



INSTALLATION & USER INSTRUCTIONS FOR BUILT-IN ELECTRIC WALL OVEN

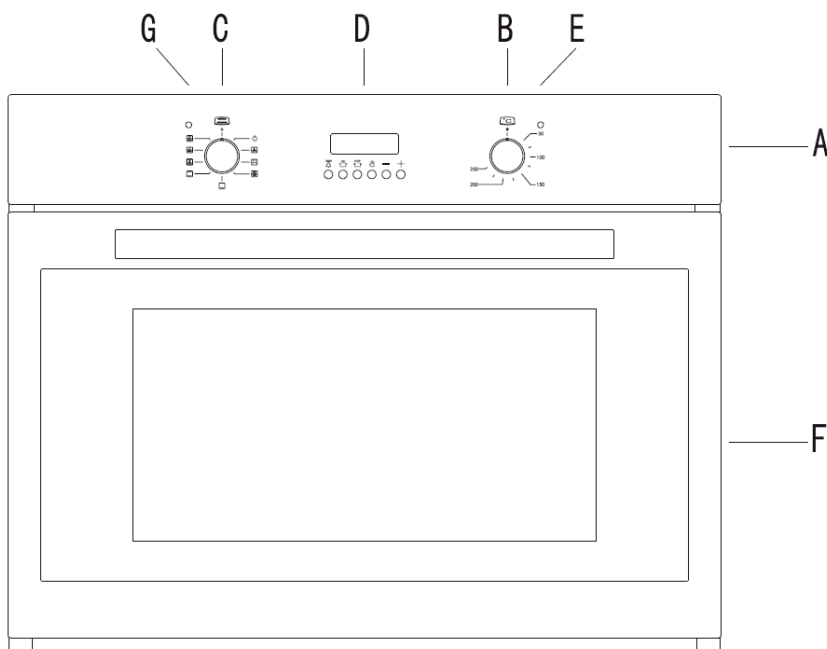
IMPORTANT SAFETY INSTRUCTIONS

Carefully read the following Important information regarding installation safety and maintenance.

Keep these instruction for future reference.

Thank you for choosing a Cosmo appliance. We hope you will find it dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

Close-up View



A. Control Panel

C. Knob for selecting the cooking program

E. Function of light – When the light is on, it indicates that the oven is heating. It will turn off when the temperature setting has been reached.

F. Glass oven door

B. Knob for temperature adjustment

D. Electronic cooking programmer(6-KEYS)

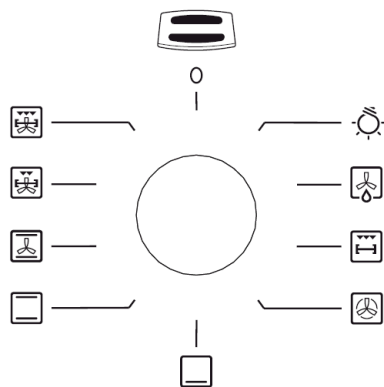
G. Power light

How To Use Your Appliance

This oven combines in a single appliance the advantages of traditional convection ovens with those of modern forced air ventilation ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 9 different cooking modes. The selection of the various functions can be obtained by putting the programmer to the manual position or setting a beginning/end of cooking program (see specific chapter on page 5) and successively by turning the selector (B) and thermostat (C) knobs on the control panel

You can choose all the functions (for model COV-309D):

9 Functions with Rotisserie:



Oven light

When the selector knob is in any position other than the “0” position, the oven light comes on.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

To thaw

Select this function to thaw more delicate foods. In this mode you use only the cold air circulation.

The thermostat light (E)

This indicates that the oven is heating up. When the light goes out, the required temperature has been reached. When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

Maxi grill

Important: do not turn the thermostat knob (C) to over 392 F. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated. For more intensive grilling, select this function.

Ventilation Mode

Set the thermostat knob (C) between 122 F and 482 F. The circular heating element and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time. This cooking mode is ideal for au gratin dishes or those, which require an extended cooking time.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The

ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. The ventilated mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 176 F- 212 F

Lower heating element

Set the thermostat knob (C) between 122 F and 482 F. By turning the knob to this position. The oven light and lower heating element come on.

This position is recommended for finishing the cooking of food (in baking trays) which is already superficially well-cooked but still soft inside.

Convection Mode

Set the thermostat knob (c) between 122 F and 482 F.

The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring of liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom.

Ventilated convection Mode

Set the thermostat knob (c) between 122 F and 482 F.

The outer heating elements at both the top and the bottom of the oven are activated, as well as the fan. Based on the convection model, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.




Ventilated Grill

Important: do not set thermostat knob (C) to over 392 F. During grilling, keep the oven door closed. All grill components and fan work. In this setting, the central heating elements of the top work. This combination of features compulsory in the air in the oven for the entire cycle of increased non-direct heating elements heat radiation effect. This will allow the heat to penetrate the internal food, and avoid food surface Charring.

Ventilated Maxi grill

Important: do not the thermostat knob (C) to over 392 F. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan and all grill components. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.

Multi-Skewer Rotisserie

1. Connect gear box 2 to motor M as Fig. A
2. Install rotisserie kit as Fig. A and B. Insert one end of rotisserie to gear box 2, and place another end to position 1.
3. Start the motor by turning the knob to the grill setting   .

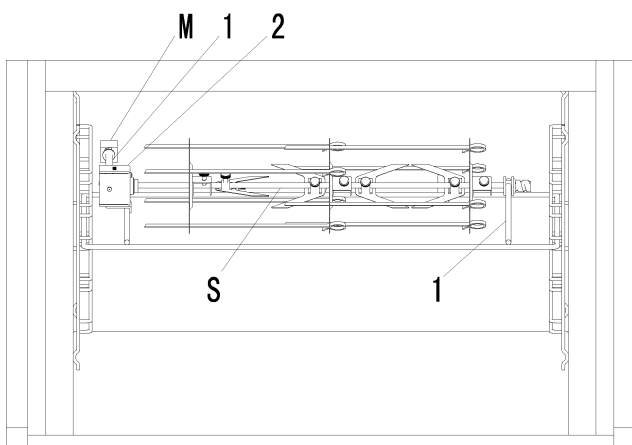


Fig. A

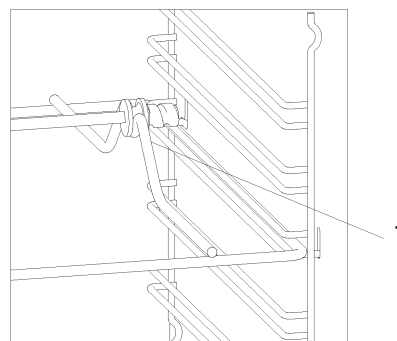


Fig. B

<<LED>>PROGRAMMER (Fig.18) (6 keys Electronic Timer)

Features

24 hours clock with automatic programmer and minutes counter

Functions

Cooking time, cooking end time, manual position, clock, minutes counter, times to be set up to 23 hours 59 minutes.

Display

4-figures, 7segments display for cooking times and time of day.

Cooking time and manual function =saucepan symbol

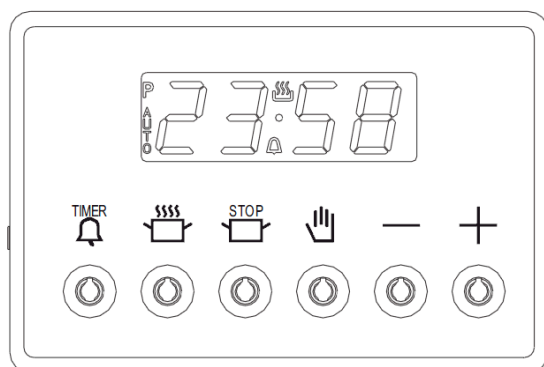
Automatic function =AUTO

Minutes counter =bell symbol

The symbols light up when the corresponding function are selected

Setting

To set ,press and release the desired function ,and within 5 seconds set the time with +and –buttons .



	Minutes counter
	Cooking time
	End time
	Manual
	Subtract time
	Add time

Fig. 18

TASTO +e -

the +and –buttons increase or decrease the time at a speed depending on how long button is pressed

Setting the time

press any two buttons (cooking time ,end time ,minutes counter) at the same time ,and +or –button to set the desired time .this deletes any previously set program.

The contacts are switched off and the AUTO symbol flashes.

Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and saucepan symbol lights up.

Manual operation can only be enabled after the automatic program is over or it has been cancelled.

Automatic use

Press the cooking time or end time button to automatically form the manual to the automatic function.

Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with +or -, the AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. the sound signal rings and the AUTO symbol flashes.

Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with +button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day , the relay and the cooking time symbol switch off. When the cooking time is up. The AUTO symbol flashes, the sound singal rings and both the relay and the cooking time button switch off.

Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with +or –button. The AUTO and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with +button. The relay and the cooking time symbol switch off .the symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off

Minutes counter

Press the minutes counter button and set the cooking time with +or –button.

The bell symbol lights up when the minutes counter is operating, when the set time is up, the sound rings and the bell symbol switches off.

Sound signal

The sound signal starts at the end of a programmer or of the minutes counter function and it lasts for 15minutes.

To stop it, push any one of the functions buttons.

Start programme and check

The programmer starts 4seconds after it has been set. The programmer can be checked at any time by pressing the corresponding button.

Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times. To correct the setting error, change the cooking time or cooking end time the relays switch off when a setting error is made.

Cancelling a setting

To cancel a setting, press the cooking time button and then press the –button until **00 00** appears on the display. A set programmer will automatically cancel on completion.

How to keep Your Oven in Shape

This appliance is for household use only, don't use it outdoors!

Important: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

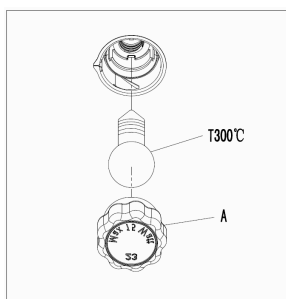
- ⦿ **Do not use steam equipment to clean the appliance.**
- ⦿ To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- ⦿ Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- ⦿ Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- ⦿ If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- ⦿ There is a rubber seal surrounding the oven opening, which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- ⦿ Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- ⦿ Clear the glass door using damp cloth and dry it with a soft cloth..

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Replacing the Lamp in the Oven

- ⦿ Cut off the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible
- ⦿ Unscrew the glass cover attached to the lamp holder;
- ⦿ Unscrew the lamp and replace it with another high-temperature lamp (572°F) with the following characteristics:

- Voltage: AC220V-240V
- Wattage: 15W
- Socket: E 14



© Remount the glass cover and reconnect the appliance to the power supply.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination. Repair, or adjustment!

The maintenance should be by Authorized Service Center or similarly qualified persons in order to avoid a hazard!

USEFUL NOTES FOR COOKING

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none">- Use the natural convection position- Use deeper cake tins- Lower the temperature- Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none">- Use the natural convection position- Use lower side tins- Lower the temperature- Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	<ul style="list-style-type: none">- Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	<ul style="list-style-type: none">- Increase the temperature and reduce the cooking time.

Protective kit

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

For greater safety, an additional child-safety device is available from our Head Office and our Authorised Service Centres (see enclosed list). When ordering this, please give the code: BAB-followed by the appliance model. The model is stamped on the plate, which is visible on the front part of the oven upon opening the door.

Disassembling/assembling the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- Open the door completely and lift the 2 levers “B” (fig.1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

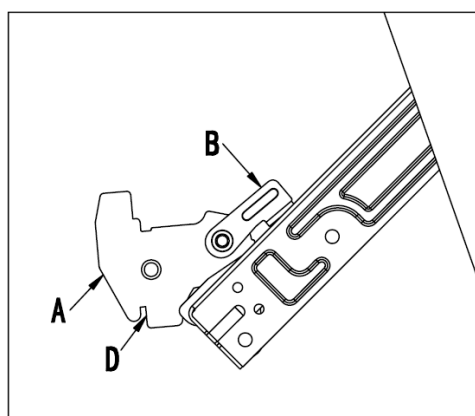


Fig. 1

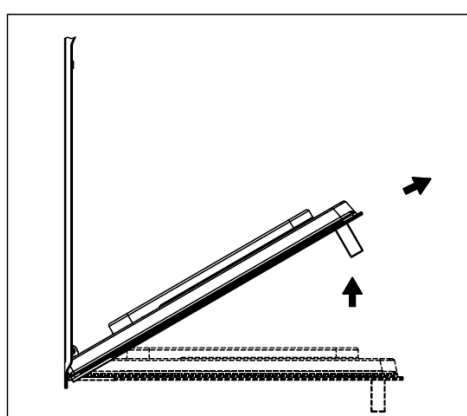


Fig. 2

Practical Cooking Advice

Preheating

If the oven must be preheated (generally this is the case when cooking leavened foods) the " Ventilation mode " as possible in order to save on energy.

Once the food has been placed in the oven. The most appropriate cooking mode can then be selected.

Using the grill

The Multifunction oven offers you three different grilling modes

Use the " Grill " setting for grilling in perfect mode small portions like toasted sandwiches, hotdogs, etc., to perfection.

The " Maxigrill " position is the best for grilling foods rapidly. For a better distribution of heat, not only to brown the surface but also to cook the bottom part, select " Ventilated Maxigrill " function.

This mode can also be used for browning foods at the end of the cooking process.

Important: always use the grill with the oven door closed. This will allow you both to attain excellent results and to save energy

When using any of the three grilling modes , it is recommended that the thermostat knob be turned to the 347 F, as it is the most efficient way to use the grill (which utilizes infrared rays).

If necessary, however, the thermostat can be set to lower temperatures by simply turning the knob to the desired setting.

When utilizing the grill, place the rack at the lower levels (see cooking table). To catch grease or fat and prevent smoke, place a dripping-pan at the bottom rack level.

Baking pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red " E " light will turn off). Do not open the door while the pastry is cooking in order to prevent it from dropping.

Batters must not be too runny, as this will result in prolonged cooking times. In general:

Pastry is too dry
Increase the temperature by 50 F and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 50 F

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour.

I used more than one level and they are not all at the same cooking point
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza use the " Ventilation mode " :

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (302 F - 428 F). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (392 F- 428 F) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

STATIC OVEN COOKING

Type of dish	Temperature	Cooking time	Type of dish	Temperature	Cooking time
Pastries and cakes	(F)	minutes	Meat	(F)	hours
Fruit pie	266	60-70	Turkey (4-8 kg)		
Meringues	266	30-40	Goose (4-5 kg)		
Sponge cake	302	20-30	Duck (2-4 kg)		
Angel cake	320	40-50	Capon (2 1/2-3 kg)		
Madeira cake	320	40-50	Braised beef (1-1 1/2 kg)		
Chocolate cake	338	30-40	Leg of lamb		
Flat sweet loaf	338	40-50	Roast hare (2 kg)		
Puffs	392	15-20	Roast pheasant		
Flaky pastry	392	15-20	Chicken(1-1 1/2 kg)		
biscuits	392	15-20			
Mille feuilles	392	15-20	Fish	200	Minutes 15-25
Short pastry					

Grilling

Type of dish	Cooking time (minutes)	Position of shell
Chops (0.5 kg)	min. 25	3 rd guide rail
Sausages	min. 15	2 nd guide rail
Grilled chicken (1 kg)	min. 60	1 st guide rail
Veal on the spit (0.6 kg)	min. 60	rail
Chicken on the spit (1 kg)	min. 60	-
		-

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

The 1st guide rail is understood as being the lowest position.

Safety Is A Good Habit To Get Into

- © This appliance is designed for non-professional, household use and its functions must not be changed.
- © The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- © The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and, therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;

- The appliance when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adaptors, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

WARNING- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away

During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacture's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.

Service Centres authorized by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period of time, cut off the supply of power and close the gas cock (if present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Make sure that the control knobs are on the "o" setting when the appliance is not in use;
- Cut the power supply chord after disconnecting it from the mains when you decide not to use the appliance any longer.

© The manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

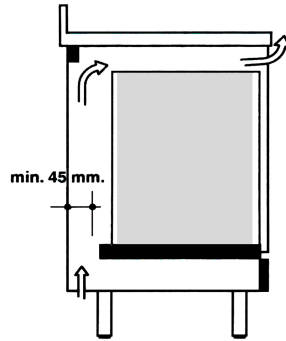
Installation

Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of Built-in Ovens

To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.

The sizes of the unit for installing the cooker under a worktop or in a column unit are shown in figure.



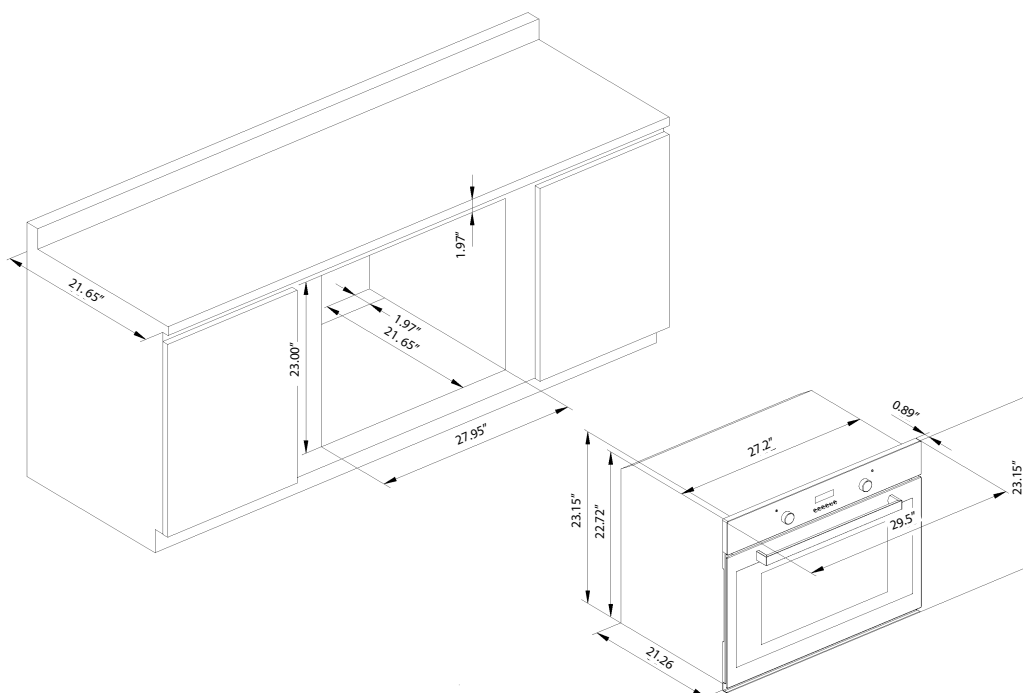
To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of 31 in², and an exhaust opening on the bottom of at least 31 in², and an exhaust opening of at least 9.3 in².

The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of **248 F**.

In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Fastening the oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the four screws “A”, remembering to place the special spacers provided between the hole and the screw itself.



Electric connection

Cookers with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Connecting the power supply cable to the mains

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).

The power supply cable must be positioned so that it does not exceed 50°C more than room temperature at any point of its length.

Before making the connection check that:

- the limiter valve and the home system can support the appliance load(see data plate);
- the power supply system has an efficient grounding connection which complies with the provisions of current regulations;
- the socket or omnipolar circuit-breaker is easily accessible once the cooker has been installed.

NOTE: do not use reducers, adaptors or shunts as they could cause overheating and burns.

Technical Specifications

Electric oven size:	2.75 cubic ft.
Oven Inside Space	
Width	23.4 inches
Depth	15.4 inches
Height	13.15 inches