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Our Place Wonder Oven

Our Place Wonder Oven User Manual

6-in-1 Air Fryer & Toaster Oven with Steam Infusion

Model: Wonder Oven

1. INTRODUCTION

The Our Place Wonder Oven is a versatile 6-in-1 countertop appliance designed to simplify your cooking experience. It combines the functionalities of an air fryer, toaster oven, roaster, baker, reheater, and broiler, enhanced with steam infusion technology for optimal results. This manual provides essential information for safe and efficient operation of your new appliance.



Image: The Our Place Wonder Oven in Spice color, showcasing its compact design and front-facing controls.

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 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.
- To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- 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 store any item on top of the appliance when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.

3. WHAT'S INCLUDED

Your Our Place Wonder Oven package includes the following components:

- Wonder Oven Unit
- Wire Rack
- Bake Pan
- Air Fryer Basket
- Crumb Tray

Explore What's Included



x1 Wonder Oven

x1 Wire Rack

x1 Bake Pan

x1 Air Fryer Basket

x1 Crumb Tray

Image: A visual representation of the Wonder Oven unit along with its included accessories: wire rack, bake pan, air fryer basket, and crumb tray.

4. SETUP

- Unpacking:** Carefully remove all packaging materials, including any protective films or stickers from the oven and its accessories.
- Placement:** Place the Wonder Oven on a stable, heat-resistant, and level surface. Ensure there is at least 4-6 inches of clearance on all sides and above the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- Initial Cleaning:** Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all accessories (wire rack, bake pan, air fryer basket, crumb tray) with warm, soapy water, rinse thoroughly, and dry completely.
- First Use Burn-Off:** It is recommended to run the oven empty for about 15 minutes at 400°F (200°C) on the 'Bake' setting to burn off any manufacturing residues. A slight odor or smoke may be present during this process; ensure the area is well-ventilated.
- Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the

specifications of your appliance.

5. OPERATING INSTRUCTIONS

The Wonder Oven features three control knobs: Temperature, Function, and Timer. Familiarize yourself with these controls before operation.

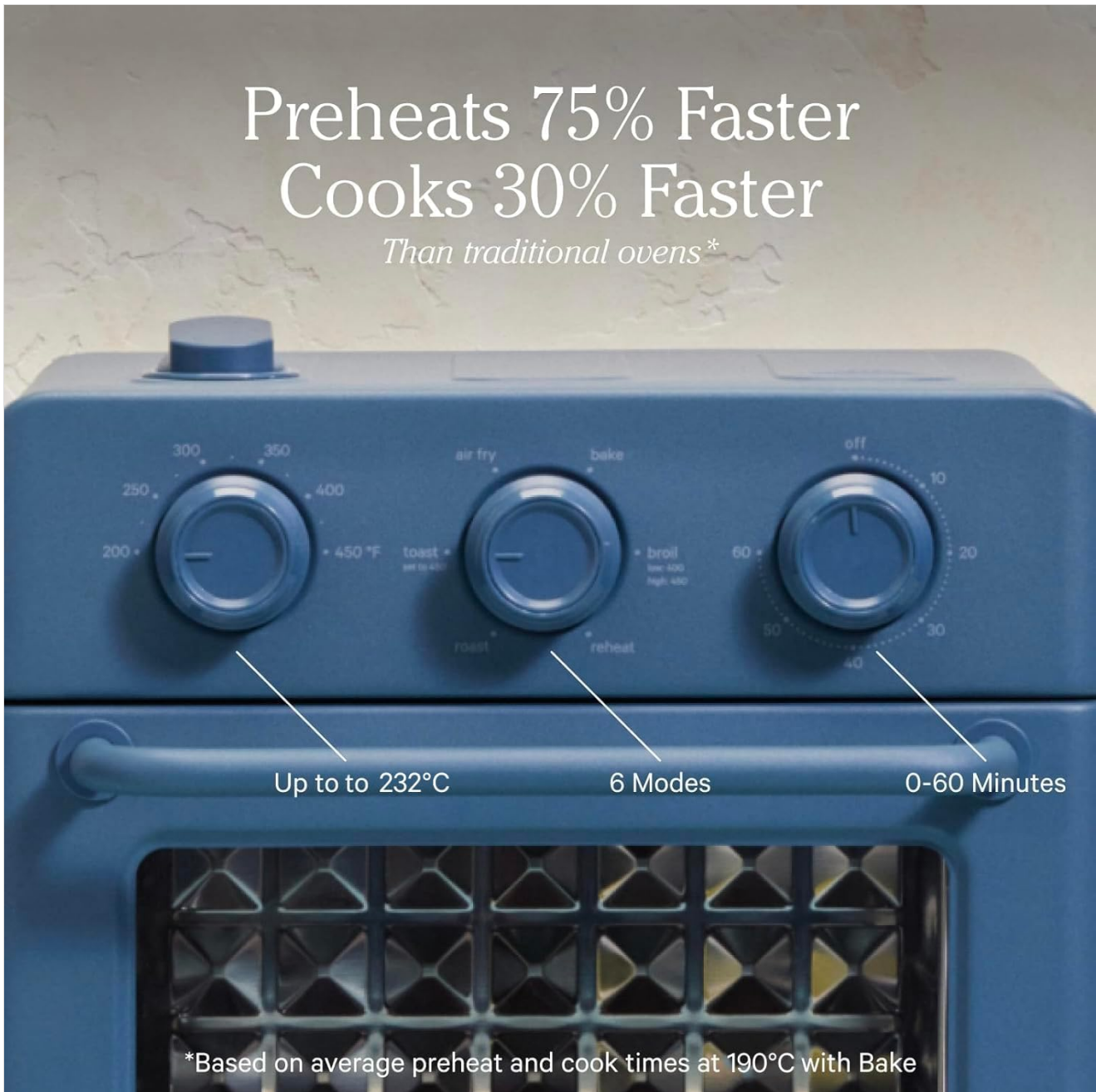


Image: Close-up of the Wonder Oven's control panel, showing the temperature, function, and timer knobs. The temperature range is 200-450°F, and the timer goes up to 60 minutes.

General Operation:

1. Place food on the appropriate accessory (bake pan, wire rack, or air fryer basket).
2. Insert the accessory into the desired rack position inside the oven.
3. Turn the **Function Knob** to select your desired cooking mode (Air Fry, Toast, Roast, Bake, Reheat, Broil).
4. Turn the **Temperature Knob** to set the desired temperature (200°F - 450°F).
5. Turn the **Timer Knob** to set the cooking time (up to 60 minutes). The oven will begin heating once the timer is set.

6. The oven will automatically turn off when the timer reaches zero. To stop cooking early, turn the timer knob back to the 'OFF' position.

Specific Functions:

- **Air Fry:** Use the air fryer basket for crispy results with less oil. Ideal for fries, chicken wings, and vegetables. Set function to 'Air Fry'.
- **Toast:** Place bread on the wire rack. Set function to 'Toast' and adjust the timer for desired browning.
- **Roast:** Use the bake pan or wire rack. Ideal for meats and larger vegetables. Set function to 'Roast'.
- **Bake:** Use the bake pan. Suitable for cookies, cakes, and casseroles. Set function to 'Bake'.
- **Reheat:** Use the bake pan or wire rack. For warming up leftovers. Set function to 'Reheat'.
- **Broil:** Use the bake pan or wire rack, placed on a higher rack position. Ideal for browning the top of dishes. Set function to 'Broil'.

Steam Infusion Technology:

The Wonder Oven features steam infusion to lock in moisture, enhancing flavor, aroma, and texture, particularly useful for reheating or baking. To use this feature:

1. Locate the water reservoir on the top of the oven.
2. Carefully pour 1-2 teaspoons of water into the reservoir. Do not overfill.
3. Proceed with your desired cooking function. The steam will be released during the cooking cycle.

Steam-Infused Technology

For juicier, more tender cooking

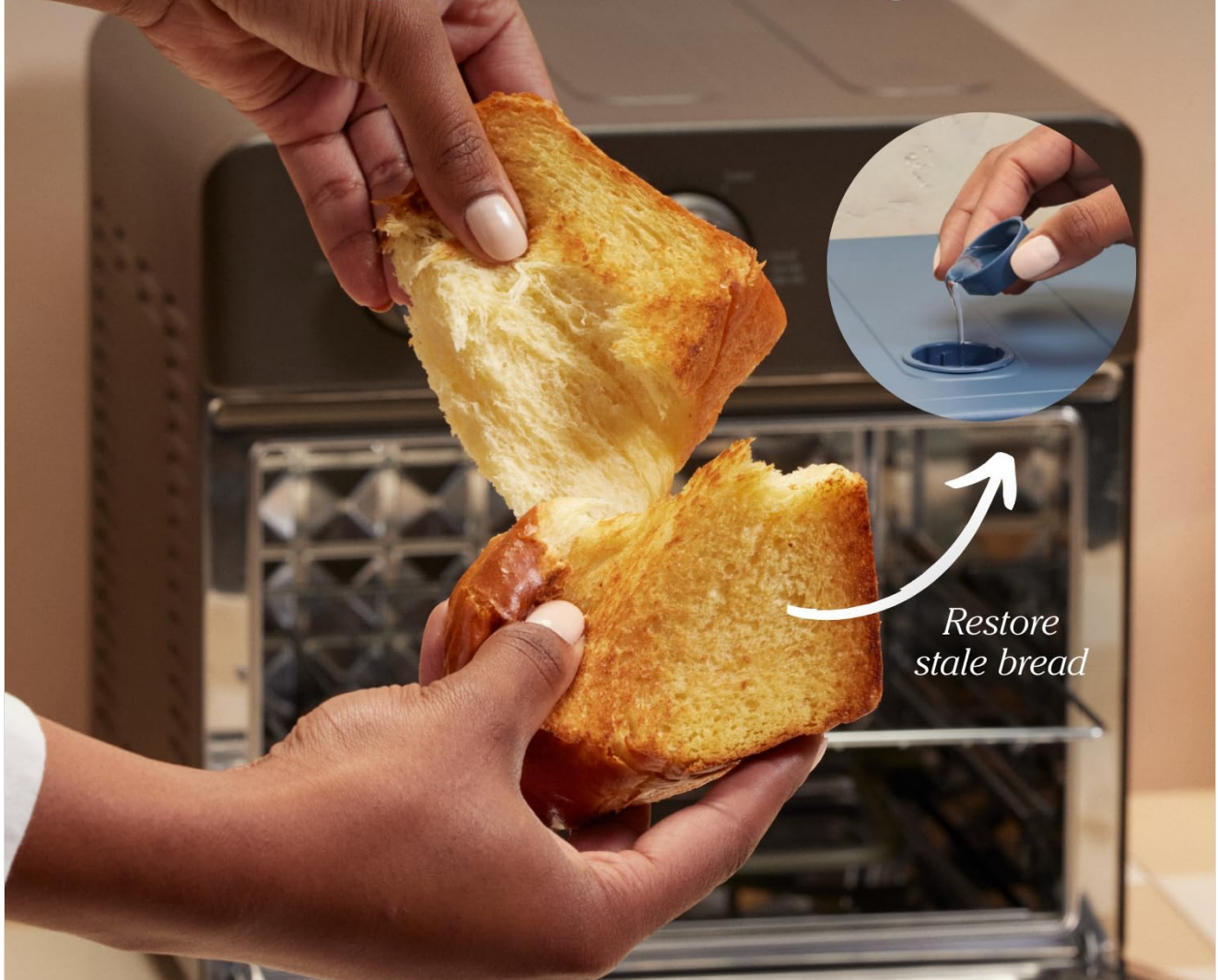


Image: A hand pouring water into the steam infusion port on top of the Wonder Oven, with a piece of bread being pulled apart in the foreground, illustrating the effect of steam on food texture.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your Wonder Oven.

Before Cleaning:

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.

Cleaning the Interior:

- Wipe the interior walls with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads, as they can damage the non-stick coating.
- For stubborn stains, a paste of baking soda and water can be applied, left for a few minutes, then wiped clean.
- Ensure the interior is completely dry before next use.

Cleaning the Exterior:

- Wipe the exterior surfaces with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.

Cleaning Accessories:

- The wire rack, bake pan, air fryer basket, and crumb tray can be washed with warm, soapy water. For baked-on food, soak them before scrubbing.
- The crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards.

7. TROUBLESHOOTING

If you encounter issues with your Wonder 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 circuit breaker. Turn the timer knob past 10 minutes to activate.
Food not cooking evenly.	Overcrowding; incorrect rack position; uneven food distribution.	Avoid overcrowding the oven. Use the recommended rack position for the cooking function. Flip or stir food halfway through cooking.
Excessive smoke during cooking.	Food residue/grease buildup; fatty foods; crumb tray not cleaned.	Clean the oven interior and crumb tray thoroughly. Use a drip tray for fatty foods. Ensure proper ventilation.
Steam infusion not working.	Insufficient water in reservoir; reservoir clogged.	Ensure 1-2 teaspoons of water are added to the reservoir. Clean the reservoir if it appears clogged.
Controls feel stiff or unresponsive.	Minor debris; normal operation.	Ensure controls are clean. If issues persist, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Our Place
Model Name	Wonder Oven
Color	Spice
Capacity	12.7 Quarts (approx. 12 Liters)
Product Dimensions (D x W x H)	10.6"D x 11.5"W x 11.6"H
Item Weight	11.6 pounds
Control Type	Knob (Manual)
Temperature Range	200°F - 450°F

Feature	Detail
Power Source	Corded Electric
Material	Stainless Steel (Door Material Type)
Functions	Air Fry, Toast, Roast, Bake, Reheat, Broil
Special Feature	Steam Infusion

9. WARRANTY INFORMATION

Specific warranty details for the Our Place Wonder Oven are not provided in the product information. Please refer to the official Our Place website or contact their customer support for the most current and detailed warranty policy applicable to your region and purchase.

10. CUSTOMER SUPPORT

For further assistance, product inquiries, or technical support, please contact Our Place customer service through their official channels:

- **Official Website:** Visit the [Our Place Store on Amazon](#) or their main brand website for FAQs and contact information.
- **Email Support:** Check the official website for their customer support email address.
- **Phone Support:** Check the official website for available phone support numbers.

When contacting support, please have your product model (Wonder Oven) and purchase details ready.