



HALOGEN TURBO CONVECTION OVEN User Guide

Item: 62597



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“Life is happening.

We’ll help you live it...one moment at a time.”



Thank you for purchasing a Ginny’s Brand Halogen Turbo Convection Oven! No pre-heating time needed, the convection fan circulates the hot air quickly, and you can fry without oil! This little gem is tried and true—it’s fast, economical, efficient, and allows you to cook healthier foods. This oven does it all... right on your countertop. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Do not operate in the presence of explosive and/or flammable fumes.
- NEVER operate the oven without first placing it on the supplied base.

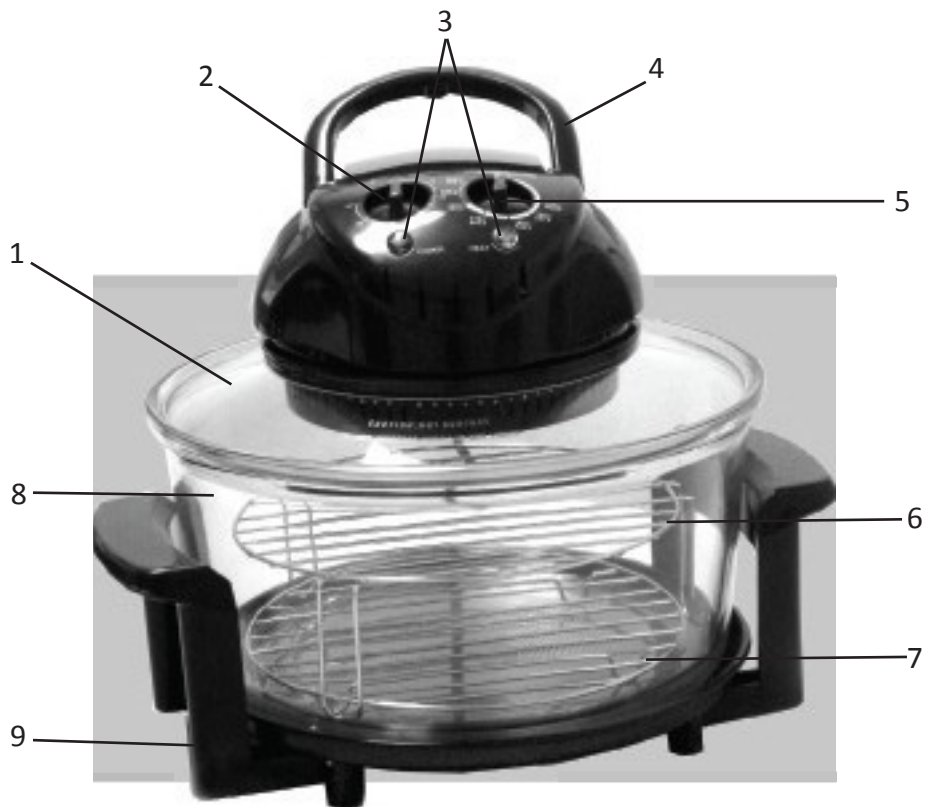
ELECTRICAL SAFETY

This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V 1300 W 60 Hz
CAPACITY	12 quarts
CORD LENGTH	48"
DIMENSIONS	Bowl 13" x 6.5" Assembled 16" x 13.5" x 12.5"
MODEL	CKY-4D

GET TO KNOW YOUR OVEN



1. Lid
2. Timer Knob (0-60 minutes)
3. LED Lights (Red for POWER, Green for HEAT)
4. Lid Handle
5. Temperature Knob (0-475° F)
6. Tall Rack
7. Short Rack
8. Glass Pot
9. Base
10. Wire Tongs for moving Racks (not shown)
11. Wire Lid Holder (not shown)

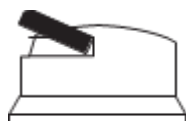
HOW TO OPERATE

Note: Before first use, heat up the empty oven at maximum temperature for five minutes. This will burn off any excess residue from the manufacturing process. A slight amount of smoke may be produced and is not considered a defect.

1. Place food on the racks, on foil or in an oven-safe pan, per recipe directions. For best results, keep food approximately 1" from the glass pot wall to allow maximum hot air circulation.

Tip: We recommend using the racks to allow for better air circulation and even cooking. Brush the racks with oil or spray with cooking spray to ease clean-up.

2. Put the lid on the pot (ensure the lid does not touch the food) and push down the handle. **THE OVEN WILL ONLY WORK IF THE LID HANDLE IS COMPLETELY FOLDED DOWN.**



Handle UP

READY TO
OPERATE



Handle DOWN

3. Plug the power cord into an outlet.
4. Set the temperature per recipe directions.
5. Set the timer to the desired time. The red and green lights will illuminate, as well as the interior light, as the oven begins to heat.
6. When the oven reaches the desired temperature, the green light and interior light will turn off. (These lights will automatically turn off and on during cooking as needed, to maintain selected temperature.) Temperature may be adjusted at any time while the oven is cooking.
7. When the set time has elapsed, the oven will turn off and all lights will turn off. Unplug the oven.
8. While wearing an oven mitt, lift the lid with the handle and place the lid onto the lid holder. **NEVER PUT THE HOT LID DIRECTLY ON THE COUNTERTOP AS THIS MIGHT CAUSE DAMAGE, OR BECOME A FIRE HAZARD.**

HOW TO OPERATE

Air Frying: Little or no oil is used, yet the effect is like deep frying!

- Place food directly on either rack, or use an oven-safe pan that will fit easily inside the glass pot.
- Cover and cook per recipe instructions, or see pages 9-10.
- If air frying on the top and bottom racks at the same time, rotate the food halfway through to ensure even cooking.
- When done, promptly remove the lid from the glass pot to keep the steam inside from making the food soggy instead of crispy.

WARNING: NEVER FILL THE GLASS BOWL WITH OIL. THIS APPLIANCE IS NOT TO BE USED AS A DEEP FRYER!

Roasting:

- Place food directly on the low rack, or use an oven-safe pan that will fit easily inside the glass pot.
- Cover and cook per recipe instructions, or see pages 9-10.
- You may want to rub oil on foods that tend to dry out in an oven.
- Rotate the food halfway through to ensure even cooking.

Tips: - Fruit jams, preserves and jellies work well as glazes!
- Spice rubs are a great way to seal in flavor and juices (see page 15).

Grilling:

- Place food directly on the low rack.
- Cover and cook per recipe instructions, or see pages 9-10.
- You may want to rub oil on foods that tend to dry out in an oven.
- Rotate the food halfway through to ensure even cooking.

HOW TO OPERATE

Baking:

- Use any oven-safe pan that will fit easily inside the glass pot. Place it on the short rack.
- Cover and cook per recipe instructions.
- Traditional baking recipes may need to be modified to avoid over-cooking; lower the temperature slightly and turn the pan while cooking if browning occurs too quickly. Monitor closely.

Broiling:

- Place the food directly on the tall rack, or use any oven-safe pan that will fit easily inside the glass pot.
- Cover and cook per recipe instructions.
- Ensure the lid does not touch the food.
- Monitor broiling closely to avoid over-cooking.

Steaming:

- Place the food directly on the short rack, or use any oven-safe pan that will fit easily inside the glass pot.
- Pour water or broth into the bottom of the glass cooking bowl using half a cup of liquid for every pound of food. The water should not touch the food.
- Cover and turn the temperature knob to 350° - 375 °F, and cook per recipe instructions.
- Add more liquid as needed so the pot does not run dry. Monitor closely.

Tip: For extra flavor when steaming:

- Add chopped fresh herbs, before or after steaming.
- Toss steamed vegetables with garlic sauteed in olive oil.
- Add ginger, onions, garlic or herbs to your steam water.
- Drizzle steamed vegetables with lemon juice.

HOW TO OPERATE

Thawing:

- Place the food directly on the rack, or use any oven-safe pan that will fit easily inside the glass pot.
- Cover and turn the temperature knob to THAW
- Thawing times will vary depending on weight and thickness of food.
- Monitor thawing closely.

Suggested Cooking Times: Cooking times may vary depending on weight, thickness, cut or amount of fat. Monitor cooking closely.

MEATS	TIME	TEMPERATURE
Beef Rib Roast	31 minutes per pound (medium)	400°F
Meat Loaf (2 pound)	50 - 60 minutes	350°F
1" Beef Rib Eye or Strip Steak	12 min per side (medium)	400°F
Beef Flat-iron or Flank Steak	8-12 minutes (medium - rare)	375°F
Pork Loin Roast	29 minutes per pound	360°F
1/2" Pork Chops	10-16 minutes	460°F
Bacon (1 lb.)	12-16 minutes	350°F
Leg of Lamb	31 minutes per pound (medium)	390°F
Lamb Chops	21 minutes (medium)	400°F
Hamburgers	10-18 minutes	400°F
Hot Dogs (1 ½ - 2 oz.)	5-10 minutes	400°F
Sausage Patties (1 lb.)	16 minutes	390°F

continued on page 10

HOW TO OPERATE

POULTRY	TIME	TEMPERATURE
Whole Chicken (unstuffed)	21 minutes per pound	460°F
Chicken Breasts	26 - 31 minutes	460°F
Chicken Tenderloins	20 minutes	400°F
Whole Turkey (unstuffed)	26 - 31 minutes per pound	460°F
Turkey Breast (3 lbs.)	45 - 60 minutes	460°F
Cornish Hen	26 minutes per pound	460°F

SEAFOOD	TIME	TEMPERATURE
Whole Snapper	31 minutes	400°F
Salmon Steak	10 minutes	400°F
Grilled Shrimp	12 - 14 minutes	400°F
Lobster Tail	18 minutes	400°F
Breaded Fish Fillet (frozen)	10 minutes less than package directs	350°F
Mahi Mahi	5 minutes	450°F
Crab Legs	10 - 13 minutes	300°F

VEGETABLES	TIME	TEMPERATURE
Baked Potato (6-8 oz., white or sweet)	30-40 minutes	400°F
Corn on the Cob (unshucked ears)	26 minutes	400°F
French Fries	16 minutes or until crisp	450°F
Brussels Sprouts	15 - 20 minutes	450°F
Green Beans	15 minutes	450°F

CLEANING & CARE

1. **ALLOW THE OVEN TO COOL COMPLETELY BEFORE ATTEMPTING TO CLEAN!**
2. This oven has a special self-cleaning setting labeled WASH on the temperature knob.
 - A. Remove excess food and drain away fat from the glass pot.
 - B. Add approximately ½ inch of warm water to the glass pot with a squirt of dish soap. Put on the lid and turn the temperature control to WASH.
 - C. Set the time control to 10 - 15 minutes. The combination of heat, the swirling motion caused by the fan, and the soap will clean the glass pot quickly and efficiently. The cooking racks may also be left in the glass bowl when using the wash setting.
 - D. Turn off and unplug the appliance. Allow the pot to cool completely before rinsing.
3. The glass bowl and racks are also dishwasher safe, or may be washed by hand.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Wipe the lid with a damp cloth. To clean the fan cover, remove the screw, and take the cover off to be washed in warm, soapy water.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

RECIPES

Veggie Egg Bake

- 8 eggs, beaten
 - 3 leaves of kale or collard greens, chopped
 - 1 small zucchini, thinly sliced
 - ¼ - ½ c. fresh mushrooms, chopped
 - ½ c. milk
 - ⅛ c. olive oil
 - ½ c. shredded cheddar
- Add chopped onions, fresh herbs, or salt and pepper to taste.

1. Mix all ingredients together in a medium bowl.
2. Spray an 8" round oven safe pan with cooking spray. Pour mixture into pan and cook at 325°F on lower rack for 30 minutes.
3. Decrease temperature to 300°F for another 10 minutes, if needed. Serve with fresh fruit and toast.

Serves 4-6

Air Fried Chicken

- 1 ½ c. flour
- 1 t. pepper
- 1 ½ t. salt
- ½ t. cayenne pepper
- 1 c. buttermilk
- ½ chicken, cut into pieces (skin on)

1. In a large bowl, whisk together the dry ingredients.
2. Pour the buttermilk in another bowl.
3. Coat the chicken pieces in the dry ingredients, then in the buttermilk, then back into the dry ingredients.
4. Put the coated chicken pieces on a rack in 1 layer with a little space between each piece. If cooking on both racks, rotate pieces halfway through the cooking time (the chicken on the tall rack will cook faster).
5. Cook at 360° F for 15 minutes. Flip the chicken pieces and cook for another 10-15 minutes until done. Chicken is done when juices run clear and internal temperature is 165°F.

Serves 2-3

RECIPES

Crispy Tilapia and Green Beans with Almonds

1 lb. fresh green beans (40-50 beans)

2 cloves garlic, chopped

¼ c. slivered almonds

olive oil

salt & pepper

¾ c. flour

1 c. panko bread crumbs

¼ c. Parmesan cheese, shredded

1 T. parsley, chopped

1 egg, beaten

4 tilapia fillets

1. Mix beans, garlic and almonds together in an 8" round, oven-safe pan. Drizzle with olive oil, salt & pepper to taste, and toss.
2. Cook on short rack at 425° F for 10-15 minutes, tossing once.
3. Reduce heat to 350°F and add the tall rack.
4. In a medium bowl, mix flour, bread crumbs, Parmesan, parsley, salt & pepper to taste.
5. Beat the egg in a shallow bowl.
6. Dip fillets into egg, then roll in bread crumb mixture. Coat well.
7. Place fillets in an 8" round, oven-safe pan. Cook on the tall rack at 350°F for 10-15 minutes, turning once.

Serves 2-4

Honey Bourbon Pork Tenderloin with Roasted Vegetables

- ¼ c. honey
- ¼ c. soy sauce
- 2 T. bourbon whiskey
- 1.5 – 2 lb. pork tenderloin, trimmed
- 6 T. olive oil
- salt & pepper
- 2 medium potatoes, peeled and cubed
- 3 small turnips, peeled and cubed
- 2 carrots, peeled and sliced
- 2 cloves of garlic, chopped
- 1 t. dried rosemary
- 1 t. dried thyme
- ½ medium onion, sliced
- 4 leaves of kale, finely chopped

1. Mix the honey, soy sauce and whiskey in a small sauce pan and heat on low heat, to blend flavors.
2. Rub the tenderloin with a teaspoon of the olive oil and salt & pepper to taste. Place in 8" oven-safe pan.
3. In a medium bowl, toss together the potatoes, turnips, carrots, garlic, and herbs with half of the remaining olive oil. Add salt & pepper to taste and place all in another 8" oven-safe pan.
4. Place the vegetables on the short rack and the tenderloin on the tall rack.
5. Cook at 425°F for 15 minutes. Stir the vegetables and turn the tenderloin.
6. Cook for another 10 minutes. Check temperature of the tenderloin (should be 160°F). Remove the tenderloin from oven. Let the tenderloin rest 10 minutes.
7. Add the onion, kale, and remaining olive oil to the vegetables and toss. Cook another 15 minutes. Vegetables and loin will be ready to serve at the same time. Slice the tenderloin into medallions and drizzle generously with the honey bourbon sauce. Enjoy!

Serves 4

RECIPES

Spice Rubs

Chicken or Pork Loin Rub

2 T. kosher salt	½ T. dried rosemary
2 T. brown sugar	½ T. dry mustard
1 T. onion powder	½ T. ground cumin
1 T. garlic powder	½ T. dried thyme
1 T. smoked paprika	½ T. cayenne pepper
½ T. black pepper	

Beef or Venison Tenderloin Rub

3 cloves fresh garlic, pressed	2 T. kosher salt
1 T. ground black pepper	1 T. ground coriander
1 T. smoked paprika	1 T. onion powder

1. Mix all ingredients together and pat generously on the meat.
2. See pages 9-10 for cooking times.
3. When done, let meat rest at least 5 minutes before serving.

Lemon Cheesecake

16 oz. low fat cream cheese	1 T. lemon zest
½ c. sugar	2 large eggs
½ t. vanilla	9" pre-made graham cracker crust
1 T. lemon juice	1 can (15 oz.) lemon pie filling, chilled

1. With a mixer on low speed, blend the cream cheese, sugar, vanilla, juice, zest, and eggs until well blended.
2. Pour the cream cheese mixture into the crust and bake on the short rack at 325° F for 55-60 minutes (the top should be nicely browned). Cool for 30 minutes, then refrigerate for 2 hours.
3. Top each piece with a heaping tablespoon of the lemon pie filling before serving.

Serves 8

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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