

GoWISE USA®

Instruction Manual

Electric Pressure Oven
GW22710

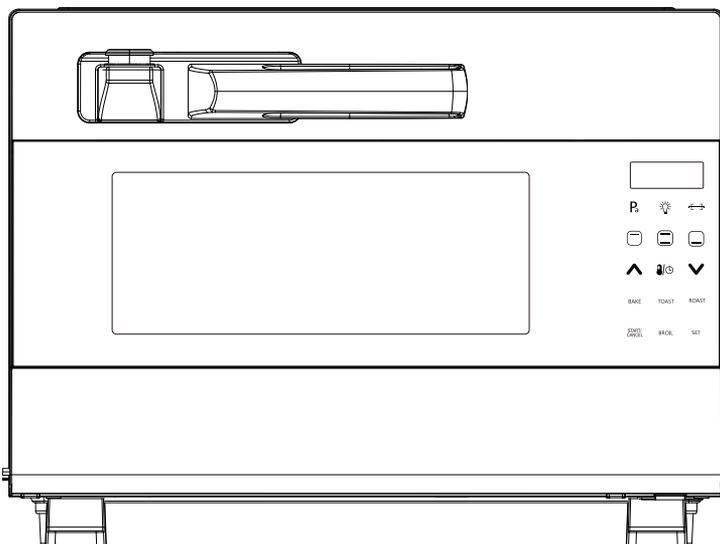


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PRODUCT INTRODUCTION

The GoWISE USA Electric Pressure Oven provides an innovative way to cook your standard oven meals. This pressure oven is designed with a smart function that allows you to customize up to 10 cooking presets and 4 easy-to-use cooking functions: BAKE, TOAST, ROAST, and BROIL. The pressure function ensures your meats remain juicy and full of flavor and reduces cook time.

It also comes with a baking pan, crumb tray, rotisserie stake and forks, rotisserie removal tool, baking rack, and baking rack removal tool.

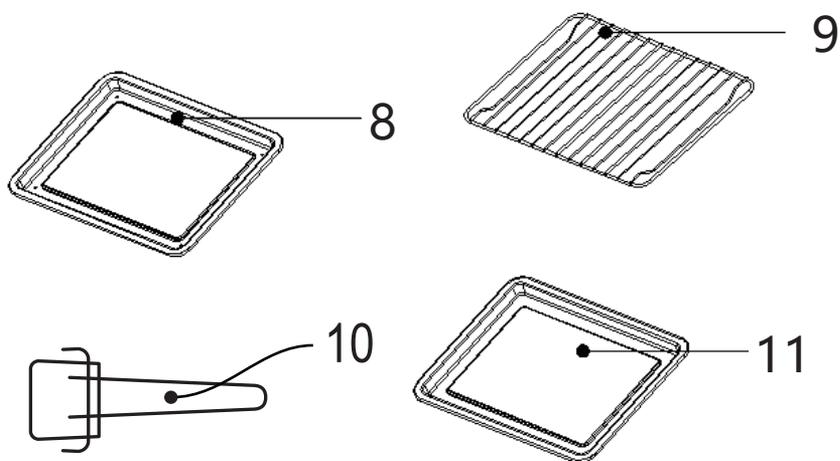
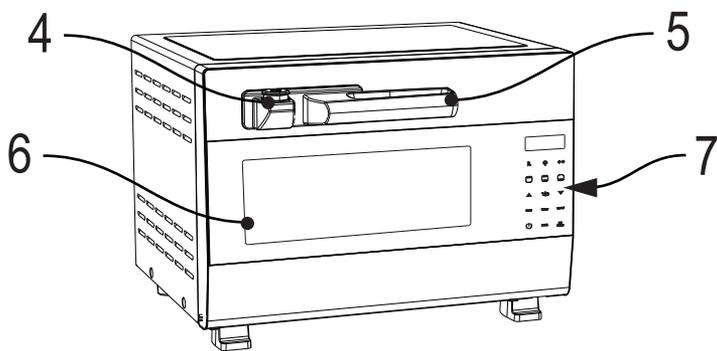
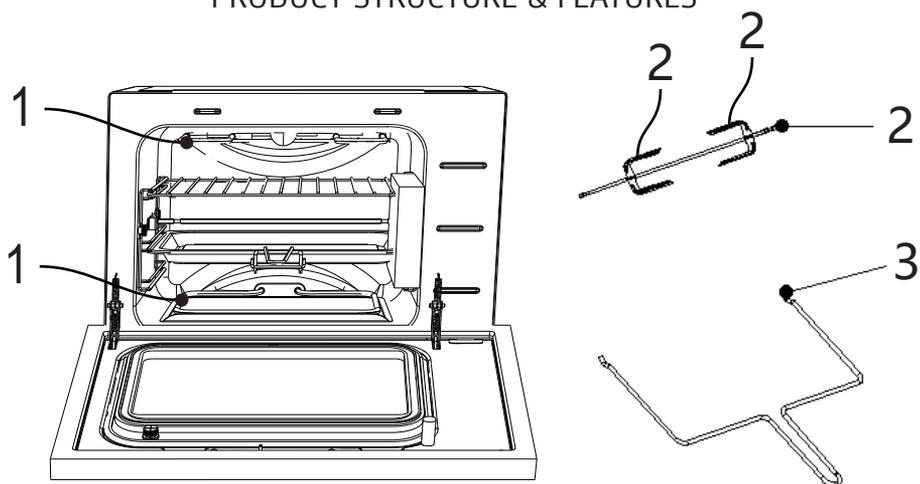
SPECIFICATIONS

| | |
|-------------------|-----------------|
| Voltage: | 120V |
| Rated Frequency: | 60Hz |
| Rated Power: | 1600W |
| Dimension(DxWxH): | 19"x16.3"x14.3" |
| Oven Capacity: | 26L |

IMPORTANT SAFEGUARDS

1. READ THE MANUAL.
2. The surface of the pressure oven can get hot, always use caution when operating, and keep away from wall or other objects that might be damaged from excessive heat.
3. To protect against electrical shock, do not immerse cord or oven in water or any other liquid.
4. Close supervision is necessary when the oven is operating. Keep children away from the pressure oven, especially when it is operating.
5. Always unplug the pressure oven from outlet when not in use, and before cleaning. Allow adequate time to cool before putting in or taking out parts, or cleaning.
6. Do not operate the pressure oven if the cord or plug is damaged. If you receive a pressure oven with a damaged cord or plug, contact customer support.
7. The use of non approved accessories & attachments may cause injury and void the warranty.
8. Not for outdoor use.
9. Do not allow the cord or plug to hang over edge. This can pose a hazard to the user and damage the pressure oven.
10. Never place the pressure oven on or near hot gas, an electric burner, or heated oven.
11. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
12. Do not mishandle the cord or plug; when removing the cord from the outlet, always pull by the plug end, and not by the cord.
13. Do not use the appliance for any other purpose, other than the intended use.
14. A fire may occur if the pressure oven is covered or touching flammable materials. Allow adequate space between the pressure oven and surrounding objects.
15. This pressure oven is rated for household use only.

PRODUCT STRUCTURE & FEATURES



PRODUCT STRUCTURE & FEATURES(continued)

| | |
|----------------------------|---|
| 1 Heating Tube | The heating elements that sit at the top and bottom of the pressure oven |
| 2 Rotisserie Stake & Forks | For cooking chicken, or other roasts. Rests on top of the stake holders |
| 3 Rotisserie Removal Tool | A tool that can lift up the rotisserie for safe and easy food/stake removal |
| 4 Pressure Release Valve | Steam and pressure releases through this exhaust. Keep hands and face away when releasing |
| 5 Oven Handle | For opening the pressure oven door. The pressure valve will release once the handle is open |
| 6 Glass Window | Viewable area for checking cooking progress & ingredients |
| 7 Control Panel | Touch screen control interface |
| 8 Roasting Tray | For food placement |
| 9 Roasting Rack | For food placement |
| 10 Rack Removal Tool | A tool that can lift up the rack for safe and easy food/rack removal |
| 11 Crumb Tray | Slides in below the bottom heating tube to catch crumbs and other fallen ingredients |

CONTROL PANEL & SETTINGS

| | | | |
|---|---------------------------------|--------------------------|---|
| P_a | Pressure roast | ∨ | Decrease time, or temperature |
|  | Oven light | BAKE | Cakes, pies, desserts |
|  | Rotisserie mode | TOAST | Bread |
|  | Top burner | ROAST | Chicken, other poultry |
|  | Both burners | START/ CANCEL | Start or stop cooking process |
|  | Bottom burner | BROIL | Meat/Fish, vegetable, etc. |
| ∧ | Increase time or temperature | SET | Create and access your Smart presets |
|  | Adjust temperature/time | | |

PRESSURE OVEN SETTINGS (CONTINUED ON NEXT PAGE)

| PRESET | TIME | MAX-TEMP. | PRESSURE | ROTISSERIE | TB | BB |
|--------------|----------|-----------|----------|------------|----|----|
| BAKE | 40 MINS. | 355°F | | | ✓ | ✓ |
| TOAST | 5 MINS. | 300°F | | | ✓ | ✓ |
| ROAST | 45 MINS. | 480°F | ✓ | ✓ | ✓ | ✓ |
| BROIL | 20 MINS. | 430°F | | | ✓ | ✓ |

TB= TOP BURNER; BB= Bottom burner

CONTROL PANEL & SETTINGS(continued)

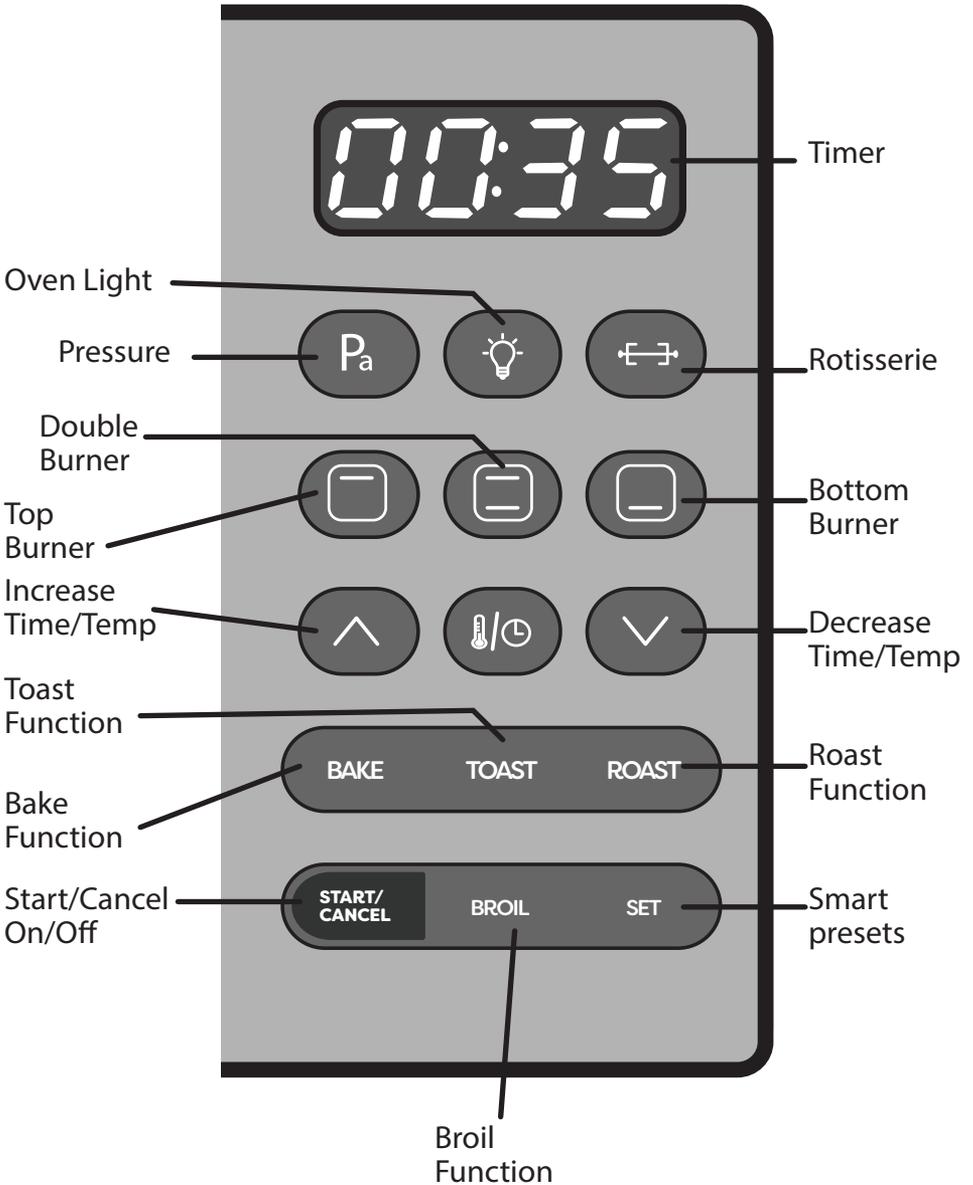
To Set, a new Smart preset, press 'SET' until you come to the first free slot, then select the burner setting you desire and whether you want to use pressure and or rotisserie. Set the temperature & time and then the 'Start' button. That slot will now remember those settings for the next time you are preparing the same meal.

Suggested Smart Presets

| | PRESET | TIME | TEMP. | PRESSURE | ROTISSERIE | TB | BB |
|----|--------------------|----------|---------------------------|----------|------------|----|----|
| 1 | Cake | 15 MINS. | 355°F | | | | ✓ |
| 2 | Beef | 8 MINS. | 450°F | ✓ | | ✓ | ✓ |
| 3 | Roasted vegetables | 18 MINS. | 400°F | ✓ | | ✓ | |
| 4 | Baked fish | 20 MINS. | 355°F | | | ✓ | ✓ |
| 5 | Rice | 20 MINS. | 375°F (water bath/pan) | ✓ | | | ✓ |
| 6 | Pork Chops | 25 MINS. | 400°F | ✓ | | ✓ | ✓ |
| 7 | Stew | 60 MINS. | 400°F | ✓ | | | ✓ |
| 8 | Chicken | 30 MINS. | 400°F | ✓ | | ✓ | ✓ |
| 9 | Potatoes | 40 MINS. | 430°F | | | ✓ | ✓ |
| 10 | Shellfish | 15 MINS. | 400°F | ✓ | | ✓ | ✓ |
| 11 | Toast | 3 MINS. | 400°F | | | ✓ | ✓ |
| 12 | Frozen Snacks | 10 MINS. | 400°F | ✓ | | ✓ | ✓ |
| 13 | Spare Ribs | 30 MINS. | 325°F | ✓ | | ✓ | ✓ |
| 14 | Casserole | 18 MINS. | 425°F (water bath/pan) | ✓ | | ✓ | ✓ |
| 15 | Rotisserie Chicken | 60 MINS. | 450°F | ✓ | ✓ | ✓ | ✓ |

TB= TOP BURNER; BB= Bottom burner

CONTROL PANEL & SETTINGS(continued)



BEFORE FIRST USE

PREPARE AND CHECK BEFORE INSTALLATION

1. Remove from packaging and remove all packaging materials before using.
2. Read the user manual thoroughly and keep the user manual in a safe place for future reference.
3. Use in a well ventilated area.
4. Ensure the plug or power cord is not damaged, frayed, or kinked.
5. Only use the pressure oven on a flat, stable, and heat resistant surface.
6. Allow adequate space around the pressure oven and keep flammable objects away from the pressure oven, as the pressure oven will heat up during operation.

USING THE APPLIANCE

1. Use appropriate included accessories for your recipes. When using the rotisserie stake, always use the forks to keep the ingredients in place on the stake. Insert and remove the rotisserie using the rotisserie removal tool.
2. For easier clean-up, use the included crumb tray when cooking ingredients that could spill or splatter.
3. Only remove or place in accessories when the pressure oven is cool and not operating.
4. Press the pressure button "Pa" on the menu to seal pressure in the oven.
5. When steaming or cooking with water bath or pan, use the included rack, baking tray/s, and rack removal tool. Always use caution when removing hot ingredients.
6. Once the cooking cycle has finished, the pressure oven will beep. Press "Pa" to ensure that all the pressure has been released and that it is safe to open the oven door.

NOTE: As a safety feature, the oven door is electronically locked when there is pressure inside the unit. The pressure must be released before the opening the unit. If you are canceling a cook cycle, you must wait at least 5-10 minutes for all of the pressure to be released from the oven before opening the unit.

CLEANING AND MAINTENANCE

1. Unplug the pressure oven after cooking, and allow the oven to cool completely before attempting to clean.
2. Always clean the pressure oven cavity and oven accessories after every use.
3. If the pressure oven will not be used for a long period of time, be sure to dry the pressure oven cavity and accessories well and store accessories in the pressure oven.

WARNING:

To avoid change of color or cracking never use gasoline, alcohol, organic solvents, or cleaning powder to clean your oven.

It is suggested to only use soft cleaning solvents on your pressure oven.

To avoid damage to oven or electric shock, never use a metal brush or other abrasive materials to clean the pressure oven.

ERROR CODES

| Error Code | Reason | Solution |
|------------|---|---|
| E1 | Temperature sensor opens/ circuit protection | When the temperature sensor is open, the pressure oven will show error code E1, and beep 10 times. Remove the plug from outlet and allow to cool before attempting to use the oven again. |
| E2 | Temperature sensor short circuit protection | When the temperature sensor shorts out, the oven will stop working, show error code E2, and beep 10 times. Remove the plug from outlet and allow to cool before attempting to use the oven again. |
| E3 | Over temperature protection | When pressure oven cavity reaches 575°F or more, the pressure oven will turn off, show error code E3, and beep 10 times. Remove the plug from outlet and allow adequate time to cool before attempting to use the oven again. |
| E4 | Sensor connection failure | The temperature change cannot be recognized, the oven will turn off, then show error code E4, and beep 10 times. Remove the plug from outlet and allow adequate time to cool before attempting to use the oven again. |

WARRANTY

General Warranty (Excluding Refurbished/Auction Items)

GoWISE USA has a 1-year limited warranty on all products. Products are warranted against defects in materials and workmanship for 1-year from the date of purchase when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. A proof of purchase is required to start a warranty claim. If it is a gift, please contact the gifter for a copy of the receipt. If it is inappropriate, you may request that the gifter open the warranty claim on your behalf.

GoWISE USA® shall not be liable for loss of use or any other incidental, consequential or indirect costs, expenses or damages. There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

CALL: 855-233-9199 for RETURN INSTRUCTIONS.

WE DO NOT SERVICE PRODUCTS OUTSIDE THE 48 CONTIGUOUS UNITED STATES.
(WE WILL SHIP TO A FREIGHT FORWARDER FOR CUSTOMERS)

NOTE: Customers are responsible for all return shipping costs. When item(s) are returned under warranty as being defective, they are thoroughly tested to verify manufacturer defect. If any item(s) are determined to be in proper working order after testing, all shipping costs to have the product returned to the customer will be the responsibility of the customer

Refurbished Policy

All Refurbished items are sold "AS IS" and are not eligible for refunds. If a refurbished item is received either defective or DOA (Dead on Arrival), customers MUST contact GoWISE USA customer support within 30-days from delivered date.

THIS WARRANTY ONLY APPLIES TO REFURBISHED ITEMS THAT ARE PURCHASED DIRECTLY FROM GOWISE USA AND DOES NOT APPLY TO REFURBISHED ITEMS THAT ARE PURCHASED FROM 3RD PARTY SELLERS.

30 Day Return Period

All return requests must be made within 30 days from the date our customers purchase their product(s). Refunds are only applicable during the 30-day return period and may be subject to restocking fees up to 15% of the original purchase amount. If the product is defective within 30 days, GoWISE USA will cover the cost of return shipping, however, a picture and/or video is required to receive a prepaid label. If the product is missing any accessories that were included in the original shipment or the product is damaged, altered, or dirty (remains of previously cooked product could be a health hazard), the item may no longer be eligible for a refund or replacement. Any decision of refund and/or replacement will be decided at the discretion of GoWISE USA.

WARRANTY(continued)

NOTE: EVIDENCE OF DEFECT IS REQUIRED TO BEGIN RETURN PROCESS. Customers are responsible for all return shipping costs after 30 days.

Defective / Freight Damaged

Products that are within the 30-day return period and have been determined by customer service to be defective are qualified for a return label for the product to be returned to GoWISE USA for inspection and testing. GoWISE USA will provide a return shipping label for defective product(s) only. Customers must contact the Carrier (shipping company) for products that have arrived damaged after initial transit. Clear photographic AND video proof of damage and/or defective products is REQUIRED prior to GoWISE USA authorizing the return of any product.

Regarding Purchase From 3rd Parties

In order for the GoWISE USA customer service team to look up the warranty information regarding the product(s), the original order information and/or proof of purchase is required. Without this information GoWISE USA will be unable to move forward with providing a replacement under warranty, as we do not know the date or origin of the purchase. GoWISE USA does not have a working business relationship with 3rd party selling sites or services or individuals which are not listed below as one of our Authorized Retailers. GoWISE USA is not responsible for making inquiries to such 3rd parties for the purpose of obtaining documentation. It is the responsibility of the person(s) making the warranty claim to provide original documentation such as order information and/or a receipt so that customer service can process your request. Any defective product will be replaced as long as the issues with the device fall within warranty guidelines.

Authorized Retailers

- Amazon
- GoWISE USA
- WayFair
- morningsave.com
- Houzz
- Home Depot
- etailz
- Bed Bath & Beyond
- jet.com
- walmart.com

GoWISEUSA®

www.gowiseusa.com

support@gowiseusa.com

1-855-233-9199

8:30AM - 4PM (AZ Time)

- To ensure correct use of this appliance, read these instructions carefully and thoroughly
- Please keep this manual for future reference.
- Thank you for purchasing this GoWISE USA Pressure Oven.