

ACO6838

CONVECTION OVEN

EASY START GUIDE

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BEFORE USE

Before first use, make sure that the oven is unplugged. Clean all accessories from the package, thoroughly dry them, and re-assemble into the oven. Plug the cord into the outlet and you are now ready to use it. It is recommended that you run it at the maximum temperature for approximately 15 minutes. This will ensure that all residues left from the manufacturing process are completely removed before using it.

BEFORE USE

TIPS IN USING THE CONVECTION OVEN

- Before use, please check if the power voltage of your Convection Oven correctly corresponds to your home's power supply.
- Ensure to position your appliance on a smooth, dry, and stable ground.
- Do not position the appliance in a humid environment and/or in places exposed to multiple sources of heat such as stoves. It is also important to keep it away from flammable/combustible materials especially during use.
- It is normal if there is any smoke during the first use as it is normal for the first heating. It will disappear within 15 minutes.
- If you want to stop cooking even before the timer stops, just press the **START/STOP** button.
- Place the crumb tray at the bottom for easy cleaning.
- You can turn on the inner light to view the oven during cooking.

UP & DOWN BAKING MODE

The upper and lower heating elements are operating simultaneously.

1. Place the baking tray or wire rack with food into the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 30 minutes. The upper and lower heating element's default temperature is 180°C.
3. Turn the temperature switch knob to the desired temperature, range is 30-230°C. Make sure the up and down temperature difference is no more than 30°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-120 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

UP BAKING MODE

The upper heating element is operating.

1. Place the baking tray or wire rack with food into the middle position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 30 minutes. The upper heating element's default temperature is 150°C.
3. Turn the temperature switch knob to the desired temperature, range is 30-180°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-120 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

DOWN BAKING MODE

The lower heating element is operating.

1. Place the baking tray or wire rack with food into the bottom position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 30 minutes. Lower heating element's default temperature is 180°C.
3. Turn the temperature switch knob to the desired temperature, range is 30-200°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-120 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

PROOF MODE

This mode is ideal for proofing, or rising, bread dough. The lower heating element is operating.

1. Place the baking tray or wire rack with food into the bottom position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 30 minutes. Lower heating element's default temperature is 35°C.
3. Turn the temperature switch knob to the desired temperature, range is 30-45°C.
4. Turn the timer switch knob to the desired cooking time, range is 5-720 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

DEFROST MODE

The lower heating element is operating.

1. Place the baking tray or wire rack with food into the middle position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 2 hours. Lower heating element's default temperature is 42°C.
3. Turn the lower temperature switch knob to the desired temperature, range is 42-45°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-12 hours. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

COOKING COPY MODE

This mode is a simple copy function for auto-menu. Once you turn the function switch knob to , it keeps a record of what you set on the cooking time, upper and bottom temperature. Therefore, it will be helpful when you want to cook the same food again under same setting like the one you set by . Simply turn the functions switch knob to  and it will directly start like your previous cooking. The only one thing you have to manually select is the function buttons, such as inner light, rotisserie, convection.

1. Place the baking tray or wire rack with food into the position of the oven according to your cooking menu. Close the oven door.
2. Turn the functions switch knob to the  position.
3. Press **START/STOP** button to start the oven.
4. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

CHICKEN MODE

The upper and lower heating elements are operating simultaneously by auto-menu.

1. Place the chicken into the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 40 minutes. Upper heating element's default temperature is 230°C, lower heating element's default temperature is 200°C.
3. Turn the lower temperature switch knob to the desired temperature, range is 150-230°C.
4. Turn the timer switch knob to the desired cooking time, range is 20-120 minutes. Press **START/STOP** button to start the oven.
5. Press the rotisserie function button.
6. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

PIZZA MODE

The upper and lower heating elements are operating simultaneously by auto-menu.

1. Place the pizza into the middle position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 5 minutes. Upper heating element's default temperature is 210°C, lower heating element's default temperature is 200°C.
3. Turn the lower temperature switch knob to the desired temperature, range is 150-230°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-10 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

TOAST MODE

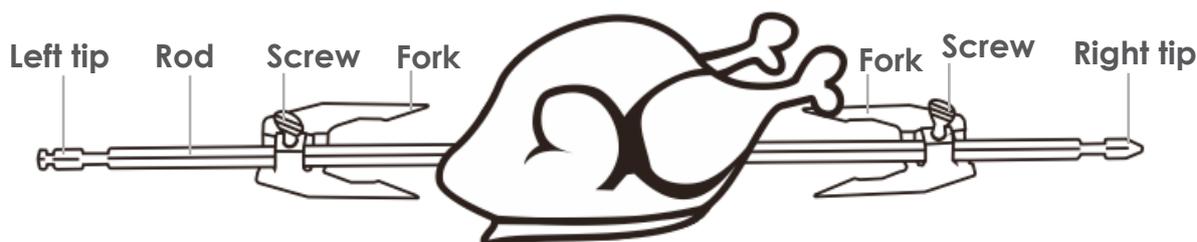
The upper and lower heating elements are operating simultaneously by auto-menu.

1. Place the toast into the middle position of the oven. Close the oven door.
2. Turn the functions switch knob to the  position, the default time is 5 minutes. Upper heating element's default temperature is 200°C, lower heating element's default temperature is 230°C.
3. Turn the lower temperature switch knob to the desired temperature, range is 150-230°C.
4. Turn the timer switch knob to the desired cooking time, range is 1-10 minutes. Press **START/STOP** button to start the oven.
5. When cooking is completed, the timer will show **END**. Open the oven door and remove the food.

🌀 ROTISSERIE FUNCTION

One of the purposes of the rotisserie function is easy chicken grilling, you may also use for other applicable food.

1. Turn the timer switch knob to the desired cooking time.
2. Insert the rotisserie rod into center of meat.
NOTE: Large pieces of meat must be tied with cotton string to prevent them from hitting the heaters or bake tray.
3. Tighten the screws on the rotisserie forks after the food is centered on the rod.
4. After preheating the oven, wear gloves to prevent burning yourself and use the rotisserie handle to insert the right tip of the rod into the drive socket in the right side of oven. Lift and place the left tip of the rod on the support bracket on the left side of the oven.
5. Press the rotisserie function button 🌀 to start cooking.
6. Make sure the meat has enough space to rotate. Stop the operation and adjust the meat if it is too close to the heater or anywhere that hinders the movement.
7. You may stop the rotation by pressing the 🌀 button to check to check on the food. If it needs to cook longer, place the food back into the oven and press the 🌀 button to continue.
8. When cooking is completed, the timer will show **END**. Open the oven door and place the rotisserie handle hooks under the rotisserie rod. Lift and slide the rotisserie rod to the left and remove from the oven carefully.
9. Place the meat on a clean tray and unscrew the rotisserie forks from the rotisserie rod. Slide the meat onto a serving tray.
NOTE: Do not use the convection function when you use rotisserie function, as it will cause the cavity to be very oily.



🌀 CONVECTION FUNCTION

The convection function provides a more even heating on the food by circulating the heat using the fan motor on the inner right side of the oven.

1. Place the food into the oven, set the cooking mode, and press convection function button 🌀 to start the operation.
2. During the operation, you can press the convection function button to turn off the convection function.
3. When cooking is completed, the convection function will automatically turn off.