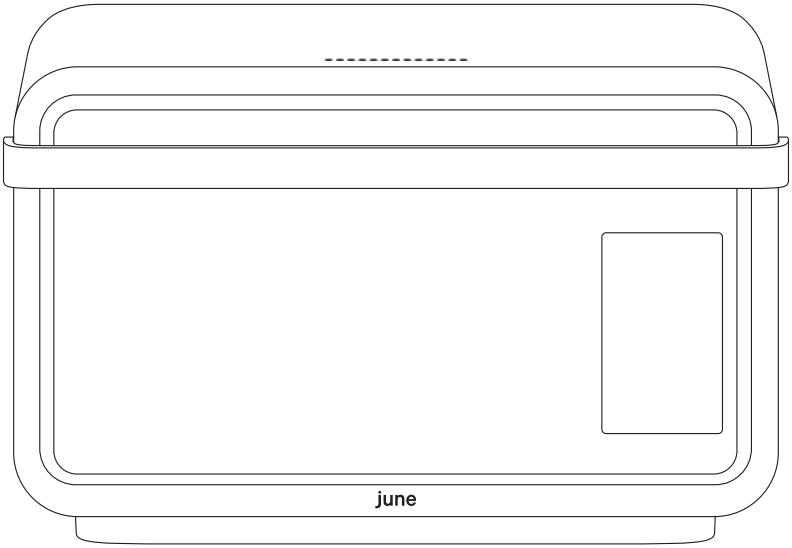
june

Perfectly easy.



User manual for June Oven (2nd generation)

Welcome to cooking with your June!

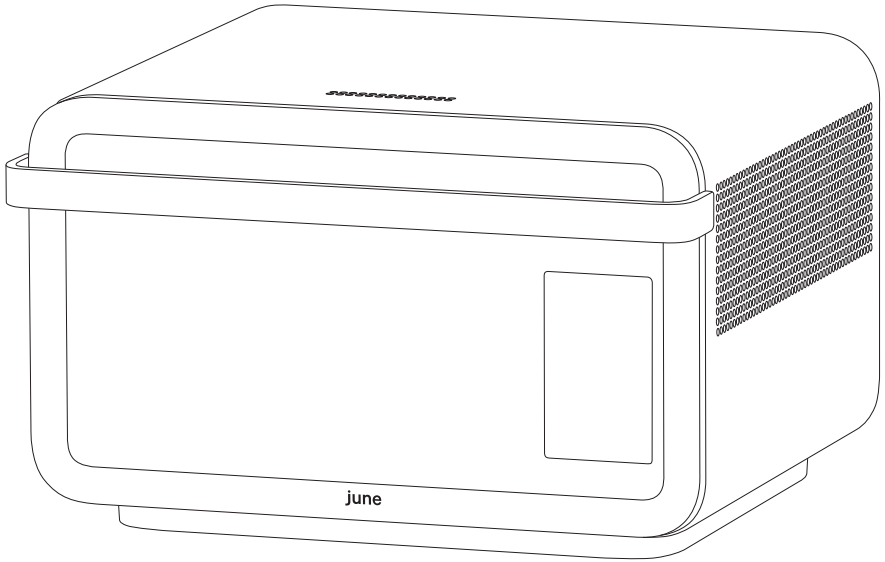
June turns cooking stress into dinnertime success. If you want to whip up a quick one-pan meal to feed the family on a weeknight or you need a precise tool for your gourmet creations, June is perfect for you.

We ship new software over the air constantly. Keep your oven connected to Wi-Fi to make sure you are cooking with the latest and greatest from us. Check out the details at www.juneoven.com/updates.

We can't wait to see what you cook - don't forget to share it with us on Facebook and Instagram.

Keep in touch with us at support@juneoven.com.

Bon Appétit,
The June Team



The do-it-all oven

SAFETY INSTRUCTIONS

Important Safeguards

Always follow basic safety precautions when using electrical appliances, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- To protect against electrical shock do not immerse any part of the oven, including the cord and plug, in water or other liquid.
- Closely supervise children any time they are near or using the oven.
- Allow to cool and unplug from outlet when not in use and before cleaning. Allow to cool before inserting or removing any parts such as the crumb tray.
- Do not operate an oven with a damaged cord or plug, or after the oven malfunctions or has been damaged in any manner. Return the oven to June for examination, repair, or adjustment.
- The use of accessory attachments not recommended by June may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not move an oven containing hot oil or other hot liquids.
- Do not use the oven for anything other than intended use.
- Do not insert oversized foods or metal utensils into the oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the oven when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Exercise extreme caution when using containers constructed of materials other than metal or glass.
- Do not store any materials, other than June's recommended accessories, in the oven when not in use.
- Do not place paper, cardboard, plastic, or wood in the oven.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause the oven to overheat.
- To turn your oven off, tap anywhere on the touchscreen display to bring up the menu. Then tap the Cancel Cooking button.
- To disconnect, remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

Situating Your Oven

The June Oven works best on a countertop, with room for proper ventilation to avoid risk of fire.

Place your oven near a wall socket.	**Do not** use an extension cord to plug in your oven.
Keep your oven flat on a level surface.	**Do not** use the oven while it's on its side. Never tilt the oven.
Make sure there is space for ventilation on all sides of the oven.	**Do not** squeeze into a tight space, build oven into a cabinet, or block the rear cooling fans or the top perforated vent.
Keep the top of your oven and the space around it clear.	**Do not** store objects on top of or beneath your oven, or place hot cookware on top. Objects may block perforated vents, overheating the electrical components and posing risk of fire.
Store towels and other flammable items away from the oven.	**Do not** cover oven with or let it touch flammable materials when in operation. Contact with these items may cause a fire.

Household Use Only

The June Oven is for household use only.

Use the oven in a dry home environment, on a countertop.	**Do not** use outdoors, on a boat, in an RV, or in an overly moist or wet environment.

Cooking Capacity

Food should fit on the pan that comes with your oven—do not use the oven to cook food that doesn't fit.

Only use your oven to cook food that fits comfortably inside.	**Do not** use to cook food that doesn't fit on the pan that comes with the oven. Food should not touch the ceiling of the oven or the heating elements—contact may cause a fire or pose risk of electric shock.
Cook with properly sized accessories such as the pan that comes with your oven. This pan is 10.5 x 15.5 inches, a bit larger than a quarter baking sheet.	**Do not** use a pan larger than 12"x16".

SAFETY INSTRUCTIONS

Designed for Oven Cooking Only

The June Oven is not suitable for non-cooking tasks.

Prepare food using proper kitchen equipment.	**Do not** use the top of the oven as a cutting board.
Use the oven for roasting, baking, broiling, reheating, slow cooking, dehydrating, air frying, and other types of cooking only.	**Do not** store anything in the oven, use it as a space heater, or dry clothes with it.
Store food in a refrigerator.	**Do not** leave food in the oven. It is not suitable for food storage.
The oven is not a microwave. Cook only with oven-safe accessories such as the pan, racks, June Food Thermometer, and crumb tray that come with your oven.	**Do not** insert metal utensils, plastic or wooden cooking tools, or other non-food items in the oven—use of these items may cause injury and pose risk of fire or electric shock.

Basic Cooking Guidelines

Hot ovens and improperly cooked food can be unsafe.

Dry your hands before using the oven.	**Do not** use the oven with wet hands or wet gloves.
Cook food according to USDA standards.	**Do not** consume certain raw or undercooked foods and meats. They may increase your risk of foodborne illness.

Handle with Care

Be careful not to drop your oven.

The oven is heavy. Lift it carefully, using proper lifting techniques.	**Do not** lift alone—the oven weighs 40 pounds.
Keep the oven door closed. Heating elements will turn off if the door is open.	**Do not** sit on the oven door or slam it shut. Do not place anything—food, racks, pans—on the open door.
Move the oven gently.	**Do not** shake, vibrate, drop, hit, or lean on the oven. You may break the heating elements.

Professional Repairs Only

Do not attempt to repair or modify your oven.

Return the oven to June for repair.	**Do not** take the oven apart or tamper with its circuit boards. Products which have been altered, modified, or repaired in any way that is not expressly authorized by June are no longer under warranty.

SAVE THESE INSTRUCTIONS

Cleaning Your Oven

Clean your oven regularly to prevent oil buildup and discoloration. Use the cleaning app.

Let the oven cool completely and unplug from outlet before cleaning.	**Do not** clean the oven while it's hot or plugged in.
Clean with soap and water or oven cleaner, follow directions on product label.	**Do not** use steel wool, or other similar cleaning materials that can damage your oven.
The oven is not dishwasher safe. Clean by hand.	**Do not** put any part of the oven or oven accessories in the dishwasher, or submerge any part of the oven in water. Immersion in water poses risk of electric shock.
Clean the crumb tray regularly and keep the interior camera clean. Grease buildup can be a fire hazard.	**Do not** clean the heating elements—you may damage them, and elements pose a safety risk when hot.

Always Cook with Caution

The oven interior heats up to 500°F.

Wear oven mitts when taking items out of the oven.	**Do not** touch the heating elements, the interior glass panel, or any other part of the interior when the oven is hot.
Always use a wire rack for cooking.	**Do not** cook directly on heating elements or place a pan in the oven without a rack.
If you observe flames coming out of the oven, turn it off immediately and keep the door closed. Use a fire extinguisher.	**Do not** open the oven door if you see a flame inside or smoke coming out of the oven. Do not light a fire or use an open flame in or near the oven.

Using the Food Thermometer

The Food Thermometer and Thermometer jack get hot.

To use the June Food Thermometer, insert the thermometer with the tip at the center of the thickest part of the food being cooked. Works best with foods that are 1" thick or thicker.	**Do not** place the thermometer tip against a bone or against the metal pan you are using to cook. Be careful not to undercook food.
Wear oven mitts when removing either end of the food thermometer.	**Do not** touch the interior of the oven or the thermometer jack with bare hands when removing the food thermometer.

SAFETY INSTRUCTIONS

California Proposition 65 Warning

This product contains chemicals known to the State of California to cause cancer or reproductive toxicity.

Radio Interference Statements

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- 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.

Note: The manufacturer is not responsible for any radio or TV interference caused by unauthorized modifications to this equipment. Such modifications could void the user's authority to operate this equipment.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

- The distance between user and products should be no less than 20cm
- Operations in the 5.15-5.25GHz band are restricted to indoor usage only

SAVE THESE INSTRUCTIONS

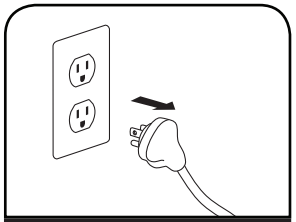
Electrical Safety

The June Oven is for use in North America only.

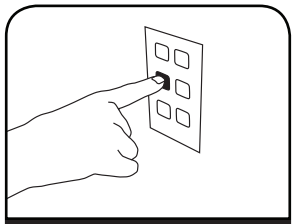
For use with 110v outlets only.	**Do not** plug your oven in outside of North America, and do not use an electrical adaptor.
Make sure the oven is the only appliance plugged into its electrical circuit.	**Do not** pull on power cord or move the oven while it's plugged in.
Allow oven to cool completely before unplugging from the wall outlet.	**Do not** leave the oven on unattended.
Keep your oven dry. Keep liquids away from all of the perforated vents.	**Do not** immerse any part of the oven in water or other liquid. Immersion in liquid poses risk of electric shock.
Keep materials that burn easily away from the oven.	**Do not** put anything combustible in the oven.

- Unplug oven to override smart enabled or remote functions.
- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- 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 device.
  - 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; and
  - If the appliance is of the grounded type, the cord set of extension cord should be a grounding-type 3-wire cord.

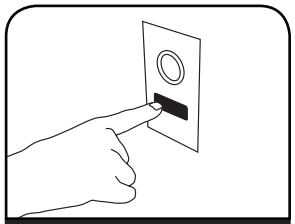
Using The Controls



Plug into an outlet to turn on. Unplug when not in use.

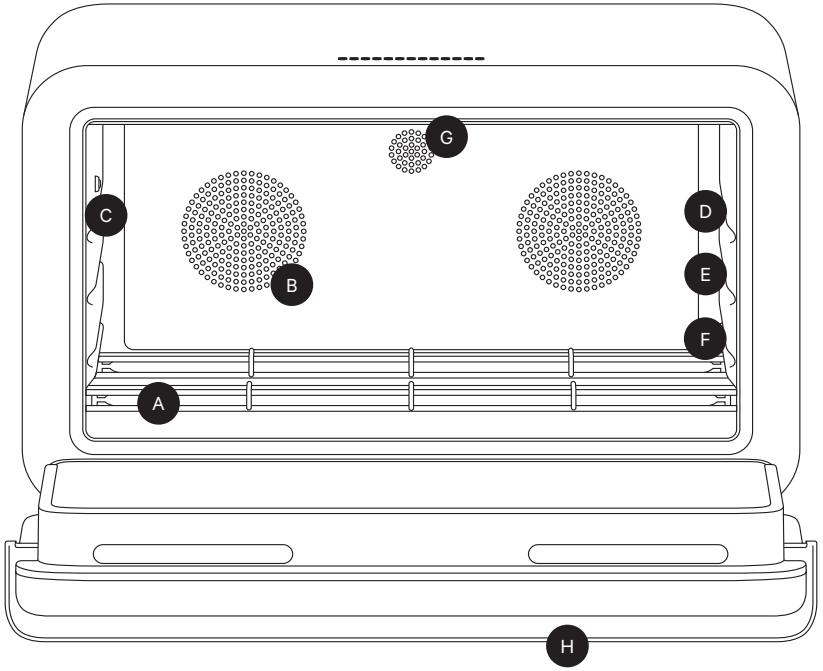


You can also tap the screen to make selections & start cooking.

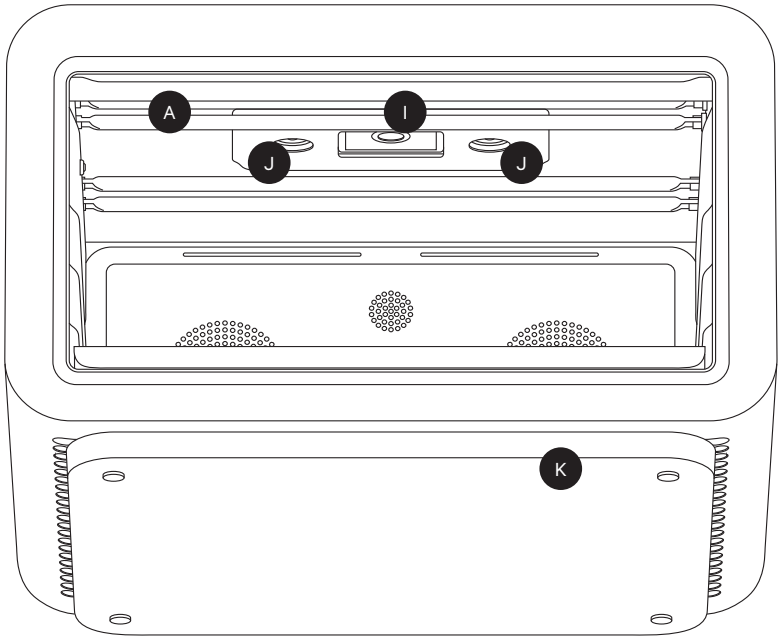


Select 'Cancel Cooking' from the onscreen menu to turn the oven off.

Get to Know Your June Oven

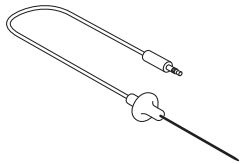


A. Carbon fiber heating elements
B. Convection fans
C. Thermometer jack
D. Upper shelf
E. Middle shelf
F. Lower shelf
G. Vent
H. Door handle



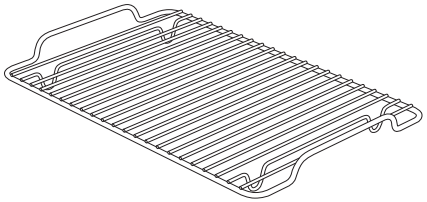
I. Camera
J. LED lights
K. Oven base

Included Accessories



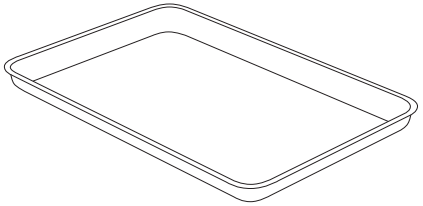
Food Thermometer

Connected into June, the Food Thermometer measures the internal temperature when inserted into the food. The high precision thermometer is accurate up to 1°F and can be used when cooking meat, fish, pies, baked potatoes and much more. The June Thermometer is only 1.8mm (0.07 inches) thick, and unlike other probes, will not damage your food.



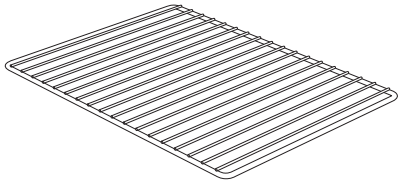
Roasting rack

For use on the Pan when roasting to keep foods elevated and create a crisper finish.



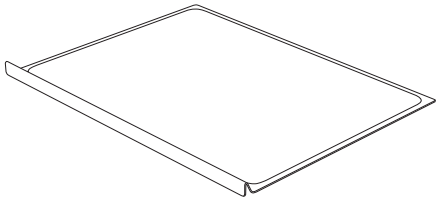
Pan

Made from solid core aluminum with a high performance PFOA/PTFE free non-stick coating, June's Pan distributes heat evenly and is easy to clean.



Wire shelf

Slides into any of the three shelf positions.

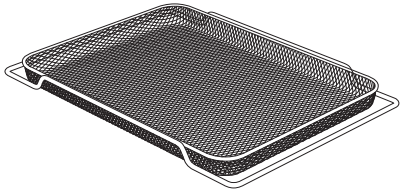


Crumb tray

Sits at the bottom of June to collect drippings and crumbs. Slides out for cleaning.

Accessories sold separately

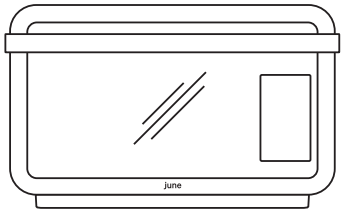
For more accessories go to juneoven.com/accessories



Air Basket

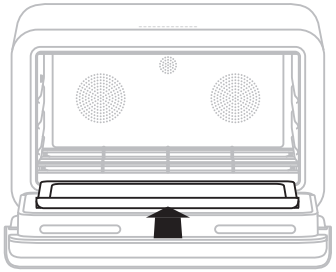
For frying and dehydrating.

Get Started



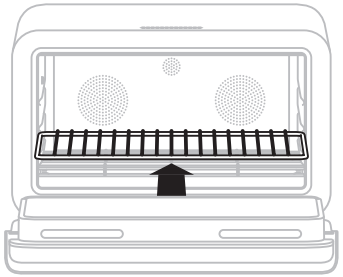
1. Remove protective films

Remove any film or tape from the oven. Remove all packaging from oven accessories.



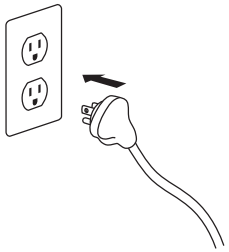
2. Insert crumb tray beneath heating elements

Insert the crumb tray on the floor of the oven, beneath the bottom heating elements.



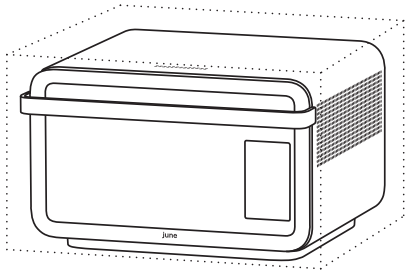
3. Insert wire shelf

Insert the wire shelf in the middle rack position. The shelf's raised cross bars should be on top.



4. Plug in your oven

The touch-screen display will turn on. Make sure your oven is plugged directly into a wall socket—don't use an extension cord or adapter, which could pose risk of fire.



5. Leave space for ventilation

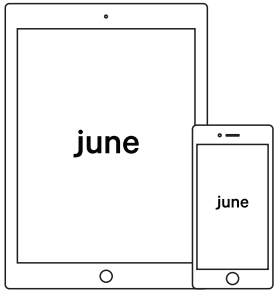
Oven needs 2 inches of space on each side and at least 4 inches above for proper air circulation. A plastic bumper keeps the back from touching any wall. Make sure all perforated vents are clear.

6. Connect your oven to Wi-Fi

Follow the instructions on the screen to set up your oven. You will start by connecting your oven to Wi-Fi and downloading the latest software update.

Download on the App Store

GET IT ON Google Play



7. Get the app

Use the app to set up your oven and control it from your device. Search 'June oven' in the Apple App Store, Google Play, or go to www.juneoven.com/app.

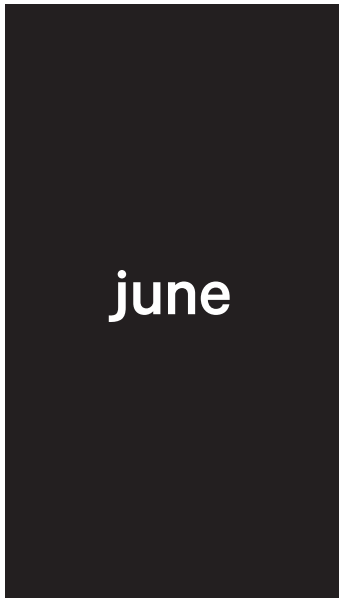
8. Make your first meal

Cook with June's easy to follow, step-by-step video recipes. The app syncs with your June to automatically set the correct time, temperature, preset and preferred doneness for your recipe.

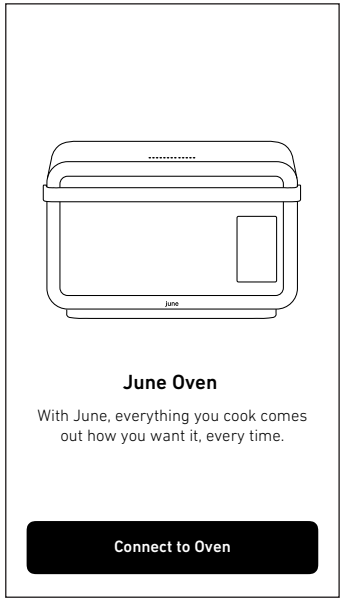
App Set Up Guide

The June App allows you to control your oven from anywhere, watch live video of your food cooking, be notified when your food is ready and access the June Cookbook. Want to share what you've been cooking with your friends? You can share your timelapse videos and images with your friends and family and make them hungry for what you've been cooking.

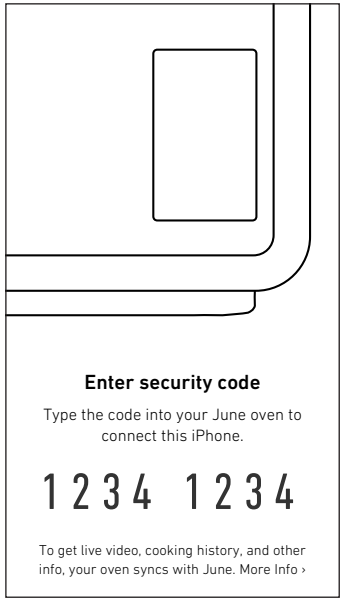
You can pair multiple devices with your oven and set preferences for when you receive your notifications.



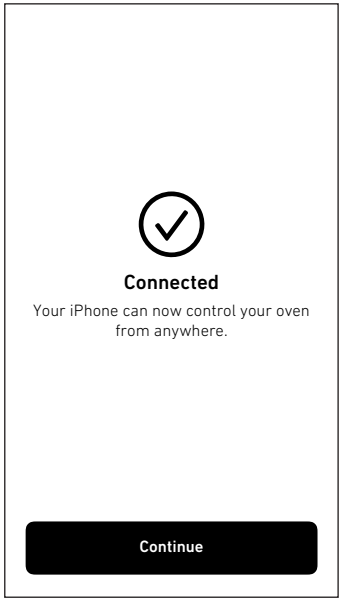
1. Get started with the June app
Control the June oven from your mobile device. Set up the app in a few simple steps.



2. Connect to your oven
Make sure your oven is ready to pair by selecting Devices on the oven screen.

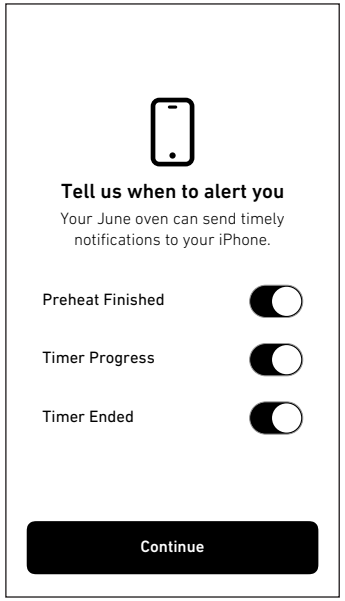


3. Enter code
You'll see the eight-digit security code on the June app.

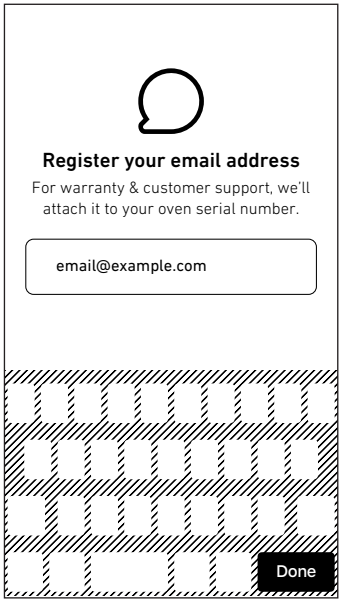


4. Connected
Your device is now connected and can control your June oven.

App Set Up Guide



5. Set notifications
Tell us when the oven should notify you during cooking.



6. Register your oven
Enter your email to register your oven's warranty.

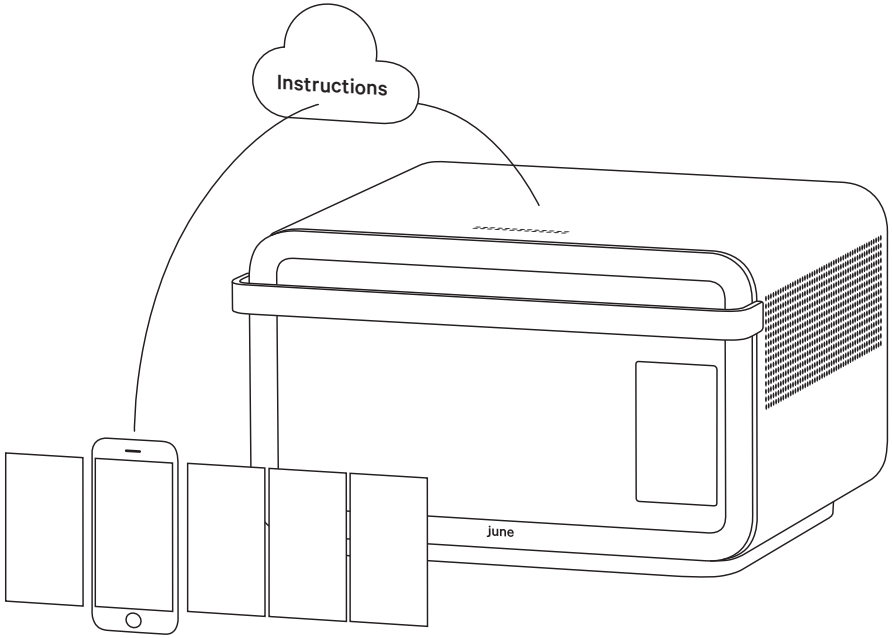
7. Ready to cook!
Start cooking—you can preheat your oven immediately and try it out.

Cook anything with the June Cookbook

June's Cookbook is an ever-expanding collection of recipes developed for the June Oven. You can access the recipes via the app or at www.juneoven.com/cookbook.

Each recipe is easy to follow with step-by-step videos. The app syncs with your June to automatically set the correct time, temperature, cook-program and preferred doneness for your recipe.

Choose from easy, weeknight, one-pan meals, dinners for that special someone or stress-free, multi-course entertaining at home. June's chefs are constantly creating new recipes — let us know if you have any recipe suggestions at support@juneoven.com



Cook Modes

Here are the Cook Modes currently available with your June.

Bake
Uses the full lower elements and partial upper elements to create a balanced radiation of heat from the bottom of the oven to cook foods evenly using only the top elements to keep consistent oven temperatures. Good for vegetables, proteins, and desserts.

Roast
Uses full lower elements and partial upper elements to create a balanced radiation of heat to roast foods. Good for proteins and vegetables.

Toast
Uses full elements and partial upper elements to radiate heat to foods to create a toast effect. Good for starches, namely bread products.

Broil
Uses full upper elements to radiate heat downward to cook foods from the top of the oven. It is like an indoor grill and can cook foods very quickly. Good for seafood, shellfish, thinly cut meats.

Slow Cook
Runs a very steady, low heat from all elements to cook foods at a very slow rate. Good for stews, braising proteins.

Air Fry
Uses the power of the convection fans and heat from the elements but does not try to utilize radiant heat. It uses the heated air in the cavity to cook the food. Good for proteins, vegetables, starches.

Dehydrate
Runs a very low and consistent heat, limiting radiant heat to slowly dehydrate foods. Good for thinly cut fruits, vegetables, proteins.

Reheat
Uses full lower elements and partial upper elements to radiate heat to reheat foods in a balanced fashion.

Keep Warm
Uses a very low heat setting to keep foods warm.

Cook-Programs

One tap cook-programs make mealtime easy. Cook anything using our 100+ professionally developed automatic cook-programs.

Vegetables
Asparagus
Broccoli
Broccolini
Brussels Sprouts
Butternut Squash
Carrot Chunks
Carrots Whole
Cauliflower
Eggplant Slices
Green Beans
Kale Chips
Portobello Mushrooms
Potato
Potato Chunks
Sweet Potato
Tofu Steak
Tomato Slices

Seafood
Cod
Halibut
Jumbo Prawns
Lobster Tail
Mahi Mahi
Salmon Fillet
Tilapia

Poultry
Chicken Apple Sausages
Chicken Breast
Chicken Drumsticks
Chicken Leg Quarters
Chicken Thighs
Chicken Wings
Whole Chicken
Duck Breast
Duck Leg Quarters
Hard Boiled Eggs
Turkey Burgers

Meat
Bacon
Beef Burger
Beef Jerky
Beef Roast
Beef Steak
Lamb Chops
Lamb Rack
Lamb Roast
Pork Chops
Pork Ribs
Pork Shoulder
Pork Tenderloin
Sausages

Meals and Snacks
Burritos
Chicken Nuggets
Chicken Tenders
Corn Dogs
Fish Sticks
Crinkle Cut Fries
French Fries
Steak Fries
Pizza
Taquitos
Tater Tots
Veggie Burgers

Baked Goods
Chocolate Chip Cookies, Homemade Chilled

Chocolate Chip Cookies, Homemade Room Temp

Chocolate Chip Cookies, Store-Bought Chilled

Chocolate Chip Cookies, Store-Bought Room Temp

Toast
Bagels
Raisin Bread
Sliced Bread
Burger Buns
English Muffins
Pop-Tarts
Toaster Strudel
Tortillas
Waffles

Fruit and Nuts
Almonds
Apple Rings
Hazelnuts
Pecans
Pine Nuts
Pistachios
Pumpkin Seeds
Walnuts

Leftovers
Pizza slices

*Many of our Cook-Programs allow for different preferences to be chosen.

Food Recognition

These foods are automatically recognized by June's internal HD camera.

Vegetables
Asparagus
Broccoli
Broccolini
Brussels Sprouts
Carrot Chunks
Carrots Whole
Cauliflower
Eggplant Slices
Green Beans
Kale Chips
Portobello Mushrooms
Potato
Potato Chunks
Sweet Potato
Tofu Steak

Seafood
Salmon Fillet

Poultry
Chicken Breast
Chicken Drumsticks
Chicken Leg Quarters
Chicken Thighs
Chicken Wings
Hard Boiled Eggs
Turkey Burgers

Meat
Bacon
Beef Burger
Beef Steak
Lamb Chops
Lamb Rack
Sausages

Meals and Snacks
Chicken Nuggets
Chicken Tenders
Crinkle Cut Fries
French Fries
Steak Fries
Pizza

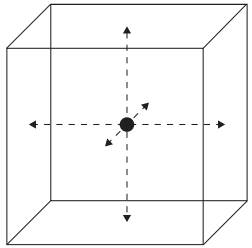
Baked Goods
Chocolate Chip Cookies

Toast
Bagels
Raisin Bread
Sliced Bread
Burger Buns
English Muffins
Pop-Tarts
Toaster Strudel
Tortillas
Waffles

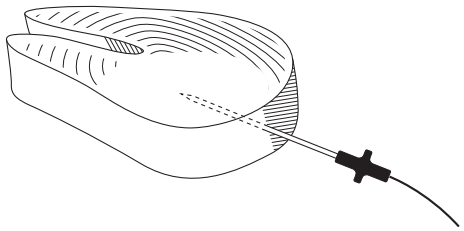
Fruit and Nuts
Almonds
Apple Rings
Pecans

Using June's Food Thermometer

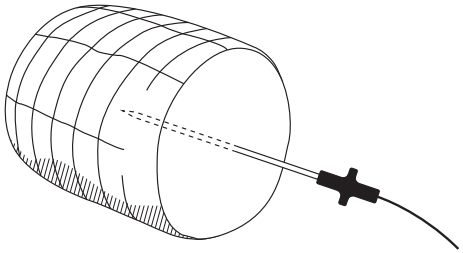
The following illustrations show proper placement of the June Food Thermometer in some commonly cooked foods. The tip of the thermometer needs to be as close as possible to the center of the thickest section of the food.



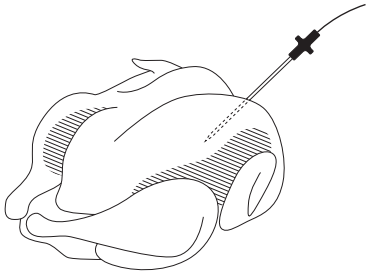
Geometric Center
The tip of your Food Thermometer should touch the geometric center to ensure your food is reaching your target temperature. Always ensure that no part of your Food Thermometer is touching the heating elements.



Fillets (salmon, chicken breast, steak, etc.)
Insert the Food Thermometer at 180 degrees (without an angle), through the middle of the thickest side.



Roasts (rack of lamb, pork roast, etc.)
Insert the Food Thermometer at 180 degrees (without an angle), through the middle of the thickest side.



Whole chicken
Insert the Food Thermometer into the thickest part of the breast (top right or top left corner of the chicken breast). Insert it at a 45 ° angle.

Care And Cleaning

We can't clean your oven for you, but we have tried to help with the cleaning app found on the last screen of your June Oven. The lights will stay on, the heating elements will stay off and the oven will blow itself dry at the end. When cleaning the front door, the touchscreen will be deactivated so you won't accidentally start to cook.

How should I clean my June Oven?

We recommend using regular oven cleaner such as Easy Off, Barkeeper's Friend (liquid form) or Thieves Cleaning Solution. Be sure to follow the manufacturers' instructions when using any cleaning solution including wearing protective gloves.

Can I place the accessories that came with June in the dishwasher?

The June Pan, roasting rack, wire shelf, crumb tray, Air Basket, and the Food Thermometer are not dishwasher safe. Gently wash the accessories with soap and warm water. Please rinse well and dry carefully before use.

How often should I clean the glass where the camera is?

The camera glass is exposed to your cooking food just as much as the interior walls, so we recommend cleaning the interior camera after each use for best results. Make sure that the glass is clean and clear of debris which you can check by selecting camera in the cleaning app on your June Oven or by looking at your live video on your device.

How do I clean the display touchscreen?

We recommend wiping down your touchscreen once per month using glass cleaner and a microfiber cloth for streak-free results. Deactivate the screen in the cleaning app on your oven.

How do I clean the June Food Thermometer?

In order to ensure that your June Food Thermometer is clean and ready for another use, please hold onto the rubber end of the thermometer and gently wash with soap and warm water. Please rinse well and dry carefully.

Can I leave the Food Thermometer plugged in when not in use?

We do not recommend leaving your Food Thermometer plugged in the June Oven when not in use. It could become damaged or provide an inaccurate reading on your food when you start your next cook program during preheat due to exposure to heat. We recommend storing your Food Thermometer in a safe place when not in use.

Some food spilled onto the heating elements, how do I clean that off?

Our heating elements will burn off the food spills over time when they are in use. The burned off food will fall down to the crumb tray, which can be removed and hand washed with dish soap and a soft sponge. Do not clean the heating elements—you may damage them and elements pose a safety risk when hot.

june

Customer Support

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