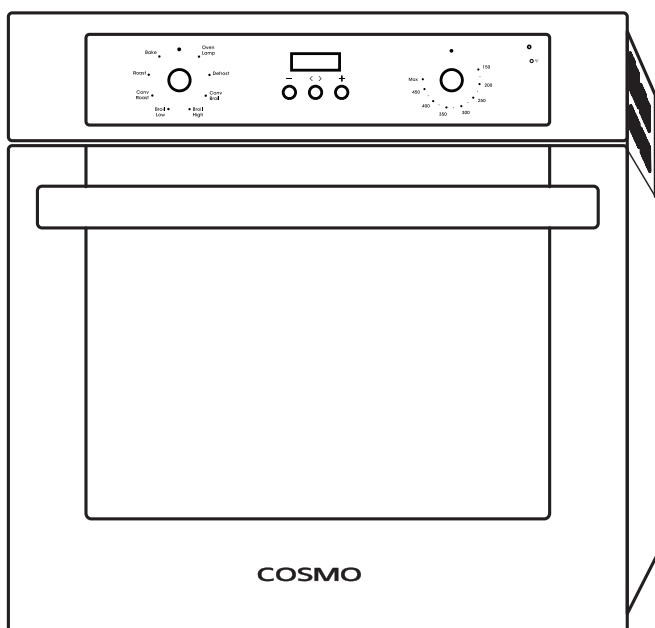




24-in Wall Oven

C51EIX



Built-in Electric Oven

Installation Guide & Users Manual

IMPORTANT: Read and save these instructions.

NOTICE:

Installer: Leave this guide with the homeowner
Homeowner: Keep this guide for future reference

THANK YOU FOR YOUR PURCHASE

Thank you for your purchase. We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

COSMO appliances are designed according to the strictest safety and performance standard for the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your products. We hope that this manual will help you learn to use the product in the safest and most effective manner .

If you have any questions or concerns, please contact the dealer from whom you purchased it, or contact our Customer Support at:

1-888-784-3108.



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ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides.

Before using this product, **please read through this Install & User Manual carefully**. Keep this user manual in a safe place for future reference. Please ensure that other persons using this product are familiar with these instructions as well.

SAFETY & WARNINGS

- When the oven is switched ON for the first time, it may give off an unpleasant odor/smell. This odor is the bonding agent used for the insulating panels within the oven. When using the oven for the first time, use the conventional cooking function **while the oven is empty** at 480 °F for 90 minutes to clean oil impurities inside the oven's interior.
- During first use, there may be some smoke and a slight odor from the oven, which is normal. If this happens, wait for the odor and smoke to clear before placing food in the oven. The oven should be used in a well-ventilated environment.
- ***While in use, the appliance becomes extremely hot. Take extreme caution to avoid touching heating elements and any surface interior in inside the oven.*** Use protective gear on hands while placing and removing food from oven.
- ***Children should NOT use the appliance. Children should NOT play in, on or around the appliance. Children must have adult supervision while the oven is in use. Do NOT allow children to go near the oven while in use, especially when the broiler is on.***
- Please use caution and supervise any persons who may need assistance with the oven while they are using it.

SAFETY & WARNINGS

- If the oven is cracked or damaged, immediately switch it off to avoid possible electrical shock.
- Ensure the oven is switched off before replacing the oven bulb to avoid possible electric shock.
- The means for disconnection must be incorporated in the fixed wiring, in accordance with local code.
- Please follow all local codes and requirements when installing and wiring your unit.
- If the supply power cord is damaged, it must be replaced by either the manufacturer, its service agent or similarly qualified persons in order to avoid hazards or injury.
- Do not use harsh or abrasive cleaners, nor sharp metal scrapers to clean the glass oven door; these may scratch the surface of the door, which may result in the glass breaking.
- Do not use a steam cleaner to clean the appliance.
- The appliance is not intended to be operated with an external timer or separate remote control system.
- Ovens with shelves should include instructions for proper shelf installation.

SAFETY & WARNINGS

- The appliance must be properly installed and grounded by a qualified technician.
- Do not use the appliance for warming or heating a room.
- Wear proper attire when the using the appliance; loose or hanging garments should never be worn while the appliance is in use.
- Flammable materials should NOT be stored in the appliance or near surface units.
- **DO NOT USE WATER ON GREASE FIRES; *smother flames, or use dry chemical or foam-type fire extinguisher.***
- Use only DRY potholders; moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch heating elements. Do not use a towel or other bulky cloth.
- Use caution when opening the oven door; stand to the side of the oven while opening the door, and allow hot air or steam escape before removing or replacing food.
- Do NOT heat unopened food containers; build-up of pressure may cause contents to burst and result in injury.
- Keep oven vent ducts unobstructed.
- Placement of oven racks: Always place oven racks in the desired location when oven is not operating and has cooled. If an oven rack needs be moved during while oven is hot or in use, use extreme caution and do NOT let the potholder contact any heating elements inside the oven.
- Oven racks must always be installed in a level manner. Do not use oven racks on a slant.

SAFETY & WARNINGS

- **Do NOT touch heating elements or interior surfaces of the oven. Heating elements may be hot, even when they appear dark in color. Interior oven surfaces become hot enough to cause burns.** During oven use, do NOT touch or allow clothing or any flammable materials contact heating elements or interior surfaces of oven until there has been enough time to cool. Other surfaces of the appliance may become hot enough to cause burns—these surfaces include: Oven vent openings and oven vent surfaces near these openings, oven door and oven door window.
- Do not use the oven unless you are wearing something on your feet.
- Do not touch the oven with wet or damp hands.
- The oven door should not be opened often while in use.
- The appliance must be installed by an authorized technician. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Do NOT place anything on the oven door while it is open; the oven may become unbalanced, or the oven door may break and result in damage or injury.
- Some parts of the appliance may retain heat for a long time after use; please allow time for the oven interior to cool down and caution before touching any parts that are exposed to heat directly.
- If the oven will not be used for a long period of time, it is recommended to unplug the oven.

FITTING THE OVEN INTO KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven into position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the required measurements and distances must be adhered to during oven installation.

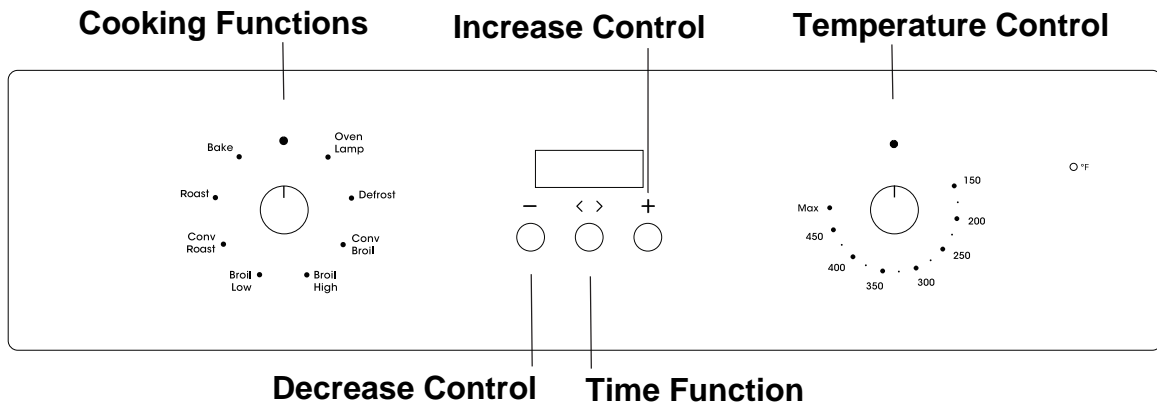
IMPORTANT

If the oven is to work properly, the cabinet housing the oven is installed into must be suitable for oven use. The panels of the cabinet housing that are next to the oven must be made of a heat-resistant material. Ensure that the glue of units made of veneered wood can withstand temperatures of at least 250 °F. Plastic or glues that cannot withstand such temperatures will melt and deform the cabinet housing. Once the oven has been installed into the cabinet housing, the electric parts must be completely insulated; this is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the cabinet unit to ensure an adequate current of air circulates around the oven. The oven must have a rear gap of at least 45mm.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not attempt to use it, and contact professionally qualified personnel for assistance.

Keep all packing materials such as plastic bags, polystyrene or nails out of the reach of children.

OVEN CONTROLS & FUNCTIONS

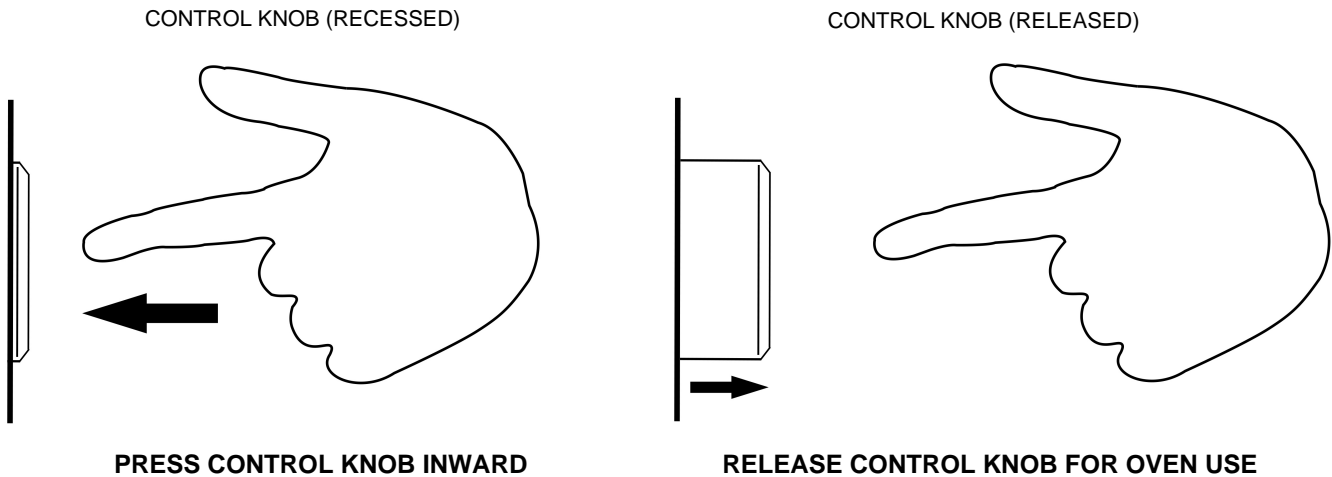


Symbol	Function
Oven Lamp	Oven Lamp: Observe cooking progress in the oven through the oven window without opening over door. Oven Lamp can be used with all cooking functions.
Defrost	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, without the use of any heat. A gentle but quick way to speed up defrosting time and thawing of ready-made dishes, cream-filled dishes, produce, etc.
Bake	Bottom Heater: Heat is applied only by the lower heating element of the oven. Use this function for browning the bottom side of food. Suitable for slow cooking recipes, or for warming up meals.
Roast	Conventional Cooking: Upper and lower heating elements uniformly heat exposed food. Baking and roasting is possible only at single level.
Conv Roast	Convection with Fan: The top heating element and the bottom heating element are working with fan. Food is cooked quickly and evenly.
Broil Low	Small Broiler: This cooking method is normal broiling, utilizing the inner part only of the top heating element, which directs heat downwards onto the food.
Broil High	Double Broiler: The inner heating element and the outer heating element at the top of the oven are used. Suitable for broiling larger quantities.
Conv Broil	Double Grill with Fan (At the rear panel): The inner heating element and the outer heating element at the top of the oven are working with the fan. Suitable for broiling large amounts of meat.
•	OFF: Turn off cooking function / oven temperature.

OVEN CONTROLS & FUNCTIONS

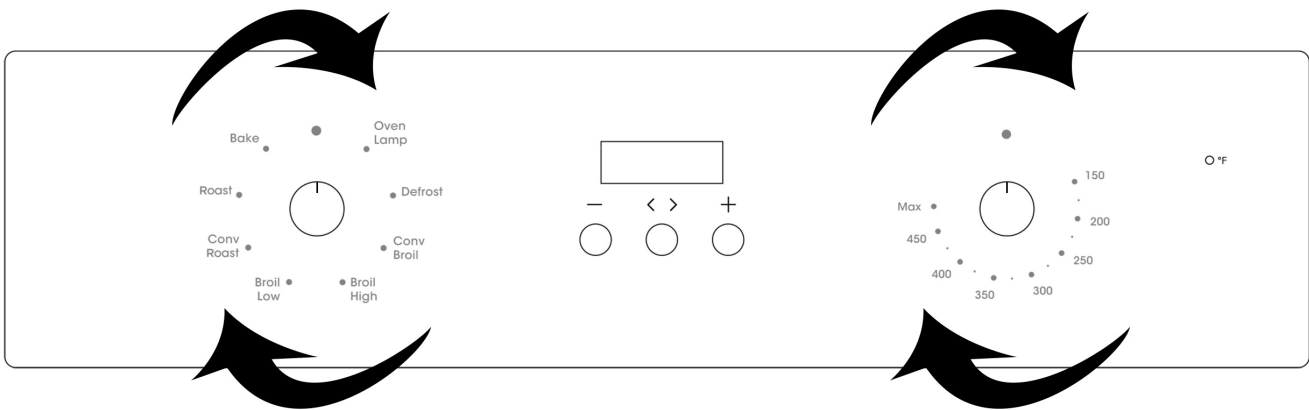
Releasing and Recessing the Control Knobs

The control knobs for Cooking Functions and Temperature Control can be recessed into the panel. When you need to use them, press the control knob inward and release (See below diagram). To recess the control knob, press inward again.



How To Use Control Knobs

When the control knobs for Cooking Functions and Temperature Control are released, simply turn the control knob to select the function and temperature you wish to use. When finished, return the knob to the " • " position (OFF) at the top of the dial (12 o' clock position).



ROTATE KNOB TO SELECT COOKING FUNCTION AND TEMPERATURE

OPERATING INSTRUCTIONS

When the oven is first connected to the electrical supply, wait for the display to automatically show " 12 · 30 "; there will be a single audible beeping sound, and the " 12 " and " · " will flash on the LCD display. Input the current time before using the oven.


NOTE: There are two types of clocks: 12-hour clock and 24-hour clock, depending on the actual machine. Example, A 24-hour clock, 2 P.M. is shown as " 14 · 00 ".

CLOCK SETUP

- 1.) Press " + " or " - " buttons to adjust the hour setting
- 2.) Press " < > " to confirm the hour setting
- 3.) Press " + " or " - " buttons to adjust the minute setting
- 4.) Press " < > " to confirm the minute setting, then the timer will enter Standby Mode

NOTE: If the display does not flash, adjust the Clock by pressing the " + " and " - " buttons at the same time for more than 3 seconds.

OVEN ON & OFF

When the Clock is in Standby Mode, press " < > " for more than 3 seconds, the Clock will enter Manual Mode, and the "  " symbol will light up.


- 1.) Select a Cooking Function and Temperature
- 2.) Select a Time Function, then the oven will turn ON

If you set " **dur** " Or " **End** ", the oven will automatically turn OFF after the set cook time. If you set Manual or Minute Minder, after cooking, bring the Cooking Function and Temperature knobs to the " · " position. Press " < > " and " + " buttons for more than 3 seconds to return to Standby Mode.


Time Function Setting

In Manual Mode, pressing " < > " enables the Time Function setting. The function options cycle in the following order: **Manual Mode** > **Minute Minder** > **dur** > **End Manual Mode**. Select the Oven Function and adjust the cook temperature if required.

Manual Mode

In Manual Mode, only the current Time and the Symbol "  " will light up. The cook time can be controlled by the user.

NOTE: In Manual Mode, to ensure the oven is does not remain ON accidentally, after 5 hours, if no button is pressed, the Timer will flash to warn you the oven will enter Standby Mode. After a total of 10 hours, the Timer will enter Standby Mode.

When the Timer is flashing in Manual Mode, press any button to reset the Timer to use the oven. Otherwise, press "  " and " + " together for more than 3 seconds to enter Standby Mode if the oven will not be used.

OPERATING INSTRUCTIONS

Audible Warning Time Adjustment

This function can be used to receive audible alerts at the end of the adjusted time period.

1.) Press “ < > ” Button to select the **Minute Minder** function. The Symbols “ ⏰ ” “ • ” will flash.

2.) Use “ + ” “ - ” Button the adjust the **Minute Minder** (Refer to the CLOCK SETUP on Page 10). Press “ < > ” Button to confirm, the “ ⏰ ” symbol will light on the digital display. When the “ ⏰ ” Symbol lights continuously, the audible warning time adjustment is done.

3.) When the timer ends, it will give an audible alert and the “ ⏰ ” Symbol will flash on the display. Press any button for at least 3 seconds and it will stop the audible alert and the “ ⏰ ” will disappear on the digital screen. The audible alert time adjustment is for alert purposes only. Press “ < > ” and “ + ” together for more than 3 seconds to enter Standby Mode if the oven is not in use.

Semi-Automatic Programming, according to cooking period

This function is used to cook within a set amount of time. Place food into the oven, and select a Cooking Function and Temperature. The maximum amount of time for this function is 10 Hours.

1.) Press “ < > ” button until you see “ dur ” on the digital display, before setting the cook time.

2.) Use “ + ” “ - ” Buttons to adjust cook time (Refer to the CLOCK SETUP instructions on Page 10).

3.) Press “ < > ” to confirm, the time of day will appears on the digital display, and the symbols “ A ” “ ⏰ ” will light on the digital display. The oven will start cooking.


4.) At the end of the adjusted cook time, the timer will stop the oven and give an audible alert, and the “ A ” will flash on the display. Set the knobs for Cooking Function and Oven Temperature to “ • ”. Press any button for less than 3 seconds will stop the audible alert. Pressing “ < > ” for more than 3 seconds will set the oven to Manual Mode again.

OPERATION INSTRUCTIONS

Full-Automatic Programming

This function is used to cook after a certain period of time, for a set amount of time. Food is placed into the oven, and a Cooking Function and Oven Temperature is selected.

1.) Press “ < > “ button until you see “ **dur** “ on the digital display. Use “ + “ “ - “ Buttons to select the cook time. Press “ < > “ Button to confirm, the time will appear on the digital display, and the “ **A** “ Symbol will light on the display.

2.) Keep pressing “ < > “ Button until you see “ **End** “ on the digital display; use “ + “ “ - “ Buttons to select the cook time, press “ < > “ Button to confirm, the Time will appear and the “ **A** “ Symbol will light on the digital display. The Symbol “  “ disappears until the cook time starts.

You can set a time which can be up to 23 Hours and 59 Minutes (24-Hour Clock), or 12 Hours and 59 Minutes (12-Hour Clock) after the time obtained by adding the cooking period to the day's time.

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The Timer will give an audible alert and the Symbol “ **A** “ will flash. After bringing the Cooking Function and Oven Temperature to the “ • “ position, press any button for less than 3 seconds to stop the audible alert.

Pressing “ < > “ for more than 3 seconds will enable Manual Mode again.

NOTE: Once setting Full-Automatic Mode, the Clock cannot be changed. To change the Clock's time, you must cancel the Full-Automatic Mode and enter Clock Setup.

NOTE: If you need to reset Full-Automatic Mode, need to stop setting the current mode, to set the Full-Automatic Mode according to the above steps again.

Specification

1.) When setting the date of each function, Press either “ + “ or “ - “ for more than 3 seconds; the date will progressively and rapidly increase or decrease.

2.) When setting each of the time function, if there is no operation for 5 minutes, it will return to Manual Mode.

3.) When setting each of the time function, press on “ < > “ for more than 3 seconds can cancel the current setting and enter manual mode.

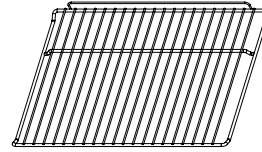
4.) During time function setting, pressing on “ + “ and “ < > “ for more than 3 seconds, an audible alert will sound, the current time function is canceled, and oven enters Standby Mode.

5.) It is highly recommended to run the oven empty for 15 minutes at 390 °F to burn off any interior residue.

ACCESSORIES

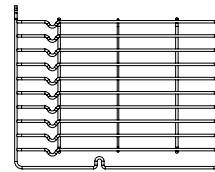
Wire Shelf

For broiler, dishes, cake pan with items for roasting and broiling.



Slider Bracket

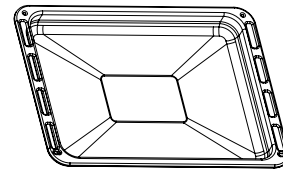
For cooking larger portions of food, these shelf support rails on the right and left sides of the oven can be removed, dishes and tray can be put on the oven floor, using functions as Radiant Broiling, Double Broiler, Double Grill with Fan.



NOTE: When placing dishes on the oven floor, DO NOT USE the oven's bottom heating elements to prevent heat gathering at the bottom (only for specific models).

Universal Pan

For cooking large quantities of food such as moist cakes, pastries, frozen food and more. Also used for collecting fat, meat juices and spills.



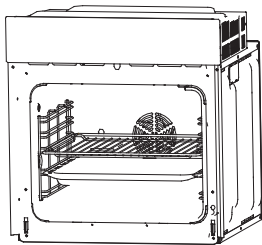
ACCESSORIES

Shelf Placement Warning

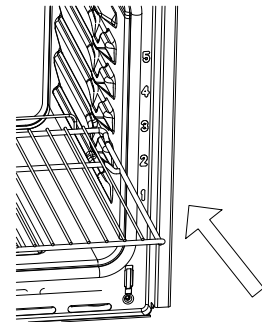
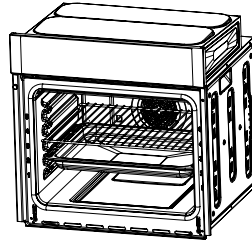
To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is important. Shelves and the pan can only be used between the first and fifth layers.

The shelves must be installed on the rails in the correct direction, as this will ensure that during careful removal of the shelf or tray, hot food items will maintain proper balance.

Shelves and oven racks must be installed in the same layer on each side. Do not attempt to use the oven with an unlevel shelf.



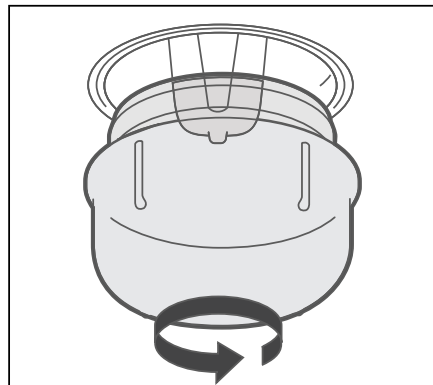
OR



Bulb Replacement

- 1.) Disconnect power from the main outlet, or switch off the circuit breaker of the unit's mains outlet.
- 2.) Unscrew the glass lamp cover by turning it counter-clockwise (**NOTE:** It may be stiff) and replace the bulb with a new one of the same type.
- 3.) Screw the glass lamp cover back in place.

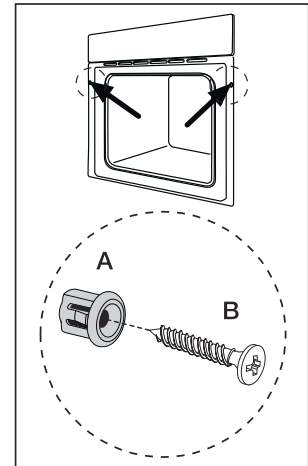
NOTE: Only use 25 – 40W / 220V – 240V, 570 °F halogen lamps.



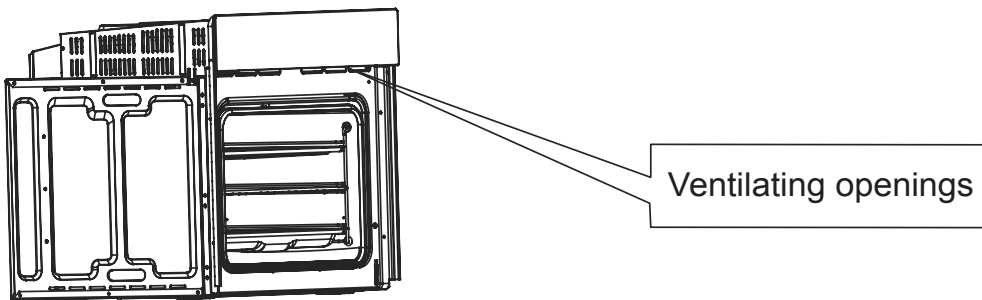
INSTALLATION

Securing the Oven to the Cabinet

- 1.) Fit oven into cabinet recess.
- 2.) Open the oven door.
- 3.) Secure the oven to the kitchen cabinet with two distance holders " A ", which fit holes in the oven frame and fit the two screws, " B ".



Ventilating Openings



Connection of the Oven

Ensure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service. This appliance is manufactured with a green GROUND wire connected to the oven chassis.

After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a UL Listed conduit connector. **Figure 1** and **Figure 2** (See Page 15) and the following instructions provided below present the most common way for connecting the oven.

Your local codes and ordinances take precedence over these instructions. Complete electrical connections according to local codes and ordinances "WARNING" Risk of Electric Shock, frame grounded to neutral of appliance through a link.

Grounding through the neutral conductor is prohibited for: new branch-circuit installations (1996 NEC), mobile homes and recreational vehicles or in an area where local codes prohibit grounding through the neutral conductor.

For installations where grounding through the neutral conductor is prohibited:

- Disconnect the ground from the neutral at free end of conduit
- Use grounding terminal or lead to ground unit
- Connect neutral terminal or lead to branch circuit neutral in usual manner.

INSTALLATION

Wire Branch Circuit

Refer to Figure 1:

- Disconnect ground from neutral at free end of conduit.
- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding HOT Wires in the junction box.
- Connect the white wire from the oven to the NEUTRAL (gray or white) wire in the junction box.
- Follow all local codes and regulations while installing the appliance.

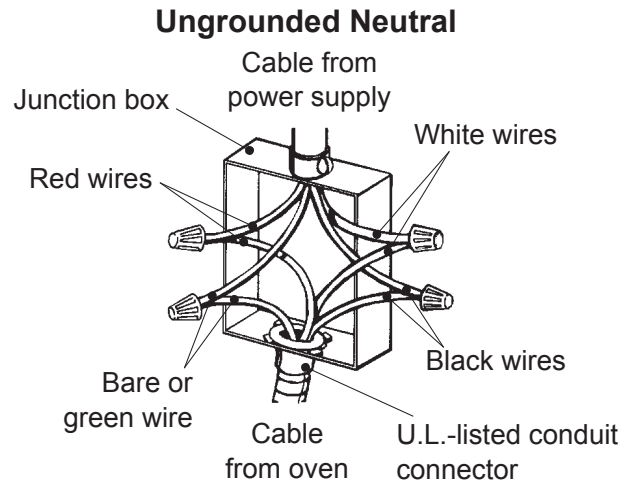


Figure 1

Wire Branch Circuit

Refer to Figure 2:

- Disconnect ground from neutral at free end of conduit.
- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding HOT Wires in the junction box.
- Connect the white wire from the oven to the NEUTRAL (gray or white) wire in the junction box.
- Follow all local codes and regulations while installing the appliance.

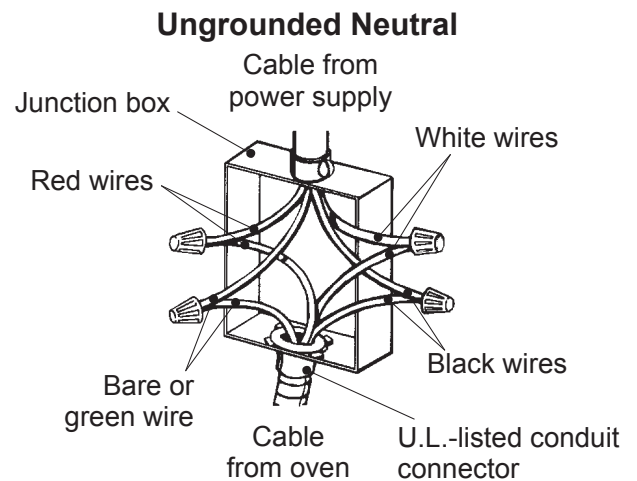
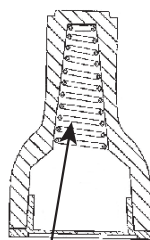


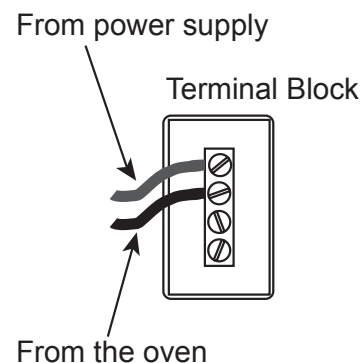
Figure 2

Important: Use twist-on connector with square-wire spring



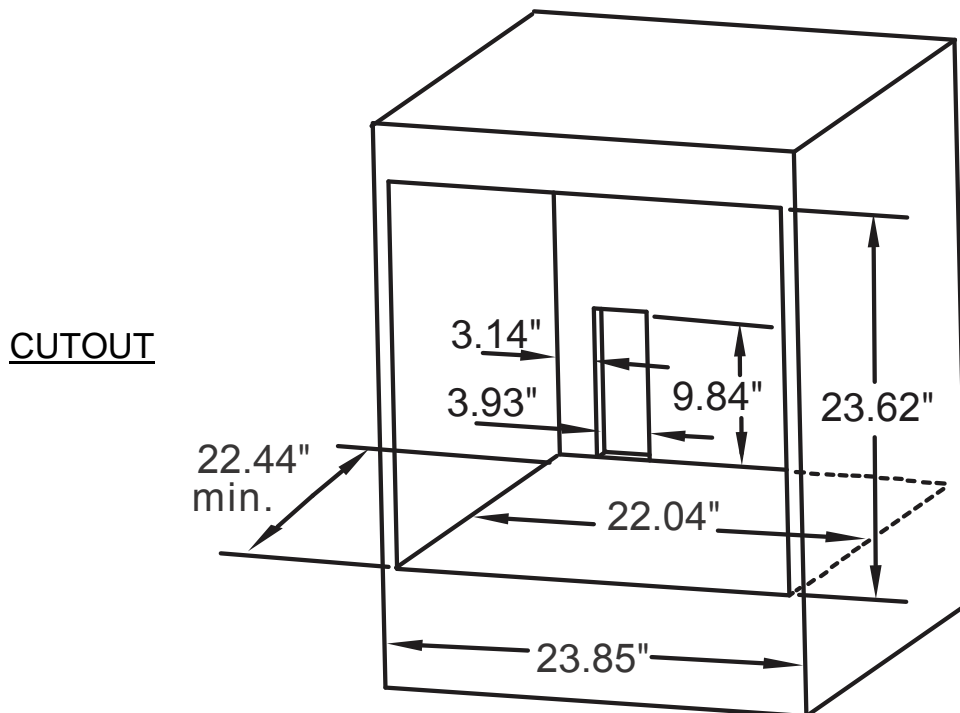
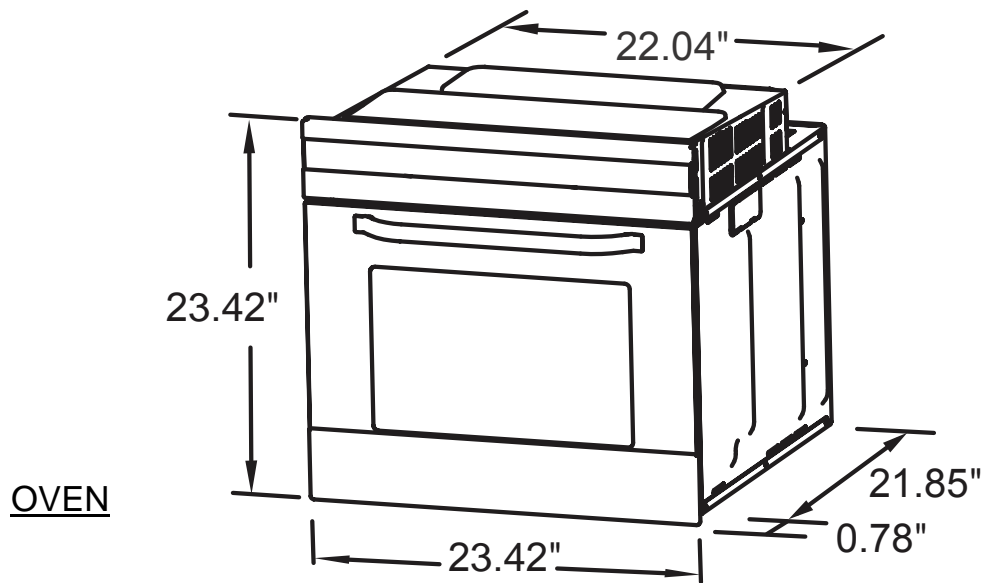
Square-wire spring

OR



INSTALLATION

DIMENSION DIAGRAM



NOTES

- Only plus deviations are admissible for all dimensions.
- The cabinet does not include the power switch or socket.
- The number of accessories included depends on the appliance model purchased.

INSTALLATION

Removing the Door from Oven

Removable door allows full access to entire interior of the oven for easier and quicker maintenance.

1.) To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward (Figure 1).



Figure 1

2.) Close the door to an angle approximately 15 degrees. Lift up and slowly pull the door out from the oven (Figure 2).

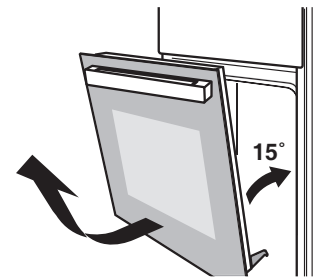


Figure 2

3.) Place the door flat with door top cover facing up; put your hands on the glass and push it towards the door brackets (Figure 3).

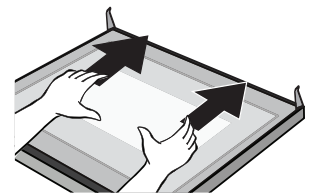


Figure 3

4.) Separate the glass carefully by lifting it approximately 25 degrees (Figure 4).

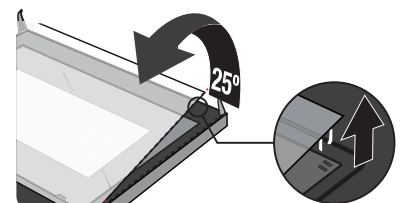


Figure 4

5.) Push the glass into position indicated by the arrow in Figure 5. Gently pull the glass out of the socket.

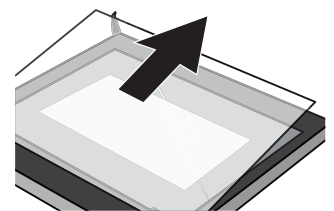


Figure 5

6.) After pulling out the inner glass, please take out the middle layer glass as shown in Figure 6.

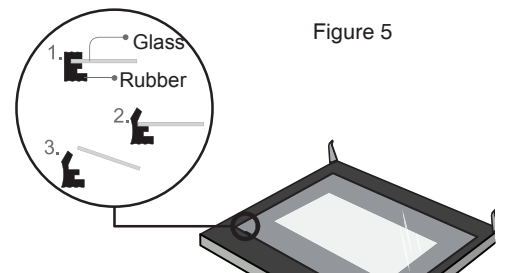


Figure 6

7.) When done cleaning, reverse the above procedures to return the door to its original position.

CLEANING & MAINTENANCE

To maintain the appliance's appearance and reliability, keep the unit clean. The modern design of the unit allows for simple cleaning and maintenance. The parts of the unit which come into contact with food must be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all unit controls to the OFF position.
- Before cleaning the oven interior, wait until it has cooled. Cleaning is both easier and safer when the unit has cooled.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non-abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers; these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances on stainless steel parts, such as lemon juice, vinegar, etc.
- Do not use a high pressure cleaning for cleaning the unit.
- The baking pans may be washed in mild detergent.

This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



This symbol of the product indicates that this product may not be treated as household waste. Instead, it must be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, discovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

PRODUCT SPECIFICATIONS

Model:	C51EIX
Rated Voltage:	120 / 240 V & 120 / 208 V
Rated Frequency:	50 - 60 Hz
Rated Output Power:	3250 W & 2450 W
Oven Lamp:	25 Watt
Temperature Range:	122 - 482 °F / 50 - 250 °C
Product Dimensions (WxDxH):	23.4 (W) x 22.6 (D) x 23.4 (H)
Product Capacity:	2.5 cu. ft. / 70 liters
Net Weight:	78.71 lbs.
Clean Type:	Manual
Force Cooling System	Yes
Smoke Ventilation System	Yes
Auto-Off Function	Yes
Alarm Function	Yes
Interior Material	Enamel Blue Coating
Sealing	Fiberglass
Rack Positions	5

WARRANTY AND SERVICE

For full warranty details on this product please visit:
<http://www.cosmoappliances.com/warranty>

TO RECEIVE WARRANTY SERVICE, YOUR
PRODUCT MUST BE REGISTERED. TO REGISTER, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER



IMPORTANT

Do Not Return This Product To The Store If
you have a problem with this product, please contact

Cosmo Customer Support at

+1(888)784-3108

DATED PROOF OF PURCHASE, MODEL #, AND SERIAL #
REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin
Pour tout problème concernant ce produit, veuillez contacter
le service des consommateurs Cosmo Customer Support au

+1(888) 784-3108

UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE
LA GARANTIE.

IMPORTANTE

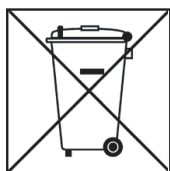
No regrese este producto a la tienda
Si tiene algún problema con este producto, por favor contacte el
AYUDA AL CLIENTE COSMO al

+1(888)784-3108

(Válido solo en E.U.A).

NECESITA UNA PRUEBA DE DE COMPRA FECHADA, NÚMERO DE
MODELO Y DE SERIE PARA EL SERVICIO DE LA GARANTÍA

Correct Disposal of this product:



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.



APPLIANCES

Cosmo is constantly making efforts to improve the quality and performance of our products, so we may make changes to our appliances without updating this manual.

Electronic version of this manual is available at:
www.cosmoappliances.com