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## Severin TO 2058

# SEVERIN Mini-Oven TO 2058: 42L Convection Oven with Pizza Stone and Rotisserie

Model: TO 2058 | Brand: **Severin**

## 1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, maintenance, and care of your SEVERIN Mini-Oven TO 2058. Please read all instructions carefully before using the appliance and retain this manual for future reference. Proper use will ensure optimal performance and extend the lifespan of your oven.

## 2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent electric shock, fire, injury, or property damage.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not operate with a damaged cord or plug. Keep the power cord away from hot surfaces.
- **Heat Warning:** The oven surfaces become very hot during operation. Use oven mitts when handling hot parts or food. Do not touch the glass door or metal housing directly.
- **Placement:** Place the oven on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Do not place near flammable materials.
- **Children and Vulnerable Persons:** This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- **Cleaning:** Always unplug the oven before cleaning. Do not immerse the appliance in water or any other liquid.
- **Intended Use:** This appliance is designed for household use only. Do not use outdoors or for commercial purposes.
- **Accessories:** Only use accessories supplied or recommended by the manufacturer.

### 3. PRODUCT OVERVIEW

The SEVERIN Mini-Oven TO 2058 is a versatile 42-liter convection oven equipped with various functions for diverse cooking needs.



Image 3.1: Front view of the SEVERIN Mini-Oven TO 2058 with a pizza on the stone inside.

#### 3.1 Components

- Oven Unit with Glass Door
- Control Panel (Temperature, Function, Timer Dials)
- Grill Rack
- Baking Tray (approx. 38.5 x 31.5 cm)
- Pizza Stone (approx. 29 cm diameter)
- Rotisserie Spit
- Rotisserie Handle
- Removable Crumb Tray

#### 3.2 Control Panel

- **Temperature Dial:** Adjusts temperature from 0°C to 230°C.

- **Function Selector:** Selects heating elements and cooking modes (e.g., Top Heat, Bottom Heat, Top & Bottom Heat, Convection, Rotisserie).
- **Timer Dial:** Sets cooking time up to 120 minutes with an audible signal.

## 4. SETUP

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### 4.1 Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any protective films, stickers, or packaging materials from the appliance.
3. Inspect the oven for any damage. Do not use if damaged.

### 4.2 Placement

- Place the oven on a flat, stable, and heat-resistant surface.
- Ensure there is sufficient space (at least 10-15 cm) around the oven for proper air circulation and heat dissipation.
- Do not place the oven directly under a wall cabinet or near curtains or other flammable materials.
- Ensure the power cord is not pinched or in contact with hot surfaces.

### 4.3 Initial Cleaning

1. Before first use, wipe the interior of the oven and all accessories with a damp cloth and mild detergent. Dry thoroughly.
2. To eliminate any manufacturing odors, operate the empty oven for approximately 15 minutes at 230°C using the top and bottom heat function. Ensure the room is well-ventilated during this process. A slight odor or smoke is normal during initial use.

## 5. OPERATING INSTRUCTIONS

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### 5.1 General Operation

1. Place the food in the appropriate accessory (grill rack, baking tray, pizza stone, or rotisserie).
2. Insert the accessory into the desired rack level inside the oven. The oven offers 4 height levels for the grill rack.
3. Close the oven door.
4. Set the desired temperature using the **Temperature Dial**.
5. Select the desired cooking function using the **Function Selector**. Available functions include:
  - **Top Heat:** For browning and grilling.
  - **Bottom Heat:** For baking bases.
  - **Top & Bottom Heat:** Standard baking and roasting.
  - **Convection (Fan-assisted):** For even heat distribution, ideal for baking multiple items or larger dishes.
  - **Rotisserie:** For roasting poultry or meat on the spit.
6. Set the cooking time using the **Timer Dial** (up to 120 minutes). The oven will start heating. An interior light illuminates the cooking chamber.

7. Once the set time has elapsed, an audible signal will sound, and the oven will switch off automatically.
8. Carefully remove the cooked food using oven mitts and the rotisserie handle if applicable.



**A chaleur tournante pour une  
cuisson précise et homogène  
de 0° à 230°C**

Image 5.1: The oven utilizes convection heating for precise and even cooking between 0°C and 230°C.

## 5.2 Using the Rotisserie

1. Secure the poultry or meat onto the rotisserie spit using the forks provided. Ensure it is balanced.
2. Insert the rotisserie spit into the designated openings inside the oven.
3. Select the rotisserie function on the function selector.
4. Set the desired temperature and cooking time.
5. When cooking is complete, use the rotisserie handle to safely remove the hot spit from the oven.



Image 5.2: A whole chicken being removed from the oven after rotisserie cooking.

### 5.3 Using the Pizza Stone

- Place the pizza stone on the grill rack at the desired height.
- Preheat the oven with the pizza stone inside to the recommended temperature (usually 200-230°C) for at least 15-20 minutes.
- Carefully slide the pizza onto the hot stone using a pizza peel or baking paper.
- Cook until the crust is golden and cheese is melted and bubbly.



Image 5.3: Bread rolls baking on the grill rack, demonstrating general oven use.

## 5.4 Using the Baking Tray

- The baking tray is suitable for items like fries, gratins, or smaller roasts.
- Place food directly on the tray or use baking paper.
- Insert the tray into one of the 4 rack levels.



Image 5.4: Fries being removed from the oven on the baking tray.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your oven.

- **Always unplug the appliance and allow it to cool completely before cleaning.**
- **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals. The lacquered body is heat-resistant and easy to clean.
- **Interior:** Wipe the interior with a damp cloth and a mild detergent. For stubborn stains, a non-abrasive oven cleaner can be used, but ensure it is safe for mini-ovens and rinse thoroughly.
- **Accessories:** The grill rack, baking tray, pizza stone, rotisserie spit, and crumb tray can be washed in warm, soapy water. Rinse and dry thoroughly.
- **Crumb Tray:** The removable crumb tray should be cleaned regularly to prevent grease and food particle buildup. Pull it out, empty, wash, and dry before reinserting.
- **Do Not Immerse:** Never immerse the main oven unit, power cord, or plug in water or any other liquid.

## 7. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; power outage; timer not set; temperature not set; function not selected.	Check power connection; verify power supply; set timer and temperature; select a cooking function.
Food cooks unevenly.	Incorrect rack position; oven not preheated; overcrowding.	Adjust rack level; preheat oven thoroughly; avoid overcrowding the oven. Use convection function for more even cooking.
Smoke or unusual odor during operation.	First-time use burn-off; food spills; excessive grease buildup.	This is normal for initial use (see Setup). Clean any food spills immediately after cooling. Perform thorough cleaning if grease buildup is suspected.
Timer does not work.	Timer dial not turned past 10 minutes mark initially.	For mechanical timers, turn the dial past the 10-minute mark and then back to the desired time to engage the mechanism.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

Feature	Detail
Model Number	TO 2058
Brand	Severin
Power	1800 Watts
Capacity	42 Liters
Voltage	230 Volts
Material	Alloy Steel
Color	Black/Silver
Dimensions (L x W x H)	51.5 x 42 x 36.5 cm
Weight	10.4 Kilograms
Temperature Range	0°C to 230°C
Timer	120 minutes with audible signal
Control Type	Rotary Control
Door Style	Side Opening
Special Features	Interior light, heat-resistant lacquered body, non-slip rubber feet

Feature	Detail
Included Accessories	Grill rack, baking tray, pizza stone, rotisserie spit, rotisserie handle, crumb tray

## 9. WARRANTY AND SUPPORT

## 9.1 Warranty Information

The SEVERIN Mini-Oven TO 2058 comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects and material faults under normal household use. Please retain your proof of purchase for warranty claims.

**The warranty does not cover:**

- Damage caused by improper use, negligence, or failure to follow instructions.
- Normal wear and tear.
- Damage caused by unauthorized repairs or modifications.

## 9.2 Customer Support

For technical assistance, warranty claims, or spare parts, please contact your local SEVERIN customer service or the retailer where you purchased the appliance. You may find contact information on the official SEVERIN website or on your purchase documentation.

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## Related Documents - TO 2058

