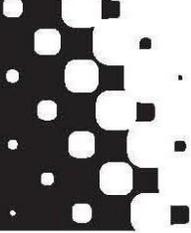
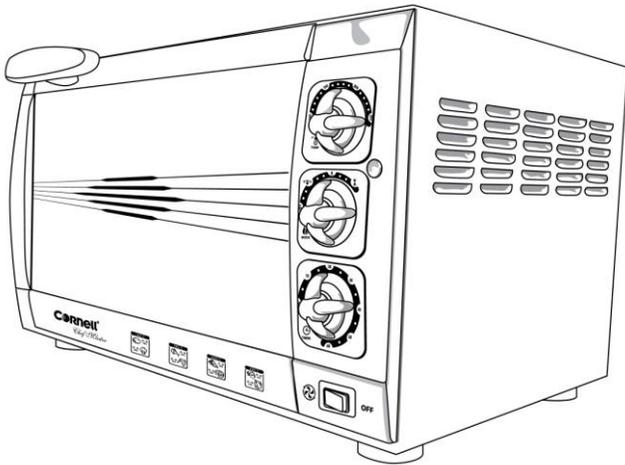


CORNELL®



User Manual



**Electric
Oven**

CEO-E331GL

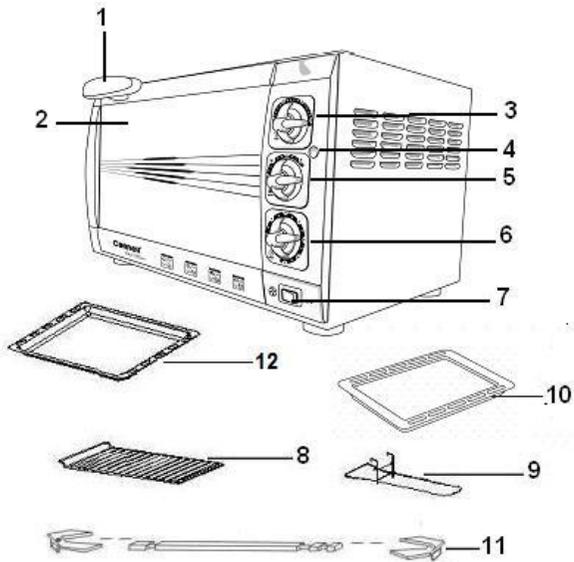
CEO-E331BL

CEO-E431BL

General Safety Precautions

- 1) Always switch off and unplug the appliance from the electrical outlet **BEFORE** cleaning and also when is not in use.
- 2) **NEVER IMMERSE THE APPLIANCE, POWER CORD OR PLUG INTO WATER OR OTHER LIQUIDS.**
- 3) Close supervision is needed when operating the appliance near children. Ensure that the power cord does not hang over the work surface.
- 4) Do not operate the appliance with a damaged power cord set or plug. Any repairs should always be carried out by the Customer Service Centre or by an authorized service centre.
- 5) Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable materials.
- 6) Do not use the appliance in the outdoors or in a damp area.
- 7) Do not use this appliance for any purposes other than its intended use.
- 8) Always place the appliance on a flat sturdy surface. When moving it, always take precaution not to touch the hot surfaces.
- 9) Use of accessories or equipments not supplied by the manufacturer may cause damages or malfunction on the appliance or injuries to the user.
- 10) This appliance should not be used by people who are physically or mentally impaired (including children) unless proper guidance is provided during operation.

Parts Identification



1. Handle
2. Glass Door
3. Temperature Knob
4. Temperature Light (Pilot Light)
5. Function Selector Knob
6. Timer Knob
7. Fan On/Off Switch
8. Grill Tray
9. Tray Handle
10. Bake Tray
11. Rotisserie Set
12. Crumb Tray

Specifications

Model No.	CEO-E331BL	CEO-E431BL
Model No.	CEO-E331GL	
Voltage / Frequency	220-240V ~ 50/60Hz	
Power	2000W	2000W
Capacity	33.0L	43.0L

Operating Instructions

Before Using the Appliance

1. Wash the oven accessories with mild soapy water, then rinse with water and allow them to dry thoroughly. Use a damp cloth to lightly wipe the inner walls of the oven.
2. Reassemble the grill tray 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. The oven lamp will illuminate once the oven starts operating and will turn off when the oven stops operating.
5. Turn off the oven and allow it to cool down.

General Advice

- When baking or grilling, it is advisable to always preheat 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 of oven are only indications and are susceptible to variations and do not take into account of the time needed to preheat the oven.
- When cooking frozen-dried foods, check the times suggested on the products' packaging.

Keeping food warm

- Set the function selector knob to position  and turn on the fan switch.
- Set the temperature to “100” degrees.
- Insert the grill tray and place the food on top of it.
- If the food needs to be kept warm for longer than 10-20 minutes, it should be covered with aluminum 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 grill tray to the bottom position.
- Turn the Function Selector Knob to position  and switch the “fan switches” on.
- Set the Temperature Knob to the required temperature.
- Set the Timer Knob to the required cooking time.
- Wait for the oven to reach the set temperature (the pilot light goes off), then put the food in.

- If cooking is completed before the end of the time 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 grill tray in the oven.
- Turn the Function Selector Knob to position  .
- Set the Temperature Knob to the required temperature.
- Set the Timer Knob to the required cooking time.
- Wait for the oven to reach the set temperature (the pilot light goes off), then put the food in.
- If cooking is completed before the end of the time 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 grill tray at the top position and the bake tray above the bottom heating element. We suggest pouring two glasses of water into the bake tray so as to avoid smoke and bad odour resulting from burning fat, and for easy cleaning.
- Set the Function Selector Knob to position  .
- Set the Temperature Knob 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 grill tray, 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 time set, manually turn the timer knob to position “0”.

Convection

- This function is ideal for cooking great savoury pies, all types of meat-based main dishes (apart from small fowl), roast potatoes and cakes in general. It is also suitable for simultaneous cooking on two different levels.
- Insert the grill tray into the oven.
- Turn the Function Selector Knob to position  and turn the “fan switch” on.
- Set the Temperature Knob to the required temperature.
- Set the Timer Knob to the desired time setting.
- Wait for the oven to reach the set temperature (the pilot light goes off), then put the food in.
- If cooking is completed before the end of the time 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.

Care and Cleaning

- Allow the appliance to cool down completely before cleaning. Unplug the power cord from the electrical outlet.
- The grill tray, bake tray and tray handle 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 finishing. Ensure water or soap does not penetrate into the oven through the vents on the outside body of the oven.
- Never immerse the appliance in water or other liquids.
- Do not use aluminium-corrosive products (spray detergents) to clean the aluminium walls inside the oven and never scrape the walls with sharp or pointed objects.
- Top heating tube can be clean by turning the hook which holds the heating tube to clockwise and pull down the heating tube for cleaning. After cleaning the heating tube, lock it by turning the hook to anti clockwise.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

