

## EuropAce EEO 2451S

# EuropAce EEO 2451S Electric Oven User Manual

Model: EEO 2451S

## IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using this appliance. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your household power supply. Do not immerse the appliance, cord, or plug in water or other liquids.
- **Hot Surfaces:** The oven surfaces become very hot during and after operation. Always use oven mitts or gloves when handling hot items or parts. Do not touch hot surfaces directly.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when any appliance is used near children.
- **Ventilation:** Ensure adequate ventilation around the oven. Do not block any ventilation openings.
- **Placement:** Place the oven on a stable, heat-resistant surface. Maintain a safe distance from walls, curtains, and other heat-sensitive materials.
- **Cleaning:** Always unplug the oven and allow it to cool completely before cleaning.
- **Damage:** Do not operate the oven if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner. Contact authorized service personnel for examination, repair, or adjustment.

## PRODUCT OVERVIEW AND COMPONENTS

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The EuropAce EEO 2451S is a 45-liter electric oven designed for various cooking tasks, featuring convection and rotisserie functions.



**Figure 1:** Front view of the EuropAce EEO 2451S Electric Oven, showing the control knobs on the right side and the cool-touch double glass door.

### Included Components:

- 1 x Electric Oven Unit
- 2 x Wire Racks
- 1 x Drip Pan
- 1 x Rotisserie Spit
- 1 x Crumb Tray
- 1 x Rotisserie Handle

### Key Features:

- 45 Liters Capacity
- Up to 250°C Temperature Setting
- 60-Minute Auto-Off Timer
- Convection Feature for even heat distribution
- Rotisserie Feature for roasting
- Concealed Bottom Heating Element for easy cleaning
- Cool Touch Double Glass Door for safety
- Halogen Bulb for even heating during rotisserie cooking

## SETUP AND FIRST USE

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### 1. Unpacking:

Carefully remove the oven and all accessories from the packaging. Remove any protective films or stickers from the appliance.

### 2. Placement:

- Place the oven on a flat, stable, and heat-resistant surface.
- Ensure there is at least 10-15 cm of clearance on all sides (back, top, and sides) for proper ventilation.
- Do not place the oven near flammable materials or under cabinets.

### 3. Initial Cleaning:

Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all accessories (wire racks, drip pan, rotisserie spit, crumb tray) in warm, soapy water, rinse thoroughly, and dry completely.

### 4. First Use (Burn-Off):

To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes.

1. Plug the oven into a grounded electrical outlet.
2. Set the temperature knob to 250°C.
3. Set the function knob to **Top & Bottom Heating**.
4. Set the timer knob to 15 minutes.
5. A slight odor and smoke may be present; this is normal. Ensure the area is well-ventilated.
6. Once the timer rings, turn all knobs to the "OFF" position and unplug the oven. Allow it to cool completely before use.

## OPERATING INSTRUCTIONS

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The oven features three control knobs:

- **Top Knob:** Temperature Control (up to 250°C)
- **Middle Knob:** Function Selector (heating elements, convection, rotisserie)
- **Bottom Knob:** Timer Control (up to 60 minutes with auto-off)



**Figure 2:** Interior view of the EuropAce EEO 2451S Electric Oven, showing the wire racks and crumb tray in place, with the door open.

### General Cooking:

1. Place the wire rack(s) or drip pan in the desired position within the oven.
2. Place food on the rack or pan.
3. Close the oven door securely.
4. Turn the **Temperature Knob** to the desired cooking temperature (e.g., 180°C).
5. Turn the **Function Knob** to select the heating mode:
  - **Top Heating:** For browning or grilling.
  - **Bottom Heating:** For baking bases or gentle heating.
  - **Top & Bottom Heating:** Standard baking and roasting.
  - **Convection:** For faster, more even cooking (often combined with top & bottom heating).
6. Turn the **Timer Knob** to the desired cooking time (up to 60 minutes). The oven will begin heating.
7. When the set time elapses, the oven will automatically turn off and a bell will ring.
8. Carefully remove cooked food using oven mitts.

### Using the Rotisserie Function:

The rotisserie function is ideal for roasting whole chickens or larger cuts of meat, ensuring even cooking and browning.

1. **Prepare the Food:** Securely truss the meat (e.g., chicken) to ensure it is compact and balanced on the spit.
2. **Assemble Rotisserie Spit:** Insert one rotisserie fork onto the spit rod, then slide the meat onto the

- rod. Secure the meat with the second rotisserie fork. Ensure the meat is centered and balanced.
- 3. Insert into Oven:** Place the pointed end of the rotisserie spit into the drive socket on the right side of the oven interior. Rest the square end of the spit onto the rotisserie support on the left side.
  - 4. Position Drip Pan:** Place the drip pan on the bottom rack to catch any drippings.
  - 5. Close Door:** Close the oven door.
  - 6. Set Controls:**
    - Turn the **Temperature Knob** to the desired roasting temperature.
    - Turn the **Function Knob** to the **Rotisserie** setting (often combined with top heating or convection for best results).
    - Turn the **Timer Knob** to the required cooking time.
  - 7. Monitor Cooking:** The halogen bulb will provide even heating, and the spit will rotate continuously.
  - 8. Remove Food:** Once cooking is complete and the timer rings, turn all knobs to "OFF". Use the rotisserie handle to carefully remove the hot spit and food from the oven.

## MAINTENANCE AND CLEANING

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Regular cleaning helps maintain the performance and longevity of your oven. Always ensure the oven is unplugged and completely cool before cleaning.

### Exterior Cleaning:

Wipe the exterior surfaces with a soft, damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can damage the finish.

### Interior Cleaning:

The oven features a concealed bottom heating element, which simplifies cleaning the oven floor. Wipe the interior walls and floor 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's instructions. Ensure all cleaner residue is wiped away before next use.

### Cleaning Accessories:

Wire racks, drip pan, rotisserie spit, and crumb tray can be washed in warm, soapy water. Rinse thoroughly and dry completely before storing or reinserting into the oven.

### Glass Door:

Clean the cool-touch double glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that could damage the glass or seals.

## TROUBLESHOOTING

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Before contacting customer support, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; power outage; timer not set; temperature/function knobs not set.	Ensure the oven is securely plugged into a working outlet. Check circuit breaker. Set the timer, temperature, and function knobs correctly.
Food not cooking evenly.	Incorrect rack position; oven overloaded; convection not used.	Adjust rack position. Avoid overcrowding the oven. Use the convection function for more even heat distribution.
Rotisserie spit not rotating.	Function knob not set to rotisserie; spit not correctly seated; food too heavy/unbalanced.	Ensure the function knob is on the rotisserie setting. Verify the spit is correctly inserted into the drive socket and support. Ensure food is balanced and not exceeding weight limits.
Excessive smoke during cooking.	Food drippings on heating elements or oven floor; residue from previous cooking.	Ensure the drip pan is used. Clean the oven interior and crumb tray regularly to remove food residue.

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

## SPECIFICATIONS



**Figure 3:** EuropAce EEO 2451S Electric Oven showing overall dimensions: 42cm (Depth) x 35cm (Width) x 40cm (Height).

- **Brand:** EuropAce
- **Model:** EEO 2451S
- **Capacity:** 45 Liters

- **Wattage:** 2000 watts
- **Temperature Range:** Up to 250°C
- **Timer:** 60 minutes with auto-off function
- **Product Dimensions (D x W x H):** 42 cm x 35 cm x 40 cm
- **Material:** Glass, Stainless Steel
- **Control Type:** Knob
- **Door Style:** Dropdown Door, Cool Touch Double Glass
- **Heating Elements:** Stainless steel top and bottom, concealed bottom heating
- **Special Features:** Convection, Rotisserie, Halogen Bulb
- **Power Source:** Electric

## WARRANTY AND SUPPORT

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### Warranty Information:

This EuropAce EEO 2451S Electric Oven comes with a **1-Year Warranty** from the date of purchase. Please retain your proof of purchase for warranty claims. The warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

### Customer Support:

For technical assistance, warranty claims, or service inquiries, please contact EuropAce customer service. Refer to the contact information provided on your product packaging or the official EuropAce website. When contacting support, please have your model number (EEO 2451S) and proof of purchase readily available.