Tovala Smart Oven Pro

Tovala Gen 2 Smart Steam Oven Instruction Manual

Model: Smart Oven Pro

Brand: Tovala

1. Introduction and Overview

The Tovala Gen 2 Smart Steam Oven is a versatile 6-in-1 appliance designed to simplify your cooking experience. It combines the functionalities of an air fryer, steam oven, and traditional oven modes, all controllable via an integrated smartphone app.

- **Versatile 6-in-1 Cooking:** Switch between Air Fry, Steam, Bake, Broil, Reheat, and Toast cooking methods. Create custom, automated cook cycles with one or more modes for perfectly cooked meals every time.
- **Smartphone App Control:** Easily set your oven to use one or multiple modes, receive notifications when your meal is ready, and browse a wide selection of over 1,000 scannable groceries for an effortless cooking experience.
- **Effortless Cooking:** Access hundreds of presets and chef-perfected recipes with ease. Simply follow the prep steps in the Tovala app and press "cook" to let the oven do the rest.
- **1,000+ Name Brands:** Discover a wide selection of well-known pantry essentials and frozen foods for quick and delicious meals. No preheating is required for many items.
- **Meal Subscription Compatibility:** Compatible with Tovala's meal subscription service (sold separately), delivering perfect cooking results with minimal prep. Each oven includes a $50 credit for 3-5 Tovala meals.

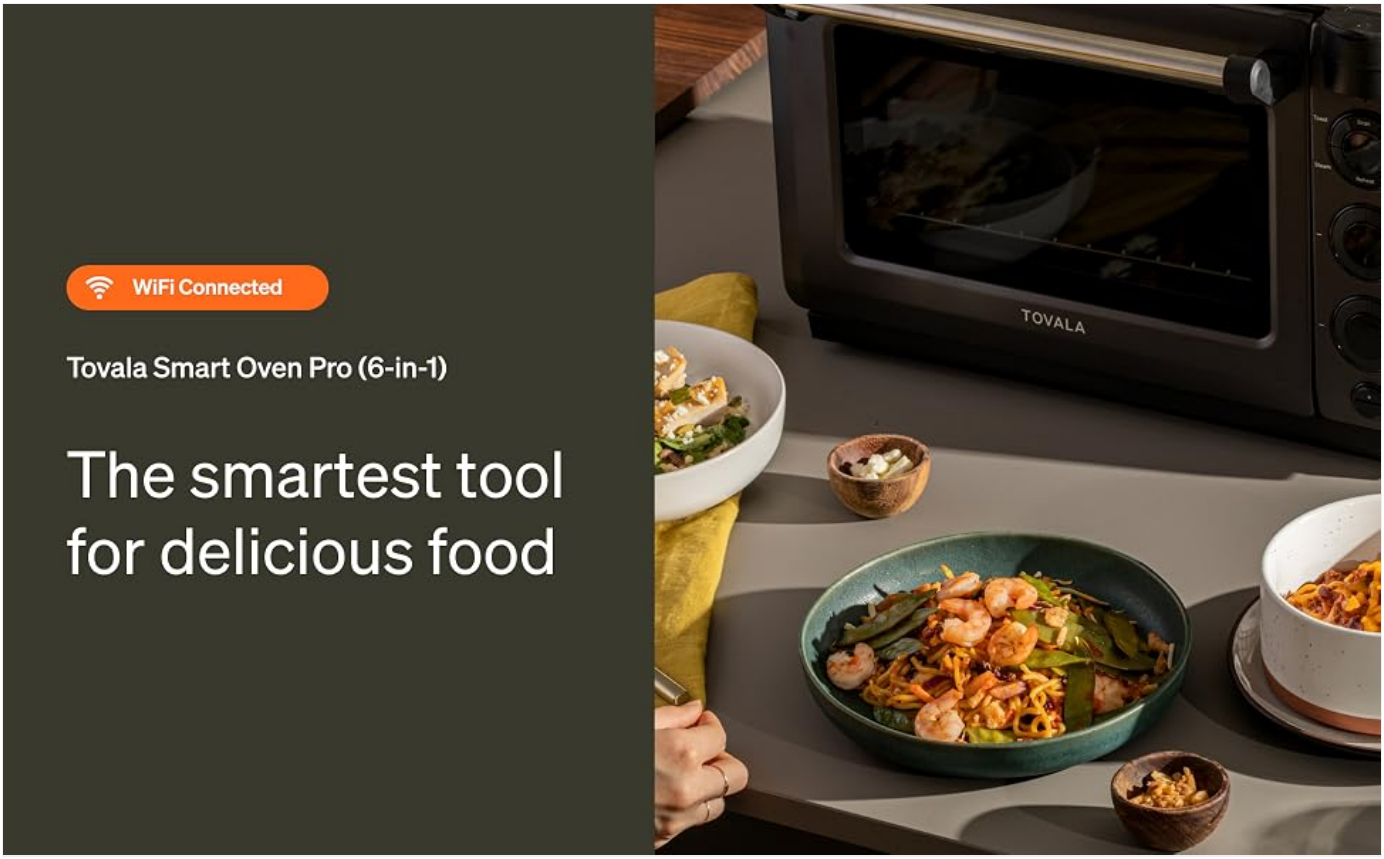


Image: The Tovala Gen 2 Smart Steam Oven on a countertop, illustrating its six versatile cooking modes: Steam, Bake, Broil, Air Fry, Toast, and Reheat.

2. Setup

2.1 Unboxing and Placement

Carefully remove the Tovala Smart Steam Oven and all accessories from its packaging. Place the oven on a stable, heat-resistant, and level surface with adequate clearance from walls and cabinets for proper ventilation. Ensure the power cord can reach a grounded electrical outlet.

2.2 Initial Cleaning

Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all removable accessories, such as the air fry basket, sheet tray, and drip tray, with warm, soapy water. Rinse thoroughly and dry completely.

2.3 Water Tank and Drip Tray

For steam and sous vide functions, ensure the water tank is filled with ambient temperature water. The drip tray, located beneath the oven door, must be clean and empty before starting any cooking process. This tray collects condensation during steam cooking.



Image: A hand pouring water into the designated water reservoir of the Tovala Smart Steam Oven, highlighting the steam functionality.

2.4 App Download and Connection

Download the Tovala app from your smartphone's app store. Follow the in-app instructions to connect your oven to your home's 2.4 GHz WiFi network. This connection is essential for accessing smart features, recipes, and automated cooking cycles.

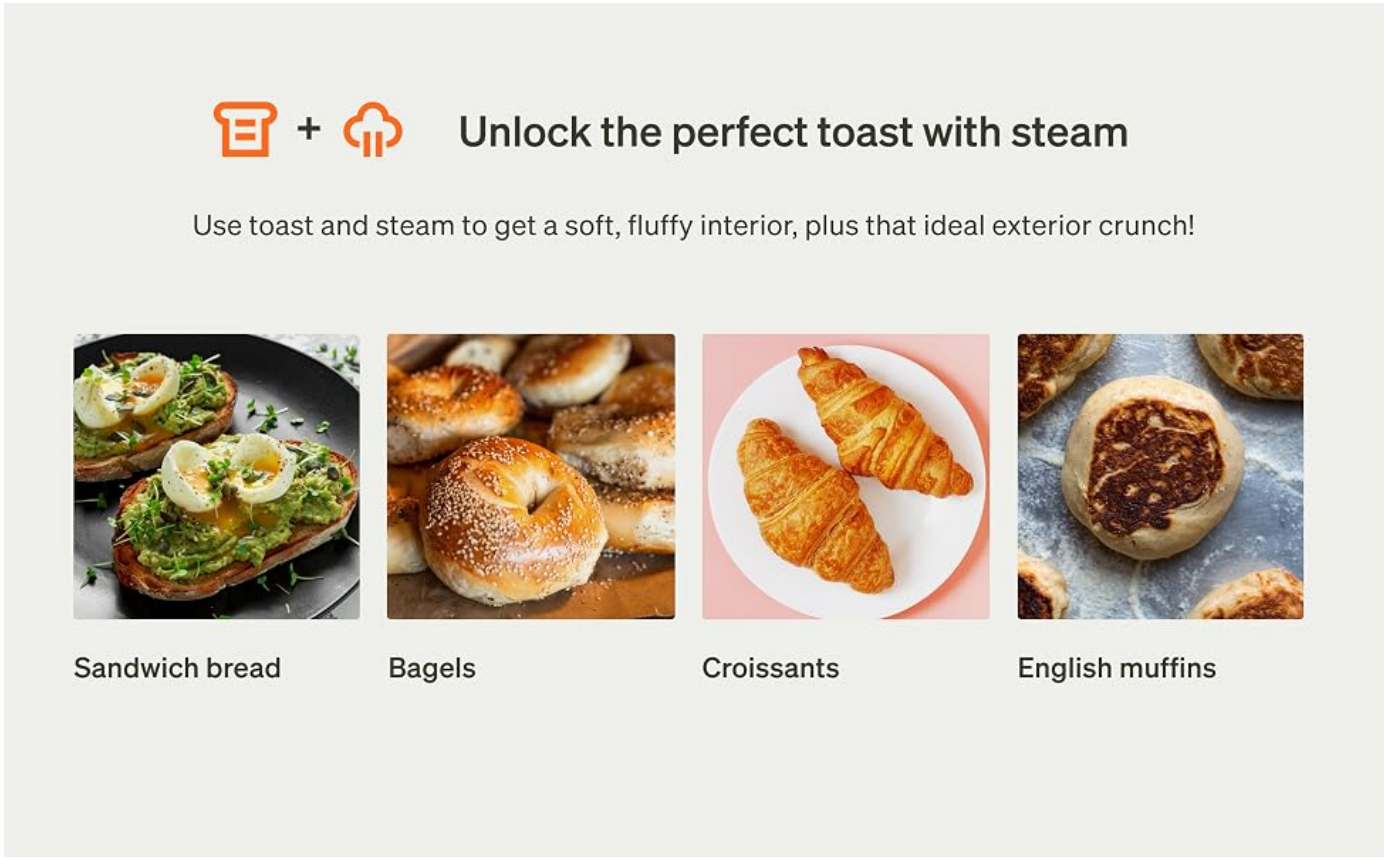


Image: The Tovala Smart Steam Oven next to a smartphone displaying the Tovala app interface, emphasizing its WiFi connectivity and

smart features.

3. Operating Instructions

3.1 Cooking Modes

The Tovala Smart Steam Oven offers six primary cooking modes:

- **Air Fry:** Ideal for crispy foods with little to no oil.
- **Steam:** Perfect for tender meats, vibrant vegetables, and delicate baked goods.
- **Bake:** For traditional oven cooking, such as cakes, cookies, and casseroles.
- **Broil:** For quick browning and searing.
- **Reheat:** To warm up leftovers efficiently.
- **Toast:** For bread, bagels, and English muffins.

3.2 Using the Tovala App

The Tovala app is your central control for the oven. You can:

- **Select Presets:** Choose from hundreds of pre-programmed recipes and cooking cycles.
- **Scan Groceries:** Use the oven's built-in barcode scanner or the app to scan compatible grocery items for automatic cooking instructions.
- **Monitor Progress:** Receive notifications on your phone when cooking stages change or when your meal is ready.
- **Adjust Settings:** Manually adjust time and temperature settings as needed.

Your browser does not support the video tag.

Video: A demonstration of how to use the Tovala app to select and start cooking meals, highlighting the convenience of smartphone control.

3.3 Manual Operation

While the app offers extensive control, you can also operate the oven manually using the control panel. Use the dials and buttons to select a cooking mode, set temperature, and adjust cooking time. Refer to the on-screen display for current settings and prompts.

3.4 Rack Positions

The oven features multiple rack positions to accommodate various dishes and cooking methods. Always refer to the recipe or cooking guide for the recommended rack position to ensure optimal results.

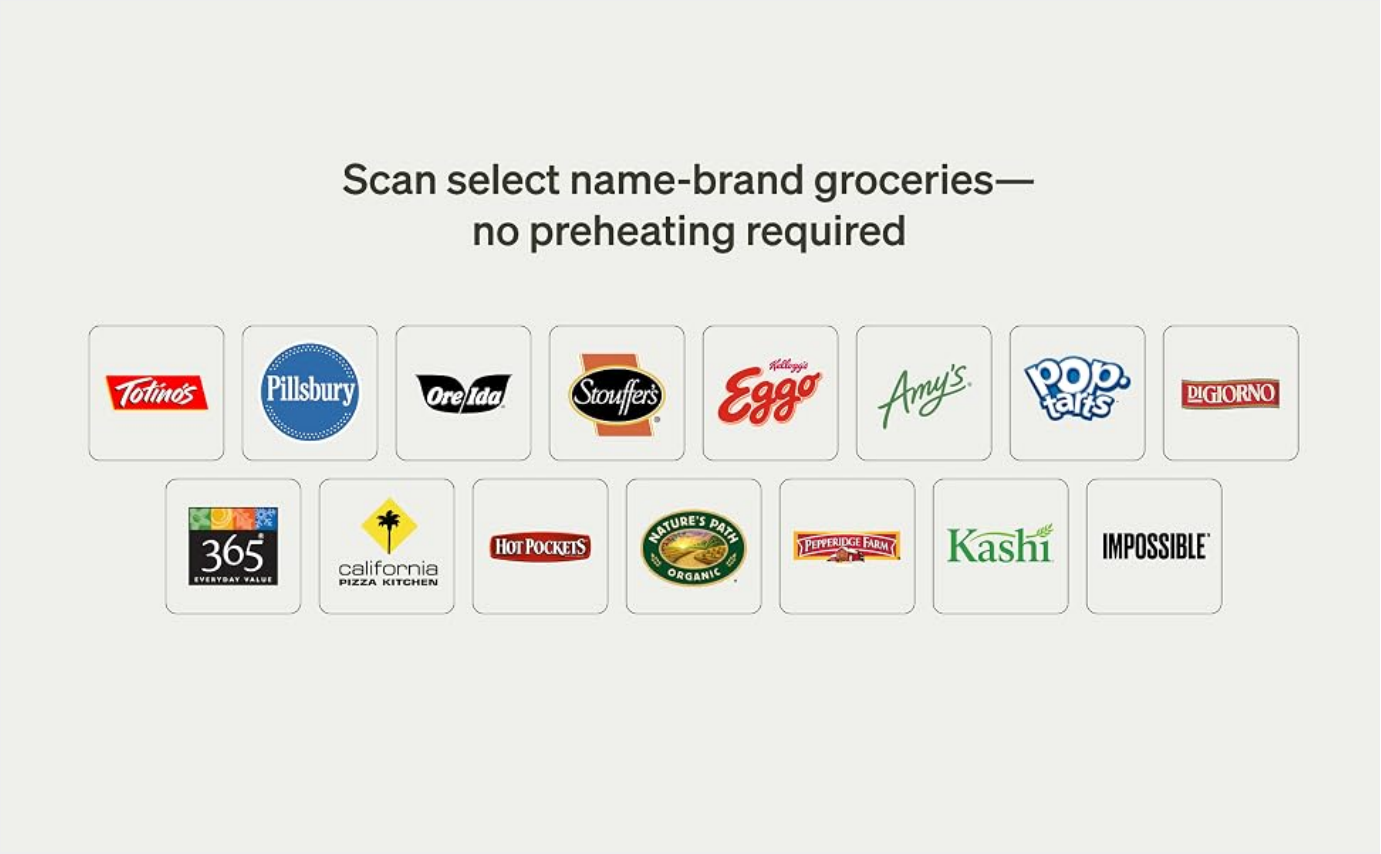


Image: The Tovala Smart Steam Oven displaying its interior capacity, capable of fitting a 4 lb chicken, a 10-inch pizza, or four Tovala meal trays.

4. Maintenance

4.1 Cleaning the Interior

Regularly clean the oven interior to prevent food buildup. After the oven has cooled, wipe down surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the finish.

4.2 Emptying and Cleaning the Drip Tray

The drip tray collects water and food particles, especially during steam cooking. After each use involving steam, ensure the oven is cool, then carefully remove, empty, and clean the drip tray. Wash with warm, soapy water, rinse, and dry completely before reinserting.

4.3 Cleaning Accessories

All included accessories, such as the air fry basket and sheet tray, should be washed after each use. They are generally dishwasher-safe, but hand washing with warm, soapy water is recommended for longevity.

5. Troubleshooting

5.1 App Connectivity Issues

If the app displays a "Can't connect right now" error, ensure your oven is properly connected to a 2.4 GHz WiFi network. Try restarting your router and the oven. Reinstalling the app may also resolve the issue.

5.2 Water Dripping from Oven Door

During steam and sous vide cooking, it is normal for water to condense and drip down the oven door. This water is collected in the drip tray. Ensure the drip tray is correctly positioned and emptied regularly.

5.3 Food Not Cooking Evenly

Ensure food is placed on the correct rack position as specified by the recipe. Avoid overcrowding the oven, which can restrict airflow and lead to uneven cooking. For air frying, shake or flip food halfway through the cooking cycle.

6. Specifications

Feature	Detail
Brand	Tovala
Model Name	Smart Oven Pro
Product Dimensions	12.32"D x 18.5"W x 11.75"H
Item Weight	22 pounds
Color	Charcoal Black
Material	Stainless Steel
Special Features	Barcode Scanner, Programmable, WiFi Connected
Control Type	Touch
Wattage	1525 watts
Included Components	Air fry basket, sheet tray, oven mitt, recipes, drip tray, & Tovala meal credits.

7. Warranty and Support

7.1 Product Warranty

The Tovala Gen 2 Smart Steam Oven comes with a**1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. Please retain your proof of purchase for warranty claims.

7.2 Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact Tovala Customer Support. Visit the official Tovala website for the most up-to-date contact information, FAQs, and online resources.

Online Support: www.tovala.com/support

8. Additional Resources

8.1 App Features in Action

Your browser does not support the video tag.

Video: A demonstration of cooking eggs in a basket using the Tovala app, showcasing the seamless integration and ease of use.

Your browser does not support the video tag.

Video: A short overview of the Tovala Smart Oven's capabilities, emphasizing its smart countertop design and programmable meals.

8.2 Tovala Meal Service

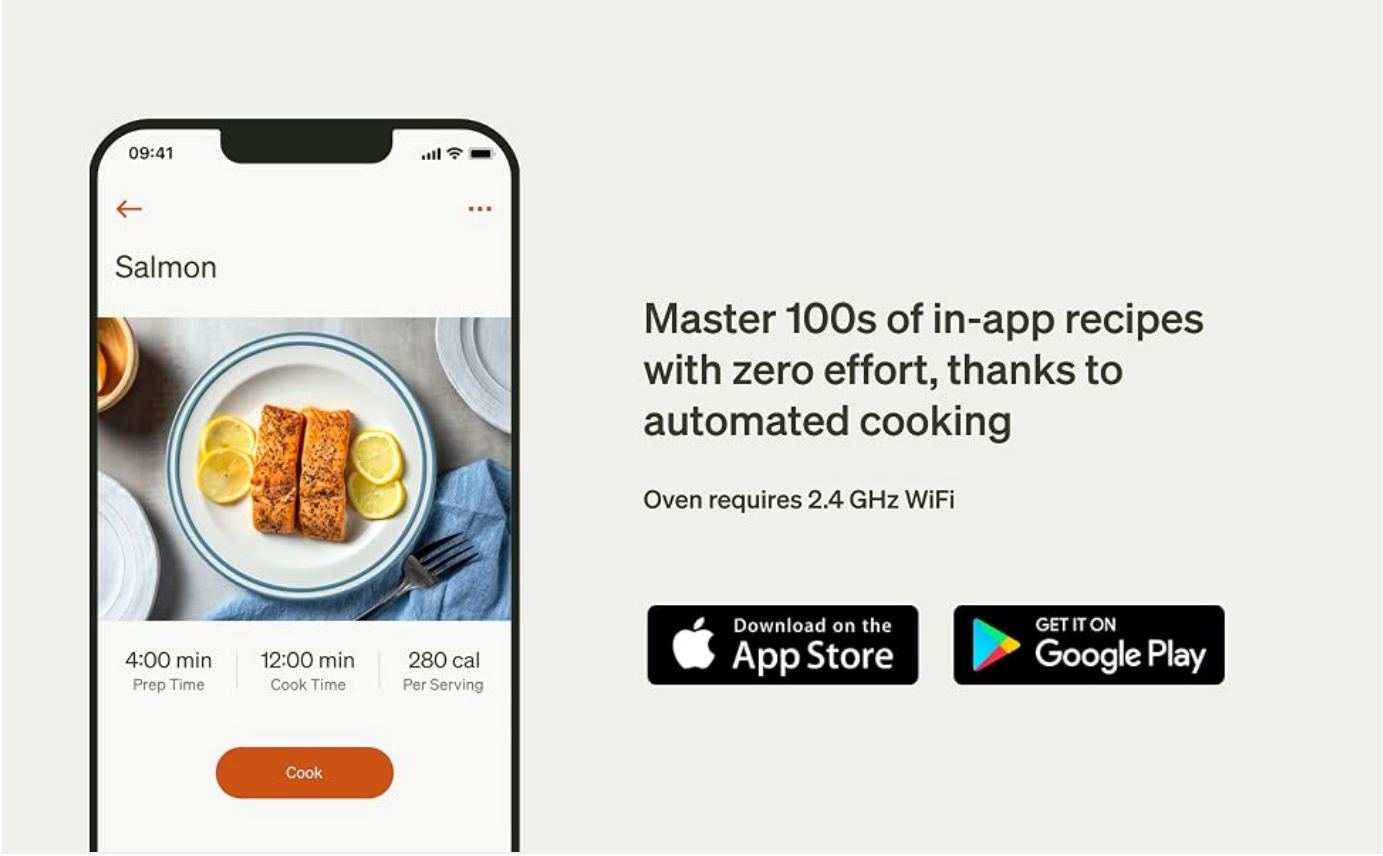


Image: The Tovala Smart Steam Oven with a Tovala meal kit box and various cooked meals, illustrating the convenience of the meal subscription service.

8.3 Scan & Cook Feature

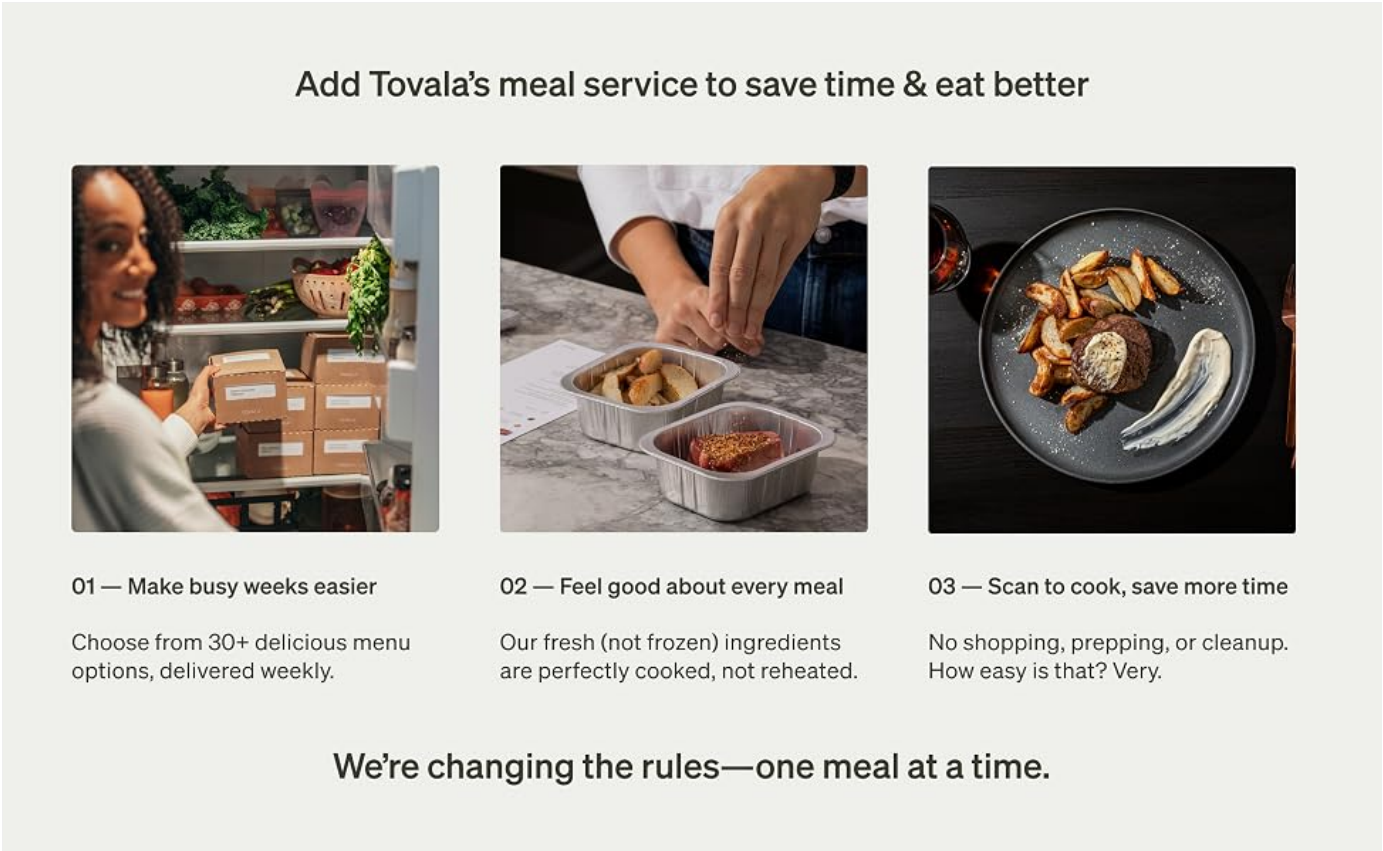


Image: A hand scanning a barcode on a food package using the Tovala Smart Steam Oven's scanner, with logos of various compatible name-brand groceries.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question