

CIARRA CASO12-G

CIARRA CASO12-G 8-in-1 Steam Oven Countertop with Air Fryer User Manual

Model: CASO12-G

INTRODUCTION

Thank you for choosing the CIARRA CASO12-G 8-in-1 Steam Oven Countertop with Air Fryer. This appliance is designed to offer versatile cooking options, combining the benefits of steam cooking, air frying, and traditional baking in a compact unit. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use.

The CIARRA CASO12-G features 8 distinct cooking functions: **Steam**, **Rapid Steam**, **Air Fry**, **Bake**, **Vapor Bake**, **Dried (Dehydrate)**, **Ferment**, and **Steam Clean**. Its 12-liter capacity is suitable for preparing meals for individuals or couples.

360° Convection Hot Air Circulation

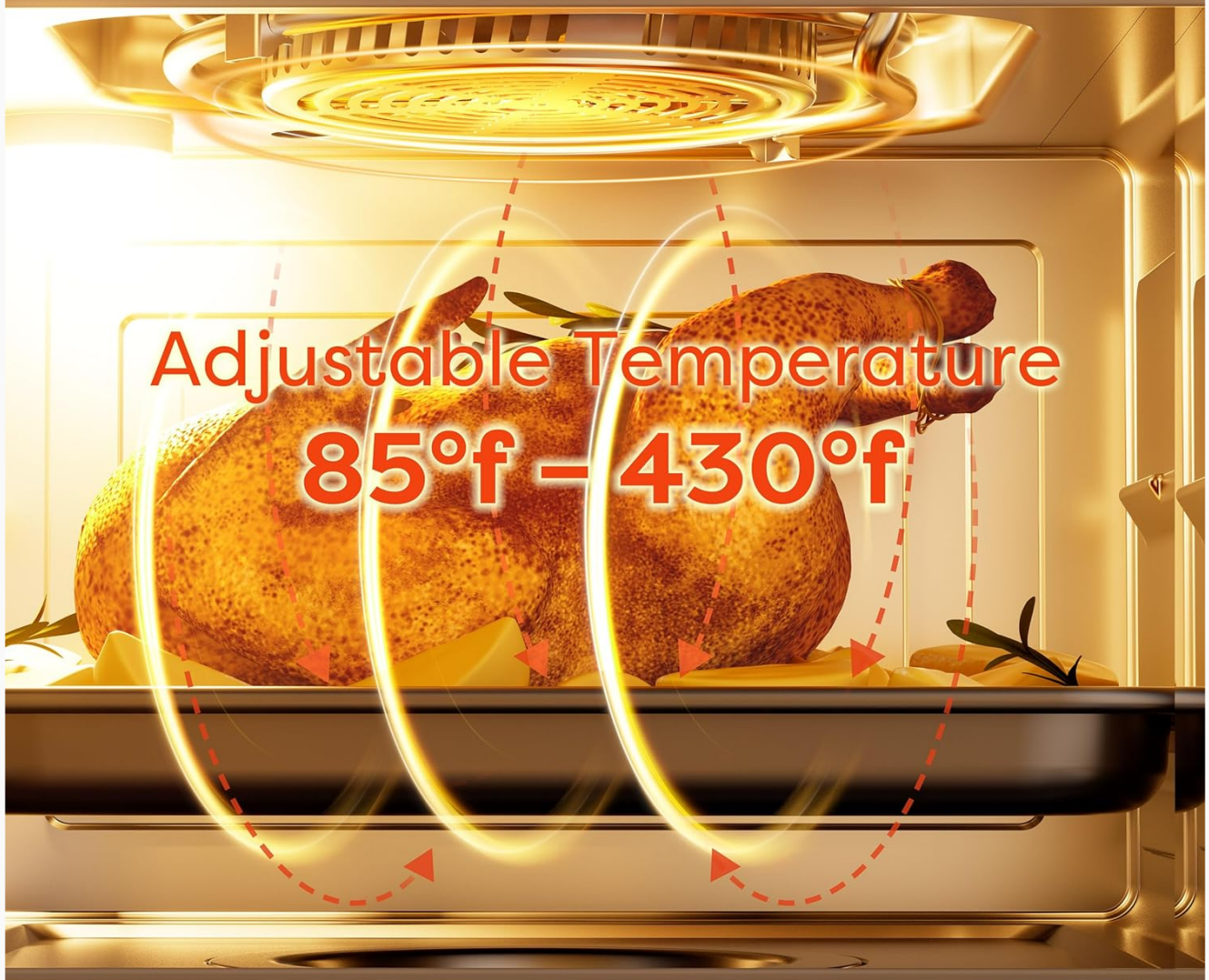


Image: The CIARRA CASO12-G oven displaying its key features and compact design.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- 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 injuries.
- 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.
- Oversized 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, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

PRODUCT OVERVIEW AND COMPONENTS

The CIARRA CASO12-G steam oven comes with several accessories to enhance your cooking experience. Familiarize yourself with the main unit and its components.

CIARRA STEAM OVEN

Helps you prep and cook delicious food with ease



Image: Product dimensions and included accessories.

Included Components:

- **Air Fry Basket:** For air frying and dehydrating.
- **Baking Pan:** For baking, roasting, and catching drips.
- **Oven Rack:** For supporting baking pans or other cookware.
- **Water Tank:** Removable tank for steam functions.
- **Oven Mitts:** For safe handling of hot items.

SETUP

1. Unpacking

Carefully remove the oven and all accessories from the packaging. Retain packaging materials for future transport or storage if needed. Remove any protective films or stickers from the appliance.

2. Placement

Place the oven on a stable, flat, heat-resistant surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not place the oven near flammable materials or heat sources.

The product dimensions are approximately 13 inches (Depth) x 12.5 inches (Width) x 14 inches (Height).

3. Initial Cleaning


Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all accessories (air fry basket, baking pan, oven rack, water tank) with warm, soapy water, rinse thoroughly, and dry completely. Run a 'Steam Clean' cycle (without food) to remove any manufacturing residues.

4. Filling the Water Tank


For steam functions, pull out the water tank located on the side of the oven. Fill it with distilled or filtered water up to the MAX line. Avoid using tap water to prevent mineral buildup. Reinsert the water tank firmly until it clicks into place.

OPERATING INSTRUCTIONS


Control Panel Overview




Steam




Air Fry




Bake




Dried




Ferment



Rapid Steam



Vapor Bake



Steam Clean



Image: The control panel with function icons.

- **Digital Display:** Shows time, temperature, and selected function.
- **Power Button (On/Off):** To turn the appliance on or off.
- **Mode Button:** Cycles through the 8 cooking functions.
- **Temperature/Time Adjustment Buttons (+/-):** To increase or decrease temperature and cooking time.
- **Start/Pause Button:** To begin or temporarily stop a cooking cycle.

Basic Operation

1. **Power On:** Plug the oven into a grounded electrical outlet. Press the Power button to turn on the display.
2. **Select Function:** Press the 'Mode' button repeatedly to cycle through the available cooking functions (Steam, Rapid Steam, Air Fry, Bake, Vapor Bake, Dried, Ferment, Steam Clean). The selected function icon will illuminate.
3. **Adjust Settings:** Once a function is selected, use the '+' and '-' buttons to adjust the default temperature and cooking time as needed. Refer to the cooking chart below for recommended settings.
4. **Start Cooking:** Press the 'Start/Pause' button to begin the cooking cycle. The oven will start preheating if required by the selected function.
5. **Pause/Stop:** Press 'Start/Pause' to temporarily pause cooking. Press the Power button to stop the cycle completely.

Cooking Functions and Guidelines

The oven preheats up to 75% faster than traditional ovens. The 360° convection air frying ensures even cooking and crispy results.

Preset menu	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Steam	212°F	20mins	Non-adjustable	1min-60mins
Rapid Steam	360°F	30mins	212°F -425°F	1min-60mins
Vapor Bake	380°F	30mins	212°F -425°F	15mins-60mins
Air fry	360°F	15mins	85°F -425°F	1min-60mins
Bake	320°F	30mins	85°F -425°F	1min-60mins
Dried	165°F	60mins	85°F -245°F	1min-12 hours
Ferment	95°F	60mins	85°F -110°F	1min-12 hours
Steam Clean	212°F	30mins	Non-adjustable	1min-60mins

Image: Cooking Chart with default and adjustable settings for each function.

- **Steam:** Locks in nutrients and flavors. Ideal for vegetables, fish, and reheating.
- **Rapid Steam:** Combines steam with convection heat for faster cooking.
- **Air Fry:** Uses 360° hot air circulation for crispy results with less oil. Perfect for fries, chicken wings, and other fried foods.
- **Bake:** Standard convection baking for cakes, cookies, and casseroles.
- **Vapor Bake:** Combines steam and bake for moist interiors and crispy exteriors, ideal for bread and pastries.
- **Dried (Dehydrate):** Low-temperature cooking for dehydrating fruits, vegetables, and making jerky.
- **Ferment:** Maintains a low, stable temperature for proofing dough or making yogurt.
- **Steam Clean:** A dedicated function for internal cleaning.

MAINTENANCE AND CLEANING

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

1. Steam Clean Function

For internal cleaning, ensure the water tank is filled. Select the 'Steam Clean' function and start the cycle. This will help loosen food residues and mineral deposits inside the oven cavity.



2. General Cleaning




- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior:** After the oven has cooled, wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge. Ensure the interior is dry before next use.
- **Accessories:** Wash the air fry basket, baking pan, and oven rack with warm, soapy water. They are generally dishwasher safe, but hand washing is recommended for longevity.
- **Water Tank:** Empty any remaining water after each use. Clean the water tank regularly with a mild descaling solution or vinegar solution to prevent mineral buildup, especially if using hard water. Rinse thoroughly.

3. Descaling

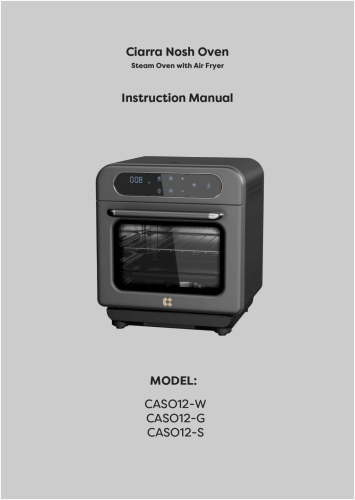
If you notice reduced steam production or a

Related Documents - CASO12-G

<div><p>Ciarra Nosh Oven</p><p>Instruction Manual</p><p>MODEL: CASO12-W CASO12-G CASO12-S</p></div>	<p>Ciarra Nosh Oven Instruction Manual - Steam Oven with Air Fryer</p> <p>Comprehensive instruction manual for the Ciarra Nosh Oven, a Steam Oven with Air Fryer. Learn about important safeguards, precautions, operation instructions, and maintenance for models CASO12-W, CASO12-G, and CASO12-S.</p>												
<div><p>Built to perform, day after day</p><p>2400W Power</p><p>PHILIPS</p></div>	<p>Philips 5000 Series Steam Iron DST5010/16 - 2400W, SteamGlide Plus</p> <p>Explore the Philips 5000 Series Steam Iron (DST5010/16) designed for performance and durability. Features 2400W power, 40g/min continuous steam, 160g steam boost, and a long-lasting SteamGlide Plus soleplate for efficient crease removal.</p>												
<div><p>PROBLEM SOLVER</p><table><tr><td>Problem</td><td>Solution</td></tr><tr><td>Steam mop not working</td><td>• Check the power cord is plugged in and the power switch is on.</td></tr><tr><td>Steam mop not spraying steam</td><td>• Check the water tank is filled with water.</td></tr><tr><td>Steam mop not cleaning</td><td>• Check the soleplate is clean and free of debris.</td></tr><tr><td>Steam mop not drying</td><td>• Check the steam mop is set to the correct mode.</td></tr><tr><td>Steam mop not spraying</td><td>• Check the steam mop is set to the correct mode.</td></tr></table></div>	Problem	Solution	Steam mop not working	• Check the power cord is plugged in and the power switch is on.	Steam mop not spraying steam	• Check the water tank is filled with water.	Steam mop not cleaning	• Check the soleplate is clean and free of debris.	Steam mop not drying	• Check the steam mop is set to the correct mode.	Steam mop not spraying	• Check the steam mop is set to the correct mode.	<p>Russell Hobbs Steam Mop Troubleshooting Guide</p> <p>Find solutions to common issues with your Russell Hobbs Steam Mop, including steam output, odors, water leaks, and cleaning performance. This guide provides step-by-step troubleshooting advice.</p>
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	<p>Russell Hobbs RHSM1001-G Steam & Clean Steam Mop Operating Manual</p> <p>Comprehensive operating manual for the Russell Hobbs RHSM1001-G Steam & Clean Steam Mop, detailing assembly, powering on, usage, safety instructions, troubleshooting, and guarantee information.</p>
	<p>Philips Steam Iron Self-Clean and Descaling Guide</p> <p>Learn how to descale and perform the self-clean function on your Philips Steam Iron to maintain optimal performance and prevent issues like brown stains and leaking.</p>
	<p>Logitech G Pro X TKL Rapid Rose: User Manual and Setup Guide</p> <p>Discover the Logitech G Pro X TKL Rapid Rose gaming keyboard. This guide provides setup instructions, details on customizable analog profiles, rapid trigger settings, media controls, game mode, and onboard lighting effects.</p>

Documents - CIARRA – CASO12-G



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Ciarra Nosh Oven
Steam Oven with Air Fryer
Instruction Manual



MODEL:
CASO12-W
CASO12-G
CASO12-S

[Ciarra Nosh Oven Instruction Manual - Steam Oven with Air Fryer](#)

Comprehensive instruction manual for the Ciarra Nosh Oven, a Steam Oven with Air Fryer. Learn about important safeguards, precautions, operation instructions, and maintenance for models CASO12-W, CASO12-G, and CASO12-S.

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