

VonShef 13/282US

VonShef 31Qt / 36L Convection Countertop Mini Oven Instruction Manual

Model: 13/282US

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INTRODUCTION

This manual provides essential information for the safe and efficient operation of your VonShef 31Qt / 36L Convection Countertop Mini Oven. Please read these instructions thoroughly before first use and retain them for future reference. This versatile appliance is designed for grilling, baking, broiling, boiling, roasting, toasting, and spit roasting.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or similar materials.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when removing tray or disposing of hot grease.
- To turn off, turn the timer dial to the "OFF" position.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your VonShef Mini Oven:



Image: The VonShef 31Qt / 36L Convection Countertop Mini Oven, showcasing its stainless steel exterior, glass door, and control knobs on the right side. Inside, a wire rack holds muffins, and a baking tray holds cookies.

- **Main Unit:** Stainless steel housing with a glass door.

- **Control Panel:** Located on the right side, featuring dials for temperature, mode, and timer.
- **Temperature Dial:** Adjusts temperature from 150-450°F.
- **Mode Dial:** Selects heating functions (Upper grill, Lower grill, Upper and lower grill, Rotisserie).
- **Timer Dial:** Sets cooking time up to 60 minutes, with a bell indicator.
- **Wire Rack:** For baking and grilling.
- **Baking Tray:** For general baking and collecting drips.
- **Tray Handle:** For safe insertion and removal of hot trays and racks.
- **Rotisserie Spit:** For spit roasting meats.
- **Rotisserie Handle:** For safe handling of the rotisserie spit.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Dispose of packaging materials responsibly.
2. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not place near flammable materials.
3. **Cleaning:** Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash the wire rack, baking tray, and rotisserie accessories in warm, soapy water. Dry thoroughly.
4. **First Burn-in:** To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes.
 - Plug the oven into a grounded electrical outlet.
 - Set the temperature dial to 450°F.
 - Set the mode dial to "Upper and lower grill together".
 - Set the timer dial to 15 minutes.
 - A slight odor and smoke may be present; this is normal. Ensure the area is well-ventilated.
 - Once the timer rings, turn all dials to "OFF" and unplug the oven. Allow it to cool completely.

OPERATING INSTRUCTIONS

This section details how to use the various functions of your mini oven.

General Operation

1. **Prepare Food:** Place food on the baking tray or wire rack as appropriate.
2. **Insert Tray/Rack:** Carefully slide the tray or rack into the desired position within the oven.
3. **Close Door:** Ensure the oven door is fully closed.
4. **Set Temperature:** Turn the **Temperature Dial** to the desired cooking temperature (150-450°F).
5. **Select Mode:** Turn the **Mode Dial** to select the desired heating function:
 - **Upper Grill:** Heats from the top element, ideal for broiling or browning.
 - **Lower Grill:** Heats from the bottom element, suitable for gentle baking or reheating.
 - **Upper and Lower Grill:** Standard baking and roasting, using both elements.
 - **Rotisserie:** Activates the rotisserie motor and heating elements for spit roasting.
6. **Set Timer:** Turn the **Timer Dial** to the desired cooking time (up to 60 minutes). The oven will begin heating. A bell will sound when the timer reaches "OFF".
7. **Monitor Cooking:** Observe food through the glass door. Adjust cooking time as needed.

8. **Remove Food:** Once cooking is complete, turn the timer to "OFF" and carefully remove food using oven mitts and the tray handle.

Using the Rotisserie Function

The rotisserie function is ideal for roasting chicken, turkey, pork, and other meats.

1. **Prepare Meat:** Securely truss the meat to ensure it is compact and balanced on the rotisserie spit. This prevents uneven cooking and contact with heating elements.
2. **Attach Spit:** Insert the rotisserie spit through the center of the meat and secure it with the forks.
3. **Insert into Oven:** Using the rotisserie handle, carefully place the assembled spit into the rotisserie sockets inside the oven. Ensure the pointed end of the spit is inserted into the motor drive socket on the left side, and the square end rests in the support bracket on the right.
4. **Place Drip Tray:** Position the baking tray on the bottom rack level to catch any drips.
5. **Set Controls:** Close the door. Set the **Temperature Dial** to the desired roasting temperature. Set the **Mode Dial** to "Rotisserie". Set the **Timer Dial** for the required cooking duration.
6. **Remove:** Once cooking is complete, turn the timer to "OFF". Using the rotisserie handle, carefully remove the hot spit and meat from the oven. Place on a carving board and allow to rest before carving.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your oven.

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
3. **Interior Cleaning:** For the interior, wipe with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for toaster ovens can be used, following the product's instructions. Ensure all cleaner residue is removed.
4. **Accessories:** The wire rack, baking tray, and rotisserie accessories can be washed in warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.
5. **Crumb Tray:** Regularly remove and clean the crumb tray located at the bottom of the oven to prevent grease buildup and potential fire hazards.
6. **Do Not Immerse:** Never immerse the main oven unit, cord, or plug in water or any other liquid.
7. **Storage:** When not in use, store the oven in a clean, dry place.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the oven is securely plugged into a working outlet. Turn the timer dial past the "OFF" position to activate.
Food is not cooking evenly.	Incorrect rack position; food too large; uneven food placement.	Adjust rack position. Ensure food is centered and not touching heating elements. Rotate food halfway through cooking if necessary.

Problem	Possible Cause	Solution
Rotisserie function not working.	Spit not correctly seated; mode dial not set to rotisserie.	Ensure the rotisserie spit is properly engaged in both the motor drive and support bracket. Verify the mode dial is set to the rotisserie icon.
Excessive smoke during cooking.	Food residue or grease buildup; crumb tray not cleaned.	Unplug and allow to cool. Clean the interior of the oven and the crumb tray thoroughly. Ensure food is not excessively greasy.
Timer bell does not sound.	Timer mechanism fault.	If the oven still heats but the bell does not sound, monitor cooking time manually. Contact customer support if this is a concern.

PRODUCT SPECIFICATIONS

- **Model Number:** 13/282US
- **Capacity:** 31 Qt / 36 Liters
- **Wattage:** 1400 Watts
- **Material:** Stainless Steel
- **Control Type:** Knob
- **Temperature Range:** 150-450°F
- **Timer:** Up to 60 minutes with bell
- **Product Dimensions:** 23.23" (W) x 17.72" (D) x 15.75" (H)
- **Inner Dimensions:** 15" (W) x 13" (D) x 10.7" (H)
- **Item Weight:** 24.4 pounds

CUSTOMER SUPPORT

If you encounter any issues not covered in this manual or require further assistance, please contact VonShef customer support. Keep your model number (13/282US) and purchase details ready when contacting support. For more information, you may visit the official VonShef store: [VonShef Store on Amazon](#)