

# ROBAM



## User Manual

If the manual is lost, you can send e-mail to [overseas@robam.com](mailto:overseas@robam.com), request for an electronic manual.

### ***KQWS-3150-R313***

## Electric Oven

Cod:0040305465

# Contents




Safety Precautions .....	1
Product Introduction .....	4
Installation Instructions .....	6
Operation Instructions.....	7
Cleaning and Maintenance .....	13
Operation in case of emergency .....	15
Backing in the oven .....	16
Technical information .....	22

## Safety Precautions









In order to avoid any harm or property damage to the users and other persons, following distinctions and signs are specially given.


All these are the important notices concerned with safety, so please abide by these notices strictly. And, please use this product correctly on the premise that all the contents herein are understood fully.







Distinctions on contents made in accordance with extent of harm and damage


 Danger	Personal risk, serious injury or a fire may be very likely caused if this sign is neglected and the product is operated improperly.
 Warning	Personal risk, serious injury or a fire may be caused if this sign is neglected and the product is operated improperly.
 Notice	Personal injury or damage to objects may be caused if this sign is neglected and the product is operated improperly.












Signs of the behaviors that shall be paid attention to or that shall be prohibited


 Prohibited	 No open flames	 No touch	 No remove	 Abide by strictly	 To be grounded	 Electric shock danger	 Hot surface
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 **Warning** Please use this product strictly in accordance with contents of this Operation Manual. Our company is not reliable for any property loss or personal injury caused by improper using of this product.


 <b>Danger</b>	
 Abide by strictly	Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused.
 Prohibited	Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.
 Abide by strictly	In order to avoid the electric shock that may occur, please ensure that the appliance has been disconnected from power before replacement of a bulb.
 Abide by strictly	The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
 Hot surface	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. when taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.


 Warning


 Abide by strictly	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 To be grounded	Use a separate 16A or higher socket, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.
 Abide by strictly	If the appliance functions improperly, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.
 Abide by strictly	Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.
 Abide by strictly	You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
 Abide by strictly	Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
 Abide by strictly	Turn off the appliance immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.
 Abide by strictly	Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.
 Abide by strictly	WARNING: Accessible parts may become hot during use. Young children should be kept away.
 Abide by strictly	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
 Prohibited	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 the glass.


 Warning


 Never place any flammable substance (e.g. smoke agent) in or under the appliance; when using the appliance, be sure not to spray any smoke agent around it and that the appliance is always supervised.  
Prohibited


 In order to prevent a fire, the appliance should be kept clean and the air duct should be kept smooth.  
Abide by strictly


 Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.  
Abide by strictly


 This 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 supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.  
Prohibited


 Notice

 If the appliance functions abnormally, please disconnect the power plug and power it on again.  
Abide by strictly

 The internal grills and ovenware, etc. should be placed properly during using.  
Abide by strictly

 Be sure not to use a steam cleaner.  
Prohibited

 The appliance cannot be used as an indoor heater.  
Prohibited

 Use a temperature sensor recommended for this electric oven.  
Abide by strictly

## Product Introduction

### Dear users:

We take this opportunity to express our heartfelt thanks to you for your choosing of ROBAM brand electric oven series products. We especially recommend that you shall read this Manual carefully before installing and using this product and keep it properly for later reference.

Our company is a professional corporation specializing in production of household appliances and kitchen wares such as extractor hoods, electric ovens, gas cookers and disinfectant cabinets in China. The electric oven of ROBAM brand adopts advanced design concept and optimized molding and focuses on matching with cabinet in the aspect of overall design.

### Important Information

#### Packaging of Electric Oven

Please dispose these packaging materials in an environment-friendly way, in order to keep a good environment. Be sure not to allow children to play with the packaging materials (e.g. plastic film and carton box, etc.), otherwise it would lead to suffocation accident. So, please keep children away from the packaging materials.

### Product Characteristics

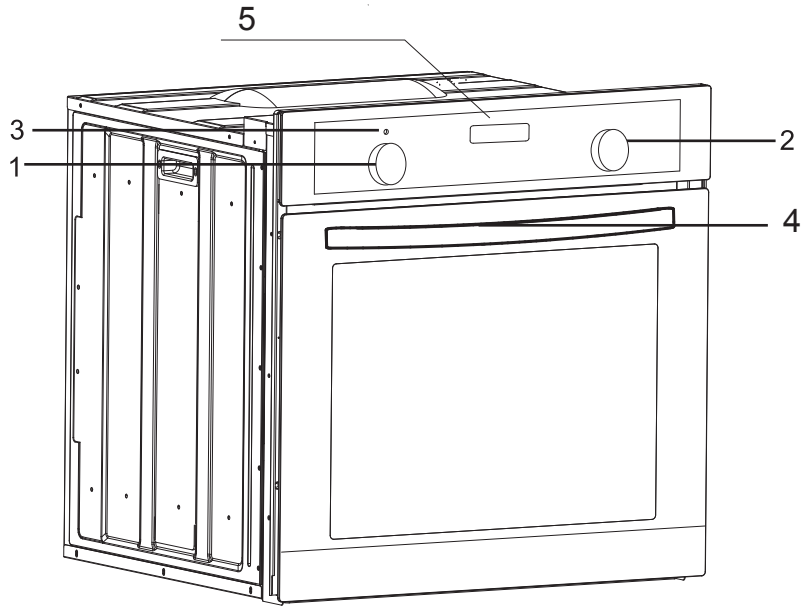
- Adopts the intelligent one-touch menu for easy operation and better baking taste;
- The built-in full-automatic precise temperature probe adopts the dual temperature control technology to improve the food baking quality;
- The high-temperature enamel inner container is durable with flip heating pipes, easy to remove & clean;
- Specially made hinge integrated with the multi-layer tempered glass door, easy and flexible to open and close;
- Multi-function baking selections to meet the diverse baking demands and make it easy for operation;
- Specially designed professional baking modes with upper and lower dual temperature controls, to meet diverse baking tastes;
- Good quality baking heaters enables quick heat-up and efficient heating to extend the service life;
- Adopts the energy efficient, environmental & high-temperature resistant cotton to secure the good heat preservation performance and thus save more energy during baking.

### Technical Parameters of the Product

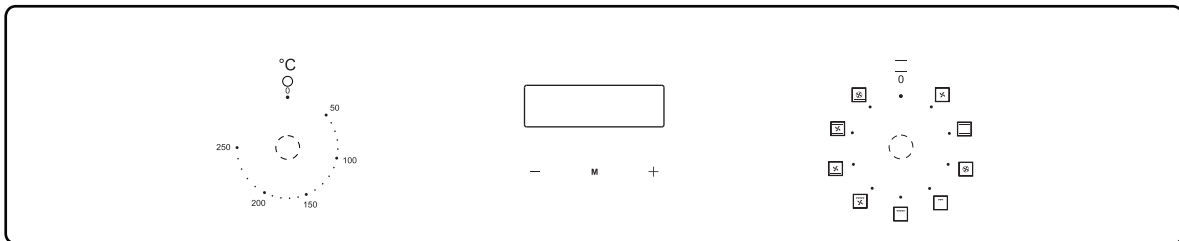
Model	KQWS-3150-R313
Rated Voltage	220-240V~
Rated Frequency	50Hz
Rated Power	3150W
Capacity	60L
Net Weight	30kg
Outside Dimension W×H×D(mm)	595×595×531

## Product Structure

(The picture is for reference only, specifications are subject to the physical product)



- 1 Temperature control knob
- 2 Oven function selection knob
- 3 Oven temperature signal light red
- 4 Oven door handle
- 5 Electronic programmer

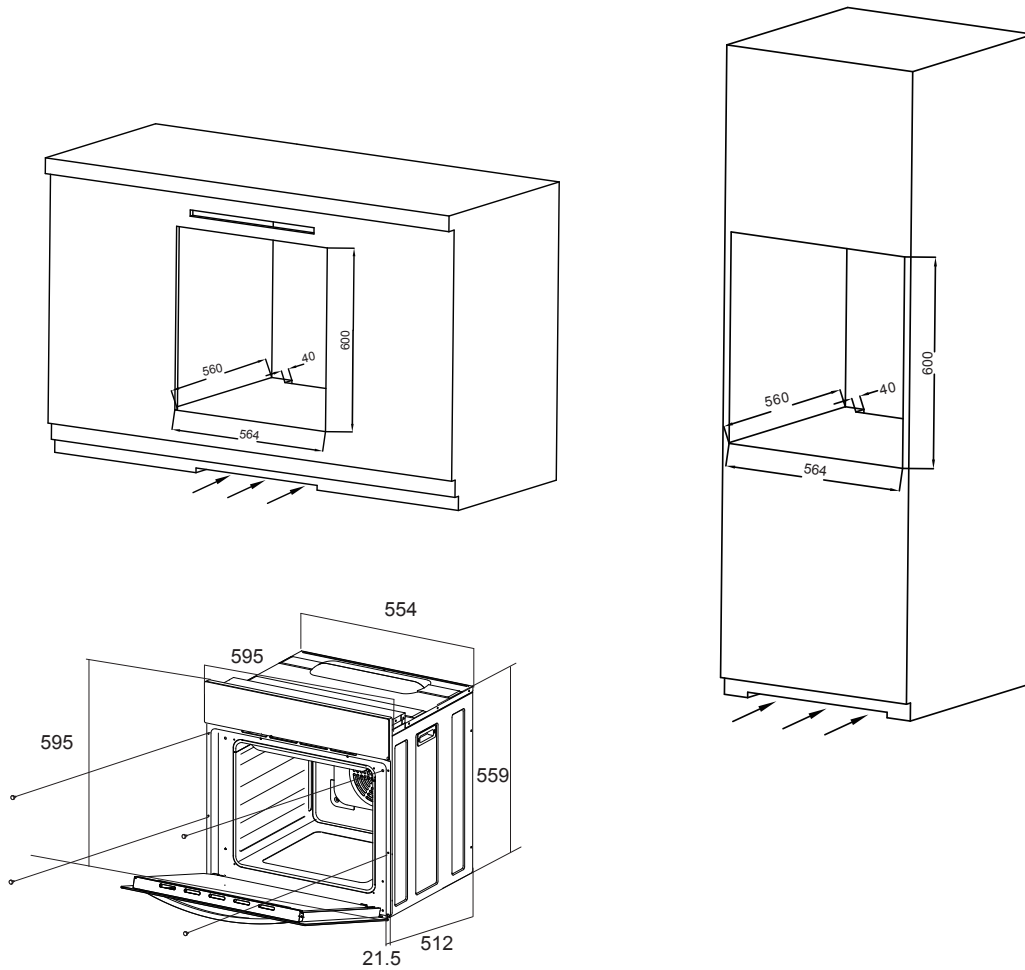


## List of Accessories

S/N	Name	Quantity
1	User Manual	1 Pcs
2	Wire Rack	1 Pcs
3	Ovenware	1 Pcs
4	Mounting Screw	4 Pcs

## Installation Instructions

Follow below illustration to set the square hole at the setting position of the cabinet. Insert the electric oven steadily into the square hole in place. Do not place the oven inclined.



Full insertion hole diagram

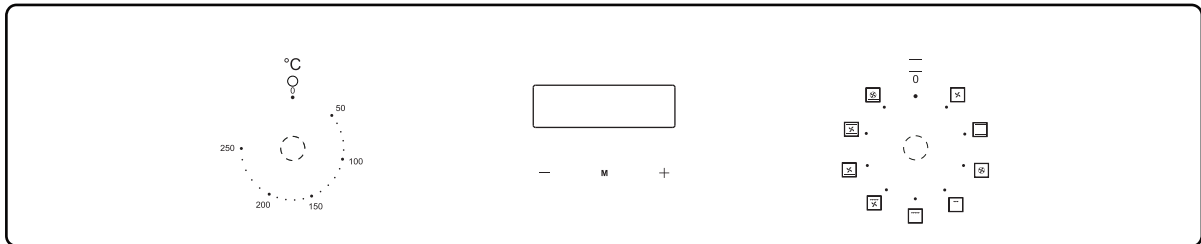
### Installation Requirements:

- The oven must not be installed behind a decorative door in order to avoid overheating.
- The surface where the electric oven is to be placed on should be flat and the air around the electric oven mounted in the cabinet shall be ventilated well as much as possible. It is recommended that the clamping plates and fixed plates shall adopt incombustible thermal insulation material.
- For easy connection and disconnection of power cord, be sure to disconnect the power supply at any time after the installation of the oven. a separate 16A or higher socket shall be used, be sure not to connect several appliances to the same power socket at the same time, and that the socket is grounded safely and effectively. In case there is any other electrical appliances around, please keep a 100mm or larger mounting distance.



## Operation Instructions

### Introduction to Control Panel



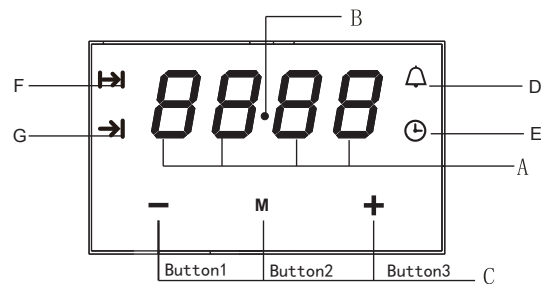
### Operation Instructions

- First use of the electric oven will generate the abnormal odor, due to protective coating on the heating components at the storage and the coating evaporated after heating up. Thus keep the room in good ventilation condition and select the fan baking function. Set the max. temperature & working time and heat up without food to evaporate the coating odor. When operation completes, open the oven door to cool down so as to secure the good taste for future baking.
- After the unit is powered off, if the temperature of the internal components is still too high, the fan will stop operation after some time, which is helpful to extend the service life of the unit.

**Tips: when the electric oven is in use, it is recommended to switch on the the extractor hood.**

### Using Methods

#### ▶ Electronic programmer



A - Display field

B - Seconds Icon

C - Buttons

D - Timer

E - Current time

F - Cooking time

G - End of cooking time

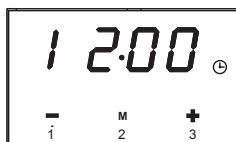
**M** - Function

**-** - To decrease the numbers on the digital display

**+** - To increase the numbers on the digital display

## Setting the time

1. At power on, displayed "12.00", and ☉ flashes.



2. The current time can be set with button 1 and 3, 5 seconds after the time has been set, the new data will be saved.

## Timer

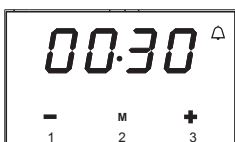
The timer can be activated at any time and any function. The timer can be set from 1 minute to 23 hours and 59 minutes.

To set the timer you should:

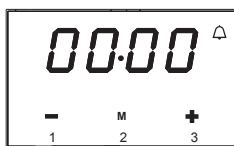
1. Press button 2, flashing  $\Delta$ . Enter the timer setting.



2. Set the timer using buttons 1 and 3.



3. 5 seconds after the time is set, or directly press the button 2, the signal function  $\Delta$  is on, your setting is saved.



4. When the set time is up the alarm signal will be activated and the signal function  $\Delta$  starts flashing again.



5. Press any button, the signal function  $\Delta$  and alarm signal will go off. Or the alarm signal will be turned off automatically after 2 minutes.

**Caution!**

Besides timer alarm, any other alarms can be turned off by pressing any button, If the alarm signal is not turned off manually, it will be turned off automatically after 2 minutes.

**Semi-automatic operation**

If the oven is to be switched off at a given time, or after defined period, you should:

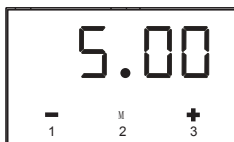
1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press the function button, the oven will begin to work and the function signal **→** flashing.
3. Press button 1 or 3 to adjust the cooking time, within a range from 1 minute to 10 hours.
4. Or press button "M" twice. then the display will show flashing **→**. Set the end time by buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds.
6. When the set time passed, the oven is switched off automatically, the alarm is activated.
7. Press any button, the alarm signal and the **→** icon will go off, Or the alarm signal will be turned off automatically after 2 minutes.

**Caution!**

- The cooking time and end of cooking time range:  
 Cooking time range:  $0 < t \leq 10$  hours  
 End of cooking time range:  $\text{current time} < \text{end of cooking time} \leq \text{current time} + 10$  hours  
 End of cooking time = current time + cooking time
- When using the semi-automatic operation, set either the cooking time or the end of cooking time.
- If you set the cooking time to 0 or set the end of cooking time to the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

**For example:**

The current time is 2:00, want to oven work of 3 hours, end of cooking time is set to be 5:00 ( $2:00 + 3:00 = 5:00$ ).



There are two methods to achieve this setting:

First method:

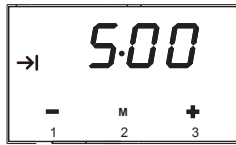
1. Set the cooking time using buttons 1 and 3.



2. End of cooking time automatically change to 5:00.

Second method:

1. Set the end of cooking time using buttons 1 and 3.



2. Cooking time automatically change to 3:00. 5 seconds after the setting, the auto function is on. 3 hours later, the current time shows "5.00" The alarm signal is activated.

**Automatic operation**

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

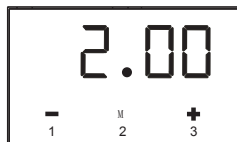
1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2, the oven will begin to work and the function signal **↔** flashing.
3. Press button 1 or 3 to adjust the cook time, within a range from 1 minute to 10 hours.
4. And press button 2. then the display will show flashing **→|**. Set the cooking time using buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds, the **↔** and **→|** always on.
6. When the set time passed, the oven is switched off automatically, the alarm is activated. and the **↔** will go off.
7. Press any button, the alarm signal and the **→|** icon will go off, Or the alarm signal will be turned off automatically after 2 minutes.

**Caution!**

- Work time = end of cooking time-cooking time

**For example:**

If the current time is 2:00; cooking time set to be 3 hours; end of cooking time set to be 10:00, the work time will be 7:00 (7:00=10:00-3:00).



1. Set the cooking time to be "3.00" with buttons 1 and 3.



2. Set the end of cooking time. time to be "10.00" with buttons 1 and 3.



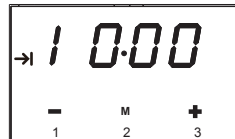
3. 5 seconds after setting, the auto function is on.



4. When it up to 7:00 , the oven will begin to work.



5. When it up to 10:00 , the alarm signal is activated. The oven is switched off automatically.



**Caution!**

- End of cooking time > current time + cooking time <= 10hours
- At least more than one minute cooking time, cooking time and end of cooking time must be set.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

**Oven**

Oven is controlled by the function knob and the temperature control knob.

**Caution!**

When selecting any heating function the oven will be switched on only after the temperature has been set by the temperature control knob.

**Possible settings of the oven function knob**



This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

**Warning!**

When using function Grill it is required that the oven door is closed.

**Warning!**

When the grill is in use accessible parts can become hot. It is best to keep children away from the Oven.

## Fan and bottom heater on

At this oven function, the oven activates the bottom heater and fan function. The mode is useful for baking low pastry and preparation of preserved fruit and vegetables.

## Fan (Defrost)

At this function, the fan only works. You can cool the dish or the oven chamber or defrost food.

## Circular heater Fan

At this function, allows the oven to be heated up in a forced way with the thermofan, which is in the central part of the oven chamber.

Heating the oven up in this way permits even heat circulation around the dish that is in the oven. The advantage of this heating method is:

- reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.

## Bottom and top element on

Setting the knob to this position allows the oven to be heated conventionally.

## Fan, bottom and top element on

At this knob position the oven executes the cook function. Conventional oven with a fan.

## Circular Heater Fan with bottom element

This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4, set the oven operation knob to. The default temperature of 220 is displayed and can be adjusted and button.

## Grill heater on

Setting the knob to this position allows dishes to be grilled on the grate.

### **Warning!**

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot. It is best to keep children away from the oven.

## Fan, grill element

When the knob is turned to this position, the oven activates the grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish, you should only use the grill with the oven door shut.

## CLEANING AND MAINTENANCE

### Caution!

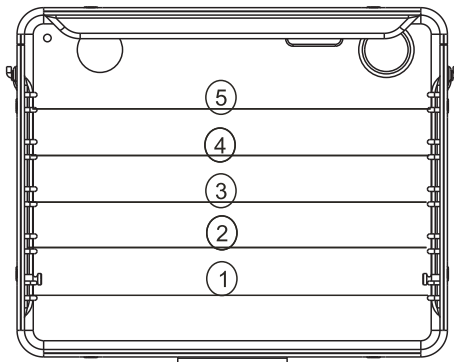
When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.

### **Oven guide levels**

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven at 5 shelf position.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

### ▷ **Oven**

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam cleaning**
  - pour 250m l of water (1 cup ) into a bowl placed in the oven on the first level from the bottom.
  - Close the oven door.
  - Set the temperature knob to 100 °C, and the function knob to the bottom heater position.
  - Heat the oven chamber for approximately 30 minutes.
  - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

### Caution!

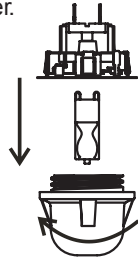
Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

## ▷ Changing the Oven Lamp

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply . If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

### Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



### IMPORTANT

Never use screwdrivers or other utensils to remove the light cover . This could damage the enamel of the oven or the lampholder . Remove only by hand.

### IMPORTANT

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

### Please note:

The bulb replacement is not covered by your guarantee

## ▷ Door removal

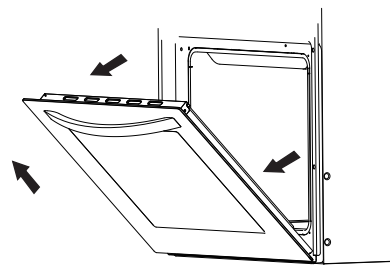
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you.

In order to fit the door back on to the cooker, do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

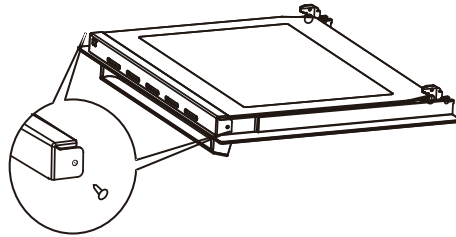


Door removal



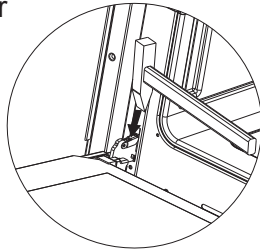
▷ **Removal of the internal glass panel**

Press the symbol "↑" and outward the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and insert in the blocking mechanism.



Removal of the internal glass panel

▷ **Install door**



## OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off all working units of the oven
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
	Choose wrong function.	Check if function knob ,temperature Knob is set to the correct position.
2. The programmer display is flashing"0.00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see Use of the programmer )
3. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance )

## BACKING IN THE OVEN

### ▷ Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

#### Warning!

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

#### **Baking with upper and lower elements**

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

#### **Baking tips**

##### **Is cake baked?**

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

##### **Cake has fallen**

Check the recipe. Use less liquid next time. Follow the mixing times, especially when using electric kitchen mixers.

##### **Cake is too light on the bottom**

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.



##### **Cheese cake is undercooked**

Next time reduce the baking temperature and extend the baking time.

##### **Warnings regarding the baking tables**

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only.
- The asterisk indicates that the oven requires preheating.

**Pastry Baking Table**

Type of pastry	Guide level (from down upwards)	Temp (°C) 	Guide level (from down upwards)	Temp(°C) 	Baking time (in min.)
<b>Sweet pastry</b>					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff paste	2	180-190	3	160-170	40-60
<b>Salted pastry</b>					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
<b>Cookies</b>					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Cream puff	3	190-210	3	170-200	25-45
<b>Deep frozen pastry</b>					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheese cake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips for oven	2	210-230	3	200-220	20-35
Potato fries for	2	210-230	3	200-220	20-35

## ▷ Roasting

Best results are obtained with the engagement of both upper and lower elements. Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

### Tips regarding roasting pans



- For best results, use light enamel pans, temperature resistant glass pans, clay dishes or cast iron dishes.
- As stainless steel dishes reflect the heat, they are not recommended.
- If you cover your roast or wrap it in foil, it will preserve its juices and the oven will remain clean.
- The roast will be cooked quicker if it is left uncovered. Large roasts can be placed directly on the grid with the oven tray below for catching the juices and melted fat.

### Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So you may expect some variations

- Roasting of large chunks of meat may produce excessive steaming and condensation on the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked regularly and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce condensation and corrosion of the oven.

**Roasting table**

Type of meat	Weight (in grams)	Guidelevel (from bottom up)	Temp (°C) 	Roasting time (in min.)	temp (°C) 	Roasting time (in min.)
<b>Beef</b>						
Beef loin	1000	2	210-230	2	200-220	100-120
Beef loin	1500	2	210-230	2	200-220	120-150
Roast beef, rare	1000	2	230-240	2	220-230	30-40
Roast beef, well done	1000	2	230-240	2	220-230	40-50
<b>Veal</b>						
Veal roll	1500	2	190-210	2	170-200	90-120
Veal knuckle	1700	2	190-210	2	170-200	120-130
<b>Lamp</b>						
Lamp prime ribs	1500	2	200-210	2	180-200	100-120
Mutton blade bone	1500	2	200-210	2	180-200	120-130
<b>Venison</b>						
Hare ribs	1500	2	200-220	2	180-210	100-120
Hare blade bone	1500	2	200-220	2	180-210	100-120
Boar ham	1500	2	200-220	2	180-210	100-120
<b>Poultry</b>						
Chicken entire	1200	2	210-220	2	200-210	60-70
Hen	1500	2	210-220	2	200-210	70-90
Duck	1700	2	190-210	2	170-200	120-150
Goose	4000	2	170-180	2	150-160	180-200
Turkey	5000	2	160-170	2	140-150	180-240
<b>Fish</b>						
Fish, entire	1000	2	210-220	2	200-210	50-60
Fish soufflé	1500	2	190-210	2	170-200	50-70

## ▷ Grilling


- Take extra precautions when grilling. Intensive heat from infrared element makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated food may produce spurting of hot grease (e. g. sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your food and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

### Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat
- Grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing food on it, to avoid food sticking to the grid.
- Place the meat on the grid, then place the grid on the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the grilling time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

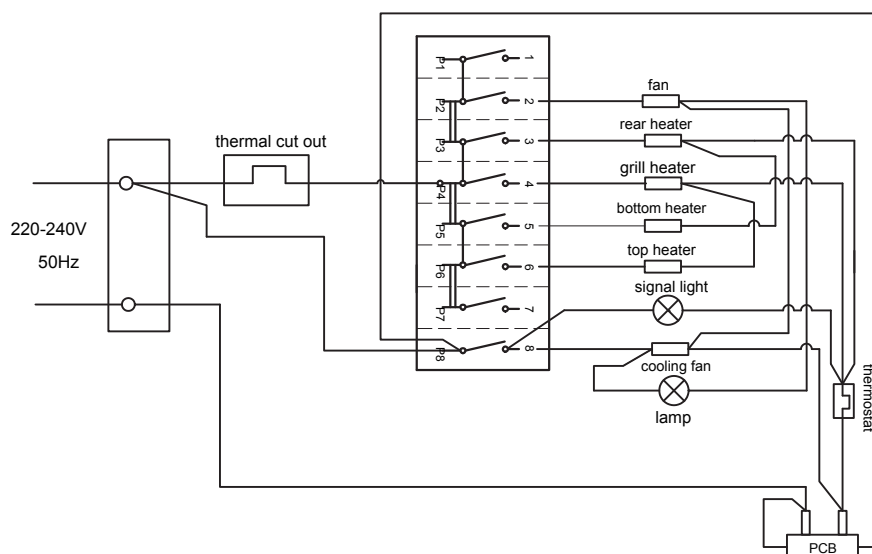
**Grill table**

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp (°C) 	Grill time (in min.)
<b>Meat and sausages</b>				
2 beefsteaks, rare	400	5	240	14-16
2 beefsteaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices of meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1.side) 23-28(2.side.)
<b>Fish</b>				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
<b>Toast</b>				
4 slices of white bread	200	5	240	1,5-3
2 slices of whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
<b>Meat/poultry</b>				
Chicken	1000	3	180-200	60-70
Roast beef/ beef fillet	1500	3	190-200	40-80

## TECHNICAL INFORMATION

Model	KQWS-3150-R313
Rated Voltage	220-240V~ 50 Hz
Rated Power	3150W
Top element	850W
Grill element	1100W
Bottom element	1150W
Circular element	2000W
Fan	●

## Electrical Schematic Diagram





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**ROBAM**