



Built-in Combi Steam Oven

CSO45SBI
CSO45BBI

Installation and Operating Manual

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Important Notes

Dear Customer,

Thank you for choosing our product. This appliance is easy to use; however please read this handbook carefully before installing and operating it. Herein, you will find the correct method of installation and tips for best use and maintenance of the product.


- This appliance is designed to be handy for any adult to use at home. Do not allow children to play with it.
- Children need to be supervised when the product is in operation so that they do not go near it.
- This product must be connected in accordance with current electrical regulations. Fixed wiring installation is to be done only by an authorised electrician.
- Before maintenance or cleaning of the product, disconnect the appliance from the mains and wait for the oven to cool down first.
- For any repairs, always contact authorised Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.
- Please flush the built-in reservoir prior to usage if the combi oven has not been used for more than a month.

Power Connections

 IMPORTANT! THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH CURRENT ELECTRICAL RULES AND REGULATIONS. INSTALLATION IS TO BE DONE ONLY BY AN AUTHORISED ELECTRICIAN.

 IMPORTANT! THIS APPLIANCE MUST BE EARTHED.

- Before connecting to the mains, make sure that:
A 15A rated three-pin socket is provided for this appliance to plug-in to.
- Means for disconnection in the form of an isolation switch must be incorporated into the fixed wiring.
- The isolation switch can easily be reached after the oven is installed.
- The electric meter, circuit breaker, supply power line and socket are adequate to withstand the maximum power load (refer to technical specifications for maximum load).
- The supply system earth is regularly tested to ensure its working properly.
- After connection to the mains, check that the supply cable does not overheat.
- Never use reductions, shunts or adaptors that can cause overheating or burning.
- The supply cable must be positioned so that it is not exposed to any external heat source exceeding 50°C at any point of its length.

 IMPORTANT! The manufacturer shall not be liable for any direct or indirect damage caused by faulty installation. The installer must ensure that the product installation and connection complies with all local and general regulations in force.

Installation Instructions

When designing the cabinet ensure that;

- The cabinet openings are as described in Diagram 1.
- There is a supporting panel underneath for the oven to sit on.
- There is adequate space around the appliance for air to circulate.
- The materials, laminates, edging and adhesive used to construct the cabinet is able to withstand temperatures up to 120°C

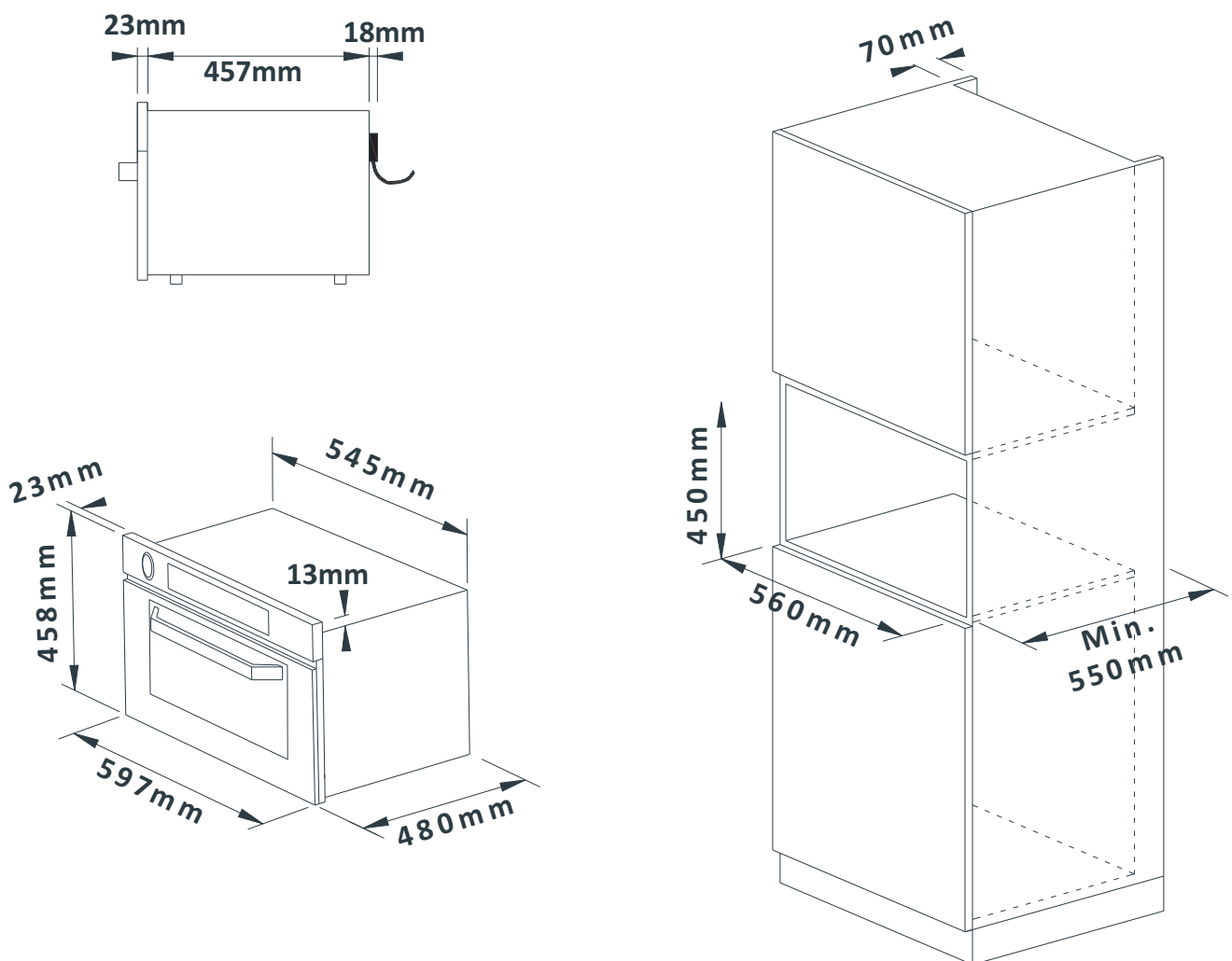


Diagram 1

- For the most efficient air circulation, the cabinet construction should incorporate a recessed rear panel (min. 70mm) which allows the hot air to rise through the space behind the cabinet while drawing fresh air through the space beneath the oven door.
- There must be no rear panel directly behind the oven itself so that air can circulate freely. Refer Diagram 2.

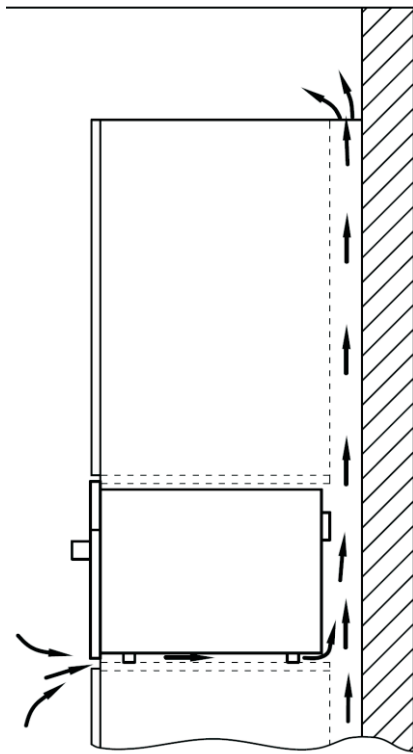


Diagram 2

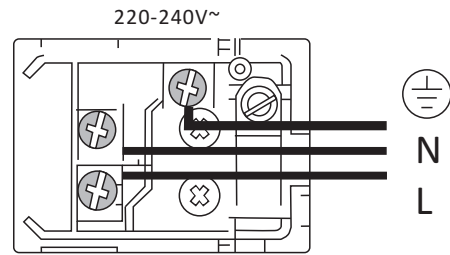


Diagram 3

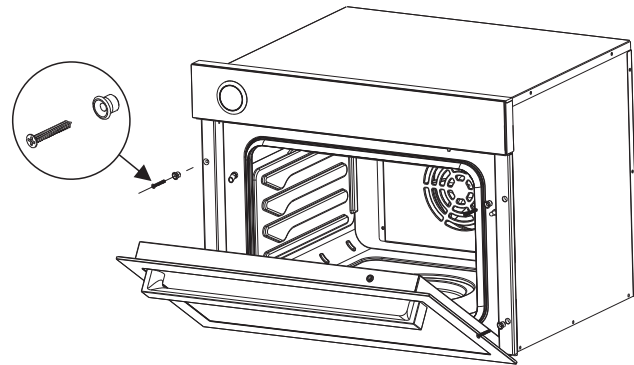


Diagram 4

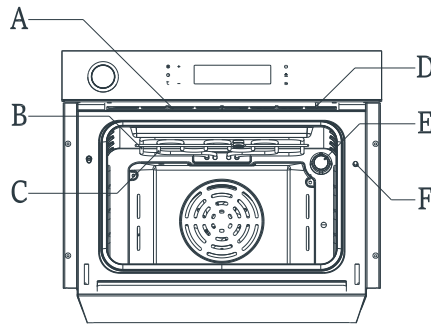
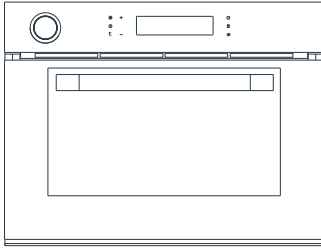
- The appliance comes with a 1M cable with 15A plug. For direct wire connections please refer to Diagram 3.
- Fit the appliance to the cabinet by inserting the mounting screws into the 4 holes that can be seen on the oven frame when the door is open. Refer Diagram 4.
- Ensure that the oven is fitted firmly in place as described above and properly insulate the electrical connection to prevent the possibility of it coming into contact with any metal parts. All live and insulated parts must be secured in such a way that they can only be removed by using tools.
- Do not switch on the appliance until it has been fully and correctly installed.

⚠ IMPORTANT! The power socket must be connected to a switch with earth leakage protection. If the power cable is damaged, immediately contact a qualified electrician to have it replaced.

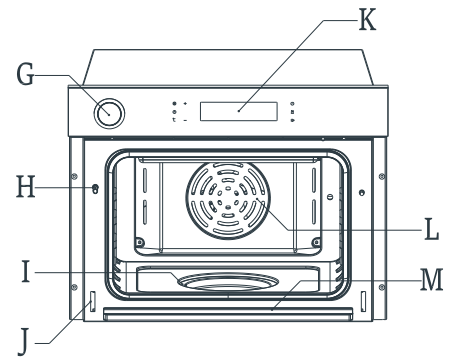
Technical Specifications

Product	Built-in Combi Steam Oven
Model Number	CSO45SBI, CSO45BBI
Voltage (AC)	(220 - 240)V
Frequency	50Hz
Rated Power	2200W
Oven Capacity (L)	45 Litres

Oven Overview

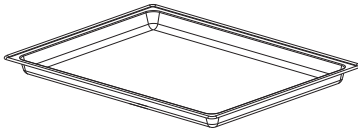


- A - Oven Vent
- B - Top Heating Element
- C - Grill
- D - Door-Lock
- E - Oven Lamp
- F - Door Switch

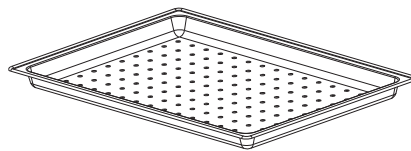


- G - Water Reservoir Inlet
- H - Water Reservoir Outlet
- I - Water Heating Element
- J - Hinge Slot
- K - Control Panel Display
- L - Fan Forced Heating
- M - Gutter

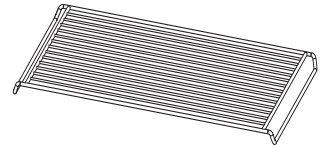
Accessories



Stainless Steel Solid Tray

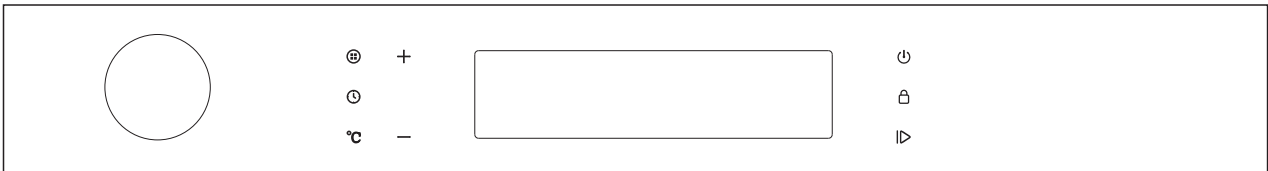


Stainless Steel Perforated Tray



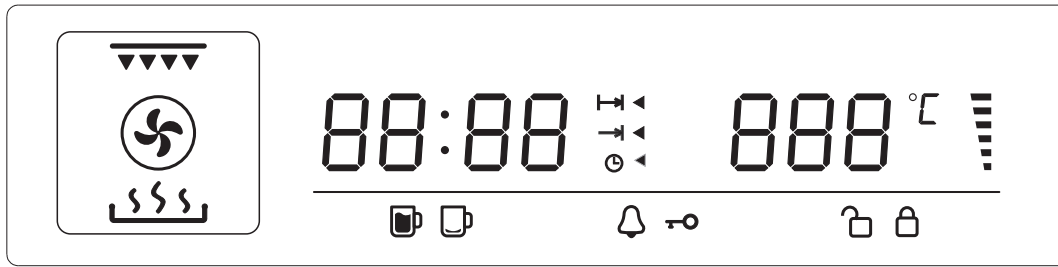
Bottom Rack
(*Place directly on the cooking cavity floor panel)

Control Panel



Functions		Press the functions button to choose cooking function.
Time		Press the time button to set the local time, cooking time etc.
Temperature		Press the temperature button to set the cooking temperature.
Increase /Decrease		Press +/- to adjust the time and temperature. Press and hold " - " to empty the water reservoir.
Power		When connect to power, the power button will light up. Press for 3 sec to turn on the control panel.
Child-Lock		Press the button for 3 sec to lock/unlock the door. The button will light up when the door is locked.
START / PAUSE		Press to start or pause cooking. The oven door will automatically lock once cooking starts.

Control Panel Display



	Top Heat
	Half Grill
	Fan Forced
	Steaming
	Defrosting
	Desired Cooking Duration
	Delay Start Time
	Local Time
	Water Reservoir Full

	Reservoir Running Low
	Cooking Finished
	Oven Heating Up
	Door Unlocked
	Door Locked
	Control Panel Lock *Press “ + “ for 3 seconds to lock or unlock the Control Panel.
	Time Display
	Temperature Display

Operating The Combi Steam Oven

Before First Use

Before using the combi oven for the first time, we suggest to :

- * Remove and clean all accessories.
- * Remove the special film covering the oven door glass (if there is any)
- * Set the empty oven to heat each baking element - Fan Force, Grill, and Full Grill at maximum temperature for 45 mins. This is to remove any unpleasant smell caused by working residues.
- * Let the oven cool down and clean the oven cavity with soapy water and wipe dry.
- * Flush the built-in water reservoir **three times**. Refer to “Cleaning Water Reservoir” section on Page 6.
- * Lastly run the steaming function for 10 mins to flush and clean the rest of the steaming system. Refer to “Steam Cooking” section on Page 7.

Cleaning Water Reservoir

The built-in reservoir needs to be flushed 3 times to clean it and remove any unpleasant smell before first time use. Refer to the instructions below.

- Connect the appliance to power and press “**⏻**” to turn the oven on.
- Push to open the Water Reservoir Inlet and use a suitable jug to fill with 1.2 litres of water. Refer Diagram 5.
- Open the combi oven door and hold an empty jug below the Water Reservoir Outlet located on the left hand side of the door frame. Refer Diagram 6.
- Press and hold the “ - ” button to discharge water.
- Continue discharging till empty and repeat this process again twice.

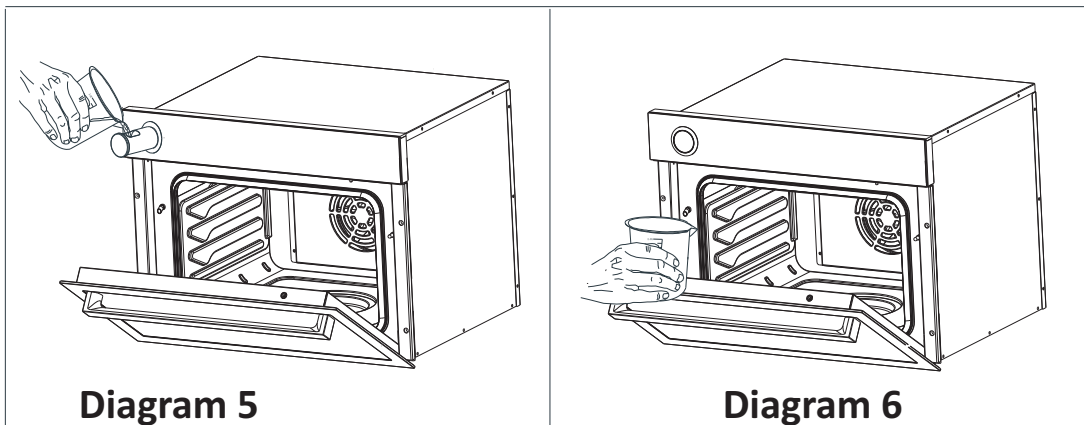


Diagram 5

Diagram 6

i **IMPORTANT!** Empty the built-in water reservoir after every use to prevent water in the reservoir from getting stale.

i **IMPORTANT!** Flush the built-in water reservoir before using if the oven has not been used for more than a week.

Before Steam Cooking

! **WARNING!** Do not let children play near, around or with the oven.

Adding Water

- Turn the oven on by pressing “**⏻**”.
- Push to open the Water reservoir Inlet and use an appropriate jug to slowly fill with clean water.
- An alarm will beep and “**🔊**” will start flashing on the display indicating that the water added has reached the maximum level.

Avoid water wastage and add only appropriate amount of water that is required for the particular cooking.

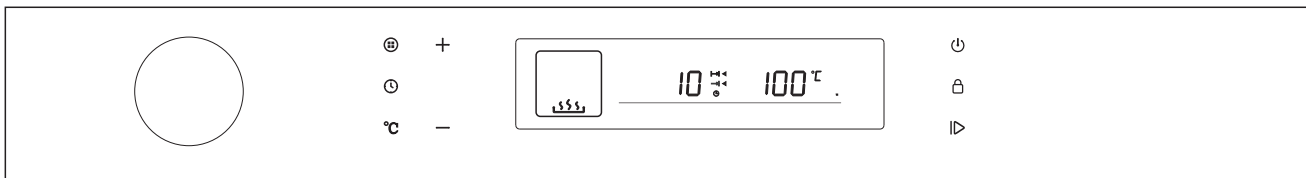
- The 1.2 litre capacity reservoir can last for approximately 1 hour of continuous steam cooking. However for shorter cooking times add a higher proportion of water. Example, for 20 mins of steaming add 0.5 liters.
- Water can be added even though cooking is in progress.

i IMPORTANT! We recommend using filtered or distilled water to avoid the water system from getting blocked and build-up of scale.

Steam Cooking

1. Shortcut Steaming Function (10 minutes @ 100°C)

- Press “**⏻**” to turn on your oven.
- Then press “**⊕**” to select the steam function “**🍲**” and press “**▶**” to start.



2. Steam Cooking by setting Time & Temperature

- Press “**⏻**” to turn on your oven.
- Then press “**⊕**” to select the steam function “**🍲**”.
- Press “**🕒**” once and the “**↔**” symbol starts to flash, then adjust to the desired cooking time by pressing “**+**” or “**-**”. (Range, 5min - 10hours).
- Press “**°C**” once and the Temperature Display “**888°C**” starts to flash, then adjust to the required cooking temperature by pressing “**+**” or “**-**” (Range from 35°C - 100°C)
- Press “**▶**” to start.

Time Operation

After start button “**▶**” is pressed, control panel will display the actual oven temperature. Timer will sound a beep and start to count down after the oven has heated up to the set temperature. If you wish to check the programmed cooking duration, just press “**⊕**” or set temperature “**°C**”.

Canceling

Should you wish to cancel a function after its started, press “**▶**” to pause cooking first before then pressing “**⏻**” to turn off the oven. Wait for 3 seconds before pressing “**⏻**” to turn on the oven and start over again.








Emptying the Water Reservoir

Open the oven door and place a jug under the Water Reservoir Outlet and press “**-**” for 4 seconds to activate automatic pumping to empty the water reservoir. To stop, press “**-**” once.

Grilling & Baking Functions

Setting Cooking Duration & Temperature

- Press “⏻” to turn on your oven.
- Then press “⊕” to select the required grilling or baking function.
- To adjust the default temperature press “°C” once and then press “+” or “-”.
- To adjust the default cooking duration press “⌚” once and the “↔” symbol starts to flash, then press “+” or “-”.
- Press “▶” to start.



Grilling & Baking Functions	 Fan Forced Heating	 Full Grill + Fan	 Full Grill	 Half Grill	 Half Grill + Fan	 Full Grill + Fan Forced Heating	 Defrost
Default Temperature	200°C	225°C					No Heat
Temperature Range	35°C - 200°C	35°C - 225°C					
Default Cooking Duration	20 min					30 min	
Cooking Duration Range	5 min - 10 hours						

Combination Steam & Grilling Functions

In combination functions, the oven will perform steam cooking first, followed by grilling.






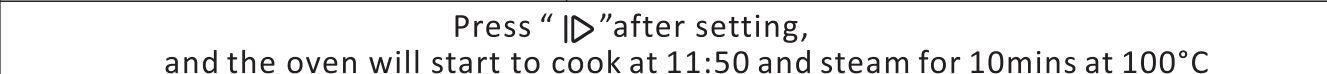

Setting Cooking Duration & Temperature

- Press “⏻” to turn on your oven.
- Then press “⊕” to select the required combination function.
- To adjust the steam or grilling temperature press “°C” until the corresponding function symbol starts to flash and then press “+” or “-”.
- To adjust the steam or grilling duration press “⌚” until the “↔” symbol and the corresponding function symbol starts to flash and then press “+” or “-”.
- Press “▶” to start.

Combination Steam & Grilling Functions		
	Steam + Top Heat	Steam + Grill
Default Steam Temperature	100°C	
Steam Temperature Range	35°C - 100°C	
Default Steam Duration	10 min	
Steam Duration Range	5 min - 10 hours	
Default Grilling Temperature	200°C	
Grilling Temperature Range	35°C - 200°C	
Default Grilling Duration	20 min	
Grilling Duration Range	5 min - 10 hours	

Program Cooking

Use the steps described below for programming delay start to your cooking.

	<ul style="list-style-type: none"> • Turn on the oven by pressing “  	<ul style="list-style-type: none"> • Next select the required cooking function by pressing “  	<p>Immediately after the above step;</p> <ul style="list-style-type: none"> • Press “ <p>Press “ <p>9</p> </p>
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Recommended Steaming Times

Food	Temperature(°C)	Time (mins)
Vegeables		
Broccoli (small size)	100	6-8
Cauliflower	100	6-8
Cauliflower (small size)	100	6-8
Green Soya Bean	100	8-10
Pea	100	10
Potato (half cut without skin)	100	20-25
Potato (with skin)	100	30-35
Carrot (in pieces)	100	6-8
Asparagus	100	10-14
Meat & Sausage		
Chicken (whole)	100	20-25
Chicken in pieces	100	6-7
Sausage	90	5
Pork Rib	100	7-9
Pork	100	10-15
Fish		
Salmon Filets	100	7-10
Flatfish Filets	100	7-10
Bean		
Soaked Lentil	100	10-15
Dry Bean	100	22-25
Dry Lentil	100	20-22
Rice & Grain		
Wheat	100	10
Porridge	100	15-20
Whole Grain	100	16-35
Boil Egg		
Soft boil	100	5
Medium - Well Done	100	5-6
Well Done	100	8-10
Fruits		
Apple/Pear in Pieces	100	5
Cherry	100	5
Chinese Rhubarb	100	5
Chinese Stews	100	40-80

i IMPORTANT! The above information is for reference only. Cooking times depend on the type of food, its consistency and volume. Initially, monitor the performance when you cook. Find the best settings (heat, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Recommended Baking & Grilling Times

Food	Guide No.	Oven Temp. °C	Time (mins)
Food	2	200~225	Depends on qty.
Slow-cooking roast	2	200~225	50~60
Fowl (Duck)	2	200~220	40~55
Poultry	1	200~225	Depends on qty.
Fish	1	190~220	20~30
Pastries	Base only	160~200	15~20
Pizza	2	160~180	25~30
Veal cutlet	3	190~220	20~30
Lamb cutlet	3	190~220	20~30
Liver	3	190~225	10~12
Chopped meat roulades	3	190~225	12~15
Veal heart	3	190~220	12~15
Roast in net	3	190~220	20~30
Half Chicken	3	200~220	40~55
Fish Filet	3	190~220	12~15
Stuffed tomatoes	3	190~220	10~15
Potatoes	3	180~220	40~60

i IMPORTANT! The above information is for reference only. Cooking times depend on the type of food, its consistency and volume. Initially, monitor the performance when you cook. Find the best settings (heat, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

i IMPORTANT! For best results its recommended to preheat the oven before baking or grilling.

💡 USEFUL TIPS! When cooking meat with bones add 10-15minutes.

💡 USEFUL TIPS! To save energy only open the oven door if absolutely necessary. Additionally, the oven can be switched off some minutes before cooking ends. The residual heat is enough to complete cooking.

Important Information on Steaming


Operation, Cautions & Warnings

- For safety, the oven door locking mechanism is automatically activated once cooking starts. To inspect the food while cooking, press “|▷” to pause cooking and unlock the door. To resume, close the door and press “|▷”.
- If the oven is still hot, steam will be released when the door is opened. Keep away from the appliance and wait until the steam has completely dissipated before attempting to remove the cooked food.
- In the last 3 minutes of cooking, to reduce as much as possible the amount of water remaining on the water heating element after cooking, the oven will cease pumping water onto the heating element. Any water that remains on the heating element will continue to be heated as normal till the time is up.
- As a safety precaution, just as the cooking is about to end the oven will release some steam from the chamber through the oven vents.
- In the last minutes the temperature may drop off slightly if the water on the heating element is depleted and/or due to the venting.
- There may be water remaining on the heating element after cooking.
- The fan motor will continue to work for 15 minutes after cooking time has finished.

 **WARNING!** The oven door surface temperature can go up to 55°C during the cooking process.

 **WARNING!** When opening the door of a hot oven, do so gradually to allowing the steam to slowly escape and avoid the risk of scalding.

Water Shortage Alert

- When the water level is low the “” button symbol on the control panel display will start flashing, a buzzer will sound and cooking is paused. Press any button to cancel the buzzer.
- Add water according to instructions and press the “|▷” button to resume cooking.

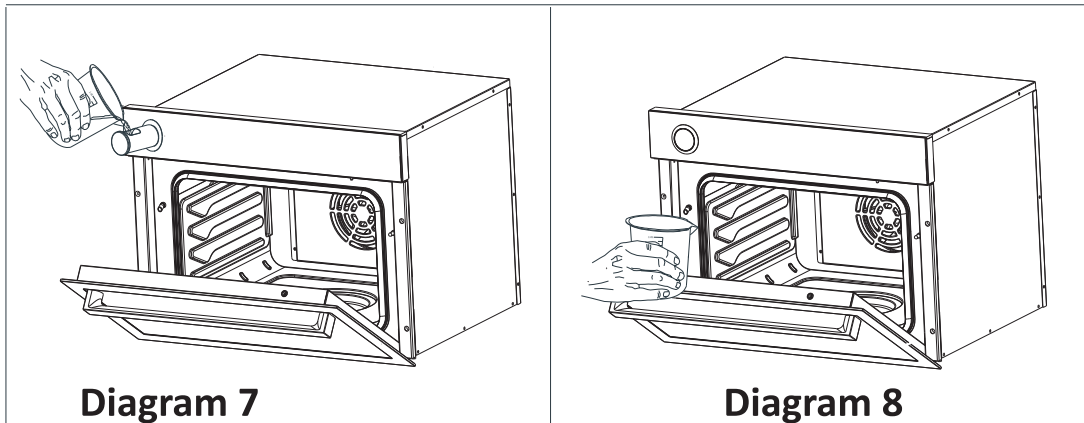
 **NOTE!** After adding water, it may take 1-2 minutes for the “” symbol to cease flashing.

Cleaning and Maintenance

Water Reservoir

i IMPORTANT! Empty the built-in water reservoir after every use to prevent water in the reservoir from getting stale.

i IMPORTANT! Flush the built-in water reservoir before using if the oven has not been used for more than a week.



Cleaning the Oven

Please read carefully and follow the guidelines described below.

! WARNING! Prior to cleaning or maintenance, always disconnect the power supply.

! WARNING! Do not use a steam cleaner to clean the oven. Doing so may lead to damage of the oven control panel display and PCB boards.

i IMPORTANT! Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads or solvents.

Shelves and Trays

Wash and dry the shelves and trays after use.

Gutter

After steaming check if there is water present and sponge dry if necessary.

Door Seal

Use warm soapy water and a sponge to clean and dry the seal after each use.

i IMPORTANT! Replace the door seal with a new one if it becomes torn or damaged.

Oven Chamber

Clean the chamber after use with wet sponge soaked in neutral cleanser. Then use a soft cloth to wipe off. Most cooking residue can be removed this way.

In some cases, white deposits or scaling forms in the chamber due to use of hard water with high impurity contents. Use a cloth wetted with vinegar to wipe off this deposit. Followed by clean water, wipe and dry the chamber. Make sure to thoroughly clean off all cleanser on the seals of the oven door.

Heating Element

The water heating element may form buildup of scaling after a period of time, use warm water with 5% citric acid cleanser to remove scaling.

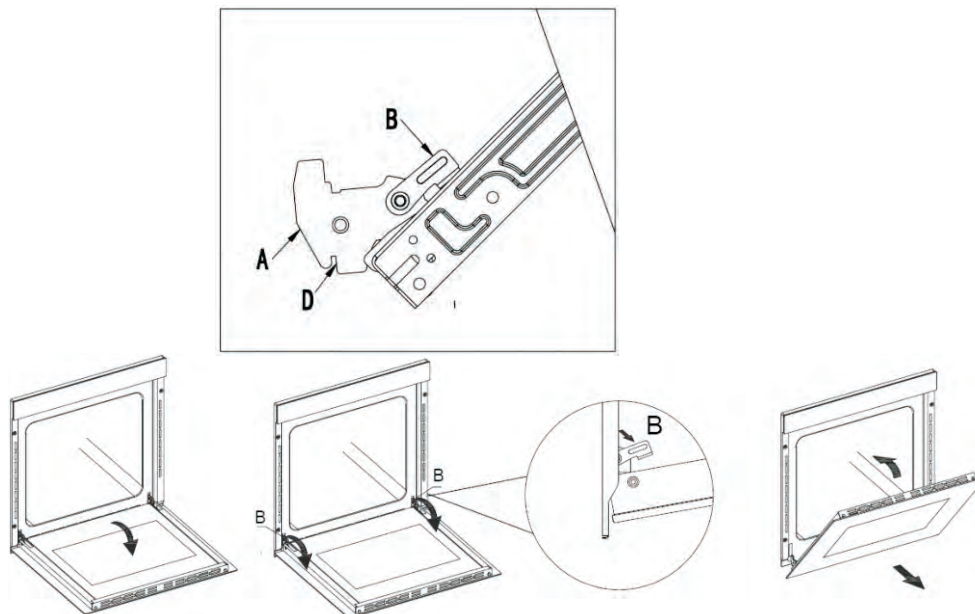
Glass Door

Use an appropriate glass cleanser to clean the steam oven glass door.

Removing the Oven Door

For easier cleanups, the oven door can be removed.

1. Open the oven door fully as shown in the figure below.
2. Lift up and turn the small levers B located on the two hinges.
3. Grip the door on the two outer sides and close it approximately half way.
4. Pull the door towards you lifting it out of the hinge slot.



To replace the door, ensure the seat D is hooked perfectly onto the edge of the hinge slot, and then reverse the above mentioned sequence.

Stainless Steel Front Panel

Use a soft, non abrasive cloth with warm soapy water to clean the control panel and door panel of the oven. Dry the stainless steel surfaces with a soft dry cloth.

Use non-scratch cleaning agents to clean the stainless steel surface and always clean by following the grain direction.

⚠ WARNING! Do not use harsh chemicals, harsh cleaning agents or any abrasive material on the control panel. Doing so may remove the indicator markings which will not be covered by warranty.

i NOTE! Allowing a stain to stay on the stainless steel surface for long periods may cause permanent damage to the stainless steel.

Warnings;

1. Ensure that the appliances is switched off before replacing the lamp to avoid the possibility of electrical shock.
2. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
3. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
4. A steam cleaner is not to be used.
5. Fixed wiring must be protected.
6. The door should be situated more than 85 mm above floor after installation of the oven.
7. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
8. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
9. Surfaces of storage drawer can get hot.
10. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or services agent.
11. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
12. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
13. **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame. e.g. with a lid or a fire blanket.

WARNING: Danger of fire: do not store items on the cooking surfaces.

14. WARNING – If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

15. WARNING – Accessible parts may become hot when the grill is in use. Children should be kept away.

16. Excessive spillage must be removed before cleaning.

17. Since the temperature control for cleaning is set to a higher temperature than for normal cooking purposes, surfaces may get hotter than usual and children should be kept away.

18. The oven must be switched off before removing the guard.

19. After cleaning, the guard must be replaced in accordance with the instruction.

20. An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present.

21. Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

22. If during the test of Clause 11, the temperature rise at the centre of the internal bottom surface of a storage drawer exceeds that specified for handles held for short periods in normal use, the instruction shall state that these surfaces can get hot.

23. The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

24. the appliance must not be installed behind a decorative door in order to avoid overheating.

25. disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring.

26. This appliance should be connected to a circuit which incorporates an isolating switch which can be accessible by the user after installation providing full disconnection from the power supply. The disconnection may be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules.


27. Children less than 8 years of age shall be kept away unless continuously supervised.

28. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Troubleshooting

The maintenance and service must be carried by a qualified service person.

i NOTE! The manufacturer is not liable for any direct or indirect damage caused by unqualified service person or installer.

Problem	Possible Cause & Solution
The oven cannot be powered on.	Turn the main switch off. Remove the plug from the socket and check if the socket has power coming to it. If there is no power contact an electrician to check it. If there is power contact the service representative to check the oven.
When steaming the oven fails to heat up after starting.	Check if the oven door is closed properly. Check if there is adequate water in the reservoir. If both are ok, then the heating element fuse could be blown, contact the service representative to check the steam oven.
When steaming the oven takes too long to heat up.	Check if there is a thick layer of scale buildup on the heating element and clean if necessary. If this fails to solve the problem, contact the service representative to check the steam oven. Check if the door seal has been damaged. If so contact the service representative to have it replaced.
The “  ” symbol appears on the display.	Check if there is enough water in the reservoir.

Disposal

This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environment friendly and healthy way.



