

10166 KBA-60 KuKoo Convection Baking Oven



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Specification

Product Description

This electric convection oven from KuKoo is twin fan-assisted, providing efficient circulation for fast and even baking. With a temperature range of 50 - 300°C this oven can be used to bake pies, cookies, cakes, pastries and bread. The audible timer can be set up to 120 minutes and the interior light allows you to view your food, through the double glazed window, as it bakes.

The included 4 baking trays can be spaced out across the shelves for baking a variety of sized foods and the included handle can be used to safely remove each tray. It is an ideal space saving solution for use in bakeries, hotels, commercial kitchens, cafés and even in the home.

Item Contents

KuKoo Electric Baking Oven 4 stainless steel trays & 1 tray handle

Technical Information

Voltage: 220-240V Internal light: 30W Power: 2.67kW

Product Specifics

External dimensions: 595mm W x 595mm D x 570mm H Internal dimensions: 460mm W x 380mm D x 360mm H

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

- 1) Oven Door Handle
- 2) Removable Oven Trays
- 3) Timer Control
- 4) Timer Indicator Light
- 5) Temperature Indicator Light
- 6) Temperature Control



User Guide

Operation Instructions

1) Remove all the packaging from around and inside the oven including the plastic film.

2) Install your oven on the desired surface ensuring it is clean, flat and solid.

3) Connect the oven to a power supply that complies with the voltage.

4) Turn on the power supply connected to the oven. You can now set the temperature control to the desired temperature. The indicator light will turn on to show that the oven is rising to temperature- this will only happen after you set your timer.

5) The oven door should be closed to keep the heat in and allow the oven to reach temperature.

6) The temperature indicator light will turn off when the oven has risen to the set temperature. Your food can now be placed into the oven ready for baking.

7) Set the timer to the baking time required for your food. Turn the timer control so that the pointer is at the number of minutes required.

8) When the time is complete the timer will sound and the oven will automatically stop heating.

9) Use thermal gloves or oven mitts to remove the food from the oven.

10) When finished with the oven turn the power supply off and remove the power cable. Leave the oven door open to allow the oven time to cool down.

Recommended Accessories

We also stock additional oven trays should you need any replacement or extra trays, these are available to purchase through our Sales team via the details on the Contact page.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the appliance.

Do not operate or store this oven in a low temperature room or areas prone to cold temperatures, especially around winter months, as condensation can form in the oven and will damage the electrical elements.

Do not operate the device in areas of humidity as the machine may not function correctly.

Install this oven on a flat and solid surface indoors. Do not install this oven outdoors or on the floor.

Remove all adhesive film and polystyrene packaging before turning on the oven.

Do not use the machine if the adaptor wire is frayed or damaged.

This oven can reach temperatures around 300°C, use thermal or insulated oven gloves when operating this appliance to prevent injury.

When the device is not in use ensure that the power plug is removed from the socket. This will prevent damage to the appliance through power surges.

Provide sufficient air circulation around the oven, leaving space between the walls and other appliances.

Cleaning this oven regularly will maintain the working order. Wait for the oven to completely cool before cleaning and remove the power cord to prevent injury.

Do not use chemical cleaners or immerse the oven in water, this will cause damage to the oven. Wipe the interior and exterior of the oven with a damp cloth, then wipe dry with a dry cloth.

This oven is designed to be used for baking cakes, pies, cookies, bread and pastries- do not use for other purposes.

Contact Us

Sales Department

For information regarding this appliance or other products from our Monster divisions please use the following details below.

Tel: 01347 878888 Email: sales@monstergroupuk.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887 Email: support@monstergroupuk.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

www.monsterchef.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton Industrial Estate, Sheriff Hutton, York YO60 6PG



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Our dedicated customer service team will be more than happy to help with any questions you may have.

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