

## AUMATE VES863

# AUMATE Countertop Convection Oven User Manual

Model: VES863 | Brand: AUMATE

## INTRODUCTION

Thank you for choosing the AUMATE Countertop Convection Oven. This versatile 7-in-1 appliance combines the functions of an air fryer, toaster oven, convection oven, and more, designed to simplify your cooking experience. With its 19 QT capacity and intuitive knob controls, it offers efficient and healthy cooking for a variety of dishes. Please read this manual thoroughly before operation to ensure safe and optimal use of your appliance.

## 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 injuries.
- 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.
- Do not use the appliance for other than intended use.
- 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.
- Oversized 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, draperies, 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 place cooking utensils or baking dishes on the glass door.

## **PACKAGE CONTENTS**

Your AUMATE Countertop Convection Oven package includes the following items:

- 1 x AUMATE Countertop Convection Oven
- 1 x User Manual
- 1 x Baking Pan
- 1 x Crumb Tray
- 1 x Oven Rack
- 1 x Fry Basket

# 19 QT | LARGE COOKING SPACE



Image: The four essential accessories included with your AUMATE oven: Baking Pan, Crumb Tray, Oven Rack, and Fry Basket, designed to enhance your cooking versatility.

## PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your AUMATE Countertop Convection Oven:

### Control Panel

- **On/Toast Timer Knob:** Used to set the toasting time or turn the oven on.
- **Function Knob:** Selects the cooking mode (Warm, Broil, Toast, Bake, Air Fry).
- **Temperature Knob:** Adjusts the cooking temperature in Fahrenheit.
- **On/Oven Timer Knob:** Sets the cooking time for oven functions (up to 60 minutes) or continuous operation.
- **Power Light:** Illuminates when the oven is powered on and operating.

# EASY OPERATIONS



Image: Detailed view of the oven's control panel, highlighting the intuitive knobs for function, temperature, and timer settings.



**BAKING PAN**



**CRUMB TRAY**



**OVEN RACK**



**FRY BASKET**



Image: An illustrative diagram showcasing the key features of the AUMATE oven, such as its 360° hot air circulation, multiple rack levels, and user-friendly controls.

## SETUP

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Remove any packing materials, stickers, or labels.
2. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is at least 4 inches (10 cm) of clear space on all sides (back, sides, and top) to allow for proper ventilation. Do not place it directly under cabinets.
3. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Wash the baking pan, crumb tray, oven rack, and fry basket with 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. Set the Function knob to 'Bake', Temperature to 450°F (230°C), and the Oven Timer to 15 minutes. A slight odor or smoke may be present; this is normal and will dissipate. Ensure the area is well-ventilated during this process.

## OPERATING INSTRUCTIONS

Your AUMATE Countertop Convection Oven offers multiple cooking functions. Follow these general steps for operation:

1. **Prepare Food:** Place food on the appropriate accessory (baking pan, oven rack, or fry basket) and insert it into the desired rack level inside the oven.
2. **Select Function:** Turn the **Function** knob to select your desired cooking mode: Warm, Broil, Toast, Bake, or Air Fry.
3. **Set Temperature:** Turn the **Temperature** knob to the desired cooking temperature.
4. **Set Time:** Turn the **On/Oven Timer** knob to the desired cooking time. For continuous operation, turn the knob counter-clockwise past the 'OFF' position to the 'Stay On' setting. For toasting, use the **On/Toast Timer** knob.
5. **Start Cooking:** The Power light will illuminate, indicating the oven is operating.
6. **Monitor Progress:** The transparent glass door and interior light allow you to monitor cooking progress without opening the door.
7. **Finish Cooking:** When the timer reaches zero, the oven will automatically turn off and a bell will sound. If using 'Stay On', manually turn the **On/Oven Timer** knob to 'OFF'.
8. **Remove Food:** Carefully remove cooked food using oven mitts.

## Specific Functions

- **Toast:** Use the 'Toast' function and the dedicated 'On/Toast Timer' knob for precise toasting. Adjust the timer based on desired browning.
- **Bake:** Ideal for cakes, cookies, and casseroles. Select 'Bake' and set the desired temperature and time. The convection fan ensures even heat distribution.
- **Broil:** Perfect for browning the top of dishes or cooking thin cuts of meat. Select 'Broil' and set the temperature. Keep a close watch as broiling is a fast cooking method.
- **Air Fry:** This function utilizes 360° hot air circulation to cook food with significantly less oil, achieving a crispy texture similar to deep frying. Use the fry basket for best results.
- **Warm:** Use this setting to keep cooked food warm before serving.



Image: The AUMATE oven in operation, showcasing its capacity to roast a whole chicken, demonstrating its versatility for various meals.

# 360° 360° CIRCULATION HOT AIR TECHNOLOGY



**POWERFUL AIR CIRCULATION  
TARGETS FOOD WITH FAST**



**CRISPY FOOD WITH 85%  
LESS OIL, HEALTHIER**

Image: A visual representation of the oven's generous 19 QT interior capacity, highlighting its dimensions for accommodating various food sizes.



Image: The AUMATE oven neatly positioned on a kitchen countertop, illustrating its compact yet functional design for modern kitchens.



Image: The AUMATE oven baking croissants and pastries, demonstrating its capability for various baked goods, presented in a festive setting.

## MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your AUMATE oven.

- **Always Unplug:** Before cleaning, ensure the oven is unplugged from the power outlet and has completely cooled down.
- **Crumb Tray:** The crumb tray should be cleaned regularly to prevent grease buildup and potential fire hazards. Slide out the crumb tray from the bottom of the oven and discard crumbs. Wash with warm, soapy water, rinse, and dry thoroughly.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Avoid using steel wool or abrasive pads, as they can damage the non-stick coating.
- **Exterior:** Clean the exterior surface with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the stainless steel finish.

- **Accessories:** The baking pan, oven rack, and fry basket can be washed with warm, soapy water. For baked-on food, soak them in hot, soapy water before cleaning. They are not dishwasher safe.
- **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.

## TROUBLESHOOTING

If you encounter issues with your AUMATE Countertop Convection Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure the oven is securely plugged into a working outlet. Check your circuit breaker. Make sure the timer knob is set to a cooking time or 'Stay On'.
Power light does not illuminate.	Oven not powered on; bulb issue.	Ensure the oven is plugged in and the timer is set. If the oven is heating but the light is off, the indicator light may need service.
Food cooks unevenly.	Incorrect rack position; overcrowding; temperature setting.	Adjust rack position for optimal heat distribution. Avoid overcrowding the oven. Ensure correct temperature is set for the recipe. Utilize the convection fan for more even cooking.
Excessive smoke during cooking.	Food residue or grease buildup.	Clean the crumb tray and interior thoroughly. Ensure no food particles are on the heating elements.
Knobs are stiff or hard to turn.	New appliance; minor manufacturing tolerance.	This can be normal for new appliances. With continued use, the knobs should become easier to turn.

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

## SPECIFICATIONS

Feature	Detail
Brand	AUMATE
Model Number	VES863
Color	Silver
Product Dimensions	13.5"D x 16"W x 15"H

Feature	Detail
Special Feature	Programmable
Control Type	Knob
Door Style	Dropdown Door
Included Components	Yes (Oven, User Manual, Baking Pan, Crumb Tray, Oven Rack, Fry Basket)
Door Material Type	Stainless Steel
Power Source	Electric
UPC	617308653267
Manufacturer	KitchenCore
Item Weight	21.2 pounds
Capacity	19 QT (18L)
Power Consumption	1550W
Rated Voltage/Frequency	120V / 60Hz

## WARRANTY AND SUPPORT

AUMATE is committed to providing high-quality products and excellent customer service. Your AUMATE Countertop Convection Oven comes with a **2-year warranty** from the date of purchase.

If you have any questions, require technical assistance, or need to make a warranty claim, please contact AUMATE customer support. Please have your model number (VES863) and proof of purchase ready when contacting support.

For additional resources, including cloud recipes and personalization tips, please refer to the official AUMATE website or contact their customer service team.