

cecotec

BAKE&STEAM 4000 COMBI GYRO

Horno de vapor / Steam oven



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

1. PARTS AND COMPONENTS

- Fig. 1
- 1. Control panel
 - 2. Rotisserie
 - 3. Rotisserie handle
 - 4. Grill
 - 5. Baking tray
 - 6. Water tank
 - 7. Handle
 - 8. Door
 - 9. Water tray
 - 10. Main body
 - 11. Knob
 - 12. Glove

Display icons key

Fig. 3.	Steam
Fig. 4.	Grill
Fig. 5.	Grill & steam
Fig. 6.	Air fryer
Fig. 7.	Menu
Fig. 8.	Defrost
Fig. 9.	Ferment
Fig. 10.	Cleaning
Fig. 11.	Empty tank
Fig. 12.	Preheat
Fig. 13.	OK
Fig. 14.	Child lock

Fig. 15

2. BEFORE USE

Take the product out of the box.
Remove all packaging materials, rating labels and transport protectors before plugging the device. Keep the original box.
Make sure all parts and components are included and in good conditions. If any visible signs of damage are observed, contact Cecotec's Technical Support Service immediately.

3. OPERATION

Assembly of the tray
Fig. 16.
There are 4 layers inside the oven cavity to insert the tray. When introducing it, make sure to keep the bulge downward and then slide the tray until completely in. Choose the position of the tray according to the type of food or recipe.

- Control panel
Fig. 2.
- 1. On/off
 - 2. Settings/Child lock
 - 3. Start/Pause

On/off
Once the device is turned on, it will beep, and the light indicator will turn on. Then, press the On/off key to enter the Function selection mode.
If no key is pressed within 5 minutes, the current settings will be cancelled, and the device will return to standby mode.

Pause
The cooking process can be paused either by pressing the Start/Pause knob or by opening the door straight away. In case the Start/Pause knob has been pressed, press it again to continue cooking. If the door has been opened, simply close it again and the oven will automatically continue operating.

Time and temperature adjustment
The Start/Pause knob can be used to adjust time and temperature.
After setting the desired function or menu, press the knob and rotate it to set the time. Once time has been set, rotate it again to set the temperature. Then, press the knob to confirm the settings.

Settings
While the Steam, Grill, Grill & steam and Air fryer modes are activated, the Child lock icon will light up. Press the Child lock icon, the time LED icon and the Start/Pause icon in the knob will blink. Turn the knob to adjust temperature and time and then press the Start/Pause knob to confirm. The light indicator of the Start/Pause knob will blink for 5 seconds while settings are saved. Under the mentioned modes, time and temperature can be adjusted during operation.

When the Menu function is selected, the Settings/Child lock icon will light up. Adjust time according to the amount of food. Select the desired recipe. Once the Settings/Child lock icon turns off, time will be saved and will not be modified.

Child lock

Fig. 14.

While any of the modes or functions are running and the Settings/Child lock icon is lighted up, hold down this key for 3 seconds to activate the Child lock function. The Child lock icon will light up. Hold down the same key for 3 seconds to cancel the function.

Start/stop knob

Press the knob to start or pause operation.

Rotate the knob clockwise to select the desired function or mode: Steam, Grill, Steam & grill, Air fryer, Menu, Cleaning, Defrost or Ferment.

Rotate the knob to adjust time and temperature under any of the before mentioned functions or modes.

When the Start/Pause icon in the knob blinks, press the knob to confirm or turn it to adjust settings.

The Start/Pause icon will remain lighted up during operation.

Display

Steam

Fig. 3.

The Steam function is used for steaming food. The default time and temperature are 30 mins and 100 °C.

Select this mode, the Steam icon and the Start/Pause icon will light up. Press the knob to confirm and enter the Settings function.

Rotate the knob to set the time, from 1 minute to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 100 °C to 110 °C. Once both time and temperature are set, press the Start/Pause knob to start operation. The time countdown will be displayed.

Grill

Fig. 4.

When this function is activated, the top and bottom heating elements operate at the same time. It includes a preheating cycle which is run before food is put inside the oven. The default time and temperature are 30 min and 180 °C.

Rotate the knob to set the time, from 1 minute to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 100 °C to 230 °C. Once both time and temperature are set, press the Start/Pause knob to start operation.

When it starts grilling, the Preheating icon will light up indicating the preheating cycle has begun. When preheating is finished, the Preheating icon will turn off and the device will beep 10 times indicating food can be introduced in the oven. The device will start grilling automatically.

Grill & steam

Fig. 5.

This function mainly consists of grilling, and during grilling, the oven generates some steam, so food is well done and tender at the same time. The default time and temperature are 30 min and 180 °C.

Rotate the knob to set the time, from 1 minute to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 120 °C to 230 °C. Once both time and temperature are set, press the Start/Pause knob to start operation.

Air fryer

Fig. 6.

Under this mode, the back heater of the oven is activated, and food is cooked through convection. The default time and temperature are 30 min and 180 °C.

Rotate the knob to set the time, from 1 minute to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 100 °C to 230 °C. Once both time and temperature are set, press the Start/Pause knob to start operation.

When it starts operating, the Preheating icon will light up indicating the preheating cycle has begun. When preheating is finished, the Preheating icon will turn off and the device will beep 10 times indicating food can be introduced in the oven. The device will start air frying automatically. The time countdown will be displayed.

Menu

Fig. 7.

The menu has 31 different recipes.

When the menu key is pressed, the Menu icon and the Start/Pause icon will blink. Press the Start/Pause knob to enter the menu. The display will show "F-00". Rotate the knob to select the desired recipe "F-01" "F-02" "F-31" and press the Start/Pause knob to confirm.

Once the menu has been set and the device has started operating, the Settings/Child lock icon will light up. The time and temperature for the preset recipes can only be adjusted while this icon is blinking. Once the icon stops blinking, time and temperature cannot be adjusted until the program finishes.

Defrost

Fig. 8.

When the Defrost function is activated, the Defrost icon and the Start/Pause icon will blink. Press the Start/Pause knob to confirm. The default time and temperature are 20 min and 55 °C. Rotate the knob to set the time, from 5 minutes to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 50 °C to 60 °C. Once both time and temperature are set, press the Start/Pause knob to start operation. The time countdown will be displayed.

Ferment

Fig. 9.

When the Ferment function is activated, the Ferment icon and the Start/Pause icon will blink. The default time and temperature are 40 min and 40 °C.

Rotate the knob to set the time, from 5 minutes to 2 hours. Press the knob to confirm. Rotate the knob to set the temperature from 30 °C to 50 °C. Once both time and temperature are set, press the Start/Pause knob to start operation.

Cleaning

Fig. 10.

When the Cleaning function is activated, the Cleaning icon and the Start/Pause icon will blink. Press the knob to confirm and select the cleaning mode: "C-1" or "C-2".

C-1: Clean the steam generator from scale in 50 min.

C-2: Clean cavity or disinfect the appliance. 25 min at 100 °C.

How to clean scale with C-1

When the heating pipe in the steam oven has been run for 100 hours, the system will remind the user to remove the scale from the evaporating heater. The descaling function can also be activated automatically and manually when desired. The Cleaning icon will light up when the function is activated.

The descaling mixture (water and descaling product) must be prepared according to the mixing ratio of 1:8. Mix it and pour it into the tank. Make sure the mixture in the water tank is not lower than the MIN. mark and does not exceed the MAX. Mark.

20 minutes before the descaling cycle ends, the device will remind you to pull out the tank, drain the descaling product and replace it with clean water. The Cleaning icon will blink, and the device will beep. As soon as the tank is replaced, the device will resume the cycle. 10 minutes before the descaling cycle ends, the device will remind you to pull out the tank and replace with clean water. As soon as the tank is replaced, the device will resume the cycle. Once the cycle is completely finished, the Cleaning icon will light up.

Empty tank warning

Fig. 11.

When the tank runs out of water, the device will stop operating, will beep 10 times and the Empty tank icon on the display will start blinking. Once water in the tank is refilled, the device can continue working.

Warning: The water tank must be filled every time the oven is used, even if the steam function is not to be used. Without water in the tank, the device will not operate.

Preheating

Fig. 12.

The Preheating icon will light up during the preheating process under the previously mentioned functions and will turn off the oven has reached the set temperature.

OK

Fig. 13.

When a program or function is completed, the display will show "END", the OK icon will light up and the oven will beep 10 times.

Note: The inside light will turn on for 3 minutes when the oven starts operating, when the door is open or when the knob is rotated.

Menu recipes

Code	Food type	Heating time (min)	Heating temperature (°C)	Food weight (g)
F-01	Steam vegetables	16	100	600
F-02	Steam rice	50	100	200
F-03	Steam fish	20	100	600
F-04	Steam shrimp	15	100	500
F-05	Steam crab	30	100	800
F-06	Steam eggs	18	100	300
F-07	Steam chicken	30	100	800
F-08	Steam papaya	35	100	400
F-09	Roast chicken	45	230	1000
F-10	Roast steak	13	230	600
F-11	Roast muttons	35	200	600
F-12	Roast ribs	20	210	500
F-13	Roast salmon	22	210	400
F-14	Roast chicken legs	26	210	750
F-15	Roast chicken wings	23	210	500
F-16	Roast saury	20	220	600
F-17	Roast chips	18	220	500
F-18	Roast shrimp	15	180	400
F-19	Roast sausages	13	200	

F-20	Roast bacon	11	200	
F-21	Pizza	22	180	
F-22	Mini pizza	18	180	
F-23	Baguette bread	16	180	
F-24	Chiffon cake	50	150	
F-25	Yogurt cheesecake	60	150	
F-26	Puff	32	180	
F-27	Cookies	14	180	
F-28	Egg tart	22	180	
F-29	Roast almond	10	140	
F-30	Roast walnut	12	160	
F-31	Yoghurt	480	45	

Note: These data are approximate and will depend on different factors.

4. CLEANING AND MAINTENANCE

Take off the plug and cool down before cleaning.

When cleaning, wash the interior and exterior with soft cotton (or sponge) with neutral cleaner. Then wash with clean water. Do not use hard brush or any others to wash, so as not to scrape the interior surface of the oven.

Do not use toxic and abrasive cleaners such as gasoline, polishing powder or solvent.

The water tank shall be cleaned and wiped gently with a soft cloth. After wiping or cleaning the inner wall, install the water tank in its original place.

After cooking is completed, empty the residual water in the water holder.

The sealing surface of the oven door shall be cleaned frequently and wiped with a soft dry cloth.

The following accessories are dishwasher safe: Rotisserie, rotisserie handle and grill.

If the steam oven is not going to be used for a long time, disconnect it from the power supply and clean the cavity.

Unplug the device when replacing the bulb.

Store the device in a safe, dry place.

5. TROUBLESHOOTING

Error	Possible cause	Solution
E01	Back temperature sensor error	Turn the oven off, open the door and allow it to cool down for 10 minutes. If the problem continues, contact the Technical Support Service of Cecotec.
E02	Back temperature sensor short-circuit	Turn the oven off, open the door and allow it to cool down for 10 minutes. If the problem continues, contact the Technical Support Service of Cecotec.
E03	Top temperature sensor error	Turn the oven off, open the door and allow it to cool down for 10 minutes. If the problem continues, contact the Technical Support Service of Cecotec.
E04	Top temperature sensor short-circuit	Turn the oven off, open the door and allow it to cool down for 10 minutes. If the problem continues, contact the Technical Support Service of Cecotec.
E05	Top steamer sensor error	Contact the Technical Support Service of Cecotec.
E06	Top steamer sensor short-circuit	Contact the Technical Support Service of Cecotec.
The display does not turn on	The device is not connected properly to the power supply.	Disconnect and connect it again.
The inside light does not turn on	The bulb is damaged. Poor contact.	Replace the bulb. Contact the Technical Support Service of Cecotec.
The fan does not work	Poor contact. Fan is damaged.	Contact the Technical Support Service of Cecotec.

No response from buttons	The PCB is damaged. The display is damaged.	Contact the Technical Support Service of Cecotec.
No steam	The water pipe is blocked. The device is faulty. The water intake system is damaged.	Contact the Technical Support Service.
The device does not work	The door is not closed properly. The door contact or sealing is damaged.	Close the door properly. Make sure the tank is full and properly installed. Contact the Technical Support Service of Cecotec.
Steam leakage from the oven door	The door is not closed properly. The door contact or sealing is damaged. There is too much steam inside the oven. This is normal.	Close the door properly. Contact the Technical Support Service of Cecotec.

6. TECHNICAL SPECIFICATIONS

Model: Bake&Steam 4000 Combi Gyro
 Product reference: 02219
 2100-2400 W, 220-240 V~, 50/60 Hz
 Made in China | Designed in Spain

7. DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), specifies that old household electrical appliances must not be disposed of with the normal unsorted municipal waste. Old appliances must be collected separately, in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation to dispose of the appliance correctly.

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

8. TECHNICAL SUPPORT AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.

The product has been disassembled, modified, or repaired by persons, not authorised by the official Technical Support Service of Cecotec.

Faults deriving from the normal wear and tear of its parts, due to use.

The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

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

6. TECHNICKÉ SPECIFIKACE

MODEL: Bake&Steam 4000 Combi Gyro
 Reference produktu: 02219
 2100-2400 W, 220-240 V~, 50/60 Hz
 Vyrobeno v Číně | Navrženo ve Španělsku

7. RECYKLACE ELEKTROSPOTŘEBIČŮ



Evropská směrnice 2012/19/EU o odpadních elektrických a elektronických zařízeních (OEEZ) specifikuje elektrospotřebiče, které se nemají recyklovat spolu s ostatním komunálním odpadem. Tyto elektrospotřebiče se musí zlikvidovat samostatně, aby se tak dosáhlo co nejlepší recyklace a využití materiálů, a tímto se omezil dopad, který by lidé mohli mít na životní prostředí.

Symbol přeškrtnutého kontejneru připomíná povinnost zlikvidovat tento produkt správně. Pro obdržení detailních informací o nejvhodnějším možném způsobu naložení s vaším elektrospotřebičem, a/nebo o bateriích, kontaktujte místní úřady.

8. ZÁRUKA A TECHNICKÝ SERVIS

Tento produkt má záruku 2 roky od data zakoupení v případě, že zákazník disponuje fakturou nebo dokladem o koupi a produkt je v perfektním stavu a nakládá se s ním adekvátním způsobem tak, jak je uvedeno s v tomto návodu na použití.

Záruka nezahrnuje:

Pokud byl produkt používán nad svoji kapacitu anebo užitnost, byl špatně používán, utrpěl náraz, byl vystaven vlhkosti, ponořen do tekutiny nebo jiné korozivní substance, a jakoukoli vinu připisatelnou spotřebiteli.

Pokud byl produkt rozmontován, modifikován anebo opravován servisem neautorizovaným oficiálním servisem Cecotec.

Pokud byl problém zaviněn normálním používáním a opotřebením součástí.

Záruční servis kryje veškeré defekty zaviněné během výroby po dobu 2 let na základě platné legislativy, s výjimkou spotřebních dílů. V případě špatného zacházení ze strany spotřebitele není záruční servis odpovědný za opravu.

Pokud byste někdy zjistili s přístrojem problém nebo máte nějaký dotaz, spojte se okamžitě s oficiálním Technickým asistenčním servisem Cecotec na telefonním čísle +34 96 321 07 28.

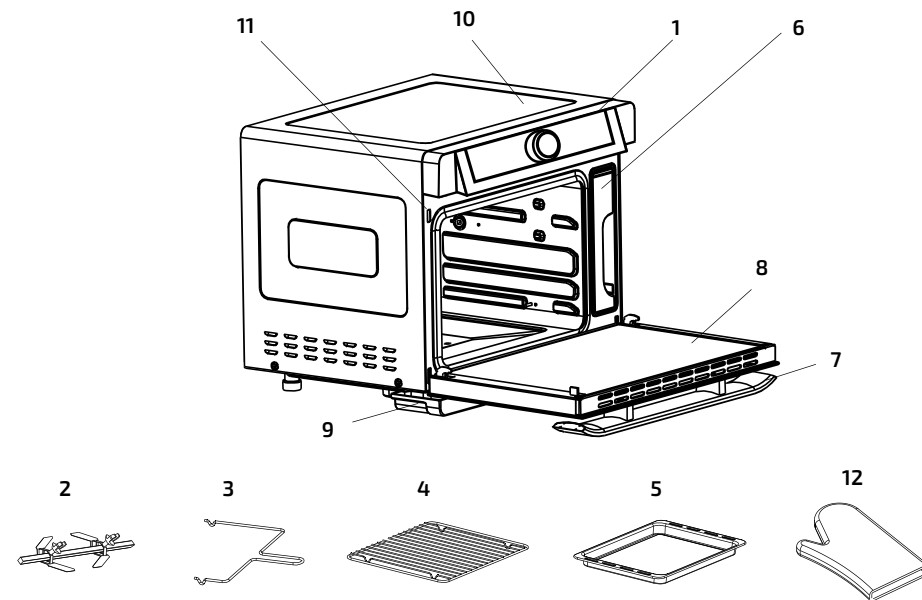


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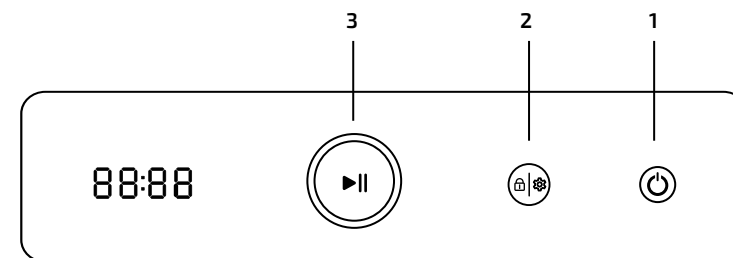


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OK

Fig./Img./Abb./ Rys. / Obr. 13



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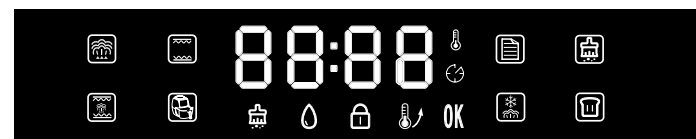


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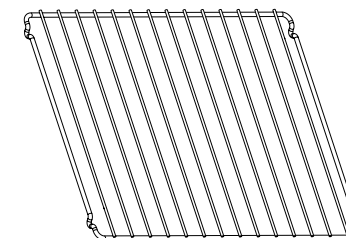
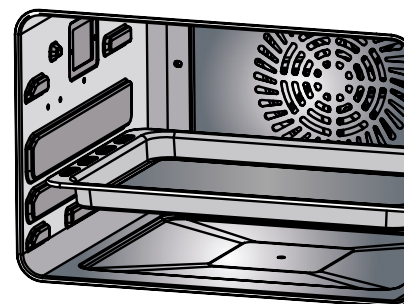


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