iQ MiniOven™



User Guide

Table of Contents

4 Features

5 Important Safeguards

6 Before First Use

Cooking with the MiniOven

8 Cleaning and Maintenance

MiniOven Do's and Don'ts

9 Terms and Conditions

Welcome to CHEF iQ

This guide contains instructions for using your iQ MiniOven™, including helpful cooking tips and warranty information. Just scroll down to discover all that your MiniOven can do. You can also find more information on our FAQ pages on both the app and our website.

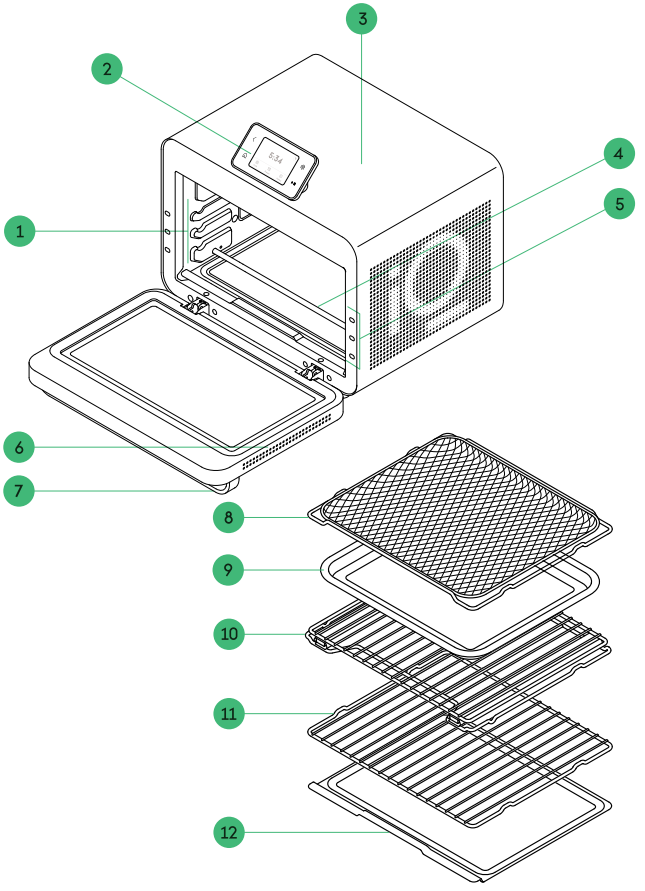
Whether you're craving a juicy broiled ribeye, a basket of crisp fries, a platter of tender roasted veggies, or a perfectly toasted bagel, CHEF iQ has you covered. With the MiniOven on your side, there's no more guesswork, only guaranteed success.

We know you're excited to start cooking—better than ever!—with your new oven, but please read all safety information before you get cooking.

Happy Cooking!

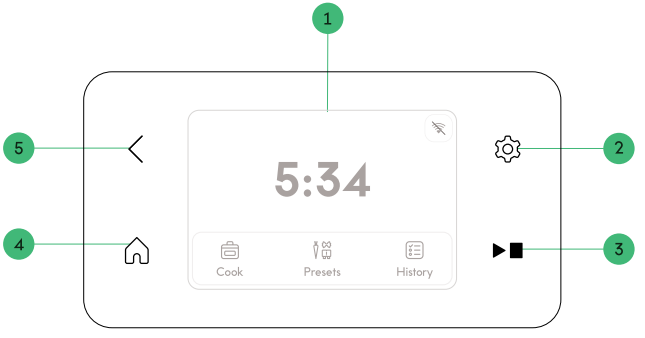
FEATURES

1. Multiple rack slots (3)
2. Control Panel
3. Convection fan (in ceiling)
4. Heating elements (4 upper, 2 lower)
5. Rack positioning lights (3 sets)
6. Soft close door with large viewing window
7. Cool-touch handle
8. Air fry | Dehydrate basket
9. Baking pan
10. Glide rack
11. Wire rack
12. Crumb tray
13. Interior lights (not pictured)



CONTROL PANEL

1. Touchscreen Display
2. Settings Button
3. Start | Stop Button
4. Home Button
5. Back Button



THE CHEF iQ APP

The iQ MiniOven works in conjunction with the free CHEF iQ App, which must be downloaded onto your smartphone or tablet. Once paired with the oven, the app's presets will program the ideal oven settings for whatever you want to cook, whether you want to bake, air fry, broil, or much more. You can also look to the app for Guided Cooking recipes that take you through every step of the process, with accompanying videos for each step. With either feature, the app automatically sets the oven for you and notifies you when you need to take any action. If you prefer to set and control the oven manually, you can do so using either the app or the onboard control panel.

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed, including:

READ ALL THE INSTRUCTIONS

1. Do not touch hot surfaces. Use handles.
2. To protect against electric shock do not immerse cord, plugs, or unit body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact CHEF iQ for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by CHEF iQ may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. To disconnect, turn any control to off, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Oversize foods or metal utensils must not be inserted into the oven as they may create a fire or risk of electric shock.
14. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
16. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
17. Do not store any materials, other than manufacturer recommended accessories, in the oven when not in use.
18. Do not place any of the following materials in the oven: paper, cardboard, plastic, etc.
19. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

CALIFORNIA PROPOSITION 65:

(Applicable to California residents only.)

WARNING: Cancer and Reproductive Harm – www.P65Warnings.ca.gov.

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

FCC STATEMENT

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

CAUTION

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:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.

To satisfy RF exposure requirements, a separation distance of 20 cm or more should be maintained between the antenna of this device and persons during device operation. To ensure compliance, operation at closer than this distance is not recommended.

ISED REGULATORY COMPLIANCE

This device contains license-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's license-exempt RSS(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

1. L'appareil ne doit pas produire de brouillage.
2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 cm between the radiator and your body.

Cet équipement est conforme aux limites d'exposition aux radiations IC CNR-102 établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec une distance minimale de 20 cm entre le radiateur et votre corps.

BEFORE FIRST USE

For best results, follow these steps before using your MiniOven for the first time.

1. Remove all packaging materials and check to ensure that all parts are accounted for.
2. Read and remove any stickers, except for the rating label, which should remain on the unit.
3. Carefully wipe down the interior and exterior of the oven with a damp cloth to remove any packing debris.
4. Wash the accessories in warm, soapy water. Rinse and dry thoroughly.
5. Set the unit on a flat, heat-safe surface with at least 6 inches of clearance behind it and 3 inches on each side. Plug in the unit.
6. Download the CHEF iQ App from the App Store or Google Play (if you don't already have it).
7. Pair your oven as directed on the app to set up and activate your new oven.

COOKING WITH THE IQ MINIOVEN

The MiniOven is your go-to appliance for baking, roasting, air frying, toasting, broiling and much more. You can set the oven directly using the control panel on the top, by manually entering your cook function, time, and temperature . You can also use the free CHEF iQ App to access more than 500 preset cooking parameters for all your favorite foods--or to follow our Guided Cooking recipes (coming soon), which automatically set the oven and give you video tutorials for every step. Also coming soon: you can use your MiniOven coupled with the iQ Sense™ wireless thermometer (sold separately) to ensure proteins are cooked to your exact liking.

COOKING FUNCTIONS AT A GLANCE

The MiniOven boasts 12 different cooking functions, and can replace up to 7 different kitchen appliances. Here's a look at how they differ.

FUNCTION	TEMPERATURE RANGE	PREHEAT	HEATING ELEMENT(S)	DEFAULT FAN SPEED*	SUGGESTED RACK/PAN	SUGGESTED RACK POSITION
Air Fry	300°F – 450°F	No	2 Upper 2 Lower	High (fixed)	Air fry/Dehydrate basket	Middle
Bake	200°F – 500°F	Yes	2 Upper 2 Lower	Low	Baking pan	Middle
Roast	200°F – 500°F	Yes	2 Upper 2 Lower	Medium	Baking pan	Middle
Broil	Low (400°F) OR High (500°F)	No	4 Upper	No fan	Baking pan	Top
Air Broil	Low (400°F) OR High (500°F)	No	4 Upper	High	Baking pan	Top
Dehydrate	95°F – 165°F	No	2 Upper 2 Lower	Low	Air fry/Dehydrate basket	Middle
Proof	70°F – 130°F	No	2 Upper	Low (fixed)	Baking pan	Middle
Reheat	200°F – 350°F	No	2 Upper 2 Lower	Low	Wire rack	Middle
Slow Cook	200°F (Low) / 300°F (High)	No	2 Upper 2 Lower	Low	Glide rack	Bottom
Toast	500°F	No	4 Upper 2 Lower	No fan	Glide rack or Wire rack	Middle
Keep Warm	110 °F – 200 °F	No	2 Upper 2 Lower	Low	N/A	Same as preceding function (Middle if used alone)

*Unless noted as "no fan" or "fixed," fan speed is adjustable.

HOW TO COOK IN MANUAL MODE

1. Insert the crumb tray in its slot at the bottom of the oven.
2. From the home screen of the Control Panel, press Cook, then scroll and tap to select your cook function. From each cook function screen, use the touchscreen menus to set the time and temperature. If desired, you can also turn the Keep Warm feature on or off here, as well as set the fan speed for some of the cook functions.
3. **For preheat functions (Bake and Roast):** Insert the rack into the desired slot. Close the door.
   For non-preheat functions: Put the food on/in the rack or pan of your choice and slide it into the desired slot. Close the door.
4. Press the Start | Stop button and cooking will begin. For most functions, the unit will begin cooking and counting down the selected time. For Bake or Roast, the oven will begin preheating. It will alert you when the target temperature is reached. Open the oven door, add your food, and close the door, and cooking will begin. **NOTE**: If you need more time to prep your food once the oven is preheated, tap WAIT on the screen, and the oven will stay hot for up to 20 minutes.
5. When the time is up, the unit will chime and display "Cook Complete." The heating elements and fan will turn off immediately, or, if Keep Warm is selected, the unit will automatically enter Keep Warm mode. Remove your food, or leave it in the oven in Keep Warm mode for up to 4 hours. **NOTE**: If you didn't turn Keep Warm mode on when programming the oven, you can do so when the cooking cycle ends.

CLEANING AND MAINTENANCE

1. Let the oven cool completely before cleaning.
2. Wipe down the inside of the oven with a damp cloth. Be sure to wipe the upper and lower heating elements and the fan on the ceiling of the oven, as spattering grease can often land and adhere there.
3. Remove the crumb tray and any racks or pans used, and wash in warm, soapy water, then rinse and dry thoroughly. Except for the glide rack and crumb tray, the accessories are also top-rack dishwasher safe but do not use an intense-heat setting like Sanitize for them.
4. Avoid using very abrasive sponges and cleansers, which can damage the stainless-steel finish.
5. Every 3 to 5 uses (if the oven is slightly more dirty) use either club soda or a mixture of 4 parts water and 1 part vinegar to clean the interior, elements, and fan in the same way. A spray bottle can be helpful for making sure every component is cleaned.
6. Every 6 to 10 uses, or if there is visible grease or spattering on the oven, use a non-abrasive sponge and a gentle dish soap to clean the interior, elements, and fan, then wipe it down with a damp paper towel. Plastic scrubber sponges can be used but avoid any sort of metallic scrubber or scouring pad.

MINIOVEN DO'S AND DON'TS

DO make sure your rack or baking pan is positioned so that food doesn't touch the upper heating element.

DON'T use metal utensils on the baking pan, which can damage the finish. Likewise avoid scraping the interior with metal utensils.

DO make sure the crumb tray is in place if cooking directly on one of the racks or baskets. Otherwise crumbs and grease can fall to the bottom of the oven and burn.

DO keep an eye on steam coming from the oven. If food is steaming excessively, be careful opening the door to prevent burns.

DO use a potholder, oven mitt, or towel when handling pans and racks coming out of the hot oven.

DON'T use scouring pads or harsh cleansers that can scratch when cleaning either the oven or its accessories.

DO use the factory reset if you want to change to whom the MiniOven is registered. Look for more information on the MORE page of the app.

TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a CHEF iQ® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date that you connect your product with the CHEF iQ App. To activate your Warranty, follow these steps:

1. Download the CHEF iQ App from the App Store or Google Play.
2. Connect your CHEF iQ product to the app.

In cases where there is no connection, CHEF iQ requires a proof of purchase to include receipt, order confirmation, etc. at the discretion of the CHEF iQ Support Team. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void, or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

The Warranty is nontransferable, applies only to the original purchaser, supersedes all other warranties, and constitutes the entire agreement between the consumer and CHEF iQ . Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of CHEF iQ. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

WHAT THE WARRANTY COVERS

Manufacturer Defects

CHEF iQ products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date the Warranty is activated in accordance with the directions listed in the CHEF iQ User Guide. If your product does not work as it should, please contact Customer Support at support@chefiq.com so that we may assist you. We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

If the product is damaged, does not work as it should, or is no longer available, a replacement product of equal or lesser value will be sent at the discretion of CHEF iQ Support Team. We reserve sole discretion whether to require you to return the purchased product to us prior to shipping you a replacement.

THIS WARRANTY DOES NOT COVER

Misuse

Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the CHEF iQ User Guide for information on proper use of product;

Poor Maintenance

General lack of proper care. Please see Cleaning and Maintenance directions in the CHEF iQ User Guide for information on proper maintenance.

Commercial Use

Damage that occurs from commercial use.

Normal Wear and Tear

Damage or degradation expected to occur due to normal use over time.

Altered Products

Damage that occurs from alterations or modifications by any entity other than CHEF iQ; removal of the rating label affixed to the product.

Catastrophic Events

Damage that occurs from fire, floods, or natural disasters.

Loss of Interest/Buyer's Remorse

Claims of loss of interest or enjoyment.

HAVE A QUESTION?

Please reach out to us at chefiq.com/support.

Need more help? We're here for you!
Contact us at support@chefiq.com or (888) 593-1701.

OTHER LIMITATIONS:
ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTY OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPOSED IMPLIED WARRANTY IS LIMITED TO ONE (1) YEAR. EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEF iQ SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

CHEF iQ® is a registered trademark of RJ Brands, LLC.
iQ MiniOven™ is a trademark of RJ Brands, LLC.
iQ Sense™ is a trademark of RJ Brands, LLC.

Cook smarter with CHEF iQ

CQ50ENUG012825