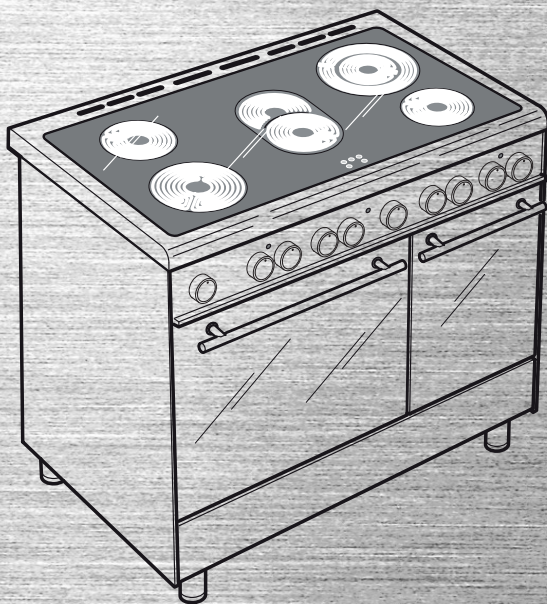


DOUBLE OVEN CERAMIC COOKER model CK 408-..

Instructions for use - Installation advice



KENWOOD

**Before operating this cooker,
please read these instructions carefully**

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Dear Customer,

Thank you for purchasing a Kenwood CK 408-.. double oven gas cooker.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Low voltage" Directive 2014/35/EU;
 - Safety requirements of the "EMC" Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).

- The door is hot, use the handle.
- To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter "CLEANING AND MAINTENANCE".
 - Switch on the empty oven on max to eliminate grease from the heating elements.

- Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- CAUTION: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- FIRE RISK! Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- SAFE FOOD HANDLING: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- WARNING: Take care NOT to lift the cooker by the door handle.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 25.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-1 (electric ovens).
- Standard EN 60350-2 (hobs: electric cooking zones and/or areas).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

HOB

ELECTRIC COOKING ZONES AND/OR AREAS

- Avoid keeping a zone/area on without something on it (without pot).
- Avoid pouring liquids on the zones/areas while they are hot.
- Use flat-bottomed (electric hotplate type) pots and pans only.
- Use cooking receptacles which cover as much of the surface of the cooking zone/area as possible.
- To save electricity, use lids whenever possible.
- When the pan comes to the boil, turn the heat down to the level desired. Remember that the cooking zone/area will continue to produce heat for about five minutes after it has been turned off.

1 - COOKING HOB

Fig. 1.1



VITROCERAMIC COOKING HOB

- | | |
|--|-------------|
| 1. "Hi-Light" single zone, Ø 180 mm | 1800 W |
| 2. "Hi-Light" single zone, Ø 145 mm | 1200 W |
| 3. "Hi-Light" double zone (oval), Ø 145 x 250 mm | 2000/1100 W |
| 4. "Hi-Light" double zone, Ø 210/120 mm | 2200/750 W |
| 5. "Hi-Light" single zone, Ø 145 mm | 1200 W |
| 6. Cooking zones residual heat indicators | |

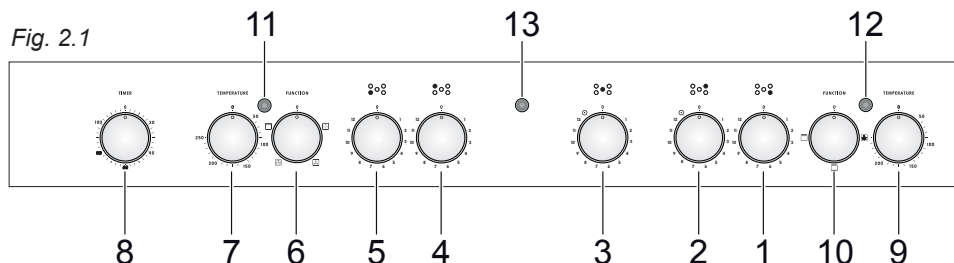
Attention:

Detach the appliance from the mains if the ceramic glass is cracked and contact the After-Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

2 - CONTROL PANEL

Fig. 2.1



CONTROL PANEL - Controls description

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Central cooking zone control knob
4. Rear left cooking zone control knob
5. Front left cooking zone control knob
6. Fan main oven switch knob
7. Fan main oven temperature knob
8. 120 minutes timer control knob
9. Conventional oven temperature knob
10. Conventional oven switch knob

Pilot lamps:

11. Main oven temperature indicator light
12. Conventional oven temperature indicator light
13. Ceramic hob ON indicator light

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

3 - USE OF COOKING HOB

The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans set on it.

The heat does not spread in a horizontal direction, so that the glass stays “cool” at only a few centimeters from the cooking plate.

The cooking zones are shown by painted disks on the ceramic surface.

Before switching on the cooktop make sure that it is clean.

Important note:

The heating elements incorporate a thermolimiter that switches the element ON/OFF during all settings to protect the ceramic glass from overheating.

The use of incorrect pans and/or wrong pan positioning will cause the temperature limiter to operate more frequently, resulting in a reduction of cooking performance.

The temperature limiter can be seen under the glass dissecting the element. This is not a fault with the appliance.

“HI-LIGHT” SINGLE ZONES (fig. 3.2)

- The heating element is formed of a coil of resistant material which reaches the working temperature quickly.
- These zones are controlled by a continuous energy regulator switch (fig. 3.1). The heat intensity can be regulated continuously from “0” to “12” (max).
- Check that the hob is clean and then switch on by turning the control knob.
- When the hob is working, the power on indicator light will be on.

NOTE:

The knob and symbols may vary.

Caution!

Do not cover the hob with aluminium foils.

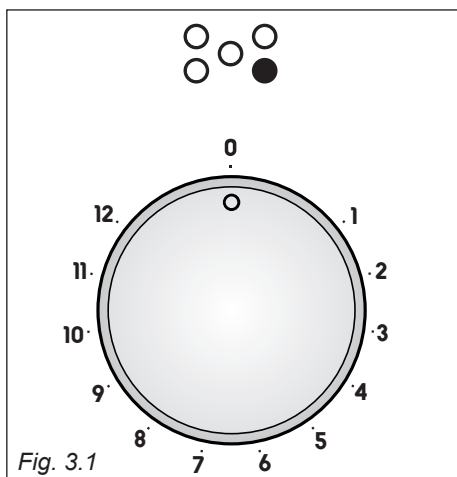


Fig. 3.1

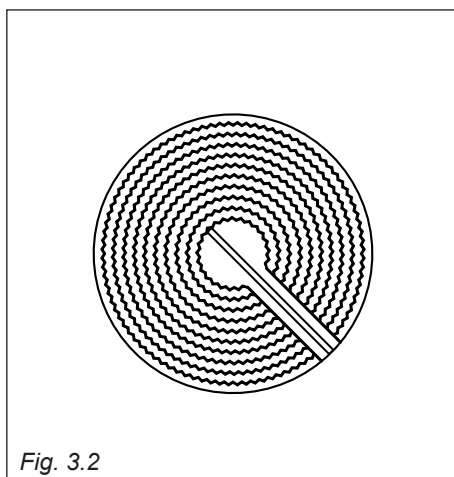


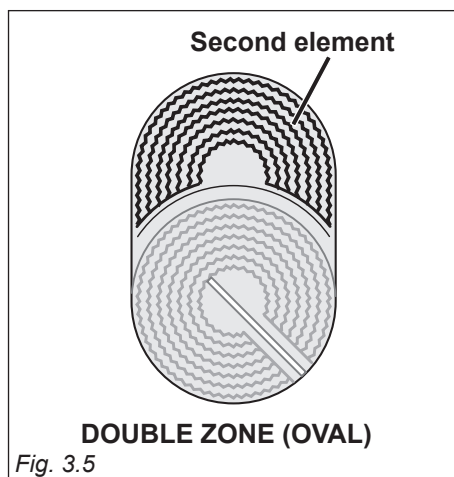
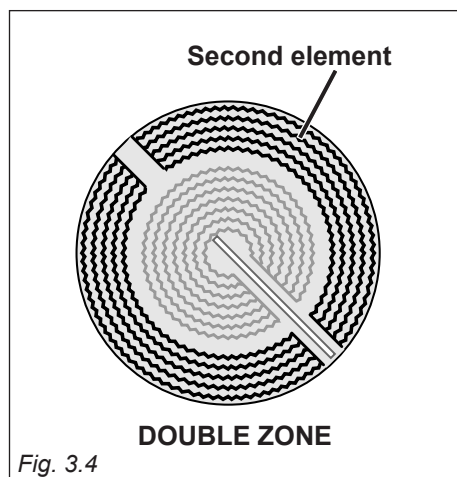
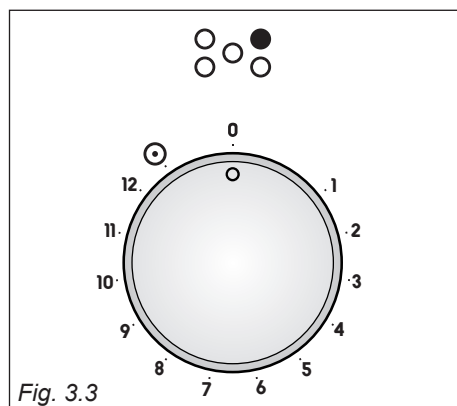
Fig. 3.2

“HI-LIGHT” DOUBLE ZONES (figs. 3.4, 3.5)

- The heating element is formed of 2 coils of resistant material which reaches the working temperature quickly.
- This zone is controlled by a continuous energy regulator switch (fig. 3.3). The heat intensity can be regulated continuously from “0” to “12” (max).
- Check that the hob is clean and then switch on by turning the control knob.
- When the hob is working, the power on indicator light will be on.
- To turn on both zones of the double element, turn the double element knob fully clockwise to the position  .
To reduce the heat of the full double element, turn its knob anticlockwise to setting “12” or lower. Adjust the heat during cooking as necessary.

Note: if you leave the knob at the  position, the full double element will remain at the highest heat setting.

- To return to using only the inner zone of the double element, first turn the knob to the “0” (off) position (you should feel a click) and then clockwise to a setting from “1” to “12”.



Cooking zone
controlled by a
12 position
energy regulator



1



2



3



4

5

6



7

8

9



10



11



12



Heating



Cooking



Roasting-frying

COOKING HINTS

Knob setting	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2 3 4	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
4 5 6	To heat bigger quantities; to whip creams and sauces (vegetables, fruits, soups).
6 7	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam cooking of roasts, stews, potatoes.
7 8	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
8 9 10	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
11 12	Fast frying, grilled steaks, etc.
	Switching on the second element (Double radiant plate only)

Fig. 3.6

After a short period of use, experience will teach you which setting is the right one for your needs.

RESIDUAL HEAT INDICATOR

The hob also features no. 5 (five) warning lights which are connected to the corresponding plates.

When the temperature of a cooking plate is above 60°C, the relevant warning light will also light up to warn of heat on the surface of the hob.

This light also stay on after the cooking plate has been switched off to show that the hob surface is still hot.

This residual heat will lasts for a long time after the cooking plate has been switched off.

During this time you should avoid touching the hob surface over the cooking area.

Please pay special attention to ensure that children are not allowed near the hob.

The light will switch off automatically as soon as the surface temperature of the cooking plate falls below 60°C.

Caution!

The cooking hob becomes very hot during operation.

Keep children well out of reach.

COOKING HINTS:

- To reduce the cooking time, you can turn the control knob to the max when you switch the plate on. After a short time you can set the control knob to the position required for cooking.
- You should only use pots and pans with flat bases (pans with the test mark for glass-ceramic hobs are available from specialist shops). The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
- Since the cooking surface will stays hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking. The residual heat of the hob will complete the cooking.
- To save electricity, use pan lids whenever possible.
- Never cook the food directly on the glass ceramic cooktop.

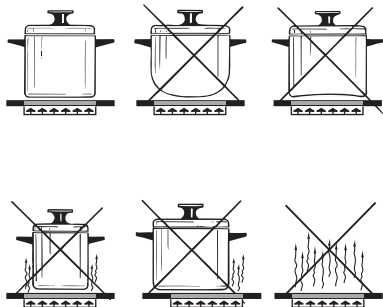


Fig. 3.7

DO NOT USE GLASSWARE ON CERAMIC HOB.
DO NOT USE PANS WITH ROUGH CIRCULAR
MACHINED BASE.

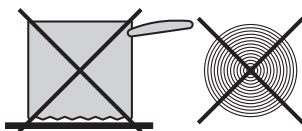


Fig. 3.8

ADVICE FOR SAFE USE OF THE COOKTOP

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms (be careful when using cast iron vessels). Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. If the surface is broken or damaged unplug the appliance and contact the after-sales service.
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Remember that the cooking zones remain hot for some time after they are switched off (about 30 mm.).
- Follow the cleaning instructions carefully.
- **If you note a crack in the cooktop, switch the appliance off immediately and call the After-Sales Service.**

**Do not scratch the cooktop with cutting or sharp objects.
Do not use the glass ceramic surface as a work surface.**

CLEANING

Before you begin cleaning make sure that the appliance is switched off.

Remove any encrustation using a scraper specific for glass ceramic surfaces.

Dust or food particles can be removed with a damp cloth.

If you use a detergent, please make sure that it is not abrasive or scouring.

Abrasive or scouring powders can damage the glass surface of the hob. All traces of the cleaner have to be removed with a damp cloth.

It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.

If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a scraper to avoid any permanent damage to the surface of the hob.

Avoid using any knife or sharp utensil since these can damage the ceramic.

Do not use steel wool or an abrasive sponge which could scratch the surface permanently.

ATTENTION: MOST IMPORTANT!

If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.

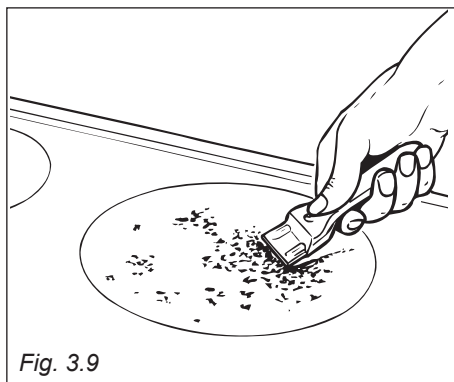


Fig. 3.9

4 - FAN MAIN OVEN

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

With your new Fan oven it is possible to cook a variety of food using the 2 different cooking functions.

The 2 positions, thermostatically controlled, are obtained by 2 heating elements.

- Grill element
- Circular element

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical resistances.

OPERATING PRINCIPLES

Heating and cooking in the FAN oven are obtained in the following ways:

a. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

b. by radiation

The heat is irradiated by the infra red grill element.

c. by ventilation

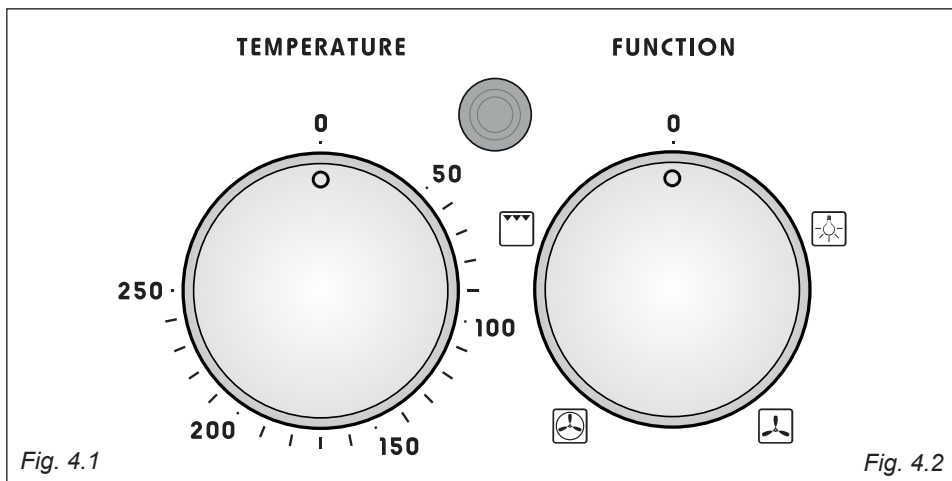
The food is defrosted by using the fan only function without heat.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.



TEMPERATURE KNOB (fig. 4.1)

To turn on the heating elements of the oven, set the switch knob on the desired program and select the required temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

FUNCTION SELECTOR KNOB (fig. 4.2)

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By setting the knob to this position **0**, only the oven light comes on. The light remains on whilst any of the cooking modes are selected.



DEFROSTING FROZEN FOODS

Only the oven fan is on.

To be used with the thermostat knob on "I" because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50° and 250 °C with the thermostat knob. It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the **oven door closed**, the function knob set to , and the temperature knob to position **225°C** for max 15 minutes, then to position **175°C**.

For correct use see chapter “USE OF THE GRILL”

Before using the grill, preheat for about five minutes.

Always grill with the oven door closed and do not use the grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation.

Keep children well out of reach.

Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, “au gratin”, toasting, etc.

COOKING ADVICE

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The FAN consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours together. This is possible since the fats and vapours are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

5 - CONVENTIONAL OVEN

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

The conventional oven has 3 heating elements which are:

- Top element
- Bottom element
- Grill element

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the position  to eliminate possible traces of grease on the heating elements.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in the following ways:

a. by natural convection

The heat is produced by the upper and lower heating elements.

b. by radiation

The heat is radiated by the infra red grill element.

FUNCTION SELECTOR KNOB (fig. 5.1)

Rotate the knob clockwise to set the oven for one of the following functions.

TEMPERATURE KNOB (Fig. 5.2)

This only sets the cooking temperature and does not switch the oven on.

Rotate clockwise until the required temperature is reached (from 50 to 250°C). The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

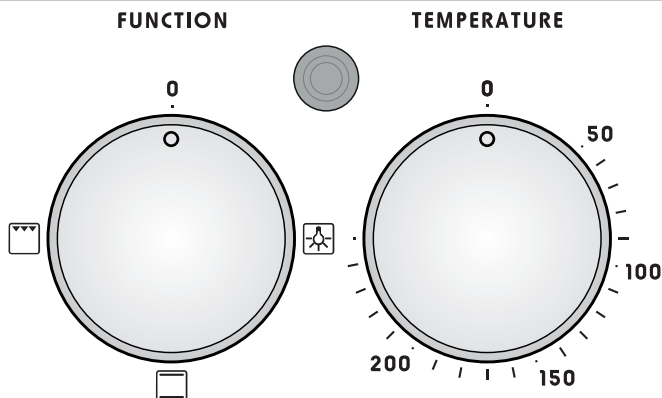


Fig. 5.1

Fig. 5.2



OVEN LIGHT

By setting the knob to this position, only the oven light comes on. It remains on in all the cooking modes.



ECO FUNCTION (ENERGY SAVING)

The upper and lower heating elements are switched on. The heat is diffused by natural convection.

This function reduces the appliance's energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf.

It is not necessary to preheat the oven and use with the oven door closed.

Cooking times may be longer than standard functions.

Do not use this function to preheat the oven.

Recommended for:

Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods.



GRILLING

The infrared grill element at the top of the oven comes on. The heat is dispersed by radiation.

Use with the **oven door closed**, the function knob set to , and the temperature knob to position **225°C** for max 15 minutes, then to position **175°C**.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended use:

Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.

Keep children away.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible. The drip pan should be placed under the rack to catch the cooking juices and fats.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

6 - OVEN TEMPERATURE GUIDE

Cooking process	Oven heat	Gas mark	Electric oven temperature	
			°C	°F
Keeping food hot, milk puddings	very cool	½	120	250
Egg custards	cool	1	140	275
Rich fruit cakes, braising	cool	2	150	300
Low temperature roasting, shortbread	moderate	3	160	325
Victoria sandwich, plain fruit cake, baked fish	moderate	4	180	350
Small cakes, choux pastry	fairly hot	5	190	375
Short pastry, Swiss rolls, soufflés	fairly hot	6	200	400
High temperature roasting, flaky pastry, scones	hot	7	220	425
Puff pastry, bread	very hot	8	230	450
Small puff pastries, browning cooked foods	very hot	9	240	475

These temperatures relate to the centre oven temperature.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

7 - 120 MINUTES TIMER

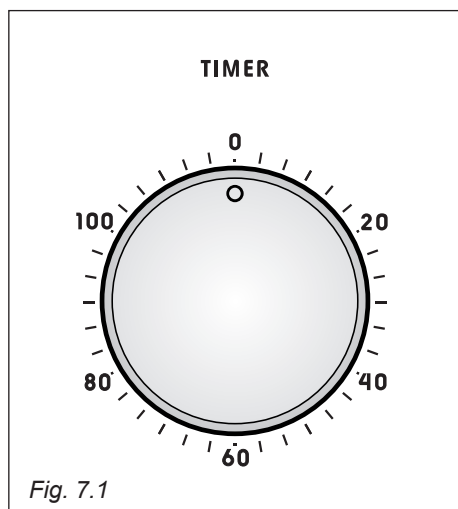
120 MINUTES TIMER (Fig. 7.1)

The timer can be set to a maximum of 120 minutes and a buzzer will sound at the end of the countdown.

The knob must be rotated clockwise as far as the 120 minutes position first and then set to the required time by rotating it anticlockwise.

IMPORTANT WARNING: This is only a mechanical timer.

Remember to turn off the oven manually at the end of countdown.



8 - CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

Attention!

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

VITROCERAMIC COOKING HOB

– See page 15.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The bottom of the oven, side runner frames, tray and rack can be removed and washed.

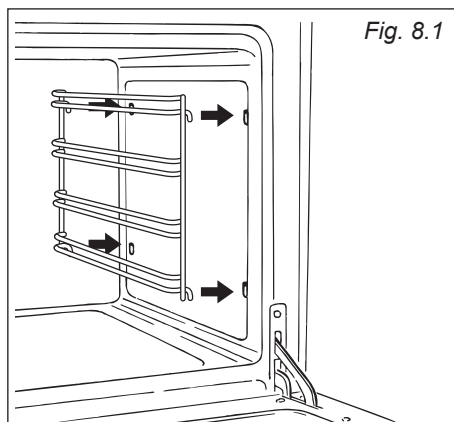
The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.



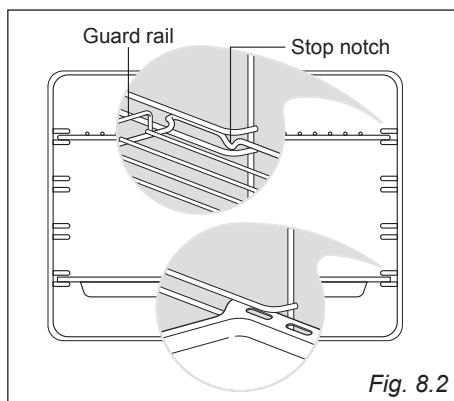
ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Fit the side runner frames into the holes on the side walls inside the oven (fig. 8.1).

- Slide into the guides, the shelf and the tray (fig. 8.2).

The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.

- To dismantle, operate in reverse order.



STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.3).

Do not store flammable material in the oven or in the storage compartment.

**Attention: The oven door becomes very hot during operation.
Keep children away.**

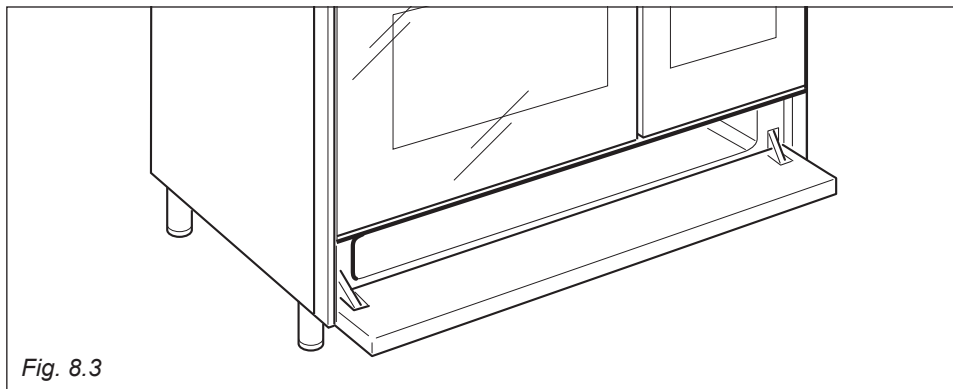


Fig. 8.3

OVEN DOORS

The internal glass panel can be easily removed for cleaning by unscrewing the retaining screws (fig. 8.4).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

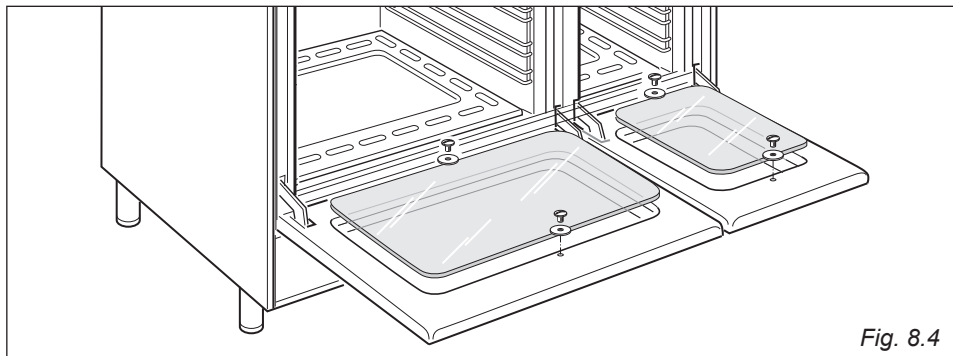


Fig. 8.4

REPLACING THE OVEN LAMP

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements cool down.
- Switch off the electrical supply.
- Remove the protective cover “A” (fig. 8.5).
- Replace the halogen lamp “C” with a new one suitable for high temperatures (300°C) having the following specifications: 230 V, 50 Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

Note: Oven lamp replacement is not covered by your guarantee.

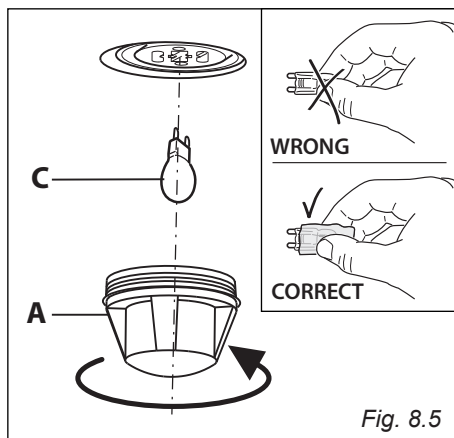
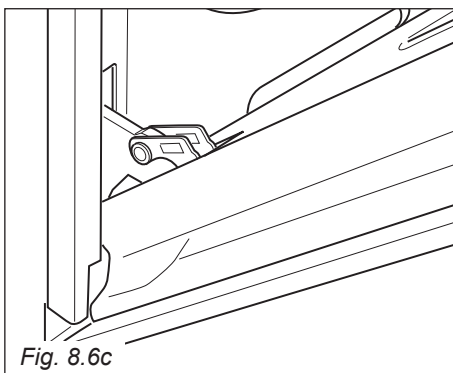
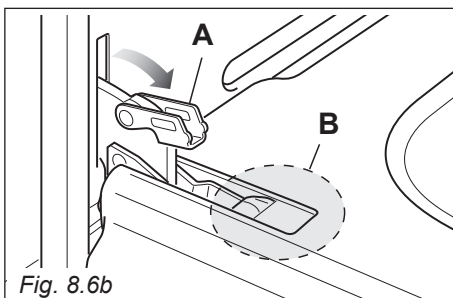
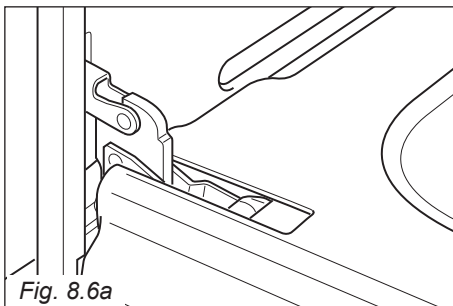


Fig. 8.5

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

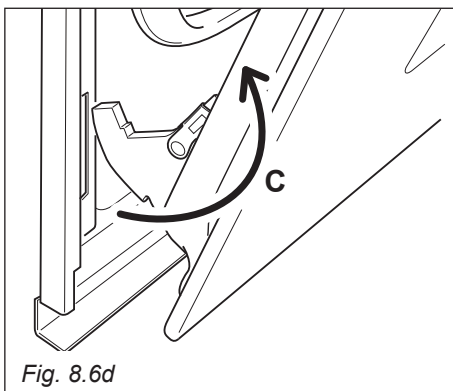
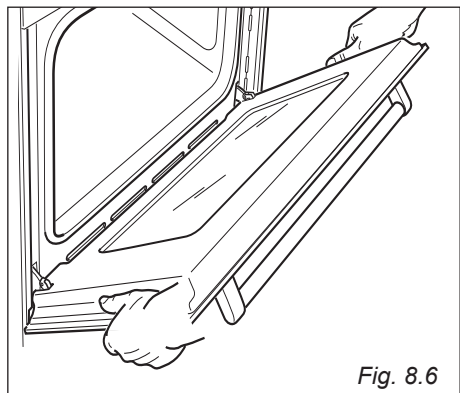
- Open the door to the full extent (fig. 8.6a).
- Open the lever "A" completely on the left and right hinges (fig. 8.6b).
- Hold the door as shown in fig. 8.6.
- Gently close the door (fig. 8.6c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 8.6b).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 8.6d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

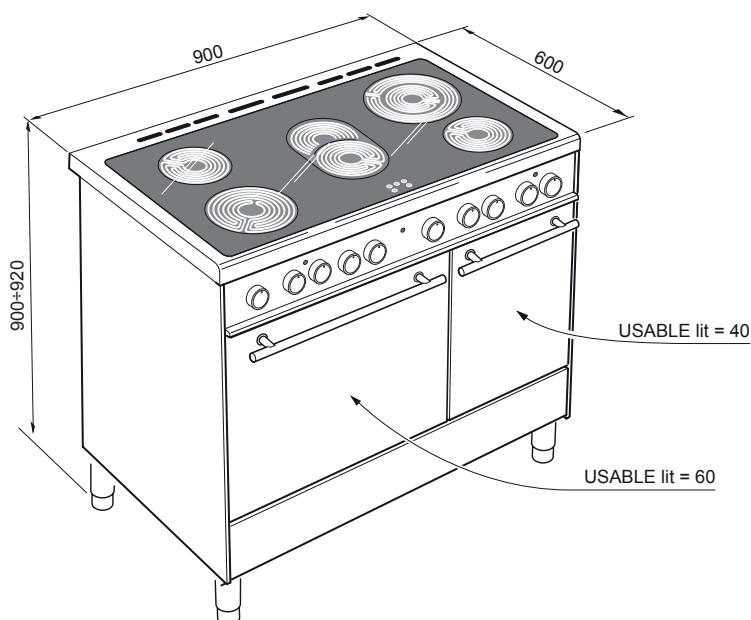
If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



Advice for the installer

IMPORTANT

- Cooker installation and maintenance must only be carried out by **QUALIFIED TECHNICIANS and in compliance with the local safety standards**. Failure to observe this rule will invalidate the warranty.
- The electrical mains outlet, if located behind the cooker, must not be higher than 18 cm above the floor level.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**



9 - INSTALLATION

LOCATION

The appliance must be kept no less than 50 mm away from any side wall which exceed the height of the hob surface (fig. 9.1).

The appliance must be housed in heat resistant units.

The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.

Do not install the appliance near inflammable materials (eg. curtains).

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent it falling out.

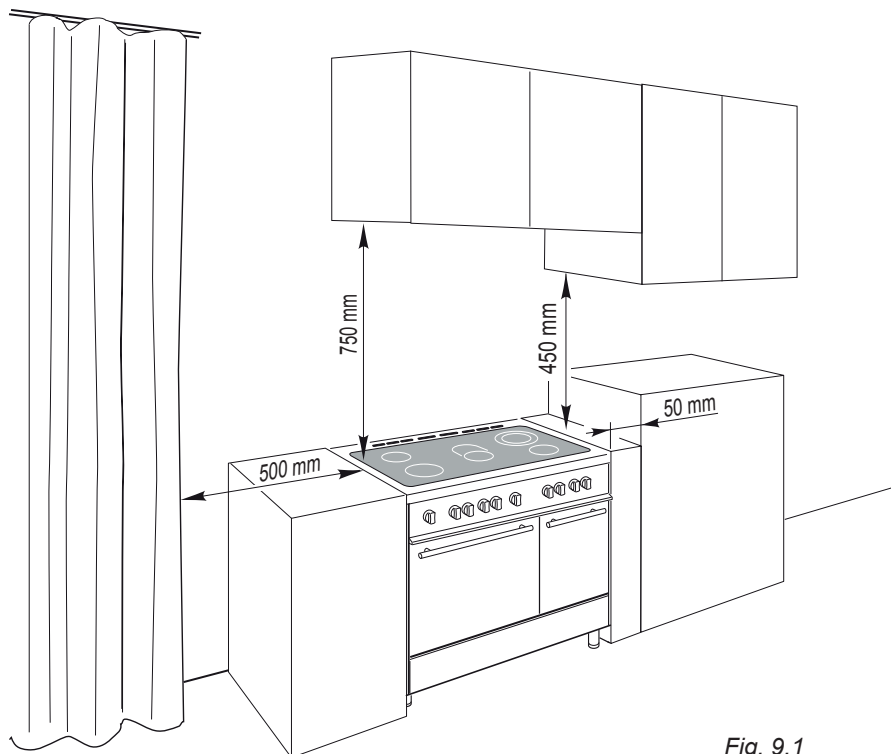


Fig. 9.1

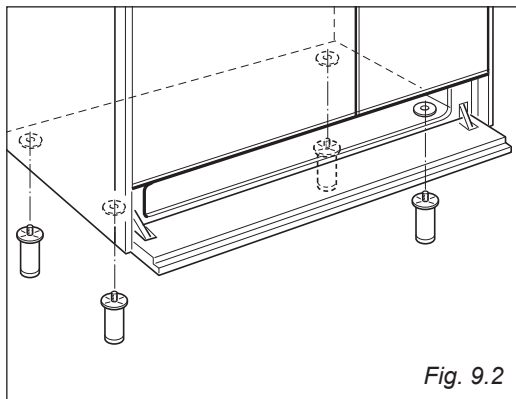


Fig. 9.2

FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 9.3.

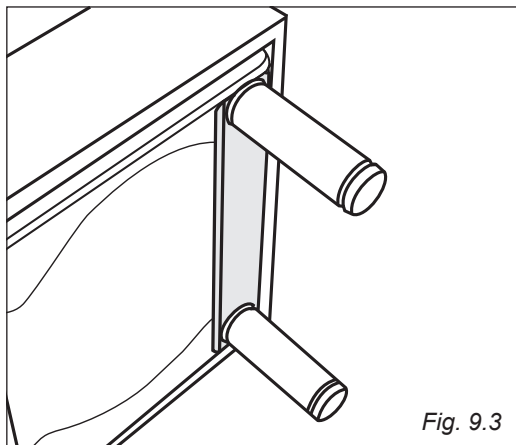


Fig. 9.3

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 9.4).

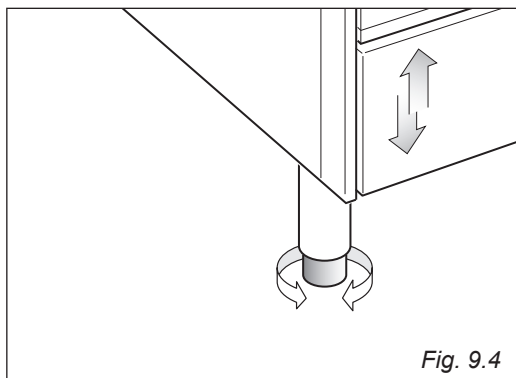


Fig. 9.4

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 9.5).

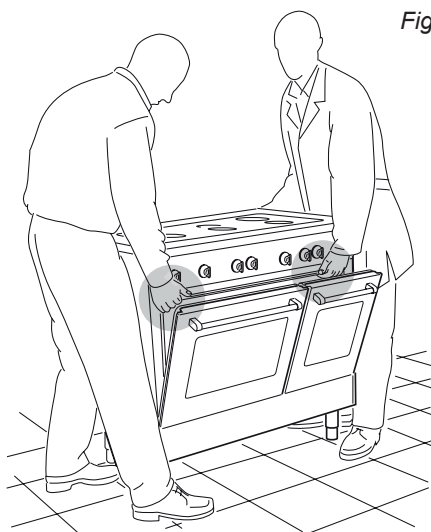
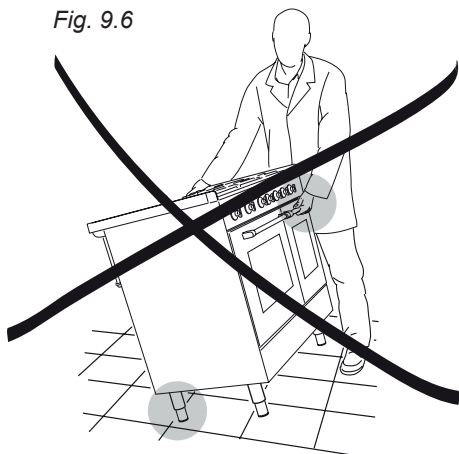


Fig. 9.5

WARNING

Be careful! Do not lift the cooker by the door handle/s when raising to the upright position (fig. 9.6).

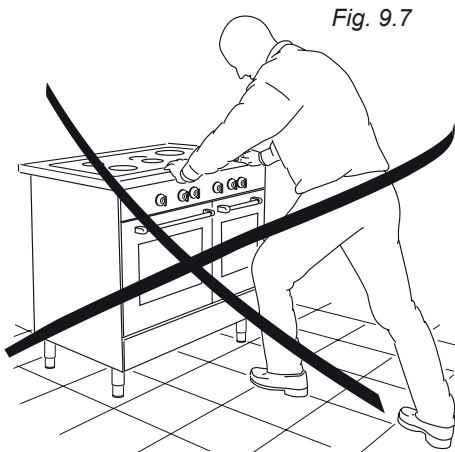
Fig. 9.6



WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 9.7). Lift feet clear of floor (fig. 9.5).

Fig. 9.7



ANTI-TILT BRACKET

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted.
Please follow the indications given in fig. 9.8.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 9.8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

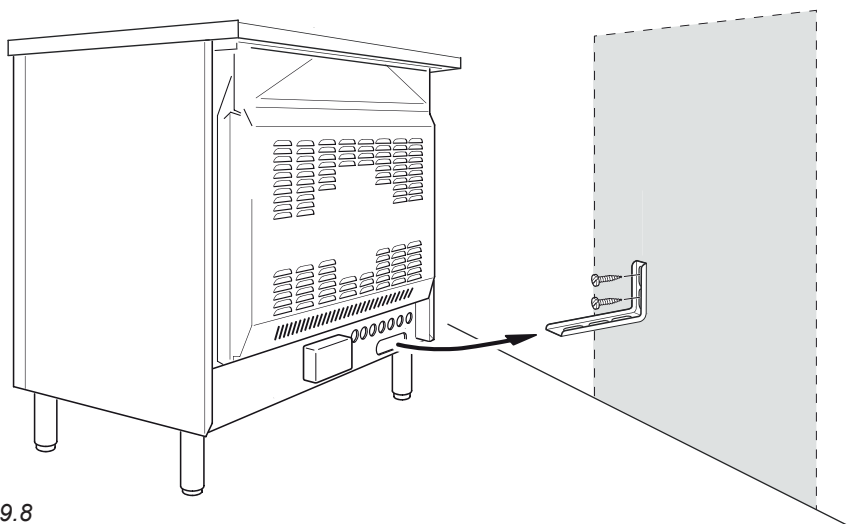


Fig. 9.8

10 - ELECTRICAL INSTALLATION

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system, call an expert. He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

GENERAL

- Connection to the mains must be carried out by a qualified technician in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch must always be accessible.

IMPORTANT: This cooker must be connected to a suitable double pole control unit adjacent to the cooker.

No diversity can be applied to this control unit.

WARNING!

This appliance must be earthed.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

The connection of the appliance to earth is mandatory.

The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

CONNECTION OF THE POWER SUPPLY CABLE

Connecting the power cord must be entrusted to skilled personnel in accordance with the instructions supplied by the manufacturer and in compliance with established safety standards.

To connect the feeder cable to the cooker it is necessary to:

- Remove the two screws that hold shield "A" behind the cooker (fig. 10.1).
- Open completely the cable clamp "D".
- Fitted with a 6-pole terminal block, position the U bolts onto terminal block 'B' (fig. 10.1) according to the diagrams in figs. 10.2 - 10.3.
- Feed the supply cable through the cable clamp "D". The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section".
- Connect the phase, neutral and earth wires to terminal "B" according to figures 10.2 and 10.3.
- Pull the feeder cable and block it with the cable clamp "D".
- Re-mount shield "A".

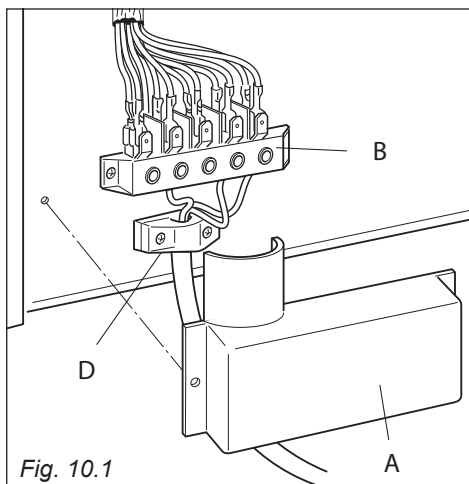
NOTE: Earth cable must be 3 cm longer than neutral and live cables.

FEEDER CABLE SECTION TYPE H05RR-F or H05VV-F

230 V ac	3 x 6 mm ² (**)
400 V 3N ac	5 x 2,5 mm ² (**)
400 V 2N ac	4 x 4 mm ² (**)

(**) Connection with wall box connection.

- Diversity factor applied.
- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.



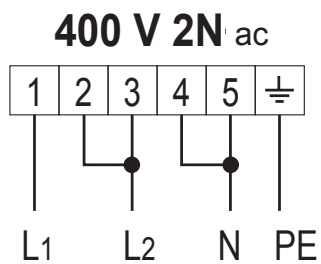
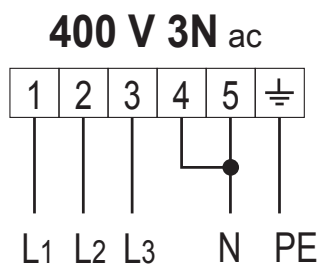
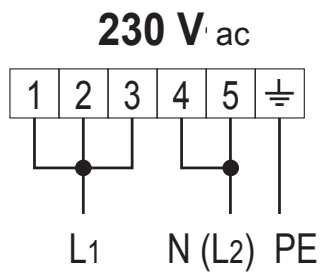


Fig. 10.2

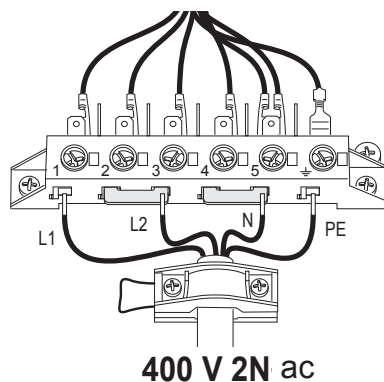
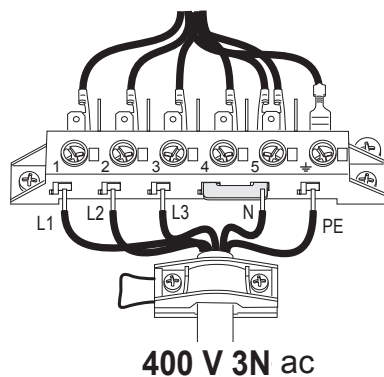
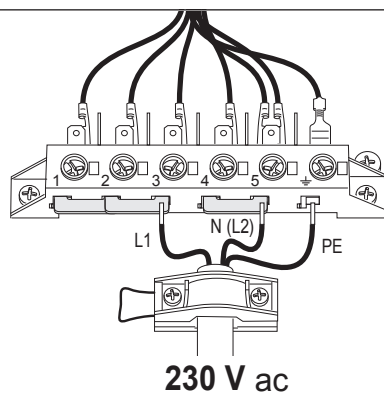


Fig. 10.3

11 - GUARANTEE

Your new “**KENWOOD**” product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 0843 362 1934.
 - Details of your purchase receipt will be required if you require service within the first 12-month of purchase.
1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
 2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
 - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
 - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
 3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
 4. This guarantee applies throughout the UK and Channel Islands.
 5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

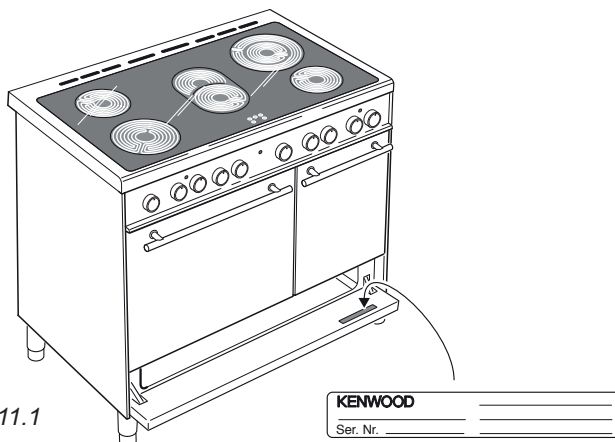


Fig. 11.1

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

KENWOOD