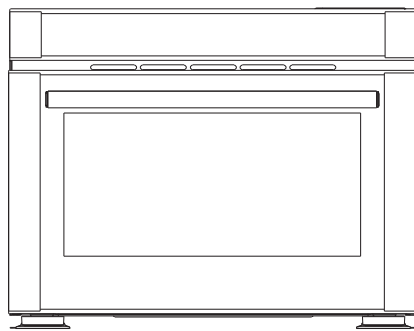


DiLUSO

Free Standing Combi Steam Oven



**CSO28SBFS, CSO28ABFS, CSO28OBFS,
CSO28BLFS, CSO28BBFS & CSO28RBFS**

Installation and Operating Manual

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Dear Customer,
Congratulations on your purchase and thank you for choosing Di Lusso appliances. This appliance has been designed and manufactured to provide you with years of trouble free service. This appliance is easy to use, however please read this handbook carefully before installing and operating it.


1.0 IMPORTANT INFORMATION

1.1 Important Notes;

- This appliance is designed for use by private individuals at home and not for commercial use.
- This appliance is designed to be handy for any adult to use at home. Do not allow children to play with it. Children less than 8 years of age shall be kept away unless under supervision.
- The appliance surfaces and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- This appliance may be used by children aged from 8 years and above, and by 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.
- Cleaning shall not be made by children without supervision.
- This product must be connected in accordance with current electrical and plumbing regulations.
- The door should be situated more than 85 mm above floor after installation of the oven.
- Danger of fire: do not store items in the steam oven.
- Before maintenance or cleaning of the product, disconnect the appliance from the mains power and wait for it to cool down first.
- 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.
- A steam cleaner is not to be used.
- For any repairs, always contact your authorised Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.
- Ensure that the appliances is switched off before replacing the lamp to avoid the possibility of electrical shock.
- If the supply cord is damaged, it must be replaced using the cord assembly available from the manufacturer or services agent.
- Flush the built-in reservoir prior to usage of the combi oven for the first time.
- Flush the built-in reservoir prior to usage of the combi oven if it has not been used for an extended period of time.


1.2 Before Installation;

- Upon unpacking, check that the appliance is good condition.
- Ensure that the electrical plug point for plugging in the appliance, is a switched 3-pin socket with leakage protection and rated at 220V / 10A / 50Hz.
- Ensure that the distance to the plug point is within the length of the cord. Do not use extensions.
- Ensure that the bench top or shelf the appliance is to be placed on is level, stable and is able to support its weight when the food being cooked is placed into it and its reservoir is filled with water.
- Ensure that there is adequate space around the appliance for air to circulate.

 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.


1.3 ENVIRONMENTAL CONCERNS

Recycling

Recycle the materials with the symbol .

Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances.

Disposal

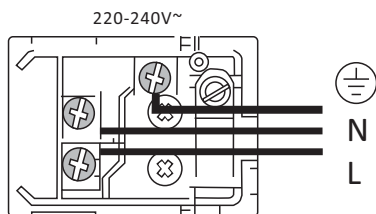
Do not dispose appliances marked with the symbol , with the household waste. Return the product to your local recycling facility or contact your municipal office.

2.0 PRODUCT DESCRIPTION

2.1 Technical Specifications

Model Number	CSO28SBFS, CSO28ABFS, CSO28OBFS, CSO28BLFS, CSO28BBFS & CSO28RBFS	
Description	Free Standing Combi Steam Oven.	
Electrical Ratings	Voltage	220V - 240V
	Frequency	50Hz - 60Hz
	Maximum Rated Power / Current	2250W/10A
Key Components Power Ratings	Top Outer Heating Element	1000W
	Top Inner Heating Element	1200W
	Steam Heating Element	1300W
	Bottom Heating Element	1000W
	Fan	15W
	Light	15W

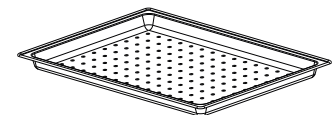
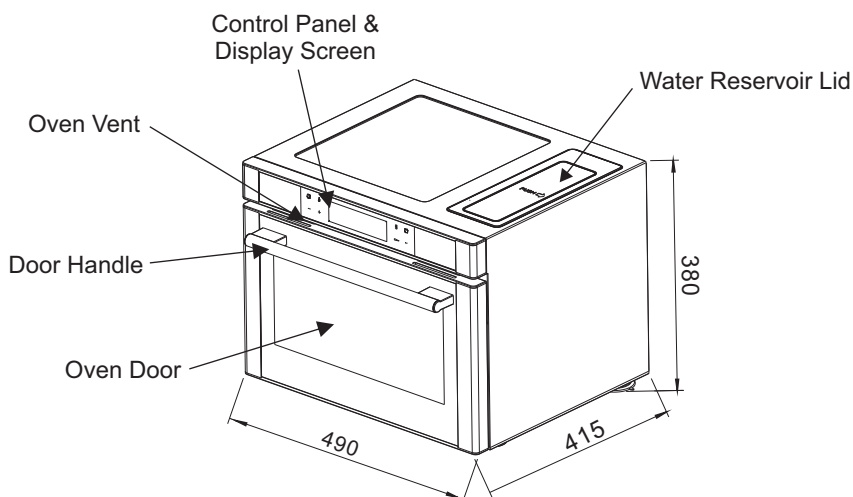
2.2 Electrical Connection Terminal



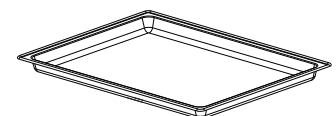
! IMPORTANT! The power socket must be earth leakage protected!

! IMPORTANT! If the power cable is damaged, immediately contact a qualified electrician to have it replaced!

2.3 Product Description, Dimensions & Accessories



Perforated Stainless Steel Tray



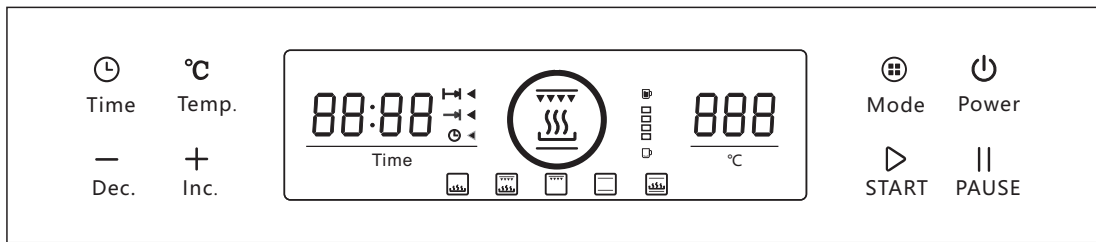
Stainless Steel Tray



Water Measurement Jug

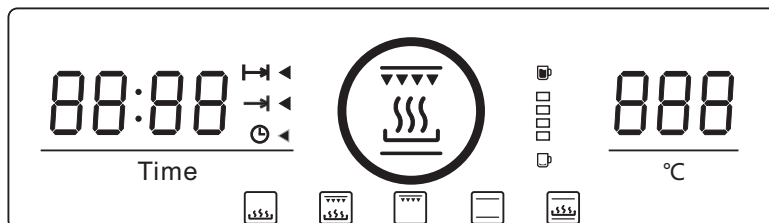
2.4 Control Panel & Display Screen

2.4.1 Control Panel Instructions



	FUNCTION	Press the FUNCTION button to choose cooking function.
	TIME	Press the TIME button to set the local time, cooking duration, etc.
	TEMPERATURE	Press the TEMPERATURE button to set the cooking temperature.
	Increase / Decrease	Press +/- to adjust the time and temperature.
	POWER	When connected to power, the POWER button will light up. Press for 3 sec to turn on the control panel.
	PAUSE	Press the PAUSE button once to pause cooking. Press it twice to stop and cancel the cooking process altogether..
	START	Press the START button to start or resume cooking.

2.4.2 Display Screen Instructions



	Time Display
	Temperature Display
	Cooking Duration
	Cooking End Time
	Local Time
	Top Outer Heating Element
	Grill
	Steaming
	Bottom Heating Element
	Cooking in progress

	Water Reservoir Full
	Water Reservoir Running Low
	Steaming
	High Temperature Steaming
	Grilling
	Baking
	Steam Assisted Baking

3.0 OPERATING THE FREESTANDING COMBI STEAM OVEN

i IMPORTANT! Before First Use;



Remove and clean all accessories.

Clean the oven cavity and flush the built-in reservoir. Refer to “4.1 Cleaning Water Reservoir” on Page 8.

3.1 Steaming Functions

3.1.1 Before Steam Cooking

Adding water to reservoir

- Gently push to open the reservoir lid on the top right hand side of the steam oven.
- Use the measurement jug to fill the reservoir with 1L of ambient temperature distilled water. At the same time the steam oven will also give a beep and the icon “” on the display screen will start flashing indicating the water reservoir is full. The “” icon will stop flashing once the water level in the reservoir reduces.
- Do not exceed the “Max,” mark in the water reservoir and be careful not to spill any water over the appliance when filling.
- 1L of water can last for approximately 1 hour of cooking. Its recommended that you add only the appropriate amount of water for the intended cooking duration.

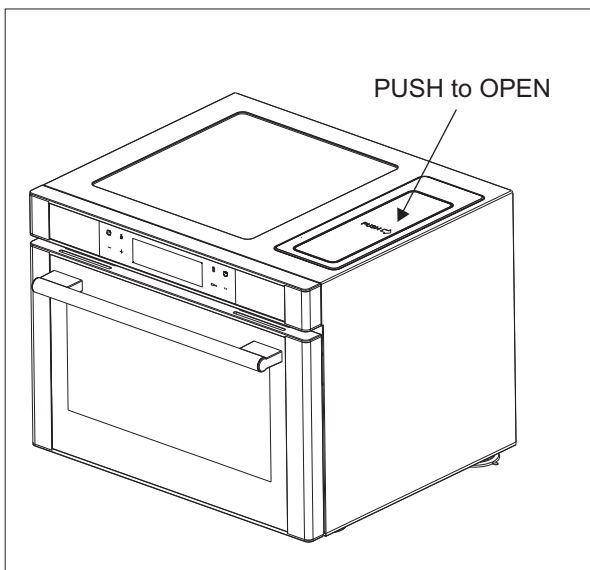


Image 4

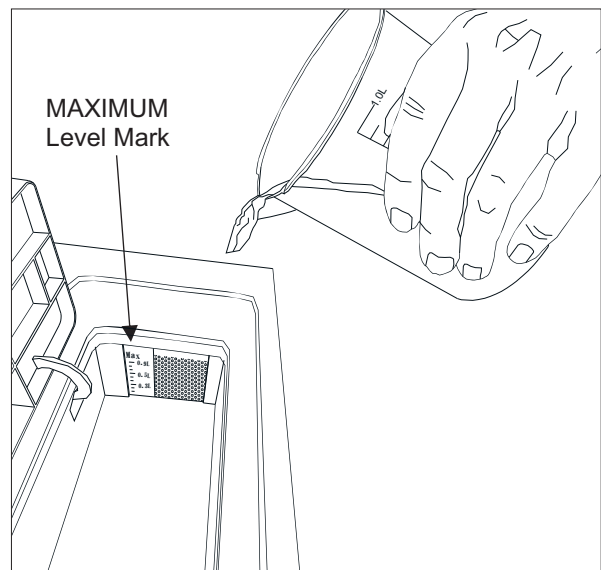














Image 5

i NOTE! If your water supply is hard or is high in minerals / impurities, use distilled or filtered water to minimise the build up of scale and water outlet getting clogged.

3.1.2 Steam Function Overview

Steaming Functions	 Steaming	 High Temperature Steaming
Default Temperature	100°C	110°C
Temperature Range	35°C - 100°C	Fixed at 110°C
Default Cooking Duration	10 mins	10 mins
Cooking Duration Range	5 mins - 2 hours	5 mins - 2 hours

3.1.3 Steaming

- Add water to the water reservoir as per instructions.
- Press the power button “” to turn on the steam oven.
- Next press the function button “” once to select the Steaming function “” on the display screen.
- The display screen will indicate the function preset steaming temperature of 100°C and the preset cooking duration of 10 minutes.
- To change the temperature setting, press the temperature button “°C” once and the temperature icon “” will start to flash on the display. Use the “+ -” buttons to adjust.
- To change the cooking duration, press the time button “” once and cooking duration icon “” and time icon “: : ” will start to flash on the display, then use “+ -” to adjust.
- To start cooking press “”.

3.1.4 High Temperature Steaming

Use this function to save time when steaming large sized foods such as a whole chicken. Steam temperature is fixed at 110 C, refer to Steam function instructions (above) to set cooking time. Cooking duration can be adjusted for this function. The control panel will display the actual cooking chamber temperature during cooking. Once the cooking chamber temperature rises above 101°C, into high temperature steam mode, the control panel temperature display will then display “HI”.

3.1.5 Cautions & Warnings on Steaming


If the oven is still hot, steam will be released when the oven door is opened. Keep away from the appliance and wait until the steam has completely dissipated before attempting to remove the cooked food.

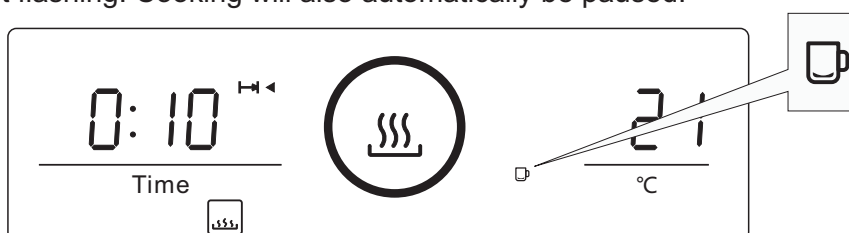
⚠ WARNING! When opening the door of a hot oven, do so gradually to allow the steam to slowly escape and avoid the risk of scalding.


3.1.6 Notes on Steaming

- As a safety precaution, just as steam cooking is about to end, the oven will release some steam from the cooking chamber through the oven vents located in between the door and control panel.
- The venting process will cause the oven temperature to drop off slightly.
- There may be some water remaining on the steam cooking element after cooking.
- The control panel cooling fan motor will continue to work for few minutes after cooking time has finished.

3.1.7 Water Shortage Alert

When the water reservoir level gets low, a buzzer will sound and at the same time the “” icon on the display will start flashing. Cooking will also automatically be paused.



- Press any button to cancel the buzzer.
- Add water to the water reservoir and then press the “” button to resume cooking.
- You may replenish the water reservoir at anytime; even though cooking is in progress.




3.1.8 Pausing / Cancelling Cooking

Should you wish to pause cooking to check the food, press the “||” button. To resume the cooking process press “▷”.

To terminate the cooking process altogether, press the “⏻” button.

3.2 Grilling and Baking Functions

3.2.1 Grilling and Baking Functions Overview

Grilling and Baking Functions	 Grilling	 Baking	 Steam Assisted Baking
Default Temperature	200°C		
Temperature Range	70°C - 235°C		
Default Cooking Duration	30 mins		
Cooking Duration Range	12 mins - 2 hours		

3.2.2 Grilling

- Press the power button “⏻” to turn on the steam oven.
- Next press the function button “⊕” three times to select the Grilling function “▯▯▯▯” on the display screen.
- The display screen will indicate the function preset grilling temperature of 200°C and preset cooking duration of 30 minutes.
- To change the grilling temperature, press the temperature button “°C” once and the temperature icon “▯▯▯▯” will start to flash on the display. Use the “+ -” buttons to adjust.
- To change the cooking duration, press the time button “⌚” once and the cooking duration icon “⏪⏩” and time icon “▯▯:▯▯” will start to flash on the display. Use the “+ -” buttons to adjust.
- To start cooking press “▷”.

3.2.3 Baking

Use this functions for baking cakes, cookies and other pastries. Refer to Grilling instructions to set temperature and cooking duration.

3.2.4 Steam Assisted Baking

In this function the oven releases a small amount of steam during cooking into the cooking chamber.

Use this function when roasting or baking to prevent food from becoming too dry. Use either lower temperatures with longer cooking duration or higher temperature with shorter cooking duration to achieve the desired balance of moist & tender inside and a crispy outer layer.























Water must be added to the reservoir to use this program. Refer to Grilling instructions to set temperature and cooking duration. The oven sounds a beep when set temperature is reached and the timer will begin to count down.

3.3 Combination Cooking Function

3.3.2 Combination Steaming & Grilling

In this function, the oven will carry out steaming first before switching to grilling. Use this function for a roast that will be crispy outside but moist and tender on the inside.

- Add water to the water reservoir as per instructions.









- Press the power button “” to turn on the steam oven.
- Next press the program button “” six times to select the Combination function “” on the display screen. The corresponding smaller icons “” & “” at the bottom of the display screen will also be flashing.
- The display screen will indicate the function preset steaming temperature of 100°C and the preset steaming duration of 10 minutes.
- To change the steaming temperature, press the temperature button “°C” once and both the temperature icon “” and the steaming icon “” will start to flash on the display. Use the “+ -” buttons to adjust. Next to adjust the grilling temperature, press the temperature button “°C” once more and now the temperature icon “” and grilling icon “” will start to flash on the display. Use the “+ -” buttons to adjust.
- To change the steaming duration, press the time button “” once and the cooking duration icon “”, time icon “: : ” and the steaming icon “” will all start to flash on the display. Use the “+ -” buttons to adjust. Next to adjust the grilling duration, press the time button “” once again and now the cooking duration “   ” and grilling icon “” will all start to flash on the display. Use the “+ -” buttons to adjust the grilling time.
- To start cooking press “”.

3.4 Program Cooking

Follow the instructions below to program the combi steam oven to delay the start of cooking.

3.4.1 Setting the Local Time.

When the combi steam oven is left in standby mode, it will display the local time. It is recommended to set the local time if power to the combi steam oven will not be switched off after each use.

- Turn on the steam oven by pressing “”.
- Press the time button “” and local time icon “: : ” and local time icon “ ” on the display will start to flash. Refer to Image 1.
- Press “+ -” to adjust to your local time and then press “” to confirm.

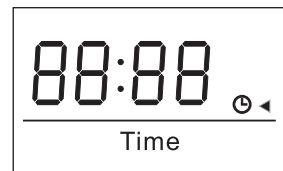


Image 1

3.4.2 Select and set the cooking function.

























- Place the food to be cooked into the combi steam oven.
- Press the program button “” and select the required cooking function.
- Adjust the temperature settings if necessary.
- Then press the adjust time button “” once and the time icon “: : ” and cooking duration icon “   ” on the display will start to flash. Use “+ -” to adjust. Refer to Image 2.
- Next press the time button “” again and the time icon “: : ” and cooking end time icon “   ” will start flashing on the display. Use “+ -” to adjust to the required time for cooking to stop. Refer to Image 3.
- Then press the time button “” once more and now the time icon “: : ” and local time icon “ ” will start to flash on the display. Use “+ -” to adjust. Refer to Image 1. (*This step is only necessary if the local time was not set previously*).
- Press the start button “” to set and activate the delay start timer.
























Image 2



Image 3

The combi steam oven will now display the local time and remains on standby. Cooking will automatically start for the set cooking duration and stop at the preset end time. ie if set to cook for duration 20mins and to complete cooking at 3:30, the oven will automatically start at 3:10. "

3.5 Recommended Steaming Times





















Food	Portion	Cooking Function, Time & Temperature Settings	
Broccoli / Cauliflower	0.3Kg		6-8mins at 100°C
Carrots / Asparagus	0.3Kg		6-8mins at 100°C
Green Soy Beans / Peas	1 Cup		8-10mins at 100°C
Potatoes With Skin Whole	Medium Sized		20-25mins at 100°C
Potatoes With Skin Halved	Medium Sized		12-15mins at 100°C
Whole Chicken	1.35-1.4Kg		35-40mins at 100°C or  28-30mins at 110°C
Chicken Cut to Pieces Medium / (Small)	0.8-1.0Kg		15-18mins at 100°C / (10-12mins)
Pork Loin / Shoulder	1.4-1.5Kg		40-45mins at 100°C or  28-33mins at 110°C
Pork Belly	1.0-1.1Kg		28-30mins at 100°C or  20-23mins at 110°C
Salmon Filet / Sole Fish Filet	300-350gm		7-8mins at 100°C
Whole Grouper / Red Snapper / Pomfret	0.9-1.0Kg		15-20mins at 90°C
Prawns Medium Sized (in shell)	500-700gm		8-10mins at 100°C
Mussels / Clams	500-700gm		8-10mins at 100°C
Porridge	1 Cup Rice		20-25mins at 100°C
Eggs Hard Boiled / (Soft Boiled)	1/2 Dozen		7-8mins at 100°C / (5-6mins)
Chinese Steamed Eggs	3 eggs		10mins at 100°C
Dessert Red / Green Beans	1 Cup		30mins at 100°C
Chinese Steamed Buns / Pao	6 medium pcs		10mins at 100°C

i NOTE! The above information serves as a guide only. Actual cooking times may vary according to the type of food, its size and also the total volume being cooked.

Initially monitor the cooking to find the best temperature and time settings for your cookware, recipes and personal preferences.

i NOTE! Opening the oven door during cooking causes the steam to escape and you may require to add some cooking time to compensate for this. To save energy, only open the oven door if absolutely necessary.

3.6 Recommended Combination Cooking Times

Food	Portion	Cooking Function, Time & Temperature Settings				
Slow Roasted Chinese BBQ Pork Shoulder	1.4 - 1.6Kg		25-30mins at 80-90°C	+		1.0-1.5hrs at 160-165°C
Soft Roast Beef Fillet	0.4 - 0.6Kg		5-8mins at 90°C	+		20-30mins 180°C
Soft Roast Beef	1.4 -1.6Kg		15-18mins at 90°C	+		60-70mins at 180°C
Roast Pork Belly	1.4-1.6Kg		15-20mins at 100°C	+		60-70mins at 185C
Minced Meat Loaf	0.9-1.0Kg		20-25mins at 225°C			
Braised (Red Wine) Pork Belly	0.9-1.0Kg		1hr 15mins at 175°C			
Braised Pork Belly with Crackling	0.9-1.0Kg		50-60mins at 190°C			
Pulled Pork / Lamb (Shoulder)	1.2-1.4Kg		1.75hrs - 2.25hrs at 140°C			
Slow Roasted Lamb Leg	1.4-1.6Kg		1.5hrs - 2.0hrs at 160°C			
Grilled Chicken Breast	250-275gm		12-13mins at 220°C			
Stuffed Grilled Chicken Breast	275-300gm		12-13mins at 225°C			
Chicken Wings	12pcs		20mins at 200°C			
Baked Moist & Crisp Salmon	2 x 200gm slices		17-18mins at 200°C			
Baked Whole Grouper / Red Snapper / Pomfret	0.9-1.0Kg		20-25mins at 200°C			
Baked Scallops (in shell)	6-8pcs		12-13mins at 180°C			
Stuffed Calamari / Cuttlefish / Squid	3-4 medium pcs		15mins at 180°C			
Baked Potatoes	Medium Sized - Halved		20mins at 200C			
Portugese Egg Tarts	12pcs		25mins at 200C			

i NOTE! When cooking meat with bones add a few minutes to the cooking time.

i NOTE! Opening the oven door during cooking causes the heat to escape and you may require to add some cooking time to compensate for this. To save energy, only open the oven door if absolutely necessary.

4.0 CLEANING & MAINTENANCE

4.1 Cleaning Water Reservoir

Before using the oven for the first time, the water reservoir should be flushed with clean water.

- Gently push to open the reservoir lid on the top right hand side of the steam oven.
- Use the measurement jug provided and fill the reservoir with 1L of water. Take care not to spill any water over the appliance when filling and do not exceed the “Max” mark.
- Open the oven door and hold the jug directly below the water reservoir drain tab located on the right hand side of the door frame.
- Next use your fingertip to lift out the drain tab to start draining the water reservoir. Refer to Image 4.
- Once the water reservoir has been emptied, push the drain tab back into its original position and repeat the above steps twice more.

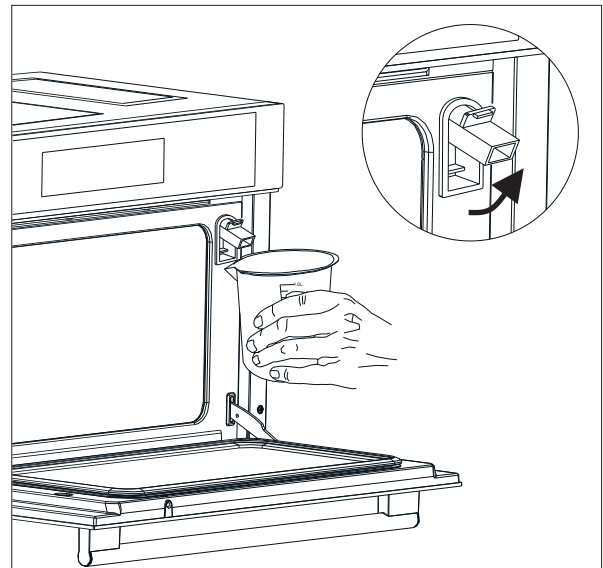


Image 4

i NOTE! It is advisable to empty the water reservoir after each use.

i NOTE! Flush the water reservoir if the steam oven has not been used for a while.

4.2 Cleaning the Combi Steam Oven

It is advisable to clean the oven after each use to prevent buildup of stubborn, hard to clean residues. Please read carefully the and follow instructions described below.

i IMPORTANT! Disconnect the power supply prior to cleaning or maintenance.

i IMPORTANT! Do not use a steam cleaner to clean the steam oven. Doing so can damage the circuitry of the control panel and display screen.

i IMPORTANT! Use only neutral detergents and do not use any abrasive cleansers, abrasive pads or solvents.

4.2.1 Shelves & Trays

Use dishwashing detergent to wash. Dry completely before replacing it into the oven.

4.2.2 Glass Door

Use a suitable glass cleanser to wipe clean the steam oven glass door.

4.2.3 Door Seal

Use warm soapy water and a sponge to clean, paying attention to any cooking residues that may have seeped in between the seal folds. Use a clean cloth to wipe dry.

i NOTE! Whilst cleaning, check the seal for any tears or damage to it and replace if necessary.

4.2.4 Oven Chamber

Clean the oven using warm soapy water and a sponge to clean. Use a clean cloth to wipe dry. Most residues can be easily cleaned up this way.

4.2.5 Steam Heating Element

Use a sponge to soak up any residual water remaining on the heating element and wipe clean. Scale may buildup after some time if hard water is used regularly for cooking. However they can easily be removed by using warm water and a 5% citric acid cleanser to clean.

Alternatively you can also use a cloth wetted with vinegar to remove the scaling.

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

i IMPORTANT! Do not use harsh chemicals, harsh cleaning agents or any abrasive material on the control panel.

i IMPORTANT! Make sure to thoroughly clean off all detergent or cleansers after cleaning.

! WARNING! Let all parts and surfaces dry thoroughly first before plugging in the steam oven and using again.

4.2.6 Removing the Oven Door

The oven door may be removed for easier access when cleaning by following the instructions below.

- Open the oven door fully. Refer Image 6.
- Lift up lever A on both the door hinges. Refer Image 5 & Image 7.
- Next grip the door by the outer edges and close it approximately half way. Then ease the door out from the hinge slot by gently pulling the door towards you. Refer Image 8
- Replace the door after cleaning by reversing the above steps.

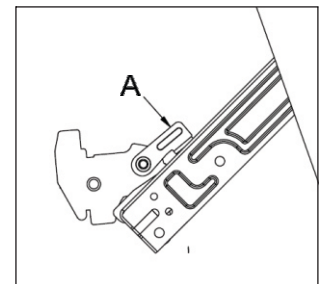


Image 5

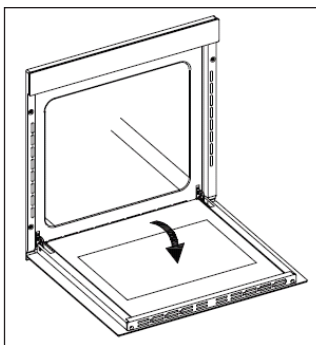


Image 6

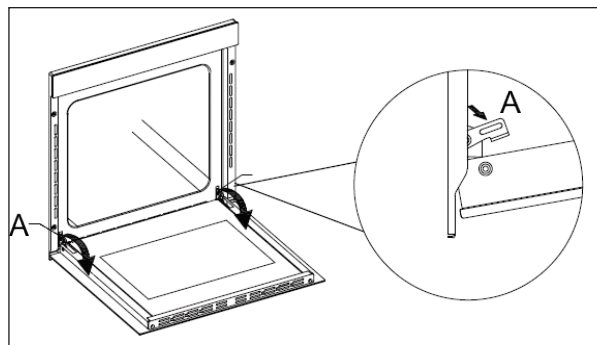


Image 7

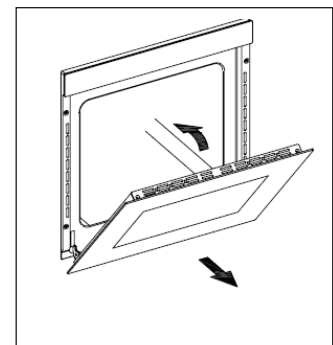


Image 8

i NOTE! If you face difficulty in closing the door when reinstalling it, is because the hinge seat D in Image 5, has not properly latched on to the hinge slot. Remove the door and carefully insert into the hinge slot again.

4.3 Replacing the oven bulb

- To avoid electric shock, unplug the oven or disconnect the electricity supply.
- Then unscrew the protective glass cap and the bulb. Refer to Image 9.
- Replace the bulb with a type E14, 220V-240V, 15W and suitable for high temperature use up to 300°C.
- Reassemble the glass cap. Plug in the steam oven to use again.

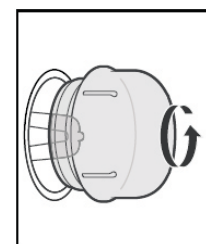


Image 9

! WARNING! Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.

5.0 WARNINGS

- Accessible parts may become hot during use. Young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass since they can scratch the surface, which may result in shattering the glass.
- Do not use a steam cleaner.
- Fixed wiring must be protected.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- When it is in use the appliance becomes hot. Care must be taken to avoid touching the heating elements inside the oven. Surfaces of oven can get hot.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experiences and knowledge. Unless, under supervision or they have been given instructions regarding the use of the appliance by a personnel who is responsible for their safety.
- Clean the oven after it cools down, then dry it thoroughly. Make sure the oven interior is completely dry before closing the door.
- Do not use any cleaning agents which contains soda, acid or chlorine. Do not use cleaning sprays, harsh abrasive cleaners or sharp metal scrapers to clean the steam oven. Harsh or abrasive cleaners may scratch the surface.
- The appliance must not be placed or built into an enclosure with a door in order to avoid over heating.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above if continuously supervised.

6.0 TROUBLESHOOTING

The maintenance and service must be carried out 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 steam oven cannot be turned on.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, contact the service representative to check.
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.
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.
	Check the door seal: 1) If it has come out of its seating in the frame. Carefully place the seal back into its seating. 2) If it is damaged, contact the service representative to replace it.
The “D” symbol appears on the display	Check if there is enough water in the reservoir.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.

