



VOE100-SS

30" PROFESSIONAL ELECTRIC WALL OVEN

INSTALLATION GUIDE & USER'S MANUAL



VEZENI



THANK YOU

FOR YOUR PURCHASE

VOE100-SS | 30" PROFESSIONAL ELECTRIC WALL OVEN

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IMPORTANT SAFETY TIPS

Read and follow all instructions before using your oven to prevent the risk of fire, electrical shock, personal injury or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems you do not understand.

SAFETY PRECAUTIONS

- Be sure your appliance is properly installed and grounded by a qualified technician.
- Do not repair or replace any part of this appliance unless specifically recommended in this use and care manual.
- All servicing of this appliance should be carried out by a qualified technician.
- Always disconnect the power to the appliance before servicing by unplugging power cord, removing fuse or switching off the circuit breaker.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN WHILE IN USE

Heating elements may be hot to the touch even though they are dark in color and not glowing. Interior surface of the oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Use caution around oven vent openings and surfaces near vent opening, oven doors, and window of oven door.

USE CARE WHEN OPENING DOOR

Let hot air or steam escape before you remove or place food in the oven.

DO NOT HEAT UNOPENED FOOD CONTAINERS

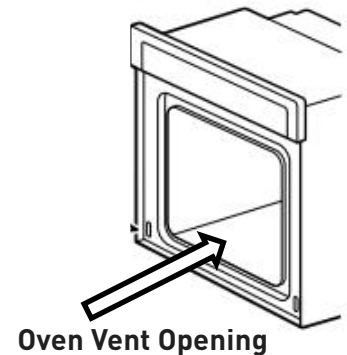
There will be a buildup of pressure in sealed food container when heated. This can lead to container bursting, resulting in injury.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY TIPS

SAFETY PRECAUTIONS Cont.

- Keep oven vent / ducts un-obstructed. The oven vent becomes hot during oven use.
- Never block this vent and never place plastic or heat sensitive items on or near the oven vent.



Note:

For proper operation, vent trim must be installed below the oven door to correctly channel cooling air flow for the oven.

WARNING

- **NEVER** use this appliance for warming or heating the room.
- **DO NOT** use water on grease fires. Should an oven fire occur, DO NOT open the oven door. Turn off the oven. Once the fire has consumed all oxygen in the oven the fire will go out on its own. If it does not, use a ABC type fire extinguisher.
- **Use dry potholders only.** Moist or damp pot holders on a hot surface may result in steam burns. Do not allow pot holders or clothing to contact heating elements. Use towels or other bulky cloths to pick up hot items. Use dry pot holder or equivalent.
- **Wear appropriate apparel when operating appliance.** Loose fitting or hanging garments should never be worn while using the appliance.
- **Be certain all packing materials are removed from the appliance before operating.** Keep all plastics, clothing, paper and other flammable products away from parts of the oven that become hot.
- **DO NOT** force the oven door open while the **(LOC)** locked door symbol is on - wait until the **(LOC)** locked door symbol is off before opening the oven door. When opening the oven door after self-clean, stand to the side of the door and allow hot air and steam to escape.
***Caution:** The oven may still be very hot.
- **DO NOT** use steel wool pads to clean any part of the oven. Steel wool will scratch the stainless steel surfaces as well as rack and oven interior.
- **DO NOT** use harsh etching, abrasive cleaner or sharp metal scraper to clean the oven surfaces or glass. The result will be damage to your product
- Use caution when removing the oven door. Oven door is **HEAVY**.
- **DO NOT** lift the oven door by the handle or carry the door by the handle.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY TIPS

ELECTRICAL SAFETY

- **For the Protective Liners:** DO NOT use aluminum foil or any other material to line the oven bottom. This include silicone liners. Doing so will cause permanent damage to the oven interior.
- **DO NOT** place aluminum foil directly on the oven bottom.
- **DO NOT line the oven walls, racks, bottom, or any other part of the oven with Aluminum foil or any other material.** Doing so will result in poor cooking results. The foil will disrupt the heat distribution and result in permanent damage to the oven.
- **Before replacing the oven light bulb switch off the electrical power to the oven at the circuit breaker panel.** Failure to do so can result in severe personal injury, death or electrical shock.

SAFETY DURING USE

- **Oven racks:** Always place the oven rack in the desired position while the oven is cool.
- Always use pot holder or oven mitts when removing food from the oven or handling the oven rack to slide in and out. Hot cookware and racks can cause burns.
- **Use caution with TIMED COOKING or DELAY TIME COOKING features.** Use the automatic time features when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such ingredients as milk, eggs, fish, red meats and poultry should be chilled in the refrigerator first. Even when chilled they should not stand in the oven for more than 1 hour prior to cooking. They should be removed promptly once cooking is complete. Eating spoiled foods can result in food born illness.
- **Should an oven fire occur,** leave the oven door closed and turn off the oven. If the fire continues use an ABC fire extinguisher.
- **DO NOT use water to put out a fire.**
- **DO NOT use the broiler pan without the grid in place, DO NOT cover the Grid with Aluminum foil.**

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY TIPS

CHILD SAFETY

- **Children should be kept away from the oven.**
- **Children should not be left alone or unattended in the area where the oven is in use.**
- **DO NOT leave small children unattended near the appliance.** During the self-cleaning cycle, the outside of the oven can become very hot to the touch.

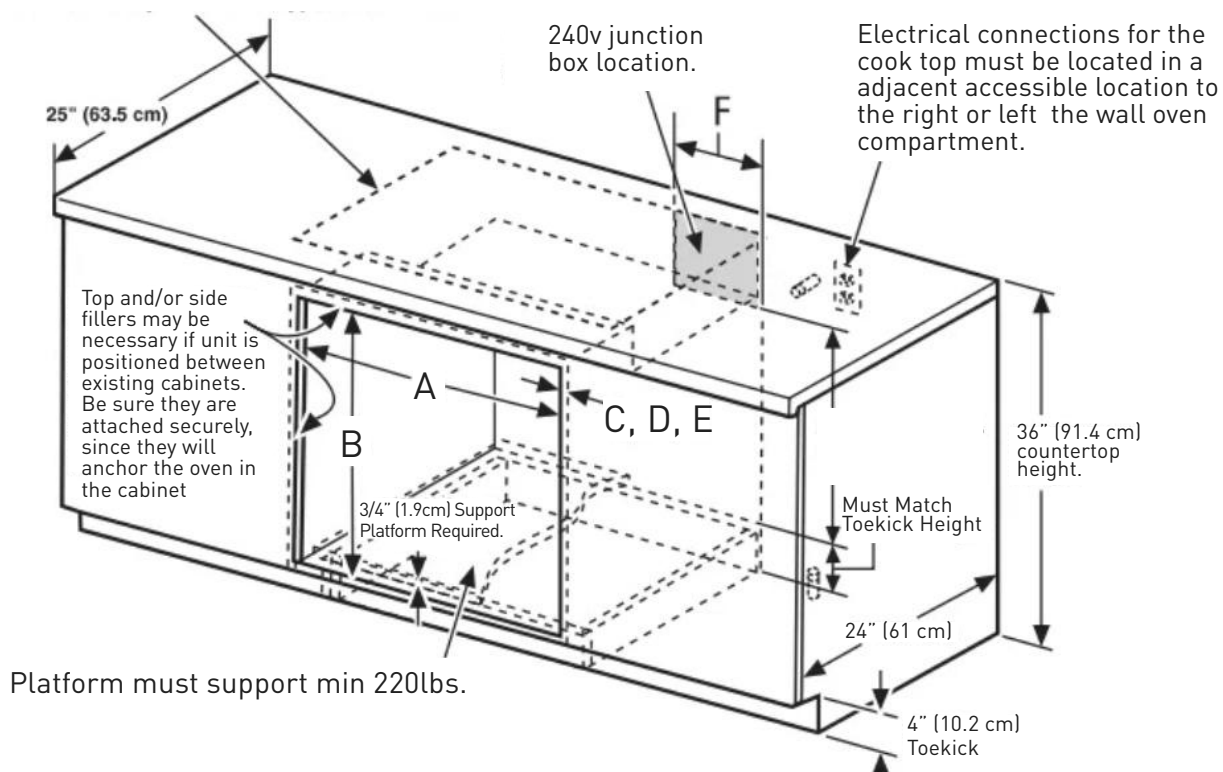
SAFETY WHEN CLEANING

- **Do not clean the door gasket.** The door gasket is essential for a good seal between the oven body and the door. Do not use cleaners or push or rub on the door gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coatings of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove the broiler pan, all oven racks, meat probe and any other utensils from the oven cavity.
- **Never keep pet birds in the kitchen.** The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- **Important instructions:** In the event of a failure during the self-clean cycle a F and number error code will be displayed. Record this number for the service technician. Shut down the power to the oven. Contact a qualified service technician.
- **Make sure oven light lens and any interior surface is cool prior to cleaning** or wiping down interior surfaces to prevent thermal shock.
- **Do not block the oven vent during operation.** Blocking of the oven vents can cause the oven to overheat and trip safety thermal protectors on the oven. Air flow should never be blocked from exhausting out the bottom of the wall oven.

SAVE THESE INSTRUCTIONS

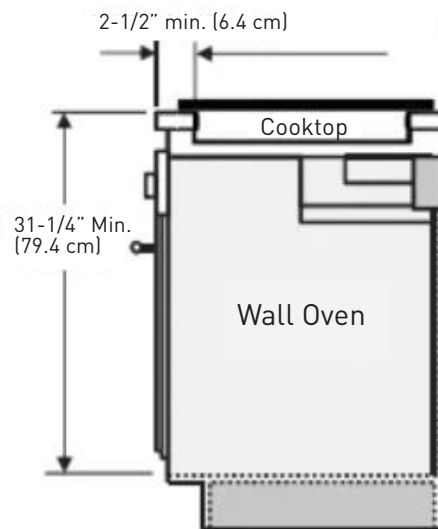
INSTALLATION

Electric cook top TEC30 may be installed over this oven. See cooktop installation instructions for cutout size.



Side-by-Side Installations

Dimension	Description	30" single
A	Cut out width	28 1/2" Min.
		28 5/8" Max.
B	Cut out height	27 1/2" Min.
		28 1/8" Max.
C	Clearance from cutout-top	1"
D	Clearance from cutout-bottom	1"
E	Clearance from cutout-side edges	1"
F	Junction box location	9 1/2" from right side.



Side View

INSTALLATION INSTRUCTIONS

IMPORTANT NOTE

This installation must be completed by a qualified installer or technician. Proper installation is the responsibility of the installer and product failure due to improper installation is NOT covered by manufacture warranty.

1. BEFORE BEGINNING

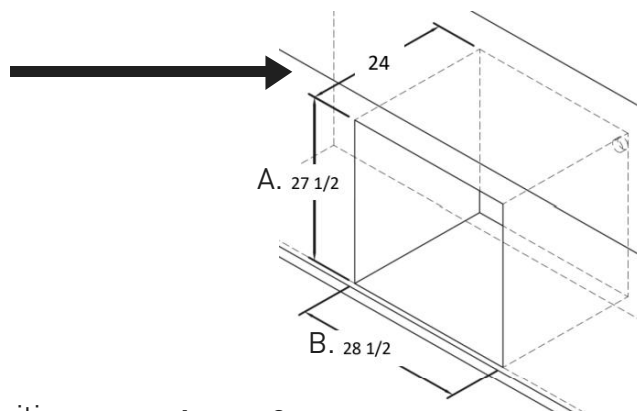
Remove all packing material from the oven exterior and interior. This includes any tape, bags, zip ties and polystyrene packing materials.

2. Installation requirements

Measure the existing cabinet opening and compare them to the cutout dimensions below. If cabinet dimension meets below specs then little to no cabinet work is required. If cabinet cut outs do not fall with specification below then cabinet work will be required prior to installation.

- Cabinet base must be able to support 220Lbs for single wall ovens, and level.
- Junction box for electrical connections must be mounted flush to rear wall for proper clearances.
- Kitchen cabinets in contact with the oven must be heat resistant up to 194°F (90°C). Front and surrounding cabinets heat resistant a min of 158°F (70°C).
- Front frame of cabinet should be at least ¾" thick to support mounting screws for oven.

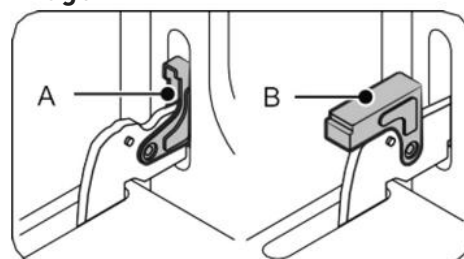
Dimension	Description	30" Single
A	Cut Out Width	28 1/2" Min.
		28 5/8" Max.
B	Cut Out Height	27 1/2" Min.
		28 1/8" Max.



3. Remove oven door and racks from oven (See Image 2)

- Open door fully.
- Flip hinge locks towards door, move from position A to Position B on both hinges.
- Close the door until it is resting on hinge locks.
- Grasping the door on both sides - **do not lift by handle** lift up the oven door until hinges are free and clear of hinge receptacles. Store door in a safe location.

Image 2



INSTALLATION INSTRUCTIONS

4. Move oven close enough to the opening so electrical connections can be made.

IMPORTANT NOTE

The wall oven must be hardwired (direct wired) to a approved junction box, a plug and receptacle is **NOT PERMITTED**. **DO NOT** shorten the flexible conduit. The conduit must be securely connected directly to the junction box with cable connector. You will need to purchase the appropriate conduit connector to complete the connection to the junction box.

Wire connections should be made by electrician or qualified technician only following all local codes.

3-Wire circuit connection

To connect to a three wire circuit, follow below steps. (See image 1)

1. Connect the oven ground (**Green or bare copper wire and Neutral white wire**) to the home branch circuit neutral (**white**) wire, using a UL approved wire nut appropriate for wire gauge.
2. Connect the oven red wire to the branch circuit red (**L2**) wire using an approved UL wire nut appropriate for wire gauge.
3. Connect the oven black wire to the branch circuit black (**L1**) using a UL approved wire nut appropriate for the wire gauge.
4. Install junction box cover.

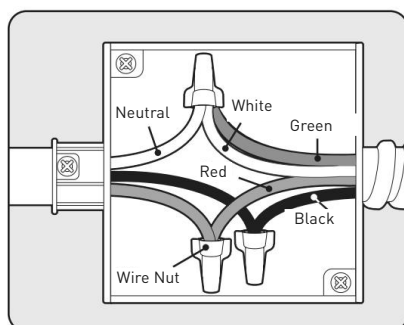


Image 1

4-Wire circuit connection

To connect to a four wire circuit, follow below steps. (See image 2)

1. Separate the oven ground and (**white**) neutral wire.
2. Connect the oven ground (**green or bare copper wire**) to the home branch circuit ground, (**green or bare copper wire**) using a UL approved wire nut appropriate for wire gauge.
3. Connect the oven (**white**) wire to the branch circuit white (**neutral**) wire using an approved UL wire nut.
4. Connect the oven black wire to the branch circuit black (**L1**) using a UL approved wire nut.
5. Connect the oven red wire to the branch circuit red (**L2**) wire using a UL approved Wire nut.
6. Install junction box cover.

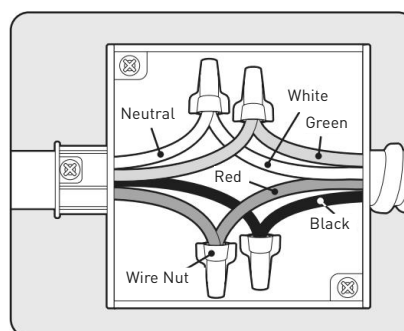


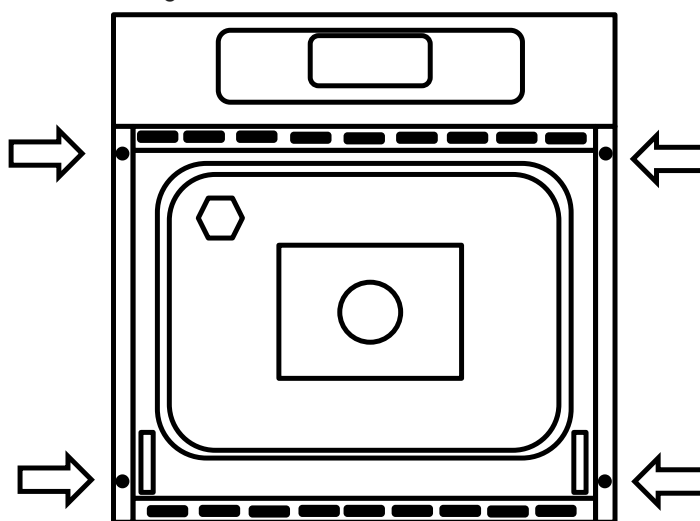
Image 2

INSTALLATION INSTRUCTIONS

5. Install oven into the cabinet

- Using a helper, lift the oven into place by sliding oven into the cabinet. When sliding the oven in push by the door frame and not by the Stainless Steel side trims.
- Align the oven so it is centered in the opening.
- Using the mounting holes on the side trim of the oven as a guide, pre-drill pilot holes for the screws provided. (See Image 1)
- Using the 4 mounting screws provided, secure the oven to the cabinet. (See Image 1)
- Reinstall the oven door.
- Turn on power to oven.

Image 1



6. CHECK OPERATION

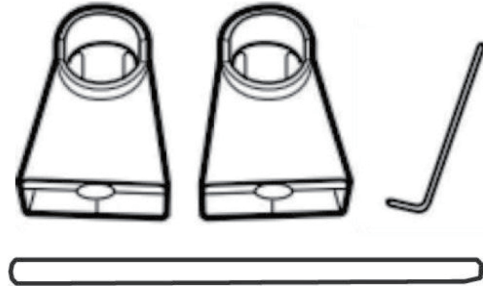
- Power on oven.
- **Set to Broil:** Allow oven to run for three minutes. The heat should be felt at the top of oven.
- **Set to Bake:** Allow oven to run for three minutes. The heat should be felt from the floor of the oven.
- **Set to Conv. Bake:** Convection fan should be seen turning on the back wall.

NOTE:

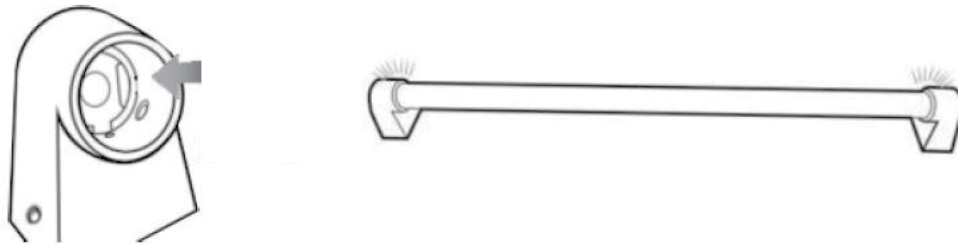
It is normal for a small amount of smoke and odor to be present during the initial breaking in of the oven.

INSTALLATION INSTRUCTIONS

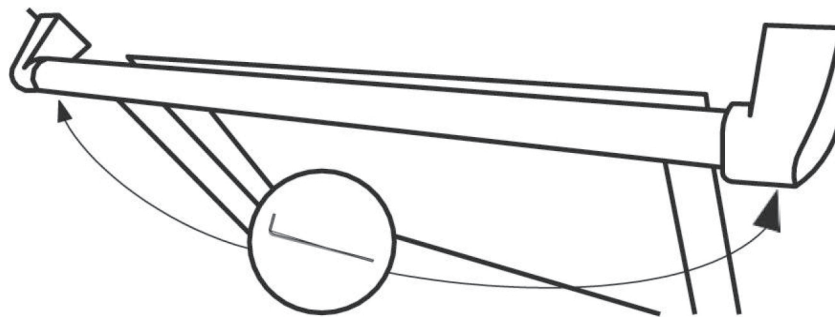
Door Handle parts



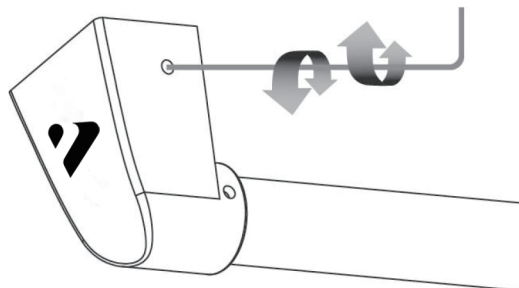
1. Insert the tubular handle into the handle holder end caps.



2. While holding the two handle end caps in place on the tubular handle, align the handle end cap opening with the studs on the door. Slide handle holders on to the door studs.

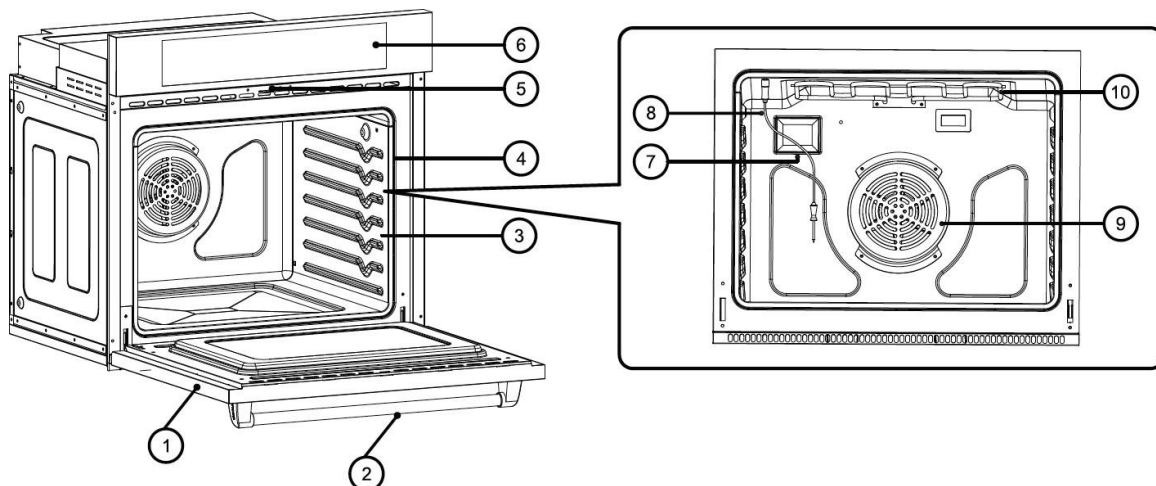


3. While holding the door handle assembly in place on the door studs use the supplied Allen wrench to tighten the set screws on the underside of each handle holder.



INTRODUCING YOUR NEW OVEN

Overview



1. Oven Door

4. Oven Gasket

7. Halogen Lamp

10. Broil Element

2. Oven Handle

5. Door Latch

8. Temp Probe

3. Shelf Position

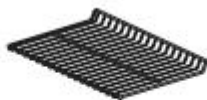
6. Oven Control Panel

9. Convection Fan

What's included with your oven



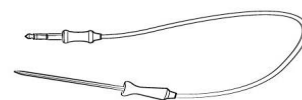
Broil Grid



(2) standard racks



Broil Pan



Meat probe

Accessory for installation



4 Wood mounting screw to mount the wall oven



Owners manual and installation guide

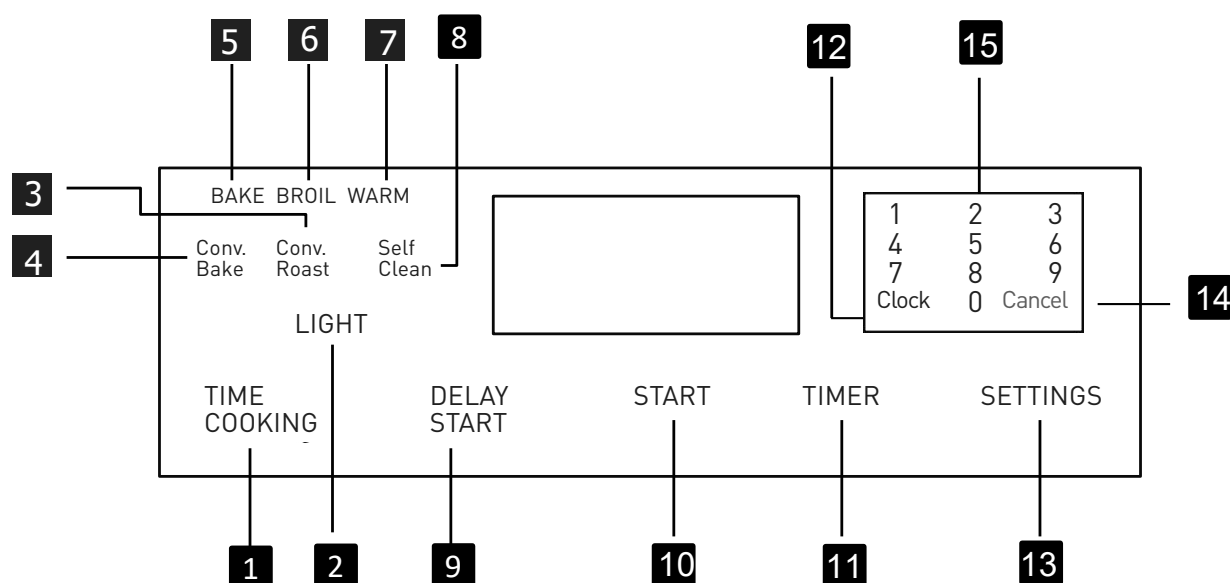
BEFORE YOU BEGIN

Remove all rack accessories. Make sure there is no packing material remaining in the oven. Clean the oven thoroughly before using it the first time. Set the oven to **Bake**, set temperature to 400°F and run for 1 hour. Then set unit to broil and run it for an additional 30 minutes on **Broil**. There will be a distinctive odor. This is normal. You may see light smoke from the oven vent area and inside of the oven as the manufacturing and protective coating oils are burned off. Ensure your kitchen is well ventilated during this conditioning period.

OPERATING THE OVEN

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN

For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this user manual.



Function	Description
1. Time Cooking	Use to program a set length of cooking time.
2. Light	Use to turn the cavity light on and off with out having to open the door.
3. Convection Roast	Use to select the Convection Roast feature, see page 22.
4. Convection Bake	Use to select the Convection Bake feature, see page 21.
5. Bake	Use to select the Bake feature, see page 20.
6. Broil	Use to select the Broil feature, see page 23.
7. Warm	Use to select the Keep warm feature, see page 24.
8. Self-clean	Use to select the Self-clean feature, see page 31.
9. Delay Start	Use to select the Delayed start feature, see page 16.
10. Start	Use to Start all functions.
11. Timer	Use to set or cancel timer features on oven, See page 13.
12. Clock	Use to select clock feature to set the time of day, See page 13.
13. Setting	Use for setting preferences and turning on /off control panel lock see page 28 & 29 Control Lock page 14.
14. Cancel	Use to stop a cooking cycle or to cancel a setting.
15. Number Pad	Use to enter temperatures for cooking cycles.

OPERATING THE OVEN

SETTING THE CLOCK

The Clock must be set to the correct time of day for the automatic oven cooking functions to work properly.

- The time of day cannot be changed during timed cooking, delay-timed cooking, or a self-cleaning cycle.
- You can choose between a 12-hour or 24-hour display. The default is 12-hour.

HOW TO SET THE CLOCK

1. Touch Clock.
2. Touch Clock to select **AM** or **PM**.
(Skip this step if you are setting the clock to 24-hour display mode).
3. Touch keys on the number pad to set the current time of day.
4. Touch **START** to save the changes.

SETTING THE KITCHEN TIMER

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

HOW TO SET THE TIMER

1. Touch Timer.
2. Touch number keys in the number pad to set the hours and minutes. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

If you make a mistake, touch **Cancel**, then enter the amount of time again.

3. Touch **START**.
4. When the set time has elapsed, the oven will beep, and the display will show **END** until you touch **Timer** to clear settings. You can cancel the timer at any time by touching Timer **On/Off**.

CONTROL LOCKOUT

Control Lockout: lets you lock the buttons on the touch pad so they cannot be activated accidentally. You can only activate **Control Lockout** when the oven is in standby mode.

HOW TO ACTIVATE THE CONTROL LOCKOUT

1. Cancel or turn off all other functions.
2. Touch **SETTING** Lock (hold 3 sec).

The oven will display “**Loc**” and the padlock icon along with the current time will be displayed.

- All other functions must be canceled before you activate **Control Lockout**.

HOW TO UNLOCK THE CONTROLS

Press and hold the **SETTING** Lock for 3 seconds. “**Loc**” and the padlock icon will clear from the display.

OPERATING THE OVEN

TIMED COOKING

In **Timed Cooking** mode, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- You can use **Timed Cooking** only when using another cooking operation. (**Bake, Convection Bake, Convection Roast**).

How to set the oven for Timed Cooking.

1. Select the preferred cooking operation, e.g. **Bake**.

Enter the temperature desired, for example, 400°F, using the number pad.
(The default temperature is 350°F).

2. Touch **Timed Cooking** button. Using the number pad enter hours/minutes you want the oven to cook for. You can set the cooking time for as little as 1 minute and a maximum of 11 hours and 59 minutes.
 3. Touch **START** to begin cooking. The temperature display will start to change once the oven temperature reaches 100°F. The oven will continue to cook until the set amount of time has elapsed, then turn off automatically. Food should be promptly removed to prevent over cooking.
- When **Timed Cooking** is done, the oven will beep 3 times.

CAUTION

Use caution with the **Timed Cooking** or **Delay Start** features. You can use these features to cook cured or frozen meats and most fruits and vegetables. For food that can easily spoil such as milk, eggs, and unfrozen/fresh fish, meat, or poultry, chill them in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking and should be removed promptly when cooking is complete. Eating spoiled food can result in sickness from food poisoning.

DELAY START

With **Delay Start**, the oven's timer turns the oven on at a preset time.

HOW TO SET THE OVEN FOR DELAY START

1. Position the oven racks and place the food in the oven cavity.
2. Select the desired cooking function, example **Bake**.
3. Enter the desired cook temperature using the numeric keypad.
4. Set the cooking time using the **Timed Cooking** button. Enter the cooking time using the numeric keypad.
5. Touch the **Delay Start** button. Use the number pad to enter the hours and minutes of delayed time before starting. For example if the current time is 3pm and you want the oven to turn on at 5pm the delay time would be set for 2 hours.
6. Touch the **Start** button. The oven will automatically turn on after the **Delay Start** time has elapsed.







TURNING THE LIGHT ON AND OFF

- The oven light turns on automatically when the door is open.
- The oven light turns off automatically when the door is closed.
- You can turn the oven light on and off manually by touching the light button on the control panel.

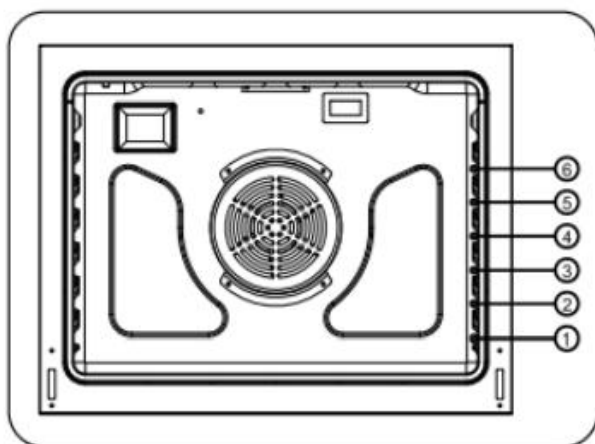
OPERATING THE OVEN

MINIMUM AND MAXIMUM SETTINGS

All the features listed in the table below have minimum and maximum time or temperature settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the temperature or time is below the minimum or above the maximum setting for the feature.

Feature		Min	Max	Heating Source	Conv Fan
	Bake	150°F (65°C)	550°F (285°C)	Bottom	N
	Broiler	LO	HI	Top	N
	Conv Bake	150°F (65°C)	550°F (285°C)	Bottom	Y
	Conv Roast	150°F (65°C)	550°F (285°C)	Top	Y
	Self-clean	2 HR	5 HR	Both	N
	Keep Warm	170	3 HR	Bottom	N

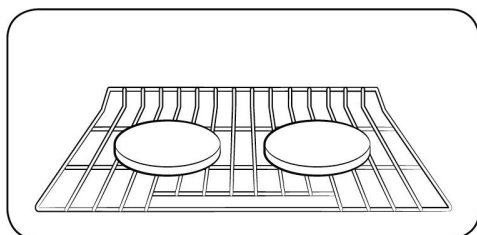
Oven Rack Positions



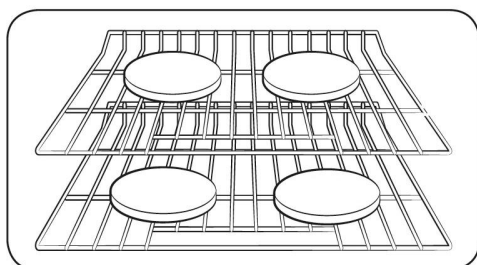
Type of Food	Rack Position
Broiling of Hamburgers	6
Broiling meats or small cuts of poultry and fish	3 to 5
Bundt Cakes, Pound Cakes, Frozen Pies, and Casseroles	4 or 3
Angel Food Cakes, Small Roast	2
Turkey, large Roast, Hams Fresh Pizza	1

OPERATING THE OVEN

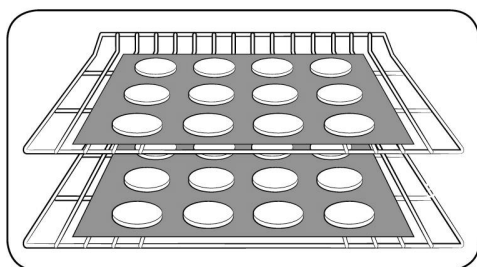
RACK AND PAN PLACEMENT



Single Oven Rack



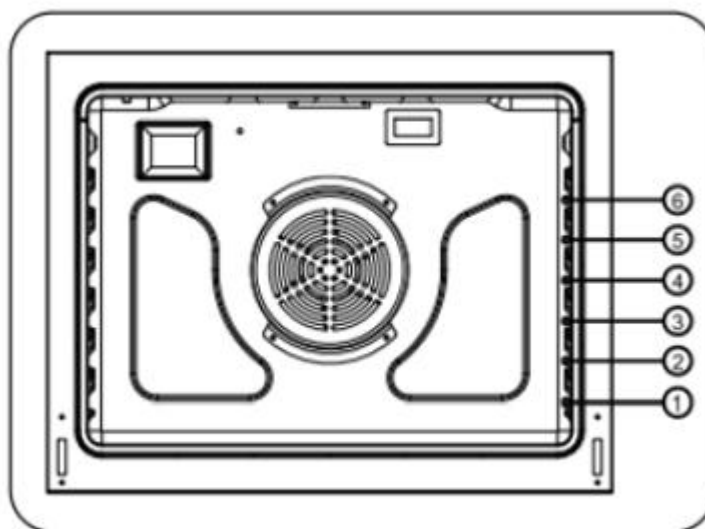
Multiple Oven Rack



Multiple Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 2" of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4.

When baking cakes and cookies on multiple racks, place the oven racks in position 3 and 5. Using Multiple Oven Racks. Using the convection fan will provide best air movement with multi-level rack cooking.



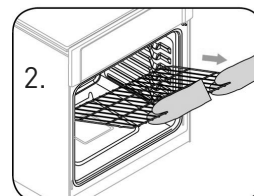
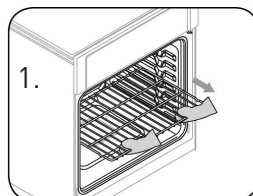
OPERATING THE OVEN

BEFORE USING THE RACKS

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

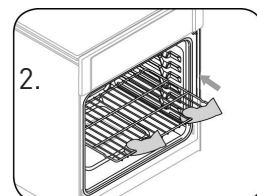
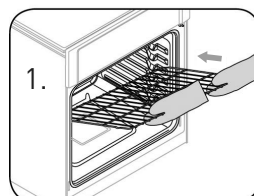
REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.



REPLACING THE RACKS

1. Place the end of the rack on the support.
2. Place the front end up and push the rack in.



CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottoms.
- Arrange the oven racks only when the oven is cool.

OPERATING THE OVEN

BAKING

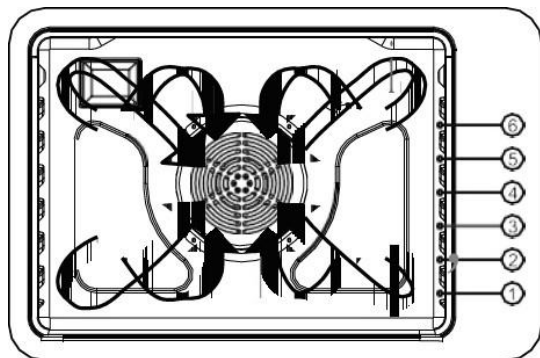
The oven can be programmed to bake at any temperature from 150°F to 550°F. Baking temperature and time will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

HOW TO SET THE OVEN FOR BAKING

1. Touch **Bake** button.
 2. Enter the temperature you want using the number pad, eg. 3, 7, 5.
 3. Touch **START**. The temperature display will start to change once the oven temperature reaches 100°F.
 4. If you want to cancel baking or if you have finished, touch **Cancel**.
- Place food in the oven after preheating if the recipe calls for it. Pre-heating is very important for good results when baking cakes, cookies, pastry and breads. After the oven has reached the desired temperature, the oven will beep 3 times.
 - If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature. Mechanical hanging thermometers are very slow to change and will take up to 45 minutes to be reading what the digital read out says. This is normal.

OPERATING THE OVEN

Convection Baking



By using **Convection Bake**, you'll be able to cook faster. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Food cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may have slightly increased cooking times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. You can program the oven for convection baking at any temperature between 150°F and 550°F.

Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will produce faster cooking times.

When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in position 3 and 5. When baking a cake, using the bake mode (**not the convection bakes mode**) will produce better results.

HOW TO SET OVEN TO CONVECTION BAKE

1. Touch **Convection Bake** button. Default temp is 325°F.
2. Enter the desired cooking temperature using the numeric keypad. (Note if using a standard baking recipe in Convection bake mode. Reduce the cooking temp by 25°F and keep the cooking time the same). Example: standard recipe 350°F 12 to 15 minutes bake time. Reduce convection oven temperature to 325°F cook time 12 to 15 minutes.
3. Touch the **START** key.
4. Once the oven is preheated and ready for food to be placed inside the oven will beep three times signaling preheat is complete.
5. Press the **CANCEL** key to turn off the oven cooking cycle.

Note: Convection Fan turns off when the oven door is opened to prevent unwanted heat escape. If oven door is left open for more than one minute the heating elements will turn off.

OPERATING THE OVEN

CONVECTION ROASTING

Convection roasting is good for cooking large tender cuts of uncovered meats. Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food.

Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden-brown exterior.

HOW TO SET THE OVEN FOR CONVECTION ROASTING

1. Touch **Convection Roast** Key. Enter the temperature you want, e.g. 400°F, using the number pad.
2. Touch **START**.
3. The temperature display will start to change once the oven temperature reaches 100°F and then start counting as temperature rises. The oven will beep 3 times when the oven reaches set temperature.
4. If you want to turn off **Convection Roasting** or if you have finished, touch **Cancel**.

Note: Convection Fan turns off when the oven door is opened to prevent unwanted heat escape. If oven door is left open for more than one minute the heating elements will turn off.

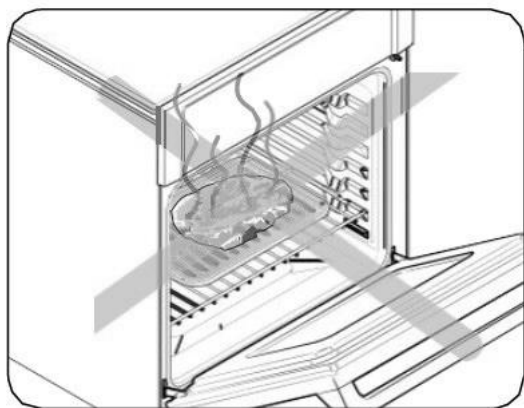
OPERATING THE OVEN

BROILING

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

HOW TO SET THE OVEN FOR BROILING.

1. Touch **Broil** once for **Hi** or twice for **Lo**.
 2. To start broiling, touch **START**. Broil one side until the food is browned. Turnover and broil the other side.
 3. Touch **Cancel** once you have finished cooking.
- If you leave the oven door open for more than 1 minute when the oven is on, all heating elements will shut off automatically.



CAUTION

Always broil with the oven door closed. Use care when opening the door. Let hot air from steam escape before you remove food.

OPERATING THE OVEN

USING KEEP WARM

Keep Warm will keep cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours, the feature will shut off automatically. You can use the **Keep Warm** feature without any other cooking operations, or you can set it to activate after a timed or delay timed cooking operation. You should not use this feature to reheat cold food.

HOW TO USE KEEP WARM

1. Touch **Keep Warm**.
2. Touch **START**.
3. Touch **CANCEL** at any time to turn the feature off.

HOW TO SET THE OVEN TO ACTIVATE KEEP WARM AFTER A TIME COOKING

1. Set up the oven for **Timed Cooking**. (Refer to **Timed Cooking** section).
2. Touch **Keep Warm** before touching **START** to begin cooking.
3. Touch **CANCEL** at any time to turn the feature off.

OPERATING THE OVEN

USING THE TEMP PROBE

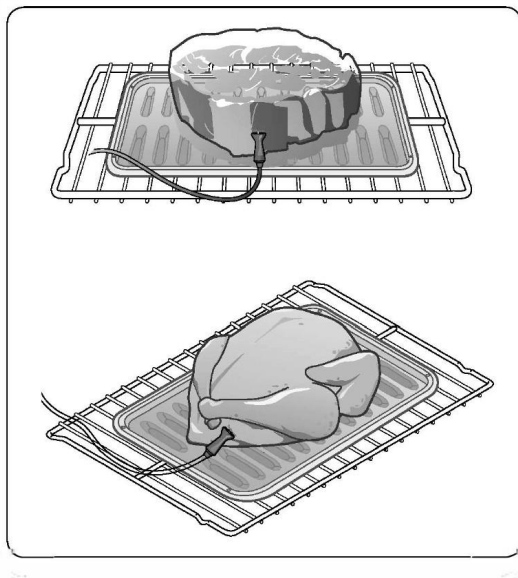
For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked.

The **Temp Probe** lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not. This function can be used with **Bake**, **Convection Bake** or **Convection Roast**.

After the internal temperature of the food reaches 100°F, the increasing internal temperature will be shown in the display.

HOW TO USE THE TEMP PROBE

1. Push the tip of the **Temp Probe** into the meat as fully as possible, so that the tip is in the center of the meat.



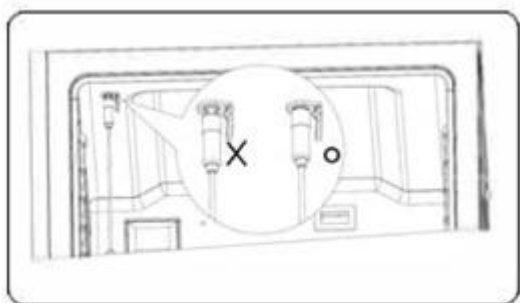
Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.

If you do not fully insert the probe into the meat, the **Temp Probe** function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.

For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.

For whole poultry (turkey, large chickens, etc)., insert the probe into the thickest part of the inner thigh, parallel to the leg.

2. Insert the **Temp Probe** plugs into the socket on the top side wall of the oven as far as it will go up.



OPERATING THE OVEN

3. Select the desired cooking function (**Bake or Convection Roast**) and temperature.
4. Touch **SETTING** to go into **Temp Probe** (probe icon signal will display in panel).
5. Set the desired internal temperature using the number pad.
(The default temperature is 150°F).
6. If you want to use **Cook Time**, **Delay Start**, or **Keep Warm**, set each function.
7. Touch **START**.
8. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

CAUTION

To protect the **Temp Probe's** tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-clean or broiling cycle you can permanently damage the probe and it will no longer work.

TO AVOID BREAKING THE PROBE'S TIP, DEFROST YOUR FOOD COMPLETELY

- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the **Temp Probe** for **Temp Probe** function cooking only. Do not use the **Temp Probe** for any other purpose.
- If you remove the **Temp Probe** while the **Temp Probe** function is operating or insert the **Temp Probe** while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected.
(The **Temp Probe** doesn't show in the display).

OPERATING THE OVEN

Temp Probe table

Available Temperatures	100°F to 200°F
------------------------	----------------

Type of Food		Internal Temperature
Beef / Lamb	Rare	120°F
	Medium	130°F
	Well Done	140°F
Pork		160°F
Poultry		165°F

Note: If you cover meat with foil and allow to rest for 10 minutes after cooking, the internal temperature will rise an additional 5°F to 10°F.

- Removing the **Temp Probe**.
- Remove the **Temp Probe** plug from the socket.

CAUTION

After cooking, the **Temp Probe** is hot enough to cause burns.

MANUAL TEMPERATURE CALIBRATION

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

Oven temp can be adjusted up or down by 35°F / 19°C from factory default setting.

Manual temperature adjustment.

1. In standby mode touch the **SETTING** key repeatedly until **SET CALI** displays in panel. touch **START** to enter the calibration mode.
2. Enter the adjustment you want to make using the number pad. (0-35). e.g. to increase oven temp by 10°F enter 1, 0. To decrease the oven temp touch the **SETTING** key and a minus sign will be displayed, now using the number pad enter the number of degrees you want to lower the temp.
3. Touch **START** to save changes.

This adjustment will not affect the broiling or the self-cleaning temperatures.

The adjustment will be retained in memory after a power failure.

CHANGE TEMPERATURE DISPLAY FROM FAHRENHEIT TO CELSIUS.

The oven has been preset at the factory to display in Fahrenheit.

1. Touch **SETTING** in standby mode repeatedly until **SET C / F** is displayed in panel. Touch **START** to enter.
2. Touch **SETTING** to change between Fahrenheit and Celsius.
3. Touch **START** to save the changes.

OPERATING THE OVEN

SOUND ON/OFF

1. Touch **SETTING** key in standby repeatedly until **SET BEEP** is displayed in the panel, touch **START** to enter setting.
2. Touch **SETTING** key to change between **ON BEEP** and **OFF BEEP**.
3. Touch **START** to save the changes.

CLOCK DISPLAY 12 / 24 HR. CLOCK

1. Touch the **SETTING** key repeatedly until **SET 24 HR** is displayed in the control panel. Touch the **START** key to enter setting.
2. Touch the **SETTING** key to toggle between **12 HR** and **24 HR** time format.
3. Touch **START** to save the setting.

DEMO MODE

This option is for use by retail establishments for display purposes only.
(When Demo mode is on, the heating element is disabled and does not operate).

HOW TO ENABLE OR DISABLE THE DEMO MODE

1. Touch **SETTING** key in standby repeatedly until **SET DISP** is showing in panel. Touch **START** to enter setting.
2. Touch **SETTING** to toggle between **ON DISP** and **OFF DISP**. (**ON DISP** is demo mode).
3. Touch **START** to save the changes.

SABBATH FEATURE

Sabbath feature works for Bake only

1. Select **BAKE** and program the desired cooking temperature using the number pad. Press the **START** key **(the oven will now be running)**.
2. Touch **BAKE** and **BROIL** keys at the same time and hold down for 3 seconds until the display shows **SET SAB**, Touch the **START** key. The oven will continue to cook at the preset temp and the display will only show **SAB**. The oven can stay in this mode for a max of 74 hours. Note there will be no clock and no temperature displayed at any time during Sabbath function only **SAB** will be displayed.
3. The oven can be turned off at any time by pressing the **CANCEL** key one time. This will turn off the oven heating only. To deactivate the **Sabbath Feature** touch and hold the **CANCEL** key for 3 seconds, **SAB** will be removed from the display and it will return to normal digital read out.

OPERATING THE OVEN

SELF-CLEANING THE OVEN

This Self-Cleaning oven uses high temperatures to burn off left over grease and cooking residue and completely reduce them to a fine powdered ash that can be wiped away with a damp cloth after cycle has completed and oven has cooled.

How to run a Self-Clean cycle

1. Select the Self-Clean option, touching Self-Clean key one time will be a 3-hour normal clean, twice for a 5 hour heavy clean and touching Self-Clean a third time is a 2 hour light clean.
2. Make sure oven racks have been removed, Self-Cleaning oven rack will do non-reversible damage to the chrome coating and will not be covered under MFG warranty.
3. Touch the **START** key.

Delayed Self-Clean cycle

1. Select Self-Clean option, 2/3/5 hour cycle see above.
2. Select **Delay Start**.
3. Enter the hours and minutes of desired delay using the number pad. Example if you wish to delay the start for 2 hrs 30 minutes. Then enter 2:30 in keypad.
4. Select **START**. The display will show the words **DELAY** and Self-Clean the door will automatically lock.
5. The Self-Clean will start automatically after the preset time has elapsed.

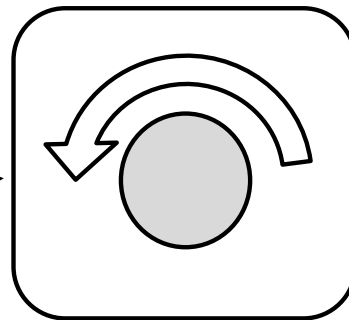
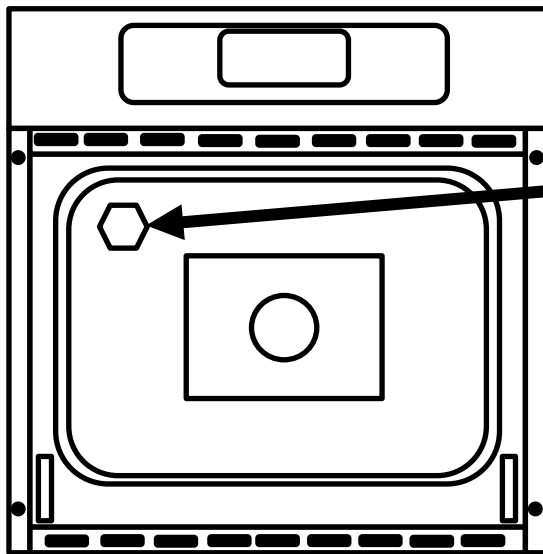
NOTE:

- It is recommended to have kitchen windows open or to run a ventilation hood fan during the self-clean cycle.
- All racks and broil pan and any cookware must be removed from the oven prior to running cleaning cycle.
- Wipe up debris from the oven floor and remove any large spills.
- Self-Clean cycle will only clean areas where the heat can reach, areas along the door frame, gasket area and inner door will have to be cleaned by hand after cleaning cycle has finished.

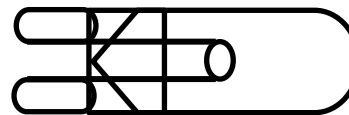
MAINTAINING THE OVEN

REPLACING OVEN CAVITY LIGHT BULB

- Turn off power to the oven at the circuit breaker.
- Make sure the oven cavity is cool to the touch, do not attempt to change the light bulb when the oven is hot.
- Grasp oven light lens cover and unscrew the light lens by turning it counter clockwise direction.
- Remove the light lens and set aside.
- Remove light bulb from the socket by pulling the light bulb towards front of the oven.
- Replace the oven light bulb with a 120 Vac 40 watt G9 base Halogen light bulb. Do not handle the halogen bulb with bare hands, use a cloth or glove when removing and inserting bulb.
- Screw light lens back on by turning clockwise.



Turn oven light lens counter clockwise to unscrew.



Replace light bulb with 120V 40 watt G9 base halogen bulb.

CLEANING THE OVEN EXTERIOR

For general cleaning, use a soft cloth with hot soapy water. For more difficult soils and built-up grease apply liquid detergent directly onto the soiled area. Let detergent sit for 30 to 60 minutes and then rinse with a damp cloth. Do not use abrasive cleaners as they can scratch oven surfaces.

MAINTAINING THE OVEN

CLEANING STAINLESS STEEL SURFACES

- **DO NOT** use steel wool or any other abrasive type of material to clean the stainless steel surfaces it will cause scratching to the surface.
- Use a stainless steel cleaner or stainless steel polish cleaner with a soft cloth.
- Clean the stainless steel by moving the cloth in the direction of the grain of the stainless steel panel being cleaned. **Note:** do not clean using swirling motions or going across the grain.
- After cleaner has dried buff with a soft dry micro fiber towel moving the towel with the grain of the Stainless Steel.

CLEANING THE BROILER PAN AND GRID

- Broil pan and grid can be cleaned by washing it in hot soapy water. For burnt on material allow pan and grid to soak in hot water to soften material.

CLEANING THE OVEN DOOR

- Use soap and water with a dish cloth to thoroughly clean.
- Glass cleaner can be used on the exterior glass only.
- Do not spray or allow water near the oven vents at the top and bottom of the door, doing so will allow liquid between the layer of the glass inside the door. This will cause streaking and spotting on the inside of the glass.
- Do not clean the oven door gasket, doing so will cause damage to the gasket.

TROUBLESHOOTING

TROUBLESHOOTING

Vezeni LLC hard to ensure that you don't have problems with your new electric wall oven. If you run into unexpected trouble, look first for a solution in the tables below. If you're still having trouble after trying the suggested solution, call Vezeni LLC at **888-283-9364**.

PROBLEM	POSSIBLE SOLUTION
Oven control beeps and displays F and Number	<ul style="list-style-type: none"> The electronic control has detected a fault. Press the Cancel key to clear display. Reprogram cycle and try again, if error continues turn off power to the oven for 5 mins via the circuit breaker. After 5 mins turn power on and retry. If error continues contact qualified service technician.
No Power / No Display	<ul style="list-style-type: none"> Power outage, Check other items in the house such as lights. Check house circuit breaker, Turn off the circuit breaker to the oven and reset back to the ON position.
Oven cavity light doesn't turn on	<ul style="list-style-type: none"> Replace oven cavity light bulb.
Food is not baking or roasting properly	<ul style="list-style-type: none"> Oven control was not set correctly - Go to the OPERATING THE OVEN section of the user manual. Rack position being used is not correct - Go to the OPERATING THE OVEN section of the user manual. Incorrect cookware or cookware of improper size being used Go to the OPERATING THE OVEN section of the user manual. Temperature adjustment needed. See OPERATING THE OVEN manual temp adjustment section.
Food is not broiling correctly	<ul style="list-style-type: none"> Oven controls improperly set. Make sure broil function is selected. Improper rack position being used. See OPERATING THE OVEN broiling section. Using cook ware not suited for broiling, Use the broil pan that came with the oven.

TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION
Oven smokes during broiling	<ul style="list-style-type: none"> • Food product is placed too close to broil element. • Rack position is incorrect. • Food product not properly prepared. Remove excess fat from cuts of meats. Trim fatty edges to prevent curling. • Incorrect cookware used, use the supplied broiler pan to allow the grease to drip below the slots. • Grease has built up on oven cavity surfaces. Regular cleaning is required when doing heavy amounts of broiling due to grease splatter.
Oven temp is too hot or too cold	<ul style="list-style-type: none"> • Oven temp sensor off set needs to be adjusted. • See manual temperature adjustment. Oven Temp can be increased or decreased by 35 degrees.
Cracking / Popping sounds	<ul style="list-style-type: none"> • This is a normal sound, as metal heats and cools there is expansion and contraction sounds during the heating process.
Oven is not clean after Self-Clean	<ul style="list-style-type: none"> • Oven control not set correctly or for long enough of a cleaning cycle. Heavy soil 5hr, Normal soil 3 hours and light soil 2 hours. • Soil level in oven is too high, Self-clean more frequently. • Clean up heavy spill over before starting the clean cycle. • Oven may need a second Self-Clean cycle if heavy soil was present during the previous Self-Clean.
Excessive smoking during Self-Clean cycle	<ul style="list-style-type: none"> • Excessive soil in oven cavity. • Cancel cleaning cycle, open windows and turn on exhaust hood to remove smoke. Allow oven to cool and door to unlock. Clean up excessive soil from cavity and restart Self-Clean cycle.
Burning or oily odor emitting from the oven and vents	<ul style="list-style-type: none"> • This is normal for a new oven and will dissipate with use. • Run the oven prior to first use following the seasoning process outlined in the BEFORE YOU BEGIN section of the owners manual.

TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION
Cooling fan run's after the oven is turned off	<ul style="list-style-type: none"> This is normal, the cooling fan will continue to run until the oven has cooled below 165°F. Once it has cooled below this temperature it will automatically turn off.
Warm air is exhausting out below the door	<ul style="list-style-type: none"> This is normal, the oven cooling fan will draw cool air in thru the oven door and this air will be cycled over the top and back of the oven.
(LOC) door lock icon is displayed	<ul style="list-style-type: none"> This Icon will be displayed in self-clean when the door is in the locked position. Even after the self-clean is complete the door will remain locked until the oven cools to safe handling temperatures, at that point the door latch motor will unlock the door.

WARRANTY AND SERVICE

WARRANTY & SERVICE

This product has been manufactured by Vezeni LLC, 1031 S Pulaski Road, Chicago, IL 60624

For Customer Service, please email concierge@vezeni.com

For the most up to date warranty and service policy, please refer to our website:

<https://vezeni.com/contact-us/>

For in-warranty service requests, please visit our website at:

<https://vezeni.com/contact-us/>

Please Note: You must provide proof of purchase or installation date for any in warranty service requests.

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