

Bear mm1/55783

Bear 30L Tabletop Electric Oven Instruction Manual

Model: mm1/55783

1. INTRODUCTION

Thank you for purchasing the Bear 30L Tabletop Electric Oven. This manual provides important information regarding the safe operation, installation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and retain it for future reference.

This electric oven features a 30-liter capacity, 1600W power, and a temperature range of 0-230°C, designed for household use.

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 oven.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or potholders when handling hot materials.
- 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 hazards.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. 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 place any of the following materials in the oven: paper, cardboard, plastic, or anything similar.
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

3. PRODUCT FEATURES

- **Elegant Black Panel:** Features a one-piece, smooth-touch black panel for a sleek appearance.
- **HD LCD Screen:** Equipped with a Blu-ray large character display for clear visibility of settings at a glance.
- **Multi-faceted Heat Dissipation Design:** Accelerates heat dissipation, reduces temperature effects on the oven cavity, and extends the appliance's service life.
- **Comfortable Handle:** Ergonomically designed for easy and safe opening and closing of the oven door.
- **Mating Slag Tray:** Includes a removable crumb/slag tray for easy cleaning and maintenance.
- **Stable High Mat:** Features stable feet to ensure the oven body is secure and to increase the heat dissipation area underneath.
- **Four Tube Balanced Heating:** Utilizes upper and lower double tube heating for fast, balanced temperature distribution, preventing food from scorching.
- **Tempered Glass Door:** A double-layered tempered glass door provides heat insulation and helps maintain a stable internal temperature.



Figure 3.1: Oven dimensions. The oven measures 48.8 cm in width, 35.5 cm in depth, and 31 cm in height.



Elegant black panel
One-piece, smooth touch

HD LCD screen
Blu-ray big characters, visible at a glance

Figure 3.2: Control panel and HD LCD screen. The panel features an elegant black finish with clear buttons for time, temperature, baking mode, hot air (convection), and preset functions. The LCD screen shows settings with large, blue characters.



Four tube balanced fever
Upper and lower double tube heating,
fast heating, balanced temperature field,
food is not easy to scorch

Tempered glass door
Gathering heat insulation, speeding
up the lock temperature

Figure 3.3: Internal heating and door. The oven features four heating tubes (two upper, two lower) for balanced heat. The tempered glass door provides insulation.



Mating slag tray
Easy to clean

Stable high mat
Stabilize the body and increase the
heat dissipation area

Figure 3.4: Slag tray and stable feet. The removable slag tray simplifies cleaning. The stable high mats elevate the oven for better heat dissipation.

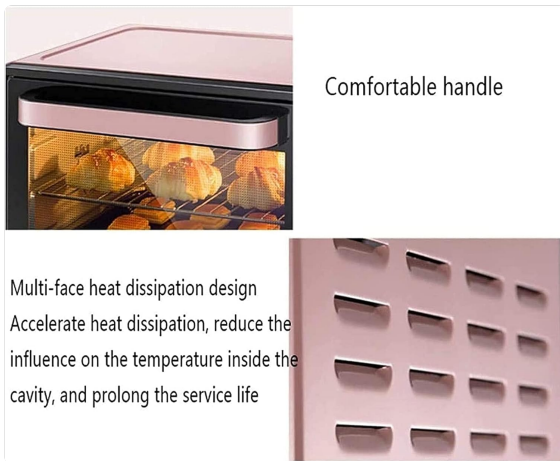


Figure 3.5: Handle and ventilation. The comfortable handle allows for easy door operation. Multi-face heat dissipation vents are visible on the side, designed to prolong the oven's service life.

4. COMPONENTS AND ACCESSORIES

The following components and accessories are included with your Bear 30L Tabletop Electric Oven:

- Oven Unit
- Baking Rack
- Baking Pan
- Crumb/Slag Tray
- Rotisserie Fork Set
- Rotisserie Handle



Figure 4.1: Included accessories. This image displays the baking rack, baking pan, crumb tray, rotisserie fork, and rotisserie handle that come with the oven.

5. SETUP

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Remove any protective films or packaging materials from the oven's exterior and interior.
2. **Placement:** Place the oven on a stable, flat, heat-resistant surface. Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation. Do not place the oven near flammable materials such as curtains or walls.
3. **Power Connection:** Ensure the power outlet matches the oven's voltage (110V-240V) and frequency (50Hz). Plug the power cord into a grounded electrical outlet.
4. **Initial Cleaning:** Before first use, wipe the interior of the oven and all accessories with a damp cloth. Run the oven empty for about 10-15 minutes at 200°C to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; this is normal. Ensure the area is well-ventilated.

6. OPERATING INSTRUCTIONS

The oven features an intuitive digital control panel for setting temperature, time, and cooking modes.

6.1. Control Panel Overview

- **Time/Temperature Control:** Use the '+' and '-' buttons to adjust cooking time and temperature.
- **Baking Mode Selection:** Press the ' ' (Baking Mode) button to cycle through available cooking functions (e.g., upper heat, lower heat, both, convection).
- **Hot Air/Convection:** The ' ' (Hot Air) button activates the convection fan for even heat distribution.
- **Reservation/Preset:** The ' ' (Reservation) button allows you to set a delayed start time or select preset cooking programs.
- **Start/Stop:** A dedicated button (often indicated by a power symbol or 'Start') initiates or pauses the cooking process.

6.2. Basic Operation

1. **Preheating:** Turn on the oven. Select your desired temperature (e.g., 200°C) and allow the oven to preheat for 10-15 minutes. The oven will indicate when the set temperature is reached.
2. **Placing Food:** Carefully place food into the oven using appropriate bakeware. Ensure proper clearance around the food for even cooking.
3. **Setting Temperature:** Use the temperature adjustment buttons to set the desired cooking temperature between 0°C and 230°C.
4. **Setting Time:** Use the time adjustment buttons to set the desired cooking duration. The intelligent timing function allows precise control.
5. **Selecting Mode:** Choose the appropriate baking mode (e.g., top heating, bottom heating, or both) and activate the convection fan (' ') if desired for faster, more even cooking.
6. **Starting Cooking:** Press the Start button to begin the cooking process. The LCD screen will display the remaining time and current temperature.
7. **Monitoring:** Monitor food through the double glass door. Avoid opening the door frequently to maintain internal temperature.
8. **Completion:** The oven will signal when the cooking time is complete. Carefully remove food using oven mitts.

7. MAINTENANCE AND CLEANING

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

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the finish.
3. **Interior Cleaning:** For the interior, wipe 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 carefully. Ensure all cleaner residue is removed.
4. **Crumb/Slag Tray:** Remove the crumb/slag tray regularly and empty it. Wash it with warm, soapy water, rinse, and dry thoroughly before replacing.
5. **Accessories:** The baking rack, baking pan, rotisserie fork, and handle can be washed in warm, soapy water. Rinse and dry completely.
6. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that

could damage the door seal.

7. **Do Not Immerse:** Never immerse the oven unit, cord, or plug in water or any other liquid.

8. TROUBLESHOOTING

If you encounter issues with your oven, please refer to the following common problems and solutions:

- **Oven does not turn on:**

- Check if the power cord is securely plugged into a working electrical outlet.
- Ensure the outlet is receiving power (test with another appliance).
- Check your household circuit breaker or fuse box.

- **Oven not heating or heating unevenly:**

- Verify that the temperature and time settings are correctly applied.
- Ensure the oven door is fully closed.
- Avoid overcrowding the oven, which can obstruct heat circulation.
- Make sure the convection fan (' ') is activated if even heating is desired.

- **Excessive smoke during cooking:**

- This can occur if there is food residue or grease buildup inside the oven or on the heating elements. Clean the oven thoroughly.
- Ensure the crumb/slag tray is clean and properly inserted.
- Some foods, especially those high in fat, can produce more smoke. Ensure good ventilation.

- **Digital display not working:**

- Unplug the oven for a few minutes and then plug it back in to reset the system.
- If the issue persists, contact customer support.

For issues not covered here, please contact customer support or a qualified technician.

9. SPECIFICATIONS

| Specification | Value |
|---------------------------|-------------------------|
| Product Name | Electric Oven |
| Model Number | mm1/55783 |
| Appearance Size (L×W×H) | 48.8 × 35.5 × 31 CM |
| Rated Capacity | 30 Liters |
| Rated Power | 1600W |
| Rated Voltage | 110V-240V |
| Rated Frequency | 50Hz |
| Temperature Control Range | 0-230°C |
| Control Method | Digital (Computer Menu) |

| | |
|-----------------------|----------------------|
| Liner Material | Aluminized Plate |
| Heating Pipe Material | Stainless Steel Pipe |
| Applicable Number | 3-5 people |

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the retailer/manufacture directly. Please retain your proof of purchase for warranty claims.