

KB ELEMENTS



45 LITERS ELECTRICAL CONVECTION OVEN
WITH DOUBLE HOT PLATES

ELK45V2

USER MANUAL

Please read this manual carefully and retain for future references.

IMPORTANT SAFETY INSTRUCTIONS

1. NEVER put the oven or cable in water or any other liquids to avoid electric shocks.
2. Do NOT put weights on the cord and keep it away from hanging over edges or touching hot surfaces to avoid damaging it.
3. DO NOT USE if the cord or any other part of the product has been damaged in order to reduce the risk of electric shock. If you face any faults, please contact nearest KB ELEMENTS point of sales.
4. The usage of accessories or attachments that are NOT recommended by KB ELEMENTS may cause fire, electric shock or injury.
5. Do not place on or near a hot gas or electric burner.
6. Unplug the electrical oven from the outlet if you're not using it.
7. To disconnect, turn OFF the time control, then remove the plug. NEVER pull by the cord to unplug; Hold the plug head and unplug it.
8. ATTENTION: Always be careful when moving a pan containing hot oil or other hot liquids.
9. DO NOT cover the tray or any part of the oven with metal foil. This may cause an overheat.
10. Always wait until the oven cools down before cleaning. DO NOT clean the inside of the oven with metal scouring pads, pieces of pads may break off and touch electrical parts, creating a risk of electric shock or fire.
11. DO NOT put oversized foods in the oven to avoid fire.
12. A fire may occur if the oven is covered or touching any flammable materials.
13. Always avoid putting any item on the top of the oven.
14. Be sure that nothing touches the top or bottom elements of the oven.
15. Do not place any of the following materials in the oven: cardboard, plastic, cloth, paper or anything similar, that might result in a fire.
16. Always wear oven gloves and use a special handle when inserting or removing items from the hot oven.
17. This oven has a tempered safety glass door. Despite the oven glass being stronger and more resistant to breakage than any ordinary glass, it might still break upon rough handling. Please avoid strong hits and scratching the door surface with sharp tools.
18. The electrical oven is for domestic indoor use only; Commercial use is not permitted and DO NOT USE outdoors.
19. Ensure that the oven door is completely closed after putting food inside the oven.
20. Keep the ventilation channels open.
21. The product is not suitable for use with an external timer or a separate remote-control system.
22. Keep the oven and its cord out of reach of children.
23. The door or the outer surface may get hot when the oven is operating so always use it carefully.
24. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
25. Do not place the oven trays, plates or aluminum foils directly on the oven base.
The accumulated heat may damage the base of the oven.
26. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may cause a fire if it comes in contact with hot surfaces.

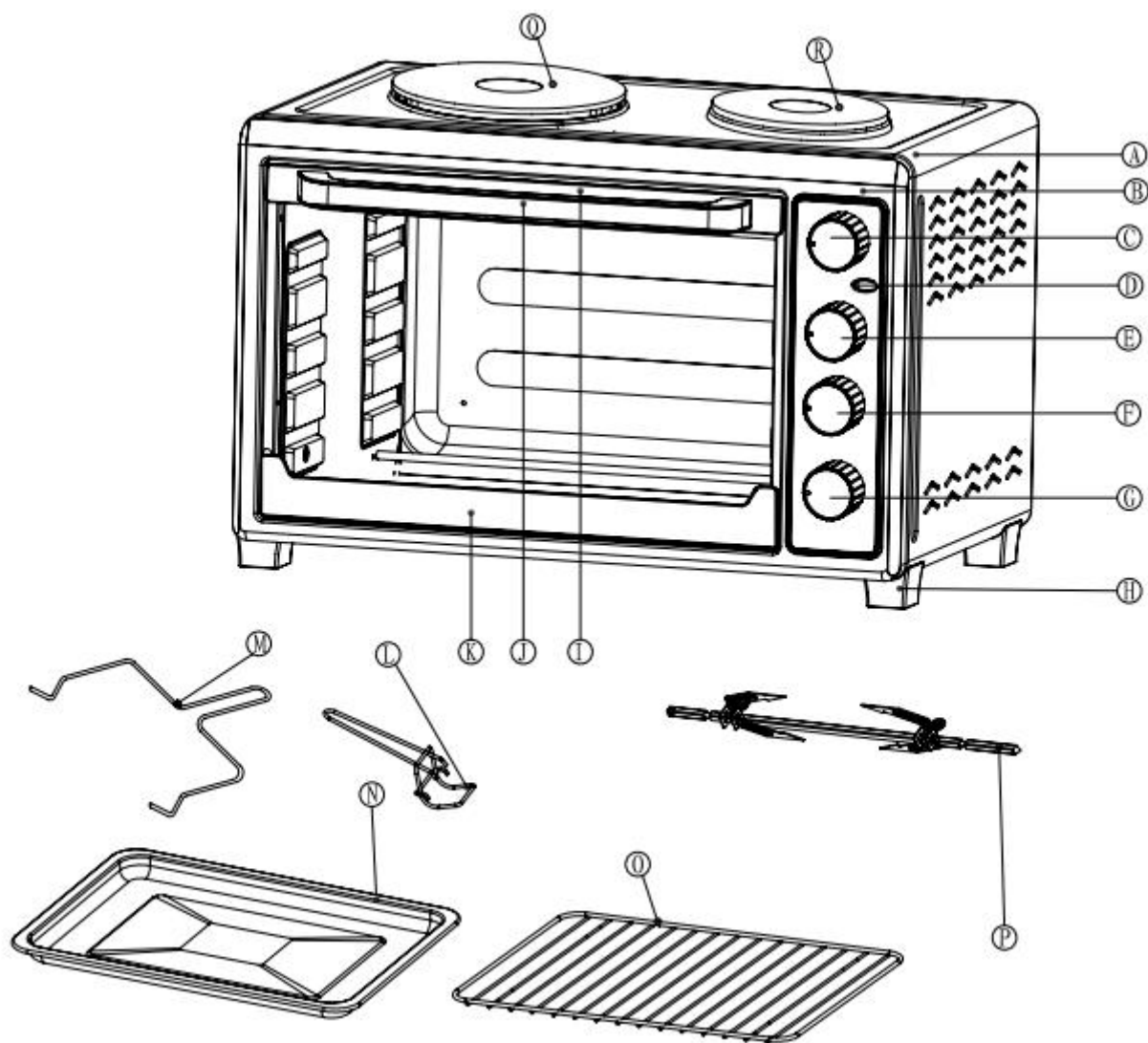
CAUTION: IF THE GLASS OF THE OVEN IS BROKEN, TURN OFF ANY HEATING ELEMENT IMMEDIATELY AND DISCONNECT THE PRODUCT FROM POWER SOURCE, DO NOT TOUCH THE SURFACE OF THE PRODUCT AND DO NOT USE IT.

ATTENTION: NEVER TRY TO PUT OUT THE FIRE WITH WATER. ONLY SHUT DOWN THE PRODUCT CIRCUIT AND FOLLOW THE GENERAL FIRE SAFETY INSTRUCTIONS.

TECHNICAL SPECIFICATIONS

Voltage: 220V - 240V ~ 50/60Hz.

Power: 1600W Oven + 1000W big hotplate + 600W small hot plate.



A:Housing

B:Front panel

C:hotplate control knob

D:Indicator light

E:Temperature control knob

F:Function control knob

G:Timer

H:Oven foot

I:Upper door frame

J:Handle

K: Lower door frame

L: Tray handle

M: Rotisserie handle

N: Wire rack

O:Bake tray

P:Wire rack

Q:Rotisserie set

R:Left(Big) hotplate

S:Right(small) hotplate

INSTRUCTIONS BEFORE USE

Before using your oven for the first time, be sure to:

1. Read all of the instructions in this manual.
2. Make sure that the oven is unplugged from the electric outlet.
3. Wash all the accessories in hot, soapy water or in the dishwasher.
4. Dry all accessories and re-assemble them into the oven. Plug it to the outlet and it will be ready to use.
5. After re-assembling your oven, we recommend that you run it at the highest temperature (250°C) using the Upper & Lower heaters for approximately 15 minutes to eliminate any packing residue that may remain after production. This will also remove all traces of odor initially present.

PLEASE NOTE:

INITIAL START-UP OPERATION MAY RESULT IN MINIMAL SMELL AND SMOKE FOR ABOUT 15 MINUTES. THIS IS NORMAL AND HARMLESS. IT IS DUE TO BURNING OF THE PROTECTIVE SUBSTANCE APPLIED TO THE HEATING ELEMENTS.

OVEN FUNCTIONS AND ACCESSORIES:

- * Temperature Control: choose the desired temperature from 100°C to 230°C for cooking.
- * Main Function Control: this oven is equipped with four positions for a variety of cooking needs.
- * Five stages switch selector: Off/Upper heater/Upper heater&Rotisserie/Upper&Lower heater/Lower heater. Upper heater position will function the upper two heating elements. Upper heater&Rotisserie position will function the upper two heating elements and rotisserie. Upper & Lower heater position will function both upper and lower heating elements together. Lower heater position will function the lower two heating elements.
- * Hot plate Control: when the knob is on OFF function, the hot plates will not work. when the knob is on the left function, the left hot plate will start working, when it is on the right, the right hot plate will start working, and when it is on (left and right) both of them will start working.
- * Time Control: when you want to activate the timer, turn the knob to the right (clockwise) and set the time. This function also has a bell that rings at the end of the programmed time.
- * Convection fan: The convection fan works automatically when the function knob is on the heating element position.
- * Inside Lamp: It works when the oven is turned on.
- * Bake Tray: For the use in broiling and roasting, meat, poultry, fish, various other foods and pizza.
- * Tray Handle: Allows you to pick up the wire rack, and tray when it is hot.
- * Wire Rack: For toasting, baking, and general cooking in casserole dishes and standard pans.

NOTE

PLEASE MAKE SURE TO SET UP THE TIMER AFTER CHOOSING THE DESIRED TEMPERATURE AND THE COOKING FUNCTION. THE OVEN WILL NOT START WORKING WITHOUT SETTING UP THE TIMER.

WARNING

TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN THE OVEN IS IN USE. ALWAYS USE OVEN GLOVES.

HOW TO USE ROTISserie

We recommend that you do not roast a chicken weighting more than 2kg on the rotisserie skewer, it should be centered and rotating smoothly without touching any part of the oven.

OPERATION:

- *Insert the pointed end of the rotisserie skewer into the drive socket, located on the right side of the oven. Make sure that the square end of the skewer rests on the skewer support located on the left side of the oven.
- *Slide the bake tray onto the lowest position to catch the food drippings.
- *Turn the knob control to "Rotisserie".
- *After the cooking process is done, remove the rotisserie skewer from the oven by placing the hooks of the rotisserie handle under the grooves on either side of the rotisserie skewer, lift the left side of the rotisserie skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove it from the oven.

Note: Only upper heater elements will be functioning while using the rotisserie.

HOW TO USE YOUR HOTPLATES

RIGHT HOT PLATE (600W)

- *Turn the switch knob to the right hot plate.
- *Turn the timer control to your desired cooking time, and the hot plate will start working.
- *When you finish cooking, turn the selector to "OFF".

LEFT HOT PLATE (1000W)

- *Turn the switch knob to the left hot plate.
- *Turn the timer control to your desired cooking time, and the hot plate will start working.
- *When you finish cooking, turn the selector to "OFF".

COOKING RECOMMENDATIONS:

ROTISSERIE

For best rotisserie results, it is recommended that you preheat the oven for 15 minutes at 230°C.

BROILING

For best broiling results, it is recommended that you preheat the oven for 15 minutes at 230°C.

Broiling is commonly done using the "Upper Heater".

TOASTING

While toasting, it is recommended to use the "Upper & Lower Heaters" by placing the bake rack with the food in the center of the oven.

BAKING

For best baking results, it is recommended that you preheat the oven for 15 minutes at 230°C.

Baking is commonly done using the "Lower Heater".

CLEANING

It is recommended to clean the oven every time after use.

1. Unplug the electrical oven from the outlet and allow it to cool down completely.
2. Use warm water with a little amount of detergent liquid to clean all the removable tools.
3. Use a damp cloth to clean the interior and exterior of the oven and the door do not use steam cleaners.

OVERVIEW ON CONVECTION

Convection cooking circulates hot air around the oven's cavity, the fan gently sends air to every area of the food helping it to cook more evenly and faster which saves energy and helps keeping the kitchen cooler. Convection cooking provides faster cooking in many cases than the regular radiant types of electric ovens. Using the convection function helps to brown and crisp your food the way you desire.



- * **MAKE SURE TO UNPLUG THE OVEN FROM THE OUTLET BEFORE CLEANING IT.**
- * **WAIT UNTIL THE OVEN COOLS DOWN COMPLETELY.**
- * **NEVER USE CORROSIVE OR SCOURING PADS OR SHARP OBJECTS (SUCH AS KNIVES OR HARD BRUSHES) WHILE CLEANING.**
- * **NEVER PUT THE OVEN AND CABLE IN WATER OR ANY OTHER LIQUID, TO AVOID ELECTRIC SHOCK.**



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