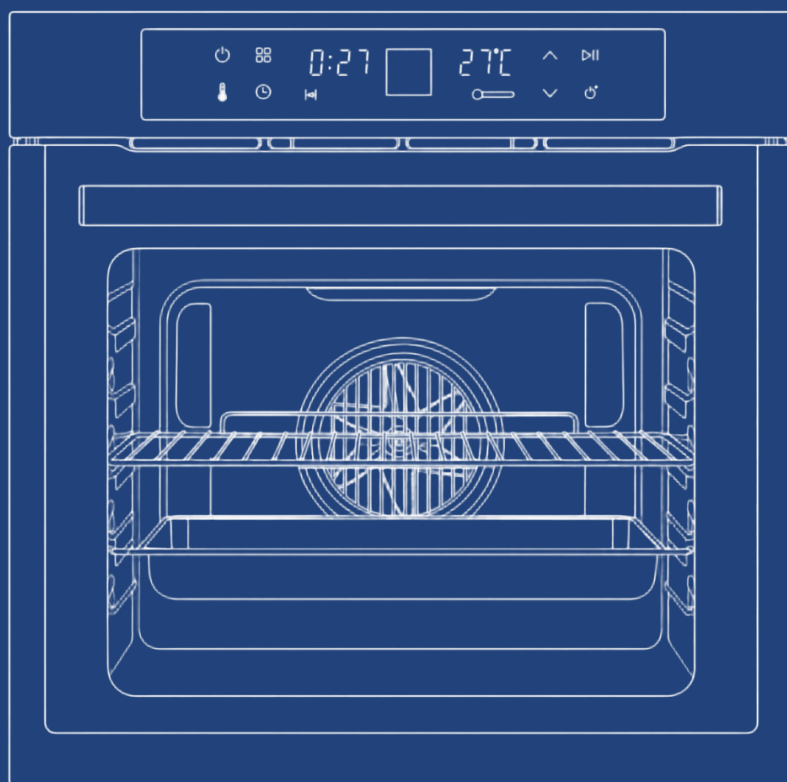




INSTRUCTION MANUAL

ELECTRONIC OVEN



MODEL:E75316B-O1U1F1

Read this manual and follow all safety rules and operating instructions before first use of this electronic oven.

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IMPORTANT:
TEST BEFORE INSTALLATION!

- Conduct a power and basic function test immediately after unpacking and BEFORE installation.
- This step verifies the device arrived undamaged during shipping.

PLEASE NOTE: Please install only after testing, which helps you avoid disassembly costs.

SUPPORT EMAIL:

service02@vikiohome.com

We guarantee to respond within 24hours on business days.

Toll-Free: 1-888-213-4550 / 1-888-214-0999

Monday-Friday, 9:00 AM- 5:00 PM

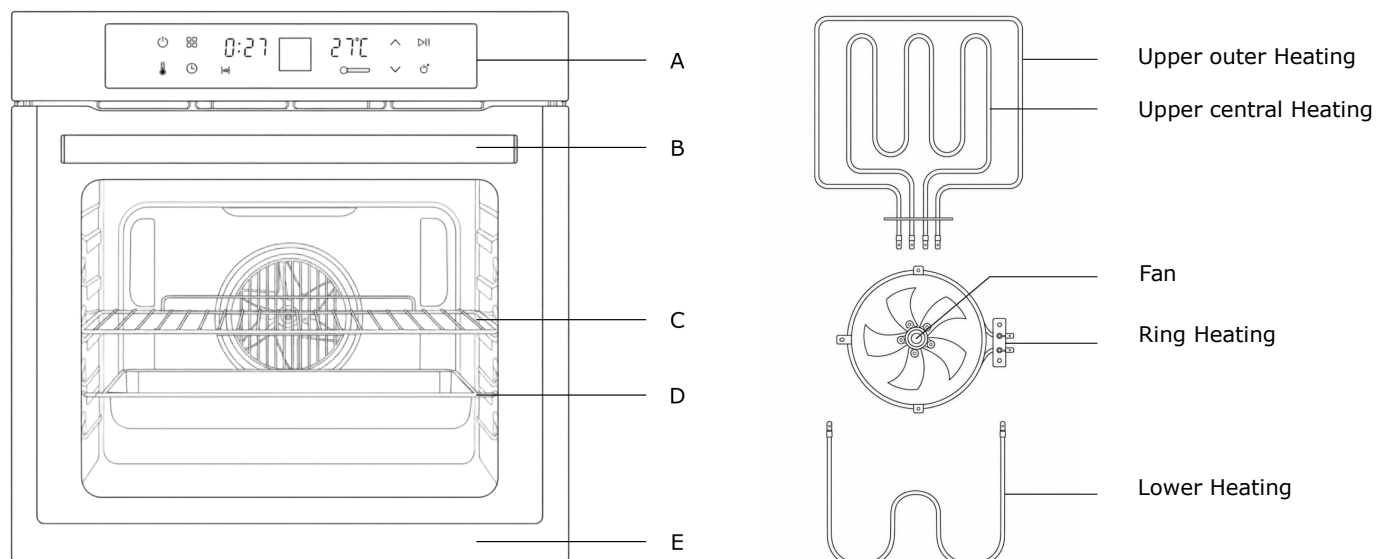
GENERAL WARNINGS

Dear customers:

Thank you for choosing our product. This appliance is easy to use. Please read this handbook carefully before installation and use, to ensure that you will find the correct indications for the best installation, usage and maintenance of the product.

- This appliance is designed for non-professional home usage for adults. Do not allow children to play near it. Keep children away when it is being used in case that they touch the hot surfaces of the appliance.
- Do NOT touch the heating elements inside the oven.
- The appliance should be installed by authorized professionals, who are well aware of the installation regulations.
- Before maintenance, disconnect the appliance from the mains and wait for it to cool down.
- Choose or replace the power cable under the guide of professional installers.
- Any repairmen required, please always contact an authorized Technical Customer Service Center and ask for original spare parts. Repairmen by untrained people can lead to damage.
- **CAUTION:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be performed by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

CLOSE UP VIEW



A. Control panel

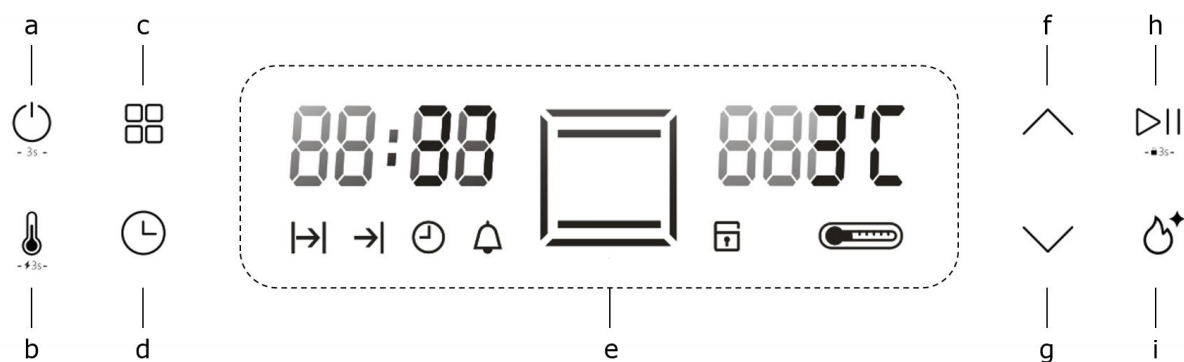
B. Handle

C. Oven Rack

D. Dripping pan or baking sheet

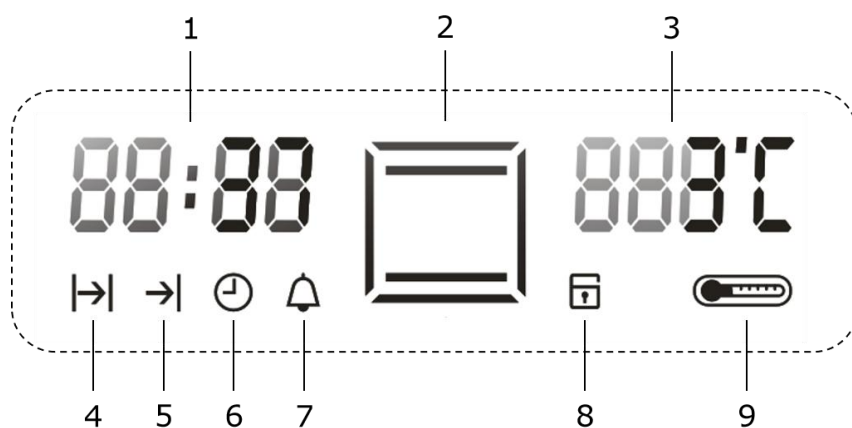
E. Oven Door (4-ply Glass)

A.Control panel



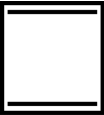
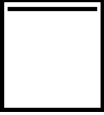
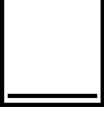
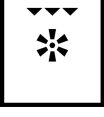
- a. On/off (hold for 3 seconds to turn on / off)
- b. Cooking temperature / Rapid heating key (hold for 3 seconds to activate Rapid heating)
- c. Cooking mode key
- d. Time key
- e. Digital display**
- f. Adjust key up
- g. Adjust key down
- h. Pause / Confirm key (hold for 3 seconds to activate Child lock)
- i. Pyrolytic clean key

e.Digital display



- 1. Time Display
- 2. Function Display**
- 3. Temperature Display
- 4. Countdown Start
- 5. Delay Start
- 6. Clock (Local Time)
- 7. Alarm (Buzzer Only)
- 8. Child Lock
- 9. Heating Status

2.Function display

	Light Interior light on, no heating elements active.
	Conventional mode (120~480°F) The Upper outer heating elements and Lower heating elements are active.
	Defrost The fan runs without heat to reduce the defrosting time of frozen foods.
	Fan assisted mode (120~480°F) The Upper outer heating elements, Lower heating elements, Ring heating elements and the fan are active.
	Top oven (120~480°F) The Upper outer heating elements are active.
	Pizza function The Lower heating elements, Ring heating elements and the fan are active.
	Half grill The Upper central heating elements are active.
	Circular element with fan The Ring heating elements and the fan are active.
	Full grill The Upper outer heating elements and Upper central heating elements are active.
	Fan assisted full grill The Upper outer heating elements, Upper central heating elements and the fan are active.
	Lower element mode (120~360°F) The Lower heating elements are active.
	Fan assisted half grill The Upper central heating elements and the fan are active.
	Air fry mode The Upper central heating elements, Ring heating elements and the fan are active.

ELECTRICAL CONNECTION

WARNING: Before wiring the oven, read the following instructions carefully. Improper wiring may result in personal injury or fatal consequences.

Before electrical connection

In the case that the power cable directly connected to the electric box, it is necessary to insert a suitable omnipolar switch or a creepage protection device.

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are able to withstand the maximum power input required in the rating plate.
- The supply system is regularly grounded.
- The socket or the omni polar switch can easily be reached after the installation of the oven
- After carrying out the connection to the power supply, keep the cable away from any hot surface of the appliance.
- No reducers flow dividers or adaptors that can cause overheating or burning are in use.

The manufacture is not liable for any direct or indirect damage caused by faulty installation operations that are carried out by unqualified personnel or not complying with the local and general regulations.

- 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

WARNING

- Before replacing any parts, make sure the appliance is turned off to prevent electric shock.
- Accessible parts may become hot during use. Children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used.
- Fixed wiring must be protected.
- The door should be situated more than 33⁷/₁₆" above floor after installation of the oven.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rule.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

Electrical connection

Voltage and frequency of power supply:		
Voltage	Frequency	Rated Power
220-240V	50/60Hz	3200W

IMPORTANT

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the junction box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Do not use a gas supply line for grounding the appliance.
- The oven must be hardwired (direct wired) to an approved junction box.
- A plug and receptacle is NOT PERMITTED.
- DO NOT shorten the flexible conduit. Conduit must be securely connected directly to junction box with cable connector.
- You will need to purchase an 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.
- **A 16-A fuse or circuit-breaker is required.** It is recommended to install a dedicated circuit for your oven.

Circuit Condition

Our appliance is a 4-wire unit. Household power supply falls into two configurations, please wire accordingly based on your home circuit conditions:

Red wire: hot wire

Black wire: hot wire

White wire: neutral wire

Green wire: ground wire

- 3-wire circuit (2 hot wires + 1 neutral wire, no ground wire) -Fig.1
- 4-wire circuit (2 hot wires + 1 neutral wire + 1 ground wire) -Fig.2

Note: Strip wire insulation to expose approximately 1/2" of conductor.

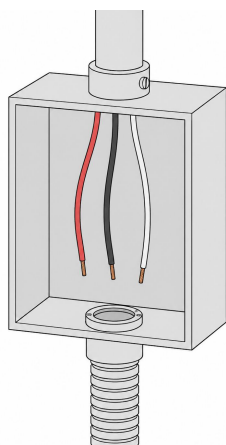


Figure 1

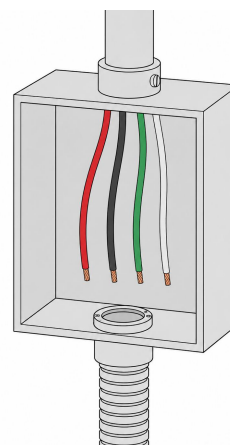


Figure 2

Connection Operation

Figure 1

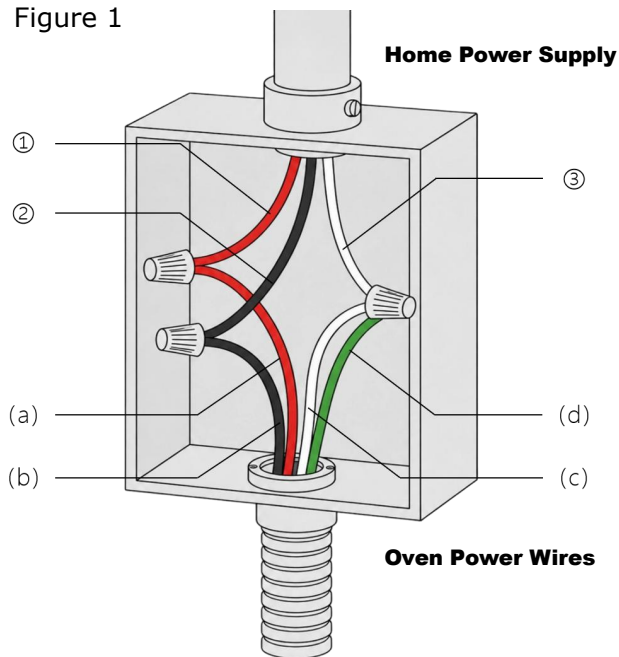
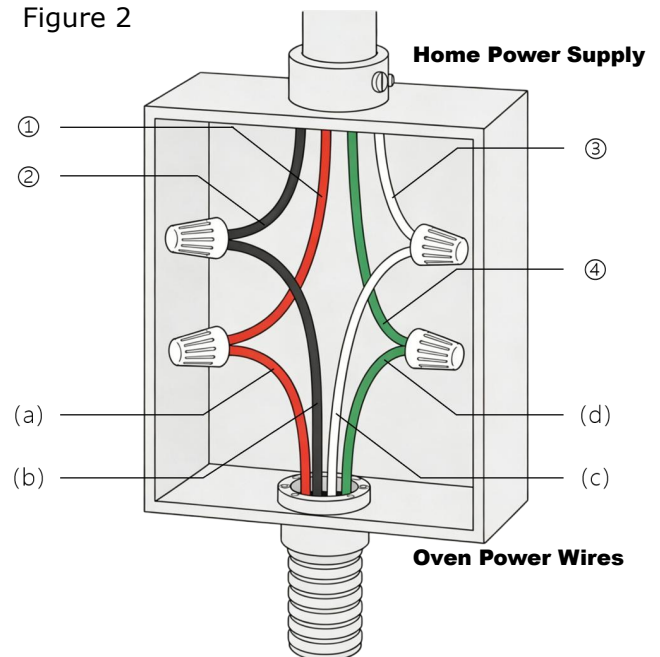


Figure 2



■ 3-wire circuit connection (Figure 1)

IMPORTANT: Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

1. Connect the red wire from the oven (a) to the red wire from household circuit (①) with UL-listed wire connectors.
2. Connect the black wire from the oven (b) to the black wire from household circuit (②) with UL-listed wire connectors.
3. Join the white wire (c) and green wire (d) from the oven together with the white wire from household circuit (③) using UL-listed wire connectors.

■ 4-wire circuit connection (Figure 2)

IMPORTANT: Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, New Branch circuit installations (1996 NEC), mobile homes and recreational vehicles, new construction and in Canada.

1. Connect the red wire from the oven (a) to the red wire from household circuit (①) with UL-listed wire connectors.
2. Connect the black wire from the oven (b) to the black wire from household circuit (②) with UL-listed wire connectors.
3. Connect the white wire from the oven (c) to the white wire from household circuit (③) with UL-listed wire connectors.
4. Connect the green wire from the oven (d) to the green wire from household circuit (④) with UL-listed wire connectors.

WARNING: All wiring work must be performed by qualified technicians. Do not attempt to perform this wiring yourself. Improper wiring may result in electric shock or fatal injury.

INSTALLATION

WARNING: Test all oven-functions prior to built-in installation. Confirm proper operation before installing the oven.

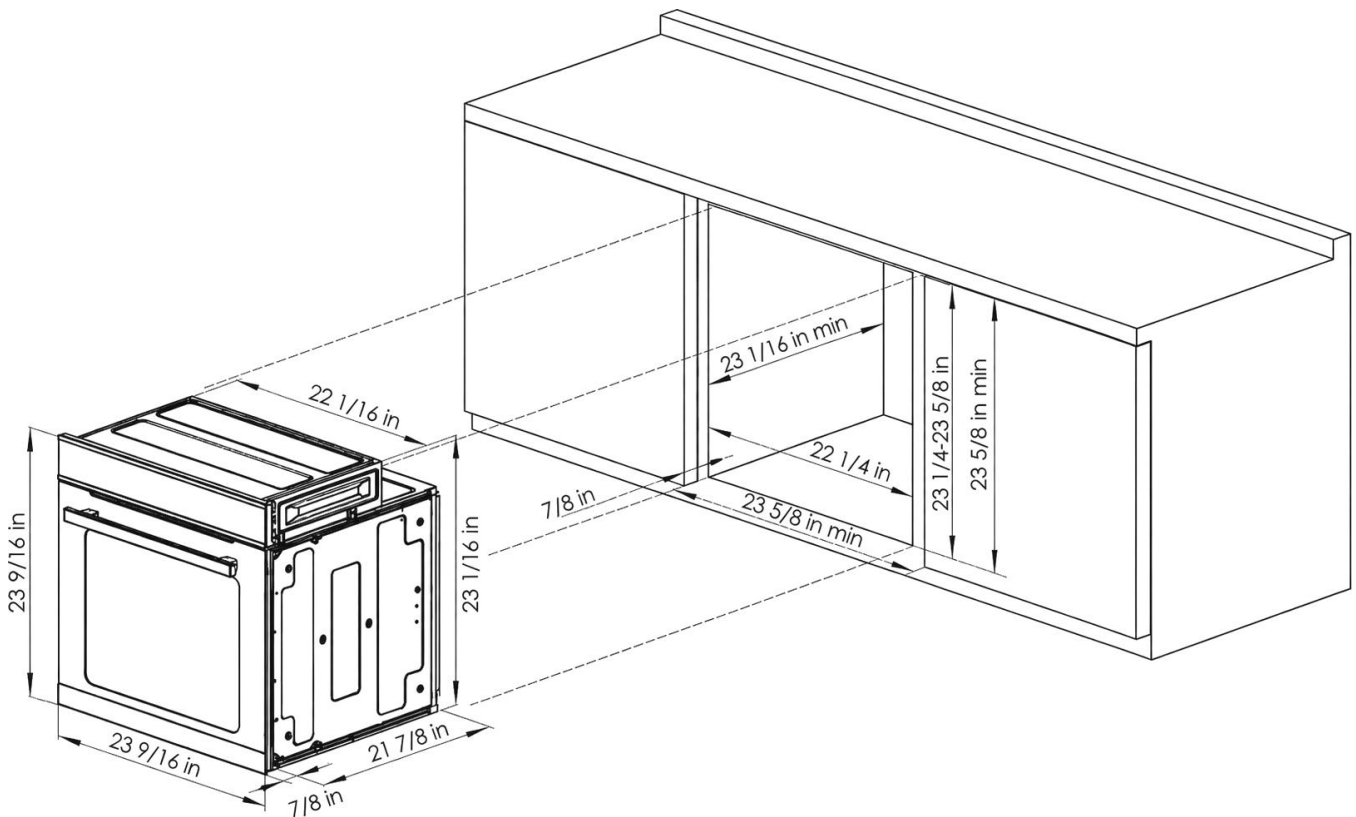
Under-counter built-in installation

CAUTION: The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

CAUTION: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of built-in ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



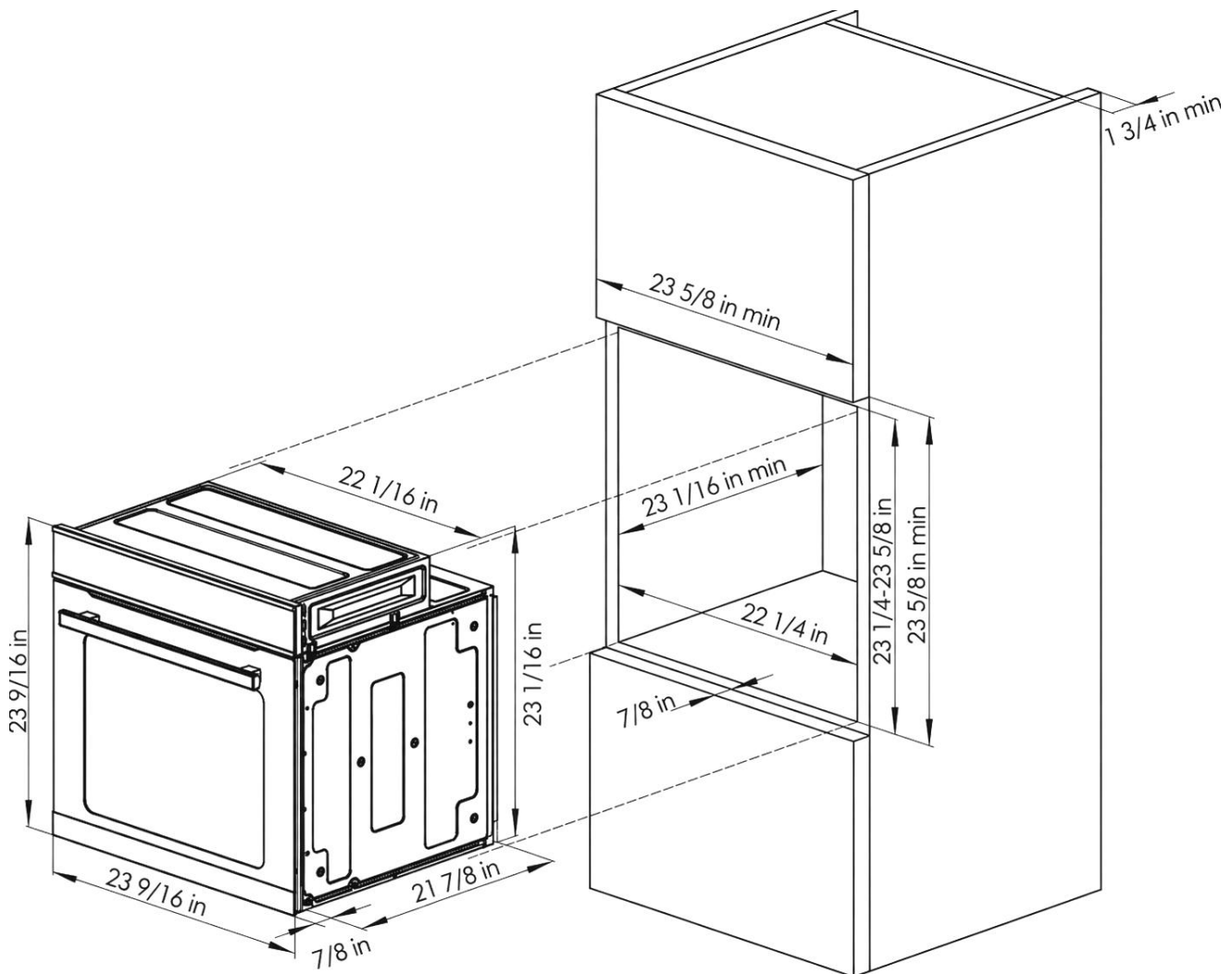
Tall-cabinet built-in installation

CAUTION: The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

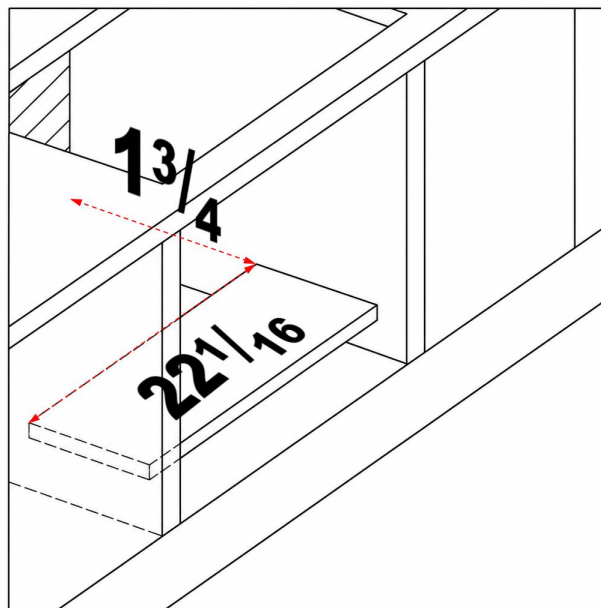
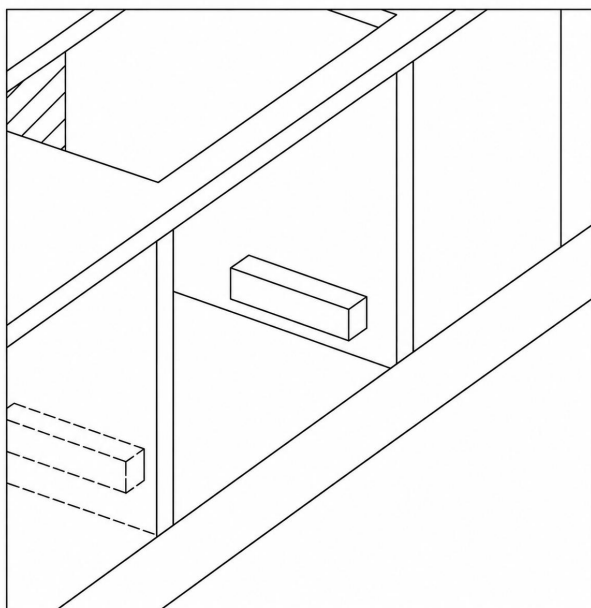
CAUTION: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of built-in ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.

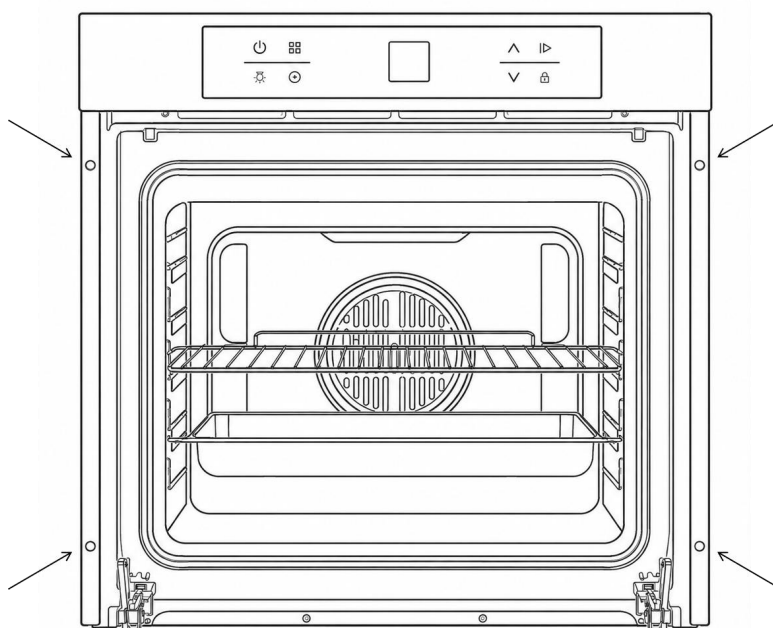


In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least $1\frac{3}{4}$ in x $22\frac{1}{16}$ in.



- The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 220°F.
- In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.
- All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 metal screws into the 4 holes located on the perimeter of the frame.



HOW TO OPERATE YOUR OVEN

Notice:

Only the dripping pan can be placed on the lowest rack position to catch grease drippings. Do not cook food on the lowest rack, otherwise the food will get burnt. For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (Dishes, aluminium foil, etc.) on the grid provided with the appliance inserted especially along the oven guides.

Notice:

This first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Set the clock

In standby mode (under no function operation), Press the key  for 3 seconds to set the local time. The LED screen displays 12:00 and the current time icon  on the LED screen flashes continuously. At this time, press the key  or  to set local time, the setting will be automatically confirmed if no any action in 5 seconds.

Activate the Oven and switch off

Each time you want to cook the dishes, you need to activate the oven first. Press the key  for 3 seconds to activate it. Press and hold the key for 3 seconds again to switch off the oven.

Set the cooking mode , cooking time and cooking temperature

1. Press the key , the digital display will show different cooking function, select the one you want, it will be automatically confirm if no any action in 5 seconds.
2. After the cooking function is selected, the display will show the default cooking time and cooking temperature according different function. Set the cooking time by pressing the keys  and .
3. Press the key , the temperature reading in the display flicks, set the temperature by press the keys  and .
4. To let the temperature reach desired setting, press the key  for 3 seconds. Rapid Preheat reduces the time required for the oven to reach the selected temperature.

Pyrolytic Self Cleaning

In standby mode (under no function operation), press  key to choose Pyrolytic Self Cleaning function. Under this function, only the ,  and  keys are functional.

The default self-cleaning time is 60mins ("P:60" shows in the display) . The self-cleaning ranges from 45mins to 120mins. Press  and  key to choose time.

During the pyrolytic clean process, all the touch keys are unactivated except the power key  . Hold the key  for 3 seconds to cancel the cleaning process.

WARNING: Do not open the door during self-cleaning process. The door cannot be opened until the oven has cooled to a safe temperature.

Child lock / Pause / Start ▷||

Child lock: Press and hold the key ▷|| for 3 seconds to lock all the keys, the display will show . Press and hold 3 seconds again to unlock.

Pause / Start: While the oven is working, press the key ▷|| to pause and press again to resume working.

Set the time ⌚

Set the cooking time |→|

Press key ⌚ to switch the icon |→|, set the cooking time by pressing keys ^ and v.

For example: Local time is 12:00, cooking time is 30mins, then the Oven will stop working at 12:30.

Set the end of cooking time →|

After the cooking time is already set, press key ⌚ to switch the icon →|, set the end of cooking time by pressing keys ^ and v.

For example: Cooking time is 30mins, the end of cooking time is 13:00, then the Oven will start working at 12:30, stop working at 13:00.

Set the alarm time 🔔

Press the key ⌚ to switch on the icon 🔔 in the display, Set the alarm time by pressing key ^ and v. The oven should sound "Beep" for 3 minutes, press any key to cancel the beep sound.



Child Lock

Hold the icon for 3 seconds to enable child lock, only the power key works under lock status. Hold it for another 3s to unlock the panel.



Rapid Heating

Press and hold this key for 3 seconds to activate the rapid heating function. This function quickly heats the oven to your preset temperature to cut down preheating time.

Notice: After you preset the function icon and use **Rapid Heating** function, the display switch to the icon . Once the oven heats up to the preset temperature, the screen will revert back to your preselected function icon.



Pyrolytic Self Cleaning

Pyrolytic self-cleaning is the fastest way to clean an oven. At 750°F everything turns to ash, so no chemical cleaners are necessary with this cleaning method. When the program is finished, just let the oven cool down and wipe it out with a damp cloth.

WARNING: Please take all the oven accessory like side grids, rails, grilling nets and baking trays out of the oven when you use Pyrolytic Self Cleaning function.

Note: All the settings will be automatically confirmed if no any action in 5 seconds.

Cooling ventilation

In order to cool down the exterior of the appliance, some models are equipped with a cooling fan which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard existing between the oven door and the control panel.

HOW TO MAINTAIN YOUR OVEN

CAUTION: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

1. Do not use steam equipment to clean the appliance.
2. The inside of the oven and stainless steel parts should preferably be cleaned after use, when it is slowly cooled to room temperature, with damp soft cloth containing soap; then the soap should be wiped away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale-remover, etc.) as these could damage the enamel and render stainless steel to get stained. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
3. If you use your oven for an extended period of time, condensation may form. Dry it with a soft cloth.
4. There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest after-sales service centre. We recommend you avoid using the oven until it has been repaired.
5. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
6. Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
7. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Which may result in shattering of the glass.
8. Before activating the pyrolytic self-cleaning function, wipe up all excess spills and remove all cookware from the oven cavity. Surfaces may become significantly hotter than normal during the self-clean cycle. Keep children away from the oven at all times.

HOW TO REMOVE THE OVEN DOOR

For a more thorough clean, you can remove the oven door, proceed as follows:

1. Open the door fully (Fig. 1)
2. Push down and turn the small levers situated on the two hinges (Fig. 2), be sure the lockers must be on position shown on Fig. 3
3. Pull the door towards you (Fig. 4), pulling it out of its seat
4. Push the latch on both side (Fig. 5) and pull the bar out (Fig. 6)
5. Remove the door glass accordingly (Fig. 7)
6. Reassemble the door by following the preceding steps in reverse order. (Fig. 8)

①

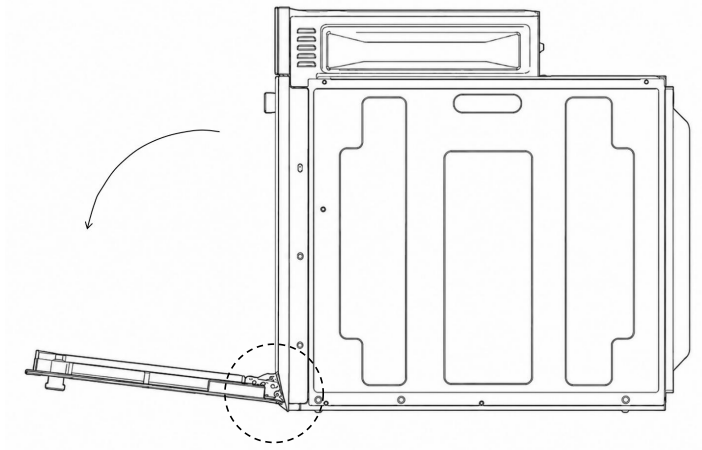


Figure 1

②

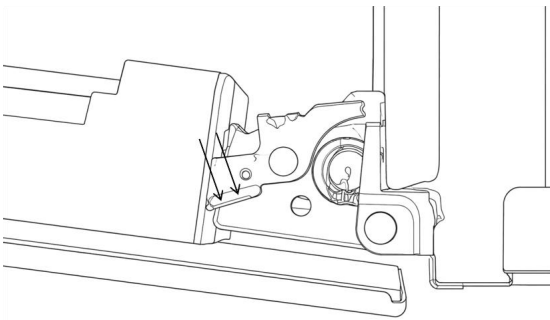


Figure 2

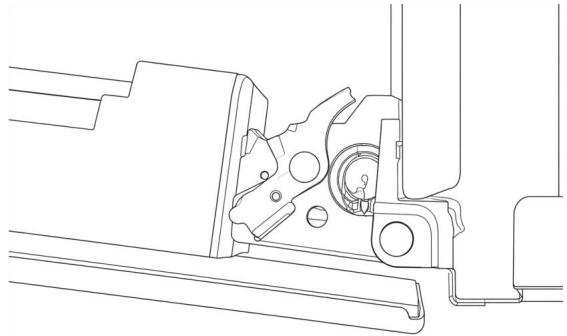


Figure 3

③

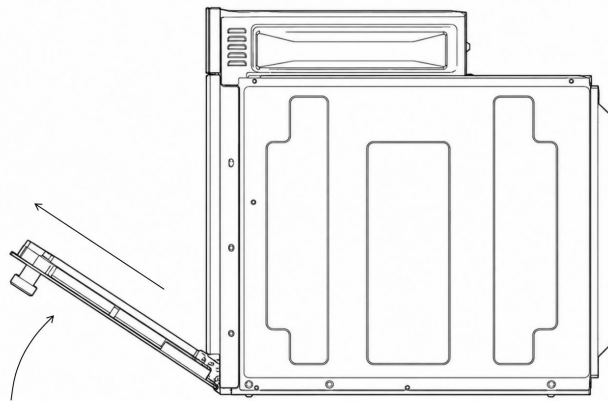


Figure 4

④

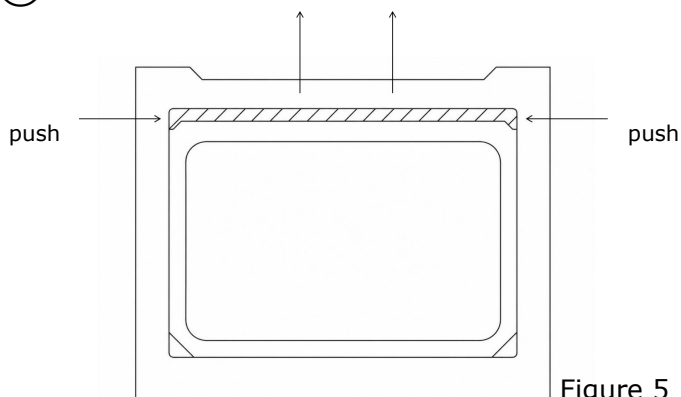


Figure 5

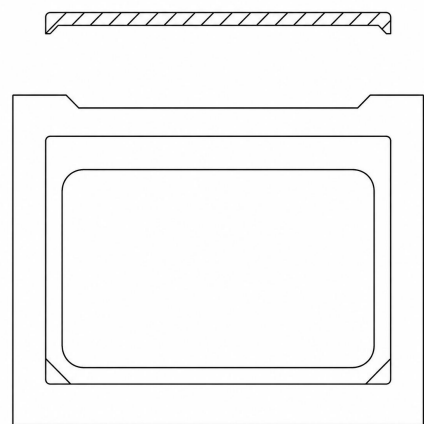


Figure 6

⑤



Figure 7

⑥

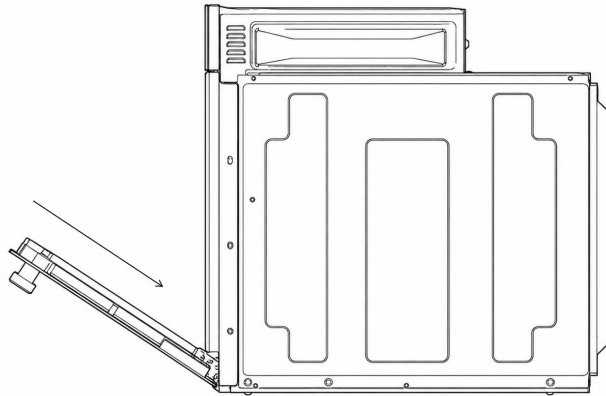
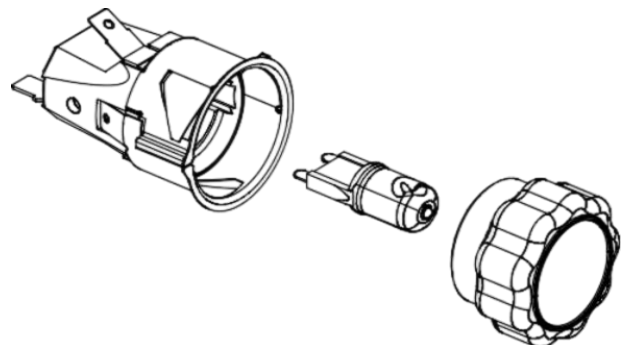
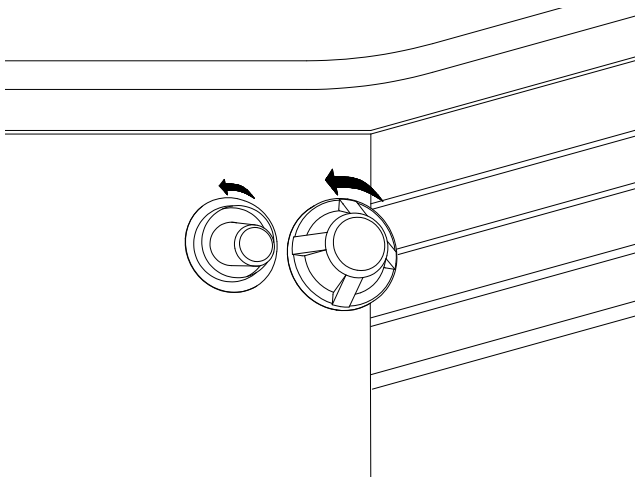


Figure 8

REPLACING THE OVEN LAMP

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

1. Remove the glass cover of the lamp-holder;
2. Remove the lamp and replace with a lamp resistant to high temperature (570°F) with the following characteristics:
 - Voltage: 220-240V
 - Wattage 25W
 - Lamp-holder type: G9
3. Screw the glass cover and reconnect the oven to the mains power supply.



PRACTICAL COOKING ADVICE

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating



If the oven must be preheated (this is generally the case when cooking leavened foods), the “**Rapid Heating**” mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

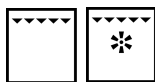
Cooking on more than one rack



If you have to cook on more than one rack at the same time, use only the “fan assisted mode” which is the only one that is appropriate for this type of cooking.

1. The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
2. As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
3. When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
4. Use the dripping pan on the lower rack and the grid on the upper.

Using the grill



This multi-function oven offers you 2 different grilling modes only and exclusively with oven door shut.

1. Use the “grill” mode, placing the food under the centre of the grill because only the central part of the top heating element is turned on. Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and/or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you can not use lower temperatures, simply by adjusting the temperature using the temperature controls.
2. Setting “fan assisted grill”, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part. Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example. When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping pan on the 1st rack from the bottom.

CAUTION: Always use the grill with the oven door shut.

Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the ready light "E" will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry

Increase the temperature by 50°F and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 50°F.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
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Use less liquid, lower the temperature, and increase the cooking time.
--

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level and they are not all at the same cooking point
--

Use a lower temperature setting. It is not necessary to remove the food from all the racks.

Cooking pizza



For best results when cooking pizza, use the " fan assisted " mode.

1. Preheat the oven for at least 10 minutes;
2. Use a light aluminium pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
3. Do not open the oven door frequently while the pizza is cooking.
4. If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
5. When cooking pizza on two racks, use the 2nd and 4th with a temperature of 428°F and place the pizzas in the oven after having preheated it for at least 10 minutes.

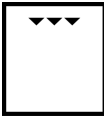
Cooking fish and meat

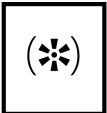
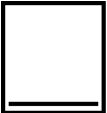
When cooking white meat, fowl and fish, use temperature settings from 356°F to 428°F.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (392°F-428°F) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roast (especially duck and wild game), dress the meat with lard or bacon on the top.

Cooking Mode	Food to be cooked	Weight(lbs)	Rack position from bottom	Preheating time (mins)	Temperature Setting (°F)	Cooking time (mins)
	Interior light only No heating No food cooking	--				--
	Small Cake Sponge Cake Ghee Biscuits Pizza French Fries Bread Slices Roasted Chicken	1.94 1.50 2.43 - - - 2.65	3 3 3 4 4 3 4	10 10 10 10 10 4 10	320 302 302 392 392 392 356	30-35 42-47 19-24 20-25 50-55 8-12 75-80
	Small Cake Sponge Cake Ghee Biscuits Apple Pie(Small) Apple Pie(Big) Pizza French Fries Bread Slices Roasted Chicken Roasted Fish	1.94 1.50 2.43 3.20 5.29 - - - 2.65 2.20	3 3 3 4 3 4 4 3 4 3	10 10 10 10 10 10 10 4 10 10	320 302 302 320 356 392 392 392 356 392	18-23 33-38 21-26 66-71 38-43 13-18 34-41 11-16 78-83 16-21
	Small Cake Sponge Cake Ghee Biscuits Apple Pie(Small) Pizza French Fries Bread Slices Roasted Chicken Beef Patty Pork Hock Roasted Fish	1.94 1.50 2.43 3.20 - - - 2.65 5.51 3.31 2.20	3 3 3 4 3 4 3 4 3 4 3	10 10 10 10 10 10 4 10 7 10 10	320 302 302 320 392 392 392 356 482 374 392	20-25 30-35 12-17 72-77 20-25 30-35 18-23 75-80 23-28 105-110 15-20
	Bread Slices Roasted Chicken ※Beef Patty Pork Hock Roasted Fish Vegetables	- 2.65 5.51 3.31 2.20 -	3 4 3 4 3 3	4 10 7 10 10 10	392 356 482 374 392 356	5-10 67-72 18-23 117-120 15-20 16-22
	French Fries Bread Slices Roasted Chicken Beef Patty Pork Hock Roasted Fish Vegetables	- - 2.65 5.51 3.31 2.20 -	4 3 4 3 4 3 3	10 4 10 10 10 10 10	392 392 356 482 374 392 356	47-52 5-10 77-82 25-30 98-103 15-20 16-22

	Small Cake	1.94	3	10	320	20-25
	Sponge Cake	1.50	3	10	302	28-33
	Pizza	-	4	10	392	20-25
	French Fries	-	4	10	392	33-38
	Bread Slices	-	3	4	392	6-11
	Roasted Chicken	2.65	4	10	356	63-68
	Roasted Fish	2.20	3	10	392	13-18
	Small Cake	1.94	3	10	320	20-25
	Sponge Cake	1.50	3	10	302	36-41
	Ghee Biscuits	2.43	3	10	302	23-28
	Apple Pie(Small)	3.20	4	10	320	60-65
	Apple Pie(Big)	5.29	3	10	356	40-45
	French Fries	-	4	10	392	34-41
	Bread Slices	-	3	4	392	8-13
	Roasted Chicken	2.65	3	10	356	66-71
	Roasted Fish	2.20	3	10	392	13-18
	Lower heating element works only					

Note: ※Cook the first side of the beef patties for 13 minutes, then turn them over and cook the second side for the remaining time.

Note: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

ENSURING SAFE OPERATION OF THE APPLIANCE

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

1. Only call the Service Centers authorized by the manufacturer.
2. Always use original spare parts.
3. When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
4. This appliance is designed for non-professional, house-hold use and its functions must not be changed.
5. These instructions are only valid for the countries whose symbols appear on the manual and the serial number plate.
6. The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
7. 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 appliance by a person responsible for their safety.
8. Children should be supervised to ensure that they do not play with the appliance.
9. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
10. The oven is designed for use by adults. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.
11. Accessible parts may become hot during use. To avoid burns young children should be kept away.
12. When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
13. The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and disabled from coming into contact with them:
 - controls and the appliance in general;
 - packaging (bags, polystyrene, nails, etc.);
 - the appliance itself, immediately after use of the oven or grill due to the heat generated;
 - the appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- touching the appliance with wet parts of the body;
- using the appliance when barefoot;
- pulling the appliance or power cord to disconnect it from the circuit breaker;
- improper or dangerous operations;
- obstructing the ventilation or heat dissipation slot;
- allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- exposing the appliance to atmospheric agents such as rain, or sunlight;
- using the oven for storage purposes;
- using flammable liquids near the appliance;
- using adapters, multiple sockets and/or extension leads;
- attempting to install or repair the appliance without the assistance of qualified personnel.
- **WARNING:** Accessible parts may become hot during use. Young children or infirm persons should be kept away.

Qualified personnel must be contacted in the following cases:

- installation (following the manufacturer's instructions);
- when in doubt about operating the appliances;
- replacing the electrical socket when it is not compatible with the appliance plug.

Service Centers authorized by the manufacturer must be contacted in the following cases:

- if in doubt about the soundness of the appliance after removing it from its packaging;
- if the power supply cable has been damaged or needs to be replaced;
- if the appliance breaks down or functions poorly; ask for original spare parts.

You must do as following:

- only use the appliance to cook food and nothing else;
- check the soundness of the appliance after it has been unpacked.
- disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- when left unused, unplug the appliance from the electricity mains;
- use oven gloves to place cookware in the oven or when removing it.
- always grip the oven door handle in the centre as the extremities of the same may be not due to any hot air leaks.
- after disconnecting it from the mains when you decide not to use the appliance any longer.
- the manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.
- if the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer to avoid any risks to safety.
- the appliance is for indoor use only.

DISCLAIMER

- Carefully inspect all items for damage upon delivery.
- Note any damage on the freight bill or delivery receipt, and obtain the carrier agent's name and signature. Retain a copy to support your claim.
- Once items are accepted, the customer assumes responsibility for their safe storage and handling.
- Report any damages to the carrier and file a claim immediately—failure to do so may result in claim denial. The carrier will provide the necessary claim forms.
- Damages during return shipping are not covered under warranty. Customers must insure returns with the shipping company.
- If your oven is damaged in transit, contact Vikio home within 14 days of delivery to report the issue. We will assist in filing a damage claim and investigating.
- Inspect package contents carefully upon receipt. Notify us of any damages or missing parts within 14 days. Claims made after this period will not be accepted.
- All products are thoroughly tested and carefully packed before shipment. Returned products must be in good working condition, including all original parts, documentation, and packaging (cartons and fillers).
- A 10% restocking fee applies to all approved returns.
- Returns or exchanges will not be accepted if the unit has been installed, and may be rejected if parts are missing.
- Inspect the oven for damage or defects before installation. Appearance flaws discovered after installation that do not affect performance are not covered by warranty for returns or exchanges.
- Service visits are not covered under warranty and will incur a service charge.

CONTACT US

- If you require assistance, please contact Vikio home. Have your order number and oven model ready, as this information is necessary to process your request.
- For replacement parts, we strongly recommend using only genuine Vikio home parts. Our accessories and parts are specifically engineered and designed for Vikio home.
- Each part undergoes rigorous testing to ensure maximum durability and reliability, offering a perfect factory match in appearance and functionality tailored to your specific model.

SUPPORT EMAIL:

service02@vikihome.com

help02@vikiokitchen.com

WARRANTY

TO OBTAIN SERVICE UNDER WARRANTY: You must present proof of the original purchase date. Please provide an original dated proof of purchase (sales receipt/invoice) to obtain service under warranty.

One Year Parts Warranty

For one year from the date of original purchase, Vikio home will provide free replacement parts or components that fail due to manufacturing defects, excluding consumable items.

Subject to the conditions and limitations below, Vikio home will replace any product part found defective due to improper workmanship or materials.

Replacement parts or products will be provided on an exchange basis and may be new or refurbished to be functionally equivalent to new.

This Warranty Will Be Voided When

- This warranty does not cover damage caused by negligence, improper installation, accidents, abuse, misuse, natural disasters, insufficient or excessive electrical supply, abnormal mechanical or environmental conditions, unauthorized disassembly, repair, modification, or failure to follow installation instructions.
- This warranty does not cover natural wear of finishes. Damage caused by improper maintenance, use of corrosive or abrasive cleaning products (including pads and oven cleaners), or physical damage such as chips, dents, or cracks due to abuse, misuse, freight damage, or improper installation is excluded.
- Damage caused by accidents, fire, floods, or other acts of God is not covered. Vikio home and its distributors/resellers are not liable for any property loss or costs associated with the removal, servicing, installation, or diagnosis of problems with this product.
- It is also void if the product is used commercially or for purposes other than its intended use, improperly connected to equipment from other manufacturers, or repaired or modified by anyone other than Vikio home.
- Additionally, this limited warranty is void if the original identification information has been altered, removed, or obliterated; if the product has not been handled or packaged correctly; or if it has been sold as second-hand.

This warranty is valid only in Canada and the United States and is non-transferable, applying solely to the original purchaser. It does not extend to subsequent owners. Any implied warranties, including fitness for purpose and merchantability, are limited to the duration of the express warranty, starting from the original purchase date. No warranties apply beyond this period.

Please save these instructions.

