

## Cecotec 02219

# Cecotec Bake&Steam 4000 Combi Gyro 3-in-1 Steam Oven User Manual

Model: Bake&Steam 4000 Combi Gyro (02219)

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is properly grounded.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Surfaces become hot during use. Use oven mitts or gloves when handling hot items or surfaces.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the oven during use.
- Do not block any ventilation openings.
- Only use accessories recommended by the manufacturer.
- Exercise extreme caution when removing trays or disposing of hot grease.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

## 2. PRODUCT OVERVIEW

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The Cecotec Bake&Steam 4000 Combi Gyro is a versatile 3-in-1 appliance combining steam cooking, convection baking, and air frying functions. With a 40-liter capacity and 2400W power, it offers 7 cooking functions and 31 pre-configured menus to prepare a wide variety of dishes. It features an intuitive LED touch control panel and a 1.4-liter water tank for steam functions.



Image: Front-side view of the Cecotec Bake&Steam 4000 Combi Gyro oven, showcasing its sleek black design and control panel.



Image: The Cecotec Bake&Steam 4000 Combi Gyro oven positioned on a modern kitchen counter, ready for use.

## 3. SETUP AND FIRST USE

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### 3.1 Unpacking

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any protective films, stickers, or packaging materials from the appliance.
3. Check that all components are present and undamaged. Refer to the 'Package Contents' section (if available in a physical manual) for a complete list.

### 3.2 Placement

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is sufficient clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials or heat sources.
- Ensure the power cord is not pinched or in contact with hot surfaces.

### 3.3 Initial Cleaning

1. Wipe the interior and exterior of the oven with a damp cloth and mild detergent.
2. Wash all accessories (baking tray, rack, rotisserie spit, handle) in warm, soapy water, rinse thoroughly, and dry.
3. Before first use, run the oven empty on a convection setting at 200°C for approximately 15 minutes to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

### 3.4 Filling the Water Tank

For steam functions, the 1.4-liter water tank must be filled with distilled or filtered water to prevent mineral buildup.

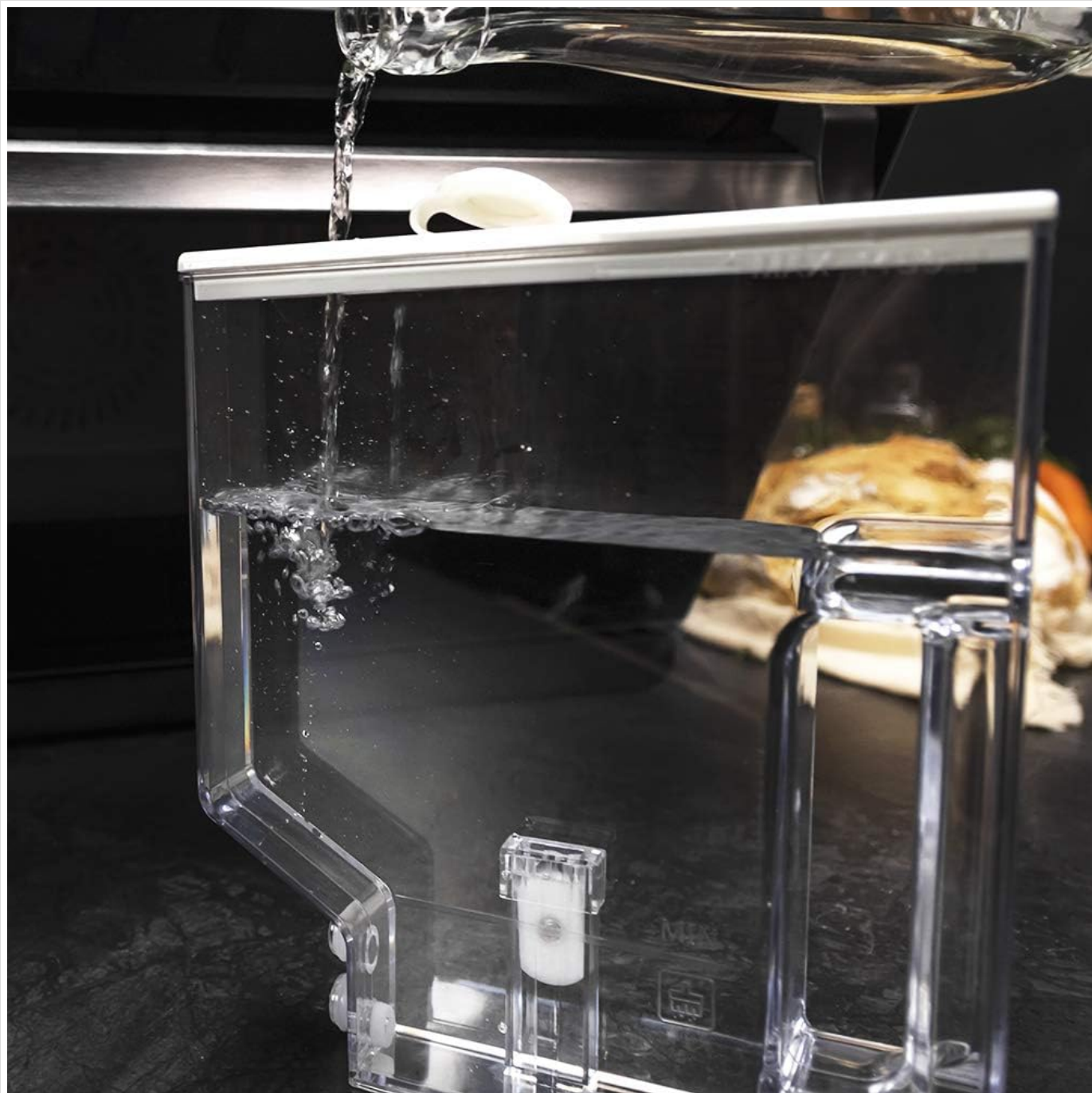


Image: A hand carefully pouring water into the transparent water tank located on the side of the oven.

1. Locate the water tank on the side of the oven.
2. Carefully pull out the water tank.
3. Fill the tank with clean, potable water up to the maximum fill line.
4. Slide the water tank back into its position until it clicks securely.



5. The oven will alert you and pause operation if the water level is too low during a steam function.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Control Panel

The oven features an intuitive LED display and touch controls for easy operation. The central knob allows for selection and adjustment of settings.



Image: Close-up of a hand interacting with the central control knob and LED display to set cooking parameters.

### 4.2 Cooking Functions

The oven offers 7 distinct cooking functions and 31 pre-configured menus:

- **Oven:** Standard convection baking for roasting and baking.
- **Steam:** Pure steam cooking for delicate foods, vegetables, and fish.
- **Steam Oven:** Combination of steam and convection for moist interiors and crispy exteriors.

- **Air Fryer:** High-temperature convection for crispy results with minimal oil.
- **Defrost:** Gentle thawing of frozen foods.
- **Ferment:** Ideal for proofing dough or making yogurt.
- **Dehydrate:** Low-temperature setting for drying fruits, vegetables, and herbs (temperature adjustable between 30-230°C).

To select a function, use the control knob to navigate through the options displayed on the LED screen. Press the knob to confirm your selection.

### 4.3 Setting Temperature and Timer

1. After selecting a cooking function, the display will show default temperature and time settings.
2. Rotate the control knob to adjust the temperature (range: 30°C to 230°C).
3. Press the knob to switch to time adjustment. Rotate to set the cooking duration (up to 120 minutes).
4. Press the knob again to start the cooking process.



Image: The oven interior illuminated, showing food baking on a tray, with the door open for inspection.





Image: The oven interior with the door open, showing steam generated during a cooking cycle, highlighting the steam function.

## 4.4 Using the Rotisserie

The included rotisserie spit and handle allow for 360° roasting, ideal for poultry.

1. Secure the food onto the rotisserie spit.
2. Insert the spit into the designated rotisserie sockets inside the oven.
3. Select the appropriate cooking function (e.g., Oven or Steam Oven) and set temperature/time.
4. Activate the rotisserie rotation function (refer to the control panel for the specific button/setting).
5. Use the rotisserie handle to safely remove the hot spit after cooking.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and optimal performance of your oven.

### 5.1 Self-Cleaning Functions

The oven features two self-cleaning modes:

- **Mode 1 (25 minutes at 100°C):** Designed for general interior cleaning and accessory disinfection. Ensure the water tank is filled before starting.
- **Mode 2 (50 minutes):** For descaling the internal steam generator. Use this mode only when necessary, following the instructions on the display.

## 5.2 General Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- **Interior:** Wipe with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner suitable for stainless steel interiors. Avoid harsh chemicals or abrasive pads.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- **Glass Door:** Clean with a glass cleaner or a damp cloth. The double-glazed Low-E door helps maintain temperature.
- **Accessories:** Wash baking tray, rack, and rotisserie parts in warm, soapy water. They are generally not dishwasher safe unless specified.
- **Water Tank:** Empty and rinse the water tank after each use, especially if not using distilled water. Clean regularly to prevent mineral buildup.

## 6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Steam function not working / Low water warning.	Water tank empty or not properly inserted.	Refill the water tank and ensure it is securely in place.
Uneven cooking/browning.	Food placement; overcrowding; door seal issue.	Ensure food is centered and not overcrowded; rotate food halfway through cooking; check door seal for damage.
Excessive smoke during cooking.	Food residue; excessive grease; wrong temperature.	Clean oven interior thoroughly; use less oil; adjust temperature.
Control panel unresponsive.	Temporary electronic glitch.	Unplug the oven for 5 minutes, then plug it back in to reset.

## 7. SPECIFICATIONS

Brand	Cecotec
Model Number	02219
Type	3-in-1 Steam, Convection, Air Fryer Oven
Capacity	40 Liters
Power	2400 Watts



Voltage	(Not specified, typically 220-240V for EU appliances)
Temperature Range	30°C to 230°C
Timer	Up to 120 minutes
Water Tank Capacity	1.4 Liters
Product Dimensions (External)	50.9 cm (D) x 52.6 cm (W) x 43.9 cm (H)
Internal Dimensions (Approx.)	38 cm (W) x 31 cm (D) x 25 cm (H)
Item Weight	24.7 Kilograms
Material	Glass (door), Stainless Steel (interior)
Display	LED Touch Control
Included Accessories	Baking tray, Wire rack, Rotisserie spit, Rotisserie handle, Oven mitt

## 8. WARRANTY AND SUPPORT



Cecotec is committed to providing quality products and customer satisfaction.





- **Spare Parts Availability:** Spare parts for this model are available for up to 10 years from the date of purchase.
- **Customer Support:** For technical assistance, warranty claims, or to purchase spare parts, please visit the official Cecotec website or contact their customer service department. Contact details can typically be found on the product packaging or the Cecotec website.



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### Related Documents - 02219

	<p><a href="#">Cecotec Bake&amp;Steam 4000 Combi Gyro Oven User Manual</a></p> <p>Comprehensive user manual for the Cecotec Bake&amp;Steam 4000 Combi Gyro oven, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p><a href="#">Cecotec Ceramicare 8in1 AirGlam Gyro Manual de Instrucciones</a></p> <p>Manual de instrucciones para el Cecotec Ceramicare 8in1 AirGlam Gyro, un cepillo moldeador de pelo multifuncional. Incluye guías de uso, limpieza, mantenimiento y solución de problemas.</p>

	<p><a href="#">Cecotec BAKE&amp;FRY 2500 TOUCH Air Fryer Oven - User Manual</a></p> <p>Comprehensive user manual for the Cecotec BAKE&amp;FRY 2500 TOUCH and BAKE&amp;FRY 2500 TOUCH WHITE hot air fryer oven. Includes safety instructions, operation guide, cleaning, troubleshooting, and technical specifications.</p>
	<p><a href="#">Manual de Instrucciones Cecotec Bolero CoolMarket Combi 262 White E</a></p> <p>Descubra el manual de instrucciones completo para el frigorífico Cecotec Bolero CoolMarket Combi 262 White E, incluyendo guías de seguridad, instalación, uso y mantenimiento.</p>
	<p><a href="#">Cecofry&amp;Grill Duoheat 4000/6500: Manual de Instrucciones   Cecotec</a></p> <p>Manual de instrucciones para la freidora de aire Cecofry&amp;Grill Duoheat 4000 y 6500 de Cecotec. Incluye guías de seguridad, funcionamiento, limpieza, mantenimiento y solución de problemas.</p>
	<p><a href="#">Cecotec Cecofry&amp;Grill Duoheat 4000/6500 Instruction Manual: Healthy Cooking Guide</a></p> <p>Comprehensive user manual for Cecotec Cecofry&amp;Grill Duoheat 4000 and 6500 air fryers. Learn about safety, operation, cleaning, troubleshooting, and technical specifications for healthy and versatile cooking.</p>