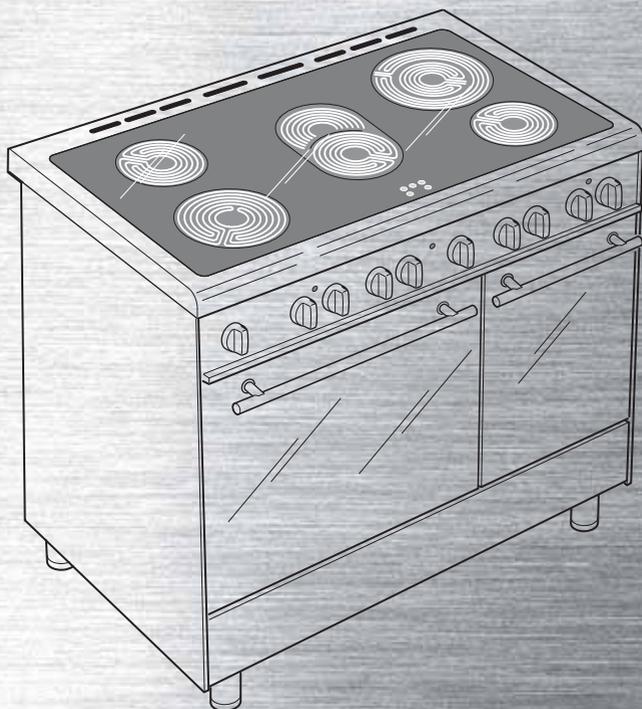


DOUBLE OVEN
CERAMIC COOKER

CK 408

Instructions for use - Installation advice



KENWOOD

CE

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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.

Dear Customer,

Thank you for purchasing a Kenwood Double Oven Ceramic Cooker

The safety precautions and recommendations in these instructions 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 keep this booklet in a safe place. It may be useful in the 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 its intended purpose , that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

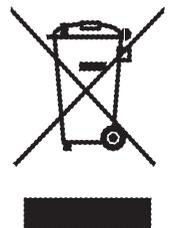
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

Read the instructions carefully before installing and using the appliance.

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 INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES

The use of any electrical appliance requires the compliance with some basic rules, namely:

- do not touch the appliance with wet or damp hands (or feet)
- do not use the appliance whilst in bare feet
- do not allow the appliance to be operated by children or unqualified persons without supervision.

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

IMPORTANT:

This appliance is designed solely for the cooking of domestic food and is not suitable for commercial use.

This appliance incorporates a safety cooling fan which can be heard when the oven or grill are operating.

FIRST USE OF THE OVEN

Follow the instructions below:

- Clean the interior of the oven with a cloth soaked in water and detergent (neutral) then dry carefully.
- Furnish the interior of the oven by placing the wire racks as described in "Cleaning and maintenance".
- Insert shelves and tray.
- Empty the oven and close the door. Heat the oven at the maximum temperature setting for around two hours to eliminate the odour of grease and fumes from the manufacturing process. Make sure that the kitchen is well ventilated and do not remain in the room during this process.

DECLARATION OF CE CONFORMITY

This appliance has been designed, constructed, and marketed in compliance with:

- Safety requirements of the "Low voltage" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 89/336/EEC;
- Requirements of the Directive 93/68/EEC.



IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.

Packing materials (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.

- Do not attempt to modify the technical characteristics of the appliance as this may be dangerous to the users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is 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.
- After use, always ensure that the knobs are in the "off" position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

● **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.

- **Fire risk!** Do not store flammable material in the oven or in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.**
- Do not allow heavy or sharp objects to drop on the glass ceramic hob. If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical power cord and call the after-sales service.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- 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.
- 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 cooker 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 trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.

1 - COOKING HOB

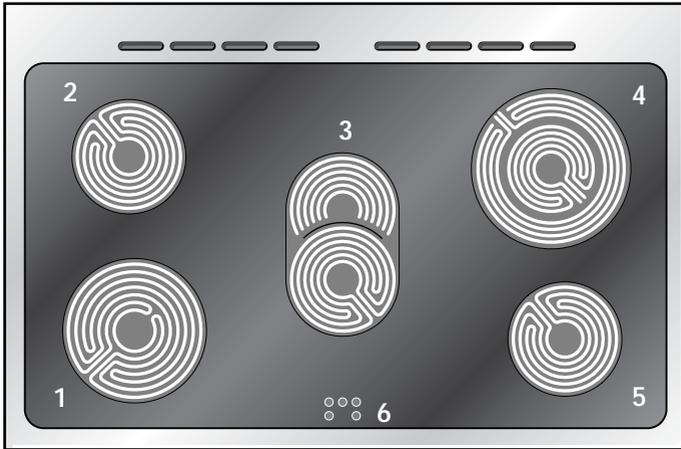


Fig. 1.1

VITROCERAMIC COOKING HOB

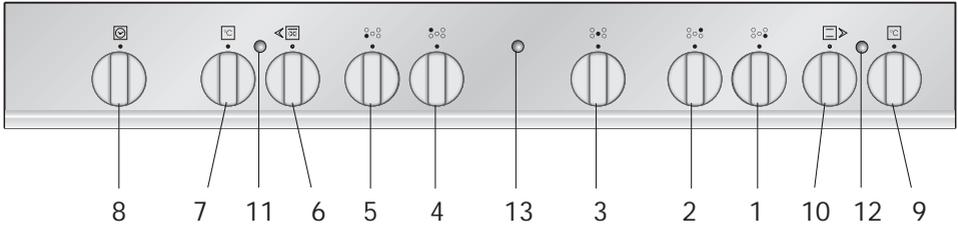
1. 3 circuits cooking zone	Ø 180	1700 W
2. 3 circuits cooking zone	Ø 145	1200 W
3. Oval cooking zone	Ø 145 x 250	1800/1000 W
4. Double cooking zone	Ø 210/120	2100/700 W
5. 3 circuits cooking zone	Ø 145	1200 W
6. Cooking zone residual heat indicators		

NOTE:

- ✓ When the hob temperature is above 60°C, the corresponding indicator light 6 (Fig. 1.1) will come on to indicate that the hob is hot.
- ✓ **Attention:** Do not use the ceramic hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and contact the after-sales service.

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

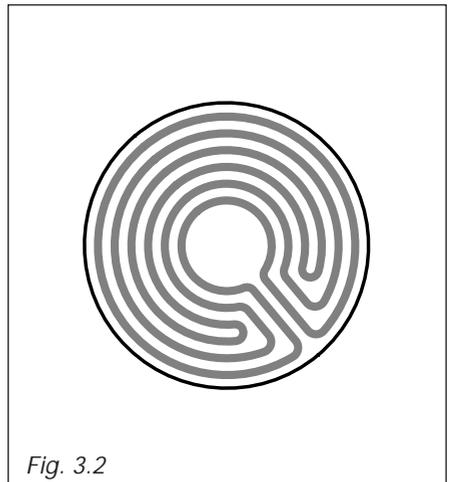
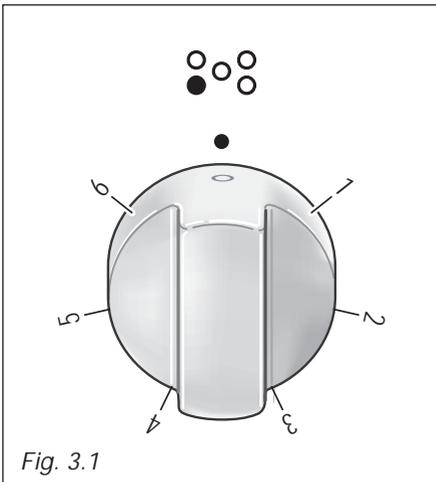
IMPORTANT NOTE:

The heating elements incorporate a thermolimiter that switches the element ON/OFF during all the 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.

3 CIRCUIT RADIANT ZONES

Incorporating 3 heating elements (fig. 3.2) you can control and light up all 3 together or separately by selecting from the 6 positions on the control knob (fig. 3.1).

The working temperature required is reached in a very short time.



DOUBLE AND OVAL RADIANT ZONES

The heating element is formed of a coil of resistant material which reaches the working temperature quickly.

Operation of the cooking zone is controlled by a continuous energy regulator from "1" to "12" (maximum temperature) (fig. 3.3).

By switching on the second element (fig. 3.4 and 3.5), the surface area of the rear right and central radiant zones can be extended.

For this purpose, turn the control knob (fig. 3.3) fully to the right (position )

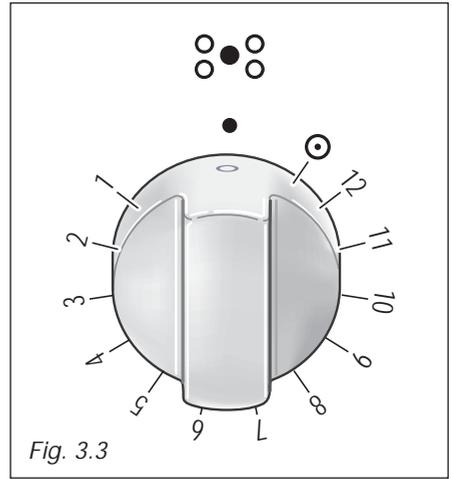


Fig. 3.3

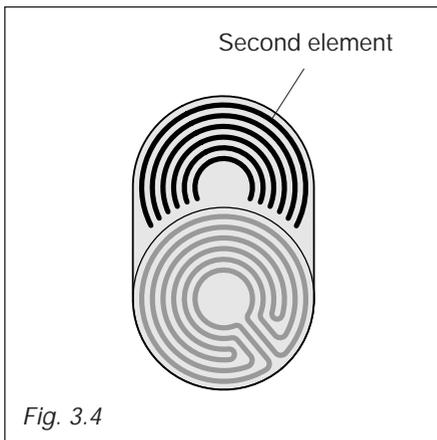


Fig. 3.4

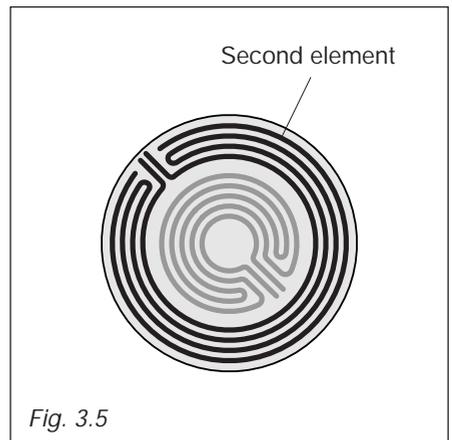


Fig. 3.5

COOKING HINTS

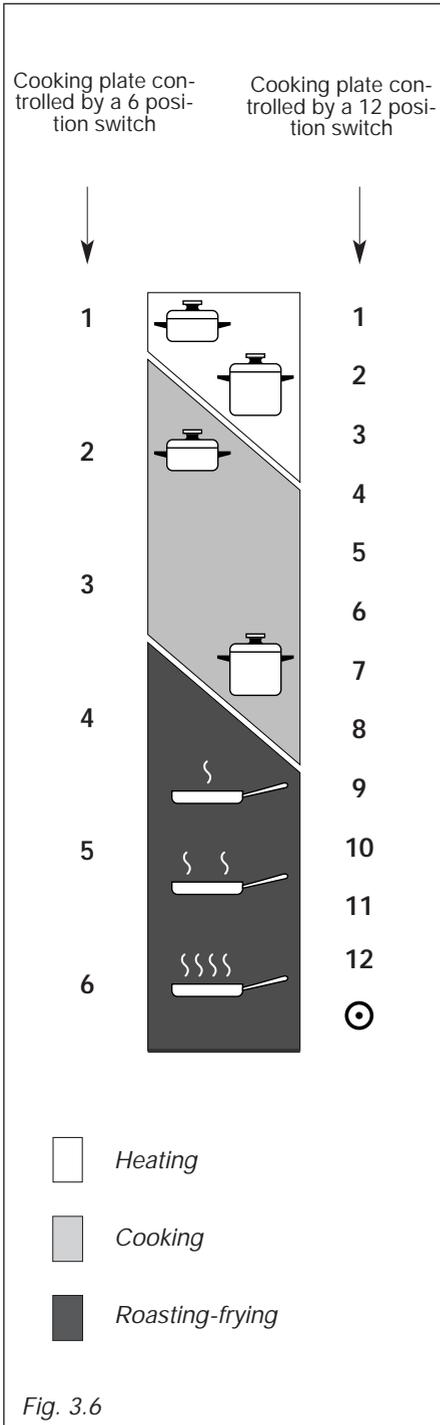


Fig. 3.6

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

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 5 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.

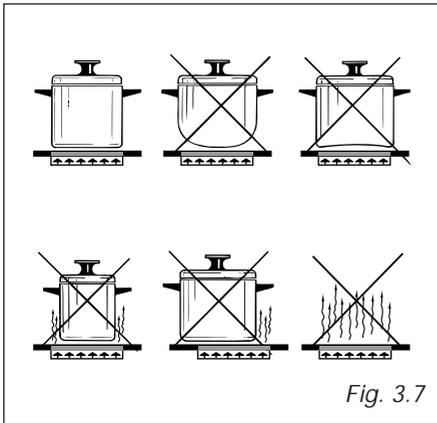


Fig. 3.7

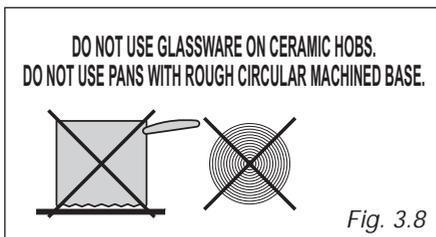


Fig. 3.8

DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30minutes before moving the pan.

DO NOT USE WATER ON THE FIRE.

SAFETY HINTS:

- Before you switch the hob on, make sure you know which knob controls the required cooking plate. We advise you to set the pan over the cooking plate before switching it on. Remove the pan after you have switched the cooking plate off.
- Do not use pots and pans with rough bases (pay attention to cookware made of cast-iron). Rough bases can damage (scratch) the glass surface of the hob. Make sure that the bottom of the pan is dry and clean.
- 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 remove any food debris (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Pan handles should never stand out beyond the kitchen worktop, as there is a great danger of knocking the pan over.
This will also ensure that children cannot reach them.
- **Do not use the hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and contact the after-sales service.**
- Do not lean over the cooking plate when in use.
- Do not lay cooking foil or plastic materials on the ceramic surface when it is hot.
- Remember that the surface remains hot for a long time (about 30 min.) after the cooking plate has been switched off.
- Follow the cleaning instructions carefully.

Do not use the glass surface for storage.

CLEANING

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

Remove spillages and other types of incrustations.

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 must be removed with a damp cloth.

Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.

If any of these products items have 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. (Available under part No. 103138).

Avoid using a knife or other sharp utensils 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 scraper tool take extra care to avoid damaging 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.

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.

GENERAL FEATURES

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

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

- Grill element 2000 W
- Circular element 2500 W

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.

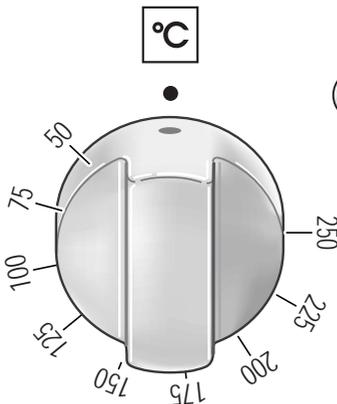


Fig. 4.1

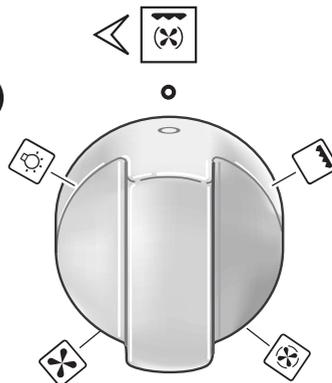


Fig. 4.2

TEMPERATURE KNOB (Fig. 4.1)

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..

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, 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 "●" 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 function selector knob to position  and the thermostat knob **between 50° and 225°C** for 15 minutes, then to position **175°C** with the **oven door closed**.

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:

- a. Set the switch to position .
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. 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

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.

Grilling with the oven door closed.

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

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

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 700 W
- Bottom element 800 W
- Grill element 1450 W

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 any traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

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.

OPERATING PRINCIPLES

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

a. by normal 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 (**use with the oven door closed**).

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.

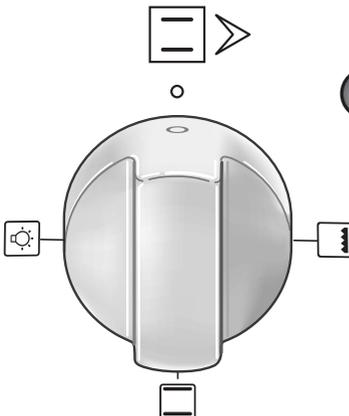


Fig. 5.1

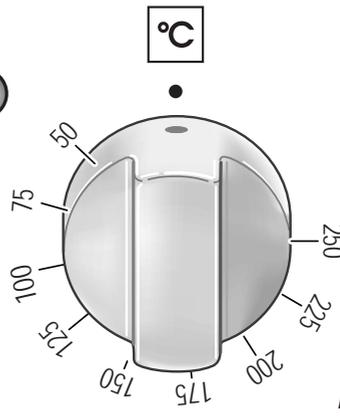


Fig. 5.2

FUNCTION SELECTOR KNOB (fig. 5.1)

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



OVEN LIGHT

By setting the knob to this position the oven light will come on. The light remains on whilst any of the functions are selected.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be set between 50° C and 250° C. It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



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 "USE OF THE GRILL".

Recommended for: 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 - COOKING GUIDE

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

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

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1½ - 2hours

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

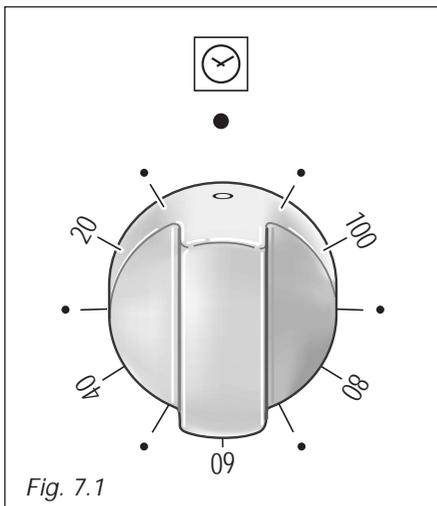
7 - 120 MINUTES TIMER

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

Important:

Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

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.

STAINLESS STEEL 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.

Important:

The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

ENAMELLED PARTS

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

Dry preferably with a soft cloth.

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

VITROCERAMIC COOKING HOB

– See page 13

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.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

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

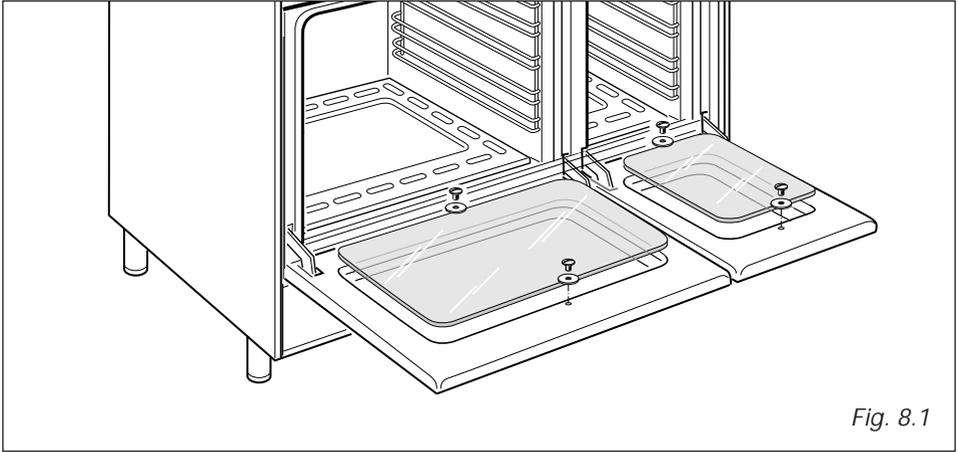


Fig. 8.1

OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (fig. 8.1)

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.2).

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 store flammable material in the oven or in the storage compartment.

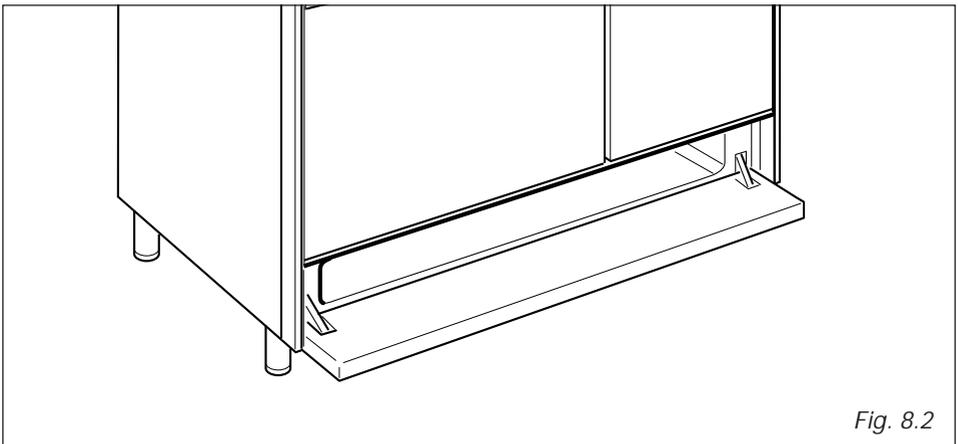


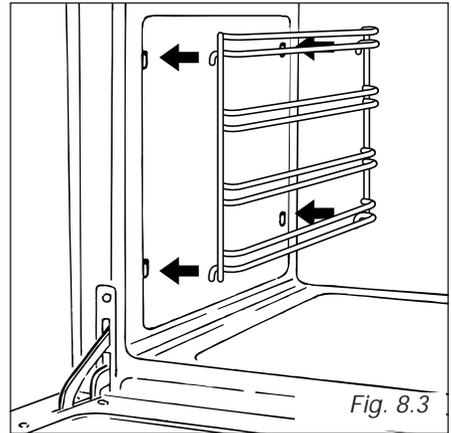
Fig. 8.2

INSIDE OF OVEN

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

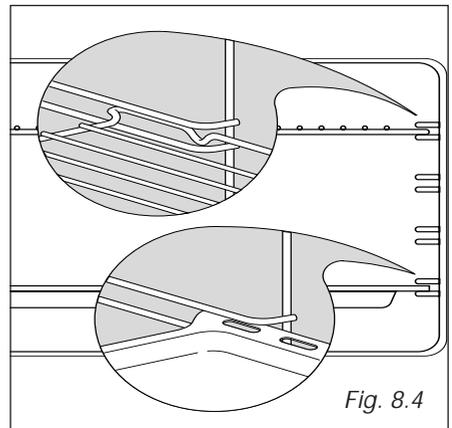
NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Do not store flammable material in the oven.



ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

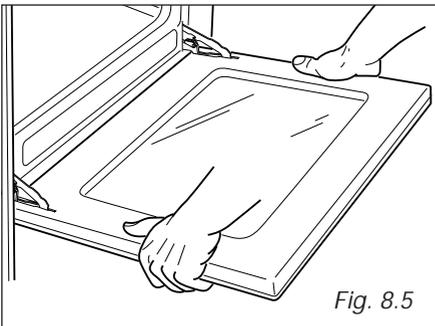
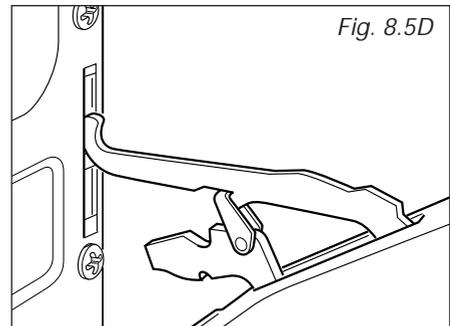
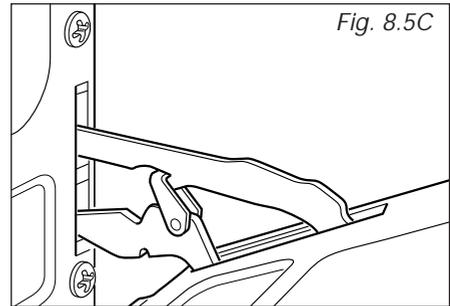
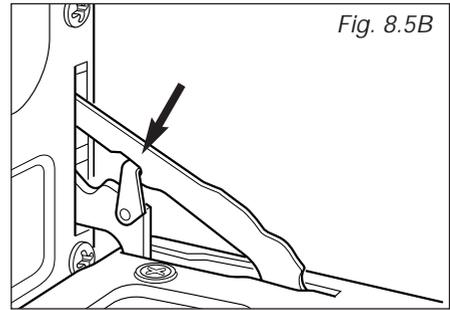
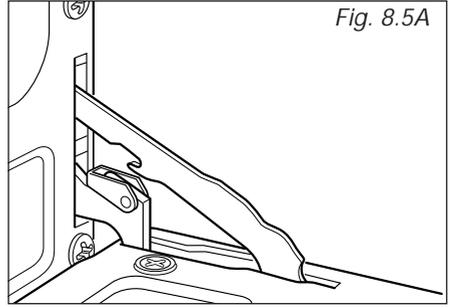
- Fit the side runner frames into the holes on the side walls inside the oven (fig. 8.3).
- Slide in, on the guides, the shelf and the tray etc. fig. 8.4.
The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven (fig. 8.4).
- Dismantle in reverse order.



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

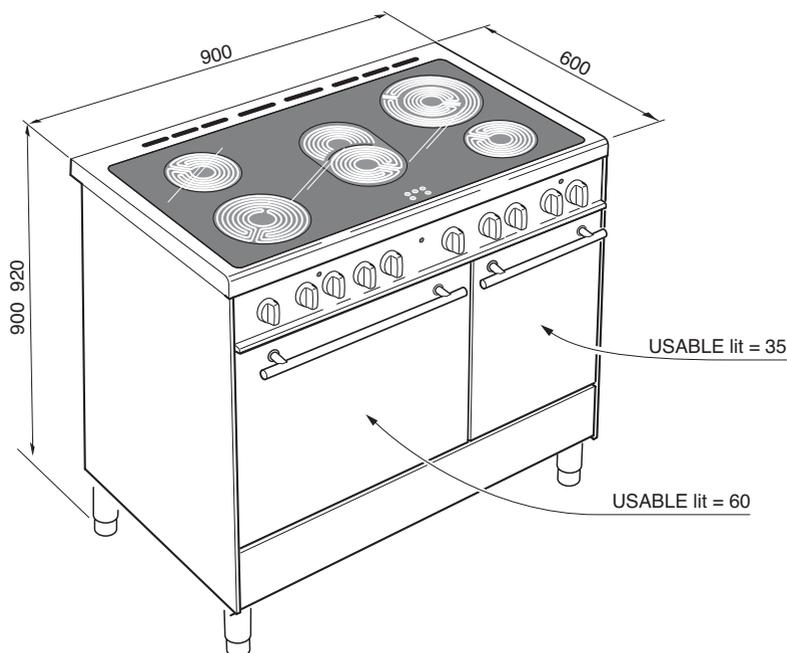
- Open the door to the full extent (fig. 8.5A).
- Attach the retaining rings to the hooks on the left and right hinges (fig. 8.5B).
- Hold the door as shown in fig. 8.5.
- Gently close the door and withdraw the lower hinge pins from their location (fig. 8.5C).
- Withdraw the upper hinge pins from their location (fig. 8.5D).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



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.

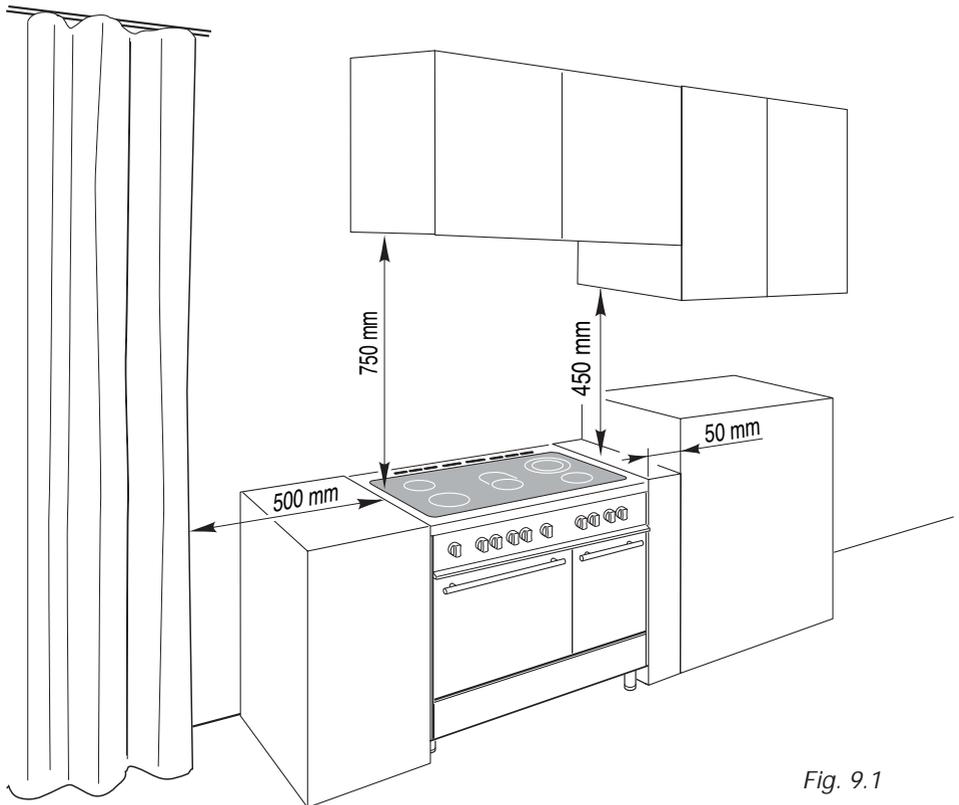
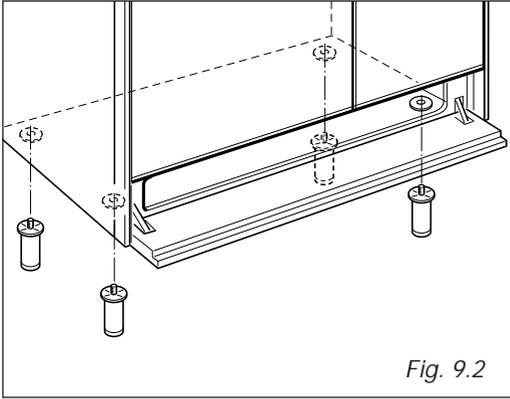


Fig. 9.1

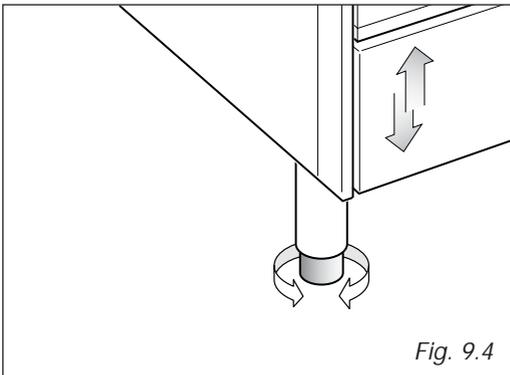
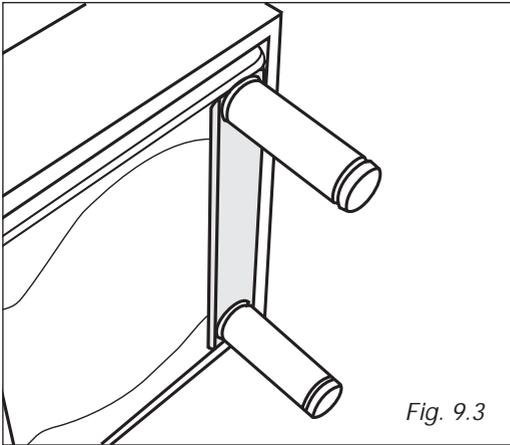


FITTING THE ADJUSTABLE FEET

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.



LEVELLING THE COOKER

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

MOVING THE COOKER

WARNING

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

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (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).

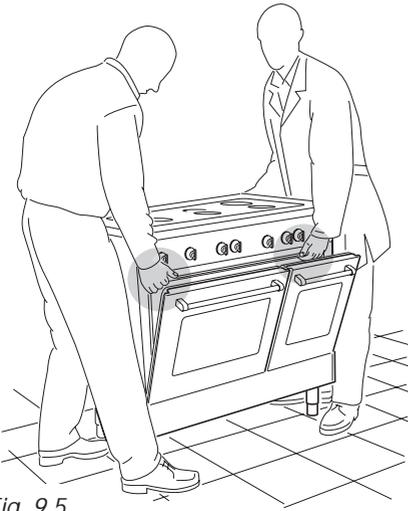


Fig. 9.5

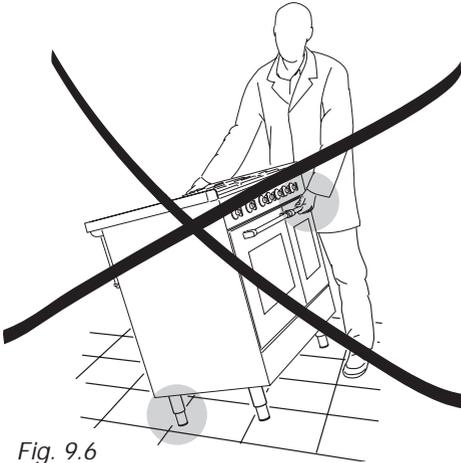
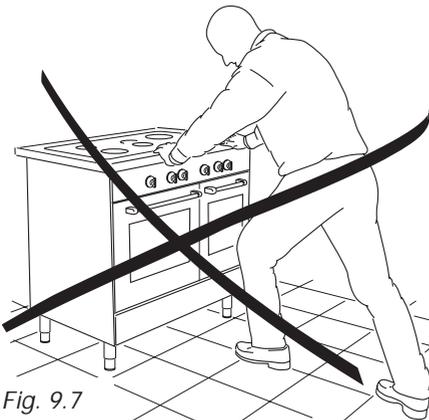


Fig. 9.6



STABILITY BRACKET

We recommend a stability bracket is fitted to the cooker.

The type shown in fig. 9.8 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

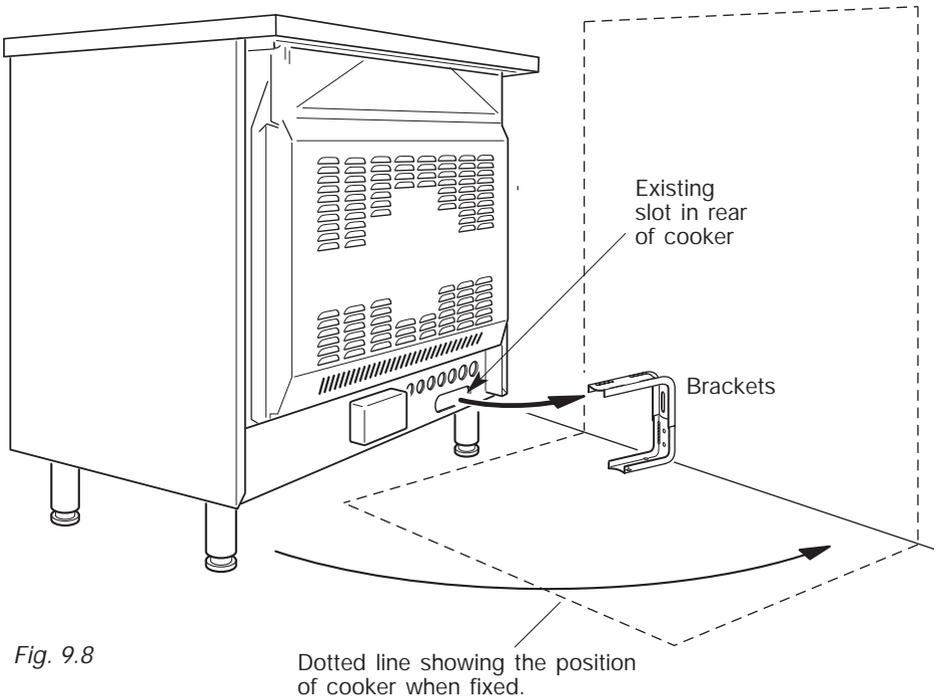
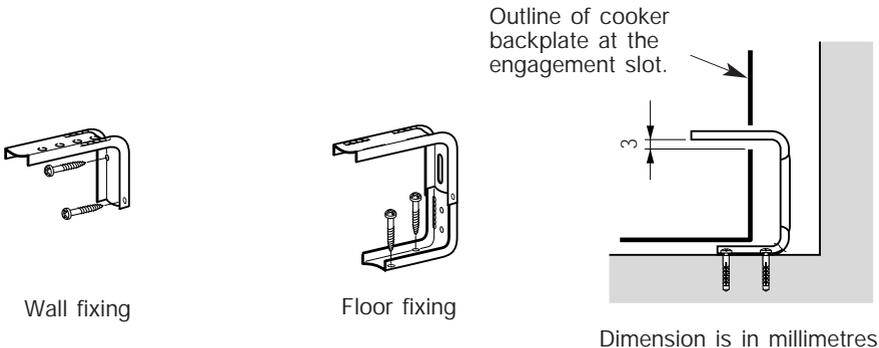


Fig. 9.8



10 - ELECTRICAL SECTION

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

GENERAL

- Connection to the mains must be carried out by qualified personnel 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 appliance 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 the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch must always be accessible.

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

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.

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.

IMPORTANT:

This appliance must be earthed.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from not observing this condition.

TECHNICAL DATA

230 V AC - 50 Hz

Fan Main oven

- Grill element 2.00 kW
- Circular element 2.50 kW

Conventional oven

- Top element 0.70 kW
- Bottom element 0.80 kW
- Grill element 1.45 kW

Vitroc ceramic hob

- Front left 1.70 kW
- Rear left 1.20 kW
- Front right 1.20 kW
- Rear right 2.10 / 0.70 kW
- Central 1.80 / 1.00 kW

Maximum power rating

- Fan oven 2.50 kW
- Conventional oven 1.50 kW

Oven lamp 0.015 kW

300 °C, miniature edison screw

**Maximum power
usable simultaneously** 12.085 kW

GUARANTEE

UK only

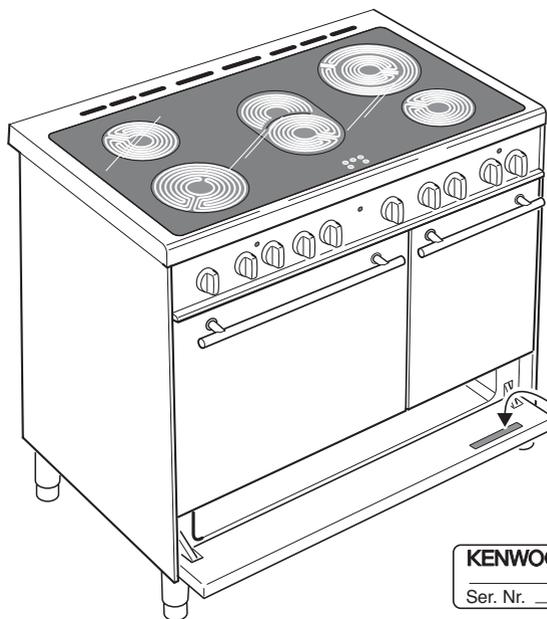
If your appliance goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected, or damaged it;
- it has not been modified;
- it is not second hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- you supply your receipt to show when you brought it.
- The appliance has been installed as per the instructions contained within this booklet.

This guarantee does not affect your statutory rights.

AFTER SALES SERVICE

If you require After Sales Service contact the MASTERCARE Domestic Appliance Helpline Telephone 08701 565550.



KENWOOD _____

Ser. Nr. _____

KENWOOD

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