Our Place Wonder Oven

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

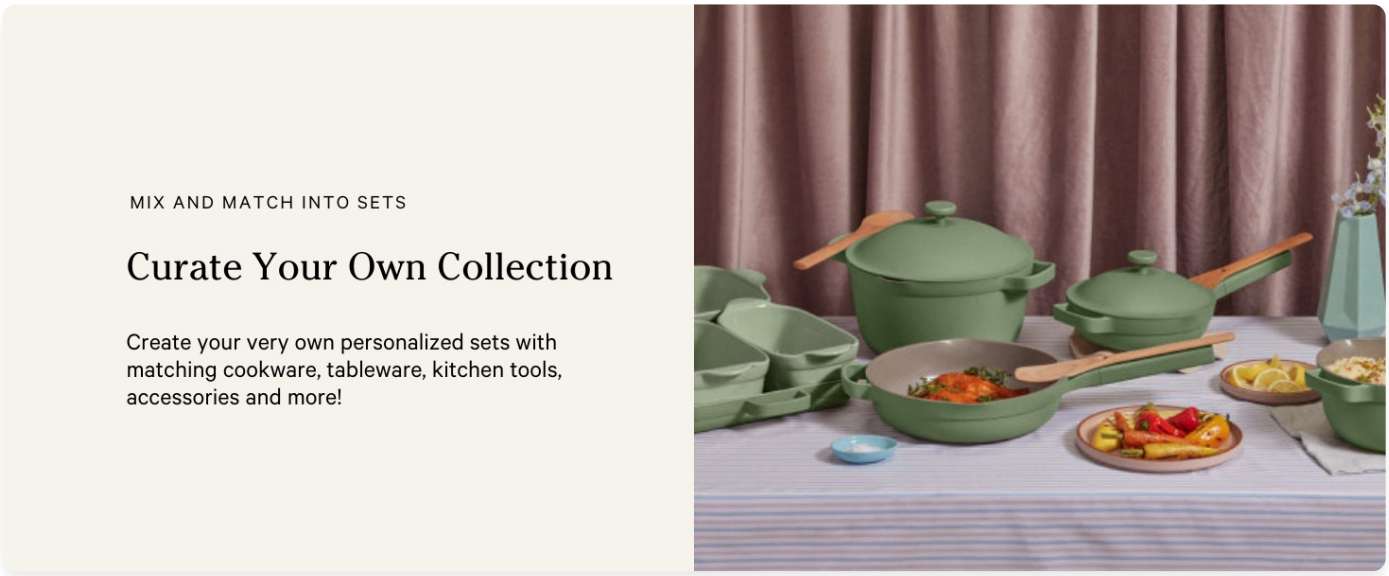
1. Introduction

Welcome to the world of versatile cooking with your new Our Place Wonder Oven. This innovative 6-in-1 appliance combines the functionalities of an air fryer and a toaster oven, enhanced with revolutionary steam infusion technology. Designed for efficiency and convenience, it allows you to air fry, toast, roast, bake, reheat, and broil your favorite dishes with ease.



The Wonder Oven offers a powerful 6-in-1 system, featuring a non-toxic ceramic coat, heating up to 450°F (232°C), stainless and chrome steel construction, and steam infusion technology. It boasts a 3 Gallon (12 Liter) capacity.

The Wonder Oven is engineered for rapid preheating, reaching optimal temperatures 75% faster and cooking up to 30% faster than traditional ovens. Its compact, countertop-friendly design does not compromise on capacity, allowing you to roast a 4.5-pound chicken or cook double the capacity of a stand-alone air fryer. The chic, minimalist design ensures it complements any kitchen aesthetic.



The Wonder Oven's chic, minimalist design makes it a stylish addition to any kitchen countertop.

2. Setup

Unpacking and Initial Placement

Carefully remove the Wonder Oven and all accessories from the packaging. Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation.

Included Components

Your Wonder Oven comes with the following accessories:

- 1 x Wire Rack
- 1 x Bake Pan
- 1 x Air Fryer Basket
- 1 x Crumb Tray
- Attached Power Cord



The Wonder Oven comes with essential accessories for various cooking methods.

Before First Use

1. Wash the wire rack, bake pan, air fryer basket, and crumb tray with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth.
3. Insert the crumb tray at the bottom of the oven.
4. Plug the power cord into a grounded electrical outlet.
5. For the first use, 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 is normal during this process. Ensure good ventilation.

3. Operating Instructions

Control Panel Overview

The Wonder Oven features three intuitive control knobs:

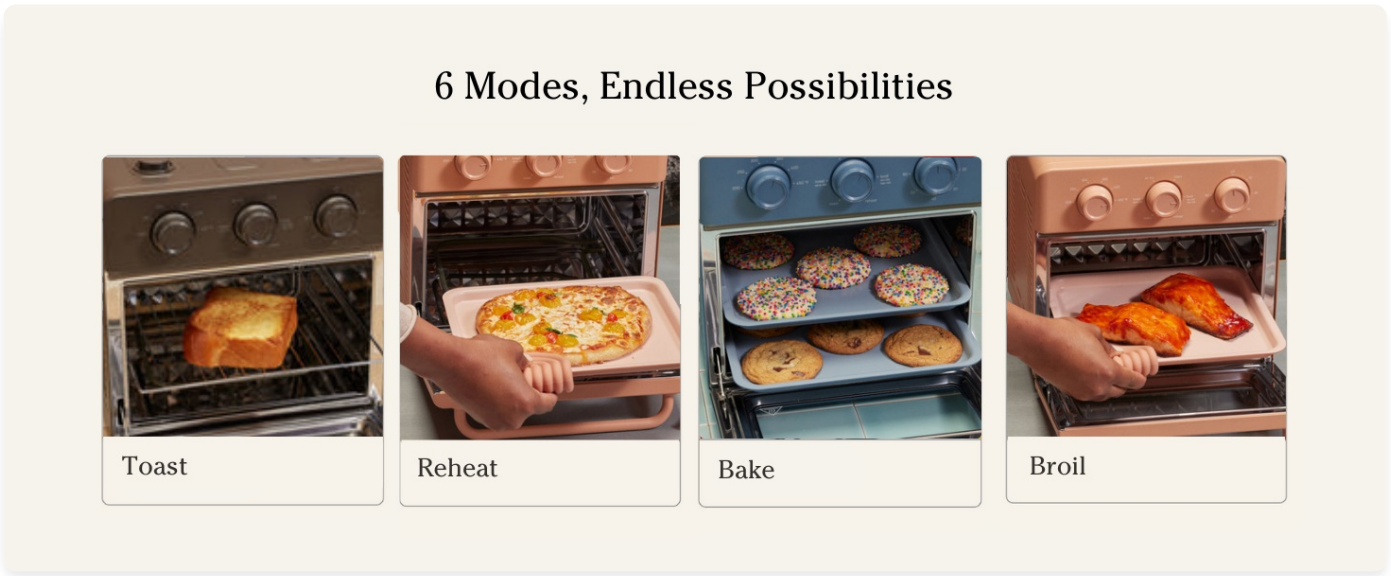
- **Temperature Knob:** Adjusts the cooking temperature from 200°F to 450°F.
- **Function Knob:** Selects the desired cooking mode: Air Fry, Bake, Broil (Low/High), Reheat, Roast, or Toast.
- **Timer Knob:** Sets the cooking time up to 60 minutes. Turning this knob activates the oven. To turn off the oven before the timer expires, simply rotate the timer knob back to the 'OFF' position.



The manual control knobs allow for precise temperature, function, and time adjustments.

Cooking Functions

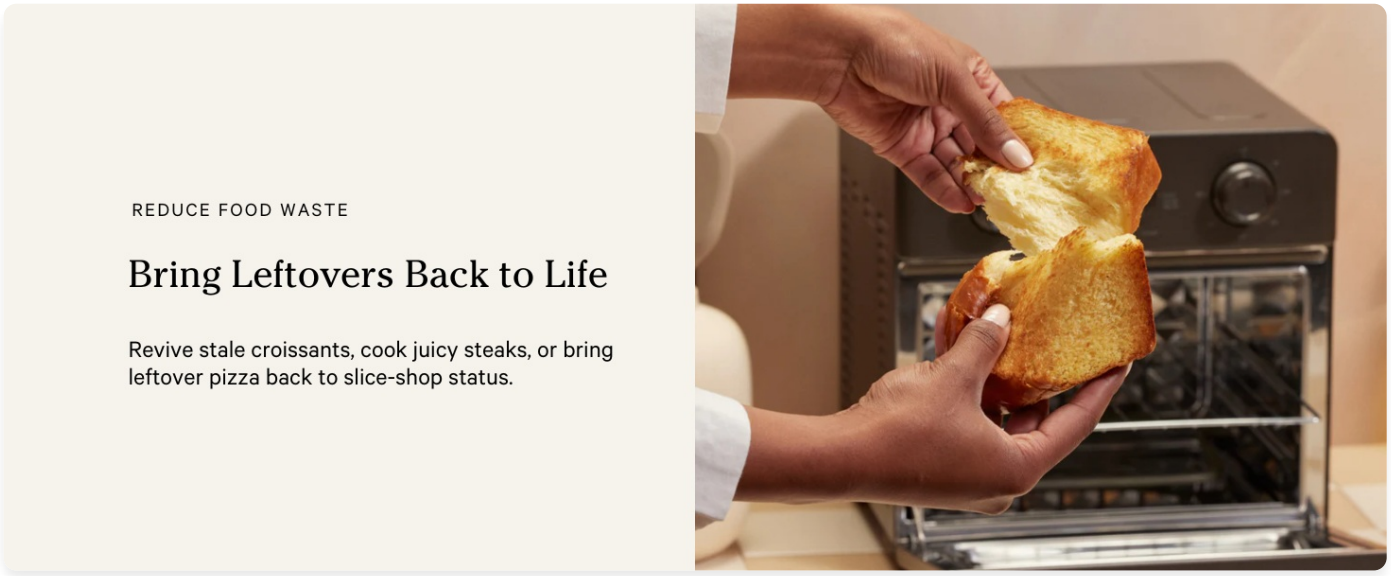
The Wonder Oven offers six primary cooking functions:



Explore the versatility of the Wonder Oven with its various cooking modes.

Air Fry

Achieve crispy results with minimal oil. The 360-degree air circulation ensures even cooking. Use the Air Fryer Basket for best results.



Enjoy perfectly crispy air-fried foods with less oil.

Toast

Perfect for bread, bagels, and pastries. Adjust the temperature and time for your desired level of crispness.

Roast

Ideal for meats, vegetables, and larger dishes. The spacious interior can accommodate a 4.5-pound chicken.



The Wonder Oven's interior is spacious enough for roasting a whole chicken.

Bake

From cookies to casseroles, the bake function provides even heat for all your baking needs.

Reheat

Bring leftovers back to life with restored texture and flavor, often surpassing microwave results.

AS BEAUTIFUL AS IT IS FUNCTIONAL

Chic, Minimalist Design

Doubles as a stunning statement piece, elevating any environment. Available in 6 shades: charcoal, steam, spice, blue salt, sage and lavender.



Reheat and revive your leftovers, making them taste fresh again.

Broil

Perfect for browning, melting, or quick cooking. Choose between Low (400°F) and High (450°F) broil settings.

Steam Infusion Technology

The unique steam infusion feature locks in moisture, enhancing flavor, aroma, and texture. Add 1-2 teaspoons of water into the designated reservoir on top of the oven before cooking.



Add water to the reservoir for steam-infused cooking, perfect for juicier results.

4. Maintenance

Care and Cleaning

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

- **Interior:** Wipe down the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid harsh chemicals or abrasive pads to protect the non-toxic ceramic coating.
- **Exterior:** Clean the exterior with a soft, damp cloth. Do not immerse the oven in water.
- **Accessories:** The wire rack, bake pan, air fryer basket, and crumb tray are dishwasher safe, or can be hand-washed with warm, soapy water. Ensure they are completely dry before storing or reinserting.

- **Crumb Tray:** Remove and empty the crumb tray regularly to prevent grease buildup and potential fire hazards.

The non-toxic ceramic coating is designed for easy cleaning and durability. Avoid using metal utensils directly on the interior surfaces to prevent scratching.

5. Troubleshooting

If you encounter any issues with your Wonder Oven, please refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Oven not turning on	Not plugged in; Timer not set; Power outage	Ensure oven is securely plugged in; Turn the Timer Knob past 'OFF' to activate; Check household circuit breaker.
Food not cooking evenly	Overcrowding; Incorrect rack position; Uneven food placement	Avoid overcrowding the oven; Refer to recipes for recommended rack positions; Arrange food in a single layer for air frying.
Steam function not working	No water in reservoir; Reservoir clogged	Ensure water is added to the reservoir; Clean the reservoir if it appears clogged.
Excessive smoke during cooking	Grease buildup; High-fat food; Initial burn-off	Clean the oven and crumb tray thoroughly; Use a baking sheet under the air fryer basket for fatty foods; Initial smoke is normal (see 'Before First Use').

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

6. Specifications

Detailed technical specifications for the Our Place Wonder Oven:

Feature	Specification
Brand	Our Place
Model Name	Wonder Oven
Functions	Air Fry, Toast, Roast, Bake, Reheat, Broil
Special Feature	Steam Infusion, Manual Controls
Capacity	12.7 Quarts (approx. 3 Gallons / 12 Liters)
Temperature Range	200°F - 450°F
Timer	Up to 60 minutes
Product Dimensions (D x W x H)	10.6" x 11.5" x 11.6" (27cm x 29cm x 29.5cm)
Item Weight	11.6 pounds
Power Source	AC adapter

Feature	Specification
Material	Stainless Steel, Ceramic Coated Interior
Color	Char
UPC	674012468303

7. Warranty and Support

Product Warranty

Our Place products are designed for durability and performance. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your purchase or visit the official Our Place website.

Customer Support

Should you have any questions, require assistance with your Wonder Oven, or need to report an issue, please contact Our Place customer support through their official website or the contact information provided in your product packaging. Please have your model number (Wonder Oven) and UPC (674012468303) ready when contacting support.

For more information and to explore other Our Place products, visit:Our Place Amazon Store

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question