



**USER MANUAL**  
**SMART CONVECTION OVEN**  
**SKA-OVN-201-SMT**

## Thank you for choosing our product!

Congratulations on the purchase of our Smart Convection Oven. It has been designed to help you cook delicious meals using programs designed to suit different cooking methods.

To make sure you get the most out of this multi-functional oven, we recommend you read all the instructions, including the safety warnings, before using the product. For your own safety, please only use the product as described in this manual.

Keep the manual in a safe place so you can easily refer to it and pass it on to any future owners of the product.



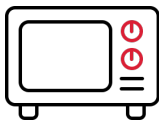
For us at TEAM CUISINE, good food means real enjoyment. With our kitchen products, you will feel like a professional chef right in your own kitchen. We focus on quality, design, and functionality to make cooking delicious food an easy task. Be inspired as you browse through our products and recipes and let your inner chef come to life.

## OUR SMART KITCHEN PRODUCTS HAVE:



### GLOBAL NETWORK

Our products are available on our worldwide website



### PRODUCT VARIETY

With our range of smart and speciality appliance



### GUIDED RECIPES

We have guided recipes that go with each appliance to help give you inspiration for every meal



## Intended purpose

Your appliance is used to broil, roast, bake, slow cook, cook pizza, reheat, defrost, keep food warm and ferment foods.

These user instructions describe the oven's functions. For information on the preparation of special dishes, refer to the recipe.

The appliance is designed for private, domestic use only. The appliance must only be used indoors and must not be used for commercial purposes.

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# 1. Safety Guide

## 1.1 For Your Safety

Safety is an essential part of every oven. However, the product safety of the oven can only be ensured if this chapter and the warning notices in the following chapters are followed.

Do not attempt to operate the appliance without reading and understanding the user manual instructions to ensure all safety measures and features are in place and operating correctly. Failure to follow the instructions in this manual may result in personal injury and / or property damage.

## 1.2 Signal Words

Be aware of the signal words **WARNING** and **NOTE** as they relate to safety notes. These are the signal words for the respective safety notes:











Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



### **NOTE**

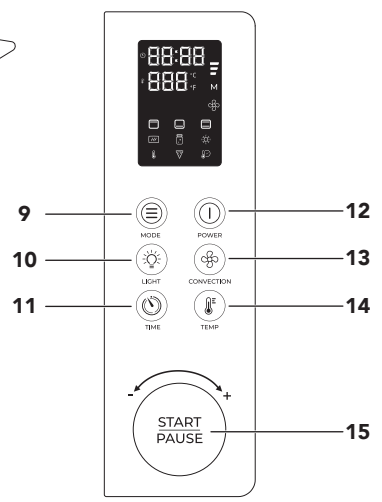
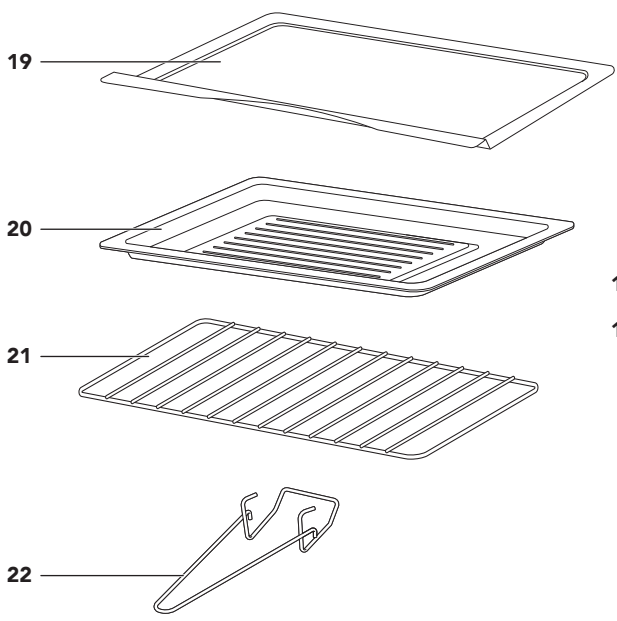
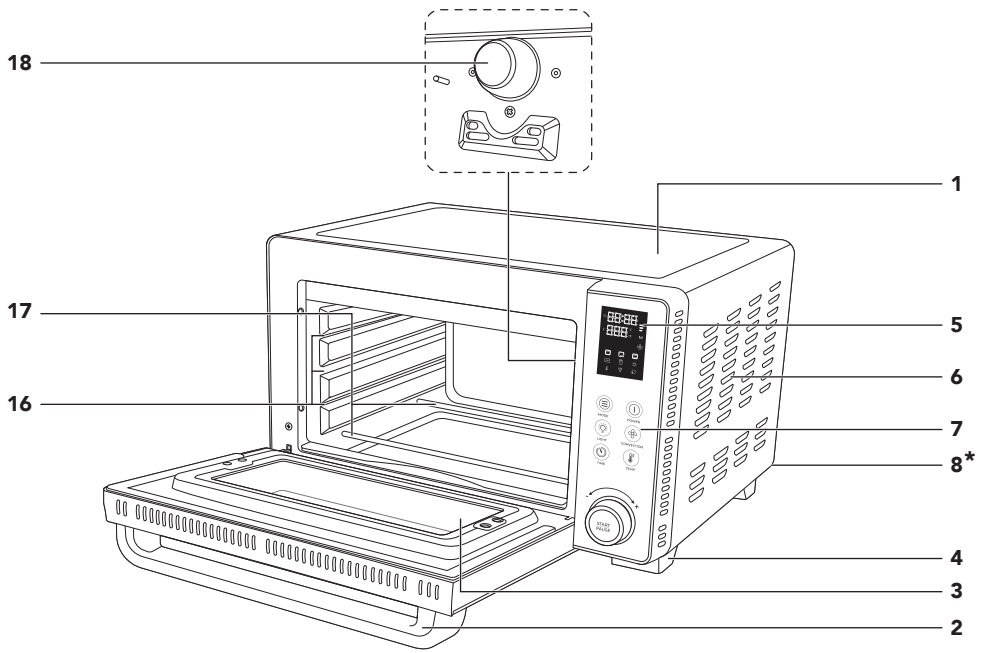
Used to address best practices to avoid damage to your appliance, its accessories and potential injury.

## 1.3 Hazards and safety instructions

- This appliance is intended for household use only. Do not use this appliance for commercial purposes. Do not use the appliance outdoors or for anything other than its intended use. Failure to do so may result in injury, property damage and invalidate the warranty.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental abilities, or lack of experience or knowledge. Close supervision is necessary when any appliance is used near children or these individuals. Children should not play with the appliance. Cleaning, maintenance or connecting the appliance to the power supply should not be made by children.
- **WARNING**  Keep the appliance and the power cord out of the reach of children and pets.
- Always place the appliance on a dry, stable, non-combustible, level surface. Do not place the appliance on a wooden table. To prevent potential damage to the surface, place an appropriate protective hot pad underneath the appliance.
- **WARNING**  Do not use or place the appliance on or near:
  - towels, paper, curtains or other flammable materials.
  - heat sources such as stoves, gas or electric burners, or ovens.
  - naked flames such as a candle.
  - water sources such as taps or sinks, or an area where water splashes.
- Do not block the vents. Use the appliance only in a well-ventilated area and allow 6 inches / 15 cm of space on all sides of the appliance.








- **WARNING**  Ensure that the voltage of the appliance is compatible with the voltage in your home in order to avoid fire, injury, or damage. **The plug of the appliance must be inserted into a suitable socket, which has been installed and earthed in accordance with local regulations and requirements.** DO NOT DEFEAT THE SAFETY PURPOSE OF THE GROUNDED PLUG. It is normal for the plug to get warm while the appliance is being used. However, a loose fit between the plug and the outlet may cause overheating. If this occurs, try inserting the plug into a different electrical socket. If you have any queries on the plug or socket setup, contact a qualified electrician.
- When plugging the power cord into the wall socket, never force the plug to fit.
- **WARNING**  To avoid an electrical shock, do not touch the plug with wet hands or when you are standing in water. Do not immerse the oven housing, power cord, or plug, in water or any other liquid. Do not rinse the appliance under a tap.
- **WARNING**  For safety purposes, this appliance comes with a short power cord (3 feet / 91.5 cm) to prevent hazards from tripping or becoming entangled with the power cord.
- **WARNING**  Do not use the appliance with below-counter power sockets, an adapter or extension cord. Do not allow the power cord to hang over the edge of a counter or table or touch hot surfaces or naked flames.
- Regularly check the appliance and the power cord for damage. Do not use the appliance, power cord or plug if they have been damaged, dropped or malfunctioning. If the appliance, power cord or plug have been damaged, they must be replaced by the manufacturer, a service technician, or a similarly qualified person in order to avoid hazards. Do not attempt to modify this appliance in any way.
- Before use, carefully inspect the appliance and its parts for damage. Do not use the appliance if any damage is present.
- Always unplug the appliance from the wall socket when not in use, as well as before adding or removing parts or accessories, and before cleaning. When unplugging the appliance, gently pull the plug not the power cord out of the wall socket.
- Before cleaning or storing, be sure that the appliance has cooled completely.
- **WARNING**  Only use parts that are authorized by the manufacturer in order to avoid injury or damage.
- Do not use aluminum foil in the oven unless directed. If you are using aluminum foil, fit it tightly and make sure it is not touching the heating elements as this can cause overheating and risk of fire.
- Only use baking paper with food on top. If the baking paper touches the heating elements, there is a risk of fire.
- Always use oven-proof glass or metal dishes.
- **WARNING**  Some of the appliance's parts will become hot during operation and for some time after use. Do not touch hot surfaces. Only touch handles, knobs and buttons.
  - Do not move the appliance when it is in use.
  - When you open the oven door, be cautious of steam escaping from the oven. Keep your hands and face at a safe distance from hot steam and hot food.
  - Always use protective gloves such as oven mitts when handling hot items from the oven, including trays, racks, accessories or containers. Place hot items on a heat-resistant surface.

- To avoid damaging or scratching the trays, use only wooden or heat-resistant plastic utensils.
- **WARNING**  To avoid the risk of fire and injury, do not use this appliance for deep or shallow frying.
- **WARNING**  Clean the crumb tray after each use as accumulated crumbs and grease can overheat and catch fire.
- Never leave the appliance unattended while in use.
- Do not use the oven's accessories in any other kitchen appliance such as a microwave or oven.
- If the LED display on the control panel shows an error code, unplug the appliance and refer to the "Error codes on the screen" section on page 21.
- To fully turn off the appliance, remove the plug from the power source.
- Do not attempt to repair, replace or modify the appliance and its safety mechanisms as this may cause electric shock, fire or injury, and will void the warranty. There are no user serviceable parts.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Before and after use, follow the cleaning and maintenance guidelines in this manual. Always make sure the appliance has cooled.
- Use extreme caution when removing a tray or cooking pot that contains hot fat or oil as well as when disposing of hot oil or fat.
- If dark smoke or flames come from the oven, immediately turn it off at the wall socket. Do not open the oven door or use water to put out flames. Cover the appliance with a fire blanket. Wait for the smoke to clear before opening the oven door.
- Do not store anything on top of the oven when it is in use.
- Store the appliance in a location that is cool and dry. Do not store any parts in the oven other than the recommended accessories.

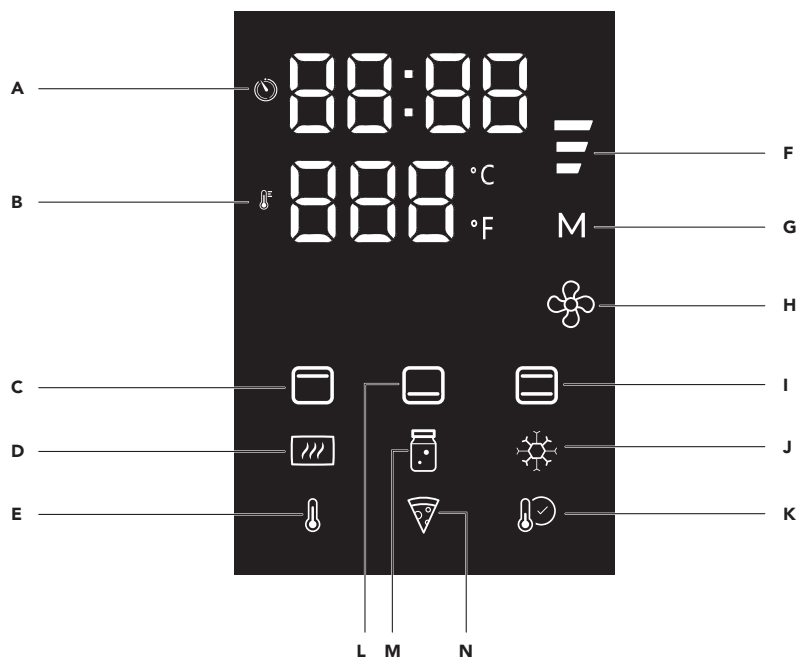








## 2. Overview

1		Oven housing
2		Handle
3		Door with viewing window
4		Non-slip feet
5		LED screen
6		Vent
7		Control panel
8		Power cord with plug (at the back)
9		<b>MODE</b> button
10		<b>LIGHT</b> button
11		<b>TIME</b> button
12		<b>POWER</b> button
13		<b>CONVECTION</b> button
14		<b>TEMP</b> button
15		<b>START / PAUSE</b> button and <b>SETTINGS</b> dial
16		Rack/tray runners
17		Heating elements
18		Light
19		Crumb tray
20		Food tray
21		Rack
22		Rack handle

### 3. Screen display





**A**   Set time or countdown time

**B**   Set temperature (displays in Celsius or Fahrenheit)


**C**  Broil mode


**D**  Reheat mode

**E**  Keep warm mode






**F** 

- When preheating, the three status bars will light up progressively
- During cooking, the three status bars will remain fixed on the screen






**G**  Manual mode




**H**  Convection fan

**I**  Bake mode

<b>J</b>		Defrost mode
<b>K</b>		Slow cook mode
<b>L</b>		Roast mode
<b>M</b>		Ferment mode
<b>N</b>		Pizza mode

## 4. Functions overview

Button/Component	Function	Notes
 <b>POWER</b> button <b>12</b>	- Turn the unit on and off	
 <b>MODE</b> button <b>9</b>	- Enter the mode settings	
 <b>SETTINGS</b> dial <b>15</b>	- Select 1 of the 10 available modes - Adjust the time or temperature	- The selected mode icon will flash when you are in the setting mode and will remain fixed when the program has started
 <b>START / PAUSE</b> button <b>15</b>	- Press to start or pause the cooking process	- When using the oven, always make sure the crumb tray <b>19</b> is in place and the door <b>3</b> is properly shut before starting an operation - If you cancel the preheating and go straight to cooking, you cannot go back to the programs preheating function without cancelling the current program and starting a new one
 <b>TIME</b> button <b>11</b>	- Enter the time settings	

Button/Component	Function	Notes
 <b>TEMP</b> button <b>14</b>	<ul style="list-style-type: none"> <li>- Enter the temperature settings</li> <li>- Switch between °C and °F</li> </ul>	
 <b>CONVECTION</b> button <b>13</b>	<ul style="list-style-type: none"> <li>- Turn the convection fan on or off</li> </ul>	<ul style="list-style-type: none"> <li>- The convection fan can only be used in manual, broil, roast, bake and reheat modes</li> </ul>
 <b>LIGHT</b> button <b>10</b>	<ul style="list-style-type: none"> <li>- Turn the light on or off</li> </ul>	<ul style="list-style-type: none"> <li>- The light will automatically turn on 1 minute before the end of a program</li> </ul>

## 5. Items supplied

- 1 oven housing **1**
- 1 crumb tray **19**
- 1 food tray **20**
- 1 rack **21**
- 1 rack handle **22**
- 1 user instructions
- 1 recipe booklet

## 6. Before first use

Read all the warning labels on the packaging and all safety instructions. Prior to the first use, follow all the steps in this section to unpack, clean, assemble and do a test run.

**NOTE:** When in operation for the first time, some odor, smoke or steam may be generated by the appliance. This is harmless. Please ensure adequate ventilation.

### 6.1 Unpacking

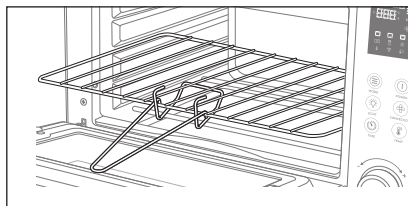
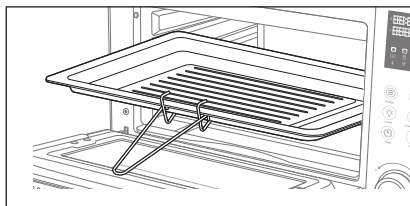
1. Unpack and remove all packing materials including any accessories stored in the oven.
2. Make sure that all parts are present and undamaged.
3. **Clean the appliance prior to its first use!** (See "Cleaning" on page 19.)

## 6.2 Assembly

1. Place the oven on a level, dry, non-slip, heatproof and waterproof surface where it cannot easily fall or slip off.
2. Open the oven door **3**.
3. Insert the crumb tray **19** into the runner **16** below the bottom heating elements **17**.

**NOTE:** Always make sure the crumb tray **19** is in place before turning on the appliance.


4. Slide the food tray/rack **20/21** onto the runners **16** at the desired height.
5. The rack handle **22** can be attached to the food tray **20** or rack **21** simply by hooking the two metal prongs over the top edge of the food tray/rack **20/21**. Once you have finished with the rack handle **22**, unhook it. Do not leave it in the oven.



6. Close the oven door **3**.

## 6.3 Initial test run

Perform an initial test run to help you become familiar with the oven and remove any residues or odors from the manufacturing process.

1. Assemble the oven with all trays and racks in place and no food.
2. Close the door and plug it in.
3. Press the **POWER** button **12** to turn on the oven.
4. Press the **MODE** button **9** and turn the **SETTINGS** dial **15** to bake  mode.
5. Press the **START / PAUSE** button **15** to start the program. When the program is complete, the oven will stop heating and beep several times. (The default program 180°C/350°F for 30 minutes.)

## 7. Operating the appliance

### 7.1 Turning the appliance on and off

- Insert the plug into a suitable wall socket.
- A beep will sound, the full LED screen **5** will display, and the oven light **18** will turn on for 2 minutes.

**NOTE:** The wall socket must continue to be easily accessible after the appliance is plugged in.

- To activate the appliance and start using it, press the **MODE** button **9**.
- To fully turn off the appliance, press the **POWER** button **12** (the screen **5** and oven light **18** will turn off). Unplug the oven from the wall socket.

## 7.2 Selecting a mode

When you turn on the appliance you enter standby mode.

- Press the **MODE** button **9** to enter the mode settings.
- Turn the **SETTINGS** dial **15** clockwise or counterclockwise to select 1 of the 10 available modes. The selected mode icon will flash, and the display will show the default settings for that program.

## 7.3 Setting the time

You can adjust the time in all modes.

- Press the **TIME** button **11** to enter the time settings.
- Turn the **SETTINGS** dial **15** clockwise to increase the time or counterclockwise to decrease the time.
- You can adjust the timer in increments as follows:

Mode	Increments
Manual, broil, roast, bake, reheat, defrost, keep warm and pizza	1 minute
Ferment and slow cook	10 minutes

- The set time is shown on the screen **5**.



- The timer will start the countdown when cooking begins, and preheating has finished.
- When the countdown is finished, the appliance stops and several beeps sound to confirm that the cooking is complete.

## 7.4 Setting the temperature

You can adjust the temperature in all modes except for the defrost and keep warm modes.

1. Press the **TEMP** button **14** to set the cooking temperature.
  2. Turn the **SETTINGS** dial **15** clockwise to increase the temperature or counterclockwise to decrease the temperature.
- You can adjust the temperature in increments as follows:

Mode	Increments
Manual, broil, roast, bake, reheat, pizza and slow cook	5°C / 25°F
Ferment	1°C / 5°F

- The set temperature is shown on the screen **5**.



## 7.5 Changing the temperature scale – °C or °F

- Press and hold the **TEMP** button **14** for 5 seconds to switch between **C** (Celsius) and **F** (Fahrenheit).



## 7.6 Starting and pausing the appliance


- When you have selected your settings, press the **START / PAUSE** button **15** to start the program. The oven will beep to confirm that it is turned on and the screen **5** will display all the settings for the program.
- Press the **START / PAUSE** button **15** for 3 seconds to stop the appliance cooking at any time.

## 7.7 Preheating and the cooking status indicator

- All modes have a preheating function that is activated when the **START / PAUSE** button **15** is pressed to start a cooking program.
- Preheating takes up to 15 minutes depending on the set temperature and mode.
- When the preheating mode has finished, the oven will beep several times.
- Press the **START / PAUSE** button **15** to start the cooking process and the countdown timer. The two dots between the hours and minutes will flash when the timer is counting down.
- If the **START/PAUSE** button **15** is not pressed within 20 minutes of the preheating mode finishing, the cooking function will cancel, and the oven will enter standby mode.
- During preheating, you can press the **START / PAUSE** button **15** to go straight to the cooking process even if the set temperature has not yet been reached.

**NOTE:** Once you have overridden the preheating process, you cannot return to it. You will need to redo the program settings and start a program from the beginning.

- During cooking, the status bar indicates which stage of the process the oven is currently in.

Stage	Screen	Meaning
Preheating	The 3 status bars progressively flashes.	The oven is heating up to the set temperature required for cooking.
Cooking	 The 3 status bars constantly display.	The oven has reached the temperature required for cooking. The cooking time counts down.

**NOTE:** If the oven is paused or stopped, the status indicator will no longer display on the screen.

## 7.8 Cancel

- Press the **POWER** button **12** at any time to exit a setting or cancel a cooking program that is in progress.

## 7.9 Using the convection fan

A convection fan circulates the air in the oven to cook the food faster and more evenly.

- When the preheating or cooking process has started, press the **CONVECTION** button **13** to turn on the convection fan.
- Press the **CONVECTION** button **13** again to turn it off.
- The convection fan can be used as follows:

Mode	Convection fan settings
Bake, roast	Automatically on. Can be turned off.
Manual, Broil	Automatically off. Can be turned on.
Reheat	Always on
Ferment, Defrost, Keep Warm, Pizza, Slow Cook	Always off


# 8. Cooking

## 8.1 Using the oven

The instructions here advise how to change the program settings. Refer to the mode settings table for specific information about each cooking mode.

1. Prepare the food and place it on the food tray **20** or in a heat-resistant dish.
2. Plug in and turn the appliance on.
3. Press the **MODE** button **9** to enter the mode settings.
4. Turn the **SETTINGS** dial **15** clockwise or counterclockwise until your desired setting icon flashes on the screen.



5. Press the **TIME** button **11** to enter the timer settings.
6. Turn the **SETTINGS** dial **15** to set the time.
7. Press the **TEMP** button **14** to enter the temperature settings.
8. Turn the **SETTINGS** dial **15** to set the temperature.
9. Press the **START / PAUSE** button **15** to start the program. The oven will beep to confirm that it is turned on and the screen 5 will display the settings. The preheating status bars  will light up progressively to confirm the oven is preheating.
10. If available in your chosen mode, press the **CONVECTION** button **13** to turn the convection fan on or off.

**NOTE:** When using the convection fan, make the cooking temperature 20°C / 35°F lower than the temperature you would use for a non-fan oven.

11. When the preheating is complete, the oven beeps to alert you that it has reached the correct cooking temperature. Insert the food into the oven at the optimal cooking position.
12. While the preheating beep is sounding, press the **START / PAUSE** button **15** to start the cooking process and count down the time. The two dots between the hours and minutes will flash when the timer is counting down.
13. When the cooking program has finished, it will beep three times and 30 seconds later it will go into standby mode. If the full cooking time has not elapsed, press the **START / PAUSE** button **15** to pause the program.

## 8.2 Manual mode

In this program you can manually set the time and temperature to suit your recipe. The top and bottom heating elements will cycle on and off to maintain the set temperature.

## 8.3 Broil mode

This program provides high direct heat from the top of the oven much like a grill. You can use it to cook toast, thinner cuts of meat such as sausages, bacon, fish and chicken, or brown tops of casseroles, gratins and desserts.

The top heating element is fully on and will cycle on and off to maintain the set temperature. The bottom heating element is on but at a lower level.

## 8.4 Roast mode

This program provides the best conditions for roasting joints of meat such as a leg of lamb, a whole chicken or a joint of beef. It browns the outside of the meat while keeping the inside juicy and moist.

The bottom heating element is fully on and will cycle on and off to maintain the set temperature. The top heating element is on but at a lower level.

## 8.5 Bake mode

This program evenly cooks cakes, pastries and breads. It is also a good mode to use for cooking pre-packaged frozen meals.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## **8.6 Reheat mode**

This program reheats food using lower temperatures to prevent it becoming burnt while keeping it moist.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## **8.7 Ferment mode**

This program maintains a constant low temperature that can be used to ferment and prove doughs for bread, rolls, pizza bases as well as make yogurt and other fermented foods.

The bottom heating elements will cycle on and off to maintain the set temperature.

## **8.8 Defrost mode**

This program allows you to efficiently defrost food.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## **8.9 Keep warm mode**

This program keeps food warm for up to 1 hour. It is designed to keep the food temperature at 95°C / 200°F to prevent bacterial growth.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## **8.10 Pizza mode**

This program makes a pizza with the crucial crispy crust while melting the cheese and cooking the toppings.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## **8.11 Slow cook**

This program is designed to cook slow and is particularly good for cooking tough meats as it breaks down the chewy fibers. Use for casseroles or cuts of meat such as shoulder and belly.

The top and bottom heating elements will cycle on and off to maintain the set temperature.

## 8.12 Mode settings

Mode	Icon	Default temperature		Temperature range		Default time	Time range	Convection fan	Rack or tray position in oven
		°C	°F	°C	°F				
Manual		180	350	60-230	150-450	30 mins	1 min - 1 hr	Automatically off. Can turn on	Middle
Broil		180	350	150-200	300-400	30 mins	1 min - 1 hr	Automatically off. Can turn on	Top or middle
Roast		180	350	150-200	300-400	1 hr	1 min - 1 hr	Automatically on. Can turn off.	Bottom
Bake		180	350	120-230	250-450	30 mins	1 min - 1 hr	Automatically on. Can turn off.	Bottom
Reheat		120	250	90-150	200-300	15 mins	1 min - 1 hr	Always on	Bottom
Ferment		40	105	30-60	85-140	1 hr	1 min - 12 hrs	Always off	Bottom
Defrost		65	150	65	150	30 mins	1 min - 1 hr	Always off	Middle or bottom
Keep Warm		95	200	95	200	20 mins	1 min - 1 hr	Always off	Middle or bottom
Pizza		200	400	170-230	325-450	20 mins	1 min - 1 hr	Always off	Middle
Slow Cook		85	175	70-120	150-250	2 hrs 30 min	1 min - 12 hrs	Always off	Bottom

## 9. Cleaning



### WARNING!

- **Risk of electric shock!** Always disconnect the power cord **8** from the appliance and the wall socket and allow the oven to cool before cleaning.
- Never immerse the oven, power cord or plug in water.
- Make sure everything is completely dry before use and storage.
- Never use any abrasive, corrosive or scratchy cleaning agents as they might damage the appliance.

## 9.1 Cleaning the oven exterior/interior

Clean the heating elements with a damp soft cloth.

Clean the rest of the interior and exterior with a damp soft cloth with a mild detergent solution. Clean the interior after each use.

## 9.2 Cleaning the accessories

After each use, remove and clean the following parts in a mild detergent solution.

- Crumb tray **19**
- Food tray **20**
- Rack **21**

These parts are dishwasher safe, although we recommend handwashing in a mild detergent solution.

## Storage

- If storing the appliance for a long time, make sure it is fully cleaned and dry.
- Place the trays **19/20** and rack **21** inside the oven for easy stowage.
- Store the appliance in a clean, dry, dust-free environment away from direct sunlight.

# 10. Troubleshooting

If your appliance fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself.



### WARNING! Risk of electric shock!

- Do not attempt to repair the appliance yourself under any circumstances.

Malfunction	Cause	Remedy
Appliance does not start.	No power supply.	Remove the plug, wait for 10 minutes, then plug it back in to the sockets. If it still does not work, please check if the plug and socket are in good condition. Please also check if there is any problem on main fuse and electrical system of the house.

Malfunction	Cause	Remedy
Smoke appears when cooking.	Manufacturing oil is on the heating element <b>17</b> . Some ingredients are stuck to the heating element <b>17</b> . The oven is greasy.	Immediately press the <b>START / PAUSE</b> button <b>15</b> and unplug the oven. Let the oven cool and wait for the smoke to clear before opening the oven door <b>3</b> . Remove the food and clean the heating elements <b>17</b> and interior of the oven.
Food is cooking too quickly.	Temperature is too high and / or too close to the heating element <b>17</b> .	Turn the temperature down. Move the tray/rack <b>20/21</b> to a lower or higher level way from the heating elements <b>17</b> that are used in the cooking mode.
Food is uncooked/overcooked	The temperature is too low/high. The time is insufficient/too long.	Increase/decrease the temperature and time.
Food is unevenly cooked	Preheating did not finish. Too much food is placed in the tray <b>20</b> .	Allow the oven to complete its preheating cycle before adding the food. Put less food in the oven. Make sure the heat can circulate evenly around the food.

## 11. Error codes on the screen

Error Code	Cause	Solution
E01	<b>MODE</b> button failure	Discontinue use and unplug the appliance. Contact customer service.
E02	<b>POWER</b> button failure	
E03	<b>LIGHT</b> button failure	
E04	<b>CONVECTION</b> button failure	
E05	<b>TIME</b> button failure	
E06	<b>TEMP</b> button failure	
E07	Encoder failure	
E08	Touch button failure	

## 12. Disposal



This product is subject to the provisions of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products identified with this symbol may not be discarded with normal household waste, but must be taken to a collection point for recycling electric and electronic appliances.



This recycling symbol marks e.g. an object or parts of the material as valuable for recycling. Recycling helps to reduce the consumption of raw materials and protect the environment.

## Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.

## 13. Technical specifications

Model:	SKA-OVN-301-SMT
Mains voltage:	AC 220-240 V, 50 Hz / AC 120 V, 60 Hz
Power rating:	1400 W
Temperature control range:	30-230 °C or 85-450 °F
Timer:	Up to 12 hours in fermenting and slow cook modes. Up to 60 minutes for all other modes.
Cavity capacity:	25 L / 26 QT
Dimensions:	19.09 x 15.35 x 11.61 inches (485 x 390 x 295 mm)



[www.team-cuisine.com](http://www.team-cuisine.com)

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