

## Cecotec Bake&Toast 2600

# Cecotec Bake&Toast 2600 Black 4Pizza 26L Countertop Oven User Manual

Model: Bake&Toast 2600 Black 4Pizza (03818)

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## 1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Cecotec Bake&Toast 2600 Black 4Pizza countertop oven. Please read these instructions thoroughly before first use and retain them for future reference. Proper use and maintenance will ensure optimal performance and extend the lifespan of your appliance.



Image 1.1: The Cecotec Bake&Toast 2600 Black 4Pizza oven in operation, baking a pizza.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- Do not touch hot surfaces. Use handles or knobs.

- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, drapes, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or anything similar.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

### 3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Cecotec Bake&Toast 2600 oven before operation.



Image 3.1: Front view of the oven with control panel.

#### Control Panel:

1. **Temperature Control Dial:** Adjusts cooking temperature up to 230°C.
2. **Function Selector Dial:** Selects desired cooking mode (e.g., top heat, bottom heat, top and bottom heat, convection, pizza function).

3. **Timer Dial:** Sets cooking time up to 60 minutes. Includes an 'ON' position for continuous operation.
4. **Power Indicator Light:** Illuminates when the oven is operating.

#### Included Accessories:

- **Baking Rack:** For general baking and roasting.
- **Baking Tray:** For collecting drips or baking items directly.
- **Pietra Pizza Stone:** Designed for achieving traditional stone oven pizza results.
- **Crumb Tray:** Located at the bottom, removable for easy cleaning.
- **Tray Handle:** For safe insertion and removal of hot trays and racks.

## 4. SETUP AND FIRST USE

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#### Unpacking:

- Remove all packaging materials, stickers, and labels from the oven.
- Check that all accessories are present and undamaged.

#### Placement:

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation. Do not place it near flammable materials.

#### Initial Cleaning:

- Wipe the interior and exterior of the oven with a damp cloth.
- Wash the baking rack, baking tray, pizza stone, and crumb tray in warm, soapy water. Rinse thoroughly and dry completely.

#### First Use (Burn-in):

Before cooking food, operate the oven empty to burn off any manufacturing residues.

1. Plug the oven into a grounded electrical outlet.
2. Set the temperature dial to maximum (230°C).
3. Set the function dial to the top and bottom heating elements.
4. Set the timer dial to 15 minutes. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
5. After 15 minutes, turn the timer to 'OFF' and unplug the oven. Allow it to cool completely.

## 5. OPERATING INSTRUCTIONS

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#### General Operation:

1. Place food on the baking rack or tray.
2. Insert the rack/tray into the desired position inside the oven.
3. Close the oven door securely.
4. Turn the **Temperature Control Dial** to the desired temperature.
5. Turn the **Function Selector Dial** to choose the appropriate cooking mode.
6. Turn the **Timer Dial** to the desired cooking time. The power indicator light will illuminate.
7. When the set time elapses, the oven will automatically turn off and a bell will sound. To stop cooking earlier, turn the timer dial to 'OFF'.
8. Carefully remove cooked food using oven mitts and the tray handle.



Image 5.1: The oven baking pastries, demonstrating internal capacity.

### Cooking Functions:

The oven offers 6 different functions, combining heating elements and convection:

- **Upper Heating Element:** Ideal for grilling, toasting, or browning the top of dishes.
- **Lower Heating Element:** Suitable for gentle cooking, reheating, or crisping the bottom of food.
- **Upper and Lower Heating Elements:** Standard baking for most dishes, providing even heat distribution.
- **Convection (Fan-assisted):** Circulates hot air for faster, more even cooking and browning. Use for roasts, baked goods, and casseroles.
- **Pizza Function (with Pietra Pizza Stone):** Utilizes specific heating elements and the pizza stone for high-temperature, crispy-crust pizza.
- **Combination Functions:** Specific combinations of heating elements with or without convection for specialized cooking.



### Using the Pietra Pizza Stone:

The included Pietra Pizza stone helps achieve a crispy crust similar to traditional stone ovens.

1. Place the pizza stone on the baking rack in the middle or lower position before preheating.
2. Preheat the oven with the pizza stone inside to the desired pizza temperature (usually 200-230°C) for at least 15-20 minutes.
3. Carefully transfer the pizza onto the hot stone using a pizza peel or parchment paper.
4. Cook until the crust is golden and cheese is melted and bubbly.
5. Always allow the pizza stone to cool completely inside the oven before handling or cleaning.



Image 5.3: Placing a pizza on the Pietra Pizza stone inside the oven.

### Convection Cooking:

The convection feature uses a fan to circulate hot air, reducing cooking time and ensuring more uniform results.

- When using convection, you may need to reduce the cooking temperature by about 10-15°C and shorten cooking times compared to conventional baking.
- Refer to your recipe for specific convection adjustments.



Image 5.4: Visual representation of convection airflow within the oven.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will keep your oven in optimal condition.

### Before Cleaning:

- Always unplug the oven from the power outlet.
- Allow the oven to cool down completely before cleaning any part.

### Exterior Cleaning:

- Wipe the exterior surfaces with a soft, damp cloth and mild detergent.
- Do not use abrasive cleaners or scouring pads, as they may damage the finish.

### Interior Cleaning:

- Remove the baking rack, baking tray, and crumb tray.
- Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product instructions carefully.
- Do not spray cleaners directly onto heating elements.

### Crumb Tray:

- The removable crumb tray should be cleaned regularly to prevent grease buildup and potential fire hazards.

- Slide out the crumb tray from the bottom of the oven.
- Wash with warm, soapy water, rinse, and dry thoroughly before reinserting.



Image 6.1: The removable crumb tray for easy cleaning.

**Pizza Stone:**

- Allow the pizza stone to cool completely before cleaning.
- Scrape off any excess food with a spatula.
- Wipe with a damp cloth. Do not use soap or detergent, as the stone is porous and may absorb chemicals, affecting food taste.
- Ensure the stone is completely dry before storing or reusing.

**7. TROUBLESHOOTING**

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure plug is securely in outlet; check household circuit breaker; set timer to desired cooking duration.
Food not cooking evenly.	Incorrect rack position; oven overloaded; convection not used.	Adjust rack position; avoid overcrowding the oven; use convection function for more even heat distribution.
Excessive smoke during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. If smoke persists after initial burn-in, contact support.
Oven light not working.	Bulb failure.	Contact customer support for assistance with bulb replacement.

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

**8. TECHNICAL SPECIFICATIONS**

- **Brand:** Cecotec
- **Model:** Bake&Toast 2600 Black 4Pizza
- **Model Number:** 03818
- **Capacity:** 26 Liters
- **Power:** 1500 W
- **Color:** Black
- **Dimensions (L x W x H):** 39.3 x 45.7 x 29.7 cm
- **Weight:** 5.92 kg
- **Special Features:** Pietra Pizza Stone, 6 Cooking Functions, Convection, Interior Light, Double-Glazed Door, Crumb Tray
- **Control Type:** Rotary Dials

- **Door Style:** Drop-down Door
- **Door Material:** Glass
- **Power Source:** Electric

## 9. WARRANTY AND CUSTOMER SUPPORT




Your Cecotec Bake&Toast 2600 Black 4Pizza oven is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.




For technical assistance, spare parts, or any questions regarding your product, please contact Cecotec customer support through their official website or the retailer where the product was purchased.

Keep your purchase receipt as proof of purchase for warranty claims.

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### Related Documents - Bake&Toast 2600

	<p><a href="#">Cecotec Twist&amp;Ice 2600: Manual de Instrucciones y Uso</a></p> <p>Descubra el manual de instrucciones completo para la máquina de granizados Cecotec Twist&amp;Ice 2600. Aprenda sobre su funcionamiento, limpieza, mantenimiento y solución de problemas para disfrutar de deliciosos granizados en casa.</p>
	<p><a href="#">Cecotec Ready Warm 2600 Curved Flames: Manual de Instrucciones y Guía de Uso</a></p> <p>Descubra el Cecotec Ready Warm 2600 Curved Flames, una chimenea eléctrica decorativa. Este manual proporciona instrucciones detalladas de seguridad, montaje, funcionamiento y mantenimiento para un uso óptimo.</p>
	<p><a href="#">Cecotec PIZZA&amp;CO 500 MAX Multifunctional Pizza Oven Manual</a></p> <p>User manual for the Cecotec PIZZA&amp;CO 500 MAX multifunctional pizza oven, providing safety instructions, operation guidelines, cleaning and maintenance tips, and troubleshooting.</p>

	<p><a href="#">Cecotec ReadyWarm 6500 Turbo Convection Heater - User Manual and Safety Guide</a></p> <p>This comprehensive user manual provides detailed instructions for the Cecotec ReadyWarm 6500 Turbo Convection heater, covering safety guidelines, operation, cleaning, maintenance, technical specifications, and disposal information.</p>
	<p><a href="#">Cecotec Ready Warm 6600 Turbo Convection Plus User Manual   Safety, Operation, Specifications</a></p> <p>Comprehensive user manual for the Cecotec Ready Warm 6600 Turbo Convection Plus electric convector heater. Includes safety instructions, operating guide, technical specifications, and warranty information.</p>
	<p><a href="#">Manual de Usuario Motocicleta Eléctrica Cecotec Halo</a></p> <p>Guía completa para la motocicleta eléctrica Cecotec Halo. Aprenda sobre su funcionamiento, seguridad, mantenimiento y especificaciones técnicas para un uso óptimo y seguro.</p>