

## Sona S 425

# Sona S 425 42L Electric Oven User Manual

Model: S 425

## 1. INTRODUCTION

Thank you for choosing the Sona S 425 42L Electric Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

## 2. SAFETY INSTRUCTIONS

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances. This oven is for household use only.

- Ensure the oven is placed on a stable, heat-resistant surface, away from flammable materials.
- Do not touch hot surfaces. Always use oven mitts or gloves when handling hot items or parts.
- Do not immerse the cord, plug, or oven body in water or other liquids.
- Unplug the oven from the outlet when not in use and before cleaning. Allow it to cool completely before adding or removing 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 accessories or attachments not recommended by the manufacturer.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not cover the crumb tray or any part of the oven with metal foil. This can cause overheating.
- Ensure proper ventilation around the oven during operation.
- This oven is equipped with Thermal Fuse Safety Protection. If the oven overheats, it will automatically shut off.

## 3. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Sona S 425 Electric Oven.



Figure 1: Sona S 425 42L Electric Oven showing overall dimensions (57cm width, 41 cm height, 37cm depth) and control panel.

### 3.1 Components

- **Oven Body:** Main housing of the appliance.
- **Wide Angle Door Lid:** Glass door for viewing food during cooking.
- **Control Panel:** Located on the right side, featuring three rotary knobs.
- **Heating Elements:** Upper and lower heating elements inside the oven cavity.
- **Power On Indicator:** Light that illuminates when the oven is operating.

### 3.2 Included Accessories

- 1 x Baking Tray
- 1 x Wire Rack
- 1 x Crumb Tray
- 1 x Rotisserie Stick
- 1 x Tray and Rack Removal Tool
- 1 x Rotisserie Stick Removal Tool

### 3.3 Control Panel



Figure 2: Detailed view of the control knobs on the Sona S 425 Electric Oven.

- **Temperature Control Selector (Top Knob):** Adjusts the oven temperature from 100°C to 250°C. Settings include 100, 120, 150, 180, 200, and 250 degrees Celsius.
- **Function Selector (Middle Knob):** Selects the heating mode. This oven features 4 stages of heat control, motorized rotisserie, and convection fan options.
- **Timer Control Selector (Bottom Knob):** Sets the cooking time up to 60 minutes. Includes an 'OFF' position and a 'MIN' setting for continuous operation.

## 4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories from the oven.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is adequate space (at least 10-15 cm) around the oven for proper ventilation. Do not place it near a wall or under cabinets that are susceptible to heat damage.
3. **Initial Cleaning:** Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all accessories (baking tray, wire rack, crumb tray, rotisserie stick, removal tools) in warm, soapy water, rinse, and dry thoroughly.
4. **First Use Burn-Off:** It is recommended to run the oven empty for about 15 minutes at the maximum temperature (250°C) with the Function Selector set to both upper and lower heating elements. This will burn off any manufacturing residues and odors. A slight smoke or odor is normal during this process. Ensure the area is well-ventilated.
5. **Power Connection:** Plug the oven into a grounded 220-240V~ 50/60Hz electrical outlet.

## 5. OPERATING INSTRUCTIONS

Follow these steps for general operation of your electric oven.

1. **Prepare Food:** Place food on the baking tray or wire rack.
2. **Insert Tray/Rack:** Open the wide-angle door lid and slide the baking tray or wire rack into the desired rack position.
3. **Set Temperature:** Turn the **Temperature Control Selector** (top knob) to the desired cooking temperature (up to 250°C).
4. **Select Function:** Turn the **Function Selector** (middle knob) to choose the appropriate heating mode for your recipe. Options include:
  - Upper heating element only
  - Lower heating element only
  - Both upper and lower heating elements
  - Convection fan (with selected heating elements)
  - Motorized Rotisserie (with selected heating elements)
5. **Set Timer:** Turn the **Timer Control Selector** (bottom knob) to the desired cooking time (up to 60 minutes). The Power On Indicator light will illuminate, indicating the oven is operating. For continuous cooking, turn the timer past the 60-minute mark to the 'MIN' position. The oven will turn off automatically when the timer reaches 'OFF' and a bell will sound.
6. **Preheating:** For best results, preheat the oven for 10-15 minutes before placing food inside, especially for baking.
7. **Monitoring:** Monitor food through the glass door. Adjust cooking time or temperature as needed.
8. **Removal:** Once cooking is complete, turn the timer to 'OFF' if not already done. Carefully remove hot food using the provided removal tools and oven mitts.

## 5.1 Using the Rotisserie Function

The motorized rotisserie is ideal for roasting whole chickens or large cuts of meat.

1. Skewer the food onto the rotisserie stick, securing it with the forks.
2. Insert the rotisserie stick into the designated slots inside the oven cavity.
3. Select the rotisserie function using the **Function Selector**.
4. Set the desired temperature and cooking time.
5. Ensure a drip tray (baking tray) is placed below the rotisserie to catch juices.

## 5.2 Using the Convection Fan

The convection fan circulates hot air for faster and more even cooking.

- Select the convection fan function along with your desired heating elements using the **Function Selector**.
- Convection cooking may require slightly lower temperatures or shorter cooking times than conventional baking. Adjust recipes accordingly.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and extends the life of your oven.

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Crumb Tray:** The crumb tray should be removed and cleaned regularly to prevent the buildup of food

particles. Slide it out from the bottom of the oven, discard crumbs, and wash with warm, soapy water. Rinse and dry thoroughly before replacing.

3. **Interior Cleaning:** Wipe the interior walls, wire rack, and baking tray with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid using steel wool or abrasive pads, as they can damage the surfaces.
4. **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Door Cleaning:** Clean the glass door with a glass cleaner or a damp cloth.
6. **Storage:** When not in use, ensure the oven is clean and dry before storing it in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your Sona S 425 Electric Oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check household circuit breaker. Turn the Timer Control Selector to the desired time.
Oven not heating properly.	Temperature or function knob set incorrectly; thermal fuse activated.	Verify temperature and function settings. If the oven overheated, unplug it and allow it to cool completely before attempting to use it again.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal. Ensure adequate ventilation. It should dissipate after initial use.
Rotisserie not rotating.	Rotisserie stick not properly engaged; function not selected.	Ensure the rotisserie stick is correctly inserted into the motor drive. Select the rotisserie function on the Function Selector.

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

## 8. SPECIFICATIONS

Feature	Specification
Model	S 425
Capacity	42 Liters
Voltage	220-240V~
Frequency	50/60Hz
Wattage	2000 Watts
Temperature Range	Up to 250°C

Feature	Specification
Timer	60 Minutes Auto-off
Dimensions (L x W x H)	57 x 37 x 41 cm (approx.)
Weight	10.62 kg (approx.)
Special Features	Temperature Control, Timer, 4 Stages of Heat Control, Motorized Rotisserie, Convection Fan, Wide Angle Door Lid, Thermal Fuse Safety Protection, Power On Indicator

## 9. WARRANTY AND SUPPORT

Your Sona S 425 Electric Oven comes with a **2 Years Warranty on Electrical Part** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical assistance, warranty claims, or to inquire about replacement parts, please contact Sona customer support through your retailer or the official Sona website.