



BAKE&TOAST 3090 WHITE GYRO

BAKE&TOAST 3090 BLACK GYRO

Horno / Mini Oven



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Handleiding
Instrukcja obsługi
Návod k použití



INDEX

1. Parts and components	33
2. Before use	33
3. Operation	34
4. Cleaning and maintenance	37
5. Technical specifications	38
6. Disposal of old electrical and electronic appliances	38
7. Technical support and warranty	38
8. Copyright	38

NOTA

03814 - BAKE&TOAST 3090 WHITE GYRO

03819 - BAKE&TOAST 3090 BLACK GYRO

EN • The coding in this manual is generic and applies to all code variants of the appliance.

SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the appliance. Keep this instruction manual for future reference or new users.

- All safety instructions must be closely followed when using the appliance.
- This appliance can be used by children aged 8 years and above and 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. Children must not play with the appliance. Cleaning and user maintenance should not be carried out by unsupervised children.
- Keep this appliance and its power cable out of reach of children under the age of 8.
-  This symbol means: CAUTION: hot surface. Accessible surfaces may reach high temperatures when the appliance is in operation.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is earthed.

- Do not immerse the cable, plug, or any non-removable part of the appliance in water or any other liquid. Do not expose the electrical connections to water. Make sure your hands are dry before handling the plug or switching on the appliance.
- Unplug the appliance from the main power supply when not in use.
- Warning: Never immerse the appliance in water. Do not touch the water!
- Check the power cable regularly for visible damage. There are no user-serviceable parts inside the appliance. If the cable is damaged, it must be replaced by the official Cecotec Technical Support Service in order to avoid any type of danger.
- WARNING: do not operate the appliance if its cable, plug, or body show visible damage, do not work properly, or have been dropped.
- Do not twist, bend, pull, or damage the power cable. Protect it from sharp edges and heat sources. Do not allow the cable to touch hot surfaces. Do not let the cable hang over the edge of the working surface or worktop.
- Turn off and unplug the appliance from the mains supply when not in use and before cleaning it. Pull from the plug, not the cable, to disconnect it from the outlet.
- Supervise children to prevent them from playing with the appliance. Close supervision is necessary when the appliance is being used by or near children.
- Place the appliance on a dry, stable, flat, heat-resistant surface.
- Do not cover the appliance while in use.
- Do not leave the appliance unattended while in use. Unplug it from the power supply when you finish using it and before leaving the room.

- Do not try to repair the appliance by yourself. Contact the official Cecotec Technical Support Service.
- To ensure the correct operation of the appliance, cleaning and maintenance tasks must be carried out according to this instruction manual. Turn off and unplug the appliance before moving and cleaning it.
- No liability is accepted for any eventual damage or personal injuries derived from misuse or non-compliance with this instruction manual.

1. PARTS AND COMPONENTS

Fig. 1

1. Handle
2. Front panel
3. Glass door
4. Lower heating element
5. Embellisher
6. Indicator light
7. Timer knob
8. Heat-zone selection knob
9. Thermostat knob
10. Rack
11. Extractor handle
12. Baking tray
13. Rotisserie-fork extractor
14. Rotisserie fork
15. Crumb tray

NOTE:

The graphics in this manual are schematic representations and may not exactly match the appliance.

2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place. This will help you prevent damage to the appliance when transporting it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the official Cecotec Technical Support Service immediately.

Box content

- Oven
- Baking tray
- Rack
- Extractor handle
- Rotisserie fork

ENGLISH

- Rotisserie-fork extractor
- Crumb tray
- Instruction manual

Please note the next indications about each accessory, depending on the type of food to be cooked.

Before first use:

1. Plug the oven power cord into a mains socket.
2. Insert the baking tray and the rack.
3. Turn the heat-zone selection knob to the  position, then set the temperature to 230 °C by turning the thermostat knob and heat up the empty oven for about 10 minutes.

Note:

At first there may be some smoke and a burning smell, however, this is not a malfunction.

3. OPERATION

Convection-cooking function

Fig. 2

The oven features a special convection function that allows for a continuous, powerful airflow, this way generating better heat. This function is useful to preserve the original taste of food.

Note:

Remaining dirt inside the oven may lengthen cooking time more than usual.

Rotisserie function

Fig. 3

With this function you can bake constantly rotating food. You will need to install the rotisserie fork first. The latter supports a weight of up to 3 kg.

Functional control

Temperature adjustment

Turn the thermostat knob clockwise to set the temperature as desired, according to the food to be cooked.

Temperature can be adjusted from 90 °C to 230 °C.

Function knob

Select the heating function depending on the meal to be cooked.

1.  Convection + lower and upper heat
2.  Convection + upper heat
3.  Lower and upper heat
4.  Rotisserie function + upper heat
5.  Convection + rotisserie function + lower and upper heat

Timer

You can observe whether the oven is switched on or not by observing the front indicator light.

1. Adjust the timer by turning it clockwise. The oven will turn off automatically at the end of the selected time and the end-of-cooking alarm will ring.
2. The oven can be switched off manually during cooking by turning the timer knob counterclockwise to the Off position.

Accessories

Oven guides

- You can insert the baking tray and/or rack into three different guides, this way creating three different shelves: upper, middle, and lower.
- For example, when cooking mac and cheese, if you want the top to be more cooked, insert the tray/rack into the top guides.

Warning:

Please note the following information about each accessory depending on the food to be cooked.

Baking tray: to cook roast chicken, Salisbury steak, gratins, sponge cakes, and almost any other oven-cooked foods.

Rack: ideal for cooking baked potatoes and dry food.

Baking tray and rack: use both for dripping food, boiled fish, etc. These accessories aren't completely square.

Note:

Be careful when removing hot liquids.

Extractor handle. Fig. 4

The extractor handle is used to remove accessories without having to touch them. To use the extractor handle, position the base of the latter underneath the tray/rack to be removed; the two hooks should stick from underneath the accessory. Once the extractor handle is firmly hooked to the accessory, proceed to removing the latter.

NOTE

Be very careful when extracting the accessory, as this is a high-temperature appliance that can give off steam and heat.

Rotisserie fork

Installing the rotisserie fork. Fig. 5

- To insert the rotisserie fork, fit both ends of the rotisserie fork into the respective holes in the oven. Fig. 6
- Once installed, place the baking tray underneath to catch any juices that the food may release during cooking.

Removing the rotisserie fork

Use the rotisserie fork handle to pull out the rotisserie fork; then remove both the baking tray and the fork. To remove the rotisserie fork, apply a little pressure towards the side opposite the inlet hole. Fig. 7

Warnings:

- Beware of hot oil that may spill! Wear appropriate gloves.
- Always take the rotisserie fork out by the handle.

General warnings and advice:

- Always use the tray handle when inserting or removing the tray. Touching these will cause severe burns. It's recommended to use suitable gloves.
- Do not wet the glass door when hot. Otherwise, the glass may break.
- When unplugging the cable, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord.
- Do not place the unit close to a gas burner or other source of high temperature or do not direct an electric fan, etc, at the unit during use. Doing so could prevent correct temperature control.
- Do not wet the power cable or handle the appliance with wet hands.
- Always unplug the power cable after each use, or whenever the appliance is left unattended, as a malfunction while the cable is plugged into the wall socket may cause a fire.
- When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminium foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.
- If the oven is positioned too close to a wall, the wall will burn or stain. Make sure the curtains, etc. are not in contact with the main body of the appliance. Do not put anything between the bottom of the body and the surface on which it is set, Otherwise, it could burn.
- Do not put anything on the oven while using it, the heat could cause deformation, cracking, etc.

- Any bottled or tinned food cannot be heated directly as the bottle or tin would break and scald someone.
- Be careful not to burn yourself during use or immediately after use. The metal parts and glass window of the door heat up during use. Be careful not to touch them when opening and closing the door.
- The plug must be properly connected to the socket. Insert the plug properly into the socket. If not properly plugged, the appliance may overheat. Never connect multiple plugs to the same outlet via, e.g., a multi-socket adapter.
- The accessible surfaces of the appliance may become very hot during use. Be careful not to burn yourself.

Most common food baking reference chart

Food type	Quantity/thickness	Temperature (°C)	Timer (min)
Sandwich	2-3 pcs.	200	2-3
Toast	2-4 pcs.	230	2-5
Hamburgers	2-3 pcs.	200	3-5
Fish	/	200	7-10
Ham	2 cm	200	7-12
Sausages	3-4 pcs.	200-230	8-10
Cake	/	150	20-30
Steak	1-2 cm	230	10-15
Chicken	Half a chicken	175-200	30-40

Note

As ingredients differ in origin, size, shape, and brand, we cannot guarantee the best setting for the ingredients that you are using. If necessary, change the times and/or temperature values to adjust the cooking to the type of ingredient.

4. CLEANING AND MAINTENANCE

- Take off the plug and cool down before cleaning.
- When cleaning, wash the interior and exterior surface, bake tray, grid and tray handle with soft cotton (or sponge) with neutral cleaner.
- Then wash with clean water. Do not use hard brushes or similar to avoid scratching the inside surface of the oven and to protect the tray, rack, and tray handle.
- Do not use toxic abrasive cleaners or solvents.

5. TECHNICAL SPECIFICATIONS

Model: Bake&Toast 3090 White Gyro / Bake&Toast 3090 Black Gyro

Product reference: 03814 / 03819

Power: 1500 W

Voltage and frequency: 220-240 V ~ 50/60 Hz

Technical specifications may change without prior notification to improve product quality.

Made in China | Designed in Spain

6. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old machines and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

7. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions, and deadlines established by the applicable regulations.

It is recommended that repairs are carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 963 210 728.

8. COPYRIGHT

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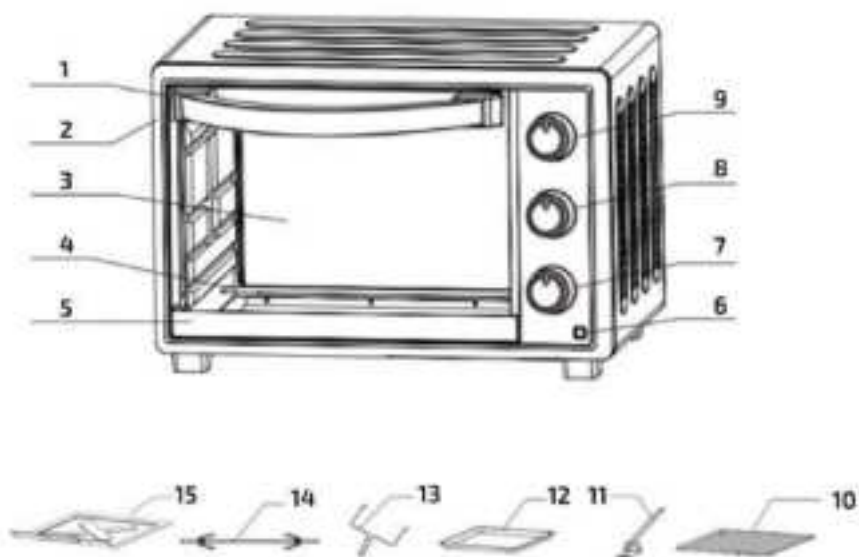


Fig./Img./Abb./Afb./ Rys. 1



Fig./Img./Abb./Afb./ Rys. 2



Fig./Img./Abb./Afb./ Rys. 3



Fig./Img./Abb./Afb./ Rys. 4

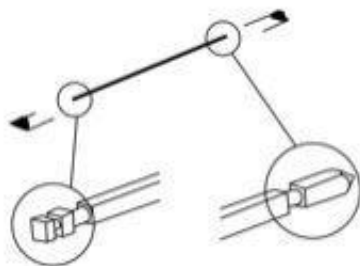


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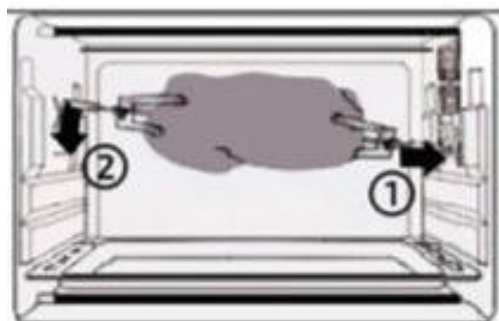


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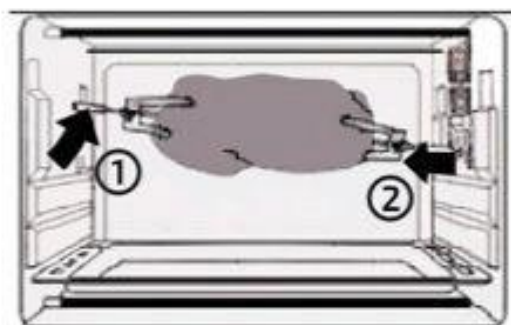


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