the Smart Oven™ Air Fryer XL

BOV905 / SOV905



EN USER GUIDE

Sage®

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SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

Read all instructions before use and save for future reference.

- A downloadable PDF user guide is available at sageappliances.com
- Remove and discard any packaging materials safely before use.
- Ensure product is properly assembled before first use and fully unwind the power cord before operating.
- To eliminate a choking hazard for young children, safely dispose the protective cover fitted on the power plug.
- Always insert the connector of the power cord into the appliance inlet fully and locking the power cable at securing clip before inserting power plug into the power outlet and switching on the appliance. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.
- Before using for the first time, please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance. If you have any concerns, please contact your local electricity company.

- The appliance must be used on a properly grounded outlet. If you are unsure the power outlets are properly grounded, please consult an electrician.
- Do not, under any circumstance, modify the power plug or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- When the machine is plugged in or after an operation is completed, the machine will enter the standby mode (the standby power is lower than 0.8W). The LCD screen displays the standby icon.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Regularly inspect the power cord, plug and actual appliance for any damage. If found to be damaged in any way, immediately cease use of the appliance, and return the appliance to the nearest authorised Sage Service Centre for examination, replacement or repair.
- Do not let the power cord hang over the edge of a counter or table. Do not let the power cord touch hot surfaces or become knotted.
- If the appliance is to be: left unattended, cleaned, moved, assembled or stored, always switch off the appliance and unplug from the power outlet and allow to cool completely.
- Do not leave the appliance unattended when in use. Do not move the appliance whilst in operation.
- Children should be supervised to ensure that they do not play with the appliance.
- Close supervision is necessary when the appliance is used by or near children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by children

unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children.

- Position the appliance on a clean, stable, heat resistant, level, dry surface away from the countertop edge or table, and do not operate on or near a heat source such as electric burner, heated oven, or gas hob.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- The oven is not suitable to be used in a small appliance enclosure. Ensure to leave adequate space all around the oven: Minimum space of 10 cm (4 inches) on either side of the oven and 15 cm (6 inches) minimum space from the top of the oven are recommended.
- The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces. To avoid burns and scalds, keep children away. Always keep the power cord of this oven, and those of other appliances near the oven, clear from the oven housing.
- Do not touch hot surfaces. To avoid burns, use extreme caution when removing pans, dishes and accessories such as the included grilling rack and roasting pan, that contain hot oil or other hot liquids.
- Do not lay cooking utensils, roasting pans, or dishes on the glass door.
- The oven glass door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If dropped or struck extremely hard, it may break or weaken, and could later shatter into many small pieces without apparent cause.
- Do not leave the door standing open for extended periods of time.
- Do not store any item on top of the oven when in operation.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. Ensure pans and dishes are oven safe before using in the oven.
- Caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish

to crack. Do not place sealed or airtight containers in the oven.

- Oversized food and metal utensils must not be inserted in the oven as they may create fire or risk of electric shock.
- Do not use attachments other than those provided with the appliance; the use of attachments not sold or recommended by Sage may cause fire, electric shock, or injury.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The consumer can conduct cleaning and general maintenance, but any service maintenance, damage and repair should be performed at an authorised Sage service center.
- Improper use of the appliance; incorrectly operated or unprofessionally repaired. In such a case, any warranty claim is void. No warranty for any damages can be accepted.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Regularly clean the crumb tray. To clean the crumb tray:

  - Turn OFF the oven,

  - Allow the oven to cool completely and then remove the power cord from the power outlet.

  - Remove the crumb tray and clean with warm soapy water.

  - Dry the tray completely before inserting it securely back in place.

⚠ WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, EXPOSURE TO EXCESSIVE UV RADIATION, OR INJURY TO PERSONS:

- We recommend operating the oven on a dedicated circuit separated from other appliances. Consult a licensed and qualified electrician if you are unsure.
- Always unplug the oven and let all parts (including the bulb housing, glass cover and enclosure) cool completely before replacing bulb.
- Only use a 25 Watt maximum, 120V, G9 type oven bulb with UV filter.
- Always use a soft cloth when handling the bulb and do not directly touch the surface as oil from your skin can damage the bulb.

- Do not look directly at a glowing bulb.
- Do not remain in the light if skin feels warm.
- Keep bulb away from materials that may burn.
- The bulb gets hot quickly. Only ever use the light button to turn on the light.
- Do not operate the light if the bulb housing, glass cover, UV filter or enclosure are missing or damaged.



WARNING
HOT SURFACE

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.



To protect against, fire, electric shock; do not immerse the power cord, power plug or appliance in water or any other liquid.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

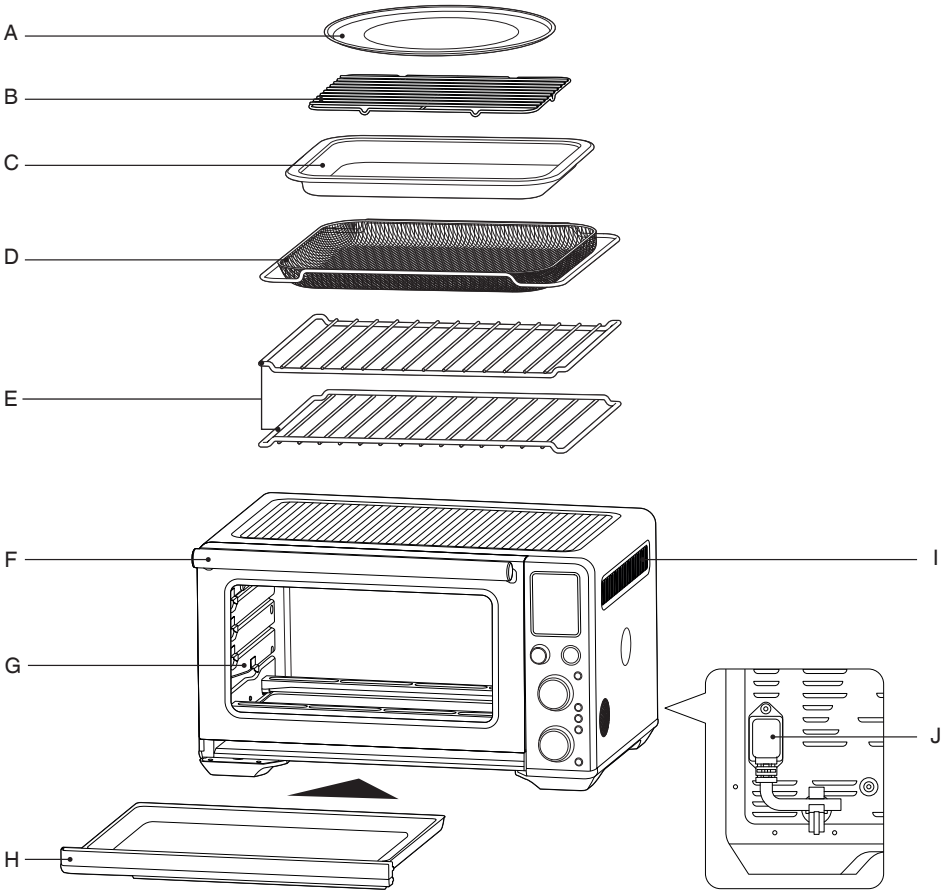


CAUTION

Do not submerge in water or any liquid.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

COMPONENTS



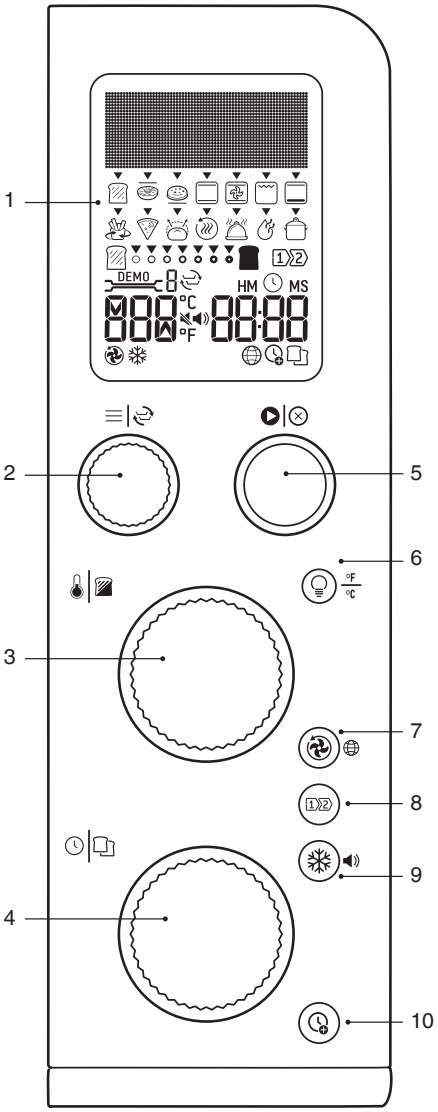
Oven Accessories

A. 30 cm (12 in) non-stick pizza pan
B. Grilling rack
C. 28 x 33.5cm enamel roasting pan
D. Air fry basket
E. Oven rack (2x)
F. Door handle
G. Oven light
H. Crumb tray
I. Ventilation slots
J. Removable power cord

Rating Information

220–240V ~ 50Hz–60Hz 2000–2400W

CONTROL PANEL



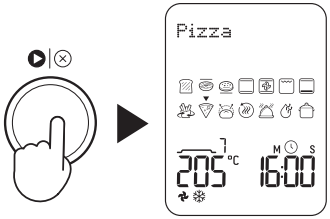
1. LCD screen
2. ≡|⟲ Function Dial / Rotate Remind / Confirm Button
3. 🌡|▨ temperature / Darkness Dial
4. 🕒|⧉ Time / Slices Dial
5. ⏯|⊗ Start / Stop Button
6. 💡 Oven Light / temperature Conversion Button
7. Convection / Language Button
8. ①② Phase Cook Button
9. ❄ Frozen / Adjust Volume Button
10. A Bit More Button

FUNCTIONS

PREPARING THE OVEN

Before first use, please run the oven empty for 16 minutes to remove protective substances from the heating elements. Ensure the area is well ventilated as the oven may emit vapours. These vapours are safe and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the crumb tray, wire racks, grilling rack, roasting pan, air fry basket and pizza pan from the packaging. Wash them with a soft sponge in warm, soapy water then rinse and dry thoroughly.
3. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance and 15cm above.
4. Insert the crumb tray into the oven.
5. Unwind the power cord completely and connect the end of the power cord to the back of the oven, and insert the power plug into a grounded power outlet.
6. The oven alert will sound and the LCD screen will illuminate. Set desired language. Refer to Language Selection on page 13.
7. Turn the Function ≡|⟲ dial to the right until the indicator reaches the Pizza function.



8. Press the start/stop ⏵|⊗ button. The button backlight will illuminate red, the LCD screen will illuminate orange and the oven alert will sound.
9. The LCD screen will indicate 'PREHEATING'. Once the oven has completed the preheating cycle, an alert will sound.
10. The timer will be displayed and automatically begin to count down.
11. At the end of the cooking cycle, the oven alert will sound, the start/stop ⏵|⊗ button backlight will go out and the LCD screen will illuminate blue.
12. The oven is now ready to use.

ELEMENT IQ™

The Sage Smart Oven™ Air Fryer XL features Element IQ™, a cooking technology that creates the ideal environment for the food you're cooking. It steers power where and when it's needed and creates the right kind of heat, whether even or intense.

Each of the oven's functions is preset with our recommended heating element configurations and temperatures, that are based on recipes and testing. However, we suggest experimenting with these depending on the recipe, amount of food and your personal taste.

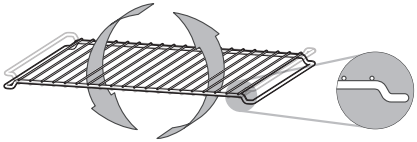
OVEN FUNCTIONS OVERVIEW

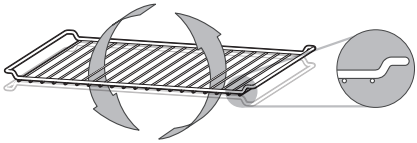
≡ FUNCTION	SUGGESTED RACK POSITION	PRESETS	PREHEAT	RANGE
TOAST	3-4	Darkness = 4 Slices = 4	No	Darkness = 1 to 7 Slices = 1 to 9
BAGEL	3-4	Darkness = 4 Slices = 4	No	Darkness = 1 to 7 Bagels = 1 to 9
CRUMPET	3-4	Darkness = 3 Slices = 4	No	Darkness = 1 to 7 Slices = 1 to 10
BAKE	6	165 °C 30:00 min	Yes	50 °C to 250 °C up to 72:00 hrs
ROAST	7	205 °C 1:00 hr	Yes	50 °C to 250 °C up to 72:00 hrs
GRILL	1-2	HI 10:00 min	Yes	Low – Med – Hi 30 sec up to 20 min
BOTTOM BAKE	7-8	205 °C 18:00 min	Yes	50 °C to 250 °C up to 72:00 hrs
AIRFRY	3	205 °C 18:00 min	Yes	100 °C to 250 °C from 1 min up to 1 hr
PIZZA	7	205 °C 16:00 min	Yes	100 °C to 250 °C up to 8:00 hrs
PROOF	7	29 °C 1:00 hr	Yes	27 °C to 38 °C from 1 min up to 72:00 hrs
REHEAT	Various	165 °C 15:00 min	No	70 °C to 250 °C up to 8:00 hrs
KEEP WARM	Various	70 °C 1:00 hr	No	45 °C to 120 °C from 1 min up to 72:00 hrs
DEHYDRATE	3	52 °C 12:00 hrs	No	30 °C to 80 °C from 1 min up to 72:00 hrs
SLOW COOK	8	Low 8:00 hrs	No	Low – Hi only (70 °C to 200 °C) Low = 4:00 hrs up to 72:00 hrs Hi = 2:00 hrs up to 12:00 hrs

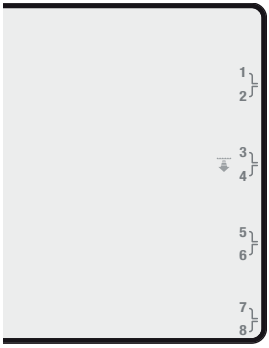
QUICK START GUIDE

OPERATING YOUR SAGE OVEN

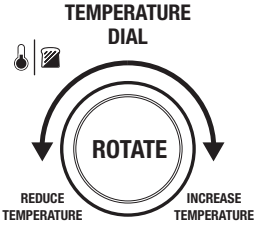
1. Insert the wire rack into the desired rack position. The rack positions are conveniently printed on the right-hand side of the oven door window. There are four groove positions. The rack can be inserted either facing upwards or downwards to allow two rack positions for each groove.



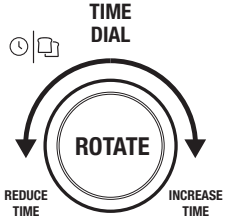




2. Turn the Functon / Confirm dial until the indicator on the LCD screen reaches the desired setting.
3. The screen indicates the preset cooking temperature for the selected setting. Turn the temperature dial to the left to reduce the temperature or to the right to increase the temperature.



4. The screen indicates the preset cooking time for the selected setting. Turn the time dial to the left to reduce the cooking time or to the right to increase the cooking time.



5. For settings without a preheat cycle (Toast, Bagel, Crumpet, Grill, Proof, Reheat, Warm, Dehydrate, Slow Cook), place the food directly on the wire rack or on the included air fry basket, pizza pan, grilling rack and/or roasting pan. Ensure the food is centred in the oven for the most even cooking.
6. Close the oven door.
7. Press the start/stop button. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
8. The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.
9. For settings that feature a preheat cycle (Bake, Bottom Bake, Air Fry, Roast, Pizza), press the start/stop button before placing food in the oven. The button backlight will illuminate red, the oven alert will sound and the LCD screen will indicate 'PREHEATING' while the oven is heating up.
   a) When the oven is ready for use, the 'PREHEATING' will disappear, the oven alert will sound and the timer will start counting down. Place the food directly on the wire rack, or on the included air fry basket, pizza

pan, grilling rack and/or roasting pan. Ensure the food is centred in the oven for the most even cooking.

b) Close the oven door.

c) The timer will continue to count down. The cooking temperature and time can be adjusted during the cooking cycle.

10. At the end of the cooking cycle, the oven alert will sound, the start/stop button backlight will go out and the LCD screen will illuminate blue.

NOTE

The cooking cycle can be stopped at any time by pressing the start/stop button. This will cancel the cycle and the button backlight will illuminate blue.

NOTE

Press the convection button to choose between no convection, convection and super convection. Convection and super convection may adjust the temperature to compensate for the faster air flow. Super convection will deliver a crispier food result.

LANGUAGE SELECTION

When the oven is being operated for the first time, it will allow you to select the desired language.

Turn the temperature or time dials (clockwise or anticlockwise) to select the desired language, then press the start/stop button to confirm your selection. If the desired language is not confirmed within 5 minutes, the oven will automatically save the default language.

In the event the selected language needs to be changed, press the convection button for 3 seconds. The LCD screen will display the languages selection. Turn the temperature or time dials (clockwise or anticlockwise) to select the desired language, then press the start/stop button to confirm your selection. If the desired language is not confirmed within 5 minutes, the oven will automatically go back to the previously saved language.

The check mark icon indicates selected language.

DOOR SENSOR

If the door is opened during cooking, the timer will pause and the light will turn on.

When the door is closed, the timer will resume counting down and the light will stay on for 30 seconds before turning off. If the door

is open for longer than 10 minutes during cooking the heaters will turn off.

MAGNETIC AUTO-EJECT RACK

When the wire rack is inserted into rack position 3 or 4, it will automatically eject halfway out of the oven when the door is opened so you can easily remove your food.

Always open the door slowly when the wire rack is in this position to prevent the rack from ejecting too quickly.

BUZZER VOLUME

Press and hold the frozen button for 3 seconds to activate the volume selection. Use any of the dials to select the oven buzzer volume to low or high. To confirm selection press the start/stop button.

ROTATE REMIND

When cooking food on multiple racks at one time use the rotate remind feature to remind you to switch the position of food in the oven for the most even, consistent results. Rotate remind is available for the following functions: Bake, Bottom Bake, Roast, Warm, Proof, Pizza, Air Fry, Reheat, and Dehydrate.

1. Turn the confirm ≡ dial until the indicator on the LCD screen reaches your desired function.
2. Press the confirm ≡ dial. '' will display on the LCD screen.
3. Follow the steps for the function you selected and begin cooking your food.
4. When it is time to switch rack positions, the rotate remind alert will sound and '' will flash on the screen. The rotate remind alert will continue to sound every 30 seconds until the door is opened or the confirm ≡ dial is pressed to disable the feature.

NOTE

When cooking food on baking pans or other cooking vessels on multiple wire racks, it is suggested to leave enough room between racks and avoid using the top rack position due to proximity to the heating elements.

In most cases, rack positions 3 and 7 or 4 and 8 will give the best results. When using air fry/ dehydrate baskets it is not necessary to leave space between rack positions.

A BIT MORE™

Use A BIT MORE™ when cooking is finished, and your food is not quite cooked or hot enough.

For example: Bagel Function

1. Turn the confirm ≡ dial until the indicator on the LCD screen reaches the bagel function.
2. Adjust the darkness setting.
3. Select the number of bagel halves.
4. Press the start/stop button to start the bagel toasting process.
5. At the end of the toasting process, if you think the food requires additional cooking time; close the oven door and press the A BIT MORE™ button to add a bit more cooking time. The timer will start to count down.

NOTE

The A BIT MORE™ function will not activate if there is no previous cooking function performed.

PRESET FUNCTIONS:

TOAST FUNCTION

The Toast function browns and crisps the outside of your bread while keeping the inside soft and moist. This function is also ideal for English muffins and frozen waffles.

1. Insert the wire rack into rack position 4.
2. Position bread slices as close to the center of the wire rack as possible for optimum toasting results.
3. Close the oven door.
4. Turn the Function / Confirm ≡ dial until the indicator on the LCD screen reaches the Toast function. The LCD screen indicates the preset darkness setting of '4', and the preset number of slices at '4'.



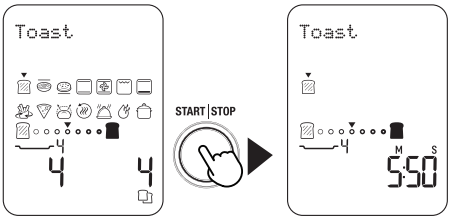
5. The darkness setting and number of slices can be adjusted before or during the toasting cycle.
   a) The darkness setting is indicated by the row of circles at the top of the LCD screen. Turn the temperature dial to the left to reduce the darkness setting, or to the right to increase it. The triangle above the circles will move according to the selected setting.

AS A GENERAL GUIDE:

Desired toast color	Setting
Light	1 or 2
Medium	3, 4 or 5
Dark	6 or 7

The number of slices is displayed as the bottom figure on the LCD screen. Turn the time dial to the left to reduce the number of slices, or to the right to increase it. The number of slices ranges from '1' to '9'.

6. Press the start/stop ⏺|⊗ button to start the Toast function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and automatically begin to count down. The time can be adjusted during the toasting cycle by turning the time 🕒|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ⏺|⊗ button.



8. At the end of the toast cycle, the oven alert will sound. The start/stop ⏺|⊗ button backlight will go out and the LCD screen will illuminate white.

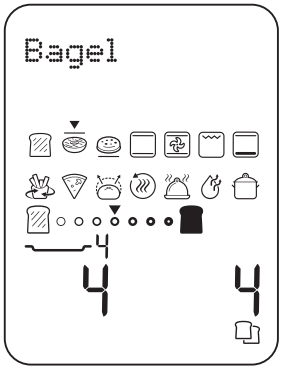
NOTE

The cooking time is dependent on a number of variables including the temperature in the oven, so the time may vary, even with the same color and slices settings. This is in order to achieve consistent results.

BAGEL FUNCTION

The Bagel function crisps the insides of your cut bagel while only lightly toasting the outside. This function is also ideal for toasting crumpets or thick sliced specialty breads which require one side to be toasted more than the other.

1. Insert the wire rack into rack position 4.
2. Position bagel halves with cut side facing upwards as close to the center of the wire rack as possible for optimum toasting results.
3. Close the oven door.
4. Turn the Function / Confirm ≡|↻ dial until the indicator on the LCD screen reaches the Bagel. The LCD screen indicates the preset darkness setting of '4', and the preset number of bagel halves at '4'.

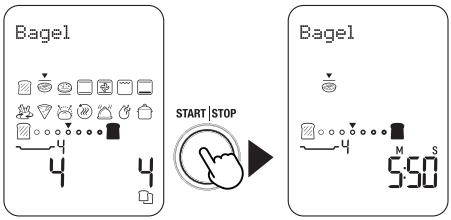


5. The darkness setting and number of bagel halves can be adjusted before or during the toasting cycle.
   a) The darkness setting is indicated by the row of circles at the top of the LCD screen. Turn the temperature 🌡|▨ dial to the left to reduce the darkness setting, or to the right to increase it. The triangle above the circles will move to indicate the selected setting.

Desired toast color	Setting
Light	1 or 2
Medium	3, 4 or 5
Dark	6 or 7

The number of bagel halves is displayed as the bottom figure on the LCD screen. Turn the time 🕒|⧉ dial to the left to reduce the number of bagel halves, or to the right to increase it. The number of bagel halves ranges from '1' to '10'.

6. Press the start/stop ⏺|⊗ button to start the Bagel function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and automatically begin to count down. The time can be adjusted during the bagel cycle by turning the time 🕒|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ⏺|⊗ button.



8. At the end of the bagel cycle, the oven alert will sound. The start/stop ⏺|⊗ button backlight will go out and the LCD screen will illuminate white.

NOTE

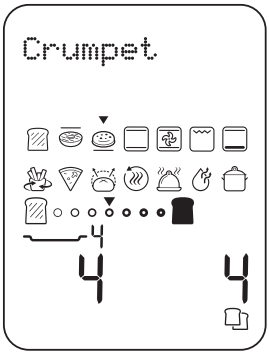
The inside (cut side) of the bagel must always face upwards towards the top heating elements. This allows the cut side to get crisp while the crust is only lightly toasted.

If you like your bagel halves equally crisp on both the top and bottom, we recommend using the Toast function to toast your cut bagel.

CRUMPET FUNCTION

The Crumpet function directs more heat on the top elements in order to brown and crisp one side more than the other. The top of the crumpet can be placed facing up or down, depending on what side you prefer to be more crisped.

1. Insert the wire rack, with the spokes facing upward, into rack position 3.
2. If toasting 1–3 crumpets, centre on the wire rack. If toasting 4–6 crumpets, evenly space them with 2–3 crumpets at the front of the wire rack and 2–3 crumpets at the back of the rack.
3. Close the oven door.
4. Turn the Function / Confirm ≡|↻ dial until the indicator on the LCD screen reaches the Crumpet function. The LCD screen indicates the preset darkness setting of '4', and the preset number of crumpets at '4'.

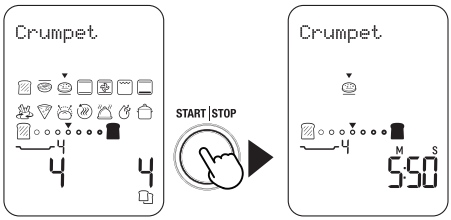


5. The darkness setting and number of crumpets can be adjusted before or during the toasting cycle.
   a) The darkness setting is indicated by the row of circles at the top of the LCD screen. Turn the temperature 🌡|▨ dial to the left to reduce the darkness setting, or to the right to increase it. The triangle above the circles will move to indicate the selected setting.

AS A GENERAL GUIDE:

Desired toast colour	Setting
Light	1 or 2
Medium	3, 4, or 5
Dark	6 or 7

   b) The number of crumpet halves is displayed as the bottom figure on the LCD screen. Turn the time 🕒|⧉ dial to the left to reduce the number of crumpet halves, or to the right to increase it. The number of crumpet halves ranges from '1' to '9'.
6. Press the start/stop ⏺|⊗ button to start the Crumpet function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and automatically begin to count down. The time can be adjusted during the crumpet cycle by turning the time 🕒|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ⏺|⊗ button.



8. At the end of the crumpet cycle, the oven alert will sound. The start/stop ⏺|⊗ button backlight will go out and the LCD screen will illuminate white.

NOTE

It is recommended to place the bottom of the crumpet facing upwards, towards the top heating elements. This allows the bottom of the crumpet to get crisp while the top is only lightly toasted.
If you like your crumpets equally crisp on both top and bottom, it is recommended using the TOAST function.

BAKE FUNCTION

The Bake function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking prepackaged frozen meals such as lasagna and pot pies.

1. Insert the wire rack into rack position 6. Note that some baked goods, such as brownies or pastries, may be more suited to rack position 5.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Bake function. The LCD screen indicates the preset temperature of '165 °C', and the preset time of '30:00 MIN/SEC'. The preset convection setting will also be displayed.
4. The baking temperature, time and convection settings can be adjusted before or during the baking cycle.
   a) The baking temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust the baking temperature from 50 °C to a maximum of 250 °C.
   b) Turn the time dial to select the cooking time. Maximum cooking times can be set as follows:

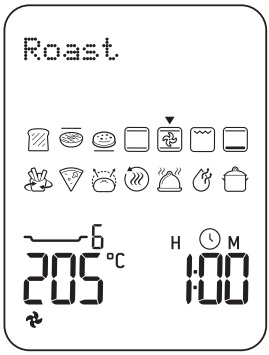
>200 °C	up to 4 hours
150 °C - 200 °C	up to 8 hours
100 °C - 150 °C	up to 12 hours
<100 °C	up to 72 hours

5. Press the start/stop button to activate the Bake function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate 'PREHEATING'.
6. Once the oven has finished preheating, an alert will sound, and food can be inserted into the oven.
7. Place food, positioned on the included roasting pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the baking cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.
9. At the end of the bake cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

ROAST FUNCTION

The ROAST function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and roasted to perfection on the outside.

1. Insert the wire rack into rack position 6.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Roast function. The LCD screen indicates the preset temperature of '205 °C', and the preset time of '1:00HR/MIN'. The preset convection setting will also be displayed.



4. The roasting temperature, time and convection settings can be adjusted before or during the roasting cycle.
   a) The roasting temperature is displayed on the LCD screen. Turn the temperature dial to adjust the roasting temperature from 50 °C to a maximum of 250 °C.
   b) Turn the time dial to select the cooking time. Maximum cooking times can be set as follows:

>200 °C	up to 4 hours
150 °C - 200 °C	up to 8 hours
100 °C - 150 °C	up to 12 hours
<100 °C	up to 72 hours

5. Press the start/stop ⏺|⊗ button to activate the Roast function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate 'PREHEATING'.
6. Once the oven has finished preheating, an alert will sound, and food can be inserted into the oven.
7. Place food, positioned on the included roasting pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the roasting cycle by turning the corresponding temperature 🌡|▨ and time 🕒|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ⏺|⊗ button.
9. At the end of the roast cycle, the oven alert will sound. The start/stop ⏺|⊗ button backlight will go out and the LCD screen will illuminate white.

GRILL FUNCTION ▭

The Grill function is ideal for cooking open-faced sandwiches, thin cuts of meat, poultry and fish, sausages and vegetables. Grilling can also be used to brown the tops of casseroles, gratins and desserts.

1. Insert the wire rack into either rack position 1 or 2.
2. Insert the included grilling rack into the roasting pan. Place food on the assembled grilling rack or in an oven-proof dish, then place on the center of the wire rack so air flows around the sides of the food.
3. Close the oven door.
4. Turn the Function / Confirm ≡|↻ dial until the indicator on the LCD screen reaches the Grill ▭ function. The LCD screen indicates the preset power level 'HIGH', and the preset time of '10:00 MIN/SEC'.



5. The grilling power level and time can be adjusted before or during the grilling cycle.
   a) The grilling power level is displayed as the top figure on the LCD screen. Turn the temperature 🌡|▨ dial to adjust grilling to one of three power levels: 'HIGH', 'MED' and 'LOW' GRILL.
   b) The grilling time is displayed as the bottom figure on the LCD screen. Turn the time 🕒|⧉ dial to adjust the time up to 20 minutes.
6. Press the start/stop ⏺|⊗ button to activate the Grill function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and automatically begin to count down. The power level and time can be adjusted during the grilling cycle by turning the corresponding temperature 🌡|▨ and time 🕒|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ⏺|⊗ button.
8. At the end of the grill cycle, the oven alert will sound. The start/stop ⏺|⊗ button backlight will go out and the LCD screen will illuminate white.

BOTTOM BAKE FUNCTION

The Bottom Bake function emits heat from below, that ensures the base is cooked through. This function is ideal for baking cookies, pastry cases or pies for crispy textures. The bottom bake function is also ideal for roasting or baking crusty bread.

1. Insert the wire rack into rack position 6.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Bottom Bake function. The LCD screen indicates the preset temperature of '205 °C', and the time preset of '1:00 HR'. The preset convection setting will also be displayed.



4. The baking temperature, time and convection settings can be adjusted before or during the baking cycle.
   a) Turn the temperature dial to adjust the baking temperature from 50 °C to a maximum of 250 °C.
   b) Turn the time dial to select the cooking time. Maximum cooking times can be set as follows:

>200 °C	up to 4 hours
150 °C - 200 °C	up to 8 hours
100 °C - 150 °C	up to 12 hours
<100 °C	up to 72 hours

5. Press the start/stop button to activate the BOTTOM BAKE function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has finished preheating, food can be inserted into the oven.
7. Place food, positioned on the included roasting pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.
8. After the PREHEATING, the timer will automatically begin to count down. The temperature and time can be adjusted during the baking cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.
9. At the end of the bake cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

AIR FRY FUNCTION

The Air Fry function combines intense heat and maximized airflow to cook foods crispy and brown.

1. Ensure rack position 3, or other desired position for the air fry/dehydrate basket, is empty.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Airfry [insert Airfry icon here] function. The LCD screen indicates the preset temperature setting of '205 °C', and the preset time of '18:00 MIN/SEC'. The preset super convection setting will also be displayed.



4. The Air Fry temperature and time settings can be adjusted before or during the Air Fry cycle.
   a) The Air Fry temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust the Air Fry temperature from 150 °C to a max of 250 °C.
   b) The Air Fry time is displayed as the bottom figure on the LCD screen. Turn the time dial to adjust the time up to a maximum of 1 hour.

5. Press the start/stop button to activate the Air Fry function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate a blinking 'PREHEATING'.
6. Once the oven has finished preheating, an alert will sound, and food can be inserted into the oven.
7. Arrange food evenly on the included air fry/dehydrate basket. For best results, place food in a single layer and leave space between pieces. Insert the air fry/dehydrate basket into rack position Close the oven door.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the Air Fry cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.
9. At the end of the Air Fry cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

IMPORTANT

When cooking fatty foods (e.g. chicken wings) use roasting pan instead of air fry/dehydrate basket to prevent the oil dripping. Discard excess oil in between the batches.

NOTE

You can fit a total of 4 air frying/dehydrating baskets in this oven. Visit www.sage.com for more information on purchasing additional air fry/dehydrate baskets.

PIZZA FUNCTION

The Pizza function melts and browns cheese and toppings, while crisping up the pizza crust.

1. Insert the wire rack into rack position 7.
2. Close the oven door.
3. Turn the confirm ≡ dial until the indicator on the LCD screen reaches the Pizza function. The LCD screen indicates the preset pizza temperature of '205 °C', and the preset time of '16:00 MIN/SEC'. The preset convection and frozen settings will also be displayed.



4. The pizza temperature, time, convection, and frozen settings can be adjusted before or during the cycle.
   a) The pizza temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust from minimum temperature of 150 °C to a maximum of 250 °C.
   b) Turn the time dial to select the cooking time. Maximum cooking times can be set as follows:

150 °C - 250 °C	up to 1:00 HR

5. Press the start/stop button to activate the Pizza function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate 'PREHEATING'.
6. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the included pizza pan if using, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.
8. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be

adjusted during the pizza cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.

9. At the end of the pizza cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

NOTE

If using the included pizza pan, place it in the oven during the preheating cycle for the best result. Carefully place pizza on the heated pizza pan.

A NOTE ON PIZZA STONES

When using a pizza stone, it is necessary to preheat the stone, without a pizza, for optimum results.

1. Insert the wire rack into rack position 7.
2. Place pizza stone on the center of the wire rack so air will flow around all sides of the stone.
3. Close the door.
4. Turn the confirm ≡ dial until the indicator on the LCD screen reaches the Pizza function. The LCD screen indicates the preset pizza temperature of '205 °C', and the preset time of '16:00 MIN/SEC'. The preset convection and frozen settings will also be displayed.
5. Press the start/stop button to activate the Pizza function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate 'PREHEATING'.
6. Once the oven has finished preheating, an alert will sound.
7. After the PREHEATING alert has sounded, the timer will automatically begin to count down.
8. At the end of the cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.
9. Open the oven door and carefully place pizza on the heated pizza stone.
10. Select desired pizza temperature, time, convection, and fresh/frozen settings and press the start/stop button to restart the pizza cycle.

PROOF FUNCTION

The Proof function is designed to precisely hold low temperatures, providing an ideal environment for proofing bread, rolls, pizza and other doughs.

1. Insert the wire rack into rack position 8.
2. Place dough in an oven-proof vessel, cover and place on center of wire rack.
3. Close the oven door.
4. Turn the Function / Confirm ≡ dial until the indicator on the LCD screen reaches the Proof function. The LCD screen indicates the preset temperature of '29 °C', and the preset time of '1:00HR/MIN'. The preset convection setting will also be displayed.



5. The proofing temperature, time and convection settings can be adjusted before or during the proof cycle.
   a) The proofing temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust the proofing temperature from 27 °C to a max of 38 °C.
   b) The proofing time is displayed as the bottom figure on the LCD screen. Turn the time dial to adjust the time up to 24:00 HR/MIN.
6. Press the start/stop button to activate the Proof function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and begin to count down. The temperature and time can be adjusted during the proofing cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button
8. At the end of the proof cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

REHEAT FUNCTION

The Reheat function is ideal for gently reheating leftovers without browning or drying them out.

1. Insert the wire rack into a rack position that best suits the type of food you are reheating.
2. Place food, positioned on the included roasting pan, pizza pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Turn the Function / Confirm ≡|⟲ dial until the indicator on the LCD screen reaches the REHEAT function. The LCD screen indicates the preset temperature of '165 °C', and the preset time of '15:00 MIN/SEC'. The preset convection setting will also be displayed.



5. The reheating temperature, time, convection and frozen settings can be adjusted before or during the reheating cycle.
   a) The reheating temperature is displayed as the top figure on the LCD screen. Turn the temperature 🌡|▨ dial to adjust the temperature from 70 °C to a maximum of 250 °C.
   b) The reheating time is displayed as the bottom figure on the LCD screen. Turn the time ◷|⧉ dial to adjust the time up to 2 hours for temperatures 70 °C – 250 °C.
6. Press the start/stop ●|⊙ button to activate the Reheat function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and begin to count down. The temperature and time can be adjusted during the reheating cycle by turning the corresponding temperature and time ◷|⧉ dial. The cycle can be stopped at any time by pressing the start/stop ●|⊙ button.
8. At the end of the reheat cycle, the oven alert will sound. The start/stop ●|⊙ button backlight will go out and the LCD screen will illuminate white.

WARM FUNCTION

The Warm function maintains hot foods at the recommended temperature to prevent bacterial growth, 70 °C or above.

1. Insert the wire rack into a rack position that best suits the type of food you are keeping warm.
2. Place food, positioned on the included roasting pan, pizza pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Turn the Function / Confirm ≡|⟲ dial until the indicator on the LCD screen reaches the Warm function. The LCD screen indicates the preset temperature of '70 °C', and the preset time of '1:00 HR/MIN'. The preset convection setting will also be displayed.



5. The temperature, time and convection settings can be adjusted before or during the warming cycle.
   a) The warming temperature is displayed as the top figure on the LCD screen. Turn the temperature 🌡|▨ dial to adjust the temperature from 45 °C to a maximum of 250 °C.
   b) Turn the time ◷|⧉ dial to select the cooking time. Maximum cooking times can be set as follows:

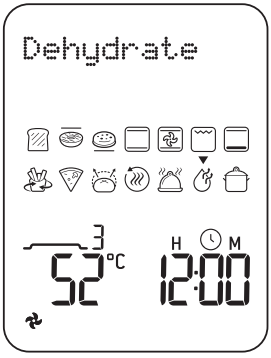
Maximum temperature is 150 °C	
100 °C - 150 °C	up to 12 hours
<100 °C	up to 72 hours

6. Press the start/stop button to activate the Warm function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
7. The timer will be displayed and automatically begin to count down. The temperature and time can be adjusted during the warming cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.
8. At the end of the warm cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

DEHYDRATE FUNCTION

The DEHYDRATE function combines low and stable heat with maximized airflow to evenly dry out foods without cooking or overheating.

1. Arrange food evenly on the included air fry/dehydrate basket. For best results, place food in a single layer and leave space between pieces. Insert air fry/dehydrate basket into rack position 3.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Dehydrate function. The LCD screen indicates the preset dehydrate temperature of '50 °C', and the preset time of '12:00HR/MIN'. The preset convection setting will also be displayed.



4. The dehydrating temperature, time and convection settings can be adjusted before or during the dehydrate cycle.
   a) The dehydrating temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust the dehydrating temperature from '30 °C to a maximum of 80 °C'.
   b) The time is displayed as the bottom figure on the LCD screen. Turn the time dial to adjust the time up to 72 hours.
5. Press the start/stop button to activate the Dehydrate function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange.
6. The timer will be displayed and begin to count down. The temperature and time can be adjusted during the dehydrating cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button
7. At the end of the dehydrate cycle, the oven alert will sound. The start/stop button backlight will go out and the LCD screen will illuminate white.

TIPS

- Use baking paper on top of the air fry/dehydrate basket when dehydrating foods with strong color to prevent staining.
- When dehydrating foods that may drip, such as marinated jerky, use the included roasting pan to catch any dripping liquid. Insert a wire rack into rack position 8 and center the roasting pan on the wire rack.

SLOW COOK FUNCTION

The Slow Cook function has cooking profiles designed for long cook times at low temperatures.

1. Insert the wire rack into rack position 8.
2. Close the oven door.
3. Turn the Function / Confirm dial until the indicator on the LCD screen reaches the Slow Cook function. The LCD screen indicates the preset setting of 'LOW', and the preset time of '8:00 HR/MIN'. The preset convection setting will also be displayed.



4. The slow cook temperature and time can be adjusted before or during the slow cook cycle.
   a) The temperature is displayed as the top figure on the LCD screen. Turn the temperature dial to adjust slow cooking to one of two preset temperatures: 'LOW' or 'HIGH'.
   b) The time is displayed as the bottom figure on the LCD screen. Turn the time dial to adjust the time between 4 and 72 hours for 'LOW' and between 2 and 12 hours for 'HIGH'.
5. Place food, inside covered oven-proof cookware, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.
6. Press the start/stop button to activate the Sow Cook function. The button backlight will illuminate red, the oven alert will sound, and the LCD screen will illuminate orange. The LCD screen will indicate 'PREHEATING'.
7. After the PREHEATING alert has sounded, the timer will automatically begin to count down. The temperature and time can be adjusted during the cycle by turning the corresponding temperature and time dial. The cycle can be stopped at any time by pressing the start/stop button.
8. At the end of the slow cook cycle, the oven will automatically switch to the Warm function. The LCD screen will display 'Warm' and a keep warm time of '2:00 HR/MIN' will automatically count down. The keep warm cycle can be stopped at any time by pressing the start/stop button.

NOTE

Do not pull the wire rack further than halfway out when inserting or removing cookware from the oven.

Do not allow heavy cookware to rest on the glass when the door is open.

TIPS

TIPS FOR SLOW COOKING

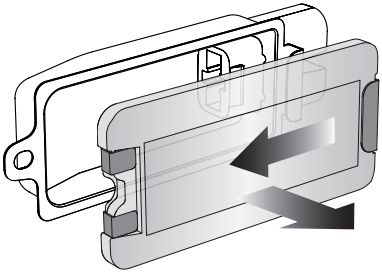
1. Ensure cookware is oven-proof and does not exceed 13 pounds when empty.
2. Fill cookware to a minimum of ½ and maximum of ¾ full to avoid over or under-cooking. To prevent spillover, do not fill cookware more than ¾ full.
3. Always slow cook with the lid on to prevent food from drying out. Cover cookware with a layer of aluminum foil before covering with lid to keep even more moisture in.
4. Follow cooking temperatures and times prescribed in traditional slow cooker recipes. One hour on 'HIGH' is equivalent to approximately one-and-a-half to two hours on 'LOW'.
5. Cold food will take longer to cook than food that has been pre-seared or heated so adjust cooking times as appropriate. Do not slow cook frozen foods.
6. Cut large pieces of meat in half to allow heat to penetrate more evenly

REPLACING THE OVEN LIGHT

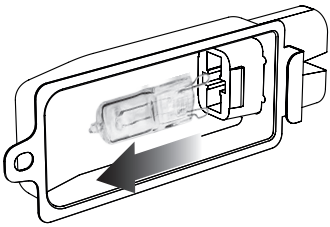
WARNING

Always unplug oven and let cool before replacing bulb. Only use a 25-Watt, 220-240V, G9 type oven bulb.

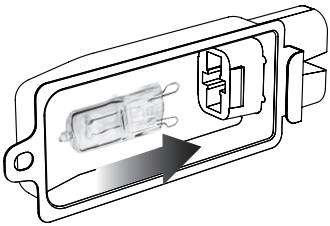
1. Remove the wire rack from the oven before replacing the light.
2. The light is positioned on the lefthand side of the oven cavity. Position your fingers on the outside of the light housing and gently pull the glass cover away from the oven wall to remove it. If you are unable to pull the cover off, slide a spoon into the left side of the light housing and gently lever the glass cover off. Always hold the glass cover with the other hand to prevent the cover from falling and breaking.



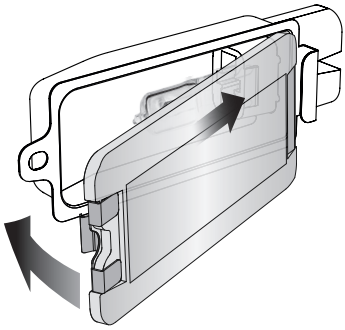
3. Remove the used bulb by pulling it directly out of its holder.



4. Use a soft cloth to insert the new bulb. Do not directly touch the surface of the bulb with your fingers as oil from your skin can damage the bulb.



5. To reattach the glass cover, align the metal hook with the left side of the light housing. Slide the opposite end of the glass cover into the metal bracket on the right side of the housing, then push the metal hook into the left side of the housing until it snaps securely into position.



NOTE

The top of the oven is very hot during and after operation. As a result, storing items on top of the oven is not recommended.

The only exception is the optional Sage Bamboo Cutting Board and Serving Tray that fits in the ribbed section on top of the oven. Visit www.Sage.com for more information.



CARE & CLEANING

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 LCD screen with a soft damp cloth. Apply cleanser to the cloth and not the LCD 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.



WARNING

Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

CLEANING THE INTERIOR

The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any splattering that may occur while cooking, wipe the walls 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. Avoid touching the quartz heating elements.



WARNING

Use extreme caution when cleaning the quartz heating elements. Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element.

Do not use any type of cleanser or cleaning agents. Do not use any standard oven cleaner to clean the interior of the oven as this will deteriorate the metal surface.

Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven ON.

CLEANING THE CRUMB TRAY

1. After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
2. To remove baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
3. Always reinsert the crumb tray into the oven with the oven door closed after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

CLEANING THE WIRE RACK, GRILLING RACK, ROASTING PAN AND PIZZA PAN

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
2. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.

STORAGE

1. Ensure the oven is turned off by removing the power plug from the power outlet.
2. Allow the oven and all accessories to cool completely before disassembling and cleaning.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven; the grilling rack is inserted into the roasting pan and resting on the wire rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store anything on top. The only exception is the optional Sage Bamboo Cutting Board and Serving Tray.

TROUBLESHOOTING

POSSIBLE PROBLEM	EASY SOLUTION
Oven will not switch "ON"	• Check that the power plug is securely inserted into the outlet. • Insert the power plug into an independent outlet. • Insert the power plug into a different outlet. • Reset the circuit breaker if necessary.
The LCD display light has gone out	• The oven goes into standby mode if not used for 10 minutes. When in standby mode, the LCD screen will cease to illuminate, however all function options will still be visible. • To re-activate the oven out of standby mode, press the start/stop button on the control panel, or turn any dial. The LCD screen will re-illuminate.
The pizza does not cook evenly	• Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 180 degrees for more even darkness.
The Magnetic Auto-Rack Eject comes out too far when I open the door	• Always open the door slowly and in a controlled manner when the wire rack is inserted into the middle rack height position to prevent the wire rack from ejecting too quickly.
I cannot select the Frozen button	• The frozen button is only selectable for the following functions: TOAST, Bagel, BAKE, PIZZA, AIR FRY. When selecting the Frozen button, this will automatically adjust the cooking time for an optimised food result.
Steam is coming out from the oven door	• This is normal. The door is vented to release steam created from high moisture content food such as frozen breads. Be mindful that the steam can be hot.
The heating elements appear to be pulsing	• Element IQ™ accurately controls the heat inside the oven by pulsing the power and adjusting the power level in the heating elements in short bursts to give accurate temperature control. This is normal.
Water is dripping onto counter from under door	• This is normal. The condensation created from high moisture content food such as frozen breads will run down the inside of the door and can drip onto the counter.
The temperature reading on the LCD screen doesn't match the temperature measured inside the oven	• To ensure the measurements are standardized, the oven temperatures have been calibrated in the TOAST position (centre of the middle rack with no tray in place). Re-check the temperature in this position, ensuring not to open the oven door for 30 minutes as heat will escape each time the door is opened. Note that the 'preheat' alert sounds at 75% of the target temperature.

POSSIBLE PROBLEM	EASY SOLUTION
The 'preheat' alert sounds at a lower temperature than what is displayed on the LCD screen	• The 'preheat' alert sounds at 75% of the target temperature. This provides the fastest, combined preheating and cooking time. • This is because when the 'preheating' alert sounds, signalling the user to open the oven door and insert food, there is dramatic temperature loss inside the oven. If the alert sounded at 100% of the target temperature, opening the door would mean a lot of this waiting time is "wasted". We have calculated that by sounding the alert at 75% of the target temperature, followed by the oven door being opened to place food inside the oven, that we still recover to the target temperature up to 2 minutes faster. This is why the temperature on the LCD screen does not match the target temperature at the 'preheat' alert. Depending on the set temperature, it can take the oven approximately 8–10 minutes from start-up, including opening the oven door when the 'preheat' alert sounds, to reach the target temperature.
The LCD screen displays 'E01'	• The LCD screen will display 'E01' when there is a non-resettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Sage Consumer Support.
The LCD screen displays 'E02'	• The LCD screen will display 'E02' when there is a non-resettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Sage Consumer Support.
The LCD screen displays 'E03'	• The LCD screen will display 'E03' if the oven temperature is above the set maximum limit. Remove the plug from the power outlet, allow the oven to cool for 15 minutes, then plug back in. • Call Sage Consumer Support if the 'E03' message continues.
The LCD screen displays 'E05'	• The LCD screen will display 'E05' when there is a non-resettable issue with the appliance. Should this occur, immediately remove the power cord from the power outlet and call Sage Consumer Support.
Temperature are changing when convection button is pressed	• This is normal. The temperature is calibrated to compensate for the convection fan increasing cooking rates.



GUARANTEE

2 YEAR LIMITED GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit www.sageappliances.com.

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