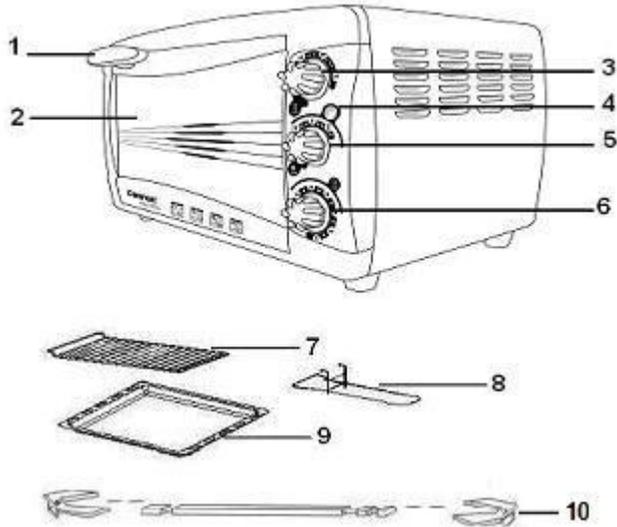




## Important Safety Precautions

- 1) Always switch off and unplug the appliance from the Mains electrical supply **BEFORE** cleaning and also when the appliance is not in use.
- 2) **NEVER IMMERGE THE APPLIANCE, POWER CORD OR PLUG INTO WATER OR OTHER LIQUID.**
- 3) Close supervision is needed when operating this appliance near children. Ensure the electrical cord does not hang over the work surface.
- 4) Always connect the power cord to the appliance **BEFORE** you plug in to the Mains electrical supply. To disconnect the appliance, switch off the Mains electrical supply before removing the plug from the appliance.
- 5) Do not operate appliances with damaged cord set, or plug. Any repairs should always be done by the Customer Service Centre or by an authorized service centre.
- 6) Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable material.
- 7) Do not use in outdoors or while standing in a damp area.
- 8) Do not use appliance for other than its intended use.
- 9) Always place appliance on a flat sturdy surface. When moving appliance, do not touch the hot surface, as possible spillage of hot liquids may contain.
- 10) Use of accessories or equipments not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.

## Parts Identification



1. Handle
2. Glass Door
3. Thermostat Knob
4. Thermostat Pilot Lamp
5. Function Selector Knob
6. Timer Knob
7. Wire Rack
8. Tray Handle
9. Dripping Tray
10. Rotisserie Set

## Control Panel Indicator



## Specifications

MODEL	CCO-22RT
RATED VOLTAGE	220-240V
RATED WATTAGE	1300W
FREQUENCY	50/60Hz
CAPACITY	22.0L

# Operating Instructions

## **Before Operating the Appliance**

1. Wash the oven accessories with mild soapy water, then rinse with water and allow to dry thoroughly. Use a damp cloth to lightly wipe the inner walls of the oven.
2. Reassemble wire racks and other accessories to their respective positions inside the oven.
3. Heat the oven at its highest temperature setting for approximately 5 minutes. An odour may be detected. This is normal and the odour should dissipate within a few minutes.
4. Turn off the oven and allow it to cool.

## **General Advice**

- When baking or grilling, it is advisable to always pre-heat the oven to the desired temperature, to get the best possible cooking results.
- Cooking times depend on the product quality, the food temperature and on individual taste. The times shown in the table are only indications and thus susceptible to variations and do not take into account the time needed to pre-heat the oven.
- When cooking freeze-dried foods, check the times suggested in the products' packaging.

## Keeping food warm

- Set the function selector knob to position  .
- Set the temperature to “100” degrees.
- Insert the wire rack, and place the food on top of it.
- If the food needs to be kept warm for longer than 20-30 minutes, it should be covered with tin foil, to prevent it from becoming too dry.
- Do not leave the food in the oven for a long time as it may become too dry.

## Baking

- This function is ideal for flans, fruit puddings, quiche, and pies.
- Insert the wire rack to the bottom position.
- Turn the function selector knob to position  .
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time.
- Wait for the oven to reach the set temperature (the pilot lights goes off), then put the food in.
- If cooking is completed before the end of the set, manually turn the timer knob to position “0”.

## Traditional oven cooking

- This function is ideal for cooking great pizzas, lasagna, first courses au gratin, small fowl, all types of fish, stuffed vegetables au gratin and some types of cakes.
- Insert the wire rack in the oven.
- Turn the function selector knob to position  .
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time
- Wait for the oven to reach the set temperature (the pilot lights goes off), then put the food in.
- If cooking is completed before the end of the set, manually turn the timer knob to position “0”.

## Grill

- This function is ideal for grilling hamburgers, chops, frankfurters, sausages, etc. In addition, this function may be used for browning foods: coquilles saint-jacques, etc.
- Insert the wire rack to the top position and the dripping tray on to the bottom heating element. We suggest pouring two glasses of water into the dripping tray so as to avoid smoke and bad odours resulting from burning fat, and for easy in cleaning.
- Set the function selector knob to position  .
- Set the thermostat to the required temperature.
- Set the timer knob to the required cooking time.
- Preheat the oven for about 5 minutes, with the door slightly ajar,
- Place the food on the wire rack, and close the door, leaving it ajar, and remember to turn the food half way through cooking.
- If cooking is completed before the end of the set, manually turn the timer knob to position "0".

## Rotisseries

This function is used for chicken, meat, kebabs and etc.

- Insert the bake tray at the bottom position.
- Set the Function Selector Knob to position  .
- Set the Temperature Knob to the required temperature.
- Set the Timer Knob to the required cooking time.
- If cooking is completed before the end of the set, manually turn the timer knob to position "0".

## Care and Cleaning

- Allow appliance to cool completely before cleaning. Unplug cord from the outlet.
- The grill, drip tray and diet grill may be washed as other kitchen ware, either by hand or in the dishwasher.
- To clean the outside surfaces always use a moist sponge. Avoid using abrasive products that could damage the finish. Ensure water or soap does not penetrate the inside of the oven through the vents positioned on top of the oven.
- Never immerse the appliance in water or other liquids.
- To clean the inside aluminium walls never use aluminium-corrosive products (spray detergents) and never scrape the walls with sharp or pointed objects.

