

MAXIM[®]

kitchenpro

28L Electric Oven with Hot Plates & Rotisserie

Model Number: MOHP28R



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

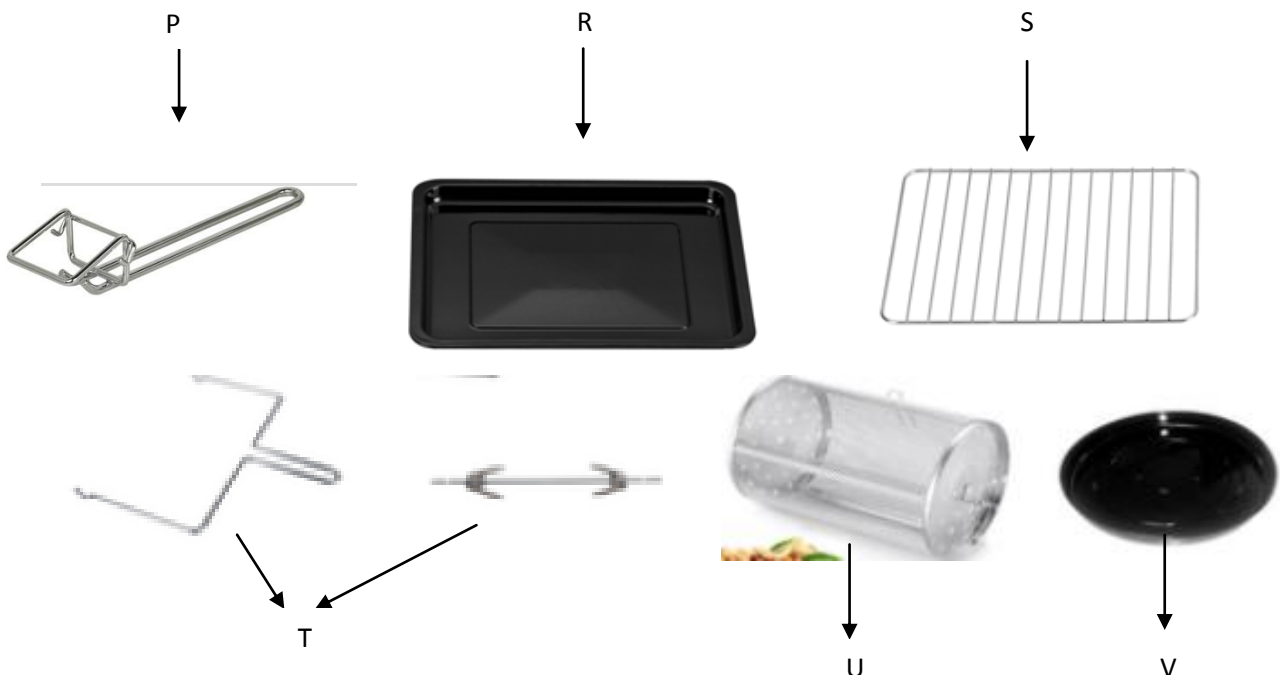
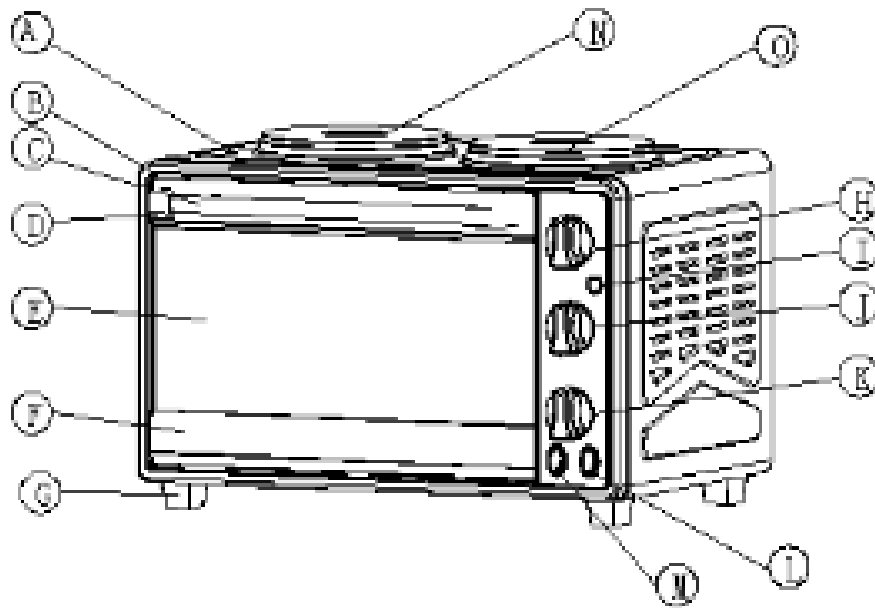
PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING!: - to reduce the risk of fire, electrical shock or injury to persons or property:

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Close supervision is necessary when the product is used by or near children or infirm persons. Do not allow children to use it as a toy.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not operate this product with a damaged cord or plug, or after the product malfunctions, or appears damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- Do not touch hot surfaces. Always use the handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- For protection against electric shock, do not immerse the cord, plug or any parts of the oven in water or any other liquids.
- Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- Do not place on, or near a hot gas or electric burner.
- When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
- Unplug from the power outlet when not in use and before cleaning. Allow to cool completely before putting on or removing parts, and before cleaning.
- To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull on the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Do not cover the crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- Do not clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, etc, when in operation. Do not store any item on top of the appliance when in operation.
- Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.

- Do not store any materials other than the manufacturer's recommended accessories in this oven when not in use.
- Always wear protective, insulated oven gloves 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 still break around the edges. Avoid scratching the door surface or nicking the edges.
- This appliance is OFF when the Timer Control button is in the "OFF" position.
- Not suitable for use outdoors.
- Do not use the appliance other than for its intended use.

PARTS AND FEATURES



A: Housing	L: Right hotplate Control Knob
B: Front panel	M: Left hotplate Control Knob
C: Upper door lath	N: Left (Bigger) Hotplate (1000W)
D: Door handle	O: Right (Smaller) Hotplate (600W)
E: Glass door	P: Bake Tray handle
F: Lower door lath	R: Bake Tray
G: Oven feet	S: Wire Rack
H: Temperature control knob	T: Rotisserie set (Handle & Fork)
I: Oven indicator lamp	U: Chip Basket
J: Oven function switch	V: Pizza Tray
K: Timer Control	

BEFORE FIRST USE

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

Before using your Appliance for the first time be sure to:

1. Read all of the instructions included in this manual.
2. Make sure that the oven is unplugged and the 'Timer Control' is in the 'Off' position.
3. Wash all of the accessories in warm, soapy water.
4. Thoroughly dry all accessories and re-assemble in the oven, plug oven into a power outlet and you are ready to use your new appliance.
5. After re-assembling your appliance, it is recommended that you run it at the highest temperature (250°C) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove any traces of odours initially present.

Please note: The initial start up operation may produce a minimal amount of smell and smoke. This is normal and harmless. This is due to burning off the protective substance applied to the heating elements in the factory.

OPERATION

1. Place the wire rack on the unit support guide.
2. Place food on the wire rack.
3. Brush food with sauces or oil, as desired.
4. Food should be placed as close as possible to the top heating element without touching it.
5. Turn timer knob to the appreciate min.
6. Turn food over midway through the prescribed cooking time.
7. When broiling is complete, turn the time control to "OFF".

WARNING: TO AVOID RISK OF INJURY AND BURNS, DO NOT TOUCH HOT SURFACES WHEN THE OVEN IS IN USE. ALWAYS USE OVEN MITTS.




CAUTION: ALWAYS USE EXTREME CARE WHEN REMOVING THE BAKE TRAY, WIRE RACK OR ANY HOT CONTAINER FROM THE HOT OVEN. ALWAYS USE THE TRAY HANDLE, OR OVEN MITTS WHEN REMOVING HOT ITEMS FROM THE OVEN. ALWAYS PLACE THE HOT ITEM ON A HEAT RESISTANT MAT ON A FLAT SURFACE.


NOTE: ALL ROASTING TIMES ARE BASED ON MEATS AT REFRIGERATOR TEMPERATURE. FROZEN MEATS MAY TAKE CONSIDERABLY LONGER. THEREFORE, USE OF A MEAT THERMOMETER IS HIGHLY RECOMMENDED.


USING YOUR APPLIANCE


Please familiarize yourself with the following oven functions and accessories prior to first use.

- **Temperature Control:** choose the desired temperature from 100°C - 250°C for baking, grilling, broiling or toasting.
- **Timer Control:** when you activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. The timer bell will ring at the end of the programmed time.
- **Heating Control:** There are four stages switch function to select from.

Stage 1 =  **OFF** (Heating elements NOT working, while hot plates can be turned on via rocker switch)

Stage 2 =  **Upper heater** (only upper 2 heating elements working)

Stage 3 =  **Lower heater** (only lower 2 heating elements working)

Stage 4 =  **Upper & Lower heater** (upper & lower 4 heating elements working)

- **Neon Lamp:** Choose the desired function and the neon lamp will correspondingly light up.
- **Hot Plates:** Press the left red rocker switch to turn on the left (bigger) hot plate; do the right one to turn on the right (smaller) hot plate.

Please note that the oven cannot work with hot plates simultaneously.

- **Baking Tray:** For use in broiling and roasting meat, poultry, fish and various foods. Can also be used when using the rotisserie handle to catch the drippings.
- **Tray Handle:** Allows you to pick up the wire rack, and baking tray when they are hot.
- **Wire Rack:** Allows you to place food, snacks on it when cooking.
- **Rotisserie Set:** Allows you to roast chicken and the like.
- **Chip Basket:** Allows you to fry tomato chips, peanuts and the like.
- **Pizza Tray:** Allows you to place pizza on it to cook.

HOW TO USE YOUR HOTPLATES

Left (Bigger) Hotplate (1000W)

Operation:


1. Place food to be cooked on the left hotplate.
2. Press the left rocker switch on.
3. When cooking is over, press the left rocker switch off.

Right (Smaller) Hotplate (600W)

Operation:


1. Place food to be cooked on the right hotplate.
2. Press the right rocker switch on.
3. When cooking is over, press the right rocker switch off.

HOW TO USE ROTISSERIE


1. Set the temperature control to desired heat.
2. Set the Oven Switch with Rotisserie Knob to **ROTISSERIE** “”
3. Insert the first spit onto the skewer by pointing inward. Secure the first spit with thumbscrew provided.
4. Place the skewer across the center of the food that you are going to prepare. Make sure the food is at the center before inserting the second spit onto the skewer. Secure the second spit with thumbscrew.
5. Insert the end-point of the skewer into the drive socket and rest the other end (square in shape) on the skewer support.
6. Switch on the power and turn the timer knob to your desired cooking time.
7. The cycle is completed when the timer knob reaches “OFF” position.
8. To remove the food, please lift up skewer by using the rotisserie holder.
9. Make sure that both hooks are evenly place at the edge of the skewer. Please lift up the end which rest on the support first and slowly remove the skewer out from the drive socket.
10. Place the food on a cutting board or plate and remove the skewer by taking off the spit.

PLEASE NOTE: REMOVE ROTISSERIE ACCESSORIES WHEN NOT IN USE. ONLY USE IT FOR ROTISSERIE COOKING.


HOW TO BAKE

1. Place the removable rack into the desired position.
2. Insert the baking tray and close the oven door.
3. Turn the timer knob to the desired cooking time.
4. Turn the heater selector knob to **BAKE** .
5. When finished baking, turn the timer to “OFF” position to switch off the oven.

HOW TO BROIL

1. Insert the removable rack and bake tray with food.
2. Keep the glass door half-open.
3. Turn the heat selector knob to **BROIL** .
4. When finished broiling, turn the timer to “OFF” position to switch off the oven.

HOW TO TOAST

1. Turn the function control knob to **TOAST** .
2. Place food to be toasted onto the wire rack.
3. Turn the timer control knob to "OFF".
4. Bell will ring to signal the end of the toast cycle.

Note: Wire rack should be positioned in the middle of the oven with the indentations pointing down.



CAUTION: WHEN SLIDING TRAYS OUT OF OVEN, ALWAYS SUPPORT THE RACK. DO NOT LET GO UNTIL YOU ARE SURE THE RACK IS HELD SECURELY.

CARE AND CLEANING

WARNING: BE SURE TO UNPLUG THE OVEN AND ALLOW IT TO COOL BEFORE CLEANING

Any spattering that occurs whilst cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent.

NOTE: DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS, OR SCRAPE THE WALLS WITH METAL UTENSILS, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.

All accessories should be washed in warm soapy water. The door can be cleaned with a damp sponge and wiped dry with paper towel or a cloth. Clean the outside with a damp sponge.

NOTE:

- DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.
- DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.
- LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

SPECIFICATIONS

Model Number: MOHP28R	
Description: 28L Oven with Hot Plates & Rotisserie	
Voltage: 220-240V	Capacity : 28L
Oven Power Consumption: 1600W	Frequency: 50Hz
Large (Left) Hot Plate: 1000W	Small (Right) Hot Plate: 600W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd & Maxim Housewares

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

READ AND SAVE THESE INSTRUCTIONS

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. GAF Control (Sales) Pty Ltd guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

GAF Control (Sales) Pty Ltd & Maxim Housewares

441 Kororoit Creek Road, Altona

Victoria, 3018, Australia.

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: MOHP28R

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly

Product: Made in China.

To view the full range of Maxim products, please go to our website.

www.maximhousewares.com or www.gafcontrol.com.au

For additional consumer support – email us at:

gaf@gafcontrol.com.au