



TURBO WAVE

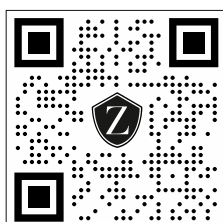
INSTRUCTION MANUAL



ELECTRIC OVEN

TT-EV45

www.zline-world.com



220-240V~ 2000W

45L

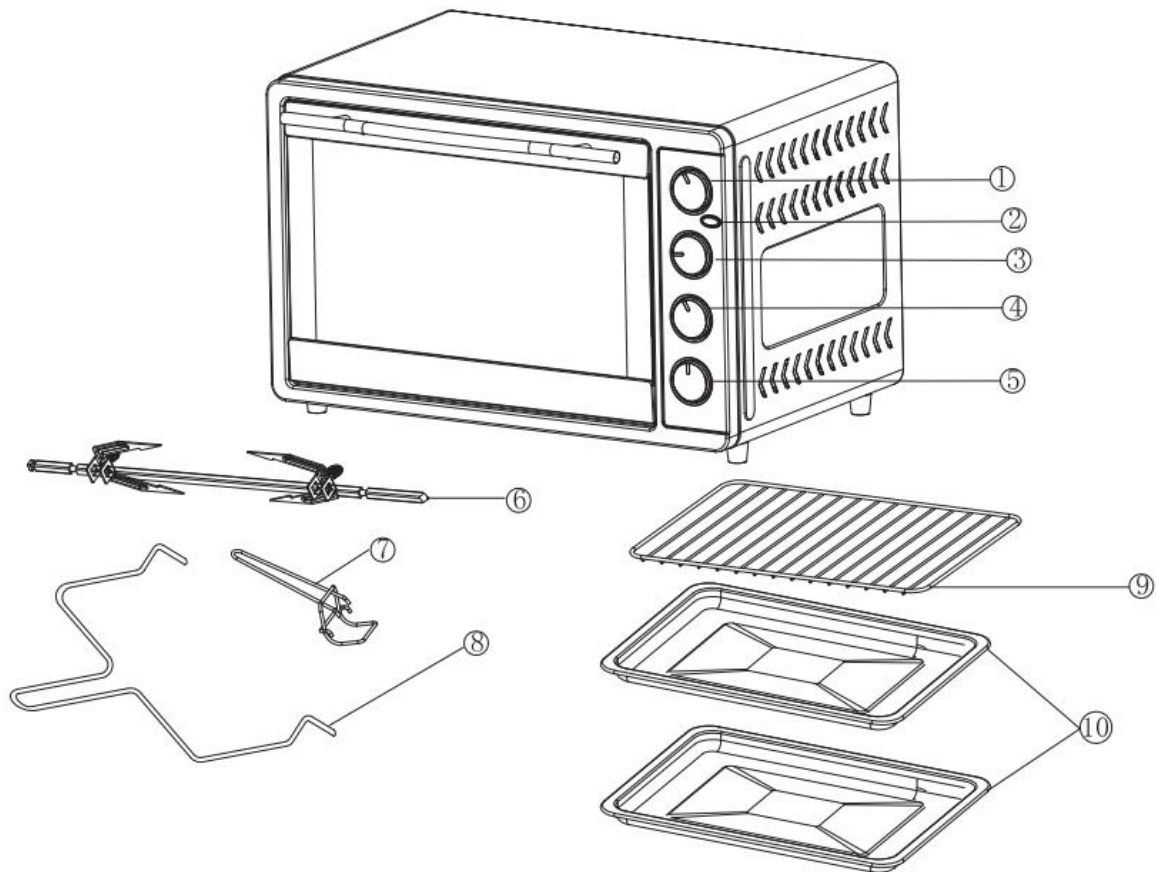
Read all sections of this booklet and follow all instructions carefully

IMPORTANT SAFETY INSTRUCTIONS

When using your *Electric Oven*, basic safety precautions should always be observed:

1. **Read all instructions.**
2. **Do not** touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
6. **Do not** operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. **Do not** place on or near a hot gas or electric burner.
9. When operating the oven, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. **Do not** cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
15. **Do not** clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric risk.
17. A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. **Do not** place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
21. **Do not** store any materials other than manufacturer's recommended accessories in this oven when not in use.
22. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around edges. Avoid scratching door surface or nicking edges.
24. This appliance is OFF when the Timer Control button is in the "OFF" position.
25. **Do not** use outdoors. Do not immerse the oven into water.
26. **Do not** use appliance for other than intended use.

OVEN COMPONENTS OF THE OVEN AND ACCESSORIES



1. Switch for rotisserie and convection: OFF / convection / rotisserie / convection & rotisserie;
2. Power indicator light: it turns on when timer is on;
3. Oven thermostat: to adjust cooking temperature from 100°C to 230 °C;
4. Heating selection: OFF / upper heating / lower heating / upper & lower heating;
5. Timer: from OFF to 60 minutes. When timer is on, inner lamp work at the same time;
6. Rotisserie
7. Tray handle: used to take in and out of bake tray and wire rack;
8. Rotisserie handle: used to take in and out of rotisserie;
9. Wire rack
10. Bake tray

Before using your oven

1. Read all instruction included in this manual.
2. Make sure the oven is unplugged and the **Timer** is in the "OFF" position.
3. Wash all accessories in hot, soapy water.
4. Thoroughly dry all accessories and re-assemble them in the oven. Plug the oven into outlet.
5. After re-assembling your oven, run it at 230°C with the Upper & Lower Heating function for approximately 15 minutes to eliminate any packing residue what may remain after shipping. This will also remove all traces of odor initially present.

Please Note: Initial start-up operation may result in smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective

substance applied to the heating elements.

● **Heating Selection:**



upper heaters



convection



lower heaters



rotisserie



upper and lower heaters



convection and rotisserie

WARNING: TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. SUGGEST USING GLOVES.



CAUTION: Always be extremely careful when removing bake tray, wire rack or any hot containers from a hot oven.

HOW TO BROIL

For best results, it is recommended that you preheat the oven for 15 minutes on 230°C.

Operation:

- Place the wire rack in the oven at the upper position.
- Place food in any roasting pan. Set the temperature control knob to the desired temperature.
- Turn the time control to your desired cooking time.
- Turn the function control to "Upper Heater".
- To check or remove roast, use the tray handle provided to help you slide the roast in and out.
- When broiling is complete, turn the heating selection to "off".

HOW TO TOAST

Operation:

- Set the Temperature Control Knob to desired temperature.
- Turn the function control to "Upper & Lower Heaters work".
- Place food on the wire rack.
- Set the timer to your desired cooking time.
- When toasting is complete, turn the heating selection to "off".

HOW TO BAKE

For best results, it is recommended that you preheat the oven for 15 minutes on 230°C.

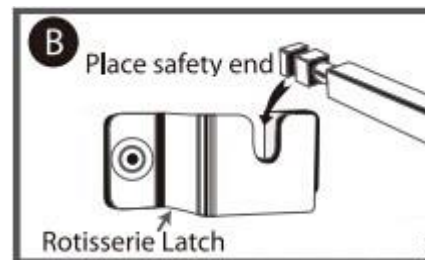
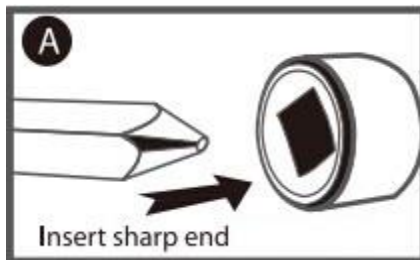
Operation:

- Set temperature control to appropriate temperature.

- Place the wire rack on the lowest or middle rack support guide.
- Place food on the wire rack and slide into the rack.
- Brush food with sauces or oil, as desired.
- Set timer to your desired cooking time.
- Turn the function control to "Lower Heaters".
- Turn food over midway through the prescribed cooking time.
- When baking is complete, turn the heating selection to "off".



HOW TO USE ROTISSERIE



A rotisserie is ideal for cooking chicken and meat. Follow below steps:

- (1) Put food in the middle of a rotisserie fork.
- (2) Insert the sharp end of rotisserie into the right side of oven. (Like picture A)
- (3) Place the square end of rotisserie into the left side of oven. (Like picture B)
- (4) After cooking finished, take the whole rotisserie out of oven by a rotisserie handle.

Care & Cleaning

Warning: Be sure to unplug the oven and cool it before cleaning.

If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CABINET.**

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. Then keep them dry. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH. DO NOT IMMERSE THE OVEN INTO WATER.**

DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

LIMITED WARRANTY:

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY SHOULD BE ONLY / DIRECTLY THROUGH THE THIRD-PARTY SUPPLIERS FROM WHICH YOU PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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