

DMD
COLLECTIVE

DMD200

30L Mini Oven

Information for use



The DMD Collective 30L Mini Oven is a compact and practical cooking solution for households that need extra oven space or a smaller alternative to a full-size oven. With a 30 litre capacity, manual control knobs and four cooking functions, it is suitable for everyday toasting, baking, broiling and grilling tasks.

**Please read through ALL the information in this document and keep it for future reference.
Always follow the safety guidance below to reduce the risk of injury, electric shock, fire or damage.**

Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and adapter regularly for any damage. The cord or adapter will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, adapter, or cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the adapter from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.

WARNING

- Surfaces become extremely hot during operation. Always use oven gloves when handling trays or racks.
- Keep children away from the appliance while in use.
- Never leave the oven unattended during cooking.
- Do not place flammable materials on or near the appliance.
- Ensure at least 10cm of clearance around the oven during operation.
- Do not place paper, cardboard, plastic or cloth inside the oven.
- Allow the appliance to cool completely before cleaning.
- Do not use abrasive cleaners or metal scouring pads.
- Do not place oversized food items inside the oven.
- Do not use cookware that is not oven-safe.

Product Overview



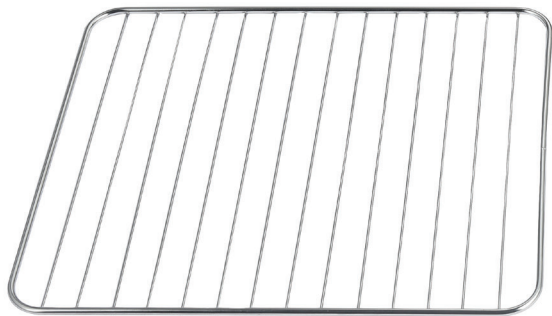
Crumb Tray



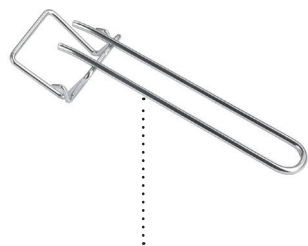
Baking Tray



Baking Rack



Tray & Rack Handle



First Time Setup - Before First Use

1. Remove all packaging materials.
2. Ensure the oven is unplugged.
3. Remove all accessories.
4. Wash the wire rack, bake tray and crumb tray in warm soapy water.
5. Dry all accessories thoroughly.
6. Reinstall the accessories.
7. Place the oven on a stable, heat-resistant surface.
8. Ensure adequate ventilation around the appliance.
9. Plug into a suitable mains socket.

Initial Burn-In Procedure - Before Cooking Food

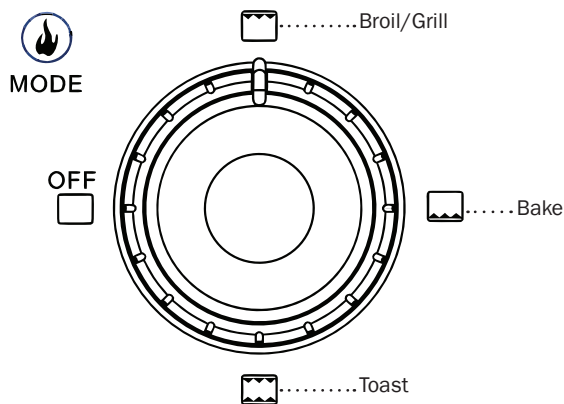
1. Set the oven to maximum temperature.
2. Run the appliance empty for approximately 15 minutes.
3. Allow the oven to cool completely.

This removes any manufacturing residues from the heating elements. A slight odour or small amount of smoke during first use is normal. This will disappear after the initial heating cycle.

Operating Instructions

1. Place the oven on a stable surface.
2. Connect the power plug.
3. Select the required function.
4. Set the temperature.
5. Set the timer.

The oven will begin heating once the timer is activated.



Broil/Grill Function

Suitable for: Browning food, Melting cheese, Finishing cooked dishes.

1. Place food on the bake tray.
2. Select Broil mode.
3. Set temperature and timer.
4. Monitor food closely during cooking.

Bake Function

Suitable for: Cakes, Pastries, Pizzas, Baked meals.

1. Place food on the wire rack.
2. Close the oven door.
3. Select Bake mode.
4. Set the temperature.
5. Set the timer.
6. Remove food carefully when cooking is complete.

Toast Function

Suitable for: Bread, Muffins, Crumpets, Bagels.

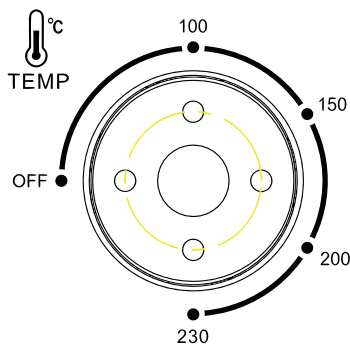
1. Place food on the wire rack.
2. Close the oven door.
3. Select Toast mode.
4. Set the temperature.
5. Set the timer.
6. Remove food carefully when cooking is complete.

Temperature Control

The thermostat can be adjusted between:

100°C – 230°C

Select a suitable temperature according to the food being prepared.

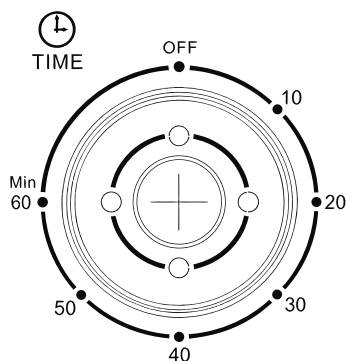


Timer Operation

The timer can be set from 0–60 Minutes. When the timer reaches zero:

- A bell will sound.
- Power will automatically switch off.

To adjust cooking time during operation, simply rotate the timer control to the new setting.



After-Use Procedure

1. Turn the timer to OFF.
2. Unplug the appliance.
3. Allow the oven to cool completely.
4. Clean the interior and accessories.
5. Store safely.

Troubleshooting

Problem	Possible Cause	Solution
Oven will not switch on	Timer not set	Set cooking time
No heating	No power supply	Check plug and socket
Food cooking unevenly	Incorrect rack position	Reposition food
Excess smoke	Food residue inside oven	Clean oven thoroughly
Burning smell	First use or grease build-up	Run burn-in cycle or clean appliance
Cooking taking too long	Temperature too low	Increase temperature setting

Best Practices

- Preheat the oven before cooking where appropriate.
- Use oven-safe cookware only.
- Keep the oven clean to improve performance.
- Use the correct rack position for the food being prepared.
- Avoid opening the oven door unnecessarily, as this can reduce the cooking temperature.
- Always use heat-resistant gloves when handling hot accessories.
- Cooking times may vary depending on ingredient size, quantity and personal preference.
- Always check that food is fully cooked before serving.

Recipies

Homemade Margherita Pizza

Preparation Time: 15 minutes

Cooking Time: 12–15 minutes

Temperature: 220°C

Ingredients:

- 1 pizza base
- 3 tablespoons tomato pizza sauce
- 125g mozzarella, sliced
- Fresh basil leaves
- 1 teaspoon olive oil

Method:

1. Preheat the oven to 220°C.
2. Spread the pizza sauce evenly over the base.
3. Arrange the mozzarella on top.
4. Drizzle lightly with olive oil.
5. Place the pizza on the wire rack or baking tray.
6. Bake for 12–15 minutes until the cheese has melted and the crust is golden.
7. Garnish with fresh basil before serving.

Crispy Jacket Potatoes

Preparation Time: 10 minutes

Cooking Time: 55–65 minutes

Temperature: 220°C

Ingredients:

- 2 medium baking potatoes
- 1 tablespoon olive oil
- Salt to taste

Method:

1. Preheat the oven to 200°C.
2. Wash and dry the potatoes.
3. Prick each potato several times with a fork.
4. Rub with olive oil and sprinkle with salt.
5. Place directly on the wire rack.
6. Bake for 55–65 minutes until tender.
7. Carefully cut open and add your favourite fillings.

Recipies

Garlic Bread

Preparation Time: 10 minutes

Cooking Time: 8–10 minutes

Temperature: 180°C

Ingredients:

- 1 French baguette
- 75g softened butter
- 2 garlic cloves, crushed
- 1 tablespoon chopped parsley

Method:

1. Preheat the oven to 180°C.
2. Mix the butter, garlic and parsley together.
3. Slice the baguette without cutting all the way through.
4. Spread the garlic butter between each slice.
5. Wrap loosely in foil and bake for 8–10 minutes.
6. For a crisp finish, unwrap for the final 2 minutes of cooking.

Chocolate Chip Cookies

Preparation Time: 15 minutes

Cooking Time: 10–12 minutes

Temperature: 180°C

Ingredients:

- 125g softened butter
- 100g caster sugar
- 150g plain flour
- 1 egg
- 100g milk chocolate chips
- 1 teaspoon vanilla extract

Method:

1. Preheat the oven to 180°C.
2. Mix the butter and sugar until light and creamy.
3. Beat in the egg and vanilla extract.
4. Fold in the flour and chocolate chips.
5. Spoon small portions onto the baking tray, leaving space between each cookie.
6. Bake for 10–12 minutes until lightly golden around the edges.
7. Allow the cookies to cool on the tray for several minutes before serving.

Cleaning & Maintenance

1. Clean interior, crumb tray & bake tray after each use to remove food residue & grease.
2. Inspect power cord for damage monthly.
3. Clean the exterior weekly with a damp cloth.

Storage

1. Disconnect from the mains supply.
2. Allow the appliance to cool completely.
3. Store in a cool, dry location.
4. Keep away from moisture and direct sunlight.
5. Do not place heavy objects on top of the appliance.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	30L Mini Oven
Supplier Code:	DMD200
Voltage:	220-240V~50-60Hz
Capacity:	30L
Wattage:	1600W
Temperature Range:	100°C–230°C
Timer:	0–60 Minutes
Dimensions:	478 × 371 × 319mm
Cable Length:	0.9M



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