

anko

Electric Oven
KWS2046Q-S1M
User Manual




PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS

1. To protect against electric shock do not immerse the appliance, power cord, plugs in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
4. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard, or the product must be disposed.
5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries
6. The appliance is intended for household use only. Do not use outdoors or for commercial purpose.
Any other use will void the warranty.
7. This appliance is intended to be used indoors in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not touch hot surfaces.
11. Do not use appliance for other than intended use.
12. Do not use this appliance within reach of a bath or a sink or any vessel containing water or liquids.
13. Do not disconnect from the mains by pulling on the mains cord, grasp the plug itself to remove it.
14. Remove all protective wrapping prior to placing bread in the oven.
15. Always attach a plug to the mains cord.
16. Never use the appliance if the supply cord is damaged. It must be replaced by a qualified electrical person only or the appliance must be disposed.
17. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with the appliance.
19. The appliances are not intended to be operated by means of an external timer or separate remote-control system
20. Do not use an extension cord with this appliance.
21. Always operate the appliance on an even surface. Make sure that there is enough ventilation, so that the hot steam can evaporate.
22. To avoid the danger of fire, never leave the appliance unattended. And never use appliance near any of the inflammables, such as curtains, wall cabinet...etc., due to risk of burning and or fire.
23. Before connecting the appliance to mains power, the heating plates must be in closed position.

24.  **Caution: hot surface. Care must be taken. The surfaces are liable to get hot during use.**
25. The rear surface of appliance shall be placed against a wall.
26. For the details on how to clean surfaces in contact with food, please refer to section “Cleaning and Maintenance”.
27. The temperature of accessible surfaces may be high when the appliance is operating.
28. Do not rest cooking utensils or baking dishes on glass door.
29. The weight of the food which is put on the Food Tray/Grill Rack cannot be over 3.5kg. (The food shall not concentrate on one side of the Food Tray/Grill Rack, better to spread out the food evenly on the Food Tray/Grill Rack)
30. Do not cover CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
31. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

BEFORE FIRST USE

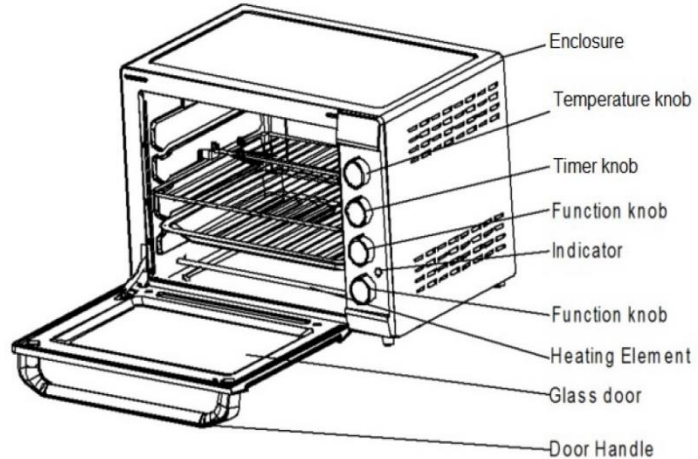
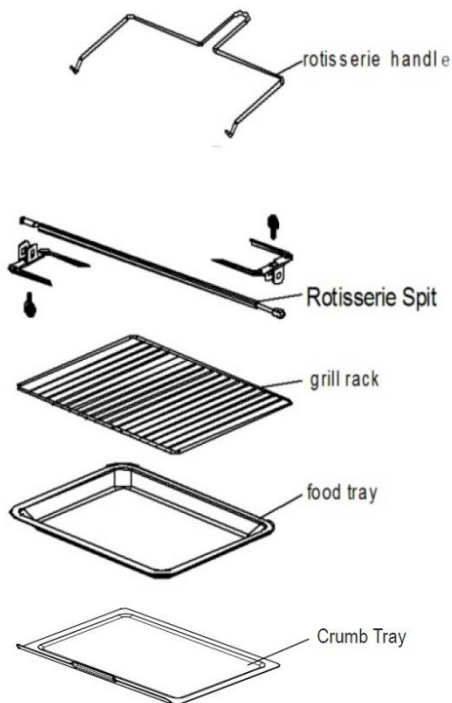
1. Remove all accessories and shipping materials packed inside the oven.
2. Wash all accessories in warm soapy water. Wipe the inside of the oven with a damp cloth or sponge. Dry with paper towels to be sure the unit is dry before using.
3. Place the oven on a flat counter or other stable surface. **DO NOT OPERATE ON THE SAME POWER OUTLET WITH ANOTHER APPLIANCE.**
4. When operating the oven, keep at least 10 cm of space on front and both sides of the oven for adequate air circulation.

IMPORTANT! Make sure the crumb tray is properly installed before use.

5. When using for the first time, set the temperature knob to 230°C and the timer to 15 minutes. This will burn off any residue from the manufacturing process.

NOTE: The oven may smoke or emit an odour during this process. This is normal for a new oven and should disappear after few minutes of use.

PARTS DESCRIPTION



CONTROL SETTINGS

TIME SETTING

0-120 MINUTES: The timer can be set up to 120 minutes.

The oven will not turn on without the timer being set.

When the Time knob is in the "OFF" position, the oven will not operate.

To set the time, turn the knob clockwise to the desired time.

The indicator light will light only when time has been set.

When the timer has reached the OFF position, a bell sound will be heard. Power supply will be cut off automatically.

ADJUSTING TIME

The timer can be changed during the cooking cycle. Just turn the timer knob to the desired time and continue cooking.

NOTE: When setting the timer knob for less than 5 minutes, always rotate timer to over 20 minutes and then rotate back to your chosen time. This will ensure a safe and accurate timer setting.

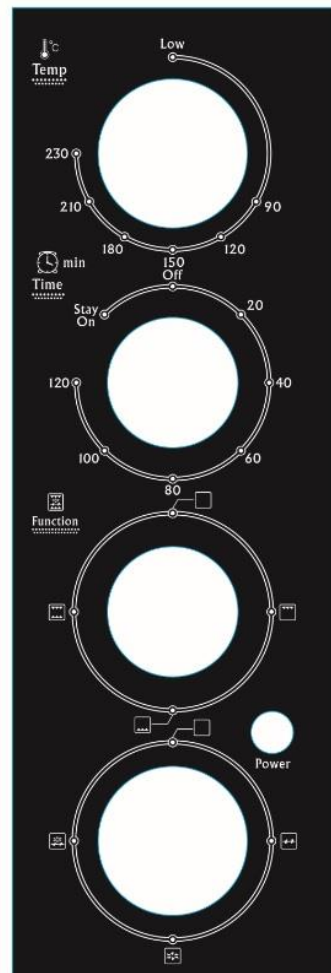
TEMPERATURE SETTING

Turn the Temperature knob clockwise to the desired temperature setting. The Temperature can be set from 90°C to 230°C.

STAY ON FUNCTION

To use the oven without the timer control, turn the timer knob to position "Stay On". In this case, the oven will continuously function until the timer knob is set to the " off " position.

Note: Close supervision is necessary during cooking and the timer should not be set too long. For safety, do not to leave the unit unattended when using the 'Stay On' function.



FUNCTION SETTING

The Oven had 6 function settings.

	Upper Heating
	Lower Heating
	Upper and Lower Heating
	Rotisserie function
	Convection function
	Rotisserie and Convection function

HOW TO USE THE OVEN



CAUTION: THE OVEN SURFACES ARE HOT DURING AND AFTER USE

Wear protective, insulated oven gloves when touching hot oven or hot dishes and food, or when inserting or removing rack, pans or baking dishes.

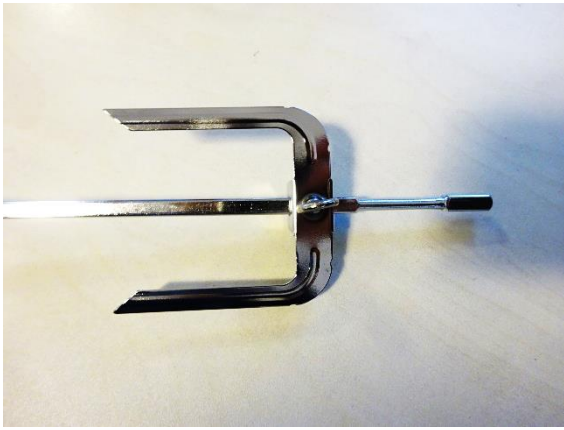
IMPORTANT! Make sure the crump tray is installed when using the oven. The oven should not be placed on untreated wooden surface or surfaces that can get damaged from heat, i.e. vinyl bench top. Place the oven on a heat resistant surface or on a heat mat.

1. The Grill Rack can be used for toasting, baking and general cooking. The baking Tray should be used for roasting or baking foods that may drip oil or water, or when food is too small for the grill rack.
2. Place the food to be cooked evenly on the grill rack or baking tray. The food must not exceed **3.5kg** in weight.
3. Check Timer Knob was in OFF position, then insert the power plug into the mains socket.
4. Turn the Function Knob to the desired setting.
5. Turn the Thermostat Knob to the desired temperature, shown in degrees Celsius.
6. **For grilling & rotisserie, turn the temperature to the highest setting and leave the oven door half open. Placing the Baking Tray under the Grill Rack will help keep the oven clean.**
7. Turn the Timer Knob to “Stay-On” or to the desired cooking time.
8. When cooking time ends, a bell sound will be heard, then you should:
 - Checked food temperature before removing to ensure proper internal temperatures have been reached.
 - Remove hot food carefully to avoid any scald. Always remove food with oven mitts.
9. In case to cease the cooking process the middle of the cooking, turn the Timer Knob to “Off” position manually.
10. Remove the power plug from the socket after cooking.

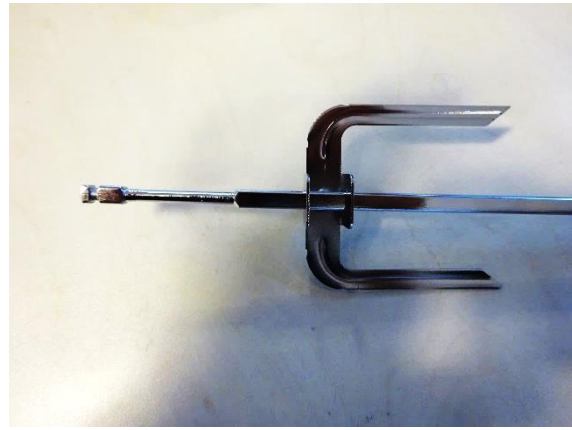
HOW TO USE THE ROTISSERIE FUNCTION

IMPORTANT! Make sure the crumb tray is properly installed before use.

1. Put one skewer through the pointed end of the spit, make sure the points of skewer face towards the spit's pointed end.
2. Insert the spit directly through the center of the food which you want to roast. Put the other skewer through the pointed end of the spit, make sure the points of skewer face the spit's square end.
3. Put the two skewers into the food, then secure both skewers with the thumbscrews. Make sure the food is centered on the spit.
4. Insert the Baking Tray at the lower rail
5. Insert the pointed end of the spit into the drive socket, make sure the square end of the spit rests on the spit support.

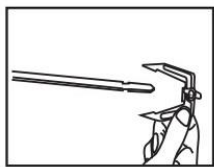


Pointed end

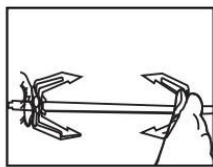


Square end

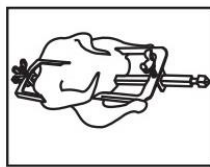
6. Plug in the oven to a mains power outlet.
7. Set the thermostat to 230°C. Turn the Timer Knob to the desired cooking time.
Normally it takes approximately 30 minutes to roast a 2.5kg chicken.
8. Set the Function Knob to Rotisserie or Rotisserie & Convection function, the rotisserie will start rotating.
9. When roasting is completed, turn back the Timer Knob to OFF position.
10. After the oven has cooled down, place the hooks of the rotisserie handle under the grooves on both sides of the spit. Lift the left side of the spit first, move towards left side a little bit, so that the right side of the spit goes out of the drive socket. Then carefully move out the roasted food of the oven.
11. Take the food off the spit.



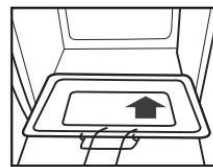
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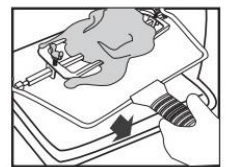
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COOKING TIPS

 & 	<p>This function is ideal for baking pork slice, chicken legs, chicken wings, potato flakes , poultry meat , chops, fish</p>
 & 	<p>This function is ideal for cooking bread, pizza, and fowl in general.</p>
	<p>This function is ideal for cooking cake in general.</p>
 or 	<p>This function is ideal for cooking whole chickens, fowl in general.</p>
 & 	<p>This function is ideal for cooking whole chickens, fowl in general.</p>
 & 	

CLEANING AND MAINTENANCE

1. Before cleaning, unplug the oven and allow it to cool completely.
2. Wash all the accessories with mild, soapy water including the rack and the baking tray.
3. Do not use abrasive cleansers, scrubbing brushes, chemical cleaner or scouring pads. They will cause damage to the coating of the baking tray.
4. Use a wet cloth to wipe the inner surface of the oven.
5. To clean the door, use a wet cloth with detergent or soap.
6. Never immerse the appliance in water or any other liquid.

IMPORTANT!

Surfaces in contact with food should be cleaned regularly to avoid cross contamination from different types of food. The use of hot clean water with a mild detergent is advisable when dealing with surfaces that come into contact with food.

Correct food hygiene practices should always be followed at all times to avoid possibility of food poisoning / cross contamination.

TECHNICAL DATA

Voltage :220-240V~ 50-60Hz

Power :2000W

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.