

Inventum OV307B

Inventum OV307B Convection Oven User Manual

Model: OV307B

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Inventum OV307B convection oven to ensure safe and efficient operation. Keep this manual for future reference.

- **Electrical Safety:** Ensure the oven is connected to a grounded power outlet with the correct voltage. Do not immerse the cord, plug, or oven in water or other liquids.
- **Hot Surfaces:** The oven's exterior and interior surfaces become very hot during operation. Always use oven mitts when handling hot items or reaching into the oven.
- **Supervision:** Close supervision is necessary when the oven is used by or near children. Do not leave the oven unattended during operation.
- **Ventilation:** Ensure adequate space around the oven for proper ventilation. Do not block any ventilation openings.
- **Flammable Materials:** Do not place flammable materials (e.g., paper, plastic, cloth) on or near the oven.
- **Cleaning:** Always unplug the oven and allow it to cool completely before cleaning.
- **Damage:** Do not operate the oven if it has a damaged cord or plug, or if it has been dropped or damaged in any way. Contact customer support for assistance.

2. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Inventum OV307B convection oven.

2.1 Oven Exterior and Controls



Image 1: Front view of the Inventum OV307B convection oven, showcasing its black finish, glass door, and control panel with three rotary knobs on the right side.

The Inventum OV307B features a compact design with a durable black exterior. The front includes a large glass door for easy viewing of food during cooking. On the right side, a control panel houses three rotary knobs for adjusting temperature, cooking function, and timer settings.

2.2 Oven Interior and Accessories



Image 2: Interior view of the Inventum OV307B convection oven with the door open, showing the oven rack, crumb tray, and rotisserie spit assembly.

The oven interior is designed for efficient heat distribution. It includes a removable oven rack for placing baking dishes and a crumb tray at the bottom to collect drips and crumbs, making cleaning easier. A rotisserie spit assembly is also visible, indicating the oven's rotisserie function.

2.3 Control Panel Functions

- **Temperature Control Knob:** Used to set the desired cooking temperature.
- **Function Selector Knob:** Used to choose the cooking mode (e.g., top heat, bottom heat, convection,

roisserie).

- **Timer Knob:** Used to set the cooking duration. May include a 'stay on' function.

2.4 Included Accessories

- **Oven Rack:** For supporting baking pans, dishes, or food directly.
- **Crumb Tray:** Placed at the bottom to catch food particles and drips.
- **Rotisserie Spit:** For roasting poultry or other meats evenly.

3. SETUP

3.1 Unpacking and Placement

1. Carefully remove all packaging materials, including any internal packing or protective films.
2. Place the oven on a stable, heat-resistant, and level surface.
3. Ensure there is at least 10-15 cm (4-6 inches) of clear space on all sides and above the oven for proper ventilation. Do not place the oven directly against a wall or under cabinets.
4. Do not place the oven near flammable materials or heat sources.

3.2 Before First Use

1. Wash the oven rack, crumb tray, and rotisserie spit in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth.
3. To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at the highest temperature setting (e.g., 230°C) using the convection function. Ensure the room is well-ventilated during this process. A slight odor or smoke is normal during this initial burn-off.
4. Allow the oven to cool completely before its first use with food.

4. OPERATING INSTRUCTIONS

4.1 Basic Operation

1. **Plug In:** Connect the oven to a suitable power outlet.
2. **Place Food:** Place food on the oven rack or in a suitable baking dish, then insert it into the oven. Ensure the crumb tray is in place at the bottom.
3. **Set Temperature:** Turn the Temperature Control Knob to the desired cooking temperature.
4. **Select Function:** Turn the Function Selector Knob to choose the appropriate cooking mode (e.g., top heat, bottom heat, top and bottom heat with convection, rotisserie).
5. **Set Timer:** Turn the Timer Knob to the desired cooking time. The oven will begin heating. A bell will sound when the timer expires, and the oven will turn off automatically. For continuous operation, select the 'stay on' position if available.

4.2 Using the Rotisserie Function

1. Skewer the food (e.g., whole chicken) onto the rotisserie spit, securing it with the forks.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Select the rotisserie function using the Function Selector Knob.

4. Set the temperature and timer as required for your recipe.

4.3 Preheating

For best results, preheat the oven to the desired temperature before placing food inside. Set the temperature and function, then allow the oven to heat for 5-10 minutes, or until the indicator light (if present) turns off, signaling the temperature has been reached.

5. MAINTENANCE AND CLEANING

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. **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they can 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 convection ovens can be used, following the product instructions carefully. Ensure all cleaner residue is removed.
4. **Accessories:** The oven rack, crumb tray, and rotisserie spit can be washed in warm, soapy water. Rinse and dry thoroughly.
5. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
6. **Do Not Immerse:** Never immerse the oven body, cord, or plug in water or any other liquid.

6. TROUBLESHOOTING

If you encounter issues with your Inventum OV307B, refer to the table below for 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 your household circuit breaker. Turn the timer knob to a desired cooking time.
Food not cooking evenly.	Oven not preheated; food placed too close to heating elements; overcrowding.	Preheat the oven before placing food inside. Ensure proper spacing around food for air circulation. Avoid overcrowding the oven.
Excessive smoke during cooking.	Food spills; grease buildup; initial burn-off.	Clean the oven interior and crumb tray thoroughly. Ensure the crumb tray is clean before each use. If it's the first use, some smoke is normal during burn-off.
Rotisserie spit not rotating.	Spit not correctly installed; rotisserie function not selected.	Ensure the rotisserie spit is properly seated in its drive mechanism. Select the rotisserie function using the Function Selector Knob.

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

7. SPECIFICATIONS

Key technical details for the Inventum OV307B convection oven:

- **Brand:** Inventum
- **Model:** OV307B
- **Color:** Black
- **Control Type:** Rotary Knobs
- **Power Source:** Electric
- **Included Components:** Oven rack, Crumb tray, Rotisserie spit
- **Number of Shelves:** 1
- **ASIN:** B09C8VFFC7

8. WARRANTY AND SUPPORT



8.1 Warranty Information


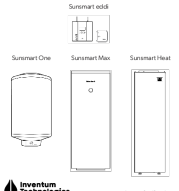

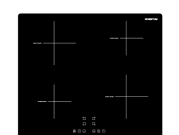
Your Inventum OV307B convection oven comes with a standard manufacturer's warranty. Please refer to the separate warranty card included with your purchase for specific terms, conditions, and duration. Keep your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, spare parts, or any questions regarding your Inventum OV307B, please contact Inventum customer support. Contact details can typically be found on the official Inventum website or on your warranty documentation.

Related Documents - OV307B

<div><p>• gebruiksaanwijzing • instruction manual • Gebrauchsanleitung • mode d'emploi</p></div>	<p>Inventum OV307B Freestanding Oven User Manual</p> <p>Comprehensive user manual for the Inventum OV307B freestanding oven. Includes safety instructions, appliance description, installation guide, operating instructions, rotisserie function, cleaning and maintenance tips, cooking table, technical specifications, and warranty information.</p>
<div><p>Handleiding MN237CS Combi magnetron</p></div>	<p>Inventum MN237CS Combi Magnetron Handleiding</p> <p>Download de officiële handleiding voor de Inventum MN237CS combi magnetron. Vind instructies, veiligheidsvoorschriften en onderhoudstips voor uw apparaat.</p>

 <p>INVENTUM OV457B</p> <ul style="list-style-type: none"> • gebruiksaanwijzing • instruction manual • Gebrauchsanweisung • mode d'emploi 	<p>Inventum OV457B Freestanding Oven - User Manual, Features, and Specifications</p> <p>Comprehensive user manual for the Inventum OV457B freestanding electric oven. Find detailed information on safety instructions, appliance description, installation, operation, rotisserie function, cleaning and maintenance, cooking guide, technical specifications, and warranty terms.</p>
 <p>Sunsmart Serie Handhandleiding</p> <p>Sunsmart eddi Sunsmart One Sunsmart Max Sunsmart Heat</p> <p>Inventum Technologies Innovative Clean Water</p>	<p>Inventum Sunsmart Serie: Starhandleiding voor Installatie en Gebruik</p> <p>Ontdek de Inventum Sunsmart Serie met deze starhandleiding. Leer hoe u de Sunsmart boilers (One, Max, Heat) installeert en configureert met de eddi en harvi voor efficiënt gebruik van zonne-energie voor warm tapwater. Informatie voor installateurs.</p>
 <p>INVENTUM Handleiding</p> <p>VWM8010B Wasmachine</p> <p>Handleiding</p> <p>1.1 Inleiding 1.2 Over het model 1.3 Over het gebruik 1.4 Over het onderhoud</p>	<p>Inventum VWM8010B Wasmachine Handleiding</p> <p>Deze handleiding biedt essentiële informatie voor de Inventum VWM8010B wasmachine, inclusief installatie, bediening, veiligheid en onderhoud. Ontdek hoe u uw Inventum wasmachine optimaal gebruikt.</p>
 <p>INVENTUM IKI6010</p> <ul style="list-style-type: none"> • gebruiksaanwijzing • instruction manual • Gebrauchsanweisung • mode d'emploi 	<p>Inventum IKI6010 Inductie Kookplaat Handleiding</p> <p>Ontdek de Inventum IKI6010 inductie kookplaat met deze uitgebreide handleiding. Leer over veiligheidsvoorschriften, bediening, reiniging en installatie.</p>