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› Our Place Wonder Oven Instruction Manual

## **Our Place Wonder Oven (B0CLTK2JF8)**

# **Our Place Wonder Oven Instruction Manual**

Model: Wonder Oven (B0CLTK2JF8)

Brand: Our Place

## **1. INTRODUCTION**

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Welcome to the comprehensive instruction manual for your new Our Place Wonder Oven. This versatile 6-in-1 appliance combines the functions of an air fryer, toaster oven, roaster, baker, reheater, and broiler, all enhanced with steam infusion technology. Designed for compact spaces and efficient cooking, the Wonder Oven is engineered to simplify your culinary tasks. Please read this manual thoroughly before operating your appliance to ensure safe and optimal performance.



Image 1.1: Front view of the Our Place Wonder Oven in Blue Salt.

## 2. IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before using the Wonder Oven.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet with the correct voltage (120V for US models). Do not immerse the cord, plug, or appliance in water or other liquid.
- **Heat Surfaces:** Surfaces of the oven become hot during and after operation. Always use oven mitts or pot holders when handling hot materials or reaching into the oven.
- **Placement:** Place the oven on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Do not operate near flammable materials.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children. Do not leave the oven unattended during operation.
- **Maintenance:** Refer to the 'Maintenance and Cleaning' section for proper care. Do not attempt to repair the appliance yourself; contact qualified service personnel.
- **Accessories:** Use only accessories recommended by the manufacturer. Using unapproved attachments may cause injuries.

## 3. PRODUCT OVERVIEW

### 3.1 Components

Your Our Place Wonder Oven comes with the following components:

- 1x Wonder Oven Unit
- 1x Wire Rack
- 1x Bake Pan
- 1x Air Fryer Basket
- 1x Crumb Tray



*Image 3.1: Included components of the Wonder Oven.*

## 3.2 Key Features

The Wonder Oven is designed with advanced features for superior cooking performance:

- **6-in-1 Functionality:** Air Fry, Toast, Roast, Bake, Reheat, and Broil.
- **Steam Infusion Technology:** Locks in moisture for juicier, more flavorful results.
- **Rapid Preheat & Cooking:** Preheats up to 75% faster and cooks up to 30% faster than traditional ovens.
- **Efficient, Space-Saving Design:** Compact footprint with a generous 12.7 Quarts (12L) capacity, capable of roasting a 4.5-pound chicken.
- **360-Degree Air Circulation:** Ensures even cooking and crispy perfection with less oil for air frying.
- **Temperature Range:** Adjustable from 200°F to 450°F.

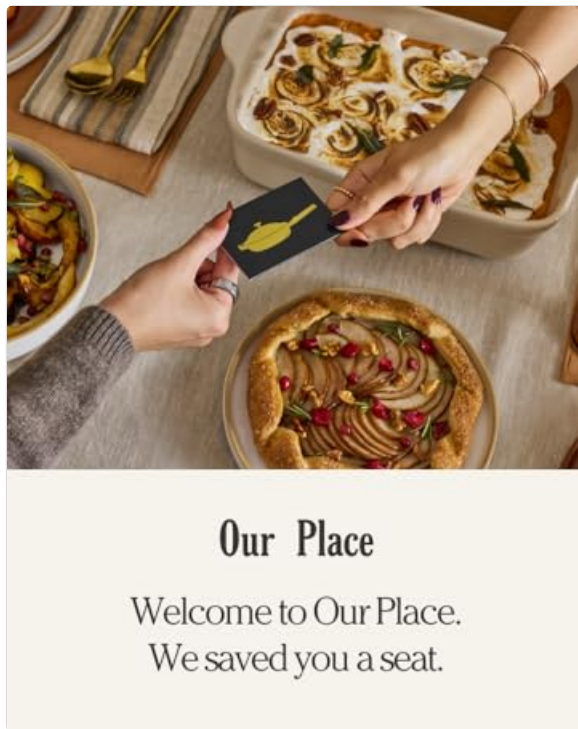


Image 3.2: Overview of Wonder Oven's key features.

## 4. SETUP

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Follow these steps to set up your Wonder Oven for the first time:

1. **Unpack:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the wire rack, bake pan, air fryer basket, and crumb tray with warm, soapy water. Wipe the interior and exterior of the oven with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the Wonder Oven on a flat, stable, heat-resistant countertop. Ensure there is at least 4-6 inches of clearance on all sides and above the oven for proper air circulation. Do not place it directly under cabinets.
4. **First Use (Burn-Off):** Before cooking food, operate the oven empty for approximately 15 minutes at 400°F (200°C) on the 'Bake' setting. This will burn off any manufacturing residues and odors. A slight odor or smoke is normal during this initial process. Ensure the area is well-ventilated.
5. **Insert Crumb Tray:** Always ensure the crumb tray is properly inserted at the bottom of the oven before use.

## 5. OPERATING INSTRUCTIONS

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The Wonder Oven features three control knobs for temperature, cooking mode, and timer.

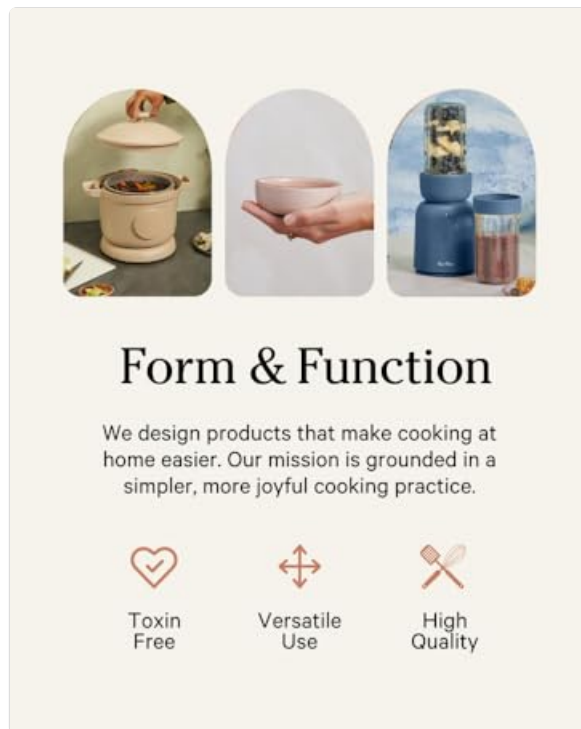


Image 5.1: Wonder Oven control knobs.

## 5.1 General Operation

- **Temperature Knob:** Turn to select the desired cooking temperature (200°F - 450°F).
- **Mode Knob:** Turn to select one of the six cooking functions: Air Fry, Toast, Roast, Bake, Reheat, or Broil.
- **Timer Knob:** Turn clockwise to set the cooking time (up to 60 minutes). The oven will begin heating once the timer is set. The oven will automatically turn off when the timer reaches zero.

## 5.2 Cooking Modes

Explore the various cooking capabilities of your Wonder Oven:



Image 5.2: Wonder Oven demonstrating baking functionality.

- **Air Fry:** Ideal for crispy foods like fries, chicken wings, and vegetables. Use the air fryer basket for best results. The 360-

degree air circulation ensures even crisping with minimal oil.

- **Toast:** Perfect for bread, bagels, and pastries. Place items directly on the wire rack. Adjust time for desired browning.
- **Roast:** Suitable for meats (e.g., a 4.5-pound chicken) and larger vegetables. Use the bake pan or a heat-safe dish.
- **Bake:** For cakes, cookies, casseroles, and other baked goods. Use the bake pan or appropriate bakeware.
- **Reheat:** Efficiently warms up leftovers, restoring texture and flavor.
- **Broil:** For browning the top of dishes, melting cheese, or finishing off meals. Place food on the wire rack or bake pan closer to the top heating elements.

### 5.3 Steam Infusion Technology

The Wonder Oven's unique steam infusion feature helps to keep food moist and flavorful, especially useful for reheating or baking. To use this feature:

1. Locate the small reservoir opening on the top of the oven.
2. Carefully pour 1-2 teaspoons of water into the reservoir. Do not overfill.
3. The steam will be released into the oven cavity during cooking, enhancing moisture and flavor.

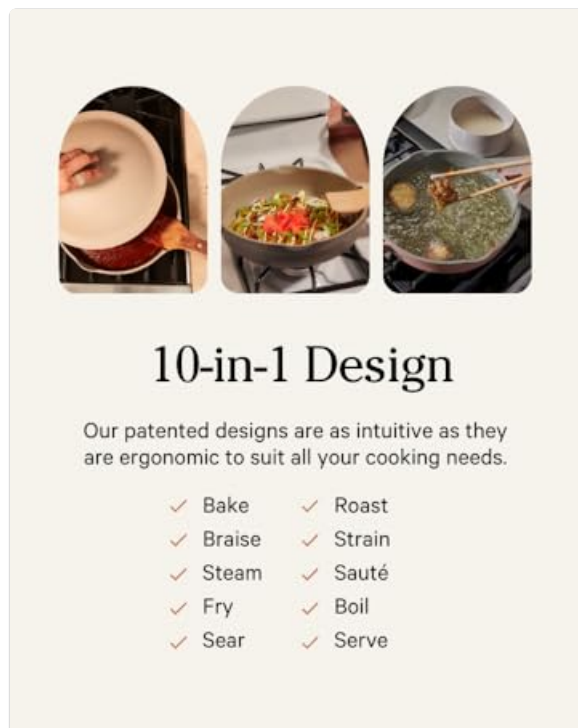


Image 5.3: Adding water for steam infusion.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and performance of your Wonder Oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Crumb Tray:** Remove and empty the crumb tray after each use. Wash with warm, soapy water and dry thoroughly.
- **Accessories:** The wire rack, bake pan, and air fryer basket are dishwasher safe or can be hand-washed with warm, soapy water. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner designed for oven interiors can be used. Ensure all cleaning solution is wiped away.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Steam Reservoir:** Periodically clean the steam reservoir to prevent mineral buildup. Use a small brush or cloth to wipe it clean.

## 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 outlet issue; timer not set.	Ensure plug is fully inserted. Check circuit breaker. Turn timer knob past 10 minutes and then back to desired time.
Uneven cooking.	Overcrowding; improper rack position; food not rotated.	Avoid overcrowding the oven. Use appropriate rack position for the cooking mode. Rotate food halfway through cooking for larger items.
Steam function not working.	Insufficient water; reservoir clogged.	Ensure 1-2 teaspoons of water are added to the reservoir. Clean the reservoir if there is mineral buildup.
Excessive smoke during cooking.	Food residue; high-fat food; crumb tray full.	Clean the oven interior and accessories thoroughly. Use a drip pan for high-fat foods. Empty and clean the crumb tray.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Our Place
Model Name	Wonder Oven
ASIN	B0CLTK2JF8
UPC	674012468297
Color	Blue Salt
Product Dimensions	10.6"D x 11.5"W x 11.6"H (27cm D x 29cm W x 29.5cm H)
Capacity	12.7 Quarts (12 Liters)
Special Feature	Multifunctional, Steam Infusion
Control Type	Knob
Finish Type	Painted
Door Material Type	Stainless Steel
Power Source	AC adapter
Temperature Range	200 - 450 Degrees Fahrenheit
Item Weight	11.6 pounds

## 9. WARRANTY AND SUPPORT

Your Our Place Wonder Oven is backed by a manufacturer's warranty. For specific warranty details, including coverage period

and terms, please refer to the warranty card included with your product or visit the official Our Place website.

For technical support, troubleshooting assistance beyond this manual, or to inquire about replacement parts, please contact Our Place customer service. Contact information can typically be found on the official brand website or on your product packaging.

We are committed to providing you with a high-quality product and excellent customer service.