

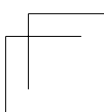
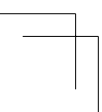
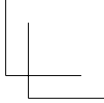
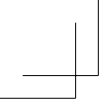
**ROSEWILL**  
H O M E



**Digital-Controlled  
Infrared Halogen Convection Oven  
RHCO-16001**

---

User Manual



# ROSEWILL

H O M E

## Table of Contents

---

Part List & Control Panel .....	02
For Household Use Only .....	03
Important Safeguards .....	03
Unpacking - Before First Use .....	04
Assembly-Placing Food In Unit .....	04
Setting Cooking Time And Temperature .....	05
Turning Unit On/Off .....	06
Pause Cooking Operation .....	08
Cleaning And Care .....	08
Specifications .....	09

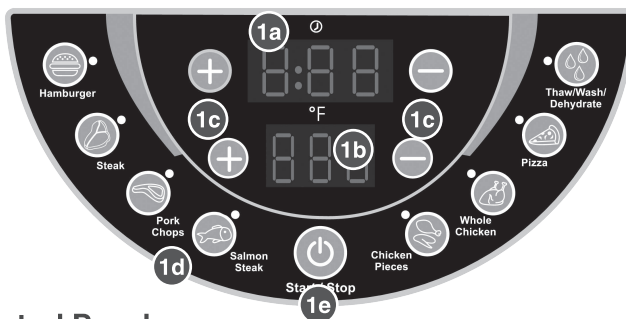
Thank you for purchasing a **Rosewill** Halogen Convection Oven.  
Please read the instruction manual before using and retain it for your  
future reference.

**Part List & Control Panel**



**Part List**

- |  |                     |
|--|---------------------|
| 1. Glass Lid with Digital Panel Controls | 5. Low Cooking Rack |
| 2. Safety Handle                         | 6. Glass Bowl       |
| 3. Tongs                                 | 7. Bowl Base        |
| 4. High Cooking Rack                     | 8. Extender Ring    |



**Control Panel**

- 1a: Time LED Display
- 1b: Temperature LED Display
- 1c: 4 Adjustment buttons (“+”, “-”)
- 1d: 8 One touch preset buttons (Hamburger, Steak, Pork Chops, Salmon Steak, Chicken Pieces, Whole Chicken, Pizza, and Thaw/Wash/Dehydrate)
- 1e: Start/stop button.

## For Household Use Only

### POLARIZED PLUG

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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Do not attempt to repair the appliance, contact a qualified service technician. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord. Do not use extension cord as it can be pulled on by children causing the unit to tip over.

## 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. To protect against electrical shock do not immerse cords or plugs, in water or other liquid.
4. Close supervision is necessary when appliance is operated near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or dismantling parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or device has been deemed inoperable.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause damage or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Handle with extreme caution when moving the appliance when containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

14. Handle with extreme caution when removing tray or disposing of hot grease.
15. Do not Operate with a Broken Cook-Top – If cook-top is broken, cleaning solutions and spillovers may penetrate the broken cook-top and will run the high risk of electric shock.
16. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
17. A short power-supply cord is provided to reduce risks associated with entanglement or in or tripping over a longer cord.
18. Longer detachable power-supply cords or extension cords are available and to be used with caution.
19. If a long detachable power-supply cord or extension cord is used:
  - a) The marked voltage of the detachable power-supply cord or extension cord should be greater than or equal to the voltage of the appliance;
  - b) If the appliance is designed to be on the ground, the extension cord should be a grounded type 3-wire cord; and
  - c) The longer cord should be placed in a manner that it will not drape over the counter top or table top where it can be pulled by children or tripped over.
20. Avoid sudden temperature changes, such as adding refrigerated food into a heated pot.

## Unpacking - Before First Use

Unpack the unit and remove all packaging materials. Before using the unit for the first time, thoroughly wash the glass bowl, plastic base, cooking racks and tongs in hot soapy water and allow to dry completely.

**WARNING:** Do not immerse the lid with control knobs, cord, or plug in water or any other liquid. Do not use abrasive cleansers. Do not place glass lid into the dishwasher.

## Assembly-Placing Food In Unit

1. Open the glass lid and place the cooking racks inside and use one or both racks, depending on the amount of food. If only need to use one rack, use the lower rack.

**NOTE:** You may combine both trays to make it a grid when cooking foods like French fries. Just place the high cooking rack in first, then layer the low cooking rack over the high rack. Align to form a grid. See Diagram on right











2. Place food to be cooked directly on rack (preferred method). This will allow the hot air to circulate around the food to be able to cook it faster and more even.
3. You can increase the capacity of your Super Wave Oven when cooking large foods such as a turkey (up to about 16 lbs.). Your comes with the Extender Ring that you can place on top of the glass bowl.
4. Close the lid. Plug the power cord into the electrical outlet. The LED displays will illuminate with 0:00 and 000.

## Setting Cooking Time And Temperature

1. You can set cooking time and temperature using one of the following methods:
  - A. Using the adjustment buttons (+/-) set the time (0-120 min) and the temperature (150-475°F). The cooking time advances in 1 minute increments, the temperature advances in 25°F increments. Press and hold the buttons to advance to desired number faster.
  - B. Using the one-touch preset buttons (Hamburger, Steak, Pork Chops, Salmon Steak, Chicken Pieces, Whole Chicken, Pizza, and Thaw/Wash/Dehydrate). The Time and Temperature will display automatically (refer to guide on next page). Once the desired preset button is pressed, you can change the cooking time and temperature using the adjustment buttons (+/-).

**NOTE:** As soon as you press the chosen preset button, the small light next to the selection will start blinking. However the unit will not start to operate until you press the Start/Stop button.

TYPE OF FOOD	RACK HEIGHT	COOKING TEMP.	COOKING TIME	TYPE OF FOOD	RACK HEIGHT	COOKING TEMP.	COOKING TIME
 Hamburger	HIGH	400°F	12 min	 Chicken Pieces	LOW	400°F	20 min
 Steak	HIGH	400°F	10 min	 Whole Chicken	LOW	460°F	45 min
 Pork Chops	HIGH	400°F	16 min	 Pizza (frozen)	HIGH	400°F	10 min
 Salmon Steak	HIGH	400°F	15 min	 Thaw/Wash/Dehydrate	HIGH	Thaw/Wash/Dehydrate	60 min

**NOTE:** The cooking time depends on the size and weight of the food to be cooked. Most meats have recommended cooking times; those times should be used as a guide as the oven cooks faster than conventional ovens, so you may need to allow less time to cook the food.

## Turning Unit On/Off

1. If you haven't lowered the handle, lower it now until it snaps in. The handle **MUST** be flat down in its stored position for the oven to operate. Press the Start/Stop button to start cooking.

**IMPORTANT:** The handle operates as a safety switch, as soon as it is lifted, the oven will stop operating. Once the unit is ON, the halogen lamp and the fan will turn on. The halogen lamp will keep cycling on and off to maintain the set temperature. It will go off when the required heat setting has been reached.

2. If at any time you need to check on the food, simply lift the handle up to stop the oven from operating. The cooking time and temperature displays will pause.

**CAUTION:** Before removing the glass lid always bring the handle to its upright position as this will activate the safety switch and stop the oven from operating. The oven will be very hot. If using extender ring, be extra careful as it will get very hot during cooking process. It is strongly recommended to use oven mitts when removing the glass lid.

When done checking, lower the handle until it snaps in and press the Start/Stop button to resume cooking.

3. If at any time you need to turn the unit off before the timer is up, simply press the Start/Stop button.
4. When the timer control reaches the 0:00, the oven will beep several times and will turn off automatically. Remove the lid. Check to make sure the food is fully cooked.

**NOTE:** To ensure the food is cooked, use a cooking thermometer or pierce the food with a fork to check for uncooked juices on meats and poultry. When cooking vegetables, check for desired tenderness. Moisture may build up inside the oven when cooked food is not removed soon after timer has gone off. The steam/moisture build-up can be avoided by

removing the food as soon as it is cooked.

- Use the tongs provided to lift out the hot cooking racks with food. See Diagram on right.

**PRE-HEATING:** Make sure to insert the trays inside the oven prior to pre-heating. If pre-heating is required, set the required temperature using the adjustment buttons. Set the time to 10 minutes. Once the temperature has been reached, the halogen light will turn off. Now you can open the lid and place the food inside.



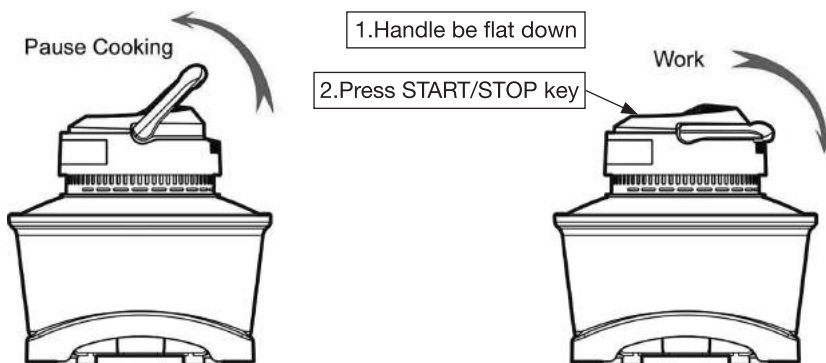
**CAUTION:** Before removing the glass lid always bring the handle to its upright position as this will activate the safety switch and stop the oven from operating. The oven will be very hot. If using extender ring, be extra careful as it will get very hot during cooking process. It is strongly recommended to use oven mitts when removing the glass lid. Follow the usage directions on pp. 7+8 for complete instructions.

TYPE OF FOOD	RACK HEIGHT	COOKING TEMP.	COOK TIME (from fresh)	COOK TIME (from frozen)	NOTES
<b>MEATS</b>					
Bacon	LOW	400°F	10 min	16 min	Crisscross racks; turn after 5 min
Beef Roast 3 lb.	LOW	400°F	45 min (Rare) 50 min (Medium) 60 min (Well)	80 min (Med rare)	15-20 min per lb. Use Extender Ring Turn every 15 min
Hamburger 1/4 lb.	HIGH	400°F	10/12/15 min (R/M/W)	12/15/18 min	Turn once
Hot Dogs	HIGH	400°F	8 min	10 min	Arrange both racks in crisscross pattern
Italian Sausage Links 1 lb.	LOW	400°F	15 min	22 min	Turn over
Lamb Chops 1 1/2" thick	HIGH	400°F	20 min	30 min	Turn after 5 min
Meat Loaf 2 lb.	LOW	350°F	40 min	60 min	Frozen loaf-cover w/foil half way through
Pork Chops 1/2" thick	HIGH	400°F	16-18 min	30 min	Turn after 10 min
Pork Roast 3 lb.	LOW	350°F	60 min	95 min	Fat side down, turn half way through
Sausage Patties 1/2 lb.	HIGH	400°F	10 min	15 min	Turn over
Shish Kabob Steak	LOW	400°F	10-12 min	15-18 min	Turn and baste
Spare Ribs	LOW	400°F	30 min	45 min	Turn, baste
Steak 1" Thick	HIGH	400°F	10 min (Med rare)	15 min (Med rare)	Turn after 7 min
<b>FISH</b>					
Breaded Fish	HIGH	400°F	10 min	12 min	Crisscross racks
Grilled Shrimp	HIGH	400°F	10 min	12 min	Crisscross racks; turn, baste
Salmon Steak 4 oz.	HIGH	400°F	15-18 min	25 min	Turn once
Sea Scallops 6 oz.	HIGH	400°F	15-18 min	20 min	Crisscross racks

## Pause Cooking Operation

If you haven't lowered the handle, lower it now until it snaps in. The handle **MUST** be flat down in its stored position for the oven to operate. Press the Start/Stop button to start cooking.

**IMPORTANT: The handle operates as a safety switch, as soon as it is lifted, the oven will stop operating.** Once the unit is ON, the halogen lamp and the fan will turn on. The halogen lamp will keep cycling on & off to maintain the set temperature. It will go off when the required heat setting has been reached.



## Cleaning And Care

Make sure you turn off and unplug the unit before cleaning it. **Always wait until the unit cools down completely.** Thoroughly wash the glass bowl, plastic base, extender ring, cooking racks and tongs in hot soapy water and allow to dry completely. You may also place the glass bowl and cooking racks into the dishwasher.

When washing cooking racks, do not soak them in water for long periods of time. Once washed, do not let air dry, dry racks thoroughly with cloth or paper towel. This will preserve the surface and will extend the life of the cooking racks.

**WARNING:** Do not immerse the lid with control knobs, cord, or plug in water or any other liquid. Do not use abrasive cleansers. Do not place glass lid into the dishwasher.

Once unplugged from the power outlet, the surface of the glass lid can be carefully wiped clean using a damp cloth or sponge. All parts must be dry before next use. When storing the unit, always make sure ALL parts are DRY, to avoid any moisture collecting in the lid.

### Self Cleaning Of Glass Bowl

If the food particles seem to be stuck to the bottom and/or sides of the glass bowl, you can perform a self cleaning.

1. Pour approximately 1 to 2 inches of water into the glass bowl; add a small amount of mild dishwashing liquid.
2. Place lid on and plug into the electrical outlet.
3. Press the **THAW/WASH/DEHYDRATE** preset button. The Time and Temperature will display automatically. Once the preset button is pressed, change the cooking time to 10 min using the adjustment buttons (+/-).
4. When the timer control reaches the 0:00, the oven will beep several times and will turn off automatically. Carefully open the lid and wait for the glass bowl to cool down before emptying the liquid inside.
5. Rinse the glass bowl in clean warm water to remove the soap residue.

## Specifications

<i>Model</i>	<i>RHCO-16001</i>
<i>Dimensions (L x W x H)</i>	<i>15.2" x 15.2" x 11.0"</i>
<i>Storage / Size</i>	<i>12L (without extender ring) 17L (with extender ring)</i>
<i>Voltage</i>	<i>120V</i>
<i>Power</i>	<i>1300W</i>
<i>Weight</i>	<i>14.3 lb</i>
<i>Cord Length</i>	<i>39.4 Inches</i>
<i>Color</i>	<i>White</i>
<i>Material / Finish</i>	<i>Plastic and glass</i>

# ROSEWILL H O M E

*Rosewill*<sup>®</sup> **Technical Support Information**  
techsupport@rosewill.com 1-800-575-9885

---

Thank you for purchasing a quality Rosewill product.  
Please register your product at: <http://www.rosewill.com>  
for complete warranty information and support for your product.



**Intertek**  
3 0 7 9 5 9 0

Electric Household Cooking and Food Serving Appliances  
(UL 1026, 5th Edition, Rev. Jun. 16, 2010)  
Household Cooking and Liquid-Heating Appliances  
(CSA-C22.2 No.64-2010)

RHCO-16001\_C