KAMBROOK

Multi Oven with Hotplate



GOOD NAME GOOD VALUE

Kambrook Safety

Welcome to Kambrook and your new Multi Oven with Hotplate. 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 placed 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 requirement of the product.

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

⚠ Warning: DO NOT touch the glass door or top oven hotplate (it can get very hot) while the product is in use, or prior to the product cooling down. Use the handle to open and close the door.

Care must be exercised when removing articles from the oven as burns may result from touching the elements.

DO NOT IMMERSE the appliance, power cord or plug in water or any other liquid.

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 with Hotplate keep at least four inches (100mm) 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 oven with metal foil as this may cause overheating.

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 pot covers must not be inserted into the 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 or whilst cooling down.

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

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

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

This oven is off only when both the Timer dial is in the "OFF" position and the Dual element switch is in the "O" position. The hotplate is independent of the oven controls and is OFF only when the hotplate temperature control dial is in the "0" 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.

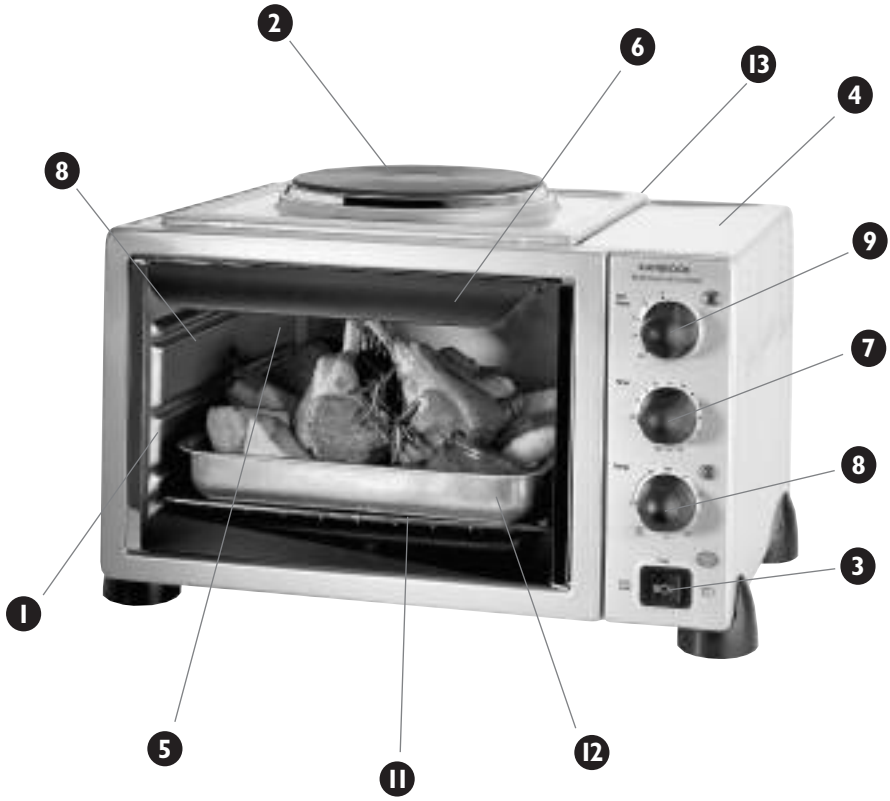
This appliance is suitable for domestic use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

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.

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 1800 800 634 for service centre details.

Features of your Kambrook Multi Oven with Hotplate



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

Using your Kambrook Multi Oven with Hotplate

Before first use remove any promotional labels.

Place the unit 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:

1. The element control switch is in position I or II
2. Timer is activated
3. Temperature is selected

The element control switch

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

Setting the mechanical timer

For setting cooking times less than 30 minutes – turn the timer dial past the 45 minute mark, then turn back to the desired time. Eg for 10 minutes of cooking, turn the dial to 45 minutes then immediately turn back to 10 minute mark. The oven will turn off when the selected time has elapsed.

Power (red) light 'OVEN ON'

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

Temp. (orange) light

This light will illuminate when the oven has reached temperature.

The light will turn off when the oven has reached the selected temperature and will cycle on and off throughout the cooking process.

Note: The element selector and timer must also be activated for the oven to operate.

Preheating the Oven

For best results allow the oven to pre-heat before using. Simply set the temperature dial to the desired temperature, then set the timer dial to 90 minutes and heat until the Temp. light switches off. Place the food in the oven and if necessary adjust timer dial to the required time setting.

Roasting, Baking and Reheating

Position the wire rack to the required shelf height.

Select the required temperature on the 'temperature control dial'.

Select both top and bottom elements on the dual element switch.



Preheat the oven.

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

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

How to use the Hotplate

The hotplate is independently controlled by the HOTPLATE temperature control

Place flat, thick bottomed pans centrally onto the hotplate. Ensure pans are the same size or smaller than the hotplate.

IMPORTANT: Overheating or permanent damage to the product may be caused if the hotplate is allowed to remain 'ON' for any period of time without a cooking pan.

Set the hotplate temperature control to the desired level.

NOTE: When operated for the first time, a small amount of smoke from the manufacturing process may emit from the hotplate for the first 5 – 10 minutes.

When cooking is complete, set the hotplate temperature control to the OFF position and remove the cooking pan.

Multi Oven Cooking Guide

Thermostat Temperature Setting °C	Oven Temperature Description	Function/Food
Low 50°C	Warm	Warming plates/ dishes, meringues
100°C – 150°C	Moderately warm	Pavlova and rich fruit cakes
150°C – 200°C	Moderate	Shortbreads, cakes, roasts, pizzas, casseroles, stews , cheesecakes, biscuits and slices
200°C – 220°C	Hot	Bread, flans, muffins, pastry, scones and small roasts

Thermostat Temperature Setting °c	Food Type	Approximate Cooking Times
250°C GRILL	Thin Sausages	6 minutes
250°C GRILL	Thick Sausages	8 minutes
250°C GRILL	Lamb Chops	8 – 10 minutes
250°C GRILL	Steak	6 minutes for medium rare 8 – 10 minutes for well done both depending on thickness of meat
250°C GRILL	Kebabs	6 minutes

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

Multi Oven Roasting Guide

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: For best results cook all meats with the temperature control dial set to 200°c

When meat is cooked set it on a cutting board or large plate and leave it to rest for about 10 minutes before carving. This lets the juices be reabsorbed and ensures moist, tender meat. If you need to cover it, do so loosely with foil so steam can escape.

Carve the meat evenly across the grain using a knife with a straight rather than serrated edge. Use the full length of the blade, rather than sawing motion.

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.(I).



Select '250°C GRILL' setting on the temperature control dial and turn the timer dial to the desired time.

Leave the door slightly ajar, leaving a 35mm gap at the top (first hinge notch). 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 (II)



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

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

Maintaining your Kambrook Multi Oven with Hotplate

It is recommended that you clean the Multi Oven with Hotplate 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 with Hotplate and allow the appliance to cool first to room temperature.

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

To clean the outside and interior of the Multi Oven with Hotplate, 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

Note: To pre-heat the Multi Oven the timer dial needs to be activated, it is recommended to set the dial to 10 minutes.

Thai green chicken curry

Serves 4

2 tablespoons olive oil

1 brown onion, peeled and diced

¼ 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

Preheat the Multi Oven to 250°c grill with the element selector switch selecting the top element only, place the wire rack in top rack position

Place the onion, diced chicken and curry paste into the baking tray 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 on the hotplate using setting 4, reduce the heat setting to 2 and then simmer for 5 minutes.

Add the chicken to the coconut cream mixture, cook for 20 minutes or until the chicken is cooked through.

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

½ cup cream

1 cup grated cheese

⅔ cup breadcrumbs

Preheat the Multi Oven to 200°c with the element selector switch selecting both elements, place the wire rack in the middle rack position

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

Place the milk and cream in a small saucepan and bring to the boil using setting 4.

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 x 425 ml tin of apricot nectar

½ cup of mango chutney

8 chicken thigh fillets trimmed and diced

Preheat the Multi Oven to 200°c with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Add all the ingredients to a ovenproof dish and mix well.

Cover the dish with a ovenproof 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 – 6

1 sheet frozen ready rolled shortcrust pastry

2 teaspoons 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 18cm flan tin. Line the tin with the pastry, ensuring to push the pastry into the corners of the dish, refrigerate for 20 minutes.

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 1½ 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

1 cup of chicken stock

2 teaspoons hot English mustard

⅓ cup tomato sauce

¼ cup Worcestershire sauce

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 on the hotplate using heat setting 3, add the onion and cook for 3-5 minutes add the flour and cook for a Futher 2 minutes.

Add the chicken stock and remaining ingredients, then bring the mixture to the boil on setting 4, stirring constantly

Add the mustard, tomato and Worcestershire sauce, reduce the heat to setting 3 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 middle rack position.

Place the potatoes into a medium saucepan and cook using setting 4 on the hotplate.

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 ovenproof 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

4x4 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 the hotplate on setting 1, 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 to the 250°c 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 place on the hotplate on setting 3, stirring constantly until the sauce comes to the boil, remove from the heat and keep warm.

Place the chicken satays into the Multi Oven and cook for 5 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

1kg American style pork ribs cut into small pieces

4 cloves

1cup white vinegar

Marinade

1 cup tomato sauce

2 tablespoons English mustard

2 cups plum sauce

¼ cup soy sauce

½ cup honey ¼ cup sweet chilli sauce

1 cup bourbon whisky

Place the ribs into a large saucepan and cover with water, add the cloves and vinegar. Place the pan onto the hotplate, setting 4, bring the water to the boil, reduce the heat setting 2 and simmer for 1 hour.

Remove all trays from the Multi Oven.

Preheat the Multi Oven to 200°c with the element selector switch selecting both elements, place the wire rack in the middle position

Remove the ribs and place them in a single layer in a ovenproof 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 210°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 1½ 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 the hotplate set to setting 3 and add the beef stock and the juices from the resting meat. Cook stirring constantly until the gravy thickens.

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

Fresh mint sauce

¼ cup of castor sugar

¾ cup of fresh mint leaves chopped

1 cup of malt vinegar

Remove all trays from the Multi Oven apart from the element protection tray.

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. Cook for 1½ 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

20g butter, melted for greasing

2 cups of self-raising flour

½ teaspoon baking powder

¼ cup cocoa powder

3 tablespoons caster sugar

1 cup dark chocolate bits

1 egg, lightly beaten

1 cup + 1 tablespoon of milk

50g butter, melted

Preheat the Multi Oven to 180°c for 10 mins with the element selector switch selecting both elements, place the wire rack in the middle rack position.

Lightly grease 6 x ½ cup capacity muffin pan with melted butter.

Sift the flour and cocoa together into a large bowl. Stir in castor sugar and choc bits, mix well.

Combine the egg, milk and butter and pour into the dry ingredients. Mix until just combined. Spoon half the mixture into the muffin pans until two-thirds full.

Bake at 160°c for 20 minutes or until muffins are cooked when tested. Turn muffins out onto a wire rack to cool slightly.

Repeat with remaining mixture.
Serve warm.

Serving suggestions:

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

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 kneading blades.

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, Greenmount, Auckland Phone 0800 273 845 Fax 0800 288 513. For spare parts phone 0800 273 845.

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

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE_____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

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

KAMBROOK

Kambrook 4 Kingston Town Close Oakleigh, Victoria 3166, Australia
Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337
Kambrook New Zealand, Private Bag 94411, Greenmount, Auckland, New Zealand
Customer Service Line/Spare Parts 0800 273 845 Customer Service Fax 0800 288 513



Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustrations in this book. Issue 1/02