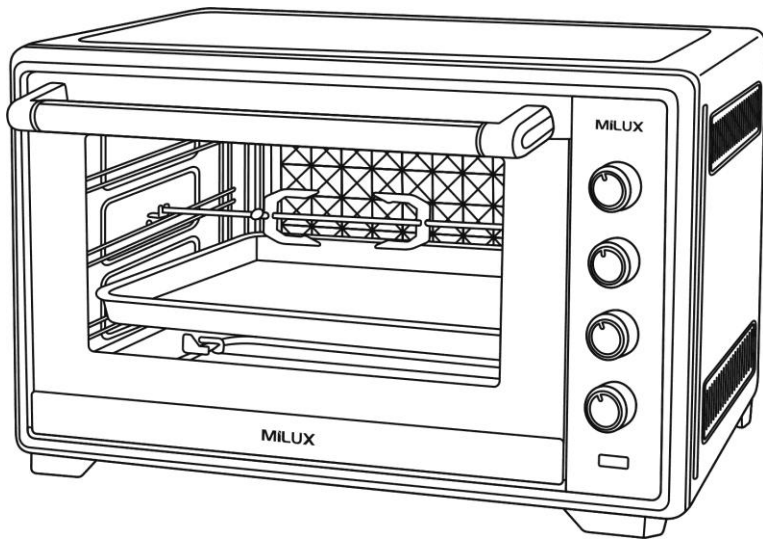


MILUX[®]

QUALITY • SAFETY • RELIABILITY

ELECTRIC OVEN MODEL: MOT-DS100



USER MANUAL

*Please read this manual carefully before operating this product.
Keep this manual handy for further reference.*

General Safety Precautions

1. Always switch off and unplug the appliance from the main electrical supply **BEFORE** cleaning and also when the appliance is not in use.
2. Never immerse the appliance in water or other liquids to avoid damage and other hazards.
3. Never leave the appliance unattended while it is connected to the mains.
4. Close adult supervision is necessary when operating appliance, especially where children are present.
5. Ensure the electrical cord does not hang over the work surface.
6. Do not operate the appliance with a damaged cord set, or plug. Any repairs should always be carried out by the Customer Service Centre or by an authorized service centre.
7. Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable materials.
8. Always place appliance on a flat sturdy surface. When moving appliance, always take precaution not to touch hot surfaces. Extreme caution must be used when moving an appliance containing hot liquids.
9. Use of accessories or equipment not supplied by the manufacturer may cause damage or result in the malfunctioning of your appliance or bodily injuries.
10. When hot, do not apply water to the glass window. It may cause the glass to break.
11. Be careful, do not touch the metal parts and glass window of the door, it becomes extremely hot during use; use the handle to open and close the door.
12. When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.
13. Do not attempt to dislodge food particles when the appliance is still plugged into an electrical outlet.
14. This appliance is intended for household use only.

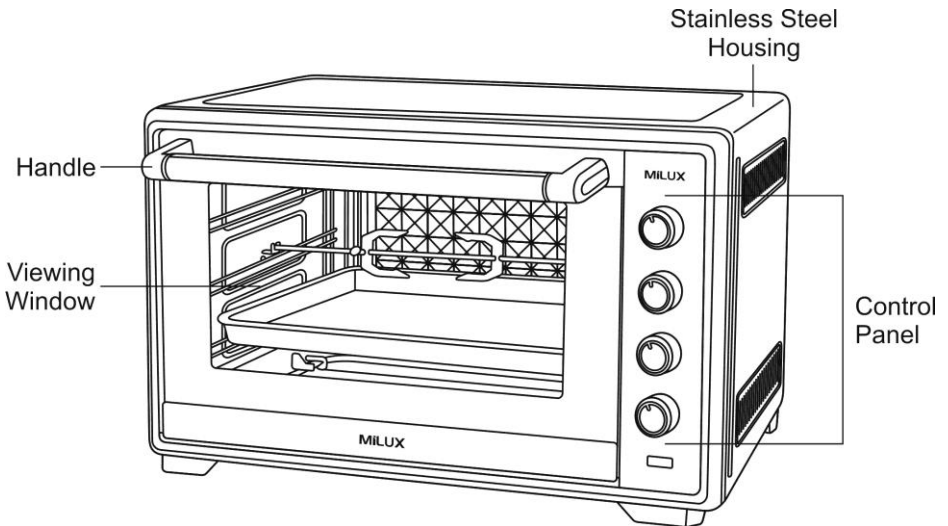
15. This appliance cannot be used by physical weak, slow response or mentally disabled people (including children) unless guidance is provided during operation.

Note: If the oven is positioned to close to the wall, the wall will be burned or stained. Be sure the curtain etc, are not in contact with the body. Do not put anything beneath the bottom of the body and the top of set; an object so placed could be burn.

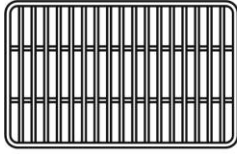
Specifications

Model	MOT-DS100
Rated Voltage	220-240V~
Rated Wattage	2800W
Capacity	100L
Frequency	50/60Hz

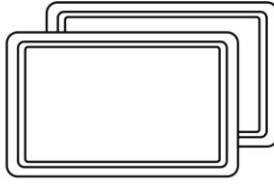
Parts Identification



Accessories



Wire Rack



Baking Tray x 2



Tray Handle Tool



Rotisserie Kit Handle Tool



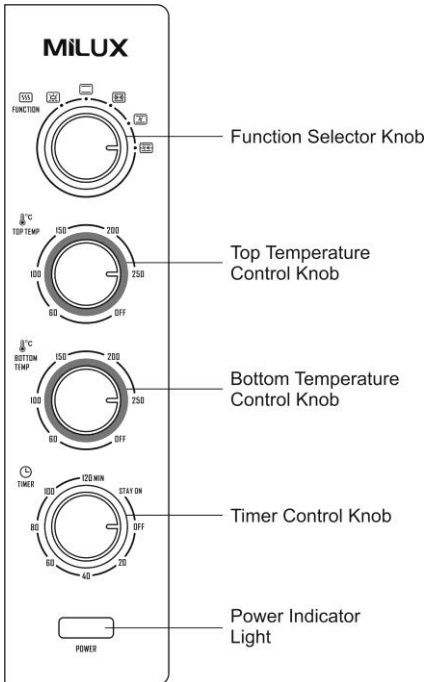
Rotisserie Skewer

Butterfly Joint Screws








Butterfly Joints

Control Panel



A.	<p>Function Selector This dial controls the different convection oven settings. This will be explained in more details in functions operating.</p>
B.	<p>Top Temperature control This dial sets the top temperature from 60⁰C -250⁰C.</p>
c.	<p>Bottom Temperature control This dial sets the bottom temperature from 60⁰C -250⁰C.</p>
D.	<p>Timer Control This dial sets the cooking time. When the timer reaches zero, the oven is automatically turned off. Should you want to set your preferred time, turn the timer to “STAY ON” and manually turn the timer to “OFF” to stop the operation.</p>

Functions Operating

	This symbol is for fermentation. Set your required time for fermentation. **Recommended for dough or bread making.
	This symbol is to select the top and bottom element only. **Recommended for baking cake.
	This symbol is to select top and bottom heating with rotisseries function only.
	This symbol is to select top and bottom heating with convection. **Recommended for baking biscuits, grilling, roasting
	This symbol is to select top and bottom heating with convection and rotisseries function.

Operation Instruction

Feature


- Die cast 3D diamond surface inner rear wall. Forms continuous heat reflection in the oven for perfect baking result.

Before using for the first time

1. Remove all labels, stickers or and any accessories from inside the oven.
2. Wash the accessories with warm soapy lukewarm water. Clean the interior and exterior surface with a soft damp cloth.
3. Thoroughly dry all accessories and replace them in the correct position in the oven.



4. Ensure the voltage indicated on the type plate corresponds to the mains supply.
5. Before use for first time, heat the empty oven for about 10 minutes. Some parts of the appliance have been slightly greased. This may cause the appliance to emit some smoke, burning smell and resulting in yellowish surface when you switch it on for the first time and the smoke and smell will cease shortly. This is normal.

How to use Fermentation function:

1. Turn the function to fermentation .
2. Place the food in an appropriate dish on the wire rack or baking tray.
3. Set your required time to start fermentation. If you require more than 120 minutes fermentation **you may set your preferred time by turning the timer to “STAY ON” and manually turn the timer to “OFF” to stop the operation.**



How to Baking, Grilling and Roasting

Note: Recommended to preheat the oven 5-10 minutes before cooking start.

1. Place the wire rack or baking tray into the desired position.
2. Turn the function to  for top and bottom heating or  to baking and roasting with convection.
3. To baking and roasting with the convection at the same time, it helps your food to cook evenly and quickly.
4. Turn the temperature control knob to the desired temperature.
5. Place the food in an appropriate dish on the wire rack or baking tray.

6. Set the desired cooking time to start cooking. The power indicator light will be illuminated..
7. When the timer completed its operation, a bell sounds to signal that the timer and cooking have finished.

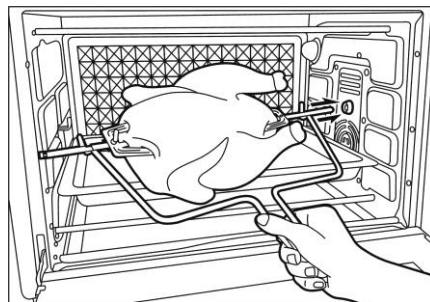
How to use Rotisserie Function

1. Turn the function knob to the rotisserie function . If you need convection function at the same time, please set the function control to rotisserie and convection .

2. **For rotisserie function, use the top temperature only.**

Note: Preheat the oven 5-10 minutes before cooking starts.

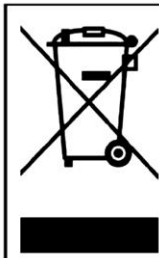
3. Place the baking tray on the lower levels. This is avoiding the oil of the food drip onto the heating tube.
4. Rub cooking oil on the rotisserie skewer and butterfly joints.
5. Insert the skewer through the food to be cooked. Insert the butterfly joints on either end of the skewer and push into the food to secure it in place. Tighten the thumbscrew on the butterfly joints.
6. Lift the assembled rotisserie and food using the rotisserie handle tool and insert the rotisserie skewer onto the rotisserie mount on the right hand side and lower the left end of rotisserie skewer into the rotisserie mount on the left hand side.



7. Turn your desired cooking time to start. The power indicator light will be illuminated.
8. For large portions of food which require more than 120 minutes cooking, **you may set your preferred time, turn the timer to “STAY ON” and manually turn the timer to “OFF” to stop the operation. Check that the rotisseries starts turning when the timer is set.**
9. After cooking complete, remove the rotisserie food by using the rotisserie handle tool or oven mitts.

Care and Cleaning

1. Ensure that the mains power is off and unit is unplugged from the mains socket and allow the appliance to cool down completely before performing any cleaning task.
2. Use a damp cloth or sponge to clean the interior and exterior surfaces. Do not soak the inside of the oven or wash it in running water as this will seriously damage the appliance.
3. Never use abrasive material, detergent or hard tools to try to dislodge food particles left on the walls of the oven. Wiping with a damp cloth a few times more will remove them.
4. The accessories can be washed as normal kitchenware in warm soapy water.
5. Allow the oven and all accessories dry thoroughly before storage and replace them in the correct position in the oven.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



MILUX SALES & SERVICE SDN. BHD.

(302263-X)

No. 31, Lorong Jala 14/KS10,
Off Jalan Telok Gong,
42000 Port Klang, Selangor, Malaysia.

Tel: 03-3134 1254 Fax: 03-3134 1193

Toll Free: 1800-88-MILUX (64589)

E-mail: customercare@milux.com.my

Website: www.milux.com.my