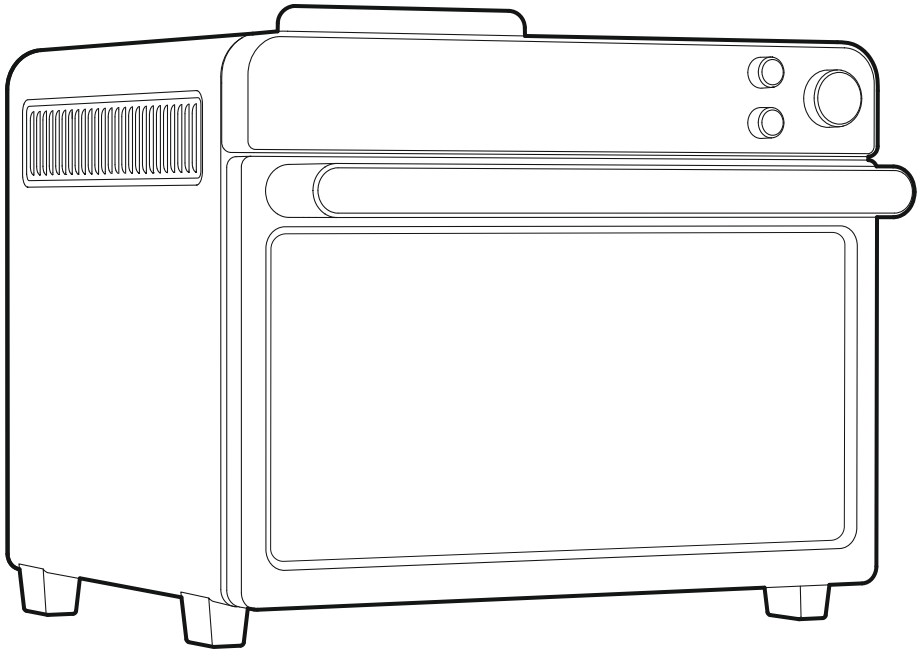
Typhur

Typhur Sync Oven

User Manual

v1.2



Contents

Important Safety Instructions ---------- 01

Parts ---------- 04

Before First Use ---------- 04

Using The Control Panel ---------- 05

Using Oven Functions ---------- 08

Using The Wireless Probe ---------- 13

App Controls ---------- 17

Cleaning & Maintenance ---------- 17

Technical Specifications ---------- 19

Troubleshooting & FAQ ---------- 19

Certifications ---------- 22

Support ---------- 23

Important Safety Instructions

Indoor Household Use Only

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

⚠ WARNING

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions prior to using the oven and its accessories.
2. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. If food contents were to catch fire during cooking, **DO NOT** open the oven door.
   - If you can safely do so, unplug the oven immediately.
   - **DO NOT** throw water onto the fire. Food contents may contain grease and water may cause fire growth.
   - If fire were to emit from the oven door, call the fire department immediately.
   - **DO NOT** use the oven after it has experienced a fire, it may have been damaged and present a risk of fire or shock.
4. To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
5. To reduce the risk of fire, **DO NOT** place appliance on stovetops or other hot surfaces or in a heated oven.
6. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
7. Extension cord:

   a. A short power-supply cord is provided to reduce the risk resulting from becom ing entangled or tripping over a longer cord.

   b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

   c. If a longer detachable power-supply cord or extension cord is used:

   - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
   - 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;
   - If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

8. **NEVER** use outlet below counter level.
9. Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
10. **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
11. **NEVER** leave the oven unattended while in use.
12. **DO NOT** place any object directly onto the heating elements and **DO NOT** cover crumb tray or any part of the oven with aluminum foil. This will cause the oven to overheat or cause a fire.
13. **DO NOT** use the oven with the crumb tray incorrectly installed. Crumb tray **MUST** be placed below lower heating elements.
14. To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
15. **DO NOT** use the oven with damage to the power cord or plug. Regularly inspect the oven and power cord. If the oven malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
16. **DO NOT** cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
17. **DO NOT** insert anything in the ventilation slots and do not obstruct them.
18. **DO NOT** place items on top of surface while unit is operating except for authorized recommended Typhur accessories. Placing items on top of the oven may mark or scratch the surface.
19. Before placing any accessories into the oven ensure they are clean and dry.
20. Intended for countertop use only. **DO NOT** place the oven near the edge of a counter-top, or on or near a hot gas or electric burner. Ensure the surface is level, clean and dry.
21. This oven is for household use only. **DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.
22. **DO NOT** store any materials, other than supplied accessories, in this oven when not in use.
23. **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.
24. **DO NOT** use accessory and attachments not recommended or sold by Typhur.
25. When using this oven, provide adequate space (at least 1 inch above and on all sides) for air circulation.
26. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like when in operation. **DO NOT** place anything on the oven during operation.
27. This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
28. **DO NOT** place anything directly on heating elements and **DO NOT** use the oven without a wire rack or air fry basket installed.
29. **DO NOT** spray any type of aerosol spray or flavoring inside the oven while cooking.

30. Use caution when inserting and removing anything from the oven, especially when hot.

31. Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a probe to check that your food is cooked to the temperatures recommended.

32. Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.

33. Oversize foods or metal utensils **MUST NOT** be inserted in a toaster oven, as they may create a fire or risk of electric shock.

34. With the exception of parchment paper, **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.

35. Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.

36. DO NOT touch hot surfaces. Oven surfaces and glass door are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles.

37. Appliances are not intended to be operated by means of an external timer or separate remote-control system.

38. Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use could result in personal injury.

39. Please refer to the Cleaning & Maintenance section for regular maintenance of the oven.

40. Cleaning and user maintenance shall not be done by children.

41. Allow to cool completely before cleaning and moving for storage.

42. When not in use, press the power button to “off”, then unplug. Grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling flexible cord.

43. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.

44. DO NOT use the oven as a source of heat or for drying.

45. This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact Typhur for service.

46. To prevent possible illness, **ALWAYS** use an external food probe to check that your food is cooked to the recommended temperatures.

47. DO NOT place hands near probe when in use to prevent burning or scalding. Probe will be hot. Use oven mitts or tongs to safely remove the probe from the food.

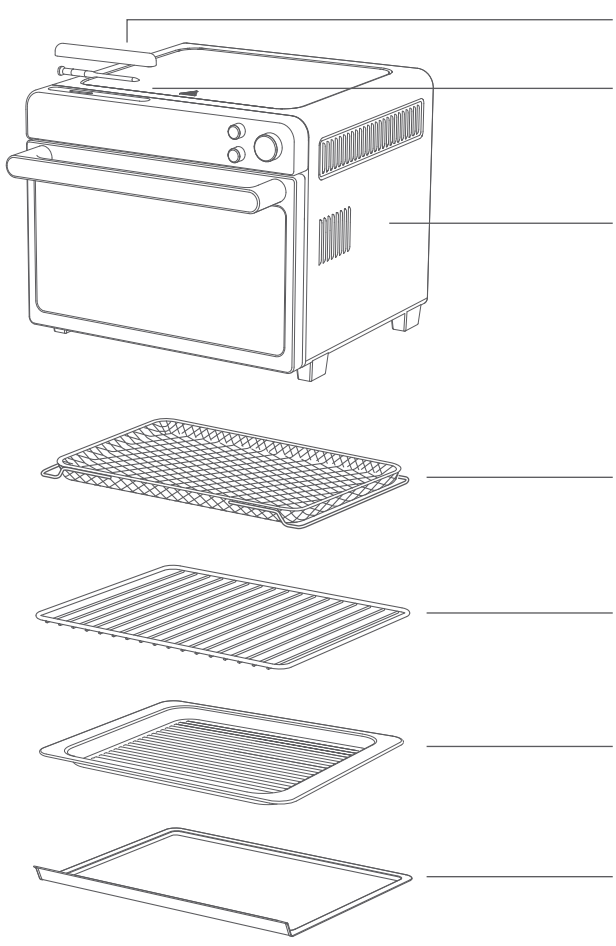
48. The probe **DOES NOT** replace an external food probe. Use external food probe to check that food is cooked to recommended temperatures.

49. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.

50. The probe contains batteries that are non-replaceable. When the battery is at end of life, the appliance shall be properly disposed of.

SAVE THESE INSTRUCTIONS

Parts



Common-Sense Practices/Good Habits

- **DO NOT** leave your toaster oven unattended while making food. If possible, unplug the oven while not in use to eliminate the possibility of accidents occurring.
- Have a fire extinguisher or fire containment blanket handy in a safe, known location. If you don't have a fire extinguisher, douse the flames with baking soda until they are put out.
- If a fire occurs and the food in the oven is not greasy, immediately unplug the unit and douse the flames with water until the fire is extinguished. **DO NOT** use water if grease is present, since it could make the fire worse. Use baking soda instead.

Before First Use

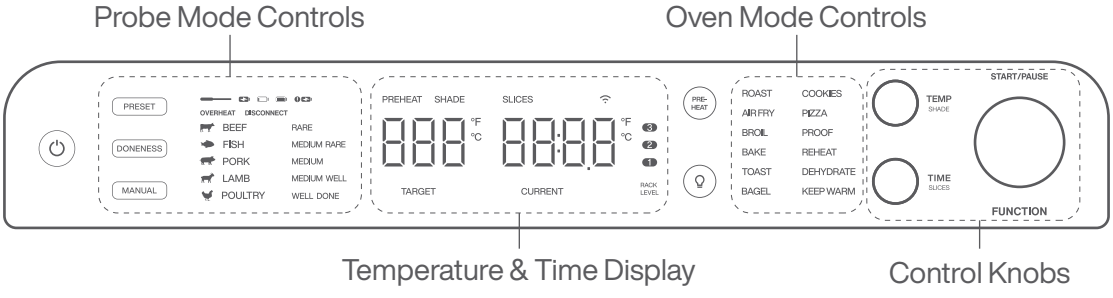
1. Remove and discard any packaging material, tape, and stickers, from the unit.
2. Remove all accessories from their packaging and wash them in warm, soapy water or in the dishwasher, except for the Probe case. NEVER submerge the main unit in water.

3. Ensure that the voltage applied to the appliance matches your local or home voltage.
4. Scan the QR code to download the free Typhur app for IOS or Android to control your device remotely.

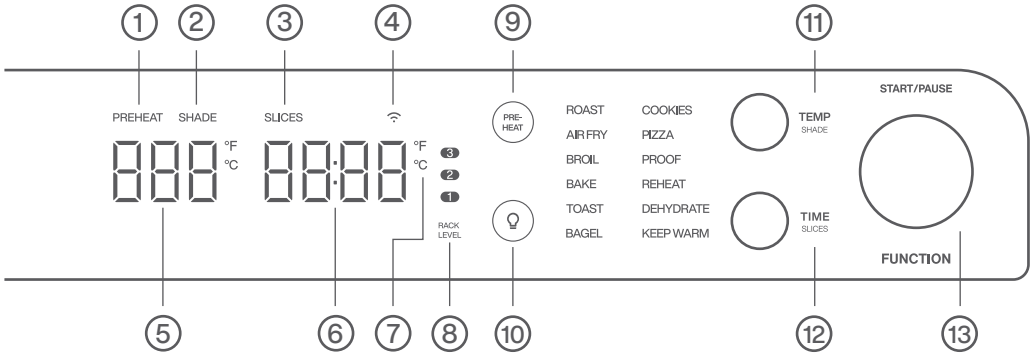
NOTE:

1. While most of the accessories are dishwasher-safe, the Probe case is not. Hand washing is recommended. Frequent dishwasher cleaning may lead to premature wear.
2. We recommend placing all accessories inside the oven and running it on AIR FRY at 450°F for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the oven.

Using The Control Panel



Oven Mode Controls



Control Panel Display

① **PREHEAT:** Blinking during preheating, the indicator self-extinguishes automatically upon completion of preheating.

② **SHADE:** Illuminates when using the TOAST or BAGEL function to designate desired shade.

③ **SLICES:** Illuminates when using the TOAST or BAGEL function to designate number of slices.

④ **WI-FI ICON:** Blink the Wi-Fi icon to pair; a solid light means connected.

⑤ **Temperature display:** Shows the cook temperature.

NOTE: Time and temperature will always return to the settings used the last time the oven was in operation.

⑥ **Time display:** Shows the cook time. The time will count down when cooking is in progress.

⑦ **°F/°C:** Press and hold the ' ' button for 3 seconds to switch the temperature unit.

⑧ **RACK LEVEL:** Depending on the function you choose, the illuminated rack level(s) will indicate where your accessory should be placed in the unit.

Operating Knobs & Buttons

⑨ **PREHEAT button:** To skip preheating in modes with default preheating, press the 'PREHEAT' button.

⑩ **(Light) button:** Press to turn the oven's interior light on and off while cooking.

NOTE: The light will automatically turn on when door is open while cooking. Press and hold the ' ' button for 3 seconds to switch between °F and °C.

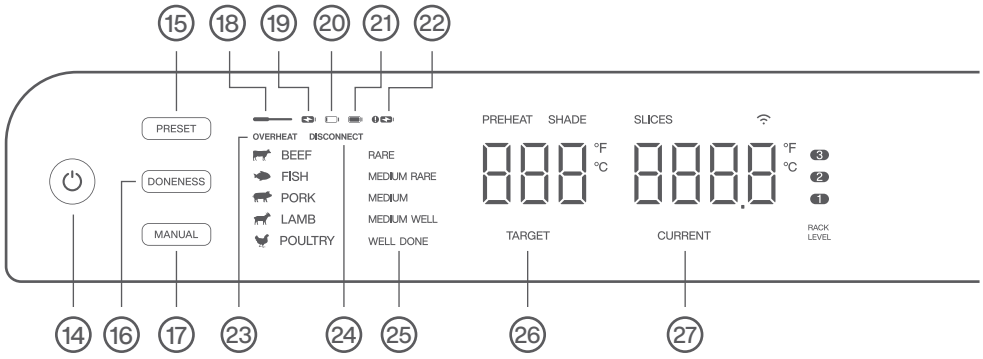
⑪ **TEMP/SHADE knob:** To adjust temperature, rotate the TEMP/SHADE knob. When using the TOAST or BAGEL function, the knob will adjust the shade level (1–7 from lightest to darkest) instead of the temperature. Temperature will increase in 5-degree increments.

⑫ **TIME/SLICES knob:** To select a cook time, rotate the TIME/SLICES knob. Time adjusts in 1-minute increments (0–1 hour), 5-minute increments (1–4 hour), and 30-minute increments (4–6 hour). When using the TOAST or BAGEL function, the knob will adjust the number of slices/bagel halves instead of the time.

⑬ **FUNCTION/START/PAUSE:** Rotate the knob to select a cooking function, press to start or stop cooking.

NOTE: As you move through functions, you'll notice the rack level recommendations change for best results.

Probe Mode Controls



Operating Knobs & Buttons

⑭ **(Power) button:** Press to turn the unit on and off.

> **NOTE:** Press and hold the power button for 3 seconds to enter pairing mode. Press and hold the power button for 10 seconds to restore factory settings.

⑮ **PRESET button:** Press the PRESET button repeatedly to cycle through the probe mode presets and exit options.

⑯ **DONENESS button:** Press the DONENESS button to set the desired internal cook level (Rare to Well Done). Default doneness levels vary by food type.

⑰ **MANUAL button:** Press MANUAL to enter probe manual mode. Subsequent presses will alternate between exiting probe mode and re-entering manual mode.

Control Panel Display

⑱ **Probe icon:** Illuminates when the probe is connected to the device.

> **NOTE:** Blinks when the probe is connecting.

⑲ **Charging:** Illuminates when the probe is charging.

⑳ **Low battery:** Illuminates when the probe battery is low, please charge soon.

> **NOTE:** If the battery is low during cooking, you can still use the probe to finish cooking. Please charge it as soon as cooking is complete.

㉑ **Fully charged:** Illuminates when the probe is fully charged.

㉒ **Charging anomaly:** Illuminates when the probe is in contact with the charging points but not charging.

㉓ **OVERHEAT:** Illuminates when the probe internal temperature exceeds 221°F (105°C).

NOTE: During Probe Mode cooking, if an overheat condition is detected, the oven will automatically shut down and activate an alarm. The alarm will continue until the temperature drops to a safe level or you press any button to silence it.

24 **DISCONNECT:** Illuminates when the probe signal disconnected from the oven.

25 **RARE/MEDIUM RARE/MEDIUM/ MEDIUM WELL/WELL:** Probe mode presets include recommended doneness levels, which are not displayed in manual mode.

26 **TARGET:** Illuminates when using probe to show target temperature.

27 **CURRENT:** Illuminates when using probe to show current temperature of Probe.

NOTE: CURRENT and TARGET temperatures are shown only in Probe Mode.

Using Oven Functions

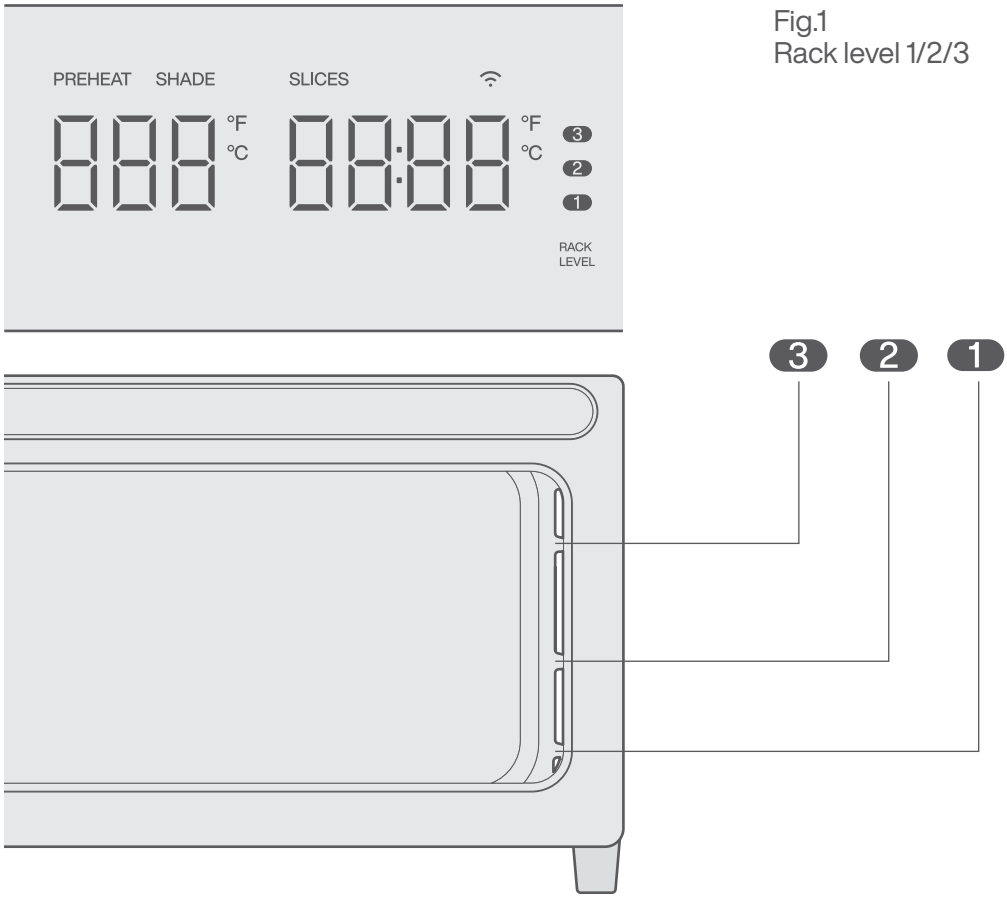
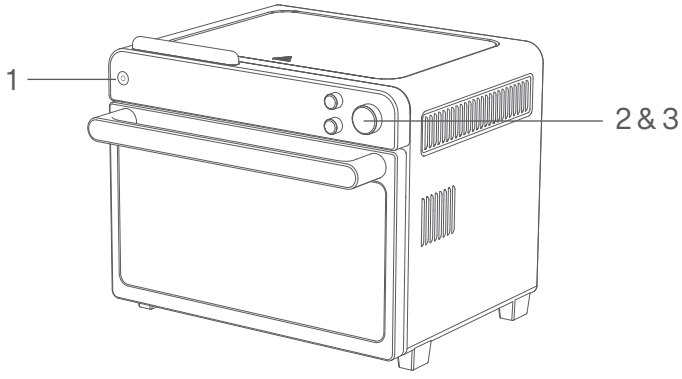


Fig.1
Rack level 1/2/3

The oven has 3 available rack positions where your accessories can slide into the unit (**see image above**). When you select a function, the corresponding rack number(s) will illuminate on the control panel. The numbers on the control panel (**see Fig. 1**) will coincide with those on the interior of the unit.

Cooking

1. Press the button to turn the unit on.
2. Rotate the FUNCTION/START/PAUSE knob to select a cooking function.
3. Adjust the settings if desired, then press FUNCTION/START/PAUSE to begin.



NOTE: Some modes have preheating enabled by default. When preheating is complete, the oven will beep and start cooking automatically. Depending on the initial temperature, preheating typically takes 5-10 minutes. To skip preheating, press the PREHEAT button to disable it.

Cooking Chart

FUNCTION	PRESETS	PREHEAT	TEMP/SHADE	TIME/SLICE	PROBE	RACK LEVEL	ACCESSORIES
ROAST	375°F/190°C 30 min	Yes	210°F–450°F/ 100°C–230°C	1 min–4 hr	Yes	1	Roasting pan
AIR FRY	360°F/180°C 18 min	Yes	210°F–450°F/ 100°C–230°C	1 min–4 hr	Yes	2	Air fry basket or Roasting pan
BROIL	HIGH 10 min	Yes	LOW, HIGH	1–30 min	Yes	3	Roasting pan
BAKE	320°F/160°C 30 min	Yes	210°F–450°F/ 100°C–230°C	1 min–4 hr	Yes	2	Wire rack or Roasting pan
TOAST	Shade 4 Slices 4	No	Shade 1-7	Slices 1-6	No	2	Wire rack
BAGEL	Shade 4 Slices 4	No	Shade 1-7	Slices 1-6	No	2	Wire rack
COOKIES	330°F/165°C 16 min	Yes	210°F–450°F/ 100°C–230°C	1 min–4 hr	No	2	Roasting pan
PIZZA	365°F/185°C 14 min	Yes	210°F–450°F/ 100°C–230°C	1 min–4 hr	No	2	Wire rack
PROOF	95°F/35°C 1 hr	No	85°F–170°F/ 30°C–75°C	1 min–24 hr	No	1	Wire rack
REHEAT	325°F/165°C 15 min	No	210°F–450°F/ 100°C–230°C	1 min–4 hr	No	2	Roasting pan
DEHYDRATE	150°F/65°C 6 hr	No	85°F–200°F/ 30°C–95°C	1 min–24 hr	No	2	Air fry basket
KEEP WARM	160°F/70°C 1 hr	No	110°F–200°F/ 45°C–95°C	1 min–4 hr	No	2	Roasting pan

Cooking Functions

ROAST

The ROAST function is ideal for cooking a variety of meats and poultry. Even heat plus fan circulation renders fat and crisps the exterior while keeping the center juicy.

Fan Speed: High

Heating Elements: Top and bottom.

Rack and Accessories: Level 1 or 2 with roasting pan, depending on food size.

PROBE: The Probe Mode can be used.

For Best Results: For extended cooking periods, cover with foil to prevent surface sauces from excessive browning. Keep foil secure and clear of heating elements.

AIR FRY

The AIR FRY function is designed for crisping foods such as French fries, chicken wings, and frozen snacks, delivering a fried-like texture with minimal oil.

Fan Speed: High

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with air fry basket, optional roasting pan underneath for wings or skin on thighs to catch drips.

PROBE: The Probe Mode can be used.

For Best Results: When preparing a larger amount of food, shake or stir the content in the basket in order to achieve a consistent result.

BROIL

The BROIL function is ideal for searing open-faced sandwiches, meats, poultry, fish, and vegetables, or for browning the tops of casseroles and baked dishes.

Fan Speed: Low

Heating Elements: Primarily top heating.

Rack and Accessories: Level 2 or 3 with roasting pan, depending on food size.

Temperature: LOW: 400°F/205°C; HIGH: 450°F/230°C

PROBE: The Probe Mode can be used.

For Best Results: High-fat foods near the upper heating element may produce smoke. Pat surface dry before cooking or use rack level 2 to reduce smoke.

BAKE

The BAKE function provides gentle, even heat, making it ideal for cakes, muffins, pastries, and other baked goods, as well as for cooking meats, fish, and casseroles that require consistent, thorough heating.

Fan Speed: Medium

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with wire rack or roasting pan.

PROBE: The Probe Mode can be used.

For Best Results: Use foil with care. Always secure it firmly and ensure it does not touch the heating elements to prevent overheating or fire hazards.

TOAST

The TOAST function is ideal for creating a crisp, golden exterior while keeping the inside of your bread soft and tender.

Fan Speed: Low

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with wire rack.

Time/Temp: Toasting times auto-adjust by slice count, shade level, and oven temperature. Temperature is set to 450°F/230°C.

For Best Results:

1. Use shade 1–2 for light, 3–5 for medium, 6–7 for dark toast.
2. Place slices at center of rack for best results. Add up to 6 slices of bread.
3. You may need to adjust the shade level based on the bread's type, thickness, and freshness.
4. Use lighter settings for raisin bread, white bread, and thin or dry slices. Use darker settings for whole wheat, rye, dense, or freshly baked bread.

BAGEL

The BAGEL function toasts bagels by giving the cut side a golden, crispy finish while leaving the outer crust pleasantly crunchy.

Fan Speed: Low

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with wire rack.

Time/Temp: Toasting times auto-adjust by slice count, shade level, and oven temperature. Temperature is set to 450°F/230°C.

For Best Results:

1. Always place bagels cut side up.
2. Use shade 1–2 for light, 3–5 for medium, 6–7 for dark.
3. Place slices at center of rack for best results. Add up to 6 slices of bagel.
4. You may need to adjust the shade level based on the bagel's type, thickness, and freshness.

PIZZA

The PIZZA function is designed to create a crisp crust while thoroughly melting and browning the cheese and toppings.

Fan Speed: Low

Heating Elements: Primarily bottom.

Rack and Accessories: Level 2 with wire rack.

For Best Results: Preheat recommended for best results.

COOKIES

The COOKIES function is designed for baking scratch made or ready to bake cookies and related pastries.

Fan Speed: Low

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with roasting pan.

For Best Results: Line pan with parchment paper for easy cleanup and best results.

PROOF

The PROOF function gently maintains low, stable temperatures, ideal for proofing dough for bread, rolls, and pizza. Also suitable for yogurt.

Fan Speed: Off

Heating Elements: Top heating.

Rack and Accessories: Level 1 with wire rack.

For Best Results: Place dough or yogurt in an oven-proof vessel, cover and place on center of wire rack.

REHEAT

The REHEAT function is designed to reheat leftovers.

Fan Speed: Medium

Heating Elements: Top and bottom.

Rack and Accessories: Level 1 or 2 with roasting pan, depending on food size.

For Best Results: Ensure you reheat your leftovers to an internal temperature of 165°F (74°C).

DEHYDRATE

The DEHYDRATE function uses low, consistent heat and gentle airflow to dehydrate foods evenly without cooking them. Ideal for making dried fruits, vegetable chips, and similar snacks.

Fan Speed: Low

Heating Elements: Top and bottom.

Rack and Accessories: Level 2 with air fry basket.

For Best Results:

1. Use parchment paper to prevent staining from strongly colored foods.

2. Place a roasting pan underneath to catch drips from items like marinated jerky.

KEEP WARM

The KEEP WARM function keeps cooked food at a safe serving temperature of 160°F (71°C) or higher to inhibit bacterial growth.

Fan Speed: Low

Heating Elements: Top and bottom.

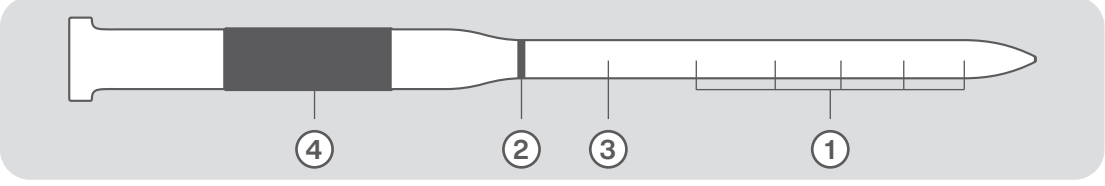
Rack and Accessories: Level 1 or 2 with roasting pan, depending on food size.

For Best Results:

1. Use Keep Warm only for foods that are already fully cooked

2. Cover food to retain moisture and prevent drying during extended holding.

Using The Wireless Probe



① 5 Internal Temperature Sensors (Internal Max 221°F/105°C)

② Safety Notch

③ Stainless Steel

④ High-density Ceramic Handle

Safety Notch

Fully insert the probe into the meat, ensuring it passes through the safety notch, does not extend beyond the ceramic handle, and positions the internal sensors in the center of the meat.



Probe Characteristics

Number of Temperature Sensors	5
Temperature Range	32°F-212°F/0-100°C
Accuracy	±0.5°F/0.3°C
Dimensions	5.03”(L)×0.19”dia
Water Resistance	IPX8

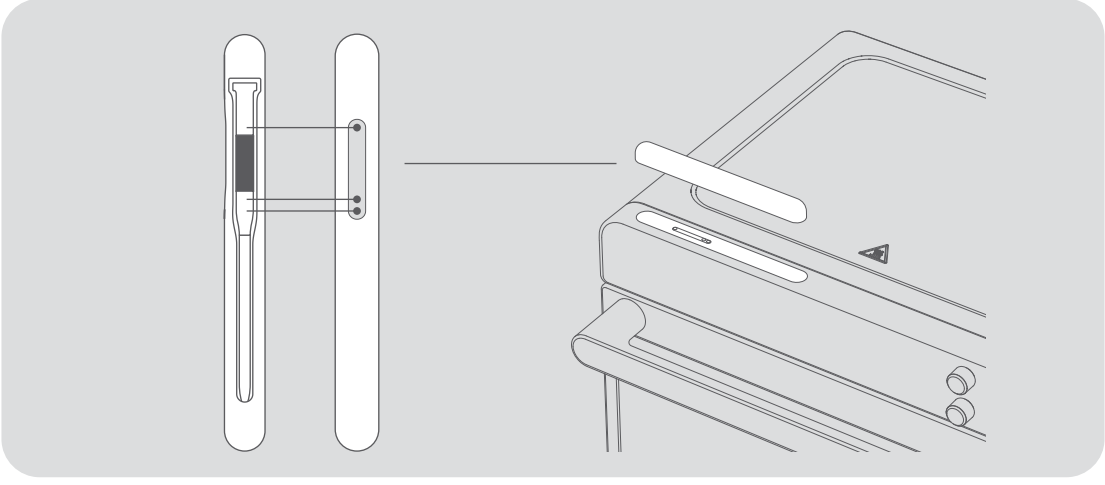
NOTE:
1. **Avoid exposing** the area below the probe’s safety notch to temperatures above 212°F (100°C).
2. **DO NOT** use the probe in ambient temperatures above 572°F/300°C for more than 10 minutes.

Charging the Probe

Ensure the probe is fully inserted into the probe case. Align the case magnetically to the charging area until it clicks securely into place.

NOTE: When the oven is powered on, the probe charges continuously if correctly placed in the charging dock. If unplugged for extended periods, recharge the probe fully before use .

Charging Contacts



NOTE: Do not impact or damage the charging contacts with any object. Always clean the probe after each use to prevent charging issues.

Probe Charging & Usage Time

Probe Battery Depleted

Charging Time	Continuous Usage Time
3min	>3.5h
10min	>8h
30min	>12h

Probe Battery Level & Usage Time

During cooking

Probe Battery Level	Continuous Usage Time
Full Charge Indicator Illuminates ( )	>24h
Low Battery Indicator Illuminates( )	>4h

NOTE: If the probe battery is low during cooking, you may continue until completion before recharging. In non-cooking mode, however, low battery will disable probe settings adjustments. Charge the probe for **at least 3 minutes** to unlock settings and initiate cooking.

Probe Cooking

Plug in the oven, remove the probe case from the packaging, and attach it to the device's charging contacts. For first-time use, charge for **at least 30 minutes**.

1. Plug in and turn on the oven. Remove the probe case and take out the probe. The probe automatically pairs with the oven. Probe icon blinks when connecting, illuminates when connected.

NOTE: There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when your food has finished cooking.

2. Press PRESET to cycle food types; press DONENESS to set doneness levels. Default temperature and doneness settings for each food type are listed in the table below.

DONENESS	BEEF (Default)	PORK	POULTRY	LAMB	FISH
Rare	110-120°F/ 43-49°C	-	-	120-130°F/ 49-54°C	-
Medium Rare	121-126°F/ 50-52°C	-	-	131-135°F/ 55-57°C	-
Medium (Default)	127-135°F/ 53-57°C	143-147°F/ 62-64°C	-	136-145°F/ 58-63°C	118-126°F/ 48-52°C
Medium Well	136-145°F/ 58-63°C	148-153°F/ 65-67°C	-	146-155°F/ 64-68°C	127-141°F/ 53-60°C
Well Done	146-157°F/ 64-69°C	154-163°F/ 68-73°C	154-180°F/ 68-82°C	156-167°F/ 69-75°C	142-154°F/ 61-68°C

- Target internal temperatures for BEEF doneness are set lower than standard recommendations, as the meat will carryover cook 10–15°F / 5–8°C.
- Refer to USDA guidelines for recommended food-safe internal temperatures.
- Transfer meat to a plate and allow the protein to rest for 5 minutes before serving.
- The oven defaults to **ROAST** function when using the probe.

NOTE: Press the PRESET button repeatedly to cycle between Preset Probe Mode and Oven Mode.

When the MANUAL button is selected, the default target temperature is set to 140°F/60°C, with an adjustable range of 32–212°F (0–100°C).

3. Rotate the FUNCTION/START/PAUSE knob to select the desired cooking function (e.g., Roast) and change cook temperature accordingly.

NOTE:
1. After adjusting the oven temperature in probe mode, the interface will return to Probe Mode after 5 seconds of inactivity, or you can press the PRESET button to return manually.
2. Only the ROAST, AIR FRY, BROIL, and BAKE oven modes support Probe Mode.

4. Place the accessory required for your selected cook function in the unit and close the door. Press FUNCTION/START/PAUSE to begin preheating.

5. While the unit is preheating, insert the probe horizontally into the center of the thickest part of the piece of protein.

6. When the unit has preheated and the unit beeps, open the door, place food with inserted probe in the unit, and close the door.

7. The display will show the current probe temperature and target probe temperature to show progress.

NOTE: In Probe Mode, adjust the probe target temperature with the TEMP/SHADE knob. To adjust the oven temperature, turn the FUNCTION knob to access the oven display, then use the TEMP/SHADE knob. The interface will revert to the probe display after 5 seconds.

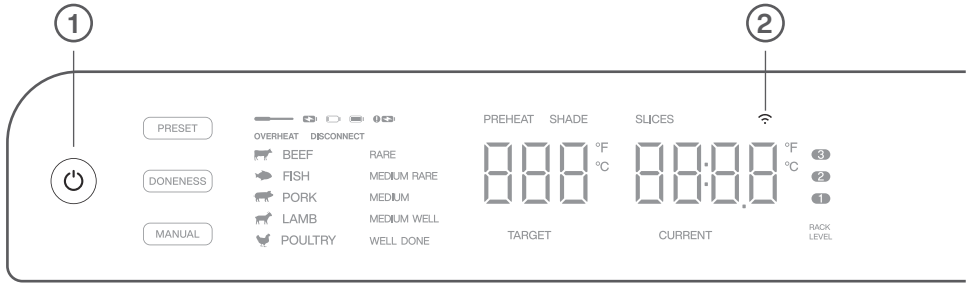
8. The unit will automatically stop when probe temperature has reached the target. Display will beep and show “END”.

9. Transfer protein to a plate and allow to rest for 5 minutes before serving.

NOTE: The probe will be HOT. Wait for the probe to cool before cleaning and storing. Use oven mitts or tongs to safely remove the probe from the food.

App Controls

1. To connect to Wi-Fi, press and hold the **Power** button for 3 seconds (when not cooking).
2. The Wi-Fi icon will blink to indicate pairing mode.
3. Open the Typhur APP, tap **Devices**, then **Add Device**. Select **Typhur Sync Oven** and follow the on-screen steps.
4. To reset the Wi-Fi, press and hold the **Power** button for 10 seconds. This will erase all user data and settings.



NOTE: Wi-Fi supports 2.4 GHz only. If connection fails despite using this band, reinstall the app and retry.

Cleaning & Maintenance

- Before cleaning, ensure the oven is turned off by removing the power plug from the power outlet.
- Allow the oven and all accessories to cool completely before disassembling and cleaning.

Cleaning the outer body and door

1. Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
2. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
3. Wipe the screen with a soft damp cloth. Apply cleanser to the cloth and not the surface. Cleaning with dry cloth or abrasive cleaners may scratch the surface.
4. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

Cleaning the interior

1. Unplug the unit from the outlet and allow it to cool down before cleaning.
2. Remove all accessories from the unit, including the crumb tray, and wash separately. Use a non-abrasive cleaning brush to more thoroughly wash the air fry basket. Accessories are hand-wash recommended.
3. Use warm, soapy water and a soft cloth to wash the oven's interior and glass door. **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven. **CAUTION: NEVER** put the main unit in the dishwasher or immerse it in water or any other liquid.
4. To remove tough grease, let roasting pan and roast tray soak overnight in warm, soapy water, then wash with a non-abrasive sponge or brush.
5. Thoroughly dry all parts before placing them back in the oven.

Cleaning the probe and the probe case

DO NOT place the Probe case in the dishwasher, the probe is dishwasher safe.

1. Allow the probe to cool down before cleaning.
2. The probe is dishwasher safe and can be hand washed. **Clean the areas contacting the charging points thoroughly,** ensure it's dry before returning to the case.
3. The Probe case is handwash only. **DO NOT** immerse it in water or any other liquid. We recommend cleaning with a damp cloth only.

Daily maintenance

1. Unplug the unit from the outlet and allow it to cool down before cleaning.
2. Empty crumb tray by sliding it out of the oven.

	**NOTE:** Empty crumb tray frequently. Hand-wash when necessary.

3. After every use, wipe away any food splatter on the interior walls and glass door of the unit with a soft, damp sponge.
4. To clean the exterior of the main unit and the control panel, wipe them clean with a damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used. Apply the cleanser to the sponge, not the oven surface, before cleaning.
5. When using accessories, we recommend greasing them with recommended cooking oil, or covering them with parchment paper or aluminum foil before placing food on top.

	**NOTE:** Place crumb tray below lower heating elements. **DO NOT** slide into any rack positions.

Technical Specifications

Model	CV03
Power Supply	AC 120V, 60Hz
Rated Power	1750W
Temperature Range	85°F~450°F
Capacity	26L
Weight	24lb
Dimensions (including handle)	17 x 16.7 x 14.5 in

Troubleshooting & FAQ

Troubleshooting

	Problem	Possible Cause	Solution
Oven	Does not switch on	Outlet supply overload	1. Check if the plug is inserted in outlet properly. 2. Try a different outlet and check the fuses.
	Smoke	1. Cooking fatty ingredients 2. Greasy residues	1. Carefully pour off excess oil or fat before resume cooking. 2. Clean the pan after each use.
	Display Screen does not respond	Moist or liquid on display surface	Wipe out any moist or any other liquid immediately and always keep the display clean and dry.
Probe	Probe Icon Blinking/ Disconnected	1. Probe battery depleted. 2. Probe head blocked by metal objects. 3. Probe is too far from the oven.	1. Charge the probe and try connecting again. 2. Ensure no metal objects are covering the probe head. 3. Always keep the probe inside or near the oven during use.

Probe	Overheat	Probe internal temperature exceeds 221°F (105°C)	1. Check if the probe is left inside the oven. 2. Food is not passed through the safety notch. 3. Probe tip has pierced through the food and is exposed.
	Charging Error	1. Probe case not securely aligned with the charging area. 2. Dirt on probe/charging contacts. 3. Damage to charging contacts.	1. Reposition the probe case to ensure full contact between the probe and charging contacts. 2. Clean the probe and gently wipe the charging contacts with a dry, lint-free cloth. 3. Contact customer support for further assistance if issues persist.
Error Code	E101, E102, E104, E116, E132, E164, E14, E17	Possible motor , sensor or communication failure	Switch off the device, disconnect the power supply, wait briefly, reconnect the power supply, and proceed to switch on the device again. Contact customer service of the error code persists.

FAQ

1. **Why won't the oven turn on?**
   - Make sure the power cord is securely plugged into the outlet.
   - Insert the power cord into a different outlet.
   - Reset the circuit breaker if necessary.
   - Press the power button.
2. **Can I use the roasting pan instead of the air fry basket with Air Fry function?**
   - Yes, but crispiness results may vary.
3. **Do I need to adjust the cook times and temperatures of traditional oven recipes?**
   - For best results, keep an eye on your food while cooking. Refer to the cooking charts for more guidance on cook times and temperatures.
4. **Can I restore the unit to its default settings?**
   - The oven will remember the last setting used for each function, even if you unplug it. To restore the oven's default settings for each function, press and hold the power button for 10 seconds to restore factory settings.
5. **Why do the heating elements appear to be turning on and off?**
   - This is normal. The oven is designed to control temperature precisely for every function by adjusting the heating elements' power levels.
6. **Why does the oven have a different temperature reading with an external probe?**
   - Convection ovens circulate air differently than traditional ovens, so when the door is

opened, more heat will escape. This may affect any external temperature reading of the unit's interior temperature.

- Since this is a convection oven, it can cook more quickly than a traditional oven. Convection cooking includes a fan that helps speed up cook time by circulating hot air and can affect temperatures within the cavity. The time it takes the unit to heat up to the set temperature will vary based on the amount of food being cooked, the func tion being used, and the cook temperature and time. The oven features an algorithm that ensures temperature and time settings work with most traditional oven recipes. As a result, the temperature inside the oven may differ from the set temperature. This does not impact cooking quality. Refer to the Cooking Chart to learn more about recommended cook times and temperatures.

7. **Why is steam coming out from the oven door?**
   - This is normal. Foods with a high moisture content may release steam around the door.
5. **Why is water dripping onto the counter from under the door?**
   - This is normal. The condensation created by foods with a high moisture content (such as frozen breads) may run down the inside of the door and drip onto the counter.
9. **Why is the unit generating smoke?**
   - Ensure you are using the roast pan when cooking all greasy foods or when cooking in Air Fry, Roast, or other modes.
   - If problem persists, run a Toast cycle on shade 7 with accessories removed; this will burn off any additional grease on the heating elements that are causing smoke.
10. **Why is my food overcooked or undercooked even though I used the probe?**
    - It is important to insert the probe lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3–5 minutes to complete cooking. For more information on recommended doneness while using the Manual function and doneness temperatures while using the Preset function, refer to the Using the probe section.
11. **Will the probe melt if it touches the heating elements inside the oven?**
    - The probe will not melt, but prolonged contact with the heating element may cause internal damage.
12. **How can I clean the roasting pan?**
    - For stuck-on food, let the roasting pan soak before cleaning.
    - Line the roasting pan with aluminum foil or parchment paper when cooking to make clean-up easier.
13. **Why did a circuit breaker trip while using the unit?**
    - The unit uses 1750 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. It is also important that the unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appli ance plugged into an outlet on a 15-amp breaker.

Certifications

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.

Caution

The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment.
This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

FCC Supplier's Declaration of Conformity

Product Name: Typhur Sync Oven
Model Number: CV03
Suppliers Name: Typhur Inc.
Suppliers Address (USA): 2860 Zanker Road, Suite 105, San Jose, CA 95134
Suppliers Email: allen.f@typhur.com
Made in China

ISED statement

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 deu 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.

ISED Radiation Exposure Statement

This equipment complies with ISED RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and any part of your body.
Pour se conformer aux exigences de conformité CNR 102 RF exposition, une distance de séparation d'au moins 20 cm doit être maintenue entre l'antenne de cet appareil ettoutes les personnes.



This symbol, affixed to the product or its packaging, indicates that the product must not be processed with household waste. It must be brought to an electric or electronic waste collection point for recycling and disposal. By ensuring the appropriate disposal of this product you also help in preventing potentially negative consequences for the environment and human health. The recycling of materials helps preserve our natural resources. For further information regarding the recycling of this product, please contact your municipality, local waste disposal centre or the store where the product was purchased.

Support

Please contact our Customer Support Team if you have any questions.

: 1(888) 838-6563(USA)
: support@typhur.com
: www.typhur.com/contact-us

Typhur Privacy Statement

We value your privacy and personal data rights, and we, Typhur Inc. is the entity responsible for the collection, use, and disclosure of information under our Privacy Statement. For more details, please visit https://www.typhur.com/privacy-statement.

Terms of Service

For details about Typhur Terms of Service, please visit
https://www.typhur.com/terms-of-service

Refund & Return Policy

Typhur has a 30 calendar day hassle-free return policy. For more details please visit
https://www.typhur.com/refund-and-return

Warranty

Full details are stated in Typhur's warranty policy at https://www.typhur.com/warranty

Typhur

Model: CV03