

# User Manual

Tovala Smart Oven Pro

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# Important Safety Instructions

**When using your *Electric Oven*, basic safety precautions should always be observed, including the following:**

1. Read all instructions.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate an appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the oven, keep at least three inches of free space around the sides and back of the oven and six inches of free space from the top of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
11. To disconnect, press the Stop button on the oven control panel, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan or sheet tray containing hot oil or other hot liquids.
13. Do not cover any part of the oven with metal foil. This may cause the oven to overheat.
14. Use extreme caution when removing the tray, racks, basket, or disposing of hot grease or other hot liquids.
15. Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or an electric shock.
17. A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
19. Be sure that nothing touches the top or bottom elements of the oven.
20. Do not place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
21. Do not store any materials other than the manufacturer's recommended accessories in this oven when not in use.
22. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
23. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
24. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching the door surface or nicking the edges.
25. Do not use outdoors.
26. Do not use this appliance for other than its intended use.
27. Do not immerse the oven into water.
28. This oven is for household use only.

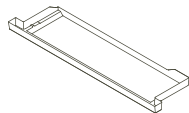
## Power Supply Cord Set Instructions

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
  1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
  3. The cord set or extension cord should be a grounding-type 3-wire cord.

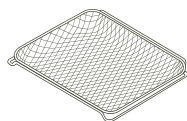
↑ Save these instructions.

# Setting up your Tovala Oven

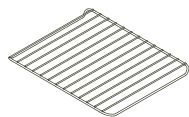
## In the box



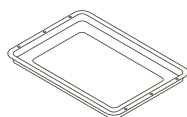
Drain Tray



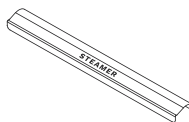
Air Fry Basket



Oven Rack



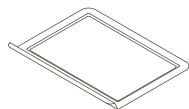
Sheet Tray



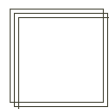
Steamer Cover



Oven Mitt



Crumb Tray



Recipe Cards  
& User Manual

## Before first use of your oven, you need to know these important safeguards.

### General usage safeguards

- Do not place paper, cardboard, plastic, or any other materials not suitable for an oven inside this appliance. Extreme caution should be used when using a container made from anything other than metal or glass.
- Your oven will become very hot during and after cooking. Do not touch hot surfaces. Use only the handles and buttons.
- Take care when opening your oven's door, as cooking causes superheated steam to be released from your oven's inner chamber.
- Do not put cooking utensils or cooking dishes on your opened oven door.
- Do not operate your oven with sealed or airtight containers inside.
- Do not place oversized foods, metal foil packages, or utensils in your oven, as they may cause a risk of fire or electric shock.
- Do not operate your oven if the power cord is damaged in any way. Email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).
- Do not let the power cord touch hot surrounding surfaces.
- Do not try to adjust or repair your oven yourself.
- Do not remove any screws from your oven for cleaning or repairs.
- Do not insert any objects in the steam outlets or vents on the sides of your oven.
- Do not place or use your oven anywhere water may

accidentally splash or come in contact with your oven.

- Do not place any items on top of your oven. A fire may occur if your oven is covered or touching flammable material, such as walls, cabinets, curtains, and the like, when in operation. Do not hang any item on the oven door handle.
- Do not use your oven outdoors.
- If you hear your oven's fan running after cooking with it, do not be alarmed. The fan will continue to run after cooking until your oven has sufficiently cooled.
- Place your oven 1 to 3 inches from your countertop's edge, or set back from your countertop's edge at least 8 inches to avoid damage when opening the door.

### Cleaning safeguards

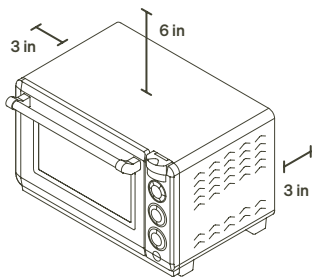
- Unplug your oven when not in use and before cleaning. For cleaning guidelines, see page 22.
- During cleaning, make sure your oven is cool before touching it or removing its parts.
- Make sure your oven is completely cooled before emptying the drain tray of water.

### Water reservoir safeguards

- Only put tap water in the water reservoir. During regular use, do not put other liquids in the water reservoir.
- If your oven is leaking water, do not operate it. Email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

# How do I unpack and set up my Tovala Oven?

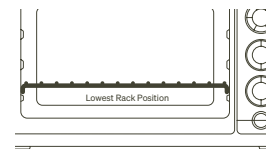
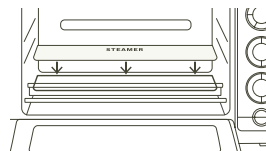
## Follow these setup steps



**01** Place your oven on a level and sturdy surface near a dedicated GFCI outlet. Leave open space between your oven and any surface: 3 inches around the back and sides, and 6 inches from the top.

**02** Remove all plastic and packaging. Throw out the silica packs found inside your oven.

**03** Be sure to remove the plastic from the crumb tray (found on the bottom of your oven's interior). Then, slide the crumb tray back into place under the heating elements and steamer.

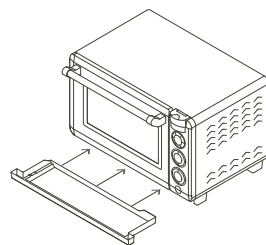


**04** Place the steamer cover on top of the steamer with the text "STEAMER" facing you. The steamer is stainless steel and located inside your oven toward the back wall.

**05** Slide the oven rack into the lowest rack position, curved edges facing down. Unless otherwise stated, keep your rack in this position.

**06** Slide the drain tray underneath your oven door. The drain tray collects any excess water when your oven cooks with steam.

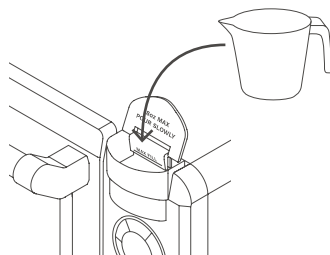
**07** Plug your oven into a GFCI outlet. Be sure that nothing else is plugged into that outlet. Do not plug your oven into an extension cord or power strip.



08 Pour 1 cup of tap water into the water reservoir. When you start adding water, the "Add Water" message will disappear. Keep pouring until "Add Water" flashes and your oven beeps.

09 Download the Tovala App and connect your oven to WiFi in the Settings tab. Without WiFi, your oven won't be able to scan or communicate with the app.

10 Before cooking anything, wash the air fry basket and sheet tray with warm, soapy water. Rinse and dry thoroughly then place in the oven with the sheet tray on the oven rack and air fry basket in the middle rack position. Set your oven to Bake at 450°F for 20:00. During this cleaning, you may detect smoke or smell burning. This is normal during your oven's first use.



### You're all set.

Wondering what to make first? Try a recipe card or any recipe in the app.

**Warning:** Do not place or use your oven anywhere water may accidentally splash or come in contact with it.

Do not place any items on top of your oven. A fire may occur if your oven is covered or touching flammable material, such as walls, cabinets, curtains, and the like, when in operation.

## Connecting your Tovala Oven to WiFi


Your oven requires WiFi to scan, cook Tovala Meals, and communicate with the Tovala App. **To connect your oven to WiFi:**

- Download the Tovala App from the Apple App Store or Google Play Store on a compatible phone.
  - › App Store is a service mark of Apple Inc., registered in the US and other countries. Google Play is a trademark of Google LLC.
- Log in to your Tovala account or create an account.
- Go to the Settings tab of the app to connect to WiFi.

## WiFi troubleshooting

### Having trouble connecting your oven to WiFi?

**Check and try the following:**

- **Make sure the WiFi network you're trying to connect to is working properly.** Connect your phone to the WiFi network you're trying to connect your oven to, then open up a webpage in your phone's web browser. If the webpage does not successfully load, there may be an issue with the WiFi network itself.
- **Make sure you selected your WiFi network and type in your WiFi network's password correctly.** Typos happen to the best of us!
- **Make sure the WiFi network you're trying to connect your oven to is 2.4 GHz, NOT 5 GHz.** Your oven cannot connect to 5 GHz networks and will not be available to connect to them in the app.
- **Don't see your WiFi network but pretty sure it's 2.4 GHz?** Some networks are hidden and won't automatically display in the app. In this case, carefully type in your WiFi network name and password to connect.
- **Your oven will display  on the Temp display screen when it is not connected to WiFi.**

### Still having trouble connecting your oven to WiFi?

Get answers to common setup questions at [tovala.com/setup-help](https://tovala.com/setup-help). You can also email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

## What can I do with the Tovala App?

### Set custom cook cycles with Automated Multi-Mode Cooking

- Your oven can steam, bake, and broil separately and in cook cycles that switch between multiple of these cooking modes automatically.
- We utilize Automated Multi-Mode Cooking in our Toast and Reheat modes, when cooking Tovala Meals, and in Chef's Recipes (recipes found in the Tovala App you make from scratch). For more on Automated Multi-Mode Cooking, see page 21.

### Cook from a library of Chef's Recipes

- When you want to cook from scratch, make a Chef's Recipe. Use the app to follow our chef's instructions and then cook these recipes perfectly without the guesswork.

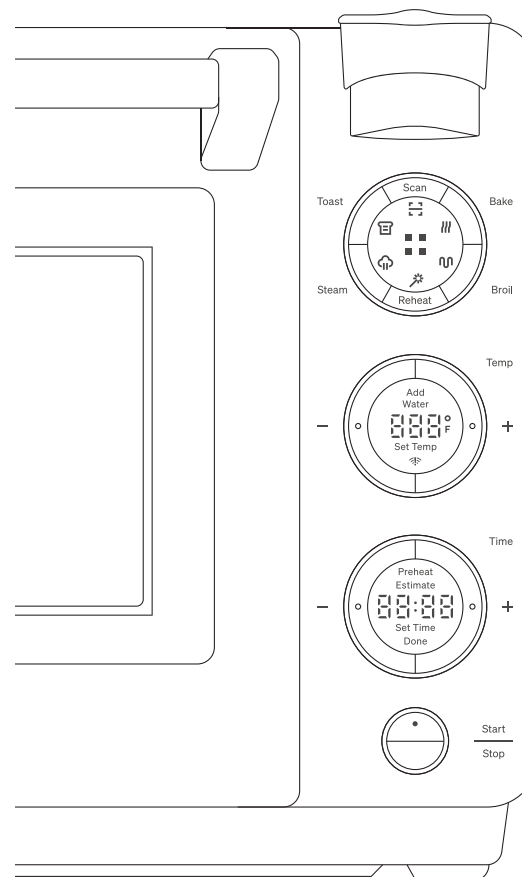
### Order Tovala Meals

- When you don't have time to cook, get Tovala Meals delivered to your door. We do the prep work so they cook with the scan of a QR code!

### Scan grocery store foods

- Scan hundreds of refrigerated and frozen grocery store foods. No preheating required. See the Tovala App for more details.

## Cooking with your Tovala Oven



## Oven Controls

You can operate your oven with its control panel (pictured here). The control panel has 4 sections.

1. Select the Mode
2. Set a Temp
3. Set a Time (if not preheating)
4. Press Start

You can also set your oven from the Tovala App.

- Use Steam, Bake, and Broil modes separately.
- Or use them together for Automated Multi-Mode Cooking. See page 21.

## Mode

### Scan

- Pressing this button activates your oven's scanner. Your oven uses this to scan QR codes/barcodes found on Tovala Meals, recipe cards, and select scannable, Tovala-compatible grocery store foods. Each unique meal QR code communicates a cook cycle to your oven, so it understands how to automatically switch between cooking modes (a sequence of steaming, baking, and/or broiling).
- **How do I scan a QR code or barcode?**
  - › Press this button to activate your oven's scanner. A red light will appear and indicate where to line up the QR code or barcode.
  - › Hold the QR code or barcode you're trying to scan steady approximately 3 to 4 inches below the scanner.
  - › When your oven successfully scans, it will beep and display a cook time.

### Bake

- Pressing this button selects your oven's Bake mode. This cooking mode uses convection baking, meaning the convection fan evenly circulates heat for baking.
- Keep in mind that convection baking tends to cook food faster than non-convection baking.
- Use Bake mode to air fry.
  - › Air frying is an application of your oven's convection baking that takes advantage of the convection fan evenly circulating heat within your oven. For more information on how to air fry, see page 20.
- **How do I preheat my oven?**
  - › Set your desired Bake mode Temperature and press Start. The message "Preheat Estimate" will appear in the Time display and begin an estimated countdown to when the Temperature you've set will be reached. Your oven will beep accordingly when the desired Temperature has been reached.
  - › Once your oven reaches the desired Temperature, set a Time and press Start.
  - › Your oven will hold the desired Temperature for 10 minutes after preheat is complete and then automatically shut off if you never set a Time or press Start.
- **How do I use my oven without preheating?**
  - › Set a Time after setting a Temperature, then press Start.

### Broil

- Pressing this button selects your oven's Broil mode, which can be set to "Hi" broil or "Lo" broil. This cooking mode uses radiant heat from your oven's broiler to brown the top of your food.
- **Keep in mind that this Broil mode is powerful.** When using Broil, do not leave your oven unattended.
- **Do not use Broil mode with the oven rack in the highest rack position.** Food should never touch the top heating element, as it could burn easily.
- **Your oven does NOT need to preheat when using Broil mode.** Simply set to "Hi" or "Lo", set Time, and press Start.

### Reheat

- Pressing this button selects your oven's Reheat mode, a cook cycle of steaming, baking, and broiling calibrated to reheat food and return it to its original, freshly cooked glory.
- **Cookware for reheating:** Only cookware marked "oven safe" can be safely used in your oven. Do not place paper, cardboard, plastic, or any other materials not suitable for an oven inside this appliance. Extreme caution should be used when using a container made from anything other than metal or glass.
  - › **Pro tip:** When heating up messier foods like pastas and stews, reuse a clean aluminum tray from a Tovala Meal.
  - › **For other foods,** use the included sheet tray. Cover it in aluminum foil for easy cleanup.
- **How long should I reheat my food?**
  - › See the Reheating Guidelines card included with your oven, or check out the Support section of the app.



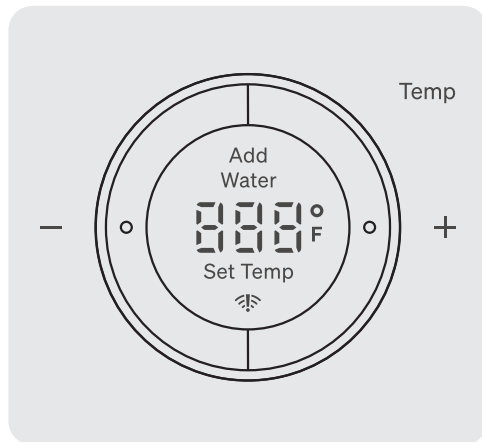
## Steam

- Pressing this button selects your oven's Steam mode. This cooking mode combines steam with convection baking for dynamic wet heat that preserves the moisture in food or adds moisture back into already-cooked food.
- Your oven heats up the steamer (located toward the rear of your oven's interior), then releases water from the water reservoir into the steamer to create steam.
- Make sure the water reservoir is filled with water before cooking with Steam mode. If there is not enough water in your oven to produce steam, it will let you know by displaying "Add Water" on the Temp display.
- **How do I add water to my oven?**
  - › Open the lid on the water reservoir and pour 1 cup of tap water directly into it. When you start adding water, the "Add Water" message will disappear from your oven's display. Keep pouring until "Add Water" flashes on the display and your oven beeps.
- **How do I preheat my oven?**
  - › Set your desired Steam mode Temperature and press Start. The message "Preheat Estimate" will appear in the Time display and begin an estimated countdown to when the Temperature you've set will be reached. Your oven will beep accordingly when the desired Temperature has been reached.
  - › Once your oven reaches the desired Temperature, set a Time and press Start.

## Toast

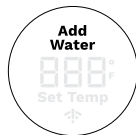
- Pressing this selects your oven's Toast mode, a cook cycle of steaming, baking, and broiling calibrated to toast bread really well—whether it's freshly baked, stale, or frozen.
- There are 5 Toast Levels to choose from, with 1 being a very light toast and 5 being a very dark toast.
- If you'd like, adjust the oven rack's position in your oven to a higher level to adjust how your bread toasts.
- **Which Toast Level should I use?**
  - › See the Toasting Guidelines card included with your oven, or check out the Support section of the app.

## Temp

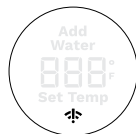


- After selecting Steam or Bake mode, set the Temperature you'd like by adjusting up or down with the "+" and "-" buttons.
- Broil mode can only be set to "Hi" or "Lo"—not a specific temperature.
- Because Reheat mode is a cook cycle consisting of Steam, Bake, and Broil, you do not need to set a Temperature. You only need to set a Time.
- Select the Toast Level you'd like here. Level 1 is the lightest toast, while Level 5 is the darkest toast.

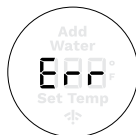
This screen also displays messages, including:



"Add Water" - This displays when your oven needs its water reservoir filled with 1 cup of tap water.

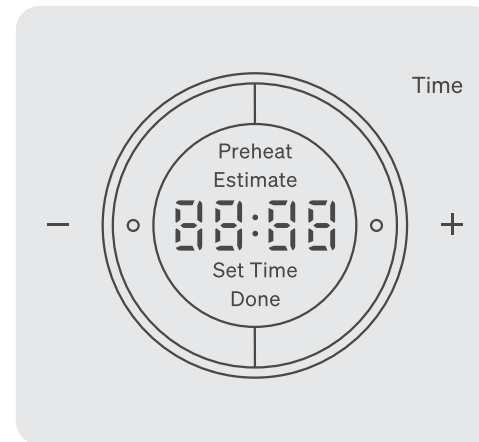


This displays when your oven is not connected to WiFi.



This displays when your oven is unable to perform a function. If you see this message, please email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

## Time



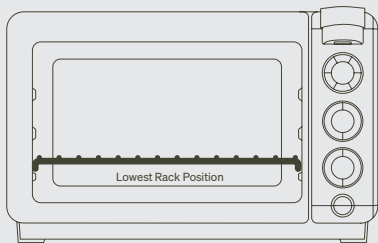
- Finally, set the Time you'd like by adjusting up or down with the "+" and "-" buttons. The display will prompt you to "Set Time".
- Pressing and holding the "+" and "-" buttons will cause the Temperature to jump up or down in higher increments.
- For safety reasons, Broil mode cannot be set for longer than 15 minutes.
- **Preheat Estimate message on display**
  - › When you select a Temperature for Steam or Bake mode, a Preheat Estimate will display. Learn more about preheating on page 13.

This screen also displays messages, including:



This displays when your oven door is not completely shut when trying to perform a cooking function.

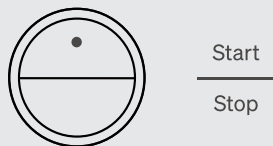
## Oven Rack Placement



When setting your oven to cook, make sure your oven rack is placed in the **LOWEST** rack position **with the curved edges facing down (see illustration)**. The crumb tray should also be inserted into the bottom of your oven's interior, and the drain tray should be in place below the oven door.

- If using other rack positions, please do so with caution. Make sure no food is touching the heating elements, as the food could burn easily.
- If you cook anything on the highest rack level, please be cautious and observant while cooking, as your food is very close to the top heating element.
- Tovala Meals should always be cooked with the oven rack in the lowest rack position.

## Start and Stop



### Start Button

- Pressing this button starts cooking for all cooking modes.

### Stop Button

- Pressing this button cancels any selection or current cooking action your oven is performing and turns off your oven.
- If you hear your oven's fan running after stopping cooking/turning off your oven, do not be alarmed. The fan will continue to run after cooking until your oven has sufficiently cooled.

## Air Fry

### • What you need (included with your oven):

- › Air Fry Basket
- › Sheet Tray (Optional)

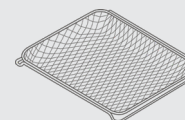
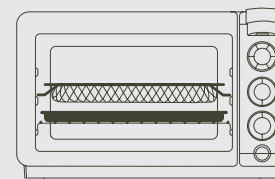
Your oven's Bake mode can also be used to air fry. Air frying is an application of your oven's convection baking that takes advantage of the convection fan evenly circulating heat within your oven.

When cooking select scannable, Tovala-compatible grocery store foods, some may cook best in the air fry

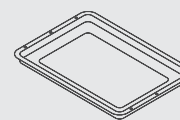
basket to take advantage of your oven's ability to air fry. See the Tovala App for more details.

### To air fry in your oven, use the air fry basket.

1. Place food in the air fry basket. For best results, place food in a single layer leaving space between pieces. Then insert the air fry basket in the middle rack position above the oven rack (see diagram).
    - › **Do not overfill the air fry basket or food may not cook correctly.**
    - › **(Optional) If you're air frying food that is likely to drip, place the sheet tray on the oven rack under the air fry basket for easy cleanup. Make sure the oven rack is in the lowest rack position with the curved edges facing down. If you're not using the sheet tray, clean the crumb tray at the bottom of your oven after air frying (see page 22).**
    - › **Do not line the bottom of your oven with metal foil or any other material (even if it's deemed "oven safe").**
  2. Press Bake on your oven, set your desired Temperature and Time, then press Start. To preheat before air frying, see page 13.
  3. Remove food promptly when cooking is complete.
    - › **Do not remove the air fry basket with bare, unprotected hands. After cooking, the air fry basket will be hot. Always use an oven mitt or other heat protective device.**
    - › **If using the sheet tray, wait until tray is completely cool before removing and cleaning it.**
- **Do you have any recommended cook times or temperatures for air frying certain foods?**
    - › See the Air Frying Guidelines card included with your oven, or check out the Support section of the app.



Air Fry Basket



Sheet Tray  
(Optional)

## Set custom cook cycles with Automated Multi-Mode Cooking

### What is Automated Multi-Mode Cooking?

- It's a sequence of any 3 Tovala cooking modes: Steam, Bake, and Broil. You can set your oven to use some or all of these modes in any order, for any time, and at any temperature (or Hi/Lo, in the case of Broil). Each mode can also be repeated as many times as you like within each cook cycle. Your oven will then automatically switch between the cooking modes you've selected in a cook cycle.
- We utilize Automated Multi-Mode Cooking in our Toast and Reheat modes, when cooking Tovala Meals, and in Chef's Recipes (recipes found in the Tovala App you make from scratch).

### Why should I use Automated Multi-Mode Cooking?

- With your oven, you can achieve the exceptional results that normally come from using multiple kitchen appliances. For example: a 3-step cook cycle of steaming, baking, and broiling will ensure a chicken breast is juicy and tender on the inside with a golden-brown exterior.

### How do I set my oven to use Automated Multi-Mode Cooking?

- To set your oven to use Automated Multi-Mode Cooking, create a cook cycle with the Tovala App's oven controls.

## Chef's Recipes

When you want to cook from scratch, make a Chef's Recipe. Use the app to follow our chef's instructions and then cook these recipes perfectly without the guesswork.

### What can I cook with Chef's Recipes?

An assortment of proteins, vegetables, full meals, kids' meals, appetizers, and desserts. Check your app frequently for new additions.

We've included **recipe cards** with your oven, so you can get a taste of what Chef's Recipes have to offer. For our complete library of Chef's Recipes, see the Tovala App.

## Cleaning and maintaining your Tovala Oven

### How do I keep my oven clean?

- After every use, we recommend cleaning the interior and exterior of your oven.
  - › DO NOT use oven cleaner to clean your oven. Oven cleaner may degrade your oven's finishes.
  - › DO NOT clean your oven with metal scouring pads. See cleaning instructions below for further details.

**Before you start cleaning, make sure your oven is unplugged and cooled completely and safe to touch. Use the following instructions for more complete cleaning:**

#### • Cleaning the exterior

- › The outside body of your oven can be cleaned with a soft, damp cloth. We recommend using a solution of mild soap and water to dampen the cloth.
- › **Running several cook cycles without cleaning your oven may result in permanent blemishes or discoloration to the exterior.**

#### • Cleaning the interior

- › The interior walls of your oven can be cleaned with a soft, damp cloth. We recommend using a solution of mild soap and water to dampen the cloth.
- › DO NOT use abrasive cleaners, metal scouring pads, or metal utensils on your oven's interior walls. This will damage the interior walls.
- › **Running several cook cycles without cleaning your oven may result in permanent blemishes to the interior.**

#### • Cleaning the door

- › The inside and outside of the door can be cleaned with a soft, damp cloth. Dampen the cloth with a solution of mild soap and water.
- › DO NOT attempt to clean between the two layers of glass within the door. The door's screws are not designed to be removed and reinserted.
- › DO NOT use harsh, abrasive cleaners or scrapers to clean the door's glass, as this may lead to scratches or other damage.

#### • Cleaning the crumb tray

- › Remove the crumb tray and dispose of crumbs/food particles into the trash.
- › Then, wipe down the crumb tray with a soft, damp cloth. We recommend using a solution of mild soap and water to dampen. Hand-wash only. Dishwasher use not recommended.
- › When the crumb tray is completely dry, slide it into the bottom of your oven. Cooking performance could be altered if you cook without the crumb tray present.

#### • Cleaning the Air Fry Basket

- › Hand-wash only. NOT dishwasher safe. Wipe down the air fry basket with a soft, damp cloth. We recommend using a solution of mild soap and water to dampen. You can also soak the basket in a solution of warm, soapy water.
- › DO NOT use harsh, abrasive cleaners or sharp objects (such as knives or hard brushes) to clean the basket.

- **Cleaning the sheet tray**

- › Wipe down the sheet tray with a soft, damp cloth. We recommend using a solution of mild soap and water to dampen. Dishwasher safe.

- **Cleaning the control panel**

- › The control panel should be wiped down with a soft cloth lightly dampened with water. Wring out your cloth before wiping down to ensure the cloth is not excessively wet.

- **Cleaning the drain tray (located in the front of your oven underneath the door)**

- › Empty the drain tray after every use of your oven. The drain tray can be cleaned with a soft, damp cloth. Dampen the cloth with a solution of mild soap and water.

- **Oven storage and water cleanliness**

- › If you are planning on not using your oven for more than 2 days, empty out your oven's water reservoir and refill upon next use. This ensures the water you use in your oven is as fresh as possible.

- **How to empty your oven of water**

- › Your oven's water reservoir is designed to drain into the drain tray located in the front of your oven underneath your oven door. Be sure to empty any water from the drain tray both BEFORE and AFTER emptying your oven of water.

1. Empty the drain tray of any water, then replace the drain tray underneath your oven door.

2. Hold the Steam button down for 5 seconds to DRAIN the water reservoir. The reservoir will drain automatically and beep when empty.

**Note: The oven can take up to 15 minutes to drain.**

3. Empty any water from the drain tray after draining.

**If the water reservoir is completely full, you may need to empty your drain tray multiple times to remove water.** Be prepared to remove it, dispose of water, and replace it multiple times as your oven empties.

- **Descaling your oven:**

- › If you use your oven once a day or less, we recommend descaling your oven every 6 months. If you use your oven more than twice a day, or live in an area with hard water, we recommend conducting this descaling procedure more frequently.

1. Make sure your oven is in a well-ventilated space, free from any overhanging cabinets or other nearby overhead obstructions. If needed, move it to a place that is unobstructed overhead.
2. Empty the oven of water. **(See above instructions.)**
3. Fill the water reservoir with ½ cup of filtered water and ½ cup of distilled white vinegar.
4. Set your oven to the following cook cycle, using the Tovala App (Note: A strong vinegar smell will be present throughout this cycle.):
5. 5 minutes of Bake at 400°F
6. 25 minutes of Steam at 400°F

7. Let your oven cool back down to room temperature.

8. Fill the water reservoir with 1 cup of tap water.

9. Wipe up any excess water in your oven with a soft cloth.

10. Finally, run the same cook cycle as before:

11. 5 minutes of bake at 400°F

12. 25 minutes of steam at 400°F

13. Allow your oven to cool until it's safe to touch, then wipe up excess water inside your oven with a soft cloth.

14. If any limescale is deposited into your oven's interior or drain tray, gently wipe it away with a soft cloth dampened with vinegar.

- **My oven's light bulb is out. How do I change it?**

- › The oven light is on the right side of your oven. If your oven light has died, it can be replaced. Make sure your oven is off, unplugged, and cooled before removing the glass cover and replacing the light bulb. If you have any questions about replacement light bulbs, email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

## Contacting Tovala Customer Support

### Have questions or confusion related to your oven?

Email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

## Warranty

Tovala warrants the first consumer purchaser that this oven, when shipped in its original packaging and sold or distributed in the United States by Tovala or an authorized reseller, will be free from defective workmanship and materials under normal home use for 1 year from the date of the original purchase.

Tovala agrees that it will either repair the defect or replace the defective oven with a new or refurbished equivalent oven at no charge to the purchaser.

This limited warranty does not apply to any aesthetic items of the oven, nonfunctional accessories, or the light bulb. This limited warranty also does not apply to any oven with an oven exterior that has been damaged or defaced, and/or has been subjected to misuse, abnormal cleaning or handling, or has been altered/modified.

To obtain warranty service, email Tovala Customer Support at [support@tovala.com](mailto:support@tovala.com) or live chat with Customer Support at [tovala.com/contact](https://tovala.com/contact).

## California Proposition 65 Warning

### WARNING

This product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

## FCC Warnings

**WARNING:** Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

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