

What is the first oven to use?

To use the oven for the first time is not difficult, please note the following issues to ensure safety when using and baking the food easily, most delicious.

To help users do not have many difficulties when using the oven for the first time TipsMake.com will list the issues to be noted so that people have more knowledge to help use safe, more durable oven, baked delicious food than.

Note when using the oven for the first time

1. Need to read the user manual that came with the oven

Same oven product but each manufacturer has different uses. Even the oven with the company but each model has different uses already.

So before you use the oven for the first time, you need to read the user manual carefully to know how to install the oven properly, know how to clean the oven or customize the functions of the oven.

Do not use it 'by experience' because it can cause unsafe, adjust the temperature and baking time and the baking mode is not suitable for food that just takes time, consuming electricity but the food is not as good as expectations.

2. Check the oven

When you first buy it, you need to put it in a reasonable position. Placement must be balanced, at least 10cm away from the wall to help the radiator to be good, while avoiding mold and moisture. In addition, it is necessary to install an oven that is on the same level as the eye to be baked easily to observe the food inside.



Oven should not be placed near flammable objects such as curtains, gas cookers because it is easy to cause fire and explosion.

After you have installed the oven successfully, check the connecting wires to see if they are plugged in properly. The oven has a large operating capacity so it is necessary to use a separate socket to prevent electric overload, causing a fire.

After plugging in the oven, open the oven door to see if the light is on. If the light is on, the oven is already on, it can be used.



Check once again to see if the inside of the furnace compartment has paper or plastic bags. If so, remove them all to avoid burning or plastic bags that will haunt the food.

3. Clean the oven

Newly purchased ovens need to be cleaned in the outer shell and in the oven. Use a damp cloth to clean the outside of the oven, use soap and a damp sponge to scrub inside the oven, oven door.



Then wash the towel with clean water and wipe it again until the oven is clear of foam. Next, use a dry cloth to dry the oven.

In addition, you need to clean all the accessories such as grill, grill, grill and handle to avoid smelling the food.

4. Adjust the mode, time and temperature level of the location off before starting

When using the oven you need the timer knob, grill mode and baking temperature to OFF status. When cooking, choose these modes again according to the heat level, baking mode and baking time as desired.



5. Heat the oven for at least 10 minutes before using

Newly purchased ovens often smell new in the oven. To completely remove contaminants, bacteria or odors from the production or transportation process, you need to heat the oven for at least 10 minutes with the maximum capacity.



At the next use, you should also heat the oven for 10 minutes before it will help the grill to cook enough heat, save more time.

Hopefully, the above article will help you know how to use the new oven in principle to ensure safety, extend the life of the device and make baked goods extremely delicious and attractive.

If you want to buy genuine oven such as: Sanaky oven, Sunhouse oven, Sharp oven, Panasonic oven, please contact Hanoi number 024.35.68.69.69 - TP. HCM 028.38.33.33.66 for detailed advice.

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