

Geepas GO4406

Geepas 100 Liter Electric Oven Model GO4406 Instruction Manual

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this oven.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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.
- 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.

2. PRODUCT OVERVIEW

The Geepas 100 Liter Electric Oven Model GO4406 is designed for versatile cooking, featuring multiple heating functions, a timer, and temperature control. Familiarize yourself with its components and controls.

Components

- Oven Unit with Drop-Down Door
- Wire Rack
- Baking Tray
- Tray Handle

- Rotisserie Set (Spit, Forks, Handle)
- 4 Stainless Steel Heating Elements



Figure 2.1: The Geepas 100 Liter Electric Oven GO4406 on a kitchen counter, ready for use. Fresh vegetables are visible on the left, and a cake on the right, suggesting its versatility for various dishes.

Control Panel

The oven features intuitive knob controls for temperature, cooking function, and timer settings, located on the right side of the appliance.



Figure 2.2: Close-up of the control panel, displaying the three main control knobs for temperature, cooking function, and timer. Various cooking icons are also visible.

- **Temperature Control Knob:** Adjusts the oven temperature from 100°C to 230°C.
- **Function Selector Knob:** Selects various heating modes (e.g., top heat, bottom heat, top & bottom heat, convection, rotisserie).
- **Timer Knob:** Sets the cooking duration up to 120 minutes with an audible bell.

3. SETUP

3.1 Unpacking

1. Carefully remove the oven from its packaging.
2. Remove all packaging materials, including any protective films, foam, or tape from inside and outside the oven.
3. Check for any damage during transit. If damaged, do not operate and contact customer support.

3.2 Placement

1. Place the oven on a stable, flat, and heat-resistant surface.
2. Ensure there is adequate ventilation around the oven (at least 10-15 cm clearance on all sides). Do not place it directly against a wall or under cabinets that may be damaged by heat.
3. Keep the oven away from flammable materials, curtains, and heat sources.
4. Ensure the power cord is not pinched or touching any hot surfaces.

3.3 Initial Use (Burn-Off)

Before cooking food for the first time, perform a burn-off cycle to eliminate any manufacturing odors or residues.

1. Plug the oven into a grounded electrical outlet.

2. Set the temperature knob to maximum (230°C).
3. Set the function knob to the top and bottom heating elements.
4. Set the timer knob to approximately 15-20 minutes.
5. Allow the oven to run empty. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
6. Once the cycle is complete, turn all knobs to 'OFF' and unplug the oven. Allow it to cool completely.

4. OPERATING INSTRUCTIONS

4.1 Preheating

For best cooking results, preheat the oven before placing food inside.

1. Place the wire rack or baking tray in the desired position.
2. Close the oven door.
3. Set the temperature knob to the desired cooking temperature.
4. Set the function knob to the desired heating mode (e.g., top & bottom heat).
5. Set the timer knob to approximately 10-15 minutes for preheating. The power indicator light will illuminate.
6. Once the preheating time has elapsed, the oven is ready for use.

4.2 Cooking Functions

The oven offers various cooking functions to suit different recipes.



Figure 4.1: A user adjusting a control knob on the Geepas Electric Oven GO4406, demonstrating the ease of setting cooking parameters.

- **Top Heating:** Ideal for browning the top of dishes.
- **Bottom Heating:** Suitable for baking bases or slow cooking.

- **Top & Bottom Heating:** Standard baking and roasting for even heat distribution.
- **Convection:** Circulates hot air for faster and more even cooking, especially for larger items or multiple trays.
- **Rotisserie:** For roasting whole chickens or large cuts of meat, ensuring even cooking and browning.

4.3 Using the Rotisserie

1. Skewer the food (e.g., whole chicken) onto the rotisserie spit, securing it with the forks.
2. Insert the pointed end of the spit into the rotisserie drive socket on the right side of the oven.
3. Rest the notched end of the spit onto the left rotisserie support.
4. Place the drip tray (baking tray) at the bottom to catch drippings.
5. Close the oven door.
6. Set the function knob to the rotisserie setting.
7. Set the temperature and timer as required for your recipe.



Figure 4.2: Chicken drumsticks being cooked on a wire rack within the Geepas Electric Oven GO4406, demonstrating its capacity and cooking capabilities.

4.4 After Cooking

1. When the timer rings, turn all control knobs to the 'OFF' position.
2. Carefully open the oven door using the handle. Be aware of hot steam.
3. Use the provided tray handle or oven mitts to remove hot food and accessories.
4. Unplug the oven from the power outlet once cooking is complete and the oven is no longer needed.



Figure 4.3: A hand demonstrating the opening of the drop-down oven door, highlighting the sturdy handle design.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

1. **Always unplug the oven** from the power outlet and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
3. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product instructions carefully. Ensure all cleaner residue is removed.
4. **Accessories:** The wire rack, baking tray, and rotisserie set can be washed in warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.
5. **Door:** Clean the glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that could damage the door seal.
6. Do not immerse the oven unit in water or any other liquid.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet; timer not set.	Ensure oven is plugged in; check household circuit breaker; try a different outlet; set the timer knob to a desired cooking time.

Problem	Possible Cause	Solution
Food not cooking evenly.	Incorrect rack position; oven overloaded; door opened too frequently.	Adjust rack position; avoid overcrowding the oven; minimize opening the door during cooking. Consider using convection function.
Excessive smoke during initial use.	Manufacturing residues burning off.	This is normal during the first use. Ensure good ventilation. If smoke persists after initial burn-off, contact customer support.
Rotisserie not turning.	Food too heavy or unbalanced; rotisserie not properly installed; function knob not set to rotisserie.	Ensure food is balanced and within weight limits; re-install rotisserie spit correctly; select the rotisserie function.

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

7. SPECIFICATIONS

Detailed technical specifications for the Geepas 100 Liter Electric Oven Model GO4406.

Feature	Specification
Brand	Geepas
Model Name	GO4406
Capacity	100 Liters
Power	2800 Watts
Color	Black
Special Features	Timer, Temperature Control, Rotisserie, Convection
Material	Tempered Glass, Stainless Steel
Control Type	Knob
Door Style	Drop-down
Included Components	Grill, 4 Stainless Steel Heating Elements, Bake Tray, Tray Handle, Wire Rack, Rotisserie Set
Temperature Range	100-230°C
Timer	Up to 120 minutes with bell

8. WARRANTY AND SUPPORT

This Geepas Electric Oven Model GO4406 comes with a standard manufacturer's warranty. Please refer to

the warranty card included with your purchase for specific terms and conditions, including warranty duration and coverage.

For technical assistance, spare parts, or warranty claims, please contact Geepas customer support through their official website or the contact information provided in your product documentation. When contacting support, please have your model number (GO4406) and purchase date ready.