

White Point WPEO48GBKA

White Point WPEO48GBKA 48-Liter Electric Oven User Manual

1. INTRODUCTION AND SAFETY INSTRUCTIONS

Thank you for choosing the White Point WPEO48GBKA Electric Oven. This manual provides essential information for the safe and efficient operation of your appliance. Please read all instructions carefully before use and retain this manual for future reference.

Important Safety Instructions:

- Read all instructions before using the oven.
- Ensure the power supply matches the voltage specified on the appliance rating label.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot items.
- To protect against electrical shock, do not immerse the cord, plug, or any part of the oven in water or other liquids.
- Close supervision is necessary when the oven is used by or near children.
- Unplug from the 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.
- Do not use attachments not recommended by the appliance manufacturer.
- 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 cover the crumb tray or any part of the oven with metal foil. This will cause overheating.
- Always unplug the oven when cooking is completed.
- Do not use the oven for purposes other than its intended use.
- Oversized foods or metal utensils must not be inserted in the 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, drapes,

walls, and the like, when in operation.

- 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 similar items.
- 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 on top of the oven during operation.

2. PRODUCT OVERVIEW

The White Point WPEO48GBKA is a versatile 48-liter electric oven designed for various cooking tasks. It features multiple heating functions, a convection fan, and a rotisserie grill for even cooking results.



This image displays the White Point WPEO48GBKA electric oven. It features a black exterior with a stainless steel control panel on the right side, housing three rotary knobs for temperature, functions, and timer. The transparent glass door allows visibility into the oven's interior, which includes a rack and a rotisserie spit.

Components:

- **Oven Housing:** The main body of the oven.
- **Glass Door:** Transparent door for viewing food during cooking.
- **Handle:** For opening and closing the oven door.
- **Control Panel:** Located on the right side, containing the control knobs and power indicator light.
- **Heating Elements:** Upper and lower heating elements for various cooking modes.
- **Convection Fan:** Circulates hot air for even cooking.
- **Interior Light:** Illuminates the oven cavity.
- **Wire Rack:** For placing baking trays and dishes.

- **Baking Tray:** For general baking and roasting.
- **Rotisserie Spit and Forks:** For roasting poultry or large cuts of meat.
- **Rotisserie Handle:** For safely removing the hot rotisserie spit.
- **Crumb Tray:** Collects crumbs and drips at the bottom of the oven.

Control Panel:

- **Temperature Knob:** Adjusts the oven temperature from 100°C to 250°C.
- **Function Knob:** Selects the desired cooking mode (e.g., upper heat, lower heat, both, convection, rotisserie).
- **Timer Knob:** Sets the cooking time up to 60 minutes. Includes an 'OFF' position.
- **Power Indicator Light:** Illuminates when the oven is operating.

3. SETUP AND INSTALLATION

Unpacking:

- Carefully remove the oven and all accessories from the packaging.
- Remove any protective films, stickers, or packaging materials from the oven's exterior and interior.
- Inspect the oven for any signs of damage. Do not operate if damaged.

Placement:

- Place the oven on a stable, flat, heat-resistant surface.
- Ensure there is adequate clearance (at least 10-15 cm) around the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- Keep the oven away from flammable materials such as curtains, drapes, and paper.
- Do not place the oven near water sources or in areas with high humidity.

Initial Cleaning and First Use:

- Before first use, wipe the interior and exterior of the oven with a damp cloth. Dry thoroughly.
- Wash all accessories (wire rack, baking tray, rotisserie parts) in warm, soapy water, rinse, and dry.
- To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at 200°C using the 'Both Heating Elements' function. Ensure the area is well-ventilated during this process. A slight smoke or odor is normal during this initial burn-off.

4. OPERATING INSTRUCTIONS

General Operation:

1. Place the food on the wire rack or baking tray, or prepare the rotisserie as needed.
2. Insert the rack/tray into the desired position inside the oven.
3. Close the oven door securely.
4. Plug the oven into a suitable electrical outlet.
5. Set the **Temperature Knob** to the desired cooking temperature.
6. Select the appropriate cooking function using the **Function Knob**.
7. Turn the **Timer Knob** to the desired cooking time. The power indicator light will illuminate, and the

- oven will begin heating.
8. When the set time elapses, the oven will automatically turn off, and a bell will sound.
 9. Carefully remove the cooked food using oven mitts.
 10. Unplug the oven from the power outlet after use.

Cooking Functions:

- **Off:** Oven is off.
- **Upper Heating Element:** Ideal for browning or grilling the top of dishes.
- **Lower Heating Element:** Suitable for baking items that require heat from the bottom.
- **Both Upper and Lower Heating Elements:** Standard baking and roasting for most dishes.
- **Convection Fan:** Can be used with any heating element function to circulate hot air, ensuring more even and faster cooking.
- **Rotisserie (Grill) Function:** Activates the rotisserie motor and typically the upper heating element for roasting.

Using the Rotisserie:

1. Skewer the food (e.g., whole chicken) onto the rotisserie spit, securing it with the forks.
2. Insert the pointed end of the spit into the rotisserie drive socket on the right side of the oven interior.
3. Rest the notched end of the spit onto the left support bracket.
4. Select the rotisserie function using the **Function Knob**.
5. Set the desired temperature and time.
6. Once cooking is complete, use the rotisserie handle to carefully remove the hot spit from the oven.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

Before Cleaning:

- Always unplug the oven from the power outlet.
- Allow the oven to cool completely before cleaning any part of it.

Exterior Cleaning:

- Wipe the exterior surfaces with a soft, damp cloth and mild detergent.
- Do not use abrasive cleaners, scouring pads, or chemical sprays, as they can damage the finish.
- Ensure no water enters the control panel area.

Interior Cleaning:

- Wipe the interior walls, bottom, and glass door with a damp cloth and mild detergent.
- For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product instructions.
- Clean the crumb tray regularly. Slide it out, empty crumbs, wash with warm soapy water, rinse, and dry thoroughly before replacing.

Accessory Cleaning:

- Wash the wire rack, baking tray, rotisserie spit, and forks in warm, soapy water.
- Rinse thoroughly and dry completely before storing or reusing.

6. TROUBLESHOOTING

If you encounter any issues with your 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 oven is plugged in; check household circuit breaker; set the timer knob to a cooking duration.
Oven not heating properly.	Temperature or function knob set incorrectly; door not closed properly.	Verify temperature and function settings; ensure the oven door is fully closed.
Food cooking unevenly.	Incorrect rack position; convection fan not used; overcrowding.	Adjust rack position; use the convection fan function; avoid overcrowding the oven.
Rotisserie not rotating.	Rotisserie function not selected; spit not correctly installed.	Ensure the rotisserie function is selected; verify the spit is properly seated in the drive socket and support bracket.
Excessive smoke during cooking.	Food residue or grease buildup; high-fat food.	Clean the oven interior and accessories thoroughly; use a drip tray for high-fat foods.

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

7. SPECIFICATIONS

Feature	Specification
Brand	White Point
Model Number	WPEO48GBKA
Product Type	Electric Oven
Capacity	48 Liters
Power	2000 Watts (Main Heating)
Color	Black
Dimensions (D x W x H)	43 cm x 36 cm x 58 cm
Item Weight	9 kg
Control Type	Rotary Knobs

Feature	Specification
Special Features	Temperature Control, Convection Fan, Rotisserie Grill, Interior Light
Included Components	Grill (Rotisserie)
Finish Type	Polished
Power Source	Electric

8. WARRANTY AND SUPPORT

Manufacturer's Warranty:

This White Point WPEO48GBKA Electric Oven is covered by **one-year manufacturer's warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair.

Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, warranty service, or to inquire about replacement parts, please contact White Point customer service. Refer to the contact information provided with your purchase documentation or visit the official White Point website for support details.

When contacting support, please have your oven's model number (WPEO48GBKA) and serial number (if applicable) ready.