



36 LITERS  
10 PC SET

# 1500W XL CONVECTION OVEN WITH BAMBOO CUTTING BOARD

NO SETUP  
REQUIRED

EASY &  
INTUITIVE  
CONTROLS

## Quick Start Guide



Read this booklet thoroughly and save these instructions.

FAQs can be found at [www.convectionworks.com](http://www.convectionworks.com)  
Email us for any unanswered questions: [info@convectionworks.com](mailto:info@convectionworks.com)

FOR PRODUCT REGISTRATION, PLEASE VISIT [WWW.CONVECTIONWORKS.COM](http://WWW.CONVECTIONWORKS.COM)



Thank you for buying the **ConvectionWorks HI-Q Intelligent Oven**,  
the oven does everything a standard oven does and more!

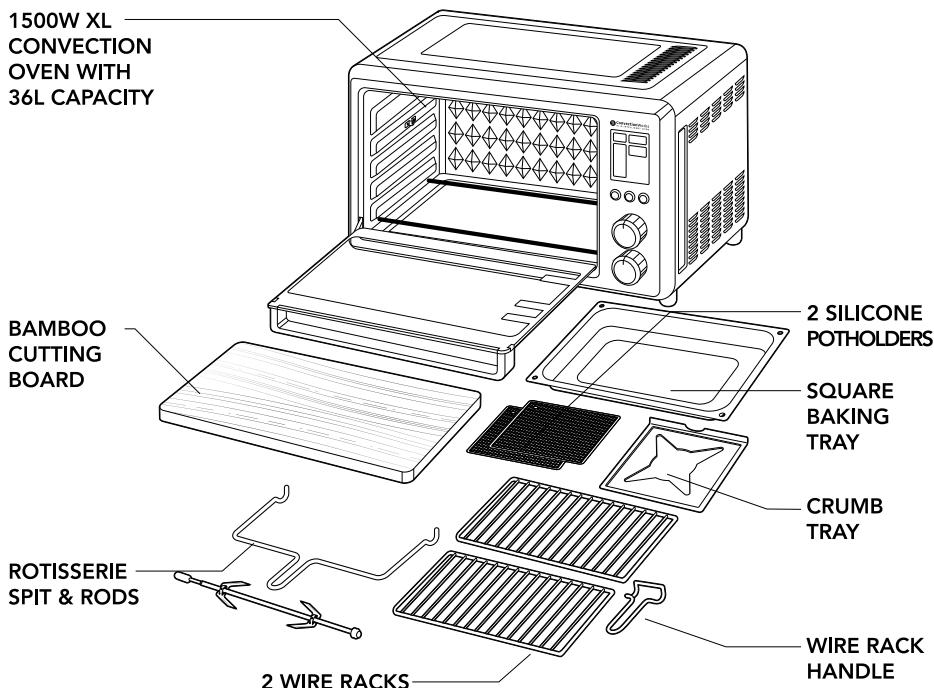
The intelligent oven has been designed to make your life in the kitchen easier. It features **10 specific cooking functions that automatically preset times and temperatures** for the perfect cook every time.

Use presets or adjust manually to your desired time and temperature. Once you have made your decision, you can activate the **CONVECTION** or **ROTISSERIE** functions with the click of a button.

For detailed instructions by mode please view our step by step manual in the pages that follow.

*Happy cooking!*

## INCLUDED IN YOUR PURCHASE



## WHAT YOU CAN MAKE WITH YOUR OVEN



MUFFINS & CUPCAKES



TOAST



ROTISSERIE CHICKEN



12' PIZZA



DEFROSTING



BROILED STEAK

AND MORE!

# USING YOUR MACHINE FOR THE FIRST TIME

---

1. Unpack the appliance and place all the parts on a horizontal surface that is stable, level, heat-resistant and free of clutter.
2. Place the convection oven on a table with good ventilation, and not anywhere close to a wall or curtains. Avoid using surfaces with table cloth or other flammable materials and appliances such as electric burners.
3. Use a damp cloth to wipe the interior of the oven. Ensure that the oven is dry before use.
4. Immerse the bake pan and racks in warm soapy water, rinse them then dry. Never immerse convection oven or its power cord in water for cleaning to prevent the risk of electric shock.
5. Ensure that there is at least 4" (10cm) of clearance on all sides of the oven and at least 6" (15cm) from the top of the oven.
6. Start unwinding the power cord completely and insert the power plug in a grounded power outlet. The oven will proceed to sound an alert while the display on the LED screen will lit. By default, the  SELECT function will indicate the TOAST setting.

## NOTE:

- Ensure that any food has at least 3cm / 1 inch of clearance space between the upper panel of the convection oven to get an even toasting effect.
- Before using the convection oven, place crumb tray in its intended position.
- The oven includes three levels of rack slots for a versatile cooking experience. For the optimal slot height, refer to the oven door sticker for the best flavor.

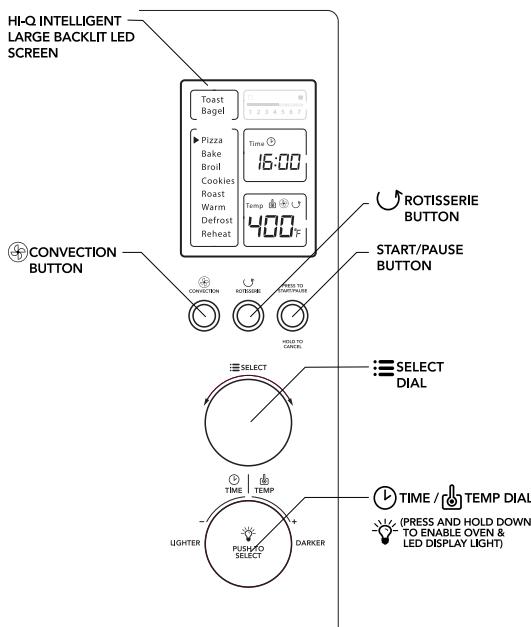
## WARNING

-  NEVER PLACE ANY FLAMMABLE MATERIALS IN THE OVEN, INCLUDING CARDBOARD, PLASTIC & PAPER.
-  NEVER WRAP ANY OF THE INNER SURFACES OF THE OVEN WITH TIN OR ALUMINIUM FOIL TO AVOID ANY ACCIDENTS.
-  ENSURE ALL PANS OR DISHES ARE OVEN-SAFE BEFORE USING IN THE OVEN. AVOID PUTTING OVERSIZED FOOD OR METAL UTENSILS IN THE OVEN TO PREVENT RISK OF FIRE OR ELECTRIC SHOCK.

# BEFORE YOU BEGIN USING YOUR OVEN

- While cooking, condensation may form on the oven door and may evaporate after a short amount of time. Rest assured that this is a standard occurrence and no precaution should be taken.
- Defrosted food needs to be baked immediately after defrost. Frozen food should be placed in the middle of the cooking pan.
- While the oven is cooking, avoid opening the oven door frequently to prevent the escape of heat. Opening the oven door while cooking drops the temperature significantly and increases the cooking time.
- When toasting frozen bread or a large number of slices of bread, set the **TOAST** darkness on a higher setting.
- Should there be a lot of smoke during cooking, reduce extra fat from the ingredients to prevent further smoke emissions from the oven.

## HI-Q INTELLIGENT OVEN



### LEGEND:

- CONVECTION button: Press before the start of a program to enable the convection function when applicable.
- ROTISSERIE button: Press before the start of a program to enable the rotisserie function when applicable.
- START/PAUSE button: Press to begin a function, or any time during cooking to pause. Press and hold during cooking to cancel any ongoing cooking.
- SELECT dial: Select from 10 of the built-in intelligent cooking presets of the oven by scrolling through the menu on the LED screen with this dial.
- TIME / TEMP dial: Turn the dial counter-clockwise to decrease cooking time, and turn the dial clockwise to increase cooking time when applicable. To adjust temperature, press down on the dial once and turn it counter-clockwise to decrease the temperature, or turn it clockwise to increase the temperature. Press and hold down on the dial to enable the oven light and LED display light any time during cooking.

Please refer to pages 8 to 17 for a more comprehensive step-by-step guide on how to create the perfect meal with your convection oven.

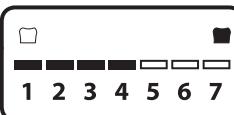
# HI-Q INTELLIGENT OVEN FUNCTIONS

Functions	Rack Placement	Default Times (min)	Default Temperatures (°f / °c)	Convection	Rotisserie	TIME / TEMP Dial	
						Time (min)	Temp (°f / °c)
<b>Toast</b>	Middle & Bottom	1. 2:00 2. 4:30 3. 5:00 4. 5:55 5. 6:50 6. 9:10 7. 9:40	NA	NA	NA	NA	NA
<b>Bagel</b>	Middle & Bottom	1. 5:00 2. 5:50 3. 6:10 4. 6:30 5. 6:50 6. 7:10 7. 7:40	NA	NA	NA	NA	NA
<b>Pizza</b>	Middle & Bottom	16:00	400°f 204°c	Yes	NA	1-60min	350-450°f 177-232°c
<b>Bake</b>	Bottom	30:00	325°f 163°c	Yes	Yes	1min-2hr	150-450°f 66-232°c
<b>Broil</b>	Top	10:00	400°f 204°c	NA	Yes	1-60min	300-400°f 149-204°c
<b>Cookies</b>	Middle & Bottom	11:00	350°f 177°c	Yes	NA	1-60min	150-450°f 66-232°c
<b>Roast</b>	Bottom	45:00	350°f 177°c	Yes	Yes	1min-2hr	150-450°f 66-232°c
<b>Warm</b>	Bottom	60:00	150°f 66°c	Yes	NA	1-60min	150-200°f 66-93°c
<b>Defrost</b>	Bottom	16:00	200°f 93°c	Yes	NA	1-60min	150-250°f 66-121°c
<b>Reheat</b>	Bottom	15:00	325°f 163°c	Yes	NA	1-60min	150-450°f 66-232°c

# USING YOUR OVEN

## TOAST function

▶ Toast  
Bagel



Pizza  
Bake  
Broil  
Cookies  
Roast  
Warm  
Defrost  
Reheat



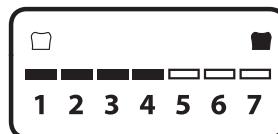
1. Insert the wire rack into the oven, in the middle or bottom rack placement. Please ensure that the spokes of the wire rack are facing upwards.

2. Place up to 9 slices of toast on the center of the wire rack.

3. Close the oven door and ensure it is fully closed.

4. Turn the SELECT dial until the TOAST function is selected.

5. To adjust the darkness of your toast, turn the TIME / TEMP dial. Turn the dial counter-clockwise for a lighter toast setting, or turn the dial clockwise for a darker toast.



Toast Color	Setting
Light	1 or 2
Medium	3, 4 or 5
Dark	6 or 7

6. Press the START/PAUSE button once to commence the TOAST function. The oven alert will sound once, while the LED Backlit screen and START/PAUSE button will both illuminate.

7. To pause the function, press the START/PAUSE button once. The oven alert will sound once, while the LED backlit screen and START/PAUSE button will both illuminate.

8. At any time of the function, press down on the TIME / TEMP dial to illuminate both the LED backlit screen and the oven.

9. The function can be cancelled anytime by pressing and holding down the START/PAUSE button. The oven alert will sound for 2 seconds, indicating that the function has been cancelled.

10. Once the TOAST function has concluded, the oven alert will sound once, the LED backlit screen will illuminate blue while the START/PAUSE button backlight will go out.

The TOAST function allows you to make soft bread on the inside while having a great golden brown texture on the outside. Ideal for many things stated here.

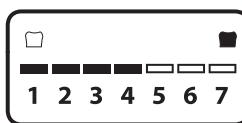


### WARNING:

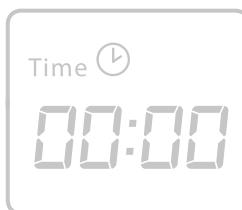
**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## BAGEL function



- Pizza
- Bake
- Broil
- Cookies
- Roast
- Warm
- Defrost
- Reheat



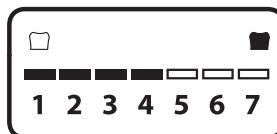
1. Insert the wire rack into the oven, in the middle or bottom rack placement. Please ensure that the spokes of the wire rack are facing upwards.

2. Place up to 6 bagel halves on the center of the wire rack.

3. Close the oven door and ensure it is fully closed.

4. Turn the SELECT dial until the BAGEL function is selected.

5. To adjust the darkness of your bagel halves, turn the TIME / TEMP dial. Turn the dial counter-clockwise for a lighter toast setting, or turn the dial clockwise for a darker toast.



Bagel Color	Setting
Light	1 or 2
Medium	3, 4 or 5
Dark	6 or 7

6. Press the **START/PAUSE** button once to commence the **TOAST** function. The oven alert will sound once, while the LED Backlit screen and **START/PAUSE** button will both illuminate.

7. To pause the function, press the **START/PAUSE** button once. The oven alert will sound once, while the LED backlit screen and **START/PAUSE** button will both illuminate.

8. At any time of the function, press down on the TIME / TEMP dial to illuminate both the LED backlit screen and the oven.

9. The function can be cancelled anytime by pressing and holding down the **START/PAUSE** button. The oven alert will sound for 2 seconds, indicating that the function has been cancelled.

10. Once the **BAGEL** function has concluded, the oven alert will sound once, the LED backlit screen will illuminate blue while the **START/PAUSE** button backlight will go out.

Rack Placement	Middle & Bottom
Cooking Surface	Wire Rack
CONVECTION function	- Not Available -
ROTISSERIE function	- Not Available -
TIME function	- Not Available -
TEMP function	- Not Available -

The **BAGEL** function toasts your cut bagel lightly on the outside while crisps the inside. This function is not limited to just bagels, breads that only require one side to be toasted would be perfect too.



### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## PIZZA function



1. Place your pizza, up to 12" diameter, on the cooking pan.
2. Insert the cooking pan into the oven, in the middle or bottom rack placement.
3. Close the oven door and ensure it is fully closed.
4. Turn the SELECT dial until the **PIZZA** function is selected. The default settings for the **PIZZA** function is 16 minutes cook time at 400°F temperature.
5. To adjust the default settings of the **PIZZA** function, turn the TIME / TEMP dial counter-clockwise to decrease the cook time, or turn it clockwise to increase it. Press on the dial once to adjust the temperature setting by turning the TIME / TEMP dial counter-clockwise to decrease the temperature or turn it clockwise to increase it.
6. Press the **START/PAUSE** button once to commence the **PIZZA** function. The oven alert will sound once, while the LED backlit screen and **START/PAUSE** button will both illuminate.
7. To pause the function, press the **START/PAUSE** button once. The oven alert will sound once, while the LED backlit screen and **START/PAUSE** button will both illuminate.
8. At any time of the function, press down on the TIME / TEMP dial to illuminate both the LED backlit screen and the oven.
9. The function can be cancelled anytime by pressing and holding down the **START/PAUSE** button. The oven alert will sound for 2 seconds, indicating that the function has been cancelled.
10. Once the **PIZZA** function has concluded, the oven alert will sound once, the LED backlit screen will illuminate blue while the **START/PAUSE** button backlight will go out.

Rack Placement	Middle & Bottom
Cooking Surface	Cooking Pan
CONVECTION function	Yes
ROTISSERIE function	- Not Available -
TIME function	1 - 60 mins
TEMP function	350-450°F / 177-232°C

The **PIZZA** function creates the perfect slice of pie with a crisp texture crust, melted cheese and well-cooked toppings.

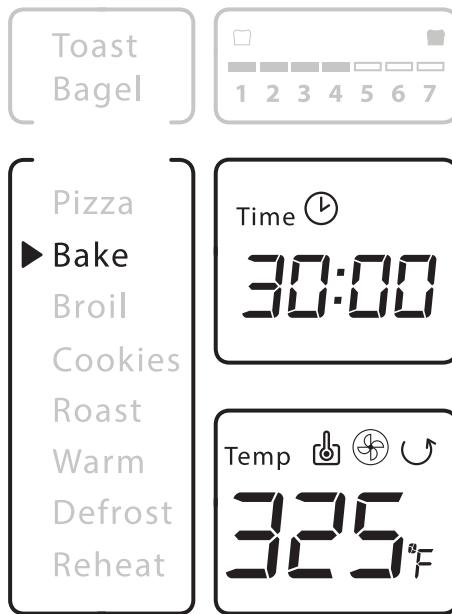


### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## BAKE function



Rack Placement	Bottom
Cooking Surface	Cooking Pan
⟳ CONVECTION function	Yes
⟳ ROTISSERIE function	Yes
⌚ TIME function	1 min - 2 hr
🌡 TEMP function	150-450°F / 66-232°C

The **BAKE** function helps create an evenly-cooked dish everytime. Ideal for cakes, pastries and brownies, the **BAKE** function is also versatile for cooking pre-frozen meals such as chicken pot pies and beef lasagne.

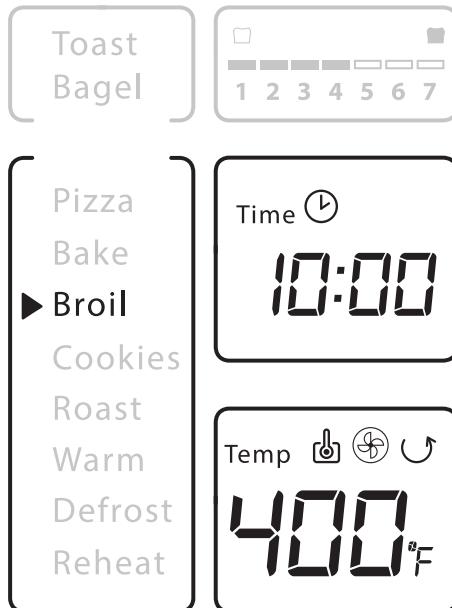


### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## BROIL function



Rack Placement	Top
Cooking Surface	Cooking Pan
⟳ CONVECTION function	- Not Available -
⟳ ROTISSERIE function	Yes
⌚ TIME function	1 - 60 mins
🌡 TEMP function	300-400°F / 149-204°C

The **BROIL** function allows a hassle-free cook for the most staple recipes such as chicken nuggets, pork sausages, sandwiches and vegetables. Also good for browning the tops of pot pies and potato gratins.

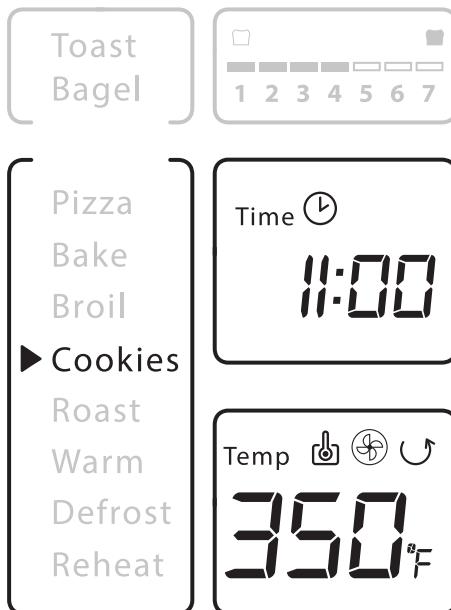


### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## COOKIES function



Rack Placement	Middle & Bottom
Cooking Surface	Cooking Pan
⟳ CONVECTION function	Yes
⟳ ROTISSERIE function	- Not Available -
⌚ TIME function	1 - 60 mins
🌡 TEMP function	150-450°F / 66-232°C

The **COOKIES** function is perfect for cookies of any recipe, whether with homemade or premade ingredients. The **COOKIES** function is also great for cinnamon rolls, apple strudels and dinner rolls.



### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## ROAST function



Rack Placement	Bottom
Cooking Surface	Cooking Pan
CONVECTION function	Yes
ROTISSERIE function	Yes
TIME function	1 min - 2 hr
TEMP function	150-450°F / 66-232°C

The **ROAST** function is perfect for making food perfectly roasted on the outside while keeping them juicy and tender on the inside. Ideal for a wide variety of meats and poultry.



### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## WARM function



Rack Placement	Bottom
Cooking Surface	Cooking Pan
⟳ CONVECTION function	Yes
⟳ ROTISSERIE function	- Not Available -
⌚ TIME function	1 - 60 mins
🌡 TEMP function	150-200°F / 66-93°C

The **WARM** function ensures that any hot food is kept at a consistent temperature, reducing the chances of bacterial growth (common at 160°F / 70°C or above).

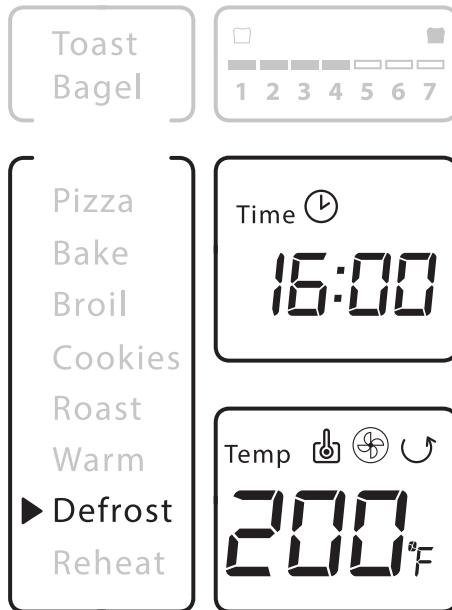


### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## DEFROST function



Rack Placement	Bottom
Cooking Surface	Cooking Pan
CONVECTION function	Yes
ROTISSEURIE function	- Not Available -
TIME function	1 - 60 mins
TEMP function	150-250°F / 66-121°C

The **DEFROST** function thaws meat at room temperature by circulating air around the food using the oven's built-in fan. To prevent any bacterial growth, always cook your food immediately after using the **DEFROST** function. Perfect for poultry, steaks and fish.



### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# USING YOUR OVEN

## REHEAT function



Rack Placement	Bottom
Cooking Surface	Cooking Pan
CONVECTION function	Yes
ROTISSERIE function	- Not Available -
TIME function	1 - 60 mins
TEMP function	150-450°F / 66-232°C

The **REHEAT** function is ideal for reheating leftovers without losing its taste, texture or freshness while also avoiding browning or burns.



### WARNING:

**PLEASE EXERCISE CAUTION BY GIVING YOUR OVEN ABOUT 20 SECONDS TO COOL DOWN BEFORE OPENING THE OVEN DOOR.**

# CLEANING AND STORAGE

---

## CLEANING THE OVEN EXTERIOR

1. Use a soft damp sponge and some non-abrasive liquid detergent or a mild spray solution to clean the oven exterior. Never apply the cleaning solution directly onto the oven, instead apply it to the sponge before wiping the oven exterior.
2. Never immerse the convection oven in water to clean it. Do not put any accessories into a dishwasher.
3. Use a soft damp sponge or scouring pad and some non-abrasive liquid detergent or a mild spray solution to clean the oven glass door.
4. Wipe LED screen with a soft damp cloth and cleaning solution. Never apply the cleaning solution directly onto the LED screen, instead apply it to the sponge before wiping down the screen. Using a dry cloth may scratch the LED screen surface.
5. Avoid using metal-based dish brushes to clean the exterior of the oven as it may tarnish the surface.

## CLEANING THE OVEN INTERIOR

1. Wipe the interior surfaces of the oven with a soft damp sponge with a non-abrasive liquid detergent or a mild spray solution. Never apply the cleaning solution directly onto the oven, instead apply it to the sponge before wiping the oven interior.
2. Never immerse the convection oven in water to clean it. Do not put any accessories into a dishwasher.
3. Never clean or wipe the heating elements. Never place any object including cooking pan directly on the surface of the heating elements.
4. Avoid using metal-based dish brushes to clean the exterior of the oven as it may tarnish the surface.

## CLEANING THE OVEN ACCESSORIES

1. Clean each accessory with a damp soft cloth and detergent or soap solution.
2. Avoid using metal-based dish brushes to clean the accessories as it may tarnish the surface.

## CLEANING THE CRUMB TRAY

1. After every use, ensure to clean the crumb tray.
2. Remove the crumb tray from the bottom of the oven and wipe it with a soft damp sponge with non-abrasive liquid detergent. Never apply the cleaning solution directly onto the oven, instead apply it to the sponge before wiping the crumb tray.
3. Dry the crumb tray thoroughly. Please ensure to always re-insert the crumb tray into the oven after cleaning before using the oven.

## STORAGE

1. The oven switches to SLEEP MODE after 2 minutes of no usage. To unplug the oven from the power outlet, make sure that the oven is not in use. It is safe to unplug the oven from the power outlet when not in use. Remove the power plug from the power outlet and allow for the oven and accessories to cool down completely before you proceed to clean them.
2. After cleaning, ensure that the oven and all accessories are dry. Insert the wire rack into the middle rack slot, the cooking pan in the bottom rack slot and the crumb tray into the oven. Close the oven door.
3. Ensure the oven is stored in an upright position, standing on its support legs. Keep the top of the oven clear of any obstructions except for the bamboo cutting board.



### WARNING:

**UNPLUG THE UNIT & ALLOW IT TO COOL DOWN COMPLETELY BEFORE CLEANING. DO NOT PLACE ANY OBJECT DIRECTLY ON THE HEATING ELEMENTS.**

## CLEANING AND MAINTENANCE

Problem	Reason	Solution
<b>Smoke appears while cooking</b>	<i>If smoke appears and it starts to smell during first use of the oven, it is a normal occurrence as there is a layer of protective film on the heating elements to prevent any corrosion during sea transportation.</i>	No special action required
	<i>If smoke appears while baking, please check to see if the cooking pan or the interior of the oven is dirty.</i>	Clean the cooking pan or the interior of the oven
	<i>Ingredients in the oven may have a high amount of fat.</i>	Remove any extra fat from the ingredients before cooking to reduce any smoke.
	<i>Reason cannot be identified.</i>	Stop the oven immediately and unplug the oven to prevent the power cord from catching fire.
<b>The rack is jammed and the oven door will not open.</b>	<i>Rack slots might be faulty from normal usage.</i>	Pull the rack out of the oven and clean the rack slot inside the oven. Please check to see if the rack is damaged.
<b>Toast shade is either too light or too dark and producing smoke</b>	<i>Toast settings might not be ideal.</i>	Adjust the toast setting and check to see if the rack is on the correct rack placement.

## IMPORTANT SAFEGUARDS

---

**⚠️ WARNING:** Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all instructions.
2. Before using, check that the voltage of the wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons, do not immerse cord & plug in water or other liquid.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before taking off or attaching components or before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or was dropped or damaged in any manner.
- Please contact us at [info@convectionworks.com](mailto:info@convectionworks.com) to arrange for examination, repair or electrical or mechanical adjustment.
7. Make sure to remove all paper, cardboard or electrical matter from within the oven before using your oven.
8. Do not store any materials, including paper, cardboard or plastic materials, in this oven when it is not in use.
9. This oven is not intended to be operated by means of an external timer or separate remote-control system.
10. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
11. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
12. Ensure the power cord does not touch any hot surface of the appliance.

**SAVE THESE INSTRUCTIONS. HOUSEHOLD USE ONLY.**

13. Do not place the convection oven on a hot surface or beside a fire in order to avoid being damaged.
14. To disconnect, remove plug from wall outlet. Always hold the plug but never pull the cord.
15. Do not use appliance for other than its intended use and place it in a dry environment.
16. Close supervision is necessary when your appliance is being used near children.
17. Do not touch the hot surface of the oven (such as oven door and the top of the oven). Use oven mitts or handles.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. This oven is intended to be used in household and similar applications such as:
- Staff kitchen areas in shop offices and other working environments
  - farm houses
  - clients in hotels, motels and other residential type environments
  - bed and breakfast type environments

## NOTES ON THE CORD PLUG

This appliance has a polarized plug, to reduce the risk of electric shock, this plug is intended to fit into a polarized outlet one way only. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician, do not attempt to modify the plug in any way.

## NOTES ON THE CORD

- a) A short power-supply cord (or detached power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used,
  - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding type-3 wire cord.
  - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

# WARRANTY

---

## PRODUCT REGISTRATION

ConvectionWorks™ strongly encourages you to register your purchase. You can register online at [www.convectionworks.com](http://www.convectionworks.com). Registering your purchase will allow ConvectionWorks™ to serve you with any of your customer service needs.

## WHO CAN SEEK WARRANTY COVERAGE

This warranty is extended by ConvectionWorks™ to the owner of this machine for personal household use only. This warranty does not apply to products used for commercial, rental or re-sale purposes.

## WHAT IS COVERED

ConvectionWorks™ warrants to the owner that if this machine fails within 1 year from the date of purchase on the purchase receipt due to a defect in material or workmanship, ConvectionWorks™ will repair or replace the failed machine or component part of the machine. Shipping and handling charges may apply. Please retain the original purchase receipt for the duration of the warranty period. ConvectionWorks™ reserves the right to refuse a warranty repair if proof of purchase cannot be provided. In the event of a warranty claim, please return the product with the original purchase receipt.

## WHAT IS NOT COVERED

This warranty does not apply to machines that have been used commercially or in non-household applications. This warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This warranty is only valid if the machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner's manual. The warranty does not apply in the event of failure to observe the operating or assembly instructions.

ConvectionWorks™ will not be responsible for the cost of any unauthorized warranty repairs.

NO EMPLOYEE OR REPRESENTATIVE OF CONVECTIONWORKS™ IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON CONVECTIONWORKS™. ACCORDINGLY, PURCHASER SHOULD NOT REPLY UPON ADDITIONAL STATEMENTS MADE BY AN EMPLOYEE OR REPRESENTATIVE OF CONVECTIONWORKS™. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL CONVECTIONWORKS™ BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

For more information, visit [www.convectionworks.com](http://www.convectionworks.com)

## SPECIFICATIONS

---

**Oven Outer Dimensions:** 525 x 441.5 x 332 mm

**Oven Inner Dimensions:** 360 x 373 x 270 mm

**Capacity:** 36 liters

**Voltage:** 120V~

**Max Power Consumption:** 1500W

**Oven Net Weight:** 10.2kg

**Oven Gross Weight:** 13.6kg

Complete user instructions, FAQ and usage tips can be found at  
**ConvectionWorks.com**

Email us at **info@convectionworks.com**  
for any unanswered questions



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household wares. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



FOR HOUSEHOLD USE ONLY  
SÓLO PARA USO DOMÉSTICO  
UNIQUEMENT POUR UN USAGE À DOMICILE  
PARA UTILIZAÇÃO DOMÉSTICA SOMENTE

MADE IN CHINA  
© 2017

