

Kumtel LX-9645

Kumtel LX-9645 70 Liter Rotisserie Midi Oven User Manual

INTRODUCTION

Thank you for choosing the Kumtel LX-9645 70 Liter Rotisserie Midi Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the oven body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize 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 curtains, drapes, walls, and the like, when in operation.

- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

PRODUCT FEATURES

The Kumtel LX-9645 Midi Oven is designed for versatile cooking with a range of convenient features:

- **70 Liter Capacity:** Generous interior volume suitable for large meals.
- **Rotisserie Function:** Ideal for roasting poultry and other meats evenly.
- **Dual Heating Elements:** Independent top and bottom heating elements ensure uniform cooking.
- **Adjustable Thermostat:** Precise temperature control from 0°C to 250°C.
- **Double-Glazed Door:** Enhances heat insulation and energy efficiency.
- **4 Cooking Functions:** Includes Bottom Heating, Top Heating, Grill, and Rotisserie.
- **Integrated Timer:** Allows for controlled cooking durations.
- **Interior Light:** Provides clear visibility of food during cooking.
- **Accessory Set:** Comes with 1 rectangular tray, 1 round enamel tray, and a grill rack.
- **Easy-Clean Interior:** Enamel-coated interior for simple cleaning.



Image: The Kumtel LX-9645 Midi Oven in operation, showing a chicken roasting on the rotisserie spit inside the oven cavity. The control knobs are visible on the right side.

SETUP AND INSTALLATION

Unpacking

1. Carefully remove the oven from its packaging.
2. Remove all packaging materials, including any protective films or tapes from the oven and its accessories.
3. Inspect the oven for any signs of damage. If damaged, do not use and contact customer support.

Placement

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is adequate ventilation around the oven. Maintain a minimum clearance of 10 cm (4 inches) from walls and other appliances.
- Do not place the oven near flammable materials such as curtains or paper.
- Avoid placing the oven directly under a cabinet or near a heat source.

Electrical Connection

- Ensure your household electrical supply matches the voltage specified on the oven's rating label.
- Plug the oven into a grounded electrical outlet. Do not use extension cords or adapters.

Initial Use (First Burn-Off)

Before cooking food for the first time, it is recommended to perform an initial burn-off to eliminate any manufacturing residues or odors:

1. Open a window or ensure good ventilation in the room.
2. Set the function knob to "Top and Bottom Heating" (or similar icon).
3. Set the temperature knob to maximum (250°C).
4. Set the timer to 15-20 minutes.
5. Allow the oven to run empty. A slight odor or smoke is normal during this process.
6. Once the timer finishes, turn all knobs to the "OFF" position and unplug the oven.
7. Allow the oven to cool completely before wiping the interior with a damp cloth.

OPERATING INSTRUCTIONS

Control Panel Overview

The oven features three rotary knobs for controlling its functions:

- **Top Knob (Timer):** Used to set the cooking duration. The oven will turn off automatically when the timer expires.
- **Middle Knob (Temperature):** Adjusts the desired cooking temperature from 0°C to 250°C.
- **Bottom Knob (Function Selector):** Selects the heating mode (e.g., top heating, bottom heating, grill, rotisserie).

Cooking Functions

To operate the oven:

1. Place your food on the appropriate tray or rack.
2. Close the oven door.
3. Turn the **Function Selector Knob** to your desired cooking mode:
 - **Top Heating:** Activates the upper heating element. Ideal for browning or crisping the top of dishes.

- **Bottom Heating:** Activates the lower heating element. Suitable for baking bases or slow cooking.
 - **Top and Bottom Heating:** Activates both heating elements for general baking and roasting.
 - **Grill:** Uses the top heating element at high intensity for grilling.
 - **Rotisserie:** Activates the rotisserie motor and typically the top heating element for roasting.
4. Turn the **Temperature Control Knob** to the desired temperature.
 5. Turn the **Timer Knob** to the desired cooking time. The oven will begin heating.
 6. When the timer reaches zero, the oven will automatically turn off and a bell will sound.
 7. Carefully remove your cooked food using oven mitts.

Using the Rotisserie Function

The rotisserie function is perfect for roasting whole chickens or other cuts of meat, ensuring even cooking and a crispy exterior.

1. Prepare your meat (e.g., truss a chicken) and secure it onto the rotisserie spit using the forks provided. Ensure the meat is centered and balanced to prevent uneven rotation.
2. Insert the pointed end of the rotisserie spit into the drive socket on the right side of the oven interior.
3. Rest the square end of the spit onto the support bracket on the left side.
4. Place the drip tray (rectangular tray) on the bottom rack to catch any drippings.
5. Close the oven door.
6. Turn the **Function Selector Knob** to the "Rotisserie" setting (often combined with top heating or grill).
7. Set the **Temperature Control Knob** to the desired roasting temperature (e.g., 180-200°C for chicken).
8. Set the **Timer Knob** for the estimated cooking time.
9. Monitor the cooking progress through the oven door.
10. Once cooking is complete, turn all knobs to "OFF" and unplug the oven.
11. Using the rotisserie handle, carefully remove the hot spit and meat from the oven.

MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your oven.

Before Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- Do not immerse the oven body, cord, or plug in water or any other liquid.

Cleaning the Oven Interior

- Wipe the interior surfaces with a damp cloth and mild detergent.
- For stubborn stains, a non-abrasive oven cleaner designed for enamel surfaces can be used, following the product's instructions.
- Ensure all detergent residue is wiped away with a clean, damp cloth.
- Do not use abrasive cleaners, scouring pads, or metal utensils, as they can damage the enamel coating.

Cleaning Accessories

- Trays, racks, and rotisserie accessories can be washed in warm, soapy water.

- Rinse thoroughly and dry completely before storing or reusing.

Exterior Cleaning

- Wipe the exterior surfaces with a soft, damp cloth.
- Do not use harsh chemicals or abrasive cleaners.

TROUBLESHOOTING

Before contacting customer service, please check the following common issues and their solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check your household's power supply. Set the timer knob to the desired cooking duration.
Oven not heating properly.	Temperature or function knob set incorrectly; oven door not closed.	Verify that the temperature and function knobs are set to the desired settings. Ensure the oven door is fully closed.
Rotisserie spit not turning.	Rotisserie function not selected; meat not balanced; spit not correctly inserted.	Ensure the function knob is set to the rotisserie setting. Check that the meat is balanced on the spit. Verify the spit is correctly seated in the drive socket and support bracket.
Excessive smoke during cooking.	Food drippings on heating elements; residues from initial use.	Ensure a drip tray is used. Clean the oven interior thoroughly after each use. If it's the first use, some smoke is normal (refer to "Initial Use").

TECHNICAL SPECIFICATIONS



Image: The Kumtel LX-9645 Midi Oven with its dimensions clearly marked: 60cm width, 52cm depth, and 40cm height.

- **Brand:** Kumtel
- **Model Number:** LX-9645
- **Capacity:** 70 Liters
- **Product Dimensions (D x W x H):** 52 cm x 60 cm x 40 cm
- **Product Weight:** 17.5 Kilograms
- **Power Source:** Electric
- **Control Type:** Rotary Knobs
- **Special Feature:** Rotisserie
- **Material:** Iron
- **Origin Country:** Turkey

WARRANTY AND SUPPORT

Warranty Information

This Kumtel LX-9645 Midi Oven comes with a **2-year manufacturer warranty**. Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use.

Customer Support

For further assistance, technical support, or warranty inquiries, please contact Kumtel customer service or your retailer. Refer to the contact information provided with your purchase documentation.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question