



## **33L Electric Oven with Hotplates**

**KA33LELOVENA**

### **USER MANUAL**



## Attention

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact [Kogan.com](http://Kogan.com) support.

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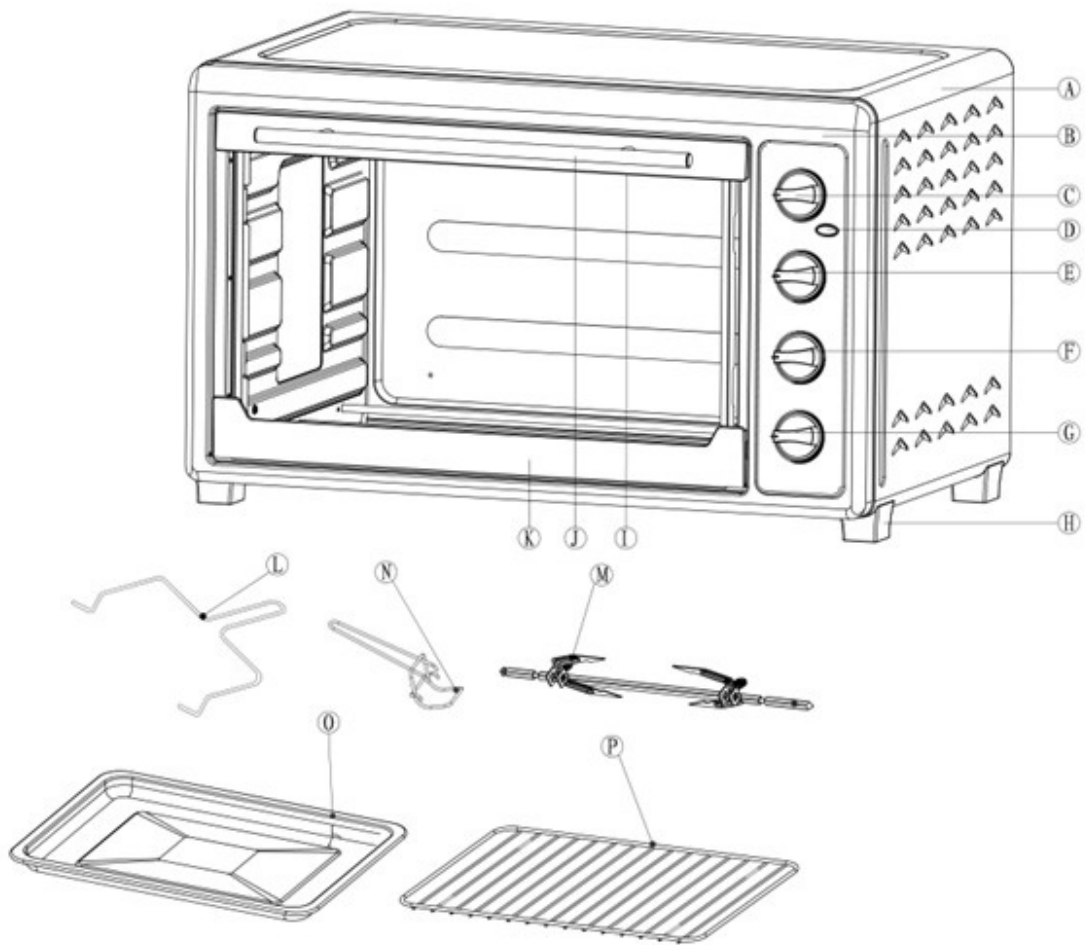
Please note: upon first use, you may notice minimal smoke and smell (lasting for up to 15 minutes). This is normal and harmless. It is due to the burning off of the protective coating applied to the heating elements during manufacture.

## Safety Instructions

When using the oven, basic safety precautions should be observed.

- Read all instructions.
- Do not touch hot surfaces. Always use handles or knobs.
- To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not operate the oven with a damaged cord or plug, or after the oven has malfunctioned or been damaged in any manner. Unplug the unit from the power socket and contact the Kogan.com customer support team.
- Do not use accessory attachments that were not supplied with the oven.
- Do not place oven on or near a hot gas or electric burner.
- Unplug the oven from the power outlet when not in use and before cleaning. Allow the unit to cool before cleaning or adding/removing attachments.
- To disconnect, turn the time control to OFF, then turn the electrical socket off and remove the plug. Always grasp and pull on the plug itself. Never pull on the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other liquids.
- Do not cover the crumb tray or any other part of the oven with foil. This may lead to the oven overheating.
- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- Do not clean the inside of the oven with metal scouring pads, as pieces can break off the pad and touch electrical components, creating a risk of electric shock.
- Oversized food or metal utensils must not be inserted into the oven as they may create a risk of fire or electric shock.
- A fire may occur if the oven is covered or touching flammable materials such as curtains, draperies etc. Do not store anything on top of the oven while it is in use.
- Extreme caution must be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials into the oven: cardboard, plastic or paper.
- Do not store anything other than the supplied accessories inside the oven when not in use.
- Always wear protective oven mitts or similar protection when inserting or removing items from the hot oven.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and will be more resistant to breakage. Be aware that tempered glass can still break, especially around the edges. Avoid scratching the door surface or nicking the edges.
- Do not use this oven outdoors.
- Do not use this oven for anything other than its intended purpose.
- This appliance can be used by children aged from 8 years and above, or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction regarding use of the appliance in a safe way, and understand the hazards involved.
- Children must not play with the oven.
- Keep the oven out of reach of children under 8 years of age.
- If the power cord is damaged, it must be replaced by a Kogan.com technician or similarly qualified electrician.
- The door and outer surface may get hot when the oven is operating.
- The oven is not intended to be operated by means of an external timer or separate remote-control system.
- Save a copy of these instructions and keep a copy handy for future reference.
- This product is for household use only. It is not suitable for commercial use.

## Product Layout



- A: Housing
- B: Front Panel
- C: Function Control Knob
- D: Indicator Light
- E: Temperature Control Knob
- F: Switch
- G: Timer Control Knob
- H: Oven Foot

- I: Upper Door Frame
- J: Handle
- K: Lower Door Frame
- L: Rotisserie Handle
- M: Rotisserie
- N: Tray Handle
- O: Bake Tray
- P: Wire Rack

Note: the illustration above does not show the hotplate units on top of the oven.

## Technical Specifications

Voltage: 220-240V 50Hz

Power: 1500-3200 Watts (Left hotplate: 1000W; Right Hotplate: 600W)

## Before Using Your Oven

Before using the electric oven, rotisserie and hot plate, be sure to:

- Read all instructions in the manual
- Make sure the oven is unplugged and the TIMER CONTROL KNOB is in the “OFF” position.
- Wash all accessories in hot, soapy water or in the dishwasher.
- Thoroughly dry all accessories, then re-assemble in the oven. Plug unit into the power outlet, then you are ready to use the oven.
- Once reassembled for the first time, we recommend that you run the oven at the highest temperature (250°C) on the toast function for 15 minutes to burn off the packing residue. This will remove all traces of odour that will otherwise occur on the first use.

Please familiarise yourself with the following oven functions and accessories prior to first use:

**TEMPERATURE CONTROL:** choose the desired temperature (100°C – 250°C)

**MAIN FUNCTION CONTROL:** there are five function controls depending upon your cooking requirements (Off, Upper Heat, Upper Heat & Rotisserie, Upper and Lower Heat, Lower Heat).

- Off: No heat elements active.
- Upper Heat: The top two heating elements are active.
- Upper Heat & Rotisserie: The top two heating elements and rotisserie are active.
- Upper and Lower Heat: The upper and lower heating elements are all active.
- Lower Heat: The bottom two heating elements are active.

**HOTPLATE CONTROL:** on “OFF” no hotplates are active. “LEFT” will activate the left hotplate, “RIGHT” will activate the right hotplate or they can both be used together.

**TIME CONTROL:** Can be turned clockwise to “TOAST”, or can be used as a timer. Once the timer runs out, a bell will sound to inform you that it has completed.

**Convection Fan:** The convection fan works automatically when the function knob is on a heating function setting. When the desired function and temperature is selected, set the timer to your desired position. The convection fan will then start operating.

**Indicator Lamp:** This will light up when a heating element is active.

**Interior Lamp:** This will light up when a heating element is active.

**Baking Tray:** For use when broiling or roasting meat, poultry, fish or other various foods.

**Tray Handle:** Allows you to pick up the wire rack or baking tray when hot.

**Wire Rack:** For toasting, baking and general cooking in casserole dishes and standard pans.

**Crumb Tray:** Always keep the crumb tray in place while cooking to collect crumbs and drips during cooking. Clean this tray regularly.

# Usage

## Convection Cooking

Convection cooking combines hot air movement by means of a fan with the regular features (broil, bake or toast). Convection cooking provides faster cooking in many cases than radiant type cooking. The fan gently sends air to every area of the food, quickly browning, crisping and sealing in moisture and flavour. It produces more even temperature all around the food by air movement, so that the food cooks/bakes/broils evenly versus the normal oven hot and cold spots. The convection feature allows cooking/baking at lower temperatures, which saves energy and keeps the kitchen cooler. Convection air is superheated and it circulates around the food so it cooks food significantly faster than conventional ovens.

The convection fan works automatically when the function knob is on the heating element position. When the desired temperature and function is selected, set the timer and the fan will start operating.

## Rotisserie

We recommend that you don't cook a roast larger than 2kg on the rotisserie skewer. Chicken should be bound in string to prevent the chicken legs or wings from unravelling during roasting, also ensuring the rotisserie assembly will rotate smoothly. For best results, we recommend that you preheat the oven for 15 minutes at 250°C.

- Set the temperature control to your desired heat.
- Insert the meat or poultry that you are going to cook onto the rotisserie skewer, making sure that the meat or poultry is securely tightened with the skewer clamps and thumbscrews. Make sure the meat or poultry is centered on the skewer.
- Insert the pointed end of the rotisserie skewer into the drive socket, located on the right hand side of the oven wall. Make sure that the square end of the rotisserie skewer rests on the rotisserie skewer support located on the left hand side of the oven wall.
- Slide the bake tray onto the lowest position to catch the food drippings.
- Turn the function control knob to "Upper Heat & Rotisserie"
- Turn the timer control to the desired cooking time.
- When cooking is complete, the oven bell will ring. At this time, turn the function control knob to "OFF".
- Remove the rotisserie skewer from the oven by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie skewer. Lift the left side of the skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove the roast from the oven.
- Take the meat or poultry off the rotisserie skewer and place it on a cutting board or platter.

## Broiling

For best results, we recommend that you preheat the oven for 15 minutes on 250°C.

- Place the wire rack in the oven at the uppermost position.
- Place the food to be cooked onto a roasting tray. If you wish to use the bake tray (broil/drip pan), then you do not need to insert the wire rack in the previous step as the bake tray will support itself on the oven support guides.
- Set the Temperature Control Knob to the desired temperature.
- Turn the Timer Control Knob to the desired cooking time.
- Turn the Function Control Knob to “Upper Heat”.
- To check or remove the food, use the tray handle provided to slide the roast in and out.
- When broiling is complete, turn the Function Control Knob to “OFF”.

## Toasting

Please note that the TOAST function uses all heating elements. The large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the bake rack in the center of the oven.

- Set the Temperature Control Knob to the desired temperature.
- Turn the Function Control Knob to “Upper and Lower Heat”.
- Place the food to be toasted onto the wire rack.
- Ensure the crumb tray is in place.
- Turn the Time Control Knob to the desired cooking time.
- The bell will ring to signify the end of the toast cycle.
- When toasting is complete, turn the Function Control Knob to “OFF”.

Note: the wire rack should be positioned in the middle of the oven with the indentations pointing downwards.

## Baking

Please note that the BAKE function only uses the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

- Set the Temperature Control Knob to the appropriate temperature.
- Place the wire rack on the lowest or middle rack support guide.
- Place the food onto the wire rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Brush the food with sauces or oil, as desired.
- Turn the Time Control Knob to the desired cooking time.
- Turn the Function Control Knob to “Lower Heat”.
- It is advisable to leave the door slightly ajar while baking.
- Turn the food over midway through the prescribed cooking time.
- When baking is complete, turn the Function Control Knob to “OFF”.



## **Positioning the Wire Racks**

Cookies – Use the bottom and middle support guides

Layer Cakes – Use the bottom support guide only (bake one at a time)

Pies – Use bottom and middle support guides

## **Using the Hotplates**

Place food on a pan to be cooked on the hotplate.

Turn the Main Function Knob to the right (600W) hotplate selector, or to the left (1000W) hotplate selector.

Turn the Timer Control Knob to your desired cooking time and the hotplate will heat up. When the cooking is complete, turn the Main Function Knob to “OFF”.

## **Cleaning and Maintenance**

Clean the appliance after each use.

1. Unplug the unit from the wall socket and allow it to cool down completely.
  2. Use warm water with a small amount of washing-up liquid to clean the baking tray, the grill and the removable items, then rinse them clean with plenty of water, then dry them thoroughly.
  3. Use a damp cloth to clean the interior and exterior of the oven and door, then dry them thoroughly.
  4. Place all items back into the oven and close the door.
- Never use corrosive chemicals or scouring cleaning agents to clean.
  - Never immerse the unit, the power cord or the plug in water.

At the end of the products lifetime, do not dispose of it with the regular household waste. Please contact your local council or municipal waste disposal facility for information regarding the correct disposal methods of electrical appliances.