



Electric Mini Kitchen Operations Manual

Model No: 8011



382 Blenheim Road
Christchurch
Ph: 03 348 0556
Fax: 03 348 0687

18 Piermark Drive
Auckland
Ph: 09 415 5610
Fax: 09 415 5613

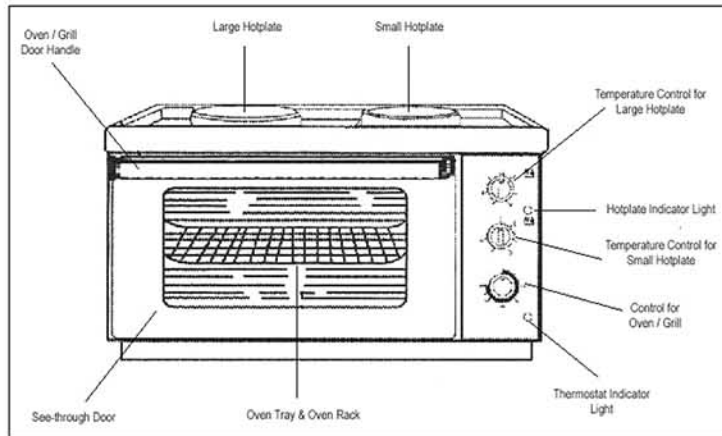
Email: sales@award.co.nz
www.awardappliances.co.nz

PLEASE READ THESE INSTRUCTIONS BEFORE USING THE MINI KITCHEN AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.

1) Introduction

The Award Mini Kitchen is a compact, economical and easy to use appliance offering the benefits of a full size conventional cooker without the need for special installation. It is designed for domestic household use only.

2) Features and Controls



- 9.3 A gap of at least 50mm must be left around the sides of the oven. Note: the oven sides may become very hot during use.
- 9.4 Ensure the oven door can be freely and safely opened without causing an obstruction.
- 9.5 The mains cable must not touch any part of the Mini Kitchen.
- 9.6 Always use the grill function with the oven door open.
- 9.7 Ensure the Mini Kitchen is positioned away from the reach of young children and people sensitive to heat.
- 9.8 The Mini Kitchen must not be positioned beneath cupboards.
- 9.9 Care must be taken when using oil or fat when cooking.
- 9.10 The appliance is not intended for use by young children or infirm persons without supervision.
- 9.11 Children should be supervised to ensure they do not play with the appliance.
- 9.12 The temperature of the door and outer surface may be high when the appliance is operating.
- 9.13 Never line the oven floor directly with aluminium foil or containers.

10) Maintenance & Care

- 10.1 Before attempting any cleaning, first ensure the plug is removed from the wall.
- 10.2 Do not immerse the Mini Kitchen in water.
- 10.3 All surfaces may be cleaned by simply wiping over with a soft damp cloth.
- 10.4 For hard stains, we recommend using a non-scratch cream cleaner. Do not use harsh abrasive cleaners.
- 10.5 Always dry the oven, leaving the door open until it is fully dry.
- 10.6 The steel surround of the hotplates may be cleaned using a metal cleaning agent.

8) Hints and tips on use

- 8.1 Always use flat bottomed saucepans which make good contact with the hotplates. The saucepans should ideally be of a similar size to the hotplates 150mm or 180mm.
- 8.2 The "low" economy oven setting has a temperature of 180 °C and is therefore suitable for casserole cooking.
- 8.3 The low grill setting is also an economy setting and is used for slow grilling. For fast browning of toppings we recommend using the high grill setting.
- 8.4 As the hotplates are the solid type, there is a certain amount of residual heat that will remain after switching off which can be used to keep some foods warm for a short period eg: dry off rice or potatoes.

Conversion Chart

<u>C</u>	<u>F</u>
130	250
140	275
150	300
160-170	325
180	350
190	375
200	400
210-220	425
230	450
240	475

9) Hints and tips on use

- 9.1 Choose a position convenient to a power point.
- 9.2 The work surface must be heat resistant, dry and approximately 750mm high.

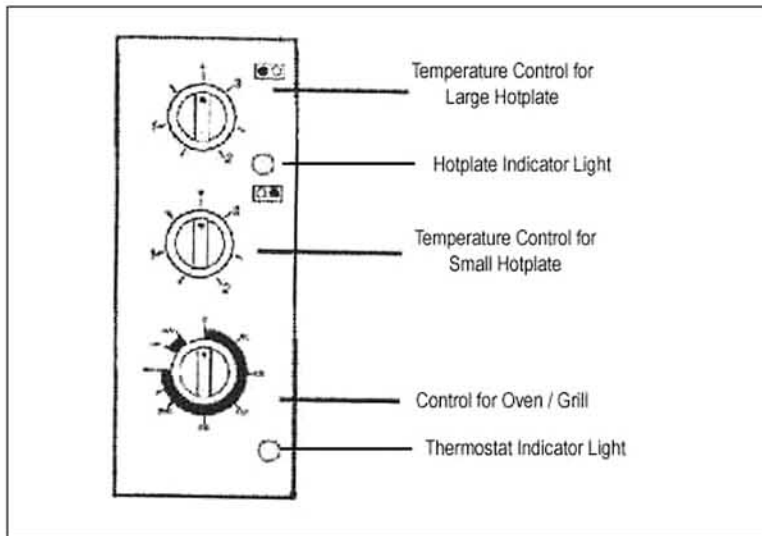
3) Preparation for use

- 3.1 Unpack and check for any damage.
- 3.2 Select a suitable position close to a power point.
- 3.3 Having suitably positioned the Mini Kitchen, ensure all the controls are in the off position (0), plug in and switch on the power supply.
- 3.4 When using the hotplates for the first time, the protective coating must be removed. To do this, set the control to maximum setting and leave them switched on for approximately 5 minutes. It is important to ensure the room is well ventilated during this period as a smell will be present.
- 3.5 Switch off the hotplates and allow to cool down completely.
- 3.6 The oven also has a protective coating which must be burnt off before use. To do this open the oven door and leave the appliance switched on at 200 °C for approximately 15 minutes. It is also important to ensure the room is well ventilated during this period.
- 3.7 Switch off the oven and allow to cool. When completely cool, wipe the interior oven with a clean damp cloth ensuring the oven is dry before use.
- 3.8 A similar procedure is also necessary for the grill. Turn the control in a clockwise direction to the high grill setting and operate with the door open for at least 10 minutes to burn off the protective coating. As with the oven, allow the grill to cool completely before wiping with a clean damp cloth.
- 3.9 The appliance is now ready for use.


4) Operation (Hotplates)

- 4.1 This appliance is designed to operate from a standard 10amp (230 volt) power point and should not be connected to a power point in conjunction with other appliances.




- 4.2 For safety reasons the large hotplate will not operate whilst the grill or oven is being used so that the appliance does not exceed the 10amp limit.
- 4.3 The following are examples of possible combinations:
- Both hotplates only
 - Small hotplate and oven (any temperature)
 - Small hotplate and grill (high or low position)
 - Small hotplate and low oven (keep warm function)
- It is important to note that if any other combination is selected, the power to the large hotplate will be automatically cut off for safety reasons.
- 4.4 The controls for the hotplates are situated on the panel beside the oven door. The top control operates the large hotplate, the second control operates the smaller hotplate. Each hotplate has a full range of temperature settings from 1-6 operated by turning in an anticlockwise direction.



5) Operation (Oven)

- 5.1 The control dial for the oven is operated by turning in a clockwise direction and has a complete range of heat settings from 50°C - 250°C.
- 5.2 The oven is thermostatically controlled and an indicator light will come on to show preheating. Once the temperature of the oven is reached the light will go off and then cycle on and off during use to maintain the preset temperature.
- 5.3 The oven has 3 shelf positions and a dish and rack are supplied for use with the oven. Select the correct shelf position before preheating the oven. The oven is ready for use once the indicator light has gone out.
- 5.4 The oven also has a "low" setting feature on the controls. This is an economy setting providing a lower heat level for foods requiring a long simmer temperature (up to 180°C). To use this setting, turn the control in a clockwise direction to the setting marked 

6) Operation (Grill)

- 6.1 The Mini Kitchen has a grill feature, to operate turn the control dial in a clockwise direction to the setting marked 
- 6.2 There are 2 heat positions, for general grilling we recommend using the setting marked 
- 6.3 The grill also features a low economy setting, useful for slower grilling 
- 6.4 When using the grill, the oven door must ALWAYS be left open. A grill dish and rack is provided for use.

7) Operation (Defrost)

- 7.1 Put the roasting rack on the first shelf.
- 7.2 Put the tray on the bottom of the oven to collect the water
- 7.3 Put the frozen food on the roasting rack.
- 7.4 Switch the operation control to 50°C.