

KAMBROOK

Multi Oven



Kambrook Safety

Welcome to Kambrook and your new Multi Oven. At Kambrook we believe that the safe performance of our products 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 based on the following important operating instructions:

READ ALL INSTRUCTIONS THOROUGHLY BEFORE ACTIVATING THE APPLIANCE AND RETAIN THEM FOR FUTURE REFERENCE.

Ensure that the power source to be used is the same as the voltage requirements of the product.

Always switch the appliance to off, then switch off and unplug from the power outlet when not in use and before cleaning.

The temperature of the door or the outer surface may be high when the appliance is operating.

Do not touch any surface, use handles or oven gloves.

Do not immerse this appliance or any part of the Multi Oven, including the power cord and plug in water or any other liquid, to protect against electric shock.

This appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

Do not leave the appliance unattended when in use.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

The use of accessory attachments not recommended by the manufacturer may cause hazard or injury.

Do not place on or near a hot gas burner, electric element, or a heated oven.

When operating the Multi Oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.

Extreme caution must be used when moving the appliance containing hot oil or other hot liquids.

Do not cover any part of the Multi Oven with metal foil. This may cause overheating of the Multi Oven.

Use extreme caution when removing tray for disposing of hot grease or other hot liquids.

Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of an electric shock.

Oversized foods or metal utensils must not be inserted in the Multi Oven as they may create a fire or risk of an electric shock.

A fire may occur if the Multi Oven is covered or touching flammable material, including curtains, draperies, walls and the like when in operation. Do not store any item on the Multi Oven during operation.

Extreme caution should be exercised when using containers constructed of other than metal or glass.

Do not place any of the following materials in the Multi Oven: cardboard, plastic, paper or anything similar.

Do not store any materials, other than manufactures recommended accessories in the Multi Oven when not in use.

This appliance is off when both the Timer dial is in the “OFF” position and the Dual element switch is in the “O” position.

Always wear protective, insulated Multi Oven mitts when inserting or removing items from the hot oven.

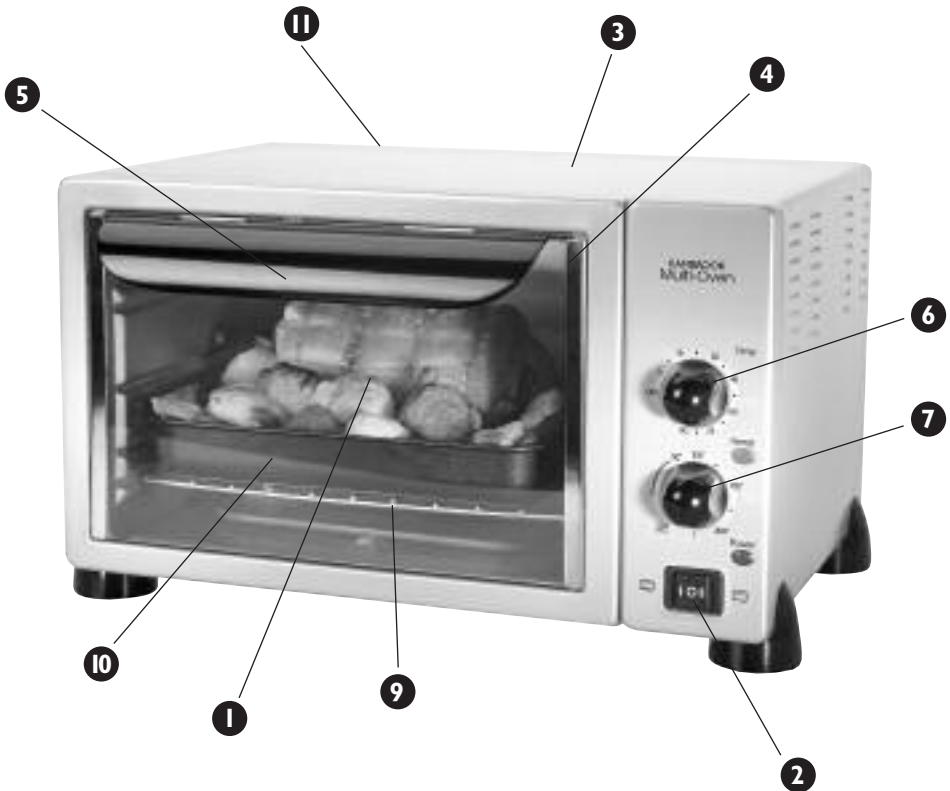
This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking the edges.

This appliance is suitable for domestic use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

Regularly inspect the power cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook Service Centre for examination, replacement or repair.

Please call 1 800 800 634 for service centre details.

FEATURES OF YOUR KAMBROOK MULTI OVEN



1. Large 15 litre cooking capacity
2. Element Control Switch with red 'power on' light. Select either top and bottom elements or top only element.
3. 1200 watts of power
4. Glass door allows you to view food while cooking.
5. Cool touch handle
6. Timer Dial - 90 minutes with auto off
7. Temperature Control Dial
8. Rack handle (not pictured)
9. Removable wire rack
10. Baking tray with optional grill insert
11. Cord wrap (at rear)
12. Element protection tray (not pictured)

Using your Kambrook Multi Oven

Before first use remove any promotional labels.

Place the Multi Oven on a level, flat surface.

Plug the appliance into a 230/240-volt power outlet. Turn the power on.


IMPORTANT: The oven will not heat until ALL of the following are activated:


- The 'Element Control Switch' is in position I or II.
- Timer is activated
- Temperature is selected

The element switch

The element switch is able to select 'top and bottom' element on or 'top only' element on. The bottom element is unable to be selected by itself.

Setting the mechanical timer

I =  'Top element only' for grilling.

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

Note: For even cooking (top and bottom) only one element at the top will illuminate, as well as the bottom element.

For setting cooking times less than 30 minutes - turn the timer dial past the 45 minute mark, then turn back to the desired time. ie/ for 10 minutes of cooking, turn the dial to 45 minutes then immediately turn back to 10 minutes.

Power (red) light

This light will turn 'on' when the Element Control Switch in position I or II.

Temp. (orange) light

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

Preheating

For best results allow the Multi Oven to pre-heat before using the oven. Select the desired temperature. Set the timer dial to 90 minutes, heat until the Temp. light switches off.

Using the Element Protection Tray

The element protection tray (the flat silver look tray) is designed to protect the element from falling food. When cooking in a baking tray or any oven proof container, remove the element protection tray to achieve correct cooking temperature. However when not using any cooking tray/container ie/ toasting cheese sandwiches on the wire rack, ensure the element protection tray is in place.

Roasting, Baking, and Reheating

Position the wire rack to the required shelf height.

Select the required temperature on the 'Temperature Control Dial'.

Select 'top and bottom' elements on the Element Control Switch. 

Preheat the oven.

Place the food inside the oven and select the desired time.

The Multi Oven will switch off when the timer switches off.

Multi oven Cooking Guide

Thermostat setting °C	Oven Temperature Description	Function/Food Using 'top and bottom' elements
Low 50°C	Warm	Warming plates/ dishes, meringues
150°C	Moderately warm	Pavlova and rich fruit cakes
180°C	Moderate	Shortbreads, cakes, casseroles, stews, cheesecakes, biscuits and slices
200-220°C	Hot	Roasts, Bread, flans, muffins, pastry, scones and pizza

Thermostat setting °C	Food type	Approximate cooking times. Using 'top only' element
250°C GRILL	Thin sausages	10 minutes
250°C GRILL	Thick sausages	12 minutes
250°C GRILL	Lamb chops	10 - 12 minutes
250°C GRILL	Steaks each side	6 minutes for medium rare, 8-10 minutes for well done both depending on thickness of meat
250°C GRILL	Kebabs	10 minutes

Multi oven Roasting Guide – Place no more than 1.5kg of meat at any one time.

Meat	Time per 500g - Cooked at 200°C
Beef - Rare	20 minutes
Beef - Medium	28 minutes
Beef - Well Done	35 minutes
Lamb - Medium	35 minutes
Lamb - Well Done	40 minutes
Veal - Well Done	28 minutes
Pork - Well Done	40 minutes
Chicken	30 minutes

Note: Times will vary depending on the thickness of food and individual preference.

Grilling

Position the wire rack in the top rung inside the oven.

For grilling use the baking tray with the grill tray insert.

Select 'top only' element on the Element Control Switch. 

Select '250°C GRILL' setting on the Temperature Control Dial. Place the food inside and select the desired time.

Leave the door slightly ajar, leaving a 35mm gap at the top. This will ensure adequate airflow during grilling.

Toasting

Position the wire rack on the middle rung.

Select 'top and bottom' on the Element Control Switch. 

Select the '250°C GRILL' on the temperature control dial.

Note: For best results allow the Multi Oven to pre-heat before using the oven for roasting, grilling or toasting.

Maintaining your Kambrook Multi Oven

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

Always turn the unit "OFF", then turn the power off at the power outlet and unplug from the power outlet before cleaning the Multi Oven and allow the appliance to cool first.

The removable rack, baking pan and grill tray insert can be washed in warm soapy water.

To clean the outside and the interior of the Multi Oven wash with a mild detergent and a damp cloth.

Note: Do not use abrasive cleaners, commercial oven cleaners or sharp utensils to clean the Multi Oven.

Do not immerse the Multi Oven unit or power cord in water or any other liquid.

RECIPES

Thai green chicken curry

Serves 4

- 2 tablespoons olive oil
- 1 brown onion, peeled and diced
- 1/3 cup green curry paste
- 1 kg chicken thigh fillets trimmed and diced
- 3 cups coconut cream
- 2 Kaffir lime leaves
- 2 tablespoons lime juice
- 1 tablespoon brown sugar
- 2 teaspoons fish sauce
- 1 250g pkt dried rice noodles

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 220°C with the element selector switch selecting the top element only, place the wire rack in the top rack position.

Place the onion, diced chicken and curry paste into a casserole dish and place into the Multi Oven; cook for 10 minutes.

Stir occasionally then remove.

Meanwhile, place the coconut cream into a medium saucepan, add the lime leaves, lime juice, brown sugar and fish sauce. Bring the mixture to the boil, and then simmer for 5 minutes.

Add the coconut cream mixture to the chicken.

Change the element selector switch to top and bottom elements and the temperature to 170°C.

Cover and place the chicken curry into the Multi Oven; cook for 40 minutes or until the chicken is tender.

Place the noodles into a heatproof bowl

and cover with boiling water; allow to stand for 5 minutes then drain.

Serving suggestion:

Serve the noodles with the curry and fresh coriander leaves.

Potato and onion bake

Serves 4

- 6 medium potatoes, peeled and thinly sliced
- 1 brown onion peeled and finely sliced
- 1 tablespoon of butter
- 1 teaspoon of crushed garlic
- 1 cup milk
- 1/2 cup cream
- 1 cup grated cheese
- 2/3 cup breadcrumbs

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Grease a 5-cup capacity baking dish with the butter and garlic.

Place the milk and cream in a small saucepan and bring to the boil.

Layer the potato and onion into the dish and sprinkle with salt and pepper.

Pour the milk and cream over the potatoes; place the cheese and breadcrumbs on the top.

Place the potato bake in the Multi Oven; cook for 40 minutes until the top is golden and the potatoes cooked.

Serving suggestion:

Serve as an accompaniment to roast meats.

Country style apricot chicken

Serves 6

- 1 pkt French onion soup mix
- 2 425 ml tin of apricot nectar
- ½ cup of mango chutney
- 8 chicken thigh fillets trimmed and diced

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the bottom rack position.

Add all the ingredients to a heatproof casserole dish and mix well.

Cover the dish with a heatproof lid or foil and place into the Multi Oven; cook for 40 minutes or until the chicken is cooked.

Serving suggestion:

Serve with steamed rice and Greek yoghurt.

Quiche Florentine

Serves 4

- 2 sheets frozen ready rolled shortcrust pastry
- 1 tablespoon light olive oil
- 1 brown onion finely diced
- 1 200g packet of frozen spinach defrosted
- ½ cup grated tasty cheese
- ½ cup ricotta cheese
- ¼ teaspoon ground nutmeg
- 3 eggs mixed, not beaten
- Salt and ground pepper

Lightly grease an 18-cm flan tin. Line the tin with the pastry, ensuring to push the pastry into the corners of the dish, refrigerate for 20 minutes.

Remove all trays from the Multi Oven

Preheat the Multi Oven to 220°C with the element selector switch selecting both elements; place the wire rack in the middle rack position.

Cover the pastry with baking paper and fill with 1-½ cups of dry rice to 'blind bake' the pastry. Place the flan tin into the Multi Oven and cook for 10 minutes, then remove the rice and paper. Cook for a further 5 minutes.

In a large bowl combine the remaining ingredients mixing well, add these ingredients to the pastry shell, careful not to over fill the flan tin.

Return the flan tin to the Multi Oven and bake the quiche for 35 minutes or until the filling is firm.

Serving suggestions

Serve hot or cold with a garden salad

Shepherds pie

Serves 6

- 1 tablespoon butter
- 2 brown onions diced
- ¼ cup of plain flour
- 2 teaspoons hot English mustard
- ⅓ cup tomato sauce
- ¼ cup Worcestershire sauce
- 2 cups of chicken stock
- 600g cooked roast lamb, finely diced or minced
- Salt and ground pepper

Potato topping

500g potatoes (Pontiac or Desiree)
cooked
2 tablespoons of butter
½ cup sour cream
1 cup grated cheese

Melt the butter in a large saucepan over a medium to high heat, add the onion and cook for 3-5 minutes add the flour and cook for a further 2 minutes.

Add the chicken stock and bring the mixture to the boil stirring constantly.

Add the mustard, tomato and Worcestershire sauce, reduce the heat to low and simmer for 5 minutes.

Add the lamb, and re-boil the mixture, reduce the heat and simmer for 30 minutes.

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the third rack position

Make the potato topping by mashing all ingredients in a bowl; this is best done when the potato is warm.

Place the lamb into a 2-litre casserole dish place the potato mixture on top of the lamb mixture.

Place the shepherds pie into the Multi Oven; cook for 40 minutes or until the potato is golden and the lamb mixture is hot.

Serving suggestions:

Serve with steamed vegetables or a salad

Roast minted rack of lamb

Serves 4
4 bone racks of lamb trimmed
1 cup mint jelly
¼ cup port
Salt and ground pepper

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 220°C with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Place the mint jelly and port in a small saucepan, place on a low heat, to melt and combine the liquids.

When the liquid has cooled pour over the lamb.

Place the racks of lamb onto the roasting tray with the grilling insert in place.

Place the roasting tray into the Multi Oven; cook for 30 minutes for pink meat or 45 minutes for well done.

Serving suggestions:

Serve with mashed potatoes and steamed vegetables.

Chicken satay

Serves 4
500g chicken thigh fillets
2 tablespoons honey
½ cup teriyaki sauce
½ cup sweet chilli sauce
2 tablespoons lemon juice

Satay sauce

¾ cup crunchy peanut butter
2 teaspoons Penang curry paste
1 cup coconut cream
2 tablespoons sweet chilli sauce

1 tablespoon soy sauce
2 tablespoons lime juice
1 cup chicken stock
15 bamboo skewers, soaked in cold water for 15 minutes.

Cut the chicken into strips 5-cm long and 2 cm wide, thread the chicken onto the skewers. Place the skewers into a ceramic dish in a single layer.

Combine the honey, lemon juice, teriyaki and sweet chilli sauce in a bowl and pour over the chicken skewers, cover with plastic wrap and refrigerate for 1 hour or over night if time permits.

Remove all trays from the Multi Oven.

Preheat the Multi Oven on the grill setting, with the door ajar and the element selector switch selecting the top element only, place the wire rack in the top rack position.

Combine the satay sauce ingredients in a medium saucepan and cook over a low heat, stirring constantly until the sauce comes to the boil, remove from the heat and keep warm.

Place the chicken satays onto the baking tray, then into the Multi Oven and cook for 7 minutes on each side or until cooked through.

Serving suggestions:

Serve with basmati rice and a tomato and pineapple salad.

Bourbon pork ribs

Serves 4

1 kg American style pork ribs cut into small pieces

4 cloves

1 cup white vinegar

Marinade

1 cup tomato sauce

2 tablespoons English mustard

2 cups plum sauce

1/4 cup soy sauce

1/2 cup honey 1/4 cup sweet chilli sauce

1 cup bourbon whisky

Place the ribs into a large sauce pan and cover with water, add the cloves and vinegar boil the water then simmer for 1 hour.

Remove all trays from the Multi Oven .

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Remove the ribs and place them in a single layer in a heatproof ceramic dish.

Mix all the ingredients for the marinade in a large bowl until well combined.

Pour the marinade over the ribs and ensure all the ribs are coated in the marinade.

Place the ribs into the Multi Oven; cook for 45 minutes turning the ribs every 15 minutes.

The ribs may take longer to cook depending on how thick they are

Serving suggestions:

Serve with steamed rice, a salad or grilled vegetables.

Roast beef

Serves 4

1-kg beef (scotch fillet or boned rib)

2 cloves of garlic

Freshly ground pepper

2 tablespoons red wine

2 tablespoons plain flour

2 cups of beef stock

2 tablespoons peanut oil

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 220°C with the element selector switch selecting both elements, place the wire rack in the bottom rack position.

Slice the garlic into matchsticks, make small incisions into the beef and place the garlic into them, grind some pepper onto the beef and rub with the oil, place onto the roasting tray.

Place the beef into the Multi Oven; cook 1 hour for medium or 1-1/2 hours for well done.

After the beef is cooked remove it from the Multi Oven and let it rest for 15 minutes, covered in foil.

Mix the red wine and flour together in a small saucepan, place on a low heat and add the beef stock and the juices from the resting meat. Cook stirring constantly until the gravy thickens, season the gravy to taste.

Slice the meat and serve with the gravy.

Serving suggestion:

Serve with baked vegetables.

Roast leg of lamb

Serves 4

1.5 kg leg of lamb 2 garlic cloves

3 sprigs of rosemary

2 tablespoons of olive oil

Salt and ground pepper

3/4 cup of water

Fresh mint sauce

1/4 cup of castor sugar

3/4 cup of fresh mint leaves chopped

1 cup of malt vinegar

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the bottom rack position.

Using a small knife cut small slits in the surface of the lamb and push the garlic and rosemary into them. Brush the lamb with the olive oil and season the leg with salt and pepper and place onto the roasting tray.

Place the lamb into the Multi Oven with the water in the bottom of the roasting tray. Cook for 1 1/2 hours to medium or 2 hours for well done, basting with the pan juices every 20 minutes.

While the roast is cooking combine all the ingredients for the mint sauce, place them in a screw top jar and shake to combine.

When the roast is cooked let it rest for 20 minutes, covered in foil.

Serving suggestion:

Serve with baked vegetables and boiled new potatoes.

NOTE: The timer will need to be reset after 90 minutes to cook the lamb to well done

Chocolate muffins

Makes 12 medium muffins

2 cups of self-raising flour

½ teaspoon baking powder

¼ cup cocoa powder

2 tablespoons caster sugar

1 cup milk chocolate bits

1 egg lightly beaten

¾ cup sour cream

½ cup milk

100g butter melted

Preheat the Multi Oven to 210°C with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Sift the flour, baking powder and cocoa into a bowl, stir in the castor sugar and choc bits.

Combine the egg, sour cream, milk, and butter, whisk until well combined.

Pour the liquid into the dry ingredients and mix until just combined.

Lightly grease muffin tray.

Spoon half the mixture into the muffin pans until two-thirds full. Place into the Multi Oven and bake for 15-20 minutes or until muffins are cooked. Turn muffins out onto a wire rack to cool slightly.

Serve warm.

Serving suggestions:

Top with chocolate icing or slice in half and place a small scoop of ice cream inside.

Ensure muffin tray will fit into oven.

Recipe can be done in two batches of 6.

Notes



Kambrook 12 Month Replacement Warranty

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as baking trays.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Mono Place, Ellerslie, Auckland
Phone 0800 253 007 Fax 0800 263 001

If claiming under this guarantee the product must be returned freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record until you are making a claim

KAMBROOK

Kambrook 4 Kingston Town Close Oakleigh, Victoria 3166, Australia
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