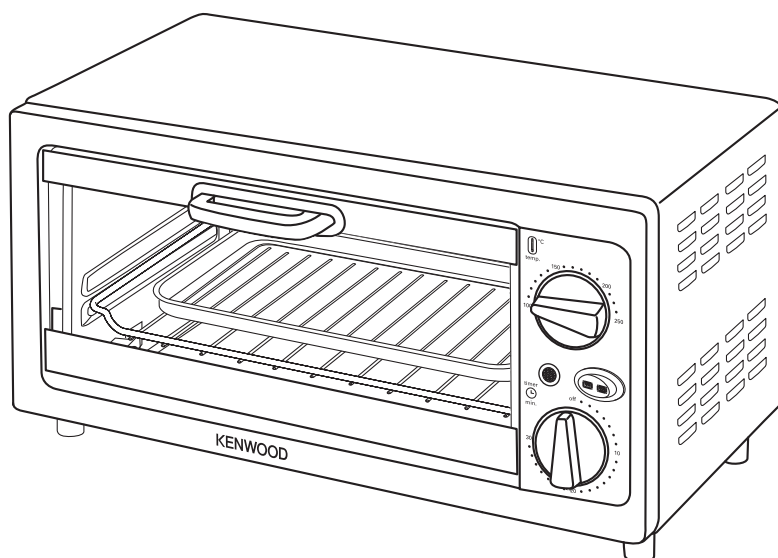


KENWOOD

Oven MO280/ MO286 series

instruction
説明書



English

3 - 10

中文繁體

11 - 18

ABOUT YOUR KENWOOD OVEN

Your new Kenwood oven is an 1100 watt max model with useable capacity of 10 litres. This multi-function oven can be used for grilling, baking and toasting and so makes good use of your kitchen space through having all these functions in one appliance which is compact and easy to use and clean.

IMPORTANT SAFEGUARDS

- 1 IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY BEFORE USING THE OVEN AND KEEP FOR FUTURE REFERENCE.**
- 2 DO NOT** under any circumstances use this appliance for anything other than its intended domestic purpose. Do not use outdoors.
- 3 DO NOT** immerse this appliance or its power cord or plug in water or other liquids.
- 4 DO NOT** put this oven on or near a hot electric element or gas flame or any other oven. DO NOT put this oven on top of any other appliance.
- 5** This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 6 ALWAYS** operate this appliance on a stable, flat and heat resistant surface and away from walls which might be discoloured by its heat. Do not operate on a cloth surface or near curtains or other flammable materials.
- 7 DO NOT** touch hot surfaces. The door and parts of the exterior and all of the interior can become hot during use. Allow the oven to cool before cleaning any parts.
- 8 TAKE EXTRA CARE** when removing a hot roasting dish or disposing of hot oil or grease. Use oven mitts whenever handling hot racks or dishes.
- 9** Children should be supervised to ensure that they do not play with the appliance.
- 10 WARNING:** The appliance is not intended for use by young children or infirm persons without supervision. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 11 DO NOT** let the power cord hang over the edge of the table or work surface, or touch hot surfaces.
- 12 DO NOT** place anything on top of the oven. Do not allow anything to cover the sides or rear of the oven or block any of the oven's air vents.

IMPORTANT SAFEGUARDS

- ❸ **DO NOT** use the oven for storing food or other items when not in use. Store only the wire rack and the cooking dish.
- ❹ **DO NOT OPERATE IF THE CORD HAS BEEN DAMAGED OR THE OVEN DROPPED OR DAMAGED IN ANY MANNER.** The oven and cord must for safety reasons only be repaired by Kenwood or an authorized Kenwood repairer.
- ❺ The oven should be cleaned regularly and any food deposits removed.
- ❻ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- ❼ If smoke is observed, keep the oven door closed and switch off and disconnect the power supply. Leave well alone until the smoke has ceased.

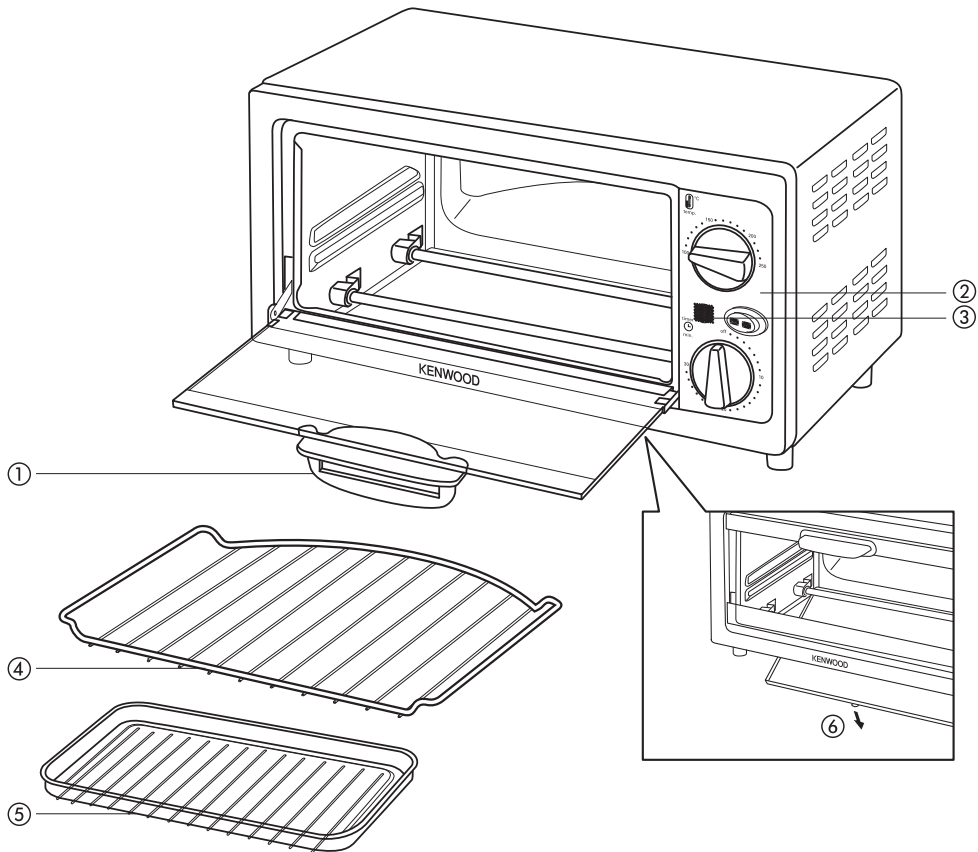
before plugging in

- Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.
 - The appliance must be earthed.
- Note: This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.

before using for the first time

- Remove all labels and any packaging from inside the oven.
- Remove any promotional stickers or protective films from the oven.
- Wash the trays & racks and other accessories in warm sudsy water and dry thoroughly.
- Wipe the inside walls, floor & roof with a damp cloth, then wipe dry.
- To ensure adequate ventilation make sure there is 10cm of clear space behind and on each side of the oven, and 30cm of space above the oven.
- During the first heating up period there may be traces of smoke visible. this is normal for newly manufactured electrical heating appliances and there should be no cause for alarm.
- Plug the powercord in and switch the power on. Set the temperature control knob to 220°C and put the setting knob to operate both upper and lower elements. Turn the timer knob to 15 minutes and allow the oven to operate.
- Allow the oven to cool and it is now ready for use.

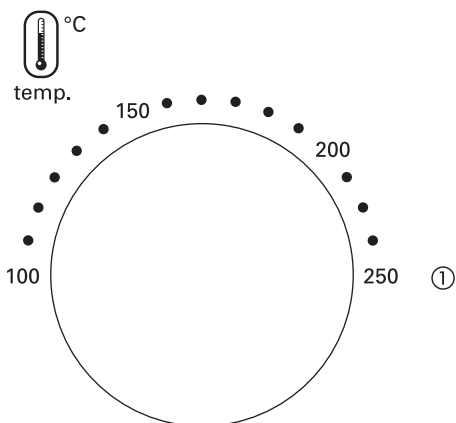
KNOW YOUR KENWOOD OVEN



key

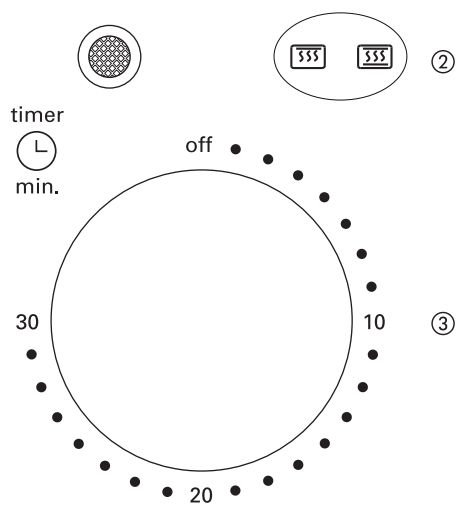
- | | |
|--------------------|----------------------|
| ① door handle | ④ slide-in wire rack |
| ② control panel | ⑤ cooking dish |
| ③ power 'on' light | ⑥ crumb door |

THE CONTROL PANEL



key

- ① temperature control knob
- ② function selector switch
- ③ timer knob




USING YOUR KENWOOD OVEN

- These ovens have 2 height settings for trays. Depending on the recipe and quantity of food being cooking, the upper level should be used for grilling and toasting; the lower level for baking.
- When setting the timer to run for short periods, say 5 or 10, minutes, it will operate more accurately if the timer knob is turned round to 15 minutes and then back to the desired setting.
- When the timer completed its operation, a bell sounds to signal that the timer and cooking have finished.
- The power 'on' light operates whenever the timer function is operated.
- Similarly, the elements themselves operate only when the timer is in operation. So for cooking for long periods such as baking for more than 30 minutes, it is necessary to reset the timer after the first and subsequent periods of 30 minutes have finished.
- For grilling use the upper elements only; for toasting use upper + lower; for baking use upper or upper+lower according to preference.
- For baking it is recommended that the oven is pre-heated before cooking starts.
The oven can be pre-heated by setting the temperature control knob to the required temperature and then operating the oven without the food in it for 10 or 15 minutes.
- At the end of any cooking, turn the temperature control and the timer knobs back to their start positions.
- Other heat resistant baking dishes can be used in the oven, but for the slide-in rack **use only the accessories provided.**


COOKING HINTS

- Personal recipes will vary in results from oven to oven. Feel free to vary cooking temperatures and times to achieve the best taste results.
- Food items that could bubble or spread during cooking, such as pies and pizzas etc should be placed on a baking tray to prevent splashing onto the bottom elements.
- When cooking for short times better results will usually be obtained if the oven is pre-heated first.
- Remember when setting the timer to run for short periods, say 5 or 10 minutes, it will operate more accurately if the timer knob is turned round to 15 minutes and then back to the desired setting.
- Even cooking can be improved by turning pans or trays around half way through the cooking.
- Preheating for baking will assist getting the desired uniform cooking result.
- When toasting several successive items, the later ones will not take as long to toast as the first.



GRILLING

- Switch the function selector to the upper position ().
- Turn the temperature control knob to desired temperature, for grilling this is usually close to 250°C
- Put the slide-in wire rack into the oven. Put the food to be grilled onto the cooking dish and place it on the rack. For easy cleaning put cooking foil under the food.
- Turn the timer knob to the desired cooking time.

TOASTING

- Switch the function selector to the upper+lower position ().
- Turn the temperature control knob to desired temperature, for grilling this is usually close to 200°C
- Put the slide-in wire rack into the oven. Put the food to be toasted onto the cooking dish.
- Turn the timer knob to the desired cooking time.

BAKING

- Switch the function selector to upper () or upper+lower () according to preference.
- Turn the temperature control knob to the desired temperature.
- Pre-heat the oven to between 200 and 250°C according to personal preference.
- Put the slide-in wire rack into the oven. Put the food to be baked onto the cooking dish and place it on the wire rack. For easy cleaning put cooking foil under the food. The oven door should be closed.
- Set the temperature control knob to the desired baking temperature.
- Set the timer knob to the desired baking time.

CLEANING

Turn the oven off and unplug from the wall and allow it to cool down before cleaning.

Cleaning inside the oven : wipe with a damp cloth. Stubborn stains or burnt-on residues should be removed using a damp cloth or foam based cleaner or soft plastic scouring pad.

Do not use an abrasive cleaner or pad as these can scratch or damage the surfaces.

After cleaning, dry with a paper towel or soft, dry cloth.

Take care when cleaning around the element.

Cleaning the outside and door : clean the outside and door with a non-abrasive cleaner or wipe with a damp cloth; dry thoroughly.

Wire rack and cooking dish: wash immediately after use in warm sudsy water, rinse and dry.

It is recommended that the oven is cleaned after each use to prevent any build up of grease or odors.

SERVICE AND CUSTOMER CARE

- If the cord is damaged it must, for safety reasons, be repaired by Kenwood or an authorized Kenwood repairer.

If you need help with :

- using your oven, or
- servicing or repairs (in or out of guarantee) contact the Kenwood distributor or authorized Kenwood repairer. Have your model number ready - it's on the rear of the oven.



**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN
ACCORDANCE WITH EC DIRECTIVE 2009/96/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.

有關Kenwood焗爐

這部新款Kenwood焗爐最大功率為1100瓦特，可用容量為10公升。此多功能焗爐集燒、烤、焗等功能於一身，而且機身小巧，容易使用和清潔，讓你善用廚房的空間。

重要安全守則

- ❶ 以下為重要安全守則，使用焗爐前請仔細閱讀，並保留此說明書作日後參考之用。
- ❷ 本產品僅供家庭使用，切勿用於其他方面。不要在戶外使用。
- ❸ 切勿將電器、電線或插頭浸入水中或其他液體中。
- ❹ 切勿讓焗爐放在發熱的電器、煤氣爐或其他焗爐上面或附近。切勿將此焗爐放置在任何電器上面。
- ❺ 本產品不可透過外置定時器或單獨的遙控器加以操作。
- ❻ 必須在穩固及抗熱的平面上使用此電器，遠離牆壁，以免熱力令牆壁變色。切勿在布面或窗簾或其他可燃物料附近使用此焗爐。
- ❼ 切勿碰觸發熱表面。焗爐的門、外部零件和所有內部在使用時會變得極熱。應該使用產品的旋鈕去操作焗爐。待焗爐冷卻後，方可清潔。
- ❽ 取出高溫烤盤或者處置熱油或油脂時要**特別小心**。處理熱烤架或碗碟時，應使用焗爐隔熱手套。
- ❾ 切勿讓兒童玩耍本產品。
- ❿ **警告：**兒童或體弱者不可獨自使用本產品。若允許兒童使用焗爐，必須提供充分指引，令其能夠安全使用焗爐並明白使用不當的危害。
- ⓫ 切勿讓電線懸垂於桌邊、工作面或觸碰到發熱表面。
- ⓬ 切勿在焗爐頂放置任何物件。切勿遮蓋焗爐的兩側或後部，或阻塞焗爐的排氣孔。

重要安全守則

- ❶ 切勿在不使用焗爐時，在爐內儲存食物或其他物品。爐內僅應放置烤架及烹調盤。
- ❷ 若電源損壞、或焗爐曾墜地或有任何損壞，切勿使用焗爐。為了安全理由，焗爐和電線必須由Kenwood或Kenwood授權的維修人員維修。
- ❸ 焗爐應定期清理，避免殘留食物。
- ❹ 若未能保持焗爐清潔，其表面容易受損，可影響產品使用壽命並可能引致危險。
- ❺ 若發現煙霧，請勿打開焗爐，應關閉並拔下電源。待煙霧散去後方可處理。

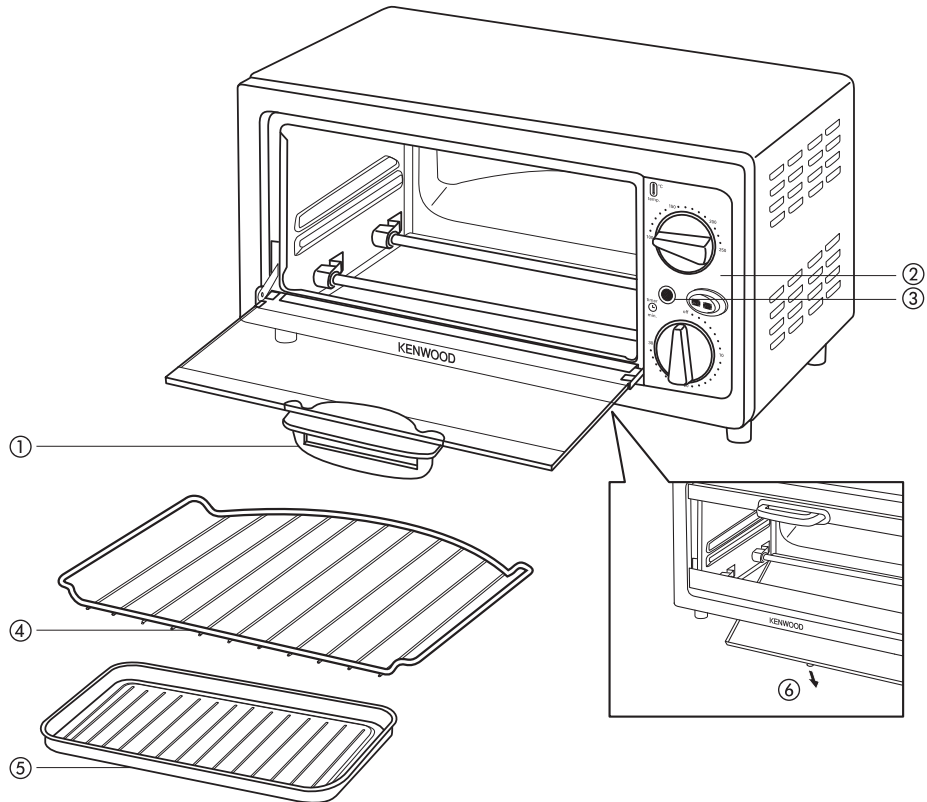
接駁電源前

- 使用前請確保供電電壓與銘牌所示相同。
- 此電器必須接上地線。
註：此電器符合歐洲共同體電磁相容性2004/108/EC指引。

首次使用前

- 移除焗爐內部所有標籤及包裝物料。
- 移除焗爐的宣傳標貼或保護膜。
- 用溫皂水清洗焗盤、烤架和其他配件，然後徹底抹乾。
- 用濕布抹拭焗爐的內部，然後抹乾。
- 為確保空氣流動，確保焗爐的後方和兩側保留10厘米的空間，上方保留30厘米的空間。
- 首次加熱時，或會見到冒煙，對於剛製造的電子發熱電器而言，此乃正常現象，無須擔心。
- 插上電線，開啟電源。將溫度控制鈕調校至220 °C，將設定旋鈕調校至上下發熱，將定時器旋鈕調校至15分鐘，讓焗爐運作。
- 待焗爐冷卻後，便可正式使用。

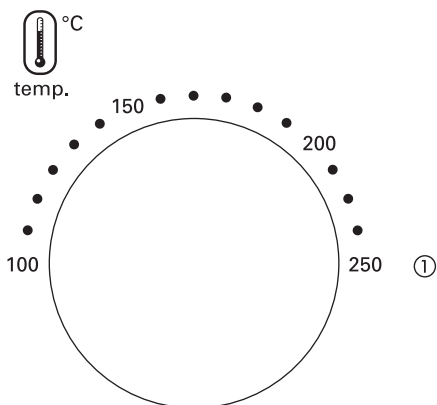
瞭解Kenwood焗爐



圖解說明

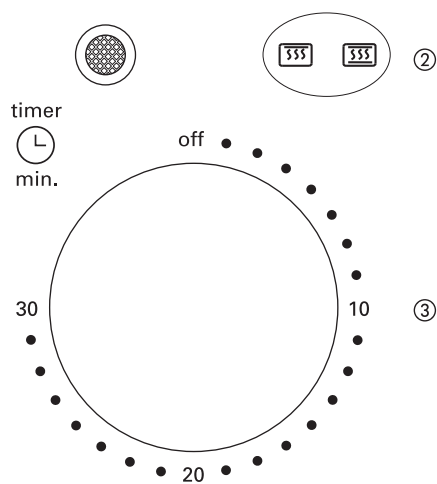
- | | |
|---------|---------|
| ① 門把手 | ④ 置入式烤架 |
| ② 控制面板 | ⑤ 烹調盤 |
| ③ 電源指示燈 | ⑥ 食物碎屑門 |

控制面板



圖解說明

- ① 溫度控制旋鈕
- ② 功能選擇開關
- ③ 定時器旋鈕




Kenwood焗爐使用方法

- 此焗爐備有兩個烤盤高度設定，視乎食譜和食物的數量而調校。上層用於燒烤及烘烤，下層用於烘焙。
- 如需設置較短時間，例如5分鐘或10分鐘，請先將定時器旋鈕調至15分鐘，然後再調回所需設定，這樣較為準確。
- 計時結束後將聽到鈴聲，說明定時器與烹調經已完成。
- 使用定時功能時，電源指示燈均會亮起。
- 同樣，只有定時器操作時方可使用各種組件。因此，如需長時間烹調，例如需要烘焙超過30分鐘，必須在每次完成30分鐘操作之後重新設置定時器。
- 燒烤時僅需上層加熱，烘烤時應上下層同時加熱，而烘焙時可用下層加熱或上下層同時加熱，具體因應個人喜好而定。
- 如需烘焙，建議烹調前先加熱焗爐。
- 預先加熱時，將溫度控制旋鈕調到所需溫度，然後在不放入食物的情況下加熱焗爐10-15分鐘。
- 完成烹調時，請將溫度控制旋鈕及定時器旋鈕調至起始位置。
- 焗爐可使用其他耐熱烤盤，但置入式烤架**僅可使用提供的配件**。


烹調提示

- 個人食譜的烹調結果會因焗爐而有所不同。請隨意更改烹調溫度及時間，以達致最佳口感。
- 對於烹調過程中會發泡或發脹的食物，例如餡餅和薄餅等，應放在烤盤上烹調，以免固體或液體飛濺到底部組件上。
- 預熱焗爐可在較短烹調時間內取得較好效果。
- 記住，如需設置較短時間，例如5分鐘或10分鐘，請先將定時器旋鈕調至15分鐘，然後再調回所需設定時間，這樣較為準確。
- 烹調過程旋轉托盤亦可改善烹調效果。
- 烘焙之前預熱有助達致所需的統一烹調效果。
- 連續烘烤多種食物時，往後的食物所需的烘烤時間可能較短。



燒烤

- 將功能選擇開關調至上層加熱（）。
- 將溫度控制旋鈕調到所需溫度，燒烤時以接近250℃為佳。
- 將置入式烤架放入焗爐。將食物放在烹調盤上，然後放在烤架上燒烤。可在食物下面放置鋁箔紙以便清潔。
- 將計時器旋鈕調至所需的烹調時間。

烘烤

- 將功能選擇開關調至上下層同時加熱（）。
- 將溫度控制旋鈕調到所需溫度，烘烤時以接近200℃為佳。
- 將置入式烤架放入焗爐。將食物放在烹調盤上烘烤。
- 將計時器旋鈕調至所需的烹調時間。

烘焙

- 因應個人喜好將功能選擇開關調至上層加熱（）或上下層同時加熱（）。
- 將溫度控制旋鈕調至所需溫度。
- 因應個人喜好將焗爐預熱至200至250℃。
- 將置入式烤架放入焗爐。將食物放在烹調盤上，然後放在烤架上烘焙。可在食物下面放置鋁箔紙以便清潔。焗爐門應關閉。
- 將溫度控制旋鈕調至所需烘焙溫度。
- 將計時器旋鈕調至所需的烘焙時間。

清潔

關閉焗爐，拔掉電源，充分冷卻後方可清潔。

清潔焗爐內部：用濕布擦拭。對付頑固的污跡或燒焦殘餘物，應用濕布或泡沫清潔劑或防刮清潔海綿移除。**切勿使用侵蝕性的清潔劑或百潔布**，以免刮花或損壞表面。

清潔後，用紙巾或軟乾布抹乾。

清潔組件周圍時要**小心**。

清潔外部和爐門：用非侵蝕性的清潔劑清潔，或用濕布抹拭，然後徹底抹乾。

烤架及烹調盤：使用後立刻用熱皂水清洗，用水洗滌，然後抹乾。

建議每次使用焗爐後便要清潔，避免積聚油脂或產生異味。

維修及客戶服務

- 如電線有任何損壞，必須交由Kenwood客戶服務部進行維修及更換。

如需下列協助：

- 產品使用，或
- 在保養期內或外之維修服務

請先在機身背後了解產品型號，然後致電Kenwood客戶服務熱線(852) 2237 1313。

產品保養條款

閣下可於購買後一年內獲得免費維修服務，但必須符合下列條款：

- 產品未經不正確使用，同時沒有因為人為或疏忽而引致產品損毀。
- 未經由Kenwood及其指定之維修商以外之第三方進行過維修或修改。
- 非轉讓產品一即從Kenwood之分銷商直接獲得或購買。
- 非用於商業用途。
- 沒有因電壓或插頭不當而引起損毀。
- 出示發票或其他可證明產品來源及日期之單據。

重要

基於衛生理由，產品如需送交維修中心作檢查或維修，請先將產品清洗乾淨，特別是處理及烹調食物的產品，未經清潔的產品，本公司保留拒絕接收的權利。



符合歐洲經濟共同體法令2009/96/EC標準正確棄置產品的重要資訊

當產品壽命終結時，不可將產品當作都市廢物棄置。產品必須被送到法例指定的廢物分類收集中心或提供此項服務的業者。分開棄置家庭電器可避免對環境和健康造成負面影響，回收部件可有效減省能源和資源。為提醒使用者分開棄置家庭電器，產品已印上有輪垃圾箱被劃去的標籤。





www.kenwoodworld.com

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