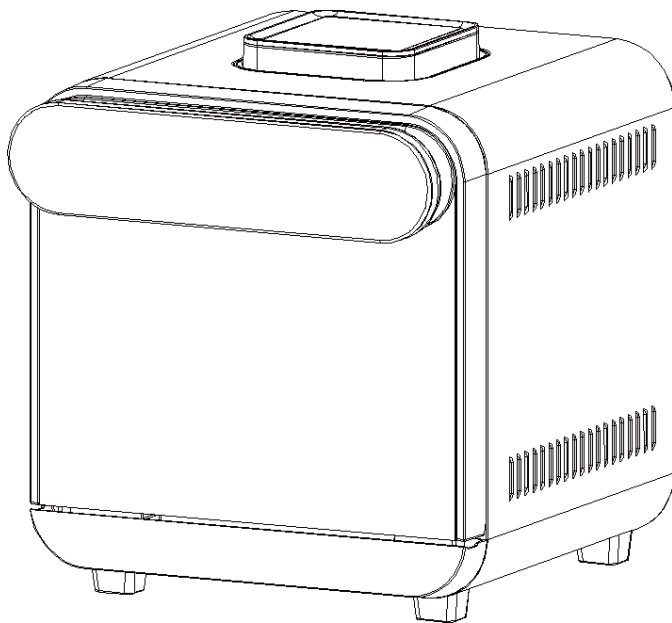


anko

Oven (Air Fryer)



User Manual

Model: SAT15003

* Before using or installing this product, please read this manual carefully and all safety precautions

Index Table

Important safeguard	3-4
Precautions before installation and use	5
Product Overview	6-7
Control Panel	8
Auto Cook Menu	9
Operation	10-12
Other features	13
Cleaning and Maintenance	14
Troubleshooting	15-16
Error code table	17
Product specification	17
Warranty	18

Important Safeguards

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

READ ALL INSTRUCTIONS

1. This product is intended for household use only. Do not use outdoors or for commercial purposes other than those recommended in the instructions.
2. To protect against electric shock do not immerse the appliance, power cord, plugs in water or other liquids.
3. Close supervision is necessary when the appliance is used by or near children.
4. 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 instructions concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the product.
6. The appliances are not intended to be operated by means of an external timer or separate remote-control system
7. Do not use an extension cord with this appliance.
8. Always operate the appliance on an even flat surface. Make sure that there is enough ventilation, so that the hot steam can evaporate.
9. 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.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not let cord hang over edge of table or counter-top, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Do not use this appliance within reach of a bath or a sink or any vessel containing water or liquids.
14. Do not use appliance for other than intended use.
15. Do not disconnect from the mains by pulling on the mains cord, grasp the plug itself when removing from mains power outlet socket.

CAUTION: For electrical safety, 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 to avoid a hazard.

16. Do not store any items inside the oven.
17. Keep the oven door closed all the time.
18. Do not knock on or hang heavy objects on the oven door.
19. The weight of the food which is put on the Food tray/Grill rack should not exceed 3.5kg. (The food shall not concentrate on one side, better spread out the food evenly on the Food Tray/Grill Rack.)
20. 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.
21. Remove hot food carefully to avoid scalding. Always remove food with oven mitts.
22. After cooking, the heating component of the steam oven and its touchable surfaces will be hot. To avoid scalding do not touch.

Important Safeguards

23. After each use, the water tank must be emptied and dried to ensure hygiene.
24. Do not open, inspect, modify, repair the steam oven or replace any parts that do not comply with the safety regulations.
25. Cleaning instructions for the cooking surface, please refer to section "Cleaning and Maintenance".
26. If the water tank, oven door or the door seal is broken, damaged or distorted, DO NOT USE!
27. 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,
 - farmhouses,
 - by clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
28. Misuse may cause injury.



Warning! Heating element surface is subject to residual heat after use.
Do not touch it!

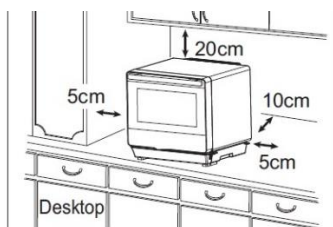


Caution: Hot surface!

Care must be taken as the temperature of accessible surfaces may be high when the appliance is operating and immediately after use.

Precautions before installation and use

1. The Steam Oven is for domestic household use only and not designed for commercial use.
2. **IMPORTANT! Risk of fire exist. The oven is intended for Counter-top use only. It is not intended for built-in use or placed inside the kitchen cabinet or other enclosed space.**
3. The Steam Oven must be placed at a position more than 85cm above the ground, to keep good ventilation. Allow at least 20cm space on the top of the oven, reserve at least 5cm at both sides of the wall, and the back of oven should be kept at least 10cm away from the wall.

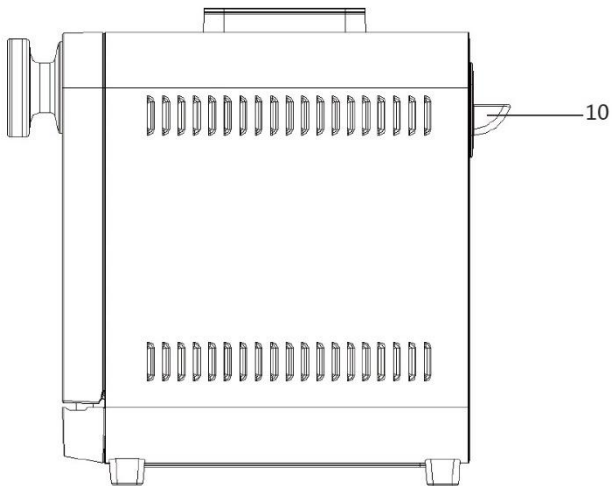
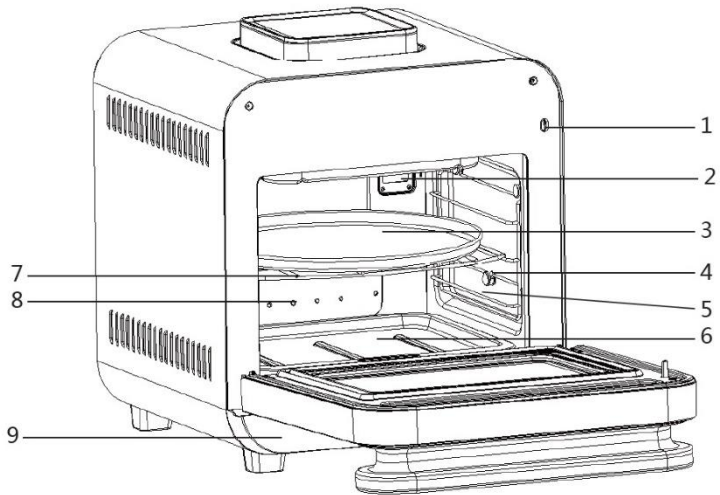


4. Do not block the air vent at the back of the oven, or the oven may overheat or even catch fire. Maintain the oven regularly, prevent foreign object and dust from blocking the air vent.
5. The oven must be placed on a flat, stable, heat resistant surface.
IMPORTANT! The oven should not be placed on untreated wooden surface or surfaces that can get damaged from heat, i.e. vinyl, stone bench tops etc. Place the oven on a heat resistant surface or use a heat resistant mat under the oven.
6. When the door is open, do not drag the food tray along the oven door or place heavy load on it.
7. Do not operate the oven on the same power outlet with another appliance.
8. Please check whether the product is damaged before use. Ensure the oven door and cavity are not damaged or cracked. If they are damaged, do not use.
9. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door, since they can scratch the surface and may result in shattering of glass.
10. The products have tested before leaving the factor. This is normal to find moistures and water droplets inside the water tank.
11. When using for the first time, select CAKE function, set the temperature to 200°C and the timer to 15 minutes. This will burn off any residue from the manufacturing process.
NOTE: White smoke may appear or emit an odour during this process. This is normal for a new oven and should disappear after few minutes of use.
12. **Warning! Risk of scalding! When opening the door, hot steam can escape. Do not stand too close to the appliance. Open the appliance door carefully. Keep children away from the appliance.**
13. 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.
14. Remove all accessories and shipping materials packed inside the oven before use.



The oven surface may become very hot during and after use. The temperature on the housing surface, air vent oven door and cavity can become high. Do not touch these parts to avoid scalding.

Product overview







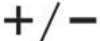










Product overview











Parts		Use
1	Door safety interlock	To ensure the door is closed before the starts cooking
2	Interior Lighting	Illuminate inner cavity.
3	Pizza Pan	For pizza or large round cakes.
4	Screws	Used to fix the detachable rail to cavity.
5	Mounting rails	Detachable from cavity wall. Use to hold the wire rack and food tray.
6	Food tray	Food container or can be used to catch dripping oil when grill and air fry.
7	Wire rack	For roast, grilled and air fry items or used for placing pizza pan and food tray.
8	Steam nozzle	Steam generated is ejected to cavity through these nozzles.
9	Integrated water tank	Integrated drip tray and water tank in one unit: (9a) - Drip tray to collect excess water during cooking (9b) – 500ml water tank for steam cooking
10	Exhaust vent	Water vapors released through the vent

Control Panel



Symbol	Meaning	Symbol	Meaning
	Temperature setting		French fry
	Cooking time setting		Chicken wing
	Increase/ reduce setting values		Barbecue
	Interior lighting		Pizza
	Refill water		Cake
	Self-clean		Air fry
	Start/Pause; and Power ON/OFF		Steam convection
			Steam cooking

Auto Cook Menu




	Cooking mode	Default temp.	Default cooking time	Temp. adjust	Cooking time adjust
	Steam cook	100 °C	30 minutes	Not adjustable	1 to 35 minutes
	Steam Convec.	150 °C	30 minutes	100-200 °C	1 to 60 minutes
	Air Fry	200 °C	30 minutes	40-200 °C	1 to 60 minutes
	French Fries	200 °C	18 minutes	100-200 °C	1 to 60 minutes
	Chicken wing	200 °C	20 minutes	100-200 °C	1 to 60 minutes
	Barbecue	200 °C	20minutes	100-200 °C	1 to 60 minutes
	Pizza	180 °C	8 minutes	100-200 °C	1 to 60 minutes
	Cake	180 °C	12 minutes	100-200 °C	1 to 60 minutes

OPERATION


Before using for the first time

1. Remove all packaging and accessories, clean and dry all accessories, including integrated water tank.
2. Fully fill the water tank with water at room temperature, then close the lid.
3. Install the water tank by pushing it firmly towards the oven.
4. Select Self-cleaning function.
5. After cleaning, wait until the oven is cooled. Remove the water tank and empty the drip tray. Wipe dry the oven cavity.

Getting Started

1. Connect the plug of the appliance into an earthed power outlet socket. The power **ON** button  will light up. **The oven is in standby mode now.**
2. Press the hold Power ON button to **turn** on the oven. Function icons illuminate and the display shows .
3. Select the desired function. **The display will show the default time and temperature for the selected setting. Adjust temperature and cooking time if needed, using +/– button.**
4. **Insert the wire rack or food tray into the desired position. Ensure the food is centered in the oven for the most even cooking.**
5. Close the door.
6. Press  button to start cooking.
7. The cooking time will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.
8. At the end of the cooking cycle, the oven alert will sound, and the timer duration will be shown as zero on the display.

NOTE:

1. When selected “Steam cook” or “Steam+Convection” function, make sure you have filled the water tank before operation.
2. **The cooking cycle can be stopped at any time by pressing the  button.** This will bring the oven back to Standby mode.






OPERATION

Cook with Steam

There are two modes for cooking with steam:  Steam cooking and  Steam convection.

Steam cooking can keep foods soft and moist. It is suitable for vegetables, seafood and so on. It is also well for to reheat ready meal or tin foods.

Steam convection combines the feature of steam and convection cooking. By adding steam while cooking in Oven mode, allows to create fluffer cakes and juicier meats.

1. Fill the water tank with room temperature water before using. The max. water tank capacity is 500ml.
2. Install the water tank, push it firmly towards the oven.
3. Place food tray and wire rack with food in the **lower shelf** position **and** close the door. Then select the function desired.
4. Press $+/-$ button at  to adjust desired temperature.
(NOTE: there is no temperature adjustment available for STEAM COOK function)
5. Press $+/-$ button at  to adjust desired cooking time.
6. Press  **ON** button. The cooking temperature and time appears in the display alternatively and timer begins to count down.
7. You can change the time using $+/-$ button to do the adjustment.
8. If Refill Water icon  is displayed, remove the water tank and fill it with water. Position and push firmly into place. Press  **ON** to resume the program.
9. At the end of the program, oven alert will sound.
10. After the oven is cooled, remove and empty the integrated water tank. **Wipe** the oven cavity.

NOTE: Pay attention when heating soup, beverages, and other liquid foods. Heating beverages will result in delayed splashing and boiling, so care must be taken when taking them out.







Risk of Scalding! During and after steam heating, be careful of the heat and vapor discharged. Be extremely cautious when opening the oven door, as the oven may continue to emit hot steam.

Cook by Air Fry

The Air Fry mode provides an easy and healthier way of cooking by applying rapid air circulation from all directions additional to a top grill. **It** can cook food crispy and brown.




1. Insert the food tray into middle or lower rack position. Arrange food evenly on the tray, place food in a single layer and leave space between pieces.

OPERATION

2. When frying foods like chicken nuggets or bacon, place food directly on the wire rack which can help to drip oil and keep dry. Insert food tray underneath the rack for collecting dripped oil.
3. Close the door. Press air fry function button .
4. Press $+/-$ button at  to adjust desired temperature.
5. Press $+/-$ button at  to adjust desired cooking time.
6. Press  button to start cooking. The cooking temperature and time **will** appear in the display alternatively and timer begins to count down.
7. You can change time and temperature setting while cooking. Using $+/-$ button to do the adjustment.

Cook by Auto Menu

There are FIVE auto menus preset in this oven. They are basically cook by convection heating.

1. Insert the food tray into middle or lower rack position. Arrange food evenly on the tray, place food in a single layer and leave space between pieces. Close the door.
2. Select the desired cooking menu.
3. Press $+/-$ button at  to adjust desired temperature.
4. Press $+/-$ button at  to adjust desired cooking time.
5. Press  button to start cooking. The cooking temperature and time **will** appear in the display alternatively and timer begins to count down.
6. For evenly distributed colour of cooked food, re-arrange food position or tray orientation during cooking.
7. You can open the door anytime in between cooking process. After re-**arranging** the food, close the door to resume the program.
8. You can change time and temperature setting while cooking. Using $+/-$ button to do the adjustment.
9. At the end of the program, oven alert will sound.



Warning! The oven door, outer cabinet and oven cavity will become hot. Use thick oven gloves when adding or removing foods to prevent burns.

Other Features

Self-Cleaning



For removal of odour and descale the vapor vent, it is recommended to do self-clean regularly. A cleaning alarm is set in the oven, after 80hours of usage, the display will flash with 'CLER'. User shall carry out self-cleaning function to reset the time count.

The self-cleaning function will take approximately 60 minutes to complete the cycle.

Preparation

1. Detach the Mounting rail on both sides, wipe the oven walls with a soft cloth and warm water. (For how to detach the Mounting rail, please refer to Clean and Maintenance section)
2. Prepare detergent with approximately 20g of citric acid cleaner/ white vinegar dissolved completely in 400ml of water, then pour the mixture into the water tank.


Start Cleaning

1. Press and hold the Self-Clean button  to activate the cleaning procedure.
2. Display shows "CL:01", indicating the first stage of cleaning procedure. At this stage, the pump, pipes and cavity will be rinsed by the citric solution. This process lasts for around 48min.
3. When stage 1 has ended, 3 beeps will sound and display shows "CL:02", indicating the second stage of cleaning.
4. Remove and empty the integrated water tank. Refill with clear water at room temperature then re-install the water tank. The refill process needs to complete in 5 minutes, or the cleaning program will end automatically.
5. Press  to start second stage cleaning procedure. All parts will be rinsed by clean water. This process will last for around 5min.
6. The cleaning program will enter the last stage automatically. The display will show "CL:03" and Air Fry function will start for drying the cavity.
7. When the cleaning process ends, there will be 3 beeps and the display shows "END". The oven will return to Standby mode.

NOTE: Steam oven cannot function until self-cleaning process is completed.

Interior lighting

Switches on the interior lighting during cooking, make it easier to check the food status.

Press  button to turn on the light. Press again to turn off the light, or leave it for 30s, the light will turn off automatically.

Cleaning & Maintenance

IMPORTANT! Clean the oven each time after use, this can avoid food residue and oily juice from getting stuck on cavity wall, which may cause odour and hygiene issues.

- Disconnect the power cord before cleaning.
- Always allow the appliance to cool down before cleaning.
- DO NOT use hard or abrasive cleaning agents, or agents with high acidic/ alkaline content.
- Do NOT use hard scouring pads. Clean the oven with a warm, moist cloth or and a nonabrasive sponge with mild detergent.
- Remove the mounting rail to clean the inner cavity. Steps to detach and refit the rail as shown below.
- Clean accessories, including mount rail, with warm soapy water.
- Make sure all components are clean and dried thoroughly before storing.
- Store the appliance in a clean and dry location.

Detaching and refitting the mounting rails

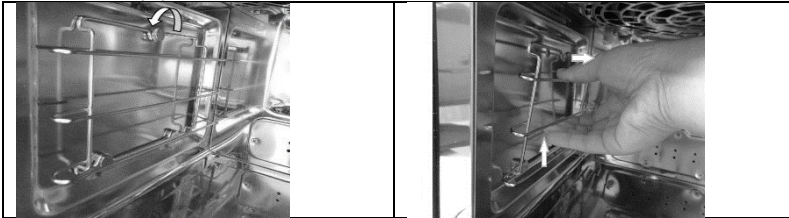
WARNING – Risk of burns!

The rails become very hot. Always allow the appliance to cool down before detaching.

You can find rails fit on left and right side of the cavity wall.

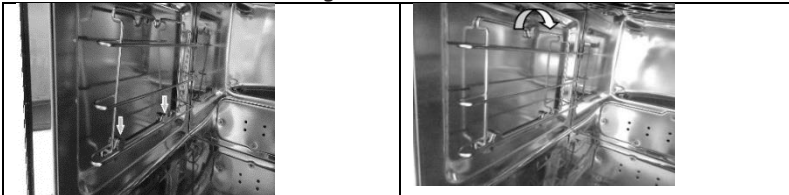
Detaching the rails

1. Unscrew the top fixing screw.
2. Pull out the top part then lift the rail.



Refitting the rails

1. Reverse the steps of detaching the rails. Align the hooks at bottom of the rail with the sockets on cavity wall.
2. Fixed the screw to lock the rail against the wall.



TROUBLESHOOTING

Trouble	Possible Cause	Solution
Oven cannot start	The oven is not plugged in securely.	Remove plug from outlet and re-insert.
	Problem with power outlet	Plug another appliance into the outlet to check if the outlet is working.
	Fuse or circuit breaker blow	Replace fuse or reset circuit breaker
Oven does not heat up	The door is not closed properly	Close the door again
	Oven is overheated	Open the door to cool the cavity. Ensure good ventilation around the oven. Restart the oven when its cool to room temperature. Contact customer service if same fault repeats .
	Component fault	Return the product to Kmart. Outside the warranty period, any repairs to the product must be carried out by a qualified electrical person only.
No steam generates	Not enough water to pump up	Fully fill the water tank
	Water tank is not fitted properly	Reinstall the water tank. Make sure the tank is push firmly into the oven.
	Water pipe is blocked by scale	Run self-clean procedure. Refer to p.13 for detail instruction.
	Component fault	Return the product to Kmart. Outside the warranty period, any repairs to the product must be carried out by a qualified electrical person only.

TROUBLESHOOTING

Steam or water leaks at door	The door is not properly shut	Close the door again and press firmly to the cavity
	Door seal not properly installed	The door seal may be distorted due to high temperature. Check the seal is flat without folding.
	Door frame deform for damaged	Contact the maintenance center for inspection and repair.
Water tank leaks	Drip tray is full	Remove and empty the drip tray
	Water tank is not fitted properly	Reinstall the water tank. Make sure the tank is push firmly into the oven without gap

The following situations are normal and are not signs that the oven is malfunctioning.

Situation	Answer
Water is found inside the oven	Steam has condensed inside the oven. Wipe dry with a soft cloth or a sponge after cooling.
Noise when cooking with high temperature	High temperatures may cause expansion of the oven components. This is normal.
Noise when using steam function	This is caused by water pump and steam ejection, which is normal.
When using the oven for the first time, it may smoke or smell.	It is recommended to run self-cleaning before first user. See p.13 step-by-step instructions.
Pizza does not cook evenly	Some large pizzas may brown unevenly in compact ovens. Pause the cooking half way through the cooking process and rotate the pizza 180degrees for more even darkness.

TROUBLESHOOTING

Error message on display

Error code	Meaning	Solution
E-1	Bake sensor open circuit	Turn off and unplug the unit. Open the door and wait for 8-10 minutes, then plug back in and restart. Return to KMART store if the E-1 message continues.
E-2	Bake sensor short circuit	Turn off and unplug the unit. Open the door and wait for 8-10 minutes, then plug back in and restart. Return to KMART store if the E-2 message continues.
E-3	Oven temperature is above maximum limit	Turn off and unplug the unit. Open the door and wait for 8-10 minutes, then plug back in and restart. Contact customer service if the E-3 message continues.
E-4	Signal communication problem	This is a non-resettable issue. Should this occur, unplug the unit and return o KMART store
E-5	Steam sensor open	This is a non-resettable issue. Should this occur, unplug the unit and return o KMART store
E-6	Steam sensor short circuit	This is a non-resettable issue. Should this occur, unplug the unit and return o KMART store
CLER	Self- clean alert	Carry out self-clean function 1 time. Please refer to p.13 for detail instruction.

Product Specification

Model no.	SAT15003
Rated voltage	220-240V
Rated frequency	50-60Hz
Rated power	Steam cooker: 985W Air fryer: 1635W
Water tank capacity	500 ml

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.

Appendix – Cooking guide

Dish	Cooking mode	Cook temp.	Cook time
Steam vegetable (200g)	Steam cook	100 °C	30 minutes
Steam bread	Steam cook	100 °C	15 minutes
Steam egg (1-4serv)	Steam cook	100 °C	12 minutes
Steam fish (200g)	Steam cook	100 °C	15 minutes
Steam pork (200g)	Steam cook	100 °C	20 minutes
Steam sweet potato (50-150g)	Steam cook	100 °C	30 minutes
Steam shrimp	Steam cook	100 °C	8 minutes
Home-made pizza	Steam convection	160 °C	10 minutes
Roast pork	Steam convection	200 °C	20 minutes
Bake chicken	Steam convection	200 °C	40 minutes

