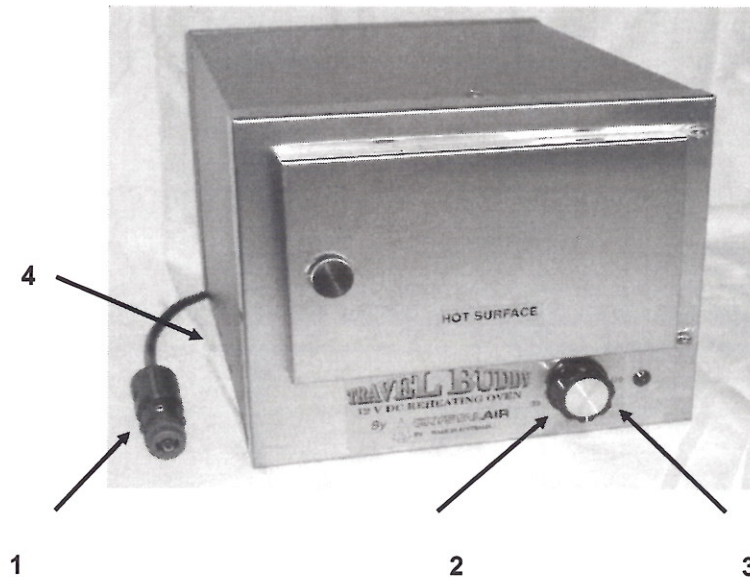


TRAVEL BUDDY

12 VOLT OVEN



1. 16 amp fused Plug – dual purpose plug. The red plastic end can be removed to fit smaller power socket.
2. Timer - Oven fitted with a 2 hour wind back timer. Turn clockwise to desired length of time and it will time down and turn itself off.
3. Timer – Putting the timer to the 'ON' position, the oven will run continuously until turned off manually.
4. Bracket holes. Can be used to secure the oven in the vehicle. Options can be to mount the oven at the rear of the vehicle or on draw systems. (Brackets Included)

WARNING: The door of the oven gets very hot.
Because of insulation, the other surfaces of the oven will only be warm to touch.

TRAVELBUDDY has a 12 month warranty.
Warranty is not extended for mistreatment of the product.

PH: 03 5441 3388
FAX: 03 5441 7833

info@travelbuddy.net.au

TRAVELBUDDY

Some Helpful Cooking Tips To Get You Started.

Of course if you remember or if you have time it is always good to pre-heat the oven so pop it on for half an hour before placing food in. However most of us are not that organised and the following hints are for a cold oven (pre-heating the oven will change the heating time by approx 15-30 min depending on what is cooking)

Another hint is the fuller the oven, the longer it will take ie. If you have 8 pies (4 on the top and 4 on the bottom) you won't have as much room for the hot air to move around. It may take slightly longer and you will need to rotate the pies from top to bottom, at least once. With the element at the bottom of the oven, it is hotter on the bottom tray.

Pies

Frozen Pie – a frozen pie placed into a cold oven will take approx 90min

Thawed Pie – a thawed pie placed into a cold oven will take approx 45 min

6 frozen Party Pies – will take approx 45 mins

Left-Overs or Casseroles

One of the most common reasons people use a TravelBuddy is to heat left-overs or casseroles that have been pre made. We suggest you place left-overs or casseroles into a foil baking tray (easy to get from the supermarket) and cover. The length of heating time will vary depending on what you are heating, but below is an approximate guide line to go by.

Thawed Left-overs – placed into a cold oven will take approx 60 min

Frozen Left-overs – placed into a cold oven will take approx 90min

A Roast for 2

Yes you can cook a small roast in the TravelBuddy. Something to go by is the following – 700g rolled roast – ours came from the supermarket already in a foil baking dish. 2 med potatoes cut into 6-8 pieces (and I put small slits into the top of each one.)

Place the potatoes on and around the roast and sprinkle your favourite seasoning. Cover with foil. We put this into a cold oven and cooked for approx 3 hours, checking it once mid way and turning the roast over, and we remembered to turn the oven on again when the 2hr timer clicked off. When we got to camp we boiled some peas and dished the potatoes and extremely tender roast up. Great to start the holiday.

The main thing to remember is to experiment with your cooking times, checking as you go. If you have any great recipe ideas please email them to info@travelbuddy.net.au and tell us a bit about your travels too. Happy travelling and enjoy your TRAVELBUDDY.

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