

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET

Recipe
Booklet
Reverse Side



Combo Steam + Convection Oven

CSO-300

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE, before putting on or taking off parts and before cleaning. Allow to cool before cleaning or handling.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord or plug, or place any part of the oven in water or other liquids. See instructions for cleaning on page 10.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the oven to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets. Do not let cord touch hot surfaces, which could damage it.
10. Do not place oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this oven for anything other than its intended purpose.
12. Do not place sealed or airtight containers in the oven.
13. Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
14. To avoid burns, use extreme caution when removing trays, pans, racks, or disposing of hot grease.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
16. Do not place paper, cardboard, plastic or similar products in the oven.
17. Do not cover crumb tray or any part of the oven except the baking pan with metal foil. This will cause overheating of the oven.
18. Do not block the top of the oven, steam vents, or any other openings while in use.
19. Oversize foods, metal foil packages and utensils must not be inserted in the oven, as they may involve a risk of fire or electric shock.
20. A fire may occur if the oven is covered or touching flammable materials such as curtains, draperies, walls and the like when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
22. Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
23. **CAUTION:** To avoid possibility of fire, never leave oven unattended during use.
24. Do not rest cooking utensils or baking dishes on glass door.
25. Where applicable, always attach plug to appliance and check that the cooking cycle is stopped before plugging cord into wall outlet. To disconnect, press the Start/Cancel button to stop the cooking cycle, then remove plug from wall outlet.
26. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. Press the "Start/Cancel" button to begin or stop cooking function (see page 4 - item 4 for detail).

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.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Lift the packing materials, oven and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts and Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your steam oven and other parts.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Cuisinart® 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, broiling rack and crumb tray are dishwasher safe. Rinse water reservoir in hot, sudsy water. Be sure to thoroughly clean all accessories before each use.

Before using your Cuisinart® Combo Steam + Convection Oven, make sure it is two to four inches 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. KEEP OUT OF REACH OF CHILDREN.**

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PARTS AND FEATURES

1. Blue-Backlit LCD Digital Display

Shows the selected cooking function and icon, temperature and cooking time. Also displays clock, preheating for certain functions, heater elements in use, toast shade and fill water indicator.

2. Blue-Backlit Program Dial/Button

Lets you choose from 9 cooking functions, set the temperature, cooking time, and the LCD display clock.

3. Light Button

Illuminates interior to monitor cooking progress for 2 minutes. Blue LED surrounds the button to indicate the light is ON.

4. Start/Cancel Button

Starts and stops the cooking cycle once function, cooking time, and temperature are selected. Green LED surrounds the button to indicate the cooking cycle has begun.

5. Water Reservoir

1.4-liter removable reservoir for all functions requiring steam, and for oven steam-cleaning.

6. Drip Tray

The slide-out drip tray comes already positioned in your steam oven and is designed to collect excess liquid. The drip tray slides out from the bottom front of the oven, making it easy to empty and clean.

7. Oven Rack

Four-position rack for multiple cooking functions: LOWER for roasts, poultry, casseroles, bread and baked goods. MIDDLE for standard-size foods and dishes, toast and bagels. Two broil positions, UPPER and LOWER, for broiling. See page 6.

8. Baking Pan

A baking pan is included for use with the broiling/steaming rack; use alone when baking or roasting.

9. Broiling/Steaming Rack

A broiling/steaming rack fits into the baking pan for use when broiling or steaming foods such as fish and vegetables.

10. Crumb Tray

Sits underneath the heating elements to catch crumbs from bread and toast. For convenience, we recommend removing the crumb tray when using steam functions.

11. Cord Storage (not shown)

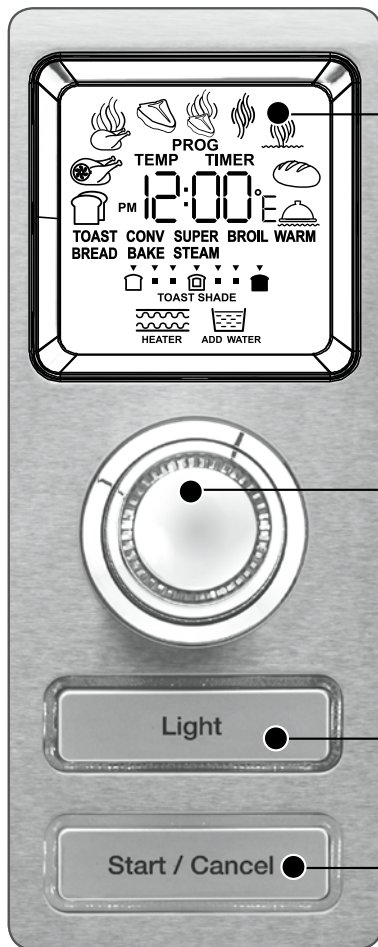
Wraps around rear of unit for a clutter-free countertop.

12. BPA free (not shown)

All materials that come in contact with food are BPA free.



Getting to Know Your Control Panel



LCD Display
lets you view the 9 cooking functions, time, temperature, toast shade, active heating elements, and add water alert. When oven is plugged in and not in use, clock will be displayed.










Program Button/Dial
Use to select cook function, change preset time or temperature, and choose toast shade.

Oven Light Button

Start/Stop Button

COOKING FUNCTIONS

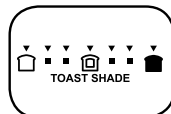
The large blue-backlit LCD screen is easy to read, and clearly displays the function, time, temperature, and toast shade you have selected. Indicators also let you know if top, bottom or both elements are heating, and when to add water to the reservoir.

<p>TOAST</p>  <p>Time determined by shade selected. Fixed Temperature Middle Rack Position</p>	<p>CONVECTION BAKE</p>  <p>Default Time: 30 minutes Default Temp: 350°F Temperature Range: 125°F-450°F Lower or Middle Rack Positions</p>	<p>BAKE STEAM</p>  <p>Default Time: 30 minutes Default Temp: 350°F Temperature Range: 225°F-450°F Lower or Middle Rack Positions</p>
<p>BROIL</p>  <p>Default Time: 10 minutes Default Temp: 500°F Temperature Range: 300°F-500°F Lower or Upper Broil Positions</p>	<p>BROIL STEAM</p>  <p>Default Time: 10 minutes Default Temp: 500°F Temperature Range: 300°F-500°F Lower or Upper Broil Positions</p>	<p>STEAM</p>  <p>Default Time: 30 minutes Default Temp: 210°F Temperature Range: 100°F-210°F Middle Rack Position</p>
<p>SUPER STEAM</p>  <p>Default Time: 20 minutes Default Temp: 250°F Temperature Range: 125°F-400°F Lower or Middle Rack Positions</p>	<p>BREAD</p>  <p>Default Time: 10 minutes Default Temp: 350°F Temperature Range: 125°F-450°F Lower or Middle Rack Positions</p>	<p>WARM</p>  <p>Default Time: 30 minutes Default Temp: 160°F Temperature Range: 125°F-300°F Lower or Middle Rack Positions</p>

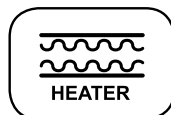
Additional Control Panel Icons



Add Water – Add water indicator will illuminate and unit will continuously beep and shut off when the reservoir needs to be filled. Fill reservoir and replace on oven. Wait 30 seconds and press the program button. Oven will automatically resume from the point cooking cycle was interrupted. A full reservoir should run for approximately 2 hours on a steam function.



Toast Shade – Scroll from 1 to 7 for light to dark toast. Always use crumb tray when toasting.



Active heating elements – Illuminate which heating elements are on for individual cooking functions.

Set Your Clock

Plug the oven into a 120 volt AC outlet. The LCD display will be illuminated blue. Clock will read 12:00 am. To set clock, press and hold the program button until the time starts flashing. Scroll the dial to select am/pm and then press button to select. Scroll the dial to set hour and then press to select. Finally scroll the dial for minutes and then press to set.

OVEN RACK POSITION GUIDE

All of our recipes give you step-by-step directions and indicate how to position the oven rack for best results. Please refer to the diagram below.

WARNING: Placing the rack in the lower rack position or in the upper broil position while toasting may result in a fire. Toast only in the middle rack position.

Lower Rack Position



Middle Rack Position



Lower Broil Position

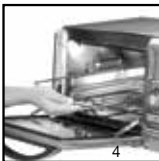


Upper Broil Position



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 5 and Oven Rack Position Guide on page 6 for proper positioning.
4. **IMPORTANT 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.
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 5 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 in the center of the dial to set temperature. A beep will sound and the default time will begin flashing.



12. To increase or decrease cooking time, use the program dial to scroll to appropriate time and then press the program button again in the center of the dial to set the time.
13. 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.



For Use With 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 5.
3. 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.
4. Scroll until the TOAST function appears on screen, then press the program button in the center of the dial 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 is lightest, 7 is 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: A beep will sound and the START/CANCEL button will be surrounded by a green LED light to indicate the cooking cycle has begun. Default countdown timer for the shade selected will now appear and begin counting down.



To change functions, time or temperature during cooking:

To change temperature: During the cooking process, the LCD screen will display the countdown timer. Press and hold the program button until a beep sounds and 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.

To change time: Press and hold the program button until set temperature starts flashing. Press program button in again. The countdown timer will begin flashing and the current remaining time will be displayed. Turn the program dial to select new time and press program button to set that time. The new countdown time will be displayed, and cooking process will continue.

To change function: Press and 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, and press program button to set.

NOTE: Once you change to another function, temperature and time will go to default settings for that function. Follow instructions above to select new temperature and time, if desired.

TIPS AND HINTS

General

Always make sure water reservoir is full before using any of the steam functions. 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.

Always remember to empty drip tray after each use. Also make sure it is in place before cooking.

For convenience, we recommend removing the crumb tray when using any of the steam functions, although it is not required.

Natural juices tend to accumulate in the baking pan when cooking with steam functions. Should the baking pan be full of liquid after cooking, allow to cool and then carefully remove.

Toast

Use provided crumb tray when making toast.

Toast should be centered on the oven rack for most even results.

Convection Bake

Convection Bake is best used for most baked goods like cakes, cookies and pastries.

Rotating baking pan halfway through cooking time is recommended for even baking.

Bake Steam

The combination of bake and steam means crispy yet juicy results every time in less time. The Bake Steam function also provides even, moist heat that is a benefit for many types of foods, from perfect custards to effortless braised dishes.

For an exceptional roast chicken we recommend using high heat, 450°F, for best results. Little to no oil is necessary when roasting with steam.

Cooking with the bake steam function may shorten conventional roasting/

baking times. If using a recipe meant for a traditional oven begin checking for doneness at least 10 minutes before recommended time.

The Bake Steam function allows you to create tender and browned braised dishes. 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 and then reduce temperature after one hour with entire cooking time set for 2 hours (see rib recipe on page 13 as a guide). Minimal to no liquid is used in steam-baked, braised dishes because natural juices are drawn out from the meat, providing the perfect braising liquid.

The Bake Steam function allows you to bake custard-style dishes (like crème brûlée, bread pudding and pot de crème) without a water bath. Cover item to be baked and set oven on Bake Steam at a low temperature (for custards set to 225°F. For heartier custard dishes like bread pudding set temperature to 325/350°F). Cooking times are generally 40 to 50 minutes.

Roast vegetables like peppers and tomatoes on the Bake Steam function. Place vegetables with a little to no oil directly on baking tray in the lower or middle rack position. Most vegetables will be nicely roasted in about 30 minutes at a minimum of 400°F.

Bake Steam keeps leftovers moist. When reheating, put leftovers in the middle rack position uncovered and set oven to 250°F for about 20 minutes.

Steam

The highest temperature (210°F) on the Steam function should be used for all traditional steaming tasks like vegetables, seafood and other proteins. See Steam Cooking Chart page 10 for steaming suggestions and times.

For all vegetable/protein steaming we recommend placing item to be steamed on the broiling/steaming rack fitted into the baking pan.

When steaming seafood we recommend placing a small amount of wine or other aromatic liquid on the bottom of the baking pan to infuse flavor.

The lowest temperature (100°F) on the Steam function is ideal for bread proofing. Allow dough to complete at least one rise at room temperature. Shape dough and place on the baking pan lined with parchment and then put directly in the oven in the lower rack position. Set in oven for a minimum

of 20 minutes and up to ½ hour on 100°F to proof. Once time elapses, switch oven to Bread function and set temperature and time, indicated by recipe.

Some baked goods can be steam/baked or steamed and then convection baked, such as pretzels and bagels.

The Steam function can also work to clean the interior of your steam oven. Run oven on default setting to (210° F for 30 minutes) to loosen grease or food residue. Once cycle is complete, wipe the interior clean with a cloth.

Broil and Broil Steam

For your convenience we have two different rack positions for Broil/Broil Steam, refer to page 5 for reference.

The lower broil position is best suited for thicker foods like steaks, chops and larger fish fillets as well as top browning of dishes like nachos and casseroles.

The upper broil position is for thin foods like smaller seafood and thin fillets.

When positioning foods to broil make sure they are not touching the heating elements as they can burn very easily.

We recommend leaving the oven door slightly ajar when broiling.

Broil Steam is great for steam roasting foods like seafood, fish, chicken parts and vegetables.

Super Steam

Steam plus the additional heat of the bottom element is the ideal setting for perfect rice. The ratio we use for white rice to water is 2 cups to 2¼ cups. Simply combine rice and water in an ovenproof dish and cover. Put in oven with the rack in the lower position set to Super Steam at 300°F. White rice takes about 25 to 30 minutes from start to finish. Brown rice takes about 40 minutes using 2½ cups water for 2 cups of rice. All rice should rest about 10 to 15 minutes covered before fluffing and serving.

Super Steam also does a great job with steam-roasted vegetables. Put vegetables in the lower or middle rack position and set up to 400°F for at least 20 minutes.

Bread

The Bread function simulates a professional bread oven on your counter. An initial burst of steam followed by convection baking yields professional results every time with crispy crusts and perfectly risen interiors.

Prepare any bread recipe as instructed. Prior to baking, we highly recommend using the Steam function set to 100°F for the final proofing step (see section on Steam for tips).

Use your recipe-recommended oven temperature for the Bread function. However, 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.

Use the Bread function for other recipes that use yeast as the leavening agent. Doughnuts that are proofed with the Steam function and then baked using the Bread function are delicious and light. They taste as though they came fresh from your favorite doughnut shop!

Warm

Use this setting to keep dishes warm that have already been cooked to completion.

Steam Cooking Chart

Steam function, 210°F, middle rack position*, food on broiling/steaming rack and baking pan.

Food	Amount	Preparation	Cooking Time
Artichokes	4 large	trimmed	105–120 minutes
Asparagus	1 pound	trimmed	10–12 minutes
Broccoli	2 cups	1½-inch florets	20 minutes
Cauliflower	2 cups	1½-inch florets	20–25 minutes
Corn	2 ears	husked	20 minutes
Green beans	2 cups	trimmed	15 minutes
Snow peas	2 cups	trimmed	10 minutes
Potatoes, new	1 pound	whole	40–45 minutes
Shrimp	½ pound	peeled and deveined	12–15 minutes
Fin fish (salmon, swordfish, etc.)	1 pound	cut into portion sizes	18–20 minutes

*For artichokes, use the lowest rack position.

Cooking Chart

Food	Cooking Function	Recommended Temperature	Time	Rack
Beef roast	Convection Bake	450°F	15 minutes per pound for medium rare	Lower
Chicken, whole	Bake/Steam	450°F	12 minutes per pound/ internal temperature should register 165°F	Lower
Chicken, bone-in breast	Bake/Steam	450°F	12 minutes per pound/ internal temperature should register 165°F	Middle/Lower
Chicken, bone-in thighs	Bake/Steam	300°F	60 minutes	Middle/Lower
Lamb chops/ rack	Convection Bake	450°F	18 minutes per pound for medium rare	Middle/Lower
Meatloaf	Bake/Steam	350°F	50 to 55 minutes/ internal temperature should register 165°F	Lower
Pork roast	Bake/Steam	400°F	13 to 15 minutes per pound/ thermometer should register 140°F when finished	Lower
Steak	Convection Bake or Broil	Convection Bake 450°F Broil 500°F	8 to 10 minutes for medium/medium rare for a 1-1/2 inch steak	Middle/Lower
Spare ribs	Bake/Steam	350°F first hour 225°F second hour	2 hours total	Middle
Tougher meat cuts (Short ribs/shank)	Bake/Steam	350°F first hour 225°F second hour	2 hours total	Middle
Turkey breast	Bake/Steam	400°F	18 minutes per pound/ internal temperature should register 165°F	Lower

Food	Cooking Function	Recommended Temperature	Time	Rack
Clams	Super Steam	300°F	15 minutes	Middle/Lower
Fish fillet				
thin fillet	Broil/Steam	500°F	5 to 8 minutes	Upper/Lower Broil
	Super Steam	325°F	8 to 10 minutes	Middle
thick fillet	Broil/Steam	500°F	8 to 15 minutes	Lower Broil
	Super Steam	325°F	12 to 18 minutes	Middle/Lower
Lobster tail	Super Steam	300°F	15 minutes	Middle/Lower
	steam	210°F	15 to 20 minutes	Middle
Mussels	Super Steam	300°F	15 minutes	Middle/Lower
Shrimp	Broil/Steam	500°F	10 minutes	Upper/Lower Broil
Whole fish	Bake/Steam	450°F	30 minutes	Middle/Lower
Brown rice	Super Steam	300°F	40 minutes	Lower
White rice	Super Steam	300°F	30 minutes	Lower
Casserole	Convection Bake/Bake Steam	350° to 375°F	50 to 60 minutes	Lower
Breads, yeast	Bread	375° to 425°F per recipe	25 to 40 minutes	Lower
Muffins	Convection Bake	375° to 400°F per recipe	20 to 25 minutes	Lower
Quick breads	Convection Bake	325° to 375°F per recipe	55 to 70 minutes	Lower
Rolls, yeast	Bread	375° to 425°F per recipe	25 to 30 minutes	Lower /Middle
Yeast bread/rolls - proofing (final shaped dough rise)	Steam	100°F	25 to 30 minutes	Middle/Lower
Pizza	Convection Bake	450°F	20 to 30 minutes	Lower

Food	Cooking Function	Recommended Temperature	Time	Rack
Eggs - baked	Bake/Steam	250°F	15 to 20 minutes	Middle/Lower
Brownies	Convection bake	350°F	25 to 30 minutes	Middle/Lower
Cookies	Convection bake	350° to 375°F	10 to 12 minutes	Middle
Custards	Bake/Steam	225°F	35 to 40 minutes, let stand in oven disturbed for 10 minutes after baking is complete.	Lower
Layer cake	Convection bake	350°F	25 to 30 minutes	Lower
Pies	Convection bake	350° to 375°F	45 to 60 minutes	Lower
Baked potato	Bake/Steam	400°F	45 to 55 minutes	Middle/Lower
Vegetables - roasted	Bake/Steam	400°F	30 minutes	Middle
Vegetables -steam	Steam	see steam chart for individual vegetables and times		Middle
Vegetables -steam roasted (e.g. peppers and tomatoes)	Super Steam	400°F	20 to 30 minutes	Middle/Lower
Leftovers/reheat	Bake/Steam	250°F	20 minutes	Middle/Lower

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. When cleaning the exterior, do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly.
3. To clean the interior walls, you can first loosen food debris by running the Steam cycle function. Follow the Operating Instructions, using the Steam function default (30 minutes at 210°F). Once cycle is complete wipe interior with a cloth or sponge. DO NOT use harsh abrasives or corrosive products, which could damage the oven wall surface.
4. To remove excess liquid, slide out the drip tray and discard contents. Wipe clean or place in top rack of dishwasher. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the drip tray in place.
5. The oven rack, baking pan, broiling rack, and crumb tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Rinse water reservoir in hot, sudsy water. Dry well.
7. Never wrap the cord around the outside of the oven. Use the cord storage tabs on the back of the oven.
8. Any other servicing should be performed by an authorized service representative.

Note: If oven is not in use for more than 1 month, fill water reservoir and run oven on Steam function at 210°F for 60 minutes before using.

Decalcification

Decalcification refers to the removal of calcium deposits that form over time. These deposits can cause damage to the machine. For best performance from your Combo Steam + Convection Oven, decalcify annually for average use and twice a year for heavy use.

To decalcify:

Remove the reservoir from the unit and empty it completely. Set oven to the Steam function at 210°F for 30 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

While the unit is running, add 1 cup of water and 1 cup of distilled white vinegar to the reservoir. When the "Add water" alert sounds, return reservoir to the unit. Wait 30 seconds and press the program button to reset the Steam function at 210°F for 75 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

Remove the reservoir and rinse out with fresh clean water. Fill the reservoir halfway with clean water. Return the reservoir to the unit. Wait 30 seconds and press the program button. Oven will resume from the point at which the cycle was interrupted. Let the oven run until the "Add water" alert sounds or the timer runs out.

TROUBLESHOOTING

Q: Can you switch functions during cooking?

A: Yes. See page 8 for instructions.

Q: Why is my unit beeping?

A: Steam reservoir is empty. Remove and refill with water, then replace. See page 7 for instructions.

Q: Why is water is leaking onto the counter.

A: Drip tray is not in place, or it may be full. Always check before each use and empty after use.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Combo Steam + Convection Oven that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Combo Steam + Convection Oven will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture. If your Cuisinart® Combo Steam + Convection Oven should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Combo Steam + Convection Oven has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages.

Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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150 Milford Road
East Windsor, NJ 08520
Printed in China
13CE140225

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IB-11816B