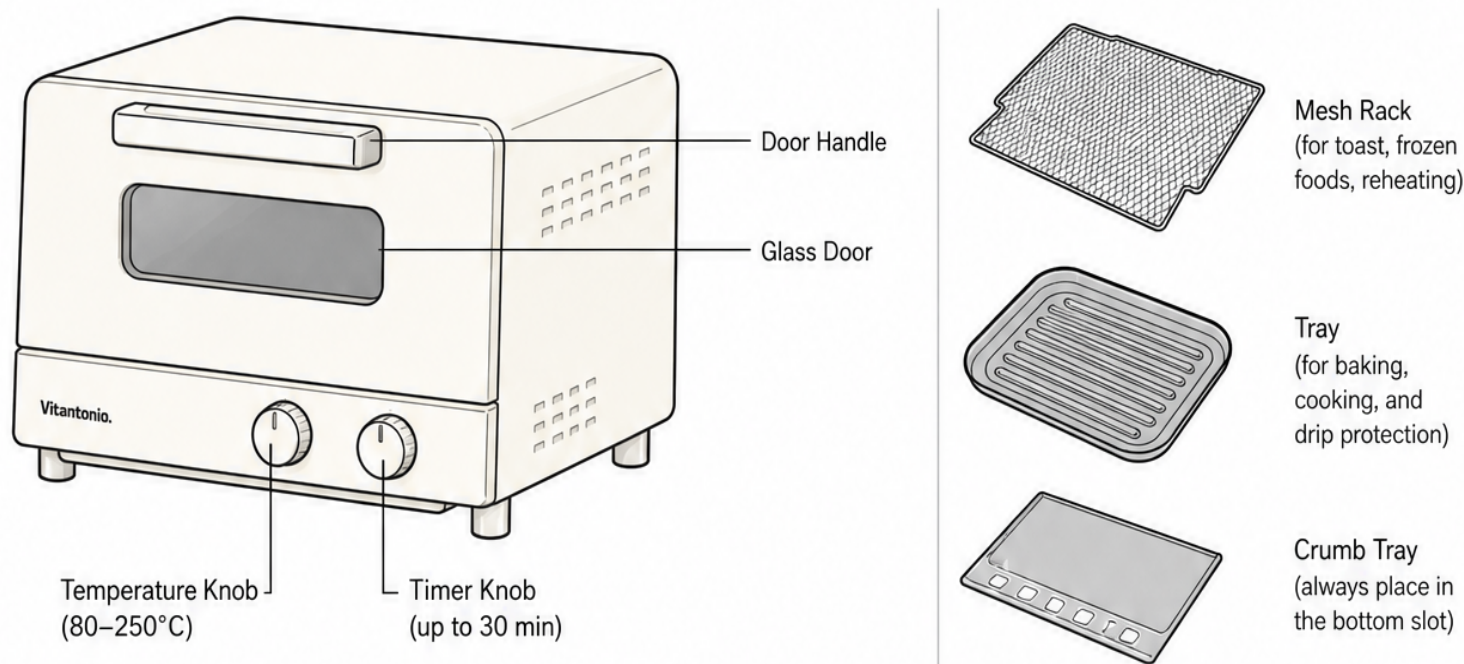


Vitantonio VOT-50 Toaster Oven

Illustrated Guest Guide



1. Before First Use

- Remove the wire ties securing the mesh rack holder (4 locations) before use.
- Remove the tray and run the oven empty at 250°C for about 3 minutes.
Some smoke or smell is normal — this is not a malfunction.
- Make sure the crumb tray is installed in the bottom slot before every use.

2. Basic Operation

- ① Plug into an AC 100V outlet.
- ② Place food on the mesh rack (notch facing front, raised side facing down) or on the tray.
- ③ Close the door.
- ④ Turn the TEMPERATURE knob to the desired temperature (80–250°C).
- ⑤ Turn the TIMER knob to set cooking time — this also turns the oven ON.

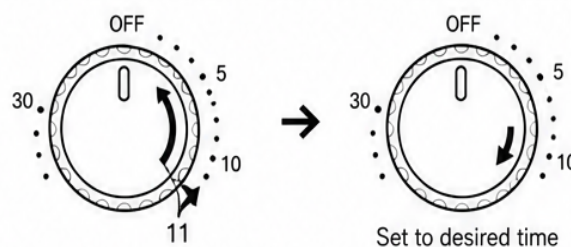
■ To set below 10 min:

first turn the timer past 11, then back to the desired time.

- ⑥ A chime sounds when done. Use oven mitts to remove food — do NOT touch the door or metal parts.
- ⑦ Turn the timer to OFF to cancel cooking at any time.
- ⑧ Unplug after use.

3. Note for Times Under 10 Min

To set less than 10 minutes, turn the timer past the 11-minute mark first, then turn it back to your desired time.



Cooking, Safety & Cleaning

Thank you for choosing the Vitantonio VOT-50.
Please read this guide before use and keep it for future reference.



■ Quick Cooking Guide

Food	Tray?	Temp	Time
Toast (6-slice, 1–2 pcs)	No	250°C	2–4 min
Toast (6-slice, 3–4 pcs)	No	250°C	3–5 min
Butter rolls / Croissants (6 pcs)	No	120°C	3–5 min
Frozen pizza (up to ø20cm)	Yes	250°C	4–6 min
Fried food reheat (2 pcs)	Yes	180°C	6–8 min
Gratin (2 dishes, 300g each)	Yes	200°C	15–20 min
Frozen rice balls (4 pcs)	Yes	250°C	13–15 min
Baked sweet potato (ø4–5cm, 2 pcs)	No	250°C	20–30 min
Rice cake / Mochi (4 pcs)	No	250°C	3–4 min

Times are guides only — adjust based on actual browning.
Always use the tray for oily foods.

■ Safety Cautions

- ① Use a dedicated 15A outlet. Do NOT use extension cords or shared outlets.
- ② Never leave the oven unattended while in use — food can ignite.
- ③ Do NOT toast bread with butter, jam, or spreads — fire risk.
- ④ Do NOT line the interior with aluminum foil — fire and injury risk.
- ⑤ Do NOT use parchment paper, cake molds, or cellophane packaging.
- ⑥ Do NOT heat canned or bottled foods directly.
- ⑦ Do NOT block the ventilation slots (sides, back, top).
- ⑧ Do NOT cook raw meat, fish, or deep-fried foods directly — always use the tray.
- ⑨ Keep at least 10 cm clearance above, 5 cm on sides and back from walls/furniture.
- ⑩ Do NOT place anything on top of the door or press it hard — the door may deform.

■ Unplug when not in use.

■ Cleaning

- Always unplug and allow to cool fully before cleaning.
- Do NOT submerge the main body in water. Wipe exterior and interior with a damp cloth wrung with mild dish soap, then wipe dry.
- Crumb tray and cooking tray: remove, wash with warm soapy water, dry before reinserting.
- Mesh rack: remove, wash with warm soapy water, dry fully before reinserting. Be careful not to hit the heaters.
- Do NOT use bleach, abrasives, scouring pads, or solvent cleaners.
- Do NOT use in a dishwasher or dish dryer.
- Always reinstall the crumb tray and mesh rack before use.

■ If Food Catches Fire

Keep the door CLOSED — opening it feeds oxygen to the flame.

Turn the timer to OFF immediately and unplug.

Do NOT pour water on the oven — the glass may shatter.



! Placement Note

Place the oven on a flat, heat-resistant surface.
Keep away from water, heat sources, and flammable materials.
Make sure there is enough space for proper ventilation.

