

# KAMBROOK

THE SMARTER CHOICE



## Hot Top Mini Oven

KOT630

Instruction Booklet

# Important

## Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at [www.kambrook.com.au](http://www.kambrook.com.au) or [www.kambrook.co.nz](http://www.kambrook.co.nz)

# Contents

Kambrook Recommends Safety First	p4
Your Hot Top Mini Oven	p6
Using Your Mini Oven	p7
Mini Oven Cooking Guide	p12
Care, Cleaning and Storage	p13
Recipes	p14

## Kambrook Recommends Safety First

# IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

## Important Safeguards For Your Kambrook Mini Oven

- Carefully read all instructions before operating the Kambrook Hot Top Mini Oven for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Mini Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Mini Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Mini Oven on a sink drain board.
- Do not place this Mini Oven on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the Mini Oven at a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.
- Always operate the Mini Oven on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place cardboard, plastic, paper or other flammable materials into the Mini Oven.
- Do not cover the crumb tray or any other external part of the Mini Oven with metal foil. This will cause overheating of the oven.
- The stove operates at very high temperatures. Extreme caution should be exercised during operation. Do not touch hot surfaces.
- Extreme caution must be used when the appliance contains hot food and liquids. Do not move the appliance during cooking.
- Do not place metallic objects such as knives, forks, spoons and lids on the stove top hotplate surface as they can become very hot.
- Do not operate the hotplate without a cooking pot or pan positioned on the hotplate heating surface.
- Always ensure the crumb tray is thoroughly dried after cleaning and is reinserted into position before operating the Mini Oven.
- When using the Mini Oven, provide sufficient clearance (minimum 50mm) above and on all sides for air circulation.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always ensure the Mini Oven is properly assembled before use.
- Always place the wire oven rack into top, middle or bottom rack support guide inside the oven in an upward rack return position.
- The door or the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not touch hot surfaces, use insulated oven mitts.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the Mini Oven.

- Always use extreme caution when removing the tray or disposing of hot grease or other hot liquids.
- Allow the Mini Oven to cool before handling.
- Do not place hands inside the Mini Oven during operation.
- Do not leave the door open for extended periods of time.
- The glass of the Mini Oven door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time shatter into many small pieces without apparent cause.
- Do not insert over-sized foods into the Mini Oven as they create risk of fire or electric shock.
- It is recommended to use only the accessories supplied with the Mini Oven.
- Do not store any materials other than the supplied accessories in the Mini Oven when not in use.
- Do not clean the interior of the Mini Oven with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Do not attempt to operate the Mini Oven by any method other than those described in this book.
- Always ensure the Mini Oven is properly assembled before use. Follow the instructions provided in this book.
- Do not place anything on top of the Mini Oven when in use and when stored other than those described in this book.
- The Mini Oven should not be left unattended at any time when in use.
- Always ensure the Mini Oven has cooled, the temperature control dials for both oven and stove top hotplate are in the OFF '0' positions. The Mini Oven is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Keep the Mini Oven clean. Follow the cleaning instructions provided in the book on page 13.

## Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

## Your Hot Top Mini Oven


1. 19 litre oven capacity
2. 19 cm die-cast hotplate
3. Oven: 1500 watts  
Hotplate: 1000 watts
4. Oven temperature control dial
5. Hotplate temperature control dial
6. Element selection dial - top element only, bottom element only, both top and bottom elements or oven top hotplate.
7. Heating indicator light
8. Glass door
9. Cool touch handle
10. Baking tray
11. Removable wire oven rack - always place in an upward rack return position.
12. Removable crumb tray



## Using Your Mini Oven

Remove and safely discard any packaging material and promotional stickers before using the stove top oven for the first time.

To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.

1. Place the mini oven on a level, flat surface.
2. Set the element control dial to .
3. Plug the appliance into a 230V or 240V power outlet. Switch on at the power outlet.
4. Set the temperature control dial to MAX and time for 15 minutes using a separate timer.

This will eliminate any oil residue that may have been used for packing and shipping.

**NOTE:** The mini oven does not have an inbuilt timer, so a separate timer will be required in order to measure cooking duration. The appliance is not intended to be operated by means of an external timer or separate remote control system.


When turned on for the first time, the mini oven may give off vapours for up to 15 minutes. This is due to the protective substances on both the oven heating elements and hotplate heating element. It is safe, not detrimental to the performance of the mini oven and will dissipate with use.


5. Allow the oven to cool. Insert the accessories. The stove top oven is now ready to use.


## The Element Selection Dial

The element selection dial allows you to select 'top and bottom' elements 'bottom only' element, 'top only' element, as well as 'hotplate' element.

 = 'Top element only' for grilling.

 = 'Bottom element only' for reheating.

 = 'Top & bottom elements' together for roasting, toasting and baking.

 = Hotplate element for heating and boiling.

**NOTE:** To turn off the mini oven, always turn both oven and hotplate temperature control dials to the OFF '0' positions and switch off at the power outlet.

## Heating Indicator Light

The heating indicator light will illuminate as the oven is heating and will turn off when the oven has reached the selected temperature. It will also cycle on and off throughout the cooking process.

## Pre-heating

For best results allow the mini oven to pre-heat before using. Select the desired temperature and select the desired element setting. Place the food into the mini oven and set a separate timer to monitor the cooking time.

## Using Your Mini Oven continued


### Removable Wire Oven Rack

Always place the wire oven rack into the top, middle or bottom rack support guide in an upward rack return position. This offers three rack height positions.



### Using the Top Element for Grilling

Grilling is a fast way of cooking foods such as steak, lamb chops and sausages, as well as making toasties.

1. Ensure that the mini oven is on a dry, level, heat resistant surface. Make sure that the power outlet is switched off and that the mini oven is unplugged from the power outlet.
2. Open the glass oven door and position the wire rack into the top rack support guide inside the oven in an upward rack return position.
3. Select  on the element selection dial.
4. Select the desired temperature according to the recipe on the temperature control dial.
5. Plug the mini oven into a 230V or 240V power outlet and switch the power outlet on. The heating light will illuminate.


6. For grilling, place the food on the baking tray, and place inside the oven and onto the wire oven rack. Ensure that a separate timer is now activated if required in order to measure cooking duration.

**NOTE:** The mini oven does not have an inbuilt timer, so a separate timer will be required.

7. Leave the door slightly ajar, leaving a minimum 50mm gap at the top, rear and all sides of the oven. This will ensure adequate airflow during grilling.
8. Monitor the cooking to check if the food needs to be turned.
9. When grilling has finished, remove the baking tray with oven mitts, and place the baking tray on a heat resistance surface.

### Using the Bottom Element for Re-Heating

Re-heating allows pre-prepared meals to be enjoyed as they were intended to be.

1. Ensure that the mini oven is on a dry, level, heat resistant surface. Make sure that the power outlet is switched off and that the mini oven is unplugged from the power outlet.
2. Open the mini oven door and position the wire oven rack in the bottom or middle rack support guide in an upward rack return position, depending on the height of the pan used.
3. Select the  element on the element selection dial.



4. Select the desired temperature setting on the temperature control dial. The recommended range for re-heating is 60°C to 90°C.
5. Plug the mini oven into a 230V or 240V power outlet and switch the power outlet on. The heating light will illuminate.
6. For re-heating, place the food onto the baking tray, and place inside the oven. Ensure that a separate timer is now activated if required in order to measure cooking duration.


**NOTE:** The mini oven does not have an inbuilt timer, so a separate timer will be required.

7. Monitor the cooking to check if the food needs to be turned or stirred, depending on the food being re-heated.
8. When re-heating has finished, remove the baking tray with oven mitts, and place the baking tray on a heat resistance surface.



**WARNING:** Hot surfaces during and after use.

## Using the Top and Bottom Element for Roasting, Toasting and Baking

1. Ensure that the mini oven is on a dry, level heat resistant surface. Make sure that the power outlet is switched off and that the mini oven is unplugged from the power outlet.
2. Open the oven door and position the wire rack on the middle rack support guide in an upward rack return position.
3. Place the food onto the baking tray.
4. Select the  position on the element selection dial.
5. Select the required temperature on the temperature control dial.
6. Plug the mini oven into a 230V or 240V power outlet and switch the power outlet on. The heating light will illuminate.
7. Preheat the oven for 15 minutes.
8. Place the baking tray inside the oven. Ensure that a separate timer is now activated if required in order to measure cooking duration.

**NOTE:** The mini oven does not have an inbuilt timer, so a separate timer will be required.

9. Monitor the mini oven to check if the food needs to be turned.
10. When cooking has finished, remove the baking tray with oven mitts, and place the baking tray on a heat resistance surface.


## Using Your Mini-oven continued

**NOTE:** Times will vary depending on the density of food and individual preference.

### Using the Hotplate

The hotplate is great for heating and boiling and compliments the functions of the oven.

Before use, wipe the stove with a soft damp cloth and dry thoroughly.

1. Ensure that the mini oven is on a dry, level, heat resistant surface. Completely unwind the power cord and insert into a 230V or 240V power outlet. Make sure that the power outlet is switched off.
2. Set the element selection dial to the  position (see Fig. 2).



3. Turn the hotplate temperature control dial from the OFF '0' position to the desired temperature setting (from 1- MAX). The temperature settings are adjustable and can be changed at any time during the cooking process.
4. Plug the mini oven into a 230V or 240V power outlet and switch the power outlet on. The heating light will illuminate.

**NOTE:** When turned on for the first time, the mini oven may give off vapours for up to 15 minutes. This is due to the protective substances on both the oven heating elements and hotplate heating element. It is safe, not detrimental to the performance of the mini oven and will dissipate with use.

5. Place a saucepan or cooking pot, in which the food will be cooked, on the hotplate.

**NOTE:** To achieve optimum performance, ensure the diameter of the cooking pot or pan is no larger than the diameter of the hotplate.

6. The heating light will illuminate as the hotplate is heating and will turn off when it has reached the selected temperature. It will cycle on and off throughout the cooking process.
7. When cooking is finished, turn the hotplate temperature control dial to the OFF '0' position. Turn the power off at the power outlet and unplug the power cord. Remove the saucepan or pot from the hotplate and place on a level, heat resistance surface.



**CAUTION:** DO NOT touch the hotplate during or after operation. Wait for the appliance to cool before moving or storing.



**WARNING:** Always keep in mind that the hotplate will continue to radiate residual heat after being switched off.

Other functions can be used after cooking on the hotplate. Use the element selection dial to switch to another function.

**NOTE:** Only one function can be selected at any one time. The oven and the hotplate cannot be operated simultaneously.



**WARNING:** No more than 5 litres of water can be boiled at any time. For more efficient performance it is recommended to use a lid when boiling water.



**WARNING:** Do not operate the appliance without a cooking pot or pan positioned on the hotplate heating surface.



**WARNING:** Fully unwind the power cord before use. Do not allow the power cord to come in contact with the hotplate. Do not move the appliance until it has completely cooled down.

## Mini Oven Cooking Guide

Temperature setting °C	Oven Temperature Description	Function/Food using 'top and bottom' elements
60°C-90°C	Warm	Warming plates/dishes
120°C-170°C	Slow - Moderate	Rich fruit cakes, shortbreads, cakes, biscuits and slices
180°C-200°C	Moderate - Hot	Casseroles, roast meats and vegetables
200°C-MAX	Hot - Very Hot	Bread, muffins, pastry, scones and pizza

Thermostat setting °C	Food Type	Approximate cooking times using 'top' element only
MAX GRILL	Thin sausages	10 minutes
MAX GRILL	Thick sausages	12-14 minutes
MAX GRILL	Lamb chops	10 minutes
MAX GRILL	Steaks each side	6-8 minutes for medium rare, 10-12 minutes for well done both depending on thickness of meat
MAX GRILL	Kebabs	10-12 minutes

## Mini Oven Roasting Guide

- Place no more than 1.5Kg of meat into oven at any one time

MEAT	TIME PER 500G cooked at 180°C
Beef - rare	20-25 minutes
Beef - medium	28-35 minutes
Beef - well done	35-40 minutes
Lamb - medium	35-40 minutes
Lamb - well done	40-45 minutes
Veal - well done	28-35 minutes
Pork - well done	40-45 minutes
Chicken	30-40 minutes

## Care, Cleaning and Storage

It is recommended that you clean the mini oven after each use to prevent a build up of grease and to avoid unpleasant odours.

Always turn the power off at the power outlet, remove the plug from the power outlet and allow time for the mini oven to cool before cleaning.

The removable wire oven rack, crumb tray and baking tray can be washed in warm soapy water.

To clean the outside and the interior of the mini oven, wipe with a mild detergent and a damp cloth.

### Storage

Store the mini oven in a convenient position on the bench or in the cupboard. Do not store anything on top of the mini oven.

**NOTE:** Do not use abrasive cleaners, commercial oven cleaners or sharp utensils to clean the mini oven.

**NOTE:** Do not place any part of the mini oven in the dishwasher.



**WARNING:** Do not immerse the appliance or power cord and plug in water or any other liquid.

# Recipes for Mini Oven

## Scones

### Makes 10

375ml lemonade  
300ml pure cream  
4 cups self-raising flour, sifted

1. Preheat the mini oven to 180°C.
2. In a bowl, fold together the lemonade, cream and flour until just combined.
3. Dust a clean bench top with flour and roll the dough out. Cut rounds using a round 8cm cookie cutter or a small glass.
4. Place onto an oven tray covered with baking paper, 3cm apart and bake in the oven for 13 minutes.
5. Serve with jam and cream or lemon and lime butter (see lemon and lime butter recipe on page 15).

## Eggplant and Feta Pizza

### Makes 1 pizza

200gm eggplant, sliced  
½ brown onion, sliced  
2 cloves garlic, peeled, minced  
¼ cup basil leaves, chopped  
1 tablespoon olive oil  
½ cup baba ganoush  
½ cup basil leaves  
3 cloves garlic, minced  
1 tablespoon lemon juice  
1 round pizza base  
100gm feta, crumbled  
50gm parmesan, grated  
100gm mozzarella, grated

1. Preheat the mini oven to 180°C.
2. In a bowl, combine the eggplant, onion, garlic, basil and olive oil.
3. Place mixture onto an oven tray and bake for 30 minutes.

4. In a separate bowl, mix together the baba ganoush, basil, garlic and lemon juice.
5. Evenly dispurse over the pizza base and then top with the eggplant mixture, feta, parmesan and mozzarella. Bake in the oven for 20 minutes.

## Sausage Rolls

### Makes 4 sausage rolls

500gm sausage mince  
1 small onion, peeled, diced  
1 clove garlic, peeled, minced  
5 slices of bread, crumbed  
2 tablespoons tomato paste  
1 tablespoon sweet chilli sauce  
2 eggs  
2 sheets puff pastry  
1 tablespoon milk  
1 tablespoon sesame seeds

1. Preheat the mini oven to 180°C.
2. In a food processor bowl, combine the mince, onion, garlic, bread, tomato paste, chilli and eggs and process until evenly combined.
3. Slice puff pastry sheets in half and place a thick line of mince mixture onto each piece, lengthways. Fold pastry over and seal by gently pushing the pastry together where it overlaps.
4. With a pastry brush, brush the tops with milk and top with sesame seeds.
5. Bake in the oven for 30 minutes and serve with tomato chutney.

# Recipes for Stove Top

## Toffee Cups

### Makes 12

- 1 cup caster sugar
- ½ cup water
- 1 tablespoon vinegar
- 2 tablespoons 100's & 1000's (optional)

1. Place sugar, water and vinegar into a 20cm saucepan and stir on dial setting 3 for 2 minutes until sugar has dissolved.
2. Turn the dial to setting MAX and boil for 8 minutes.
3. Switch the settings dial to the off position.
4. Pour the toffee into 12 mini patty pans and allow to stand until completely cooled.
5. Top with 100's & 1000's.

## Lemon and Lime Butter

### Makes 1 jar

- 45gm butter
- ½ cup caster sugar
- ¾ cup lime juice
- 4 egg yolks, whisked
- 1 tablespoon lemon zest

1. Place butter into a small saucepan and stir on dial setting 3 until butter is melted.
2. Add the sugar, juice, egg and zest and stir constantly for 15 minutes.
3. Switch the settings dial to the off position.
4. Pour into a sterilised jar and keep refrigerated for up to 1 month, or frozen for 3 months.
5. Serve with fresh scones.

## Homemade Baked Beans

### Makes 4 serves

- 1½ tablespoons olive oil
- 1 medium onion, sliced
- 1 clove garlic, minced
- 1½ tablespoons brown sugar
- 2 teaspoons balsamic vinegar
- 3 roma tomatoes, diced
- 2 cups canned kidney beans, rinsed
- 2 bay leaves
- 1 cup stock
- Parmesan cheese, to serve
- Parsley, chopped, to serve
- Crusty bread, to serve

1. Place the olive oil, onion and garlic into a 30cm frypan and saute for 3 minutes on dial setting 4, stirring occasionally.
2. Add the brown sugar and balsamic, cook for 2 minutes.
3. Turn the dial up to setting MAX and add the tomatoes, stirring frequently over 4 minutes.
4. Turn the dial down to setting 3 and add the beans, bay leaves and stock.
5. Put the lid on and simmer for 10 minutes, stirring regularly.
6. Serve with parmesan cheese, parsley and crusty bread.

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