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› [SOUQDWL](#) /

› SOUQDWL 48L Multifunction Convection Countertop Toaster Oven User Manual

SOUQDWL SOUQDWL

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Model: SOUQDWL

1. INTRODUCTION

Thank you for purchasing the SOUQDWL 48L Multifunction Convection Countertop Toaster Oven. This appliance is designed to provide versatile cooking options, including baking, broiling, toasting, and convection cooking, suitable for various dishes from pizzas to roasted meats. Please read this manual thoroughly before operation to ensure safe and efficient use of your new oven.



48L

The SOUQDWL 48L Multifunction Convection Countertop Toaster Oven positioned on a kitchen counter, illustrating its compact design and 48-liter capacity.

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 electrical shock, do not immerse cord, plugs, or 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.
- 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, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place cooking utensils or baking dishes on the glass door.

3. PRODUCT OVERVIEW

The SOUQDWL Convection Countertop Toaster Oven features a 48-liter capacity, making it suitable for preparing meals for 2-6 persons. It includes a curved inner tank design, allowing for baking items such as 8-inch pizzas. The oven is constructed with a galvanized sheet interior and utilizes a powerful convection fan for efficient and even heat distribution.

Components and Controls

- **Temperature Control Knob:** Adjusts the cooking temperature.
- **Function Selector:** Chooses the cooking mode (e.g., bake, broil, toast, convection).
- **Timing Adjustment Knob:** Sets the cooking duration up to 60 minutes.
- **Power Indicator Light:** Illuminates when the oven is operating.
- **Heating Tubes:** Four heating tubes ensure thorough cooking.
- **Removable Tray:** For easy cleaning and catching drips.
- **Bake Pan & Broil Rack:** Included accessories for various cooking needs.

► Four heating tubes



► Multi-function control

Illustration highlighting the oven's four heating tubes for consistent heat and the multi-function control panel for diverse cooking options.

4. SETUP

Before first use, ensure the oven is placed on a stable, heat-resistant surface with adequate clearance from walls and other appliances for proper ventilation. Remove all packaging materials, including any protective films or tapes from the oven interior and exterior. Wash the bake pan, broil rack, and removable tray with warm, soapy water, rinse thoroughly, and dry. Wipe the interior and exterior of the oven with a damp cloth.

For the first use, it is recommended to operate the oven empty for approximately 15 minutes at the highest temperature setting (250°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.

5. OPERATING INSTRUCTIONS

This oven features intuitive knob controls for temperature, function, and timing.

General Operation

1. **Place Food:** Position your food on the appropriate rack or pan inside the oven.
2. **Select Function:** Turn the function selector knob to choose your desired cooking mode (e.g., Bake, Broil, Toast, Convection).
3. **Set Temperature:** Rotate the temperature control knob to the required temperature for your recipe. The range is typically from 100°C to 250°C.
4. **Set Timer:** Turn the timing adjustment knob to set the cooking duration, up to 60 minutes. The oven will automatically shut off and sound a bell when the timer expires.
5. **Monitor Cooking:** The power indicator light will illuminate when the oven is active. You can observe the cooking process through the glass door.
6. **Remove Food:** Once cooking is complete and the timer bell sounds, carefully remove the food using oven mitts.

Temperature adjustment

Power Indicator

Timing adjustment

30 minutes sensitive timing

160°C

230°C,

180°C/10

180°C/15

A detailed view of the oven's control panel, showing the temperature adjustment knob, power indicator light, and timing adjustment knob, along with example cooking temperatures and times for various foods.

Cooking Examples

- **Roasting Chicken:** Place chicken on the bake pan. Set function to convection bake, temperature to 200°C, and timer as needed (e.g., 45-60 minutes per kg).
- **Baking Muffins:** Place muffin tray on the rack. Set function to bake, temperature to 180°C, and timer for 20-25 minutes.
- **Toasting Bread:** Place bread slices on the rack. Set function to toast, temperature to 230°C, and timer for 3-5 minutes.



The interior of the oven showcasing a whole roasted chicken on the lower rack and a tray of muffins on the upper rack, demonstrating the oven's capacity and versatility.



The SOUQDWL oven with its door open, revealing two internal racks. A roasted chicken is on the lower rack, and several small baked goods are on the upper rack, illustrating multi-level cooking capability.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner designed for oven interiors can be used. Avoid harsh chemicals or abrasive pads that could damage the finish.
- **Exterior:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Removable Tray, Bake Pan, and Broil Rack:** These accessories are removable for easy cleaning. Wash them in warm, soapy water, rinse thoroughly, and dry completely before returning them to the oven.
- **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
- **Heating Elements:** Do not attempt to clean the heating elements directly. Any food residue on them will typically burn off during operation.

7. TROUBLESHOOTING

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

- **Oven does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the timer knob has been set. The oven will not operate if the timer is at 'OFF' or '0'.
 - Verify that the circuit breaker has not tripped.
- **Food is not cooking evenly:**
 - Ensure the oven is preheated to the correct temperature.
 - Check that the correct function (e.g., convection bake) is selected for even heat distribution.
 - Avoid overcrowding the oven, which can restrict airflow.
 - Rotate food halfway through cooking if necessary.
- **Excessive smoke during operation:**
 - This may occur during the first use as manufacturing residues burn off. Ensure good ventilation.
 - Check for food spills or grease buildup inside the oven or on heating elements. Clean the oven thoroughly.
- **Timer bell is not loud enough:**
 - The timer bell has a fixed volume. Ensure you are within hearing range or use an external timer if preferred.

8. SPECIFICATIONS

Feature	Specification
Model Number	SOUQDWL
Capacity	48 Liters
Dimensions (L x W x H)	540mm x 350mm x 340mm (approx. 21.26 x 13.78 x 13.39 inches)
Item Weight	1.76 ounces (Note: This weight appears to be for packaging, actual product weight will be significantly higher)
Timer	Up to 60 minutes with automatic shut-off and bell
Temperature Range	100°C - 250°C
Heating Elements	Four heating tubes
Included Accessories	Bake Pan, Broil Rack, Removable Tray



Dimensional diagram of the SOUQDWL Multifunction Convection Countertop Toaster Oven, indicating its length (540mm), width (350mm), and height (340mm).

9. WARRANTY AND SUPPORT

For warranty information or technical support regarding your SOUQDWL Multifunction Convection Countertop Toaster Oven, please refer to the documentation provided at the time of purchase or contact the seller directly. Keep your purchase receipt as proof of purchase for any warranty claims.

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