

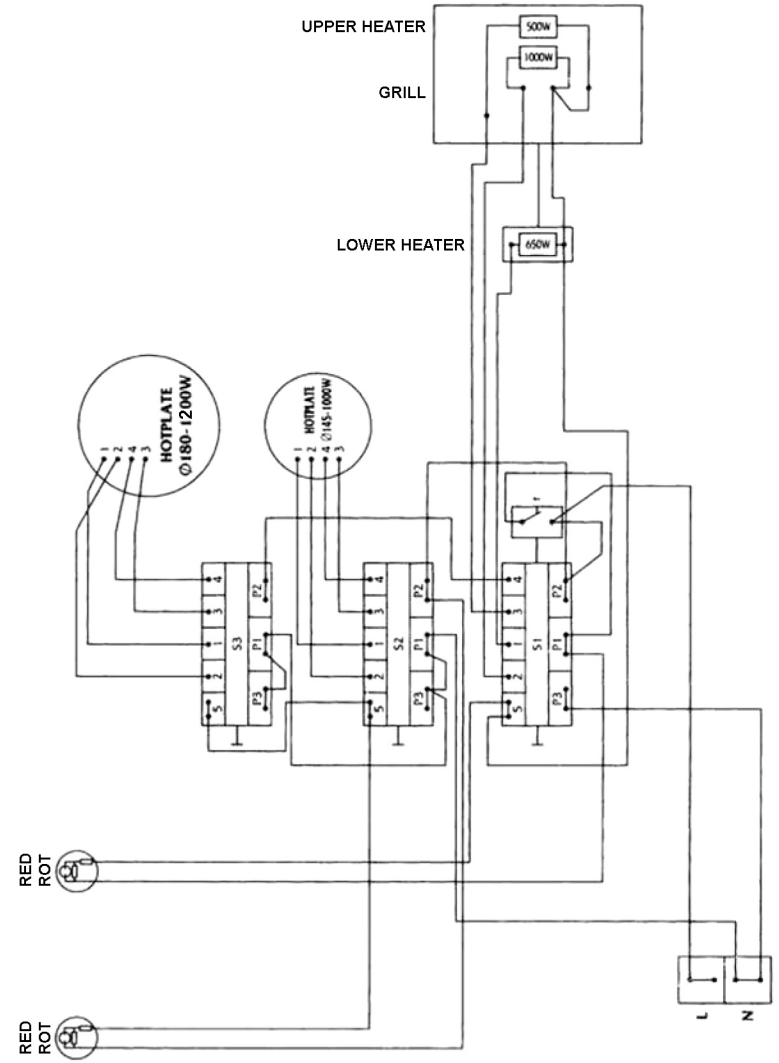
# ARTUSI



**USERS INSTRUCTIONS FOR TABLE TOP OVEN**

**Model: AOMK-1**

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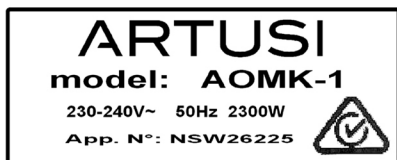


## MAINTENANCE AND CLEANING

Set the power switch to 0, pull the plug out of the power socket and allow the tabletop oven to cool down before you clean it. Wipe down the appliance inside and outside with a damp cloth, moistened with soapy water only. Clean the hotplates with a suitable cleaner. Do not use sharp instruments for cleaning.

## TECHNICAL SPECIFICATIONS

Characteristics	AOMK-1
Lower Heater	650 W
Upper Heater	500 W
Grill	1000 W
Ø180 Hot Plate	1200 W
Ø145 Hot Plate	1000 W
Thermostat	50° - 240°C
Timer	—
Dimensions	585 x 420 x 330
Net Weight	17.9 kg
Gross Weight	20.6 kg
Volume	22 liter



## SAFETY WARNINGS

- The temperature of the accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance .
- 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.
- 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

## INSTRUCTIONS FOR INSTALLATION AND USE OF THE APPLIANCE

- Before use the appliance must be checked for transportation damage. In cases of damage that might effect safety, do not use the appliance. Contact an authorised service centre.
- Only plug the appliance into an appropriate earthed socket.
- Place the appliance on a flat surface.
- The diameters of the bases of the saucepans used should not be smaller than the diameters of the hotplates.
- Place the tabletop oven on a surface with a constant temperature, but not too near a wall. See installation below.
- CAUTION: over heated food fats can spontaneously ignite!
- Ensure that children cannot reach or open the tabletop oven when it is hot.
- During use the sides and hotplates will become hot. Take care to avoid burns.
- Keep the appliance under supervision when it is in use.
- Keep easily inflammable materials away from the appliance.
- Do not allow children to remain in the vicinity of a turned on or hot oven unsupervised.
- Do not use the appliance outdoors.
- The appliance must not be placed near open flames or other sources of heat.
- The tabletop oven must not be immersed in water or rinsed off under running water.
- Do not pull on the cord when unplugging. Pull on the plug itself.
- The tabletop oven must not be lifted by the handle/oven door.
- Do not allow the cord to hang over the edge of worktops or similar.
- Always unplug the appliance prior to cleaning it.
- Should the tabletop oven be used for purposes other than those it is intended for, the user must him or herself bear responsibility for any damage.
- Do not use the appliance if the cord is damaged. If the tabletop oven is not functioning as it should, is dropped on the floor or is damaged in any other way, it must be taken to an authorised service centre.
- NB! This tabletop oven is intended for normal domestic use only.

## USE

The hotplates are controlled by the switches with symbols. Each hotplate has different power settings.

SWITCHES POSITION	0	1	2	3	4	5	6
Ø145 HOT PLATE	0	95 W	155 W	225 W	500 W	700 W	1000 W
Ø180 HOT PLATE	0	110 W	170 W	235 W	580 W	810 W	1200 W

## INSTALLATION

This tabletop oven must be placed on a surface with a constant temperature. It must have gaps of at least 25 mm behind it and to its sides so that the ventilation can work properly. There must be a gap of at least 500 mm above the hotplates. Ensure that there are no inflammable materials near the tabletop oven since the sides become hot during use. Check that the voltage on the rating plate complies with the electricity supply network's voltage.

## PRIOR TO USE

Ensure that the room is well ventilated during the burning in process. The smoke that will be generated is not dangerous and will not last long, though you should avoid inhaling it directly. Allow oven door to remain open during steps 2 and 3.

### 1. Hotplates





Heat the hotplates at setting 3 and allow them to stay on for about 8 minutes. This process is necessary to burn away the hotplates protective layers.

### 2. Oven

Remove the grill and baking tray. Set the oven to 200°C and allow it to stay on for about 15 minutes. This process is necessary to burn away the oven's protective layer.

### 3. Grill

To burn away the grill's protective layer, set the oven switch to the grill position. Turn the switch with the clock to the grill symbol. Allow the grill to stay on for about 15 minutes.

	Upper and lower heating element. In this position, the heat of the oven may be adjusted to the desired heat via the thermostat. When the heat of the oven reaches the desired heat, the signal lamp below the switch turns off.
	Lower heating element only
	Upper heating element only
	When using the oven, the large hotplate will automatically switch off. You cannot use the large hotplate and the oven at the same time.
	Grill Keep the door of the oven open while grilling.