

## Oven Rack Position Guide

Lower Rack Position



Middle Rack Position



Lower Broil Position



Upper Broil Position



## HELPFUL HINTS

### Cooking with steam

Be sure reservoir is filled with water before using any steam functions

Be sure drip tray is in place when using, and empty after each use. For convenience, we recommend removing the crumb tray when using functions with steam, although it is not required.

### Cleaning oven

To clean oven, select the steam function default (210°F for 30 minutes). Once cycle is complete, wipe interior clean.

### When not in use

When oven is not in use, empty the water reservoir.

If not using for an extended amount of time, empty reservoir and run steam only function until fill water indicator illuminates and unit beeps.

## IMPORTANT!

**Do not throw away these instructions.**

**Read before operating your new Combo Steam + Convection Oven.**

**Keep for future reference.**

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

## QUICK START GUIDE



# Cuisinart®

## Combo Steam + Convection Oven

### BENEFITS OF COOKING WITH STEAM

Enjoy the ease and delicious results of cooking in a countertop convection oven with full steaming capability! Your new Combo Steam + Convection Oven offers 9 single and combination functions that produce foods browned and crispy on the outside and moist and juicy on the inside. Steam vegetables, fish, poultry or rice. Steam-broil fish fillets or steam-bake a succulent 4½ lb. chicken. You can even use steam to proof bread, rolls, homemade pretzels and doughnuts faster, then steam-bake them all for bakery-quality results!

### Cooking Functions

#### TOAST



Time determined by shade selected.  
Middle Rack Position  
Ideal for: toast, bagels and English muffins.

#### CONVECTION BAKE



Default Time: 30 minutes  
Default Temp: 350°F  
Temperature Range: 125°F–450°F  
Lower or Middle Rack Positions  
Ideal for: pastry or baked goods.

#### BAKE STEAM



Default Time: 30 minutes  
Default Temp: 350°F  
Temperature Range: 225°F–450°F  
Lower or Middle Rack Positions  
Ideal for: chicken, roasts, slow cooking, vegetables, and reheating.

#### BROIL



Default Time: 10 minutes  
Default Temp: 500°F  
Temperature Range: 300°F–500°F  
Lower or Upper Broil Positions  
Ideal for: steaks and top browning.

#### BROIL STEAM



Default Time: 10 minutes  
Default Temp: 500°F  
Temperature Range: 300°F–500°F  
Lower or Upper Broil Positions  
Ideal for: seafood, fish and vegetables.

#### STEAM



Default Time: 30 minutes  
Default Temp: 210°F  
Temperature Range: 100°F–210°F  
Middle Rack Position  
Ideal for: steaming vegetables, poultry, seafood, proofing bread and steam oven cleaning.

#### SUPER STEAM



Default Time: 20 minutes  
Default Temp: 250°F  
Temperature Range: 125°F–400°F  
Lower or Middle Rack Positions  
Ideal for: rice and vegetables.

#### BREAD



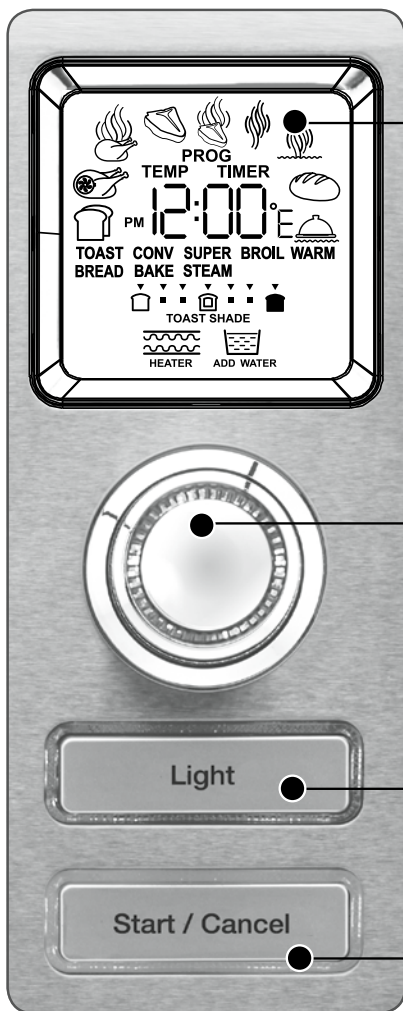
Default Time: 10 minutes  
Default Temp: 350°F  
Temperature Range: 125°F–450°F  
Lower or Middle Rack Positions  
Ideal for: all breads and doughnuts.

#### WARM



Default Time: 30 minutes  
Default Temp: 160°F  
Temperature Range: 125°F–300°F  
Lower or Middle Rack Positions  
Ideal for: keep warm.

# 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**



**ADD WATER**  
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 10 seconds and press the program button. Oven will automatically resume at the point cooking cycle was interrupted. A full reservoir should run for approximately 2 hours on a steam function.



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



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

## Using your oven the first time

1. Plug your unit into the wall.
2. 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 set am/pm and then press button to set. Scroll the dial to set hour and then press to set. Finally scroll the dial for minutes and then press to set.



3. Position the oven rack for the cooking function being used. Refer to the Oven Rack Position Guide and Cooking Functions Chart in this pamphlet 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 integral 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.

6. Turn the program dial to engage the functions menu.

7. Scroll until the desired cooking function is displayed (see page 1 for full description of cooking functions).

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 1 of this pamphlet for temperature ranges.

10. Press the program button in the center of the dial to set the temperature. A beep will sound and the time will start flashing.

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

12. Press the START/CANCEL button to begin cooking cycle. A beep will sound and the START/CANCEL button will be surrounded by a red LED light to indicate the cooking cycle has begun.

