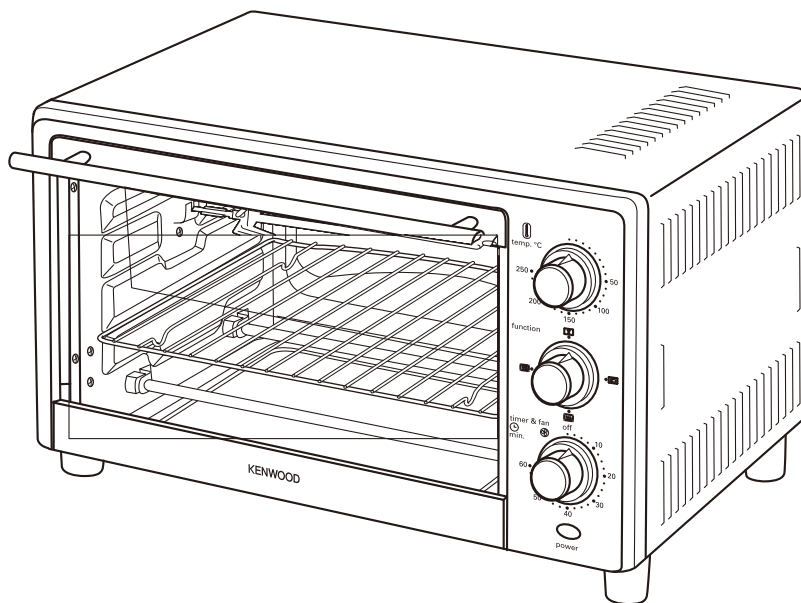


KENWOOD

Oven MO740/ MO746 series

instruction



English

3 - 21

ABOUT YOUR KENWOOD OVEN


Your new Kenwood oven is an 1900 watt max model with useable capacity of 25 litres. This multi-function oven can be used for roasting, 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.

The MO740 and MO746 models have rotisserie function and a convection fan. Convection improves the efficiency of the cooking and this helps to reduce cooking times by as much as 25%, in turn helping save your power.

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. Always use the product's handles or knobs to operate it. Allow the oven to cool before cleaning any parts.
- 8 DO NOT PUT HANDS INSIDE THE OVEN** while the convection function is operating. Always use the rotisserie handle for putting the rotisserie assembly into the oven or removing it.
- 9 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.
- 10** Children should be supervised to ensure that they do not play with the appliance.
- 11 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.
- 12 DO NOT** let the power cord hang over the edge of the table or work surface, or touch hot surfaces.
- 13 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

- 14 **DO NOT** use the oven for storing food or other items when not in use. Store only the wire rack, handle, cooking tray and the rotisserie assembly.
- 15 **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.
- 16 The oven should be cleaned regularly and any food deposits removed.
- 17 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.
- 18 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.
- 19 The temperature of accessible surfaces may be high when the appliance is operating.
- 20  Caution, hot surface. The surfaces are liable to get hot during use
- 21 The appliance is only used for household, not for commercial use.
- 22 Must not immersed into water for cleaning.

before plugging in

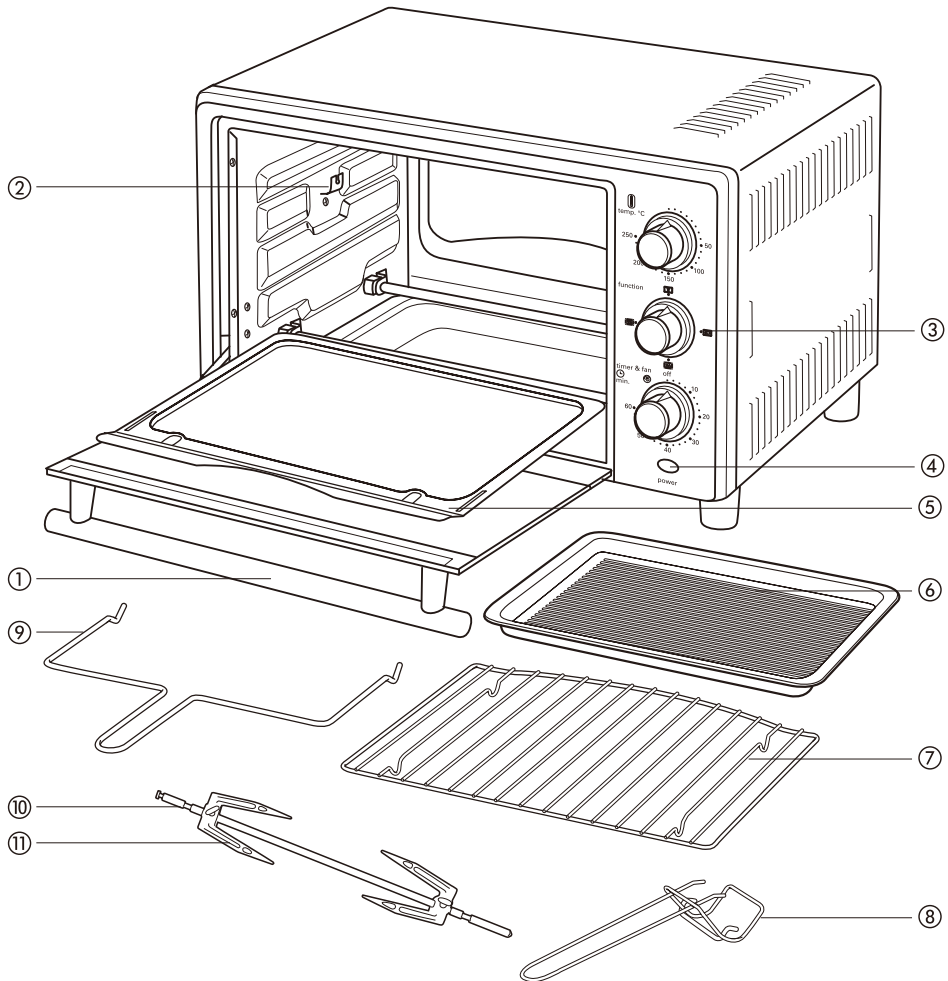
- Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.
- The appliance must be earthed.

Note: This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.

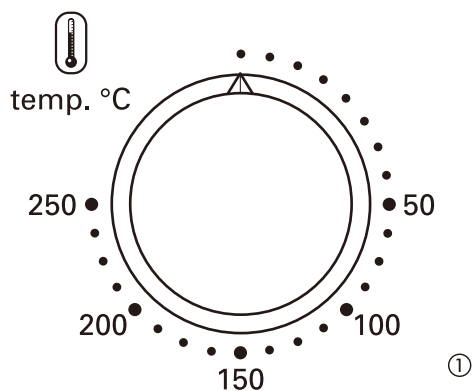
before using for the first time

- 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

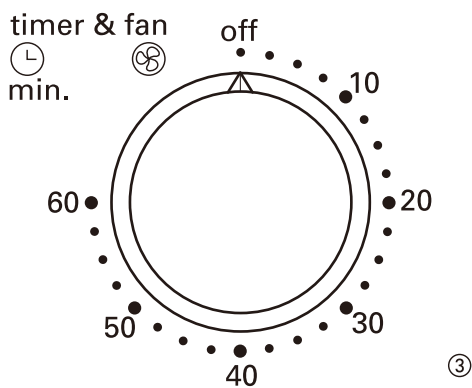
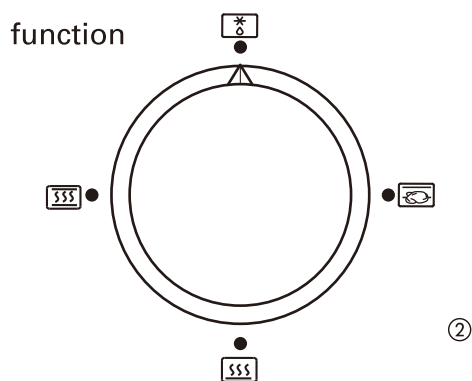


THE CONTROL PANEL



key

- ① temperature control knob
- ② setting knob
- ③ timer & fan knob




USING YOUR KENWOOD OVEN


- These ovens have 3 height settings for trays. Depending on the recipe and quantity of food being cooking, the 2 upper levels should be used for grilling and toasting; the lower level for defrosting, baking and roasting.
- 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 interior light and the convection fan are both operated by the timer knob and operated whenever the timer is used.
- 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 roasting for more than 60 minutes, it is necessary to reset the timer after the first and subsequent periods of 60 minutes have finished.
- For grilling use the upper elements only; for defrosting, toasting and roasting use upper + lower; for baking use lower or upper+lower according to preference; for rotisserie use upper or upper+lower according to preference.
- For baking, roasting or rotisserie 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 and for the rotisserie **use only the accessories provided.**

DEFROSTING


Normal defrosting can be done using just the convection fan which operates in conjunction with the timer.

- Turn the setting knob to () position.
- Place the food in an appropriate dish on the wire rack or slide-in cooking tray on one of the two levels as preferred.
- Turn the timer to the desired time to defrost the food.



Or the defrosting can be done quicker by using a low heat - recommended 50°C

- Turn the setting knob to the upper+lower position ().
- Turn the temperature control knob to 50°C
- Place the food in an appropriate dish on the wire rack or slide in tray on one of the two lower levels as preferred.
- Turn the Timer to the desired time to defrost the food.


GRILLING

- Turn the setting knob 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 cooking tray in one of the upper positions according to preference. When grilling fatty meats we suggest that the cooking tray should be in the second position down.
- Use suitable pan, plate or dish for grilling.
- Leave the door ajar while grilling.
- Turn the timer knob to start grilling.


BAKING

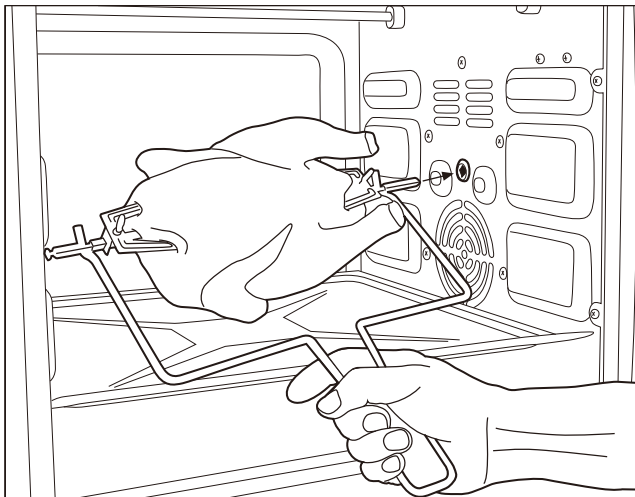
- Turn the setting knob to lower () or upper+lower () according to preference.
- Turn the temperature control knob to the desired temperature.
- Place the cooking tray or wire rack in either of the lower positions according to preference.
- Preheat the oven before placing the food or baking mixture in the oven.

ROASTING

- Turn the setting knob to the upper+lower position ().
- Turn the temperature control knob to desired temperature.
- Place the food in the slide-in cooking tray or another appropriate dish on the wire rack on one of the two lower levels as preferred.
- Turn the timer to the desired timer to roast the food. For larger portions of food which require more than 60 minutes cooking, reset the timer after the initial or other periods of 60 minutes.

ROTISSERIE

- Turn the setting knob to the upper position ().
 - Rub cooking oil on the rotisserie skewer and forks.
 - Put the skewer through the food to be cooked, making sure the food is secure by tying with food compatible string if needed. Insert the rotisserie forks on either end of the skewer and push into the food to secure it in place. Tighten the fasteners on the forks.
 - Lift the assembled rotisserie and food using the rotisserie handle and insert the rotisserie skewer onto the rotisserie mount on the right hand side (control panel end) of the oven.
 - Lower the left end of the rotisserie skewer into the rotisserie mount on the left side.
 - Set the desired temperature.
 - Set the desired cooking time. For larger portions of food which require more than 60 minutes cooking, reset the timer after the initial or other periods of 60 minutes. **Check that the rotisserie starts turning when the timer is set.**
 - **Note :** make sure that the joint of meat is not too large that it prevents the smooth rotation of the rotisserie.
 - After cooking is complete, remove the rotisserie and food using the rotisserie handle.
- Caution :** the rotisserie skewer and forks will stay very hot for some time. To remove while the food is hot use oven mitts or appropriate cloths to unfasten 1 or both forks and then remove the skewer.



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 to a high temperature before roasting will assist searing the outside of the food and sealing in juices and moisture. The temperature may then be turned down to the recommended roasting temperature for juicy, tender 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.
- Sometimes air circulation can assist in cooking. If this is needed then leave the door ajar during cooking.

RECIPES AND TEMPERATURE SETTINGS

ROASTING GUIDE

For best results, preheat the oven to 200°C, add meat and reduce heat to 180°C for the remainder of the roasting time.

Total roasting time depends on personal preferences and thickness of the meat.

MEAT		ROASTING TIME PER 500 G
Beef	rare	15 to 18 minutes
Beef	medium	18 to 22 minutes
Beef	well done	22 to 27 minutes
Lamb	medium	18 to 20 minutes
Lamb	well done	20 to 25 minutes
Veal	well done	25 to 30 minutes
Pork	well done	25 to 30 minutes
Poultry		25 to 30 minutes

HERBED ROAST CHICKEN

Preheat the oven to 180°C. Place oven shelf in either lower rack position depending on the size of the roast.

- 1 whole chicken, about 1.5 kg
- 30 ml butter or margarine, melted
- 5 ml dried mixed herbs
- salt and pepper to taste
- 1/2 onion, thinly sliced
- fresh herbs such as thyme, rosemary or sage

To prepare chicken, fold wings across the back of the chicken. Combine butter with mixed herbs, salt and pepper. Use half the mixture to season onions. Place onions and fresh herbs in the cavity of the chicken.

Tie or skewer legs to the tail. Place chicken on a rack in the roasting pan. Brush with remaining butter or margarine mixture. Roast, uncovered, for 25 to 30 minutes per 500g, or until juices run clear. Let stand for 10 minutes before carving. Serves 4 to 6.

ROASTED VEGETABLES

Preheat the oven to 200°C. Place oven shelf in either lower position.

- 700 g rutabaga, peeled and cubed
- 500 g turnips, peeled and cubed
- 1 large fennel bulb, cut in 2 cm pieces
- 300 g each parsnips, baby potatoes, pumpkin peeled and cubed
- 1 large onion, peeled, cut into 8 wedges
- 3 or 4 large cloves garlic, halved
- 1 red pepper, seeded and cut in strips
- 30 ml olive oil
- salt and pepper to taste
- 2 ml freshly ground nutmeg
- 10 ml fresh thyme
- 1 or 2 sprigs rosemary
- 45 ml freshly chopped parsley

Place vegetables in a large bowl. Toss with oil, salt, pepper, nutmeg, thyme and rosemary. Arrange vegetables in a roasting pan and roast for about 45 minutes, or until tender.

Remove from the oven and add parsley, tossing to coat. Serves 8.

TOMATO LAMB STEW

Preheat oven to 200°C and place oven shelf in either lower position.

- 1 kg flank of lamb, cubed
- 1 onion, coarsely chopped
- 1 green pepper, chopped
- 6 tomatoes, peeled and coarsely chopped
- 2 cloves garlic, chopped
- 250 ml beef stock
- 5 ml lemon juice
- 15 ml brown sugar
- 5 ml salt
- black pepper to taste
- 15 ml cake flour

Brown meat in a heavy based saucepan on a hot plate on the top of the oven, or on a stove. Add onion, green pepper and garlic. Saute until vegetables are soft. Add tomatoes, heated stock, lemon juice, sugar and seasoning. Cover and place in the preheated oven, immediately turning temperature down to 160°C. Simmer for about 2 hours, until meat is tender. Thicken the sauce with flour mixed with a little water and simmer a few more minutes. Serves 6.

GRILLING GUIDE

Follow instructions for Grilling. Turn temperature control to maximum setting and place oven shelf in one of the upper positions. Be sure that the door is ajar during grilling.

FOOD	APPROXIMATE COOKING TIME
Thin Sausage	3 - 4 minutes per side
Thick Sausage	4 - 5 minutes per side
Lamb Chops	5 - 6 minutes per side
Steak	6 to 12 minutes per side*
Hamburgers	4 to 10 minutes*
Chicken portions	6 to 12 minutes per side*
Skinned, boned breasts	3 to 5 minutes per side
Fish fillets	3 to 6 minutes per side
Fish steaks	3 to 6 minutes per side
Open sandwiches	1 to 4 minutes
Toasted muffins, bagels	1 to 4 minutes

*NOTE: Timing depends on thickness of food and personal preference.

TOASTED OPEN SANDWICHES

Toast slices of bread on both sides under the preheated grill. Top toasted bread with grated cheese and tomato slices, or cold sliced meat, sliced gherkins, grated cheese, or your favourite topping. Place under the heated grill until hot and bubbly. Serve at once.

TOASTED MUFFINS OR BAGELS

To toast muffins or bagels, split in half, spread with butter or margarine and place under a preheated grill until golden brown.

BAKING

SPICE CAKE BARS

Place oven shelf in either lower position, and preheat oven to 180°C.

- 150 g raisins
- 250 ml boiling water
- 310 g cake flour
- 2 ml salt
- 5 ml ground cinnamon
- 3 ml each ground nutmeg and all spice
- 1 ml ground cloves
- 5 ml bicarbonate of soda
- 200 g sugar
- 1 egg
- 50 g pecan nuts
- 125 ml oil
- icing sugar for decoration

Place raisins and boiling water in a blender and leave to cool. Combine flour, salt, spices and bicarbonate of soda in a large mixing bowl.

When water has cooled, add sugar, egg, nuts and oil to the blender and blends until ingredients are well mixed.

Add raisin mixture to dry ingredients and mix until moistened. Turn mixture into a greased 23 x 32 cm baking pan. Bake at 180°C for 18 to 20 minutes, or until a skewer inserted in the centre comes out clean.

Remove pan from the oven and let cool. Cut into bars and sprinkle with icing sugar.
Makes 24 bars.

HERBED FOCACCIA

Use this recipe for Focaccia or as a pizza base.

Preheat oven to 200°C and place oven shelf in either lower position.

- 350 g flour
- 10 g instant yeast
- 5 ml salt
- 5 ml sugar
- 10 ml freshly chopped oregano, or 3 ml dried
- 15 ml chopped parsley or 5 ml dried
- 10 ml chopped thyme or 3 ml dried
- 250 to 275 ml lukewarm water
- freshly chopped garlic, coarse salt and olive oil

Combine flour, yeast, salt, sugar and herbs in a large mixing bowl. Add enough water to form a soft, but not sticky dough.

Knead the dough until smooth and elastic. Place dough on a lightly floured board, cover with a cloth and let dough rest for about 20 minutes.

Punch dough down, roll into an oval shape about 25cm long. Place dough on a baking tray.

Brush with a little olive oil, sprinkle with garlic and coarse salt.

Bake at 200°C for 20 to 25 minutes, until golden brown.

NOTE: To use as a pizza dough, roll dough to a thin rectangle, place on a baking tray and top with pizza ingredients.

HOT MILK SPONGE CAKE

Preheat oven to 180°C and place oven shelf in either lower position.

- 120 g flour, sifted
- 5 ml baking powder
- 1 ml salt
- 30 ml butter or margarine
- 125 ml hot milk
- 2 eggs
- 200 g sugar
- 5 ml vanilla essence

Sift flour with baking powder and salt. Add butter to the milk and keep warm. Beat eggs until thick and lemon- coloured. Gradually add sugar, beating constantly for 4 to 5 minutes.

Add sifted dry ingredients to the egg mixture, stirring just until blended. Stir in hot milk mixture and vanilla, mixing well. Turn mixture into a lined 23 cm baking pan. Bake for 25 to 30 minutes. Cool cake in the pan for 15 minutes, then turn out on a rack to cool completely. Makes 1 cake.

FUDGE NUT PUDDING

This pudding makes its own sauce.

Preheat the oven to 180°C and place oven shelf in either lower position.

- 120 g flour
- 10 ml baking powder
- 2 ml salt
- 150 g sugar
- 8 ml ground cinnamon
- 3 ml ground nutmeg
- 40 ml cocoa powder
- 60 ml milk
- 60 ml cream
- 60 g butter or margarine, melted
- 5 ml vanilla essence
- 100 g chopped nuts, such as pecans, walnut or hazelnuts

For the Topping

- 60 ml cocoa powder
- 50 g sugar
- 150 g brown sugar
- 425 ml hot water

Sift flour with baking powder, salt, 150 g of the sugar, cinnamon, nutmeg and cocoa powder. Combine milk, cream, butter and vanilla in a large bowl. Stir in dry mixture, mixing well. Stir in nuts and spread batter in an ungreased, 20 cm square baking pan.

For the topping, combine cocoa powder, remaining sugar, brown sugar and sprinkle over the batter. Carefully pour over the hot water.

Bake at 180°C for 35 to 40 minutes, until edges are bubbly and top is just set. Let stand a few minutes before serving with cream or ice cream. Serves 8.

DATE MUFFINS

Preheat the oven to 280°C and place oven shelf in either lower position.

- 210 g cake flour
- 75 g sugar
- 10 ml baking powder
- 5 ml salt
- 80 g butter or margarine, cut in pieces
- 120 g dates, seeded and chopped
- 50 g walnuts or pecan nuts, chopped
- 125 ml milk
- 1 egg, lightly beaten

Combine flour, sugar, baking powder and salt. Mix in butter until mixture resembles coarse breadcrumbs. Add dates and nuts. Combine milk and egg, add to the dry ingredients, mixing to moisten.

Spoon batter into greased muffin pan, filling each cup about 3/4 full. Bake at 200°C for about 20 minutes or until golden brown. Remove muffins from the pan and serve warm. Makes 12 muffins.

BASIC PIZZA

Preheat oven to 200°C and place oven shelf in either lower position.

Use Herbed Focaccia recipe for the pizza base.

1 recipe Herbed Focaccia

- For the topping
- 200 g Italian sausage, cooked, crumbled
- 375 ml tomato based pizza sauce or pasta sauce
- 3 spring onions, sliced
- 1/2 green pepper, thinly sliced
- 60 ml pitted black olives
- 5 ml dried oregano
- salt and pepper to taste
- 120 g mozzarella cheese, grated

Roll the Focaccia dough to a thin rectangle and place on a baking tray. Top with tomato sauce and sprinkle with sausage, onion, green pepper and olives. Season with oregano and salt and pepper. Top with mozzarella cheese.

Bake in a preheated oven for 12 to 15 minutes, until dough is golden and cheese has melted. Cut into squares to serve, Serves 4.

CHEESE AND LEEK QUICHE

Preheat oven to 190°C and place oven shelf in either lower position.

1 x 23 cm short crust pastry shell

- For the filling
- 3 large leeks, thinly sliced
- 60 g butter or margarine
- 125 ml water
- 120 g Cheddar cheese
- 250 ml cream
- 4 eggs
- salt and pepper to taste
- pinch nutmeg

Saute leeks in butter until golden, add water and simmer until liquid evaporates, about 8 minutes. Let mixture cool.

Sprinkle 3/4 of the grated cheese in the base of the pastry shell. Reserve remaining cheese for the top of the quiche.

Combine cream, eggs, salt, pepper and nutmeg, mixing well. Place leeks in the pastry shell. Add cream mixture and sprinkle top with remaining cheese.

Bake at 200°C for 35 to 40 minutes, or until set. Let cool a few minutes before cutting into wedges to serve. Serves 6 to 8.

MERINGUES

Preheat the oven to 190°C and place oven shelf in either lower position.

- 3 egg whites, at room temperature
- 5 ml vanilla essence
- 2 ml cream of tartar
- dash salt
- 200 g sugar

Place egg whites in a large mixing bowl. Add vanilla, cream of tartar and salt. Beat until frothy. Gradually add sugar, a small amount at a time, beating until very stiff peaks form and sugar has dissolved.

Cover the baking sheet with grease proof paper. Spoon about 80 ml of the meringue mixture at a time onto the paper, spreading to shape into shells. Bake at 150°C for 1 hour. Then turn off heat and leave for about 1 hour for crisp meringues. Store meringues in air tight containers.

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 and interior light and rotisserie mounts.

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

Trays, racks, pans and accessories: 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.



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KENWOOD
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