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› KAFF 45 Litre Electric Oven Toaster Grill (OTG) MFOT45-SS User Manual

KAFF MFOT45-SS

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Model: MFOT45-SS

1. INTRODUCTION

Thank you for choosing the KAFF 45 Litre Electric Oven Toaster Grill (OTG) MFOT45-SS. This appliance is designed for versatile cooking, including baking, grilling, toasting, and rotisserie functions. Please read this manual carefully before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.

Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use oven mitts or gloves.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- 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.
- Do not use the appliance for other than intended use.

2. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your KAFF OTG.



Figure 2.1: Front view of the KAFF 45 Litre OTG with the door open, revealing the internal racks and heating elements.

Components:

1. **Temperature Control Knob:** Adjusts cooking temperature from 100°C to 250°C.
2. **Function Selector Knob:** Selects cooking mode (e.g., Bake, Grill, Toast, Rotisserie, Convection).
3. **Timer Knob:** Sets cooking time up to 60 minutes or to 'Stay On' mode.
4. **Power Indicator Light:** Illuminates when the appliance is operating.
5. **Heating Elements:** Upper and lower heating elements for even cooking.
6. **Wire Rack:** For baking and grilling.
7. **Baking Tray:** For baking and collecting drips.
8. **Rotisserie Spit:** For roasting whole chickens or large cuts of meat.
9. **Rotisserie Handle:** For safely inserting and removing the rotisserie spit.
10. **Crumb Tray:** Collects crumbs and food particles for easy cleaning.
11. **Glass Door:** Tempered glass for viewing food during cooking.
12. **Styling Handle:** For opening and closing the oven door.



Figure 2.2: Close-up view of the control panel with Function, Temperature, and Timer knobs.

3. SETUP

Unpacking and Placement

- Remove all packaging materials, including any internal packing and accessories.
- Wipe the exterior of the oven with a damp cloth. Clean all accessories (wire rack, baking tray, rotisserie spit) with warm soapy water, rinse, and dry thoroughly.
- Place the oven on a flat, stable, heat-resistant surface, ensuring adequate ventilation around all sides (at least 10-15 cm clearance).
- Do not place the oven near flammable materials or under cabinets.
- Ensure the power cord is not kinked or trapped.

Initial Use (Burn-in Process)

Before cooking food, perform an initial burn-in to eliminate any manufacturing odors:

1. Plug the oven into a grounded electrical outlet.
2. Set the Temperature Control Knob to 250°C.
3. Set the Function Selector Knob to **Bake** (both upper and lower heating elements).
4. Set the Timer Knob to 15 minutes. The power indicator light will turn on.
5. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.
6. After 15 minutes, the oven will turn off. Allow the oven to cool completely before first use with food.

4. OPERATING INSTRUCTIONS

This section details how to use the various functions of your KAFF OTG.

General Operation Steps:

1. Place food inside the oven on the appropriate accessory (wire rack, baking tray, or rotisserie spit).
2. Close the oven door securely.
3. Set the desired **Temperature** using the Temperature Control Knob.
4. Select the desired **Function** (e.g., Bake, Grill, Toast, Rotisserie, Convection) using the Function Selector Knob.
5. Set the desired **Cooking Time** using the Timer Knob. The power indicator light will illuminate.
6. When the set time elapses, the oven will automatically turn off, and a bell will sound. If using 'Stay On' mode, manually turn the Timer Knob to 'OFF' when cooking is complete.
7. Carefully remove cooked food using oven mitts.

Specific Functions:

- **Bake:** Use both upper and lower heating elements. Ideal for cakes, cookies, and casseroles. Place food on the wire rack or baking tray.
- **Grill:** Uses only the upper heating element. Perfect for grilling meats, vegetables, and browning dishes. Place food on the wire rack, positioned closer to the top element for best results.
- **Toast:** Uses both upper and lower heating elements, often at a higher temperature for quick browning. Place bread slices on the wire rack.
- **Rotisserie:** For roasting whole poultry or large meat cuts.
 - a. Secure the food onto the rotisserie spit using the forks.
 - b. Insert the pointed end of the spit into the rotisserie drive socket on the right side of the oven.
 - c. Rest the square end of the spit on the support on the left side.
 - d. Select the Rotisserie function on the Function Selector Knob.
 - e. Set temperature and time as required.
- **Convection Fan:** The convection fan circulates hot air for faster and more even cooking. This function can be used in conjunction with Bake, Grill, or Toast modes. Select the desired heating function along with the convection fan option on the Function Selector Knob.



Figure 4.1: The KAFF OTG in operation, baking a cake.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your appliance.

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product instructions carefully. Ensure all cleaner residue is removed.
- **Accessories:** The wire rack, baking tray, rotisserie spit, and crumb tray can be washed in warm soapy water. Rinse thoroughly and dry before returning to the oven. The crumb tray should be cleaned regularly to prevent grease buildup.
- **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that may damage the glass or seals.
- Do not immerse the main body of the oven in water or any other liquid.

6. TROUBLESHOOTING

Refer to this section for 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 household circuit breaker. Set the Timer Knob to a desired time or 'Stay On'.
Food not cooking evenly.	Incorrect rack position; overcrowding; uneven food placement.	Adjust rack position for optimal heat distribution. Avoid overcrowding the oven. Arrange food evenly on the tray/rack. Consider using the convection fan function.
Excessive smoke during cooking.	Food spills; grease buildup; high-fat content food.	Clean the interior and accessories thoroughly. Use the baking tray to catch drips from grilling or roasting. Reduce cooking temperature if necessary.
Rotisserie spit not rotating.	Spit not correctly installed; rotisserie function not selected.	Ensure the rotisserie spit is properly seated in both the drive socket and the support. Verify that the Rotisserie function is selected on the Function Selector Knob.

7. SPECIFICATIONS

Detailed technical specifications for the KAFF MFOT45-SS OTG.

Feature	Detail
Model	MFOT45-SS
Brand	KAFF
Capacity	45 Litres
Power (Wattage)	2000 Watts
Control Type	Knob
Special Features	Indicator Light, Rotisserie, Convection Fan
Door Material	Tempered Glass
Finish Type	Stainless Steel Finish
Item Weight	5 kg 600 g
Power Source	Electric



Figure 7.1: Dimensional view of the KAFF 45 Litre OTG.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official KAFF website. Keep your purchase receipt as proof of purchase for warranty claims.

KAFF Official Website: www.kaff.in

For service requests or technical assistance, please contact KAFF customer care.