

Our products may be protected by one or more patents. Our patent information can be found here: fromourplace.com/patents

At Our Place, we believe in the power of home cooking to bring people together.

Lagom Kitchen Company ("Our Place") offers a limited warranty for this product in the U.S. For more details, please see fromourplace.com/warranty or contact us at warranty@fromourplace.com or at 3924 Tuller Avenue, Culver City, CA 90230 for a physical copy of this limited warranty.

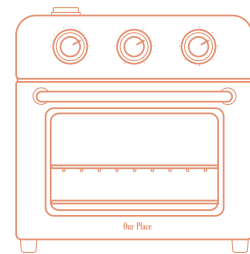


IMPORTANT THINGS TO REMEMBER

- Be careful! As with any cooking, always use oven mitts to prevent injury.
- Cook times and temperatures may vary.
- As with any new appliance, cooking performance may differ from traditional cooking methods.
- Finally: HAVE FUN with your new 6-in-1 Wonder Oven. We can't wait to hear about what you cook for your place. @ourplace

Never walk away from an active appliance, even if it's to contact us at hello@fromourplace.com

It's a Wonderful World with the Wonder Oven



THE DO-IT-ALL COUNTERTOP WORKHORSE

Putting the *fun* in multifunctional, the spectacular 6-in-1 Wonder Oven is the new countertop centerpiece for your place. This beauty can do **so much**: air fry the crispiest wings and dumplings, bring bread back to life with steam infusion, bake the freshest cookies for movie nights, roast veggies in a jiff, and so, so much more. What a wonderful world.

Study Up

Before first time use, please refer to the Wonder Oven User Manual for important safety instructions and warnings.

FIRST THINGS FIRST

After unpacking your Wonder Oven (yay!), softly wash the air fryer basket, wire rack, bake pan, and crumb tray in warm, soapy water, then rinse and dry thoroughly. Always hand wash — Wonder Oven components are **not** dishwasher safe!

KEEP IT FLAT

Your Wonder Oven needs a home that is flat, stable, and level. Place it at least 1 inch away from the wall and anything else on your counter, and **not** in any enclosed areas.

DRESS REHEARSAL

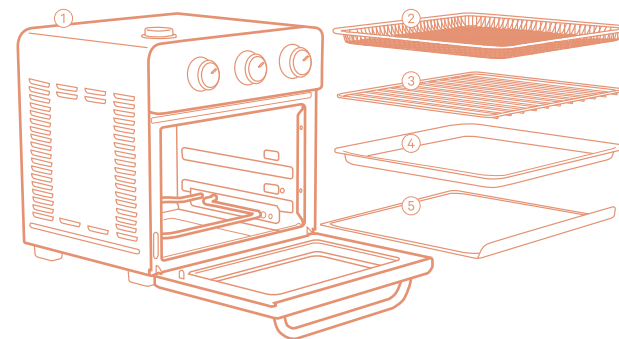
Before cooking, we recommend you set your empty Wonder Oven at 400°F (200°C) for 10 minutes on Bake mode. This will help your oven get comfy, settled, and rid of any dust particles from shipping.

WARM IT UP

For best results, you'll want to preheat your Wonder Oven before use. Even though it works better than a microwave and faster than a conventional oven, preheating is still a thing. But expect it to get going faster than you're used to!

Bits & Pieces

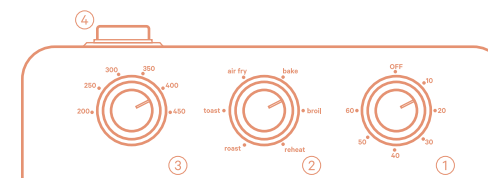
- 1 Wonder Oven for housing all the goodness



- 2 Air fryer basket for even, hot airflow and crisp cooking
- 3 Wire rack for direct toasting and interior versatility
- 4 Bake pan featuring our exclusive toxin-free ceramic nonstick coating
- 5 Crumb tray for keeping your Wonder Oven clean and crumb-free

How to Use

Your new Wonder Oven is so easy to use, you'll wonder how it's even possible.



- 1 **ON/OFF/TIME:** This knob turns the Wonder Oven **on** or **off** and sets cooking time. (NOTE: If your cooking time is less than 10 minutes, turn the dial past the 10 minute mark, then back down to your desired time.)
- 2 **MODE:** How's it cooking? Use this knob to set to air fry, broil, roast, bake, toast, or reheat.
- 3 **TEMPERATURE:** Turn it up! (Or down). Your Wonder Oven has a temperature range of 200°F (100°C) – 450°F (230°C)!
- 4 **WATER INLET:** Use the cap to measure 1 – 2 teaspoons (5 – 10 mL) of water for the delightful steam infusion function. Read more about this at the end of this Quick Start Guide, and in the User Manual.

The Possibilities are *Endless*

AIR FRY

Use the air fryer function to deliver crispy, healthy, yummy foods faster and more conveniently than a conventional oven. Think: dumplings, shishito peppers, wings, fries, empanadas, and more.

BAKE

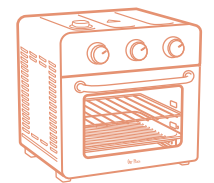
Fact: Baking is a form of self-care. With the Wonder Oven, taking care of yourself is easier than ever. Goey, chewy treats await.

TOAST

Your morning toast just became less routine, more fun. Get ready for the kitchen to smell like that bakery you love.

ROAST

Burners full? Need to quickly roast some sweet potatoes, brussels sprouts, or peking duck? The Wonder Oven's roast function has got you covered. Dinner is (almost) ready.



BROIL

You've never had a home-cooked salmon filet like this before. Use the broil function for the juiciest meat and fish imaginable.

REHEAT

Bye, bye microwave. The Wonder Oven will make cold pizza and Sunday night's pad thai taste like new again. How *wonderful*.



A MIDSUMMER NIGHT'S STEAM

The Wonder Oven comes with a **steam infusion** function to breathe life back into foods that need some TLC, whether you're roasting, toasting, baking, or air frying. With just one to two teaspoons of water, you can make stale bread taste fresh from the bakery, or leftover steak as juicy and delicious as new. Try it out. We swear by the steam.*

*Use only water. No oils or broths!