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THOMSON WT024

THOMSON 48L Mini Oven Instruction Manual

Model: WT024

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1. INTRODUCTION

Thank you for purchasing the THOMSON 48L Mini Oven, Model WT024. This appliance is designed for versatile cooking, baking, grilling, and rotisserie functions. To ensure safe and efficient operation, please read this instruction manual thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
- 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, drapes, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your THOMSON 48L Mini Oven.



48L

Figure 1: Front view of the THOMSON 48L Mini Oven, showcasing its compact design and 48-liter capacity.

3.1. Main Components

- **Oven Housing:** The main body of the appliance.
- **Glass Door:** Double-glazed for heat retention and visibility.
- **Handle:** For opening and closing the oven door.
- **Control Panel:** Located on the right side, featuring three rotary knobs.
- **Heating Elements:** Upper and lower heating elements for various cooking modes.
- **Interior Light:** (If applicable, not explicitly mentioned but common)

3.2. Control Panel

Features



Temperaturregler regelbar von **90° - 230° C**

Wähle zwischen **Oberhitze, Ober- und Unterhitze, Oberhitze und Umluft** oder **Ober-, Unterhitze und Umluft**.

Setze den **Timer** auf bis zu **60 Minuten**. Nach Ablauf der eingestellten Zeit ertönt ein Signal und der Backofen schaltet sich automatisch ab.

Figure 2: Detailed view of the control panel, showing the temperature, mode, and timer knobs.

1. **Temperature Control Knob:** Adjusts temperature from 100°C to 230°C.
2. **Mode Selector Knob:** Selects cooking functions (e.g., top heat, bottom heat, convection, rotisserie).
3. **Timer Knob:** Sets cooking time up to 120 minutes with automatic shut-off and bell signal.

3.3. Included Accessories



Zubehör

1 x Backblech
1 x Grillrost
1 x Grillrost-Griff (einzeln)
1 x Drehspieß + Griff

Figure 3: All included accessories: baking tray, grill rack, grill rack handle, and rotisserie spit with handle.

- **Baking Tray:** For baking and collecting drips.
- **Grill Rack:** For grilling and placing dishes.
- **Grill Rack Handle:** For safely inserting and removing the grill rack and baking tray.
- **Rotisserie Spit with Handle:** For roasting poultry or larger meat cuts.

4. SETUP AND FIRST USE

4.1. Unpacking

- Remove all packaging materials and promotional labels from the oven.
- Check that all accessories are present and undamaged.
- Keep packaging materials out of reach of children.

4.2. Placement



Figure 4: The mini oven positioned on a kitchen counter, demonstrating appropriate placement with surrounding clearance.

- Place the oven on a stable, flat, heat-resistant surface.
- Ensure adequate ventilation around the oven (at least 10 cm clearance on all sides).
- Do not place the oven near flammable materials (curtains, walls, etc.).
- Do not place the oven directly under a wall cabinet.

4.3. Initial Cleaning

- Before first use, wipe the interior and exterior of the oven with a damp cloth.
- Wash all accessories (baking tray, grill rack, rotisserie spit) in warm, soapy water, rinse thoroughly, and dry completely.

4.4. First Operation (Burn-in)

It is recommended to run the oven empty for approximately 15 minutes before first use to burn off any manufacturing residues and odors.

1. Ensure the oven is empty and the door is closed.
2. Plug the power cord into a grounded electrical outlet.
3. Set the Temperature Control Knob to 230°C.
4. Set the Mode Selector Knob to "Top and Bottom Heat with Convection" (usually indicated by fan icon with top and bottom lines).
5. Set the Timer Knob to 15 minutes.
6. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.
7. Once the timer rings, the oven will switch off automatically. Allow the oven to cool completely before use.

5. OPERATING INSTRUCTIONS

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



Figure 5: Examples of dishes that can be prepared in the THOMSON Mini Oven, including baked goods, pizza, roasted chicken, and fries.

5.1. General Operation

1. Place food on the baking tray or grill rack. Ensure proper clearance from heating elements.
2. Close the oven door securely.
3. Set the desired temperature using the **Temperature Control Knob** (100°C - 230°C).
4. Select the appropriate cooking mode using the **Mode Selector Knob**.
5. Set the cooking time using the **Timer Knob** (up to 120 minutes). The oven will start heating.
6. When the set time expires, the oven will automatically switch off, and a bell will sound.
7. Carefully remove cooked food using oven mitts and the grill rack handle.

5.2. Cooking Modes

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

- **Top and Bottom Heat:** Standard baking for most dishes.
- **Top Heat with Convection:** For faster cooking and even browning.
- **Bottom Heat with Convection:** For dishes requiring heat primarily from below with air circulation.
- **Top and Bottom Heat with Convection:** For uniform cooking and baking, especially for larger items or multiple trays.
- **Grill Function:** Uses the top heating element for grilling.
- **Rotisserie Function:** Activates the rotisserie motor for even roasting.

5.3. Using the Rotisserie

1. Prepare the food (e.g., chicken) and secure it onto the rotisserie spit using the forks.
2. Insert the pointed end of the spit into the rotisserie drive socket on the right side of the oven interior.
3. Rest the square end of the spit onto the support on the left side.
4. Place the baking tray at the bottom to catch drips.
5. Set the Mode Selector Knob to the rotisserie function (usually combined with grill or convection).
6. Set the desired temperature and time.
7. Once cooking is complete, use the rotisserie handle to carefully remove the hot spit from the oven.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your oven.

6.1. General Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- Do not immerse the oven body, cord, or plug in water or any other liquid.
- Wipe the exterior with a damp cloth and mild detergent. Dry thoroughly.
- Clean the interior with a damp cloth and mild, non-abrasive cleaner. For stubborn stains, a paste of baking soda and water can be used.
- Clean the glass door with a glass cleaner or a damp cloth.
- Do not use abrasive cleaners, steel wool, or metal scouring pads, as they can scratch surfaces.

6.2. Cleaning Accessories

- The baking tray, grill rack, and rotisserie spit can be washed in warm, soapy water. Rinse and dry thoroughly.
- For baked-on food, soak accessories in hot soapy water before cleaning.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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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 circuit breaker. Set the timer to the desired cooking duration.
Food not cooking evenly.	Incorrect mode selection; oven overloaded; food placed too close to heating elements.	Select the appropriate cooking mode (e.g., convection for even heat). Do not overload the oven. Ensure proper spacing around food.
Excessive smoke during operation.	Food residue or grease buildup; initial burn-in odor.	Clean the oven interior and accessories thoroughly. Ensure the first burn-in cycle is complete. Reduce fat content in food if possible.
Rotisserie spit not turning.	Spit not correctly inserted; rotisserie mode not selected; food too heavy.	Ensure the spit is properly seated in both the drive socket and support. Select the rotisserie cooking mode. Do not exceed the maximum weight capacity for the rotisserie.

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

8. SPECIFICATIONS

Feature	Detail
Brand	THOMSON
Model Number	WT024
Capacity	48 Liters
Power	2000 Watts
Temperature Range	100°C - 230°C
Timer	Up to 120 minutes with automatic shut-off
Functions	Convection, Grill, Rotisserie, Top/Bottom Heat
Material	Aluminum, Glass
Dimensions (L x W x H)	57.5 x 46.2 x 34.5 cm
Weight	11.5 kg
Color	Black

9. WARRANTY AND CUSTOMER SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical assistance, spare parts, or any questions regarding your THOMSON 48L Mini Oven, please contact your local retailer or the THOMSON customer support service. Keep your proof of purchase for warranty claims.

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