

## Cecotec AF316000

# Cecotec Bolero Hexa AF316000 Multifunction Built-in Oven User Manual

Model: AF316000 (Reference: 02814)

## 1. INTRODUCTION

Thank you for choosing the Cecotec Bolero Hexa AF316000 Multifunction Built-in Oven. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new appliance. Please read this manual thoroughly before using the oven and keep it for future reference.



Figure 1.1: Front view of the Cecotec Bolero Hexa AF316000 oven.

## 2. SAFETY INFORMATION

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Always adhere to the following safety precautions to prevent personal injury or damage to the appliance.

- Ensure the oven is properly installed by a qualified technician before use.
- Do not touch hot surfaces. Always use oven mitts or pot holders.
- Keep children and pets away from the oven during operation.
- Never use abrasive cleaners or sharp objects to clean the oven interior.
- Disconnect the power supply before performing any maintenance or cleaning.
- Do not store flammable materials in or near the oven.

## 3. PRODUCT FEATURES

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The Cecotec Bolero Hexa AF316000 oven is designed with advanced features for versatile cooking.

### 3.1. Key Features

- **Large Capacity:** 81 Liters with 5 shelf positions, offering up to 25% more interior space.
- **11 Cooking Functions:** Convection, Maxi Grill, Fast Cooking, Steam Assist Cooking, Steam EasyClean, Fan Grill, Multicooking, Airfry Master, Pizza Master, 3D Cooking, and Defrost.
- **Energy Efficiency Class A:** Designed for reduced energy consumption.
- **Central Control:** Intuitive electronic control for easy operation.
- **X3 Display:** Three-zone display for clear viewing and selection of temperature, time, and cooking mode.
- **Telescopic Guides:** For easy access and control of food during cooking.



Figure 3.1: Visual representation of the oven's spacious 81-liter capacity.



Figure 3.2: The oven's Energy Efficiency Class A rating.



Figure 3.3: Close-up of the intuitive control panel with various function icons.

## 4. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your oven. It is recommended that installation be performed by a qualified professional.

### 4.1. Dimensions and Clearance

Ensure adequate space and ventilation around the oven. Refer to the diagrams below for precise measurements.

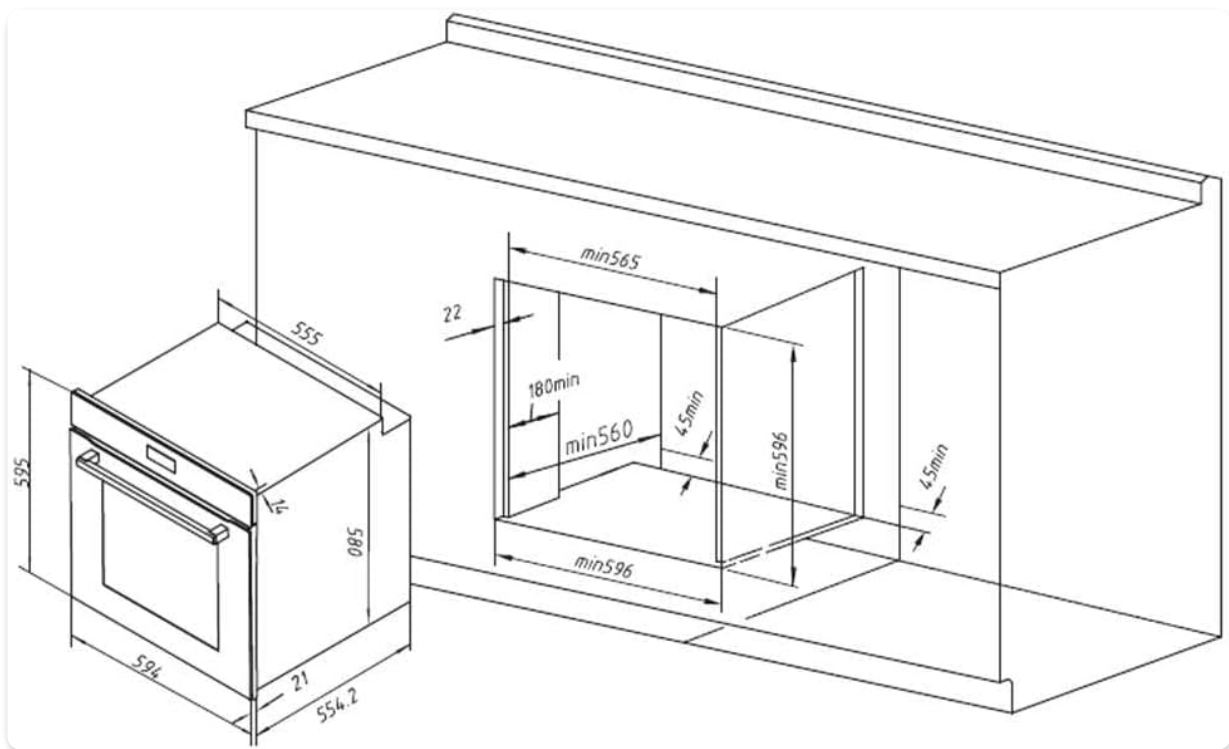


Figure 4.1: Side view of the oven with overall dimensions (59.4 cm width, 59.5 cm height, 63.5 cm depth).



Figure 4.2: Diagram illustrating the required cutout dimensions for built-in installation.



Figure 4.3: Diagram illustrating the required cutout dimensions for installation in a tall cabinet.

## 4.2. Electrical Connection

The oven requires a 230 Volts electrical supply with a power rating of 3400 Watts. Ensure the electrical circuit can support this load and is properly grounded. Consult a qualified electrician for connection.

### 4.3. Initial Cleaning

Before first use, clean the oven interior and accessories with a damp cloth and mild detergent. Run the oven empty at a high temperature (e.g., 200°C) for about 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

## 5. OPERATING INSTRUCTIONS

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This section details how to use the various functions of your Cecotec oven.

### 5.1. Basic Operation

1. **Power On:** Turn the central control knob or press the power button to activate the oven.
2. **Select Function:** Use the function selection buttons or knob to choose your desired cooking mode (e.g., Convection, Grill).
3. **Set Temperature:** Adjust the temperature using the dedicated control. The X3 display will show the selected temperature.
4. **Set Time:** Use the timer controls to set the cooking duration.
5. **Start Cooking:** Press the start button to begin the cooking process.





Figure 5.1: A hand interacting with the oven's control panel to select settings.

## 5.2. Special Functions

- **Airfryer Master:** This function uses forced hot air convection for healthier frying with minimal oil. Place food in the included SS Airfry Basket for best results.
- **Pizza Master:** Achieve authentic stone-baked pizzas. Use the included Pizza Stone XXL (35 cm diameter) for professional results.
- **Steam Assist Cooking:** Add water to the designated area to create steam, ensuring dishes are crispy on the outside and juicy on the inside.
- **3D Cooking:** Ensures homogeneous heat distribution throughout the oven cavity for perfect cooking results on multiple levels.





Figure 5.2: Examples of dishes prepared using Airfryer, Pizza Master, and Steam Assist functions.



Figure 5.3: The Pizza Master function in action, utilizing the special pizza stone.





Figure 5.4: Illustrating the Steam Assist function, where water is added to generate steam for cooking.



Figure 5.5: Visual representation of the 3D Cooking function's homogeneous airflow.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance will prolong the life of your oven and ensure optimal performance.

### 6.1. Steam EasyClean Function

This function uses steam to loosen dirt and food residues, making cleaning easier. Add water to the designated area and activate the Steam EasyClean function. After the cycle, wipe the interior with a soft cloth.



Figure 6.1: Comparison showing the effectiveness of the Steam EasyClean function.

## 6.2. General Cleaning

- Clean the exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Remove and clean oven racks and accessories separately using warm soapy water.
- Ensure the oven is cool before cleaning.

## 7. TROUBLESHOOTING

If you encounter issues with your oven, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on	No power supply	Check power cord, circuit breaker, and wall outlet.

Problem	Possible Cause	Solution
Oven not heating	Incorrect function/temperature setting	Verify selected function and temperature.
Uneven cooking	Improper rack position or overloaded oven	Use recommended rack positions; avoid overcrowding. Utilize 3D Cooking function.
Smoke/odor during first use	Manufacturing residues burning off	This is normal. Ensure good ventilation. It will dissipate after initial use.

If the problem persists after attempting these solutions, please contact Cecotec customer support.

## 8. SPECIFICATIONS

Detailed technical specifications for the Cecotec Bolero Hexa AF316000 oven.

Specification	Value
Brand	Cecotec
Model Number	AF316000 (02814)
Capacity	81 Liters
Dimensions (L x W x H)	59.4 x 63.5 x 59.5 cm
Weight	32.3 Kilograms
Power	3400 Watts
Voltage	230 Volts
Energy Efficiency	Class A
Installation Type	Wall Mount (Built-in)
Cooking Modes	11 Functions (Convection, Maxi Grill, Fast Cooking, Steam Assist, Steam EasyClean, Fan Grill, Multicooking, Airfry Master, Pizza Master, 3D Cooking, Defrost)
Included Components	1 Integrated Air Fryer Oven, 1 Airfryer Basket, 1 User Manual, 1 Pizza Stone XXL
Spare Parts Availability	10 Years

## 9. WARRANTY AND SUPPORT




Cecotec products are manufactured to high-quality standards. This product comes with a standard manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official Cecotec website.

For technical support, spare parts, or service inquiries, please contact Cecotec customer service through their official channels. When contacting support, please have your model number (AF316000 or 02814) and purchase date available.




You can find more information and support at the official Cecotec website:[www.cecotec.com](http://www.cecotec.com)

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Related Documents - AF316000

	<p><a href="#">Cecotec Bolero Hexa M224500 Manual de Instrucciones</a></p> <p>Manual de instrucciones para el horno integrable Cecotec Bolero Hexa M224500 (modelos Glass Black A y Edge A), con información sobre seguridad, instalación, funcionamiento y mantenimiento.</p>
	<p><a href="#">Cecotec Bolero Hexa AF314500: Manual de Instrucciones y Guía de Uso</a></p> <p>Descubra el horno integrable Cecotec Bolero Hexa AF314500. Este manual proporciona instrucciones detalladas de instalación, funcionamiento, seguridad y mantenimiento para los modelos Glass Black A y Matt A.</p>
	<p><a href="#">Cecotec Horno Bolero Hexa: Manual de Instrucciones Completo</a></p> <p>Manual de instrucciones para hornos integrables Cecotec Bolero Hexa (C126000, C136000). Incluye seguridad, funcionamiento, instalación, mantenimiento, consejos y especificaciones técnicas.</p>



	<p><a href="#">Cecotec Bolero Hexa MW0706000 Line Oven: User Manual and Safety Instructions</a></p> <p>Comprehensive user manual for the Cecotec Bolero Hexa MW0706000 Line oven, covering safety instructions, installation, operation, cleaning, maintenance, and troubleshooting.</p>
	<p><a href="#">Cecotec Bolero Hexa SM406000: Manual de Instrucciones y Seguridad</a></p> <p>Manual completo de instrucciones y seguridad para los hornos multifunción Cecotec Bolero Hexa SM406000 (Edge+, Glass Black, Glass White, Glass Grey). Incluye guía de uso, limpieza, resolución de problemas y especificaciones técnicas.</p>
	<p><a href="#">Cecotec Bolero DressCode Lavadoras: Manual de Instrucciones y Guía de Uso</a></p> <p>Manual completo de instrucciones para las lavadoras Cecotec Bolero DressCode (modelos 7610, 8610, 9610, 10610 Inverter). Incluye guías de instalación, operación, seguridad, mantenimiento y especificaciones técnicas.</p>