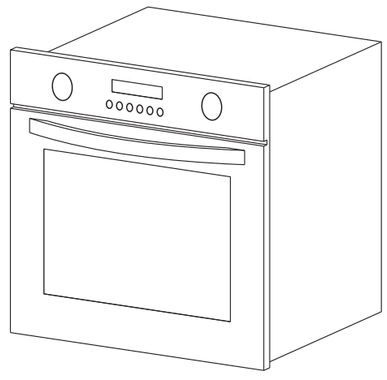
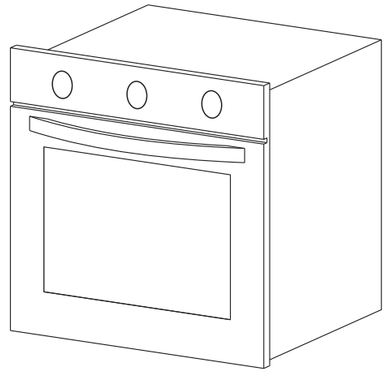
Built-in Electric Oven

Operating Instruction





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SAFETY PRECAUTIONS

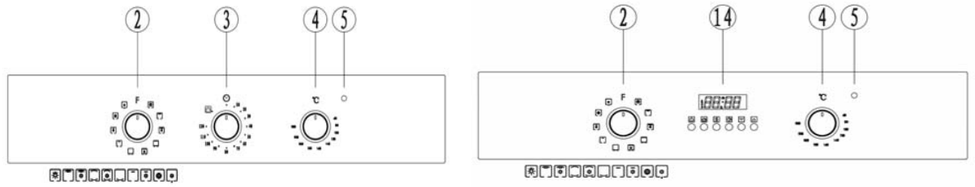
1, Before using the oven, read the instructions carefully.
2, When unplugging the plug from the outlet, hold the end of the plug and pull, do not pull the power cord to avoid electric shock, short circuit, fire and other hazards etc.
3, Cut off the power when cleaning the oven. Use a neutral detergent. Scrub the surface with a soft cloth to prevent scratching.
4, Do not use a loose or poor-contacted outlet. Doing this may cause electric shock, short circuit or fire.
5, Keep the oven away from heat, gas and alcohol and other flammable materials.
6, If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
7, If the oven fails to work, stop using it immediately and do not touch it.
8, The oven shall exclusively use a 16A socket which must be well contacted and shall not be shared with other appliances.
9, In order to avoid electric shock, disconnect the power supply before changing the lamp.
10, Take care to avoid contacting the heating units and the glass door of the oven because the oven will generate heat during at work.
11, This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance
Cleaning and user maintenance shall not be made by children without supervision.
12, Do not touch the oven with wet hands or barefoot.
13, Do not use a multi-plug socket with multi plugs connecting.
14, Do not clean the oven with steam.
15, Do not place heavy objects on the open door of the oven.
16, Do not clean the glass door of the oven with harsh abrasive cleaners or sharp metal scrapers. Because they will scratch the surface of the glass, causing the glass to break.
17, The accessible parts of the oven may be hot while at work, children should stay away from the oven.
18, The socket must be well grounded through a ground wire to ensure safety. Do not connect the ground wire to gas pipes, water pipes, a lightning rod or a telephone line. Improper grounding may cause electric shock or other accidents.
19, All repairs and maintenance shall be carried out by professional maintenance personnel.
20.WARNING: Accessible parts may become hot during use. Young children should be kept away.
21. 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 glass.
22.The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instruction.
23.WARNING: Ensure that the appliance is switched off before replaced the lamp to avoid the possibility of electric shock.
24.WARNING:The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

SUGGESTION

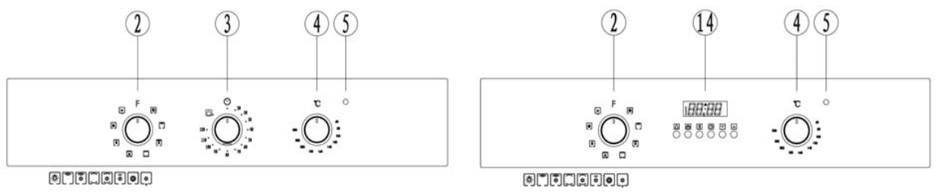
■ When using the oven for the first time, we recommend that you choose the setting of " top outside+down+hot air fan", set the thermostat to the highest lever, and turn on the oven for half an hour (do not put anything into the oven). Then, open the oven's door and let it air. The smell coming out at the first operation is produced from evaporation of the material that protects the oven during storage and installation.
■ Make sure that the function & temperature zone at the display screen of the oven does not show or turns to be black when not in use.
■ Clean the oven after use every time.
■ Please unplug the oven's power supply when its function appears to be abnormal.

PRODUCT IMAGE DESCRIPTION

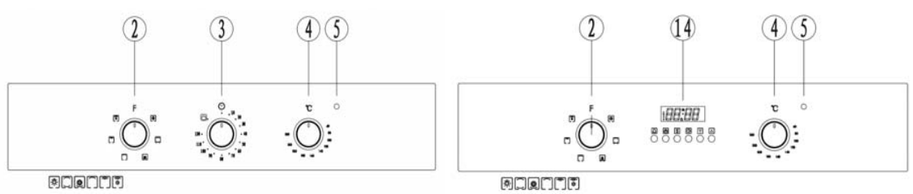
10 Function

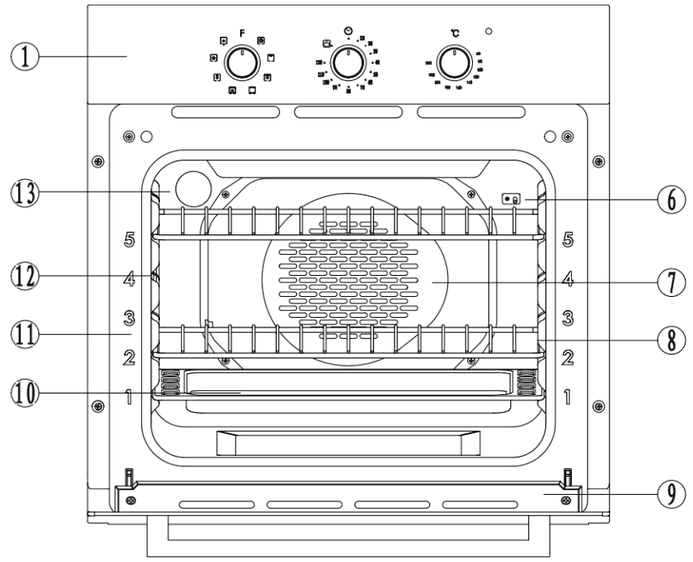


8 Function



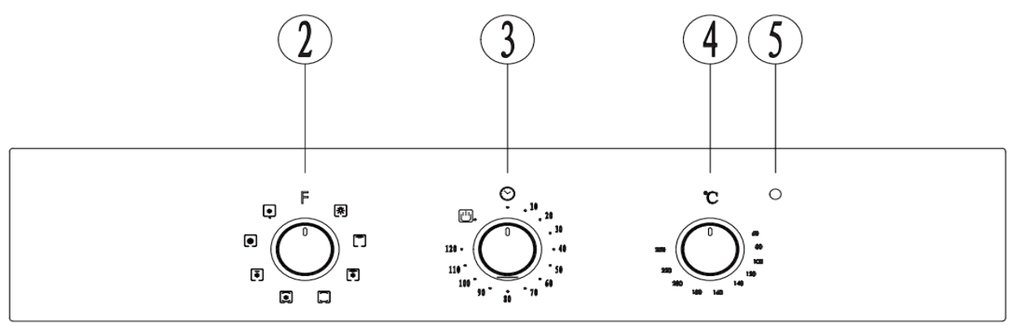
6 Function



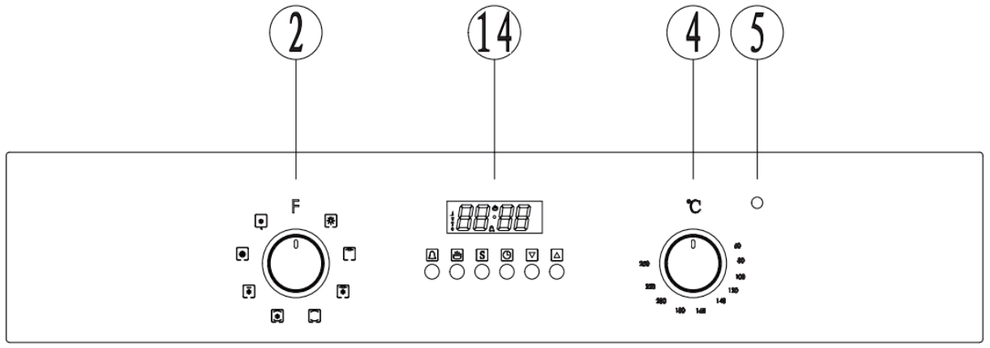


1. Control Panel
2. Baking mode selector
3. Baking end time setting knob
4. Baking temperature selector knob
5. Oven indicator (selected models only) under normal circumstances, the lamp is on means the oven is heating to the set temperature.
6. Temperature probes (the one installed on different models is slightly different)
7. Hot air fan baffle
8. Bake rack
9. Oven door
10. Bake pan
11. Door seals
12. Pylons layer
13. Oven lamp
14. The electronic program controller: You can select the baking time and the baking end time to set an appropriate baking mode. It can also be used as a timer (selected models only)

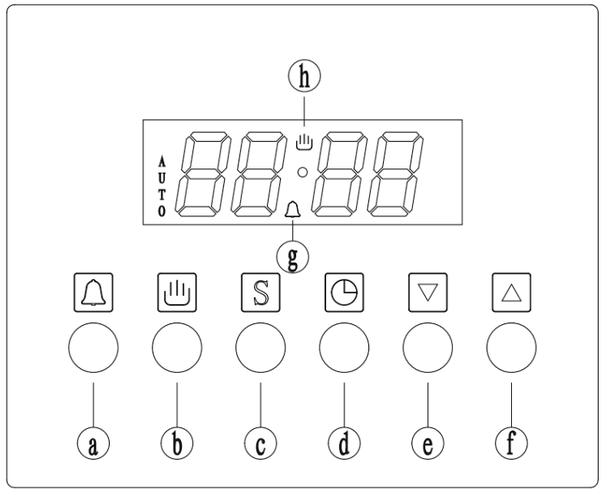
Key control panel (mechanical timer)



Key control panel (electronic timer)



Electronic timers Key Display Description



a. alarm key

b. duration key

c. end time key

d. present time key

e. reduction / alarm sound select key

f. add key

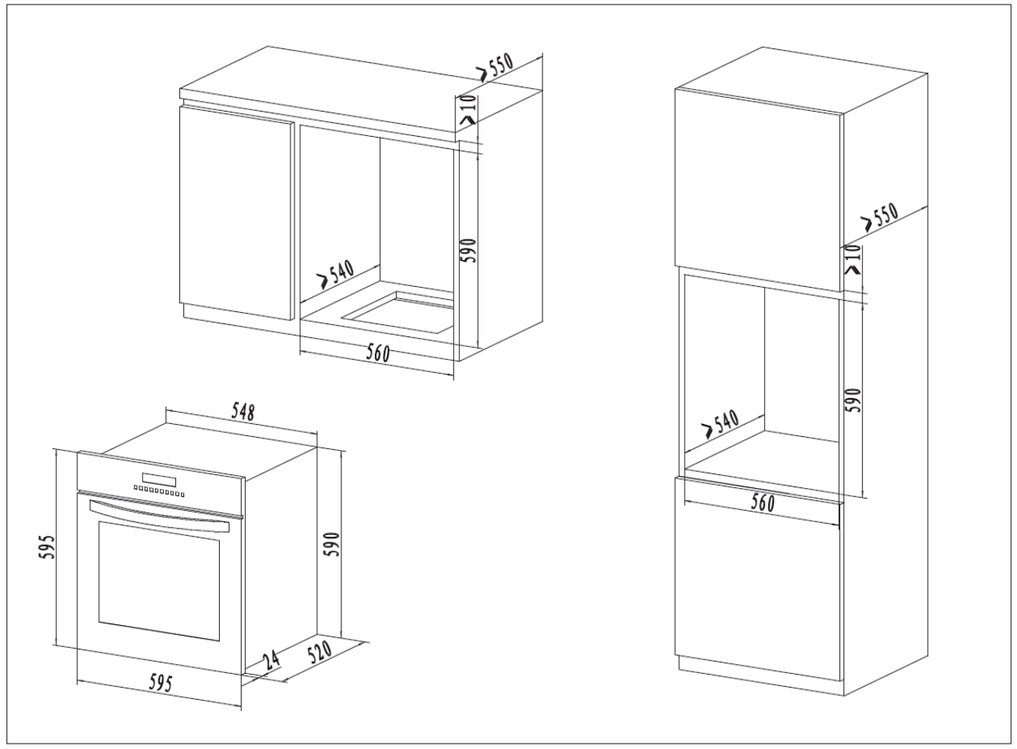
g. alarm icon

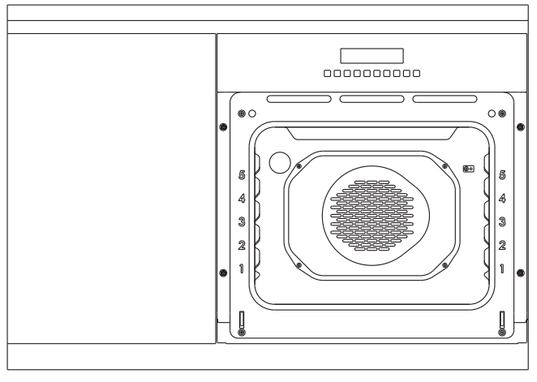
h. relay icon

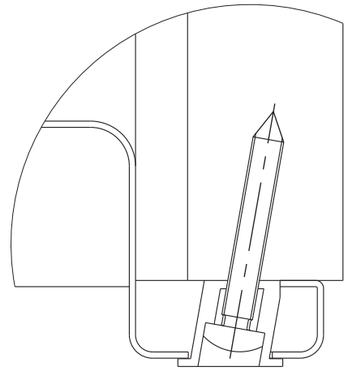
HOW TO INSTALL

■ The oven should be firmly installed on a level place for ease of operation and maintenance. Do not tilt the oven.
■ Do not install the oven and the power outlet onto the place where the oven may expose to moisture or may easily be damped by water.
■ Lift the oven from the bottom or the handle holes when moving to another place. Handle with care, do not move the oven by dragging the oven's door or its handle.
■ The front clearance of the oven when installed should be more than 80cm. The oven is embedded in the kitchen cabinet, whose bottom board must be strong to withstand the weight of more than 60kg;
■ The mains supply line to which the power of oven is connected must have an all-pole circuit breaker that is able to withstand 20A or above current independently to ensure that the power supply to the oven may be switch off upon occurrence of repair or unexpected incidents.

Note: 1, The materials of the cabinet used in the oven installation such as wood or adhesives must bear the temperature of above 120 .
2, In order to maintain ventilation, keep the clearance of the rear side is greater than 45mm.
3, If there are temperature appliances near by, make sure that the mounting distance is greater than 80mm.
Removal the outer packing and the film bag from the oven and place the oven close to the mounting hole. Connect it to the power outlet (without power), lift the oven at the holder with one hand and support the bottom of the oven with the other hand, then put the oven slowly into the cabinet hole. Free one hand and push it gently to the end of the cabinet. The front side of the oven should be placed onto the bottom board of the cabinet. Fix the oven onto the cabinet with the cap-fitted screws in the accessory bag(see Schematic of the screws).







HOW TO USE THE OVEN

This multifunctional oven combines the advantages of a traditional oven and a modern one.
It allows you to safely and freely choose from a variety of different baking modes. You can choose the baking mode selector knob on the control panel and the temperature control knob or thermostat to select your function.
The oven uses electric radiant heat produced by the installed heating pipes to bake a variety of food what we need. According to the different needs of food to be baked, the temperature of the oven is adjustable within a range of 60-260 . There is a total of ten heating modes.
■ Note:
1, When using the oven for the first time, we recommend that you choose the setting of " top outside+down+hot air fan", set the temperature to the highest lever, and turn on the oven to heat for half an hour without any food in the oven, and then open the oven's door and let the room ventilated. There are always unpleasant odors coming from the oven when used for the first time. It is due to the evaporation of the material that protects the oven during storage during the heating process.
2 When baking food or using a barbecue grill(selected models only), put the grease collection tray at the bottom of the oven to prevent sauces or grease dripping onto the bottom base of the oven. For any other baking methods, do not use a bottom shelf nor can any object placed in the bottom of the oven during the baking process, otherwise the enamel paint will be damaged. Put your cookware (plate, foil, etc.)on the rack.
3 When manually using the oven (without the use of the baking end time program controller), the signs must be consistent with the indicator on the control panel.
4 Preheat for 5-10 minutes before baking food to save the baking time.
5 During baking, if you need to open the oven's door, mind your head and body, beware the opening of the door in order to prevent accidents such as a high-temperature burn. Do not let children near the oven.

Baking Mode Description

11 kinds of convection mode (except the lamp)
Top inside/outside
Top inside/outside + hot air fan
Top outside + down
Top outside + down+ hot air fan
Down
Top inside
Top inside + hot air fan
Rear + hot air fan
Hot air fan
Rear + down+ hot air fan
Top outside

■ Baking end time setting knob
This model is equipped with a timer to control when to turn off the oven. Timer knob "3" position: between 10-120 minutes (when reaches the timer's set time, the timer will ring and automatically turn off the oven) or normally turn on (counter-clockwise the initial position to "").
■ Three oven knobs steps description
1. Follow the bake food guide by selecting a reasonable temperature and a settled

time.
2. Clockwise turn the timer to set the time.
3. Clockwise open the baking mode selection knob to select the desired function.
4. Adjust the baking temperature setting knob to set the baking temperature, the oven begins to work.
■ Six key timer settings baking mode instructions (selected models only)
Before initiating the following functions, rotate the setting switch to the desired baking mode (non-"F" setting) at first to power the electronic timer. The electronic timer will start to self-check and the relay will shortly pick up.
Digital Clock
1. Displays the normal hours (0-24) and minutes.
2. Immediately displays three blinking numbers and a "AUTO" symbol after connecting to power.
3. To set the correct time, just press key, press the plus or minus keys to increase or decrease the number of bits until the right time.
Manual set
Just press key to stop the "AUTO" blinking. If "AUTO" keeps lighting up(which means the Full / semi-automatic procedure has been set), press key to stop the "AUTO", and it will enter into manual procedures.
Automatic set (set to automatically start and stop the baking time of the oven):
1. Press key and set the length of the baking time.
2. Press S key and set the end of the baking time.
3. Use the temperature selector knob to set the temperature.
After completing the above setting, the "AUTO" symbol will light up, indicating that the oven's baking program has been set.
For example: If you need to bake 30 minutes, and hopes to end the baking at 15:00.
Press key and set the length of the baking time to be 30 minutes;
Press S key and set the end of the baking time to be at 15:00.
After completing the above settings, the screen will show the normal clock (hour, minute) and the "AUTO" symbol will light up, indicating that the baking program has been automatically set into the memories.
When the clock points to 14:30, the baking function starts automatically.
During the baking, and "AUTO" will be lit continuously.
When the time reaches 14:00, the baking will be automatically stopped, the alarm will sound, the "AUTO" will blink. After pressing, the alarming sound will disappear.
Semi-automatic set (set to automatically start and stop the baking time of the oven only):
1. Set the length of baking time (up to 10 hours):
Press key and set the length of the baking time.
The oven starts immediately, the and "AUTO" starts to light up. After baking, the baking program will automatically shut down. The "AUTO" will blink and the alarm will sound. After pressing ,the alarming sound will disappear.
2. Baking end time set (up to 23:59):
Press S key and set the end of the baking time;
The oven starts immediately, the and "AUTO" starts to light up. When the time reaches the end of the set time, the baking will be automatically stopped, the "AUTO" will blink, the alarm will sound. After pressing , the alarming sound will disappear.
You may just press a key at any time and you will see the relevant set of baking process. Press the key at any time and dial down the time to "0" position or switch the baking mode selection knob to "F" position, you can cancel the baking setting procedures.

Timer alarm clock:
You can set the maximum time to be 23 hours 59 minutes. To set the time, just press key, then press the plus or minus button until the desired time appears on the display. After setting, the normal time and the symbol will appear on the display. In addition, the timing will begin immediately. You may press the key at any time and you can see the timing; After reaching the set time, the symbol will disappear, the alarm will sound. After pressing, the alarming sound will disappear.
Note: After pressing the corresponding function key, the key must be set within 5 seconds; in case of power failure or the baking mode selection being switched to zero (ie, return to "F" position), the settled program as well as the normal time will disappear. After the power is turned on again or the baking mode is selected, there are three "0"s and an "AUTO" symbol coming up on the screen, just re-set it.

MAIN TECHNICAL PARAMETERS

Lamp	25W/230V~/50Hz
Range of heating temperature	50℃-260℃
Display	LED digital display(selected models only)
Effective volume	52L
Net weight	34Kg

Model	Input Voltage	Rated Input	Mode	Model	Input Voltage	Rated Input	Mode
KD-60M2-6A	220-240V	2600-3100W	6	KD-60M3-6A	220-240V	2600-3100W	6
KD-60M2-6B	220-240V	2600-3100W	6	KD-60M3-6B	220-240V	2600-3100W	6
KD-60M2-6C	220-240V	2600-3100W	6	KD-60M3-6C	220-240V	2600-3100W	6
KD-60M2-6D	220-240V	2600-3100W	6	KD-60M3-6D	220-240V	2600-3100W	6
KD-60M2-6E	220-240V	2600-3100W	6	KD-60M3-6E	220-240V	2600-3100W	6
KD-60M2-6F	220-240V	2600-3100W	6	KD-60M3-6F	220-240V	2600-3100W	6
KD-60M2-8A	220-240V	2600-3100W	8	KD-60M3-8A	220-240V	2600-3100W	8
KD-60M2-8B	220-240V	2600-3100W	8	KD-60M3-8B	220-240V	2600-3100W	8
KD-60M2-8C	220-240V	2600-3100W	8	KD-60M3-8C	220-240V	2600-3100W	8
KD-60M2-8D	220-240V	2600-3100W	8	KD-60M3-8D	220-240V	2600-3100W	8
KD-60M2-8E	220-240V	2600-3100W	8	KD-60M3-8E	220-240V	2600-3100W	8
KD-60M2-8F	220-240V	2600-3100W	8	KD-60M3-8F	220-240V	2600-3100W	8
KD-60M2-10A	220-240V	2600-3100W	10	KD-60M3-10A	220-240V	2600-3100W	10
KD-60M2-10B	220-240V	2600-3100W	10	KD-60M3-10B	220-240V	2600-3100W	10
KD-60M2-10C	220-240V	2600-3100W	10	KD-60M3-10C	220-240V	2600-3100W	10
KD-60M2-10D	220-240V	2600-3100W	10	KD-60M3-10D	220-240V	2600-3100W	10
KD-60M2-10E	220-240V	2600-3100W	10	KD-60M3-10E	220-240V	2600-3100W	10
KD-60M2-10F	220-240V	2600-3100W	10	KD-60M3-10F	220-240V	2600-3100W	10

OPERATION STATUS OF CORRESPONDING DEVICE AT HEATING MODE

Note:
△means device is working intermittently
▲means device is working continuously.

Power setting	Icon	Inside and top heating pipe	Outside and top heating pipe	Rear heating pipe	Lower heating pipe	Heat fan	Cross-flow fan	Functional requirements descriptions	Remarks
01		▲	▲				▲	It is suitable for the production of top heating and an ideal cooking style for those are needed to simply be baked with golden skin without baking thoroughly by the rack, such as lasagna on dish, potato and cheese and a variety of sausages food.	For the food that needs high surface temperature, it is recommended to use the highest temperature directly when the heating element at the top is on power. Place the racks in position "3" or "4",then put the food in the middle between the racks.
02				▲	▲	▲	▲	This combination that bakes lightly the surface of food while the food is relatively wet inside is suitable for making crispy foods.	
03				▲		▲	▲	It is suitable for the production of frozen food and can maintain the original flavor of the food during the baking process. The time needed is relatively long but the food is very tasty.	Setting 40 ℃ for thawing meat
04			▲		▲		▲	Preheat the oven to a certain temperature when making a large volume of food as a single one(such as a cake) and put the food in the middle of the oven.	It is recommended to use one rack under this mode. If you use more, the heat may be unevenly distributed.
05			▲				▲	It is suitable for the production of top heating and an ideal cooking style for those are needed to simply be baked with golden skin without baking thoroughly by the rack, such as lasagna on dish, potato and cheese and a variety of sausages food.	For the food that needs high surface temperature, it is recommended to use the highest temperature directly when the heating element at the top is on power. Place the racks in position "3" or "4",then put the food in the middle between the racks.
06					▲		▲	It is suitable for making pastries and pizza, but also can be used for thermal insulation on food.	Setting 50 ℃ for insulation on cooked food, dough fermentation and wine making.

Power setting	Icon	Inside and top heatin g pipe	Outside and top heating pipe	Rear heating pipe	Lower heating pipe	Heat fan	Cross -flow fan	Functional requirements descriptions	Remarks
07		▲	▲			▲	▲	This combination that bakes lightly the surface of food while the food is relatively wet inside is suitable for making crispy foods.	
08						▲	▲	Thaw function	
09			▲		▲	▲	▲		
10		▲					▲		
11		▲				▲	▲		

COOKING SUGGESTIONS

Note: Meat can be placed in glass containers when baking. It is recommended to close the lid when adding oil or cooking vegetable to avoid oil droplet splashing (such as adding spices into meat for a better flavor, flipping the meat during cooking). The heating with a lid is the same as the heating without the lid.

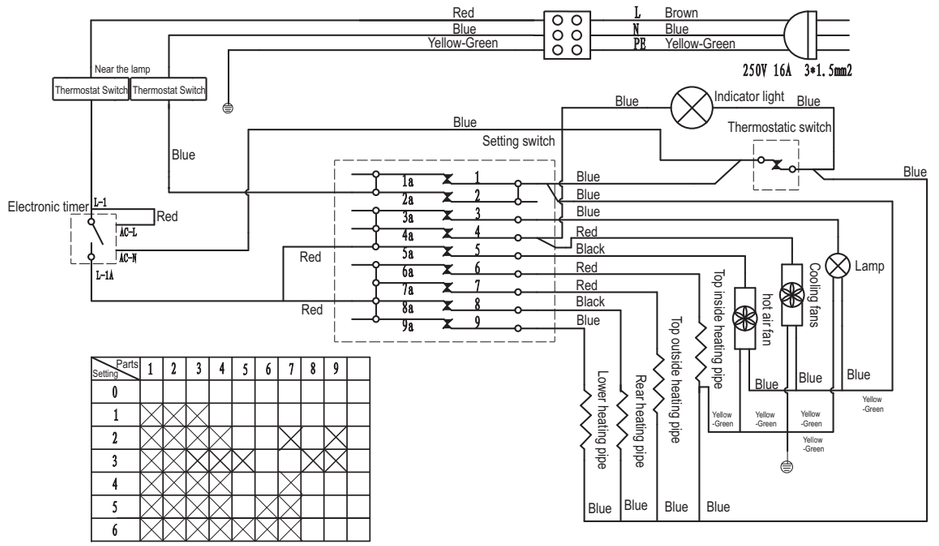
MAINTENANCE AND CLEANING

Disconnect the power supply when cleaning or repairing the oven.
The enamel surface of the oven shall be cleaned with warm water. Do not use the material of corrosive and abrasive nature which will cause irreparable damage to the surface. The stainless steel may be tainted with dirt during daily use, and if it is difficult to remove, you can buy some exclusive products in the market. After cleaning, the remaining detergent should be cleaned off and the oven shall be kept clean and dry. After using, due to the warmth remained inside, it is easy to clean the inside of the oven which can be cleaned with warm water or detergent. After cleaning, the remaining detergent should be cleaned off and the oven shall be kept clean and dry. Do not use powder cleaning materials, nor use abrasive foam materials and acidic materials. These materials are likely to damage the enamel. If grease and other dirt is difficult to remove, you can use specialized products and follow the instructions of such products.
If the oven is used for a long time, you can use a soft cloth to wipe off the dirt stuck on. There is a rubber seal around the mouth of the oven. Check it regularly. It should be cleaned when necessary, but do not use the material of abrasive nature. If it is damaged, please contact your local service center. Do not use the oven before repaired. Do not put any metal object directly onto the bottom of the oven, because it will accumulate heat which affects the cooking and causes irreparable damage to the enamel surface.

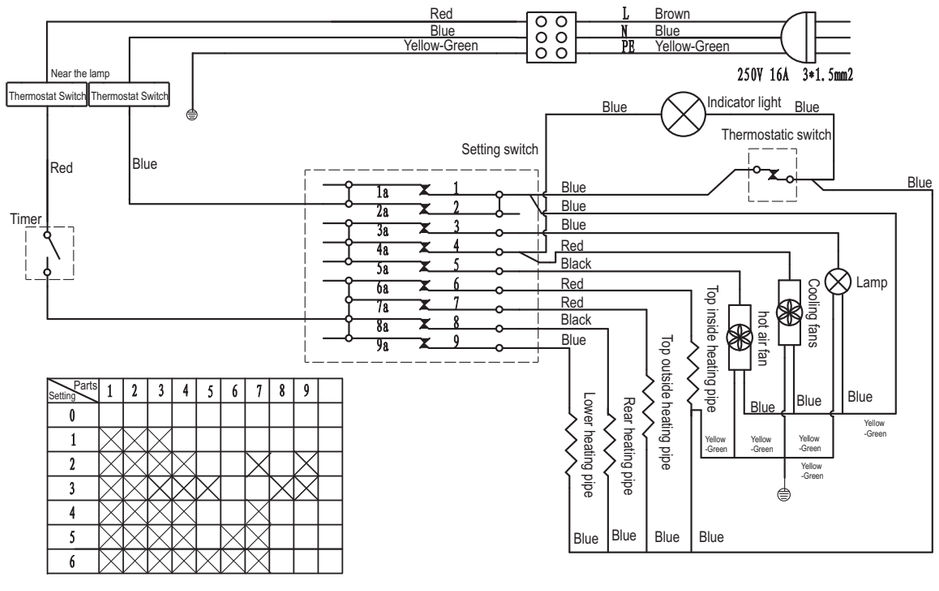
Note: If the oven does not work, check whether the power cord is plugged. If the power cord is well plugged and the oven still does not work properly, please contact our local service center for repair.

ELECTRICAL WIRING DIAGRAM

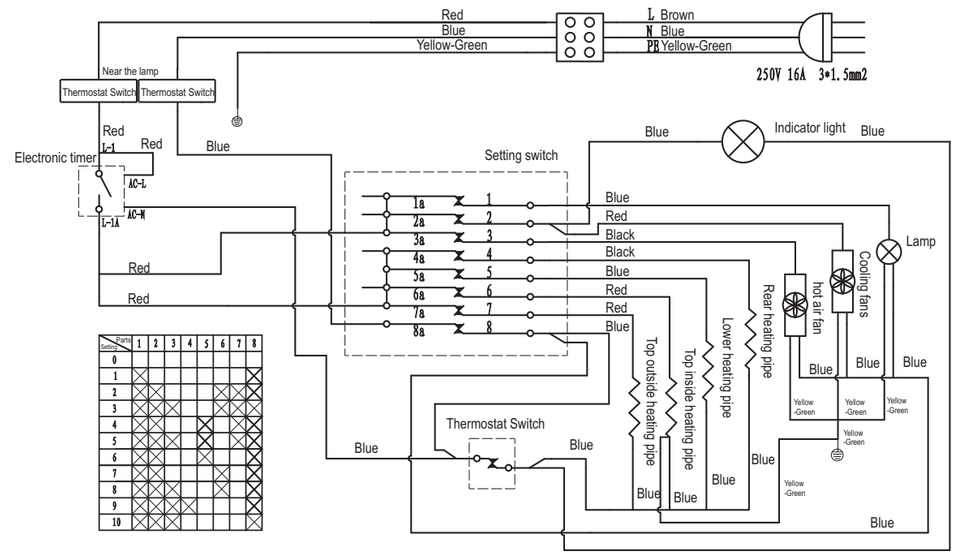
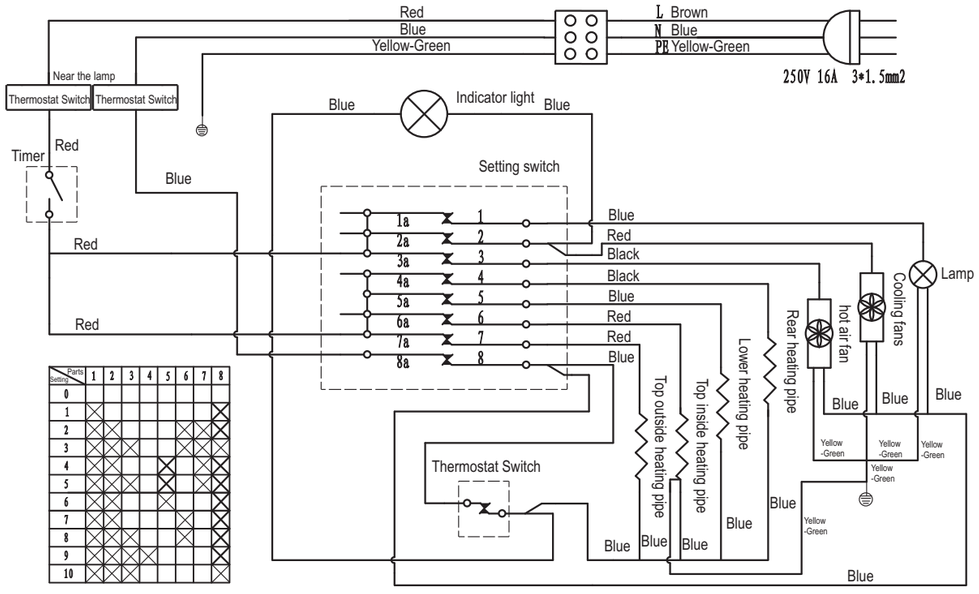
6 functions (electronic timer)



6 functions (mechanical timer)



8/10 function (electronic timer)



8/10 function (mechanical timer)