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## VonShef 2000228

# VonShef Compact 30L Mini Oven Instruction Manual

Brand: VonShef

Model: 2000228

## PRODUCT OVERVIEW

This 30L Mini Oven is an ideal addition to various spaces like kitchens, caravans, or small apartments. Its generous 30L capacity caters to diverse culinary needs. Despite its compact size, it's packed with functionality, fitting perfectly into any kitchen size. The adjustable temperature range of 90-230C ensures versatility in cooking. With 1600W power, it performs like a conventional oven. The 60-minute timer prevents overcooking, while the top and bottom heating elements, usable individually or together, allow for grilling, baking, or roasting. The cool touch housing and rubber anti-slip feet ensure safety and stability. The full glass front panel provides clear visibility of your food, preventing burning.

## Key Features

- **Spacious Cooking:** Ideal for various dishes with its 30L capacity
- **Compact yet Functional:** Suits all kitchen sizes
- **Adjustable Heat:** Cook between 90-230C
- **Powerful Performance:** 1600W for conventional oven-like cooking
- **Safety Timer:** No overcooking with 0-60 minute timer
- **Versatile Heating:** Individual or simultaneous top/bottom element use for grilling, baking, or roasting
- **Safety Features:** Cool touch housing and anti-slip feet for secure placement



The VonShef Compact 30L Mini Oven is a versatile kitchen appliance designed for various cooking needs. It features a spacious interior within a compact footprint, making it suitable for diverse environments.

# Why Choose a VonShef Mini-Oven?



Product	VonShef Mini Oven	Conventional Oven
Pre Heating	Quick	Slow
Cost-Effective	More affordable	Expensive
Energy Efficiency	More efficient	Less efficient
Space	Small space required	Large space required
Portable	Yes	No
Cleaning	Easier	Harder

This image illustrates the advantages of the VonShef Mini Oven, highlighting its quick pre-heating, cost-effectiveness, energy efficiency, small space requirement, portability, and ease of cleaning compared to a conventional oven.

## SETUP AND PLACEMENT

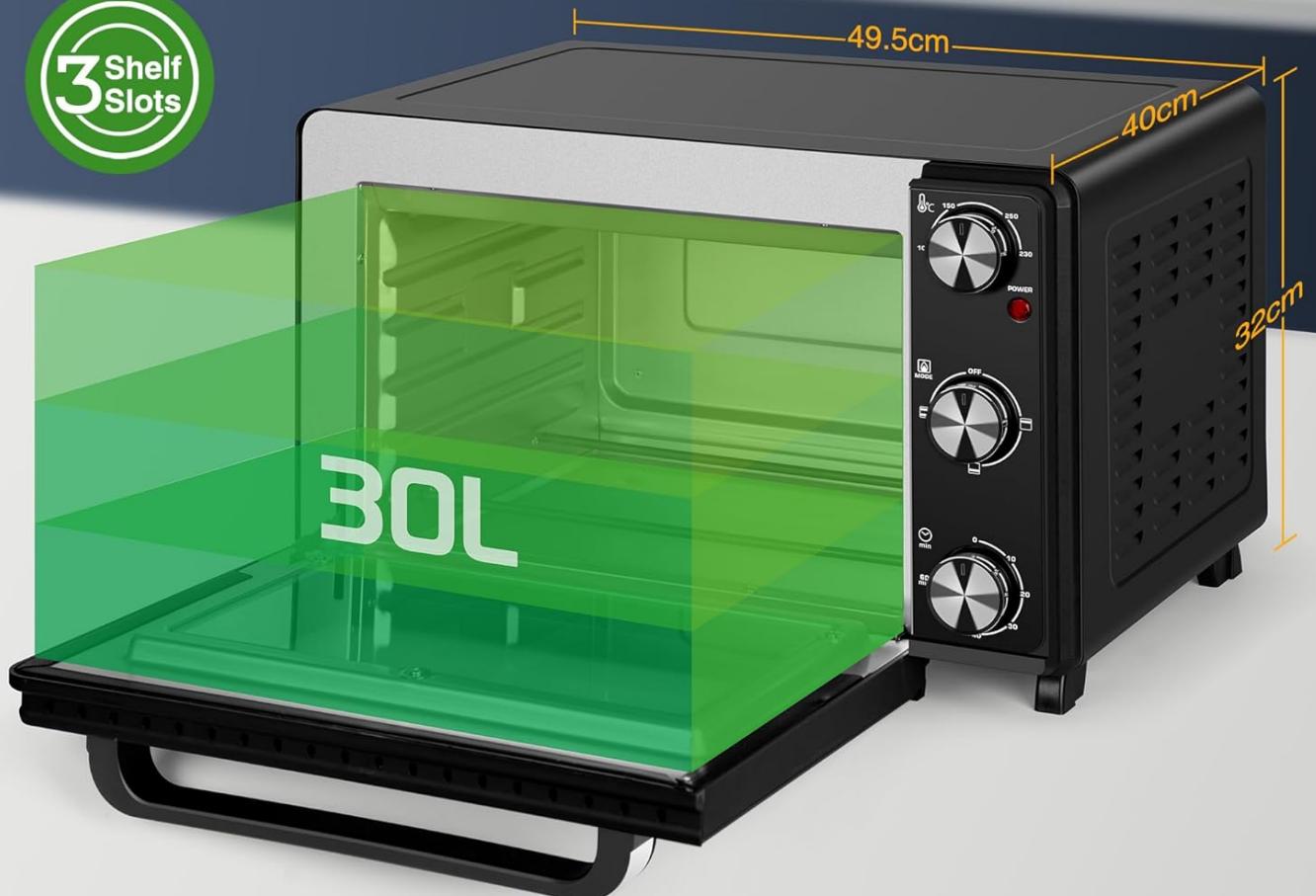
Before first use, ensure the oven is placed on a stable, heat-resistant surface with adequate ventilation around all sides. Do not place the oven near flammable materials or directly against a wall. Ensure the power cord is not pinched or routed under the appliance.

## Dimensions

Product Dimensions: 14.57"D x 19.49"W x 12.6"H

# Large Capacity.

Big enough for the whole family.



1.2kg Chips



26 Chicken Wings



10 Inch Pizza



3kg Whole Chicken

This diagram provides the external dimensions of the oven (49.5cm width, 40cm depth, 32cm height) and illustrates its 30L internal capacity, along with examples of food items it can accommodate.

## OPERATING INSTRUCTIONS

### Controls Overview

# Simple Controls.



This image details the three control dials on the oven: the top dial for temperature (90-230°C), the middle dial for heating function (off, upper, lower, or both elements), and the bottom dial for the 60-minute timer.

## Temperature Dial

The top dial adjusts the cooking temperature from 90°C to 230°C. Rotate clockwise to increase temperature.

## Function Dial

The middle dial selects the heating elements. Options include: lower element only, upper element only, or both upper and lower elements for versatile cooking methods like grilling, baking, or roasting.

## Timer Dial

The bottom dial sets the cooking time up to 60 minutes. The oven will automatically switch off when the timer reaches zero. A bell will sound to indicate completion.

## First Use

Before cooking food, operate the oven empty for approximately 15 minutes at the maximum temperature setting (230°C) with both heating elements active. This will burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

## Cooking Guidelines

Always preheat the oven to the desired temperature before placing food inside for optimal cooking results. Use the included baking tray and grill rack as appropriate for your recipe. For best results, refer to specific recipe instructions for cooking times and temperatures.

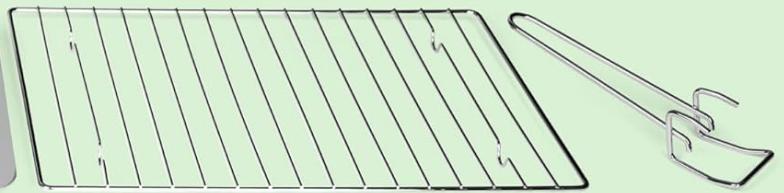


This image demonstrates the versatility of the oven, showing it can be used for roasting, toasting, grilling, and baking, with examples of various dishes.

# What's Included?



**Baking Tray**



**Grill Rack**



**Tray Handle**

This image displays the standard accessories provided with the oven: a baking tray, a grill rack, and a tray handle for safe removal of hot items.

## CARE AND MAINTENANCE

### Cleaning

Always unplug the oven from the power outlet and allow it to cool completely before cleaning. The interior and exterior surfaces can be wiped with a damp cloth and mild detergent. Do not use abrasive cleaners or scourers, as they may damage the finish. The baking tray and grill rack can be washed with warm soapy water.

### Storage

When not in use, ensure the oven is clean and dry. Store it in a cool, dry place, away from direct sunlight and moisture. Do not wrap the power cord tightly around the appliance.

## TROUBLESHOOTING

## Common Issues

- Oven not heating:** Ensure the power cord is securely plugged into a working outlet. Check if the temperature and timer dials are set correctly.
- Food not cooking evenly:** Ensure the oven is preheated. Rotate food halfway through cooking. Check that the correct heating elements are selected for the cooking method.
- Smoke or odor during first use:** This is normal for the initial burn-off. Ensure good ventilation. If it persists after initial use, contact customer support.
- Timer not working:** Ensure the timer dial is wound past the 10-minute mark before setting the desired time.

## PRODUCT SPECIFICATIONS

Specification	Detail
Brand	VonShef
Color	Black
Product Dimensions	14.57"D x 19.49"W x 12.6"H
Control Type	Knob
Door Style	Dropdown Door
Included Components	Cool touch housing, Rubber anti-slip feet, Settings knob
Finish Type	Painted, Enamel-Coated
Power Source	electric
Cable Length	94 Centimeters
Global Trade Identification Number	05056115709968
Manufacturer	VonShef
Item Weight	16.94 pounds
ASIN	B07GJSZ1MY
Item model number	2000228
Customer Reviews	4.2 out of 5 stars (286 ratings)
Is Discontinued By Manufacturer	No
Date First Available	July 13, 2023

## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official VonShef website. Keep your proof of purchase for any warranty claims.

 <p><b>HAND MIXER</b> 2007067 (Black) 2013077 (Red) 2013242 (Cream) - Instruction Manual</p>	<p><a href="#"><u>VonShef Hand Mixer Instruction Manual: Models 2007067, 2013077, 2013242</u></a></p> <p>Official instruction manual for the VonShef Hand Mixer (models 2007067 black, 2013077 red, 2013242 cream). Learn about safety, operation, cleaning, and maintenance.</p>
<p><b>2000267</b></p> 	<p><a href="#"><u>VonShef 2000267 Air Fryer Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the VonShef 2000267 Air Fryer, covering safety, operation, cleaning, settings, and troubleshooting.</p>
<p><b>2013283</b></p> 	<p><a href="#"><u>VonShef 2013283 UltraBlend 1000W Smoothie Maker - User Manual</u></a></p> <p>Comprehensive user manual for the VonShef 2013283 UltraBlend 1000W Smoothie Maker. Learn about intended use, safety precautions, cleaning, maintenance, assembly, operation, and technical specifications.</p>
<p><b>1500107</b></p> 	<p><a href="#"><u>VonShef 1500107 Cookware Instruction Manual and Safety Guide</u></a></p> <p>Official instruction manual for VonShef 1500107 cookware, providing essential safety guidelines, usage instructions, cleaning advice, and warranty information. Ensure proper use and care for your kitchenware.</p>
<p><b>2013340</b></p> 	<p><a href="#"><u>VonShef 2013340 Slow Cooker User Manual</u></a></p> <p>Comprehensive instructions and safety guidelines for the VonShef 2013340 Slow Cooker, covering operation, cleaning, maintenance, and troubleshooting. Learn how to use your slow cooker safely and effectively.</p>

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### [VonShef 2000W Induction Hob User Manual](#)

Comprehensive user manual for the VonShef 2000W Induction Hob, covering safety instructions, intended use, operation, cleaning, maintenance, technical specifications, and error codes.