page 17.)
5. Insert the plug in the wall electric outlet.
6. Follow instructions on page 8 for using the Bake with Fan function and run for 5 minutes at 400°F. You may have a small amount of smoke or odor. This is the residual of any protective substance or oil that may have been used during assembly and packing. Allow oven to cool before continuing.

## SETTING THE CLOCK

When oven is plugged in, screen will display the clock as 00:00.

### 24 Hour Format:

1. Press the "Clock" button once, and "Hr 24" will appear on the screen.
2. Set the hour by pressing the arrow buttons up or down.
3. Press the "Clock" button again and set the minutes by pressing the arrow buttons up or down.



### 12 Hour Format:

1. Press the "Clock" button twice, and "Hr 12" will appear on the screen.
2. Follow steps 2 and 3 above to complete setting the time.



## CRUMB TRAY

**CAUTION: ALWAYS KEEP CRUMB TRAY FREE OF RESIDUE.**

Clean the crumb tray after each use. This will prevent build up of crumbs in your oven. Simply slide the crumb tray out from under door to remove. Brush off or wash in warm, soapy water if needed. Dry completely before returning to the oven.



Slide crumb tray out by pulling handle toward you. Return crumb tray after cleaning by sliding back into slot.

**NEVER OPERATE THE OVEN WITHOUT THE CRUMB TRAY IN PLACE.**

## COOKING IN YOUR CONVECTION OVEN

**CAUTION: APPLIANCE SURFACES ARE HOT DURING AND AFTER USE.**

1. Place the baking rack(s) in a position that will accommodate the height of the food to be cooked. There are three different rack positions available.
2. Set the food on the rack. Make sure that you always use an oven-proof container in the convection oven.
3. DO NOT let juices run to the bottom of the convection oven.
4. Securely shut the door.
5. Follow instructions in the following sections for each function.

## SUGGESTED TEMPERATURE SETTINGS FOR FUNCTIONS

<u>FUNCTION</u>	<u>SUGGESTED TEMPERATURE SETTING</u>
Defrost	Default
Bake & Bake w/Fan	150°F-400°F
Broil	450°F
Dehydrate	Default
Pizza (9" & 12")	Default
Toast	Default

### BAKE FUNCTION

1. Place a baking rack to the desired height.
2. Press the "Oven" button once. The words "Oven, Bake" will be displayed on the screen.
3. Screen will display default temperature of 300°F. Adjust temperature up or down with arrows to desired cooking temperature.
4. Press the "Timer/Temp" button to select the length of time you want to bake the food. Oven is set at 30 minutes by default, but can be adjusted up or down using the arrows.
5. Press the "Start" button to begin the cooking process.
6. Continue baking for desired length of time.
7. Check food temperatures before removing to ensure that proper internal temperatures have been reached. (See page 18 and 19.)
8. Always remove food from oven using the accessory handle provided, pot holders or oven mitts. Food and oven are very hot.



### BAKE WITH FAN FUNCTION

1. Place a baking rack to the desired height.
2. Press the "Oven" button twice. The words "Oven, Fan, Bake" will be displayed on the screen.
3. Follow steps 3 through 8 above to finish setting function.



**ALWAYS USE OVEN-SAFE CONTAINERS IN YOUR CONVECTION OVEN. USE HOT PADS OR MITTS TO REMOVE HOT FOOD FROM OVEN.**

### BROIL WITH FAN FUNCTION

1. Place a baking rack to the highest setting possible, without the food hitting the top burners.
2. Press the "Oven" button 3 times. The words "Oven, Fan, Broil" will be displayed on the screen.
3. Screen will display default temperature of 450°F. This temperature is set by default and can not be adjusted up or down.
4. Press the "Timer/Temp" button to select the length of time you want to broil the food. Oven is set at 30 minutes, but can be adjusted up or down using the arrows.
5. Press the "Start" button to begin the cooking process.
6. Continue broiling for desired length of time.
7. Check food temperatures before removing to ensure that proper internal temperatures have been reached.
8. When broiling, you may need to turn food over to cook both sides as you would in a large, kitchen oven. Always remove food from oven using the accessory handle provided, pot holders or oven mitts. Food and oven are very hot.

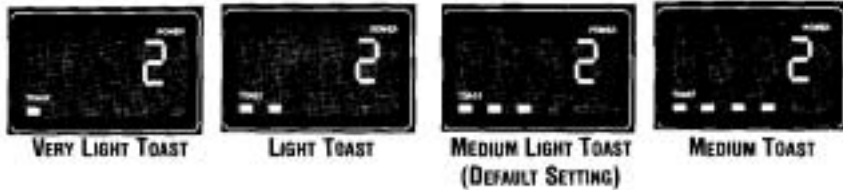


1. Place a baking rack in the middle rack position. Place toast on rack.
2. Press the "Toast" button:
  - \*Press once for up to two slices of bread (screen will display a number 2, representing two slices of bread.)
  - \*Press twice for four to six slices of bread (screen will display a number 4, representing four to six slices of bread.)



## TOAST FUNCTION (CONT.)

- Note that under the number of toast selected (2 or 4) there will be three small red squares representing the level of toasting - light to dark. Oven is set by default to three squares, which represents "medium light" toast. Adjust with the up and down arrows for desired toast darkness or lightness.



1 SQUARE	VERY LIGHT
2 SQUARES	LIGHT
3 SQUARES (DEFAULT SETTING)	MEDIUM LIGHT
4 SQUARES	MEDIUM
5 SQUARES	MEDIUM DARK
6 SQUARES	DARK

- Press the "Start" button to start the toasting process.

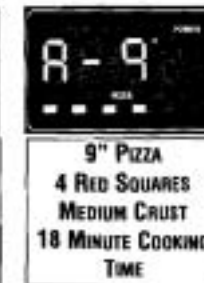
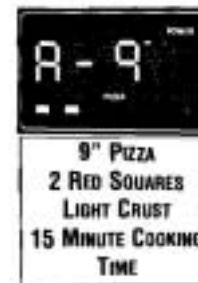
## PIZZA FUNCTION

- Place a baking rack to the desired height. We strongly recommend the center rack setting for best even browning results.
- Preheat oven on the "Bake with Fan" function for 10 minutes at 400°F. See page 8 for complete operating instructions.
- Crust type:
  - For a softer crust we suggest that you use the pizza pan supplied with your oven.
  - For a crispier crust, place the pizza directly on the oven rack.
  - NOTE:** For homemade or dough crusts, you will need to use the pizza pan.

There are two pizza settings on your oven, 9" (Pizza A) and 12" (Pizza B.) Follow whichever directions below apply to your pizza size.

### 9" Pizza

- Press the "Pizza" button once (screen will display A-9").
  - By pressing the up and down arrows, you can select either "medium" or "dark" crust.
- Press the "Start" button to start the pizza function.



## PIZZA FUNCTION

### 12" PIZZA

1. Press the "Pizza" button twice (screen will display "b 12".)
2. There is no darkness setting and temperature is set by default. To set the time, press the "Timer/Temp" button. Oven is automatically set at 30 minutes, but can be adjusted up or down with the arrow keys.
3. Press "Start" button to begin cooking process.
4. Continue cooking pizza for desired length of time.



**NOTE: ALWAYS REMOVE FOOD FROM OVEN WITH PROTECTIVE OVEN MITTS. OVEN, FOOD AND OVEN DOOR WILL BECOME VERY HOT WITH USE.**

## DEFROST FUNCTION

1. Place the food on the baking pan and place the pan in the middle shelf position. If there is not enough room to accommodate the food, lower the pan.
2. Press the "Defrost" button once.
3. Screen will display 30 minute timer by default, which can be adjusted by using the arrow up or down buttons.
4. You do not need to set a temperature for the defrost function.
5. Do not let excessive moisture build up in the bottom of the convection oven. Make sure to have the baking pan or other oven-safe container under the food during the defrost cycle.
6. Check food often as it is defrosting.



## DEHYDRATE FUNCTION

1. To dehydrate food, you need racks that will allow air to circulate. We suggest you use baking cooling racks or, if you have purchased the accessory kit for the oven, use the dehydrating racks. (For further information on accessory kit, contact HSN.) Two layers can be dehydrated at the same time.
2. Press the "Dehydrate" button once. Screen will display 30 minute timer by default, which can be adjusted up or down by using the up or down arrow buttons.
3. You do not need to set a temperature for the dehydrate function.
4. Check food often while dehydrating. You may want to remove the trays and turn the food for the best air circulation. See dehydrating tips below.



**NOTE:** Dehydrating is complete when fruit is leathery, pliable, and does not have moist center when cut. It should not be brittle. Vegetables should be brittle, will crack if bent or shatter if hit with a hammer when cool.

## DEHYDRATING TIPS

Dehydrating is a method of food preservation that is simple, safe and easy to learn. Dehydrating also creates new food products such as fruit leather, banana chips, pumpkin seeds and beef jerky.

Dehydrating removes the moisture from the food so bacteria, yeasts and molds can't grow. Since dehydrating removes moisture, the food shrinks, and becomes lighter in weight. When the food is ready for use, water is added, and the food returns to its original shape.

Dehydrating food is a slow Process, and time depends on type of food and thickness. Don't try to dehydrate food by setting the oven at a different setting at a higher temperature since you would cook the food on the outside before it dries on the inside. Moisture left in the food will cause it to mold.

## DEHYDRATING TIPS (CONT.)

Select fresh, good quality fruits and vegetables. Trim away inedible and damaged portions. Cut into halves, strips, or slices that dry readily. Strips should be 1/8" to 1/4" thick.

After foods are dehydrated allow 30 minutes to one hour cooling time to prevent condensation. However, too long a cooling period allows moisture from the air to re-enter the food.

Proper storage keeps moisture out and saves valuable nutrients. Glass jars, metal cans or boxes with tight fitting lids, or vapor-proof freezer cartons make good containers. Heavy-duty plastic bags with press together seals are acceptable, but are not insect or rodent proof.

Dehydrated foods will keep from four months, to one year, but proper storage is very important. Cool, dry, dark areas are best.

Dehydrated fruits can be eaten as nutritious snacks, or they can be soaked for one to two hours and used in favorite recipes.

## PREPARATION OF FOOD TO BE DEHYDRATED

1. Wash, sort, pare, peel or otherwise open up to expose the inner tissues to the air. If you want to dehydrate whole, small fruits (grapes, small plums, etc.), blanch to open the skins or prick them with a fork so moisture can escape.
2. Pretreat-Most fruits and vegetables require pretreatment to stop enzymatic activity which can result in color, flavor and nutrient losses or changes.
3. Pretreatment:

\*Citric acid (dissolve): sometimes sold as "sour salt" or "lemon salt". Dip fruit in solution for 30 to 60 seconds.

\*Lemon Juice (used for fruits): 3 tablespoons per quart of water. Dip fruit in solution for 30 to 60 seconds.

## PREPARATION OF FOOD TO BE DEHYDRATED (CONT.)

\*Steam blanch (used for vegetables): 1 to 3 min in live steam.

•Salt water treatment (used for fruits or vegetables): prevents browning but may cause some graying of the color. Dip fruit or vegetables in solution for 60 seconds. 2 to 4 tbsp per gallon of water.

Fruit	Preparation	Indicators of Dryness
Apples*	Wash and core; peel if desired. Cut in 1/4" slices or rings.	Soft and pliable; no moisture in center when cut.
Apricots*	Peel if desired. Halve or slice, remove pit.	Soft and pliable; no moisture in center when cut.
Bananas*	Peel and cut into 1/4" slices.	Leathery but still chewy (Longer time will make banana chips)
Blueberries & Cranberries	Halve	Leathery but still chewy.
Cherries	Pit and halve	Leathery but still chewy.
Figs	Peel and quarter	Pliable; slightly sticky, but not wet.
Grapes*	Halve; seed if desired.	Raisin-like texture. Pliable, chewy.
Peaches*	Peel if desired. Halve or cut in 1/4" slices, remove pit.	Soft and pliable; no moisture in center when cut.
Nectarines*	Peel if desired. Halve or cut in 1/4" slices, remove pit.	Soft and pliable; no moisture in center when cut.
Pears*	Halve and core, or core and cut in 1/4" slices.	Soft and pliable; no moisture in center when cut.
Pineapple	Peel, core and cut crosswise into 1/4" slices.	Chewy and dry to center,
Plums	Halve or cut in 1/4" slices, removing pit.	Fairly hard and leathery but still chewy.
Rhubarb	Cut in 1/4" slices.	Hard to crisp.
Strawberries	Halve or cut in 1/4" slices.	Leathery but still pliable.

Pretreat these fruits to protect their color.



## DEHYDRATING FLOWERS

Dry flowers are a good alternative to introduce a different decorating touch in the home. Among the flowers that can be dehydrated, it is the eucalyptus, the roses, static, immortal, limonium, sunflowers and hawaiana.

The roses can be dehydrated easily in any color, but when they are red it is necessary to try to choose one that is a pale red, so when they dry, they don't become too dark. Dried sunflowers are a brilliant touch in floral arrangements, mainly when taking off the petals, the center can serve as complement in any decorating idea. Set dried sunflowers out on the patio table as a great instant bird feeder.

## FUNCTION CONTROL

**BAKE AND TOAST:** The lower electric heating element and the upper square shaped heating element are working. The heating elements cycle on and off to maintain the temperature selected.

**FAN BAKE:** The lower electric heating elements and the upper square shaped heating element, along with the motor fan are working. The heating elements cycle on and off to maintain the temperature selected.

**PIZZA A AND PIZZA B:** The lower electric heating elements and the upper square shaped heating element are working. The top heating element will cycle on and off during this setting to allow the crust to properly bake without burning the toppings. The bottom heating element will cycle occasionally to maintain the proper temperature.

**FAN BROIL:** The upper square shaped heating element, lower electric heating elements, along with the motor fan are working. The heating element will cycle on and off to maintain the correct temperature.

**DEHYDRATE AND DEFROST:** The upper square shaped heating element, along with the motor fan are working. The heating element will cycle on and off to maintain the default oven temperature for these functions.

## LAMP

Your oven is equipped with a lamp/light inside the oven. From time to time, you may want to check foods. Opening the door will release the heat and slow down the cooking process. Press the lamp button once to turn the lamp light on. Press lamp button again to turn the lamp/light off.

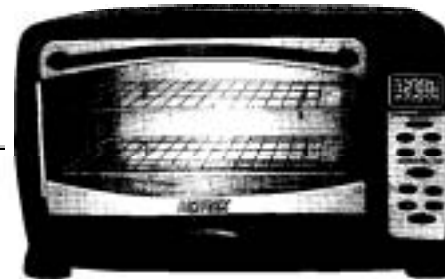
**Note:** Some dehydrating information was gathered from the University of Minnesota, Minnesota Extension Service.

## IMPORTANT

- The oven must be kept at a distance of 4 inches or more away from other objects around it in order to avoid heat damage to adjacent items. See illustration below.
- Always use an oven mitt or hot pad when working with the hot surfaces of the oven and any container or accessory used in the oven.
- Do Not put the oven in a damp place or set in water.
- Do Not put the oven close to a ventilation outlet.
- Keep any combustible items away from the oven during operation.
- When the oven is not in use or when cleaning, first turn off appliance and remove the plug from the electrical outlet.
- If the light bulb in the oven burns out, this will not influence the cooking cycles of the oven.
- If an electrical problem occurs, turn the oven off, disconnect from the electrical outlet and call your service agent.

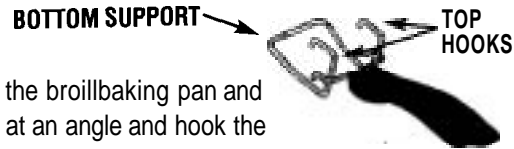
4" clearance to back wall

4" clearance on each side



4" clearance on each side

### HELPER HANDLE



Use the helper handle to remove the broilling pan and pizza pan from the oven. Lift up at an angle and hook the top hooks over the top of the pan. Pull slightly back toward you so that the bottom support slides under the pan being removed from the oven. **ALWAYS USE OVEN MITTS WHEN REMOVING HOT ITEMS FROM THE OVEN.**

### TESTING FOOD FOR DONENESS

Always cook food until it is fully done. For some foods, like vegetables and fruits, piercing with a fork will let you know if it is tender and cooked.

When cooking meats, always check the meat temperature with a meat thermometer. Insert the thermometer into the thickest portion of the meat, not touching a bone or resting in fat. With poultry, insert the thermometer into the meaty portion of the breast or thigh. Check to be sure that you have reached these temperatures:

Beef	Rare	140°F
	Medium	160°F
	Well	170°F
Pork		170°F
Poultry	Turkey	185°F
	Whole Chicken	180°F
	Chicken Parts	170°F

\*These temperatures are only for tender cuts of meat that are roasted or broiled. Cuts such as steaks or rib roasts can be cooked to rare or medium stages. **Less** tender cuts of meat, such as chuck or rump roast, or traditional dishes such as pot roast simmered should always be cooked until the meat reaches 170° F. This temperature will ensure that the less tender cuts of meat are fully cooked and become tender.

### TESTING FOOD FOR DONENESS (CONT.)

Remember, cooking times and temperatures listed in recipes are estimates and the exact cooking time will be determined by many factors, including the specific cut, size and shape of the meat you are cooking. Always allow plenty of cooking time. Continue cooking meat until it is completely done and tender, and a meat thermometer registers the above noted temperatures. Never partially cook meat or interrupt the cooking period.

### TO CLEAN

Clean all parts of your appliance after every use. Unplug the unit from the wall outlet. **NEVER IMMERSE THE CONVECTION OVEN OR CORD IN WATER OR ANY OTHER LIQUID.** Allow the unit to cool before cleaning.

Wash baking racks, crumb tray, helper handle, pizza pan, broil rack and baking pan in warm, soapy water. Rinse well and dry thoroughly. Wipe the inside and outside of the convection oven, **ONLY AFTER IT HAS HAD TIME TO COOL**, with a damp cloth.

**CAUTION:** Never use abrasive cleaners, oven cleaners, scouring pads or spray cleaners to clean the convection oven as these can damage the surfaces.

### TO STORE

Always clean and dry all parts prior to storage. You can store the appliance in its box or in a clean, dry place. Never store unit while it is hot. To store, place only manufacturer accessories on the inside of the convection oven. Do not store with heavy items on top of the convection oven. This could damage your appliance.

### SPECIFICATIONS

**120VAC, 60 Hz, 1200 WATTS**

# 1 Year Limited Warranty

Innova, Inc. electric cookware products are warranted to be free from defects in material and workmanship under normal household use for a period of 1 year from date of original purchase.

During this period, Innova, Inc. will repair or replace, at its option, any defective part or product returned with the ORIGINAL purchase receipt to the designated INNOVA service center, transportation prepaid by the consumer. If the product can not be repaired or is out of production, a new or refurbished product of the same function and similar value will be substituted. To obtain customer service and complete warranty service information, please call our Customer Service Center toll-free at 1-800-767-5160, fax 1-913-541-8561 or email us at [info@innova-inc.com](mailto:info@innova-inc.com).

This warranty does not cover molded phenolic handles and knobs, damage resulting from misuse, abuse, negligence, accidents, overheating, improper repair, and commercial use, nor does it cover scratches, stains or discoloration of the exterior or interior which do not affect the function of the product. Incidental or consequential damages are expressly excluded from this warranty.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## IMPORTANT!

All customer service questions should be handled through:

Customer Service: 800-767-5160, Fax: 913-541-8561

or [info@innova-inc.com](mailto:info@innova-inc.com)

Please enclose \$14.95 for shipping and handling of the product. This fee can be paid by either credit card, check or money order. **NO CASH.**

Make checks payable to Innova. You will also need to include the following information with your product:

Return Address

Description of the Product Defect

Product Model Number

And any information that would be pertinent to the product's return

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