

Cuisinart®



Instruction & Recipe Booklet Combo Steam + Convection Oven - CSO-300NXA


For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press "Start/Cancel" to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.

- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- Do not cover crumb tray or any part of the oven except the baking pan with aluminium foil – this will cause overheating of the oven.
- The top of the oven, steam vents and any other opening should always be clear 15cms of any other object while in use.
- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the unit has cooled down.

- Oversized foods, aluminium food packages and utensils must not be inserted in the oven as this can create a risk of fire or electric shock.
- No object should ever be rested on the glass door. This includes cooking utensils and baking dishes.
- Do not place sealed or airtight containers in the oven.

- Do not place paper, cardboard, plastic or similar products in the oven
- Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
- Use extreme caution when removing trays, pans, racks or disposing of grease and oils or when moving the unit itself that may contain hot oils or grease to avoid burns.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your Combo Steam + Convection Oven for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth.

Be sure to thoroughly clean all accessories before first use. The oven rack, baking pan, grilling rack and crumb tray are dishwasher safe. Rinse water reservoir in hot, sudsy water.

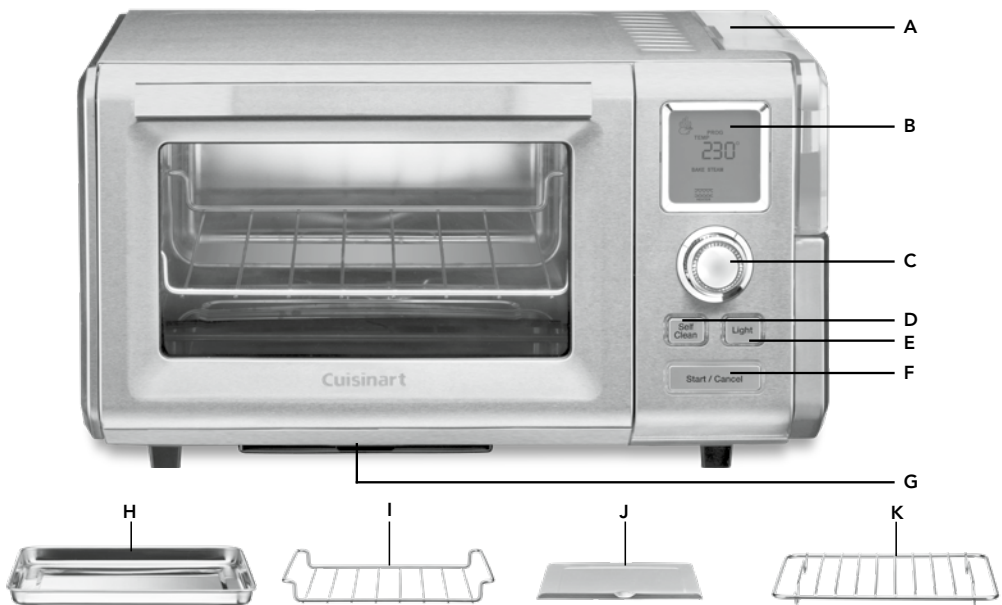
Before using your Combo Steam + Convection Oven, **ensure it is 15cm away from the wall** or from any items on the countertop. Do not use on heat-sensitive surfaces.

DO NOT STORE ITEMS ON TOP OF THE OVEN. IF YOU DO, REMOVE THEM BEFORE YOU TURN YOUR OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE.

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PARTS & FEATURES



A. Water Reservoir

1.4-litre removable reservoir for all functions requiring steam, & for oven steam-cleaning.

B. Blue Backlit LCD Digital Display

Shows cooking function with icon, temperature & cooking time. Also displays clock, heater elements in use, toast shade & fill-water indicator.

C. Blue Backlit Program Dial/Button

Use to select from 9 cooking functions, set the temperature, cooking time & the LCD display clock.

D. Self-Clean Button

Steam-clean.

E. Light Button

Illuminates interior to monitor cooking progress for 2 minutes.

F. Start/Cancel Button

Starts & stops the active function, cooking time & temperature selected. Green LED illuminates around the button to indicate the cooking cycle has begun.

G. Drip Tray

The drip tray comes already positioned in your steam oven & designed to collect excess liquid. The drip tray slides out from the bottom front of the oven.

H. Baking Pan

Use with Grilling/Steaming rack & use alone when baking or roasting.

I. Oven Rack

Four-position rack for multiple cooking functions: See page 6.

J. Crumb Tray

Sits underneath the heating elements to catch crumbs. Remove when using steam functions

K. Grilling/Steaming Rack

Designed to fit into the baking pan for use when grilling or steaming.

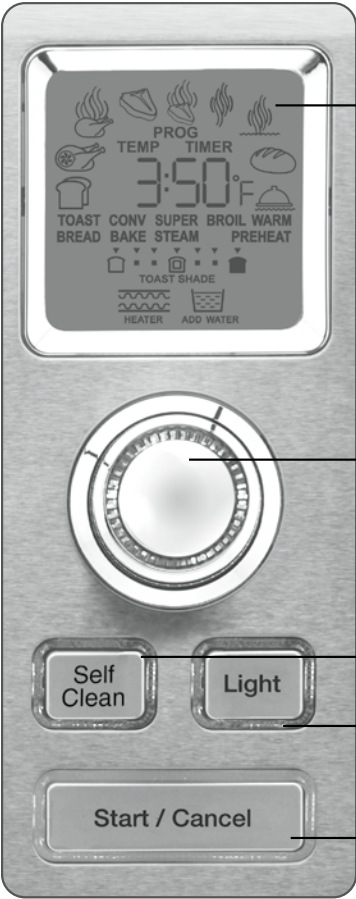
L. Cord Storage (not shown)

Wraps around rear of unit for a clutter-free benchtop.

M. Water Drain (not shown - at the rear of oven)

Collects excess water from steaming foods. Always empty the water tank after use. Before use, ensure cap is tightly closed before refilling reservoir.

GETTING TO KNOW YOUR CONTROL PANEL



LCD Display

View functions, time, temperature, toast shade, active heating elements, “ADD WATER” alert.

When plugged in, but not operating, the clock will be displayed.

Program Dial/Button

Dial to select cooking function, change preset time or temperature & choose toast shade. Push to confirm selection.

Self-Clean Button

Select for a steam clean with default of 30 minutes at 100°C.

Oven-Light Button










Select to view while cooking.

Start/Cancel Button

	ADD WATER	When reservoir needs to be filled, this symbol will illuminate & continuously beep until you refill the reservoir or when water has run dry & oven will switch off.
	TOAST SHADE	After TOAST is selected, scroll from 1 to 7 for light to dark shade. NB: Always use crumb tray when toasting.
	HEATER	Upper &/or lower elements will illuminate which heating elements are on for individual cooking functions.
	CLOCK	When plugged in, the LCD display will illuminate blue with 12:00 showing. To set clock, press the Program Dial/Button until time starts flashing. Scroll dial to select AM or PM & press dial to confirm. Scroll dial to set hour then press to confirm. Proceed to scroll for minutes then press to set.

COOKING FUNCTIONS





The large blue-backlit LCD screen is easy to view while clearly displaying the function, time, temperature and toast shade you have selected. Indicators also let you know if top, bottom or both elements are heating and when to “Add Water” to the reservoir.

Function		Default Time	Default Temp.	Temp. Range	Rack Position
	TOAST	Selection of Shade	Fixed Temp.	Fixed Temp.	• Middle
	CONVECTION BAKE	30mins	180°C	50°C - 230°C	• Lower • Middle
	BAKE STEAM	30mins	180°C	110°C - 230°C	• Lower • Middle
	GRILL	10mins	250°C	150°C - 250°C	• Lower • Upper
	GRILL STEAM	10mins	250°C	150°C - 250°C	• Lower • Upper
	STEAM	30mins	100°C	40°C - 100°C	• Middle
	SUPER STEAM	20mins	120°C	50°C - 200°C	• Lower • Middle
	BREAD	10mins	180°C	50°C - 230°C	• Lower • Middle
	WARM	30mins	70°C	50°C - 150°C	• Lower • Middle

OVEN RACK POSTION GUIDE

All our recipes give you step-by-step directions and indicate oven rack position for best results.

WARNING: While toasting, **DO NOT USE** the lower or upper grill rack positions as this may result in a fire.

	
Lower Rack	Middle Rack
	
Lower Grill	Upper Grill

OPERATING INSTRUCTIONS

1. Place oven and appropriate accessories on a clean, dry, flat surface. Make sure oven interior and accessories have been cleaned and dried thoroughly before use.



2. Open the unit using the handle on the door, pulling it downward until it rests comfortably in place.



3. Before cooking, position the oven rack for the cooking function being used. Refer to the Cooking Functions Chart on page 6 and



Oven Rack Position Guide on page 6 for proper positioning. Never operate the oven without the drip tray in place.

4. WHEN COOKING WITH STEAM

Fill the water reservoir with tap water if using a function requiring steam. Remove reservoir by lifting vertically, using the integrated handle. Invert and remove reservoir cap and fill. Replace cap and return reservoir so that it is properly seated in its original position.

NOTE: If oven is not in use for more than 1 month, fill the water reservoir and run oven on the Steam function at 100°C for 60 minutes before using. After using the Steam Oven, ensure both the water tank and internal tank are emptied.

5. Place food in oven and close door.
6. Turn the Program dial to engage the functions menu.

NOTE: The Program dial/button will be surrounded by a blue LED light to indicate the functions menu is engaged.

7. Scroll until the proper cooking function appears on the screen. Refer to the Cooking Functions chart on page 6 for function information.
8. Press the Program button in the center of the dial to set the function. A beep will sound and the temperature setting will start flashing.
9. Use the Program dial to select the desired temperature. Refer to the Cooking Functions chart on page 5 for temperature ranges.
10. Press the Program button again to set temperature. A beep will sound and the default time will begin flashing.
11. To increase or decrease cooking time, use the Program dial to scroll to appropriate time then press the Program button again to set the time.


12. Press the Start/Cancel button to begin cooking cycle.

NOTE: A beep will sound and the Start/Cancel button will be surrounded by a green LED light to indicate the cooking cycle has begun. The countdown timer will begin counting down until cooking cycle is complete.

NOTE: When you choose any of the functions with the Program button/dial (including the clean function button) if you do not then push the Start/Cancel button within 30 seconds the oven will not commence it's operation. It will return automatically to displaying the clock time.

NOTE: No preheating needed - food should be placed in oven before selecting cooking function and pressing start, as preheat time is minimal and incorporated into overall cooking time.

TOAST Function:








1.  Slide the crumb tray into position by tilting the crumb tray under the bottom heating elements inside the unit, and pushing it to the rear wall.




NOTE: The crumb tray is properly positioned if it rests flat on the interior base of the unit.

2. All toasting is done with the oven rack in the middle rack position. Refer to the Oven Rack Position Guide on page 6.
3. Turn the Program dial to engage the functions menu.
4. Scroll until the TOAST function appears on screen, then press the Program button to set TOAST. A beep will sound and the toast shade selector will start flashing.
5. Using the Program dial, select a toast shade setting between 1 and 7 (1 being lightest, 7 being darkest).
6. Press the Program button to set shade, which will appear in the display; a beep will sound and the toast shade selector will no longer flash.
7. Press the Start/Cancel button to begin toasting cycle.

NOTE: Default countdown timer for the shade selected will now appear and begin counting down.

QUICK TIPS GUIDE

Settings			Notes, Tips
	TOAST	<p>Toast up to 4 average-sized slices of bread to your preferred shade.</p>	<p>NB: Use provided crumb tray when making toast.</p> <p>TIP: For even results, place bread in centre of rack.</p> 
	CONVECTION BAKE	<p>Convection Bake is best used for most baked goods such as cakes, cookies & pastries.</p>	<p>TIP: Rotating baking pan halfway through cooking time is recommended for even baking.</p>
	BAKE STEAM	<p>The combination of baking & steaming means crispy & juicy results every time, in less time, using little to no oil when roasting with steam alone.</p> <p>Even moist heat benefits many types of foods, from silky custards to effortless browned braised & tender dishes.</p>	<p>TIP: Place less tender cuts of meat like short ribs, shanks, cubes of shoulder or leg, with minimal or no liquid directly on the baking tray. Start cooking on Bake Steam at a medium temperature. After one hour, reduce the temperature & set cooking time for 2 hours (see rib recipe on page 10. as a guide). Minimal to no liquid is used in steam-baked, braised dishes as natural juices are drawn out from the meat, providing the perfect braising liquid.</p>
 	GRILL & GRILL STEAM	<p>For your convenience the oven has two different rack positions for Grill & Grill Steam.</p> <p>The lower grill position is best suited for thicker cut foods like steaks, chops & larger fish fillets, as well as top-browning of dishes such as cheese-style lid bakes & nachos.</p> <p>The upper grill position is ideal for smaller seafood & thinner fillets like prawns & schnitzel.</p>	<p>NB: When arranging foods to grill, ensure the food does not touch the heating elements as they may burn easily.</p> <p>We recommend leaving the oven door slightly ajar when grilling.</p>
	STEAM	<p>Traditional steaming of vegetables, seafood & other protein at 100°C.</p> <p>Proofing dough at 40°C.</p>	<p>NB: For all vegetables & protein steaming place food on the grilling/steaming rack fitted into the baking pan.</p> <p>TIP: With seafood place a small amount of wine or other aromatic liquid on the bottom of the baking pan to infuse flavour.</p> <p>TIP: Allow dough to complete at least one rise at room temperature. Shape dough & place on the baking pan lined with baking paper. Place directly in the oven on the lower rack position. Set in oven for a minimum of 20 minutes & up to 30mins on 40°C to proof. Once time elapses, switch oven to the Bread function then set temperature & time, indicated by recipe.</p>

	SUPER STEAM	Super steam uses additional heating of the bottom element - the ideal setting for perfect rice & vegetables.	<p>NB: The ratio for white rice is 2 cups to 2¼ cups water.</p> <p>TIP: Combine rice & water in an ovenproof dish with cover. Place on rack in the lower position & set to Super Steam at 150°C. White rice takes about 25 to 30 minutes from start to finish while brown rice takes about 40 minutes using the same ratio. All rice should rest about 10 to 15 minutes covered before fluffing & serving.</p> <p>TIP: Super Steam vegetables on the lower or middle rack positions at 100°C for at least 20 minutes.</p>
	BREAD	<p>The Bread function simulates a professional bread oven with an initial burst of steam followed by convection baking yields professional results every time - crispy crusts & perfectly soft risen interiors.</p> <p>Use the Bread function for other recipes that use yeast as the leavening agent.</p>	<p>NB: Baking times may be shortened for certain recipes – keep an eye on the bread in the oven during the last 10 minutes of recipe-specified baking time.</p> <p>TIP: Prior to baking, use the Steam function set at 40°C for the final proofing step (see section on Steam for tips). Set oven temperature for recipe recommended on the Bread function.</p> <p>NB: No preheating is needed before selecting this function. Preheat time is minimal & incorporated into overall cooking time</p> <p>TIP: Make delicious & light doughnuts using the Steam function then bake with the Bread function. Keep in a airtight container & use the Warm function before eating.</p>
	WARM	Keep dishes warm that have already been cooked to completion. Food should be placed in oven before selecting Warm.	<p>NB: No preheating is needed before selecting this function. Preheat time is minimal & incorporated into overall cooking time.</p>

CHANGING SETTINGS DURING COOKING

Setting	How to Change
Time (Countdown)	Press & hold the program button until set temperature starts flashing. Press Program button again. The countdown timer will begin flashing & the current remaining time will be displayed. Turn the Program dial to select new time & press Program button to set that time. The new countdown time will be displayed, & cooking process will continue.
Function	Press & hold the Program button until set temperature starts flashing. Press Program button in again. Time will start flashing. Press Program button again. Current function icon will start flashing. Use Program dial to scroll to desired function, & press Program button to set.
Temperature	During the cooking process, the LCD screen will display the countdown timer. Press & hold the Program button until a beep sounds & the LCD screen displays the previously selected temperature flashing. Turn the Program dial to desired temperature. Press Program button to set new temperature. A beep will sound.

CLEANING & MAINTENANCE

Keeping your oven clean and in good condition is essential to maintain its efficient operation.

The interior lining of the oven is stainless steel. Using the steam function over time can deposit mineral discolouration, this is brown and can look similar to rust. Remove gently using a light-duty nylon scourer with a cream cleanser or stainless steel cleaner applied directly to the scourer and wiping with a damp cloth.

FOR GENERAL CLEANING

Always unplug from the power outlet and allow the oven to cool before cleaning.

- To clean the exterior stainless steel housing, wipe with a clean damp cloth and dry thoroughly. A stainless steel cleaner can be used but avoid any products that could scratch the surface.
- To clean the interior stainless steel walls, you can first loosen food debris by running the Self-Clean function, (as per the operating instructions). Wipe the oven interior with kitchen paper after to dry. Use a kitchen surface spray such as 'Nifti' applied to a cloth first to remove grease or dirt.
- Locate, empty and clean the slide-out drip tray at the oven base after each use.
- The baking pan and crumb tray are dishwasher safe stainless steel. The shelf rack, baking pan rack and drip tray should be hand washed.
- Wash the water tank and screw cap in hot, sudsy water. Rinse and allow to dry. These parts are not dishwasher safe.
- Use the cord storage tabs on the back to wrap the cord when moving. Don't allow the power cord to contact the hot surface of the oven when in use.

AFTER USING, THE STEAM FUNCTIONS OR SELF-CLEAN

- Always remove any excess water or moisture from the oven walls and racks using kitchen paper or cloth after using any steam functions or self-clean.
- Leave the door in the ajar position to allow oven to air dry for a period.
- Ensure there is no moisture under the crumb tray. Remove the crumb tray when steaming or using self-clean.

- Remove and empty the slide-out drip tray at the base of the oven after each use.
- We recommended emptying the water reservoir after each use. Replace with fresh water each time you need to use a steam function.

HOW TO CLEAN THE DOUBLE GLASS DOOR.

This oven features a double glass door for heat insulation. Water condensation inside the oven and between the glass door panels is normal once used on the relevant steam functions (i.e.Steam, Super Steam, Bake Steam , Steam Grill).

This is normal operation for a steam oven. Condensation will dissipate over time but to accelerate the process it is recommended to:

- Open the door ajar to the first position and allow the oven to air dry
- Select Convection Bake setting on 230°C for approx. 5 mins with the door ajar

The additional glass door panel can be removed using a Philips head screwdriver and carefully removing the attachment screws and then side brackets.

HOW TO DRAIN THE INTERNAL WATER SYSTEM

If you do not plan to use your oven for an extended period, and at the end of each decalcification process, empty the water tank and drain excess water from the internal steaming system.

- Remove the external water tank from the oven by lifting it vertically using the handle. Unscrew the valve cap, empty wash and dry.
- A small amount of water is held in the internal steaming system, to empty locate the water drain nozzle (with a black screw cap) at the oven's rear.
- Position a tray or container under the drain spout to catch any water released.
- Turn the cap slowly counterclockwise to remove.
- Tilt the oven back slightly as necessary to empty all of the water from the tank.
- When finished, replace the cap by rotating it clockwise until secure. Do not overtighten.

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IB-13/330E