

KAMBROOK

Multi Oven Compact



Kambrook Safety

Welcome to Kambrook and your new Multi-Oven Compact. 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 INSTRUCTION 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 the hot surface, use handles or knobs.

Do not immerse this appliance or any part of the Multi-oven, including the power cord and 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 Compact keep at least four inches of space on all sides of the oven to allow for adequate air circulation.

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

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

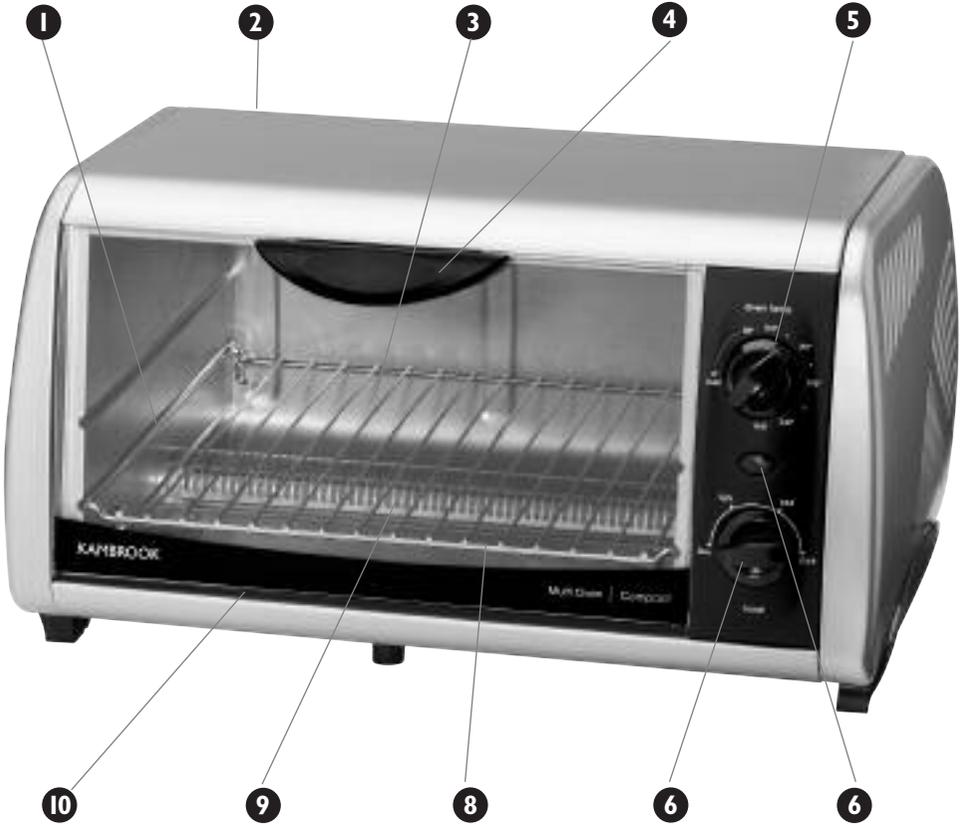
Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of an electric shock.

Oversized foods or metal utensils must not be inserted in the Multi-oven as they may create a fire.

A fire may occur if the Multi Oven Compact 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 Compact during operation.

Please call 1800 800 634 for service centre details.

FEATURES OF YOUR KAMBROOK MULTI OVEN COMPACT



- 1. **Large 9.5 litre cooking capacity**
- 2. **1200 watts of power**
- 3. **Glass door** allows you to view food while cooking
- 4. **Cool touch handle**
- 5. **Toast Timer Dial** – 5 minutes with auto off
- 6. **Power on / temperature lights**
- 7. **Temperature Control Dial**
- 8. **Removable wire rack**
- 9. **Baking tray** with optional grill insert
- 10. **Pull down crumb tray**

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 Compact: cardboard, plastic, paper or anything similar.

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

Always wear protective, insulated 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.

Using your Kambrook Multi Oven Compact

Before first use remove any promotional labels.

Place the Multi Oven Compact on a level, flat surface.

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

Roasting, Baking and Reheating

Position the removable rack to your preferred position.

Select the required temperature on the temperature control dial.

Refer to Cooking guide for recommended cooking temperatures and times.

Grilling

Position the removable rack in the top rung (first position)

Select 'GRILL' setting on the temperature control dial.

For toasting and grilling insert the baking tray underneath the wire rack to avoid any topping spilling onto the bottom of the unit.

Note: To operate the Multi-oven the temperature control must be set before the oven will operate.

For best results allow the Multi-oven to pre-heat before using the oven for roasting, grilling or toasting for 5 minutes.

Multi-oven Cooking Guide

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

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

Multi-oven Grilling Guide

Type/Cut	Weight/Thickness	Grilling Time
Beef Sirloin	2cm	12–15 minutes
Hamburger	2cm	10–15 minutes
Pork Chops	2.5cm	15 minutes
Bacon	3 rashers	10 minutes
Lamb Neck chops	4 pieces	15 minutes
Cutlets	8 pieces	10–12 minutes
Sausages Thin	8 pieces	8 minutes
Thick	6 pieces	12 minutes
Chicken Breast or Thigh	250g	20 minutes
Fish Fillets	200g	8 minutes
Small whole	350g	8–10 minutes

Multi-oven Roasting Guide

Meat	Time per 500g – Cooked at 180–200°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	40 minutes

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 allows the juices to 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.

Toasting

When toasting, use the toast timer to select varying degrees of browning from light to dark. Turn the temperature dial to toast.

Maintaining your Kambrook Multi Oven Compact

It is recommended that you clean the Multi Oven Compact 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 Compact and allow the appliance to cool first.

The removable rack & baking pan can be washed in warm soapy water.

The ceiling, outside of the Multi-oven and the walls can be washed out with a mild detergent and a damp cloth.

The bottom of the unit can be cleaned by pulling down the crumb tray. Locate the knob on the bottom of the oven, positioned at the front in the centre. Pull the knob to release the hinged crumb tray.

Wipe with 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.

BAKE/ROAST/GRILL RECIPES

MINTED RACKS OF LAMB

Serves 2-4

2 racks x 4 lamb cutlets, trimmed

Salt & freshly ground black pepper

1 tablespoon olive oil

¼ cup prepared mint sauce

2 tablespoons red wine

1. Season the lamb with salt and pepper. Combine the olive oil, mint sauce and wine and drizzle over the lamb. Cover and refrigerate for several hours or overnight.
2. Preheat the oven at 200°C for 5 minutes.
3. Drain lamb and reserve marinade. Mask the lamb rack bones with foil. Lay the lamb racks in the baking pan. Brush with reserved marinade.
4. Bake at 180°C to roast for 25-35 minutes or until cooked as desired.
5. Remove the lamb, cover loosely with foil and allow to rest for 5-10 minutes before serving or carving if desired. Serve hot with roasted baby potatoes and steamed vegetables.

CRUMBED VEAL CUTLETS

4 veal cutlets, trimmed

Salt & freshly ground black pepper

¼ cup plain flour

1 egg, lightly beaten

½ cup cornflake crumbs

1 tablespoon oil

1. Season cutlets with salt and pepper. Dip the cutlets into flour, then into the egg and then into the crumbs. Press the crumbs on firmly to form a thick coating. Place cutlets in a single layer onto a tray, cover and refrigerate for 20 minutes.
2. Select the grill function and preheat oven for 5 minutes.
3. Brush baking pan with oil and arrange cutlets in pan for even cooking.
4. Grill cutlets for 5 minutes or until golden brown. Turn cutlets over and grill for another 5-10 minutes or until cooked to desired doneness.
5. Drain cutlets on paper towel. Serve immediately with mashed potatoes and minted green peas. Serves 2.

BEEF OR PORK SATAY

500g rump steak or pork fillets, trimmed, cut into strips

2 tablespoons honey

½ cup teriyaki sauce

½ cup sweet chilli sauce

2 tablespoon lemon juice

Satay sauce

½ cup crunchy peanut butter

1 teaspoons curry paste

½ cup coconut cream

1 tablespoon sweet chilli sauce

2 teaspoons soy sauce

1 tablespoons lime juice

½ cup chicken stock

1. Soak 8 bamboo skewers in cold water for 15 minutes. Drain.
2. Thread beef strips onto the skewers. Place beef skewers into a shallow dish in a single layer.
3. Combine the honey, teriyaki sauce, sweet chilli and lemon juice and pour over the beef. Cover and refrigerate several hours or overnight. Turn skewers occasionally to coat beef with marinade.
4. Select the grill function and preheat the oven for 5 minutes.
5. Drain the marinade from the beef and reserve. Place half of the beef skewers onto the grill rack inserted over the baking pan. Brush with reserved marinade.
6. Grill the beef skewers for 5 minutes. Turn the skewers over, brush with marinade and grill for another 5-10 minutes or until cooked to desired doneness. Remove beef skewers and keep warm.
7. Repeat with remaining skewers.
8. Combine the Satay Sauce ingredients in a saucepan. Cook over a medium heat until sauce comes to the boil and thickens.
9. Pour Satay Sauce over chicken skewer served on steamed basmati rice. Serves 2-4.

TANGY CHICKEN DRUMSTICKS

500g chicken drumsticks, trimmed

1 garlic cloves, crushed

¼ cup sweet chilli sauce

½ cup teriyaki sauce

2 teaspoons freshly grated ginger

¼ cup green ginger wine or

2 tablespoons honey

1. Place drumsticks into a large bowl. Combine the remaining ingredients in a bowl and pour over drumsticks to marinate. Cover and refrigerate for several hours or overnight. Turn drumsticks occasionally to coat with marinade.

2. Preheat the oven at 200°C for 5 minutes.

3. Drain the marinade from drumsticks and reserve. Place the drumsticks into the baking pan. Brush with reserved marinade.

4. Cook at 180°C for 20-30 minutes or until cooked and golden brown. Brush with reserved marinade during cooking. Serve hot or cold. Serves 2-4.

POTATO AND ONION GRATIN

20g butter, melted

4 medium (about 600g) potatoes, peeled, thinly sliced

1 medium Spanish onion, peeled, sliced

Freshly ground black pepper

½ cup milk

50g grated cheese

½ cup dried breadcrumbs

1. Preheat the oven at 200°C for 5 minutes.

2. Lightly grease a 5-cup shallow baking dish with the butter. Ensure the dish is a suitable type and size for the Pronto Toast and Grill.

3. Layer the potato and onion alternately in the dish, season with pepper if desired. Pour the milk over the vegetables and sprinkle evenly with cheese and breadcrumbs.

4. Cook at 160°C for 30-35 minutes or until cooked and golden brown. Serve hot as an accompaniment. Serves 2-4.

VANILLA BUTTER CAKE

125g butter, softened

¾ cup caster sugar

1½ teaspoons vanilla essence

2 eggs

2 cups self-raising flour

½ cup milk

1. Preheat the oven at 175°C for 5 minutes.

2. Cream butter and sugar until light and fluffy. Add vanilla and eggs, one at a time, beating well after each addition until well combined.

3. Gradually fold in flour and milk alternately to form a smooth batter.

4. Spoon mixture into a well-greased and bake paper lined 25cm x 15cm loaf pan.

5. Bake at 160°C for 30-35 minutes or until cooked when tested.

6. Turn cake out onto a wire rack to cool.
When cold, dust top with icing sugar or spread with Vanilla Icing.

FOCACCIA PIZZA-STYLE

1/3 cup tomato paste

2 pieces Focaccia bread (approx. 15cm x 10cm), cut in half

1 tomato, sliced

1 onion, sliced

60g sliced salami

½ cup sliced green capsicum

60g button mushrooms, sliced

1 teaspoon dried Italian Herbs

1 cup grated mozzarella cheese

1. Spread the tomato paste evenly over the open focaccia slices.
2. Arrange tomato, onion, salami, capsicum and mushrooms evenly over focaccia slices. Sprinkle with herbs and cheese.
3. Select the GRILL FUNCTION and grill for 5-10 minutes or until topping has softened and cheese melted. Repeat with two remaining focaccia slices.
Serves 2-4.

OPEN SANDWICH MELTS

2 tablespoons mayonnaise

4 slices thick rye, wholemeal or grain bread (lightly toasted if desired)

4 cooked asparagus spears, mashed

2 cups cooked diced chicken OR

1 x 440g can chunky tuna, drained

2 tablespoons fresh herbs, finely chopped

1_ cup shredded Cheddar cheese

¼ cup pine nuts

1. Spread mayonnaise evenly over bread slices. Place asparagus on top.
2. Spoon chicken or tuna over asparagus, sprinkle with herbs, cheese and pine nuts.
3. Select the GRILL FUNCTION and grill for 5-10 minutes or until cheese has melted and nuts have lightly browned. Repeat with two remaining open sandwiches. Serves 2-4.

GARLIC OR HERBED BREAD

50g butter, softened

2 cloves garlic, crushed OR

1 tablespoon finely chopped fresh herbs

4 slices light rye or French stick bread, thickly sliced diagonally

1. Combine butter and garlic or herbs. Brush onto both sides of bread slices.
2. Place bread slices onto grill rack inserted into baking tray.
3. Select the GRILL FUNCTION. Grill bread slices 2-3 minutes or until golden brown, turn bread slices over and grill 2-3 minutes or until golden brown. Serve immediately. Serves 2-4

RECIPES



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 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned to 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 until 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 09 271 3980 Customer Service Fax 0800 288 513