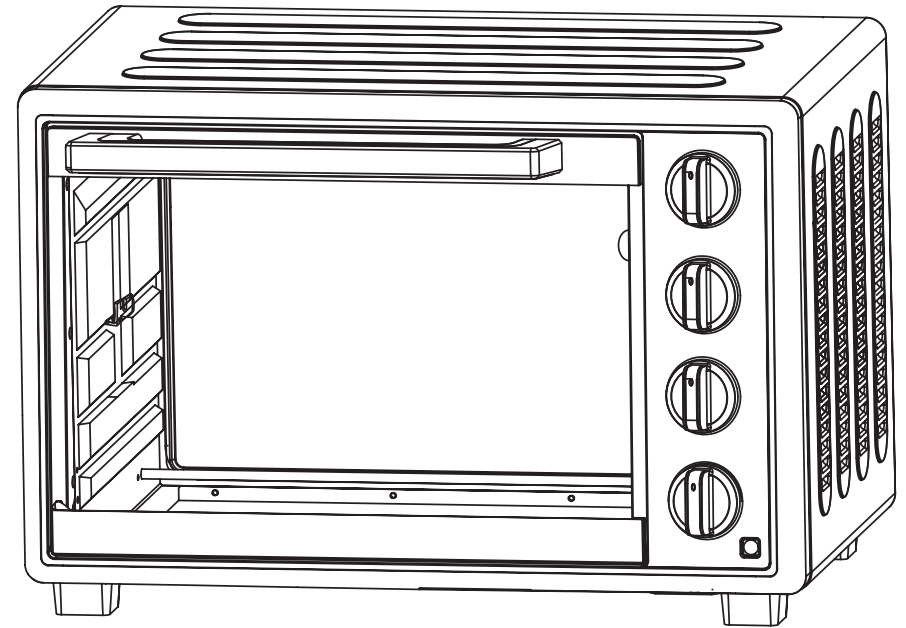


CORNELL®

User Manual



CORNELL®

Marketed by:

CORNELL SALES & SERVICE SDN BHD (604369-P)

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Electric Oven

CEO-E88SL

OPERATING INSTRUCTIONS

HEAT THE EMPTY OVEN

1. Insert the tray and baking net.
2. Set the heater operating switch to "UPPER & LOWER". Set the temperature control dial to "250°C" and heat the empty oven for about 10 minutes.

NOTE: There may be some smoke and a burning smell at first use, but this is not a malfunction.

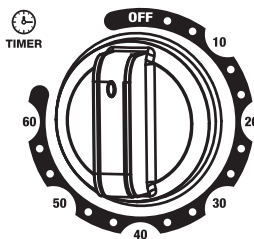
TEMPERATURE CONTROL DIAL

1. Set the Temperature Control Dial for the dishes which you are going to cook.

HEAT OPERATING SWITCH

Select "Upper", "Lower" or "Upper and Lower" according to the dishes you are going to cook. You can observe whether the heaters are working or not by observing the front Indicator light.

1. Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.

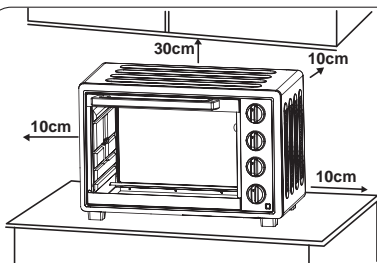


2. Set the Timer by turning it clockwise.
 - The oven will turn off automatically at the end of the selected time and a bell will ring.
 - When setting the Timer to less than 5 min, turn it to more than 6 min. and then back to the selected time.

3. The oven can be turned off manually during cooking by turning the Timer counter-clockwise to the "OFF" position.

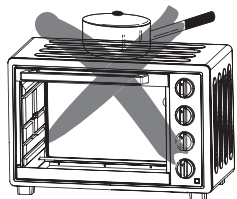
NOTE: If the inside of the oven is dirty, cooking may take slightly longer than usual.

CAUTIONS



If the oven is positioned too close to a wall, the wall will be burned or stained. Be sure the curtain, etc., are not in contact with the body.

Do not put anything between the bottom of the body and the surface on which it is set, the object so placed there could be burned.



Do not put anything on the oven while using it, the heat could cause deformation, cracking, etc.

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4 SPECIFICATIONS

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9 BAKING REFERENCE

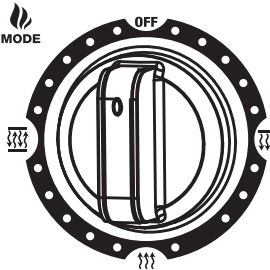
10 OPERATING INSTRUCTIONS

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FUNCTIONAL CONTROL

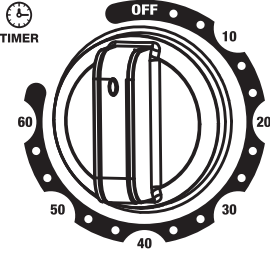


MODE

MODE CONTROL

Select the suitable heating element according to the dishes you are going to cook.

		
Upper Heating	Upper & Lower Heating	Lower Heating

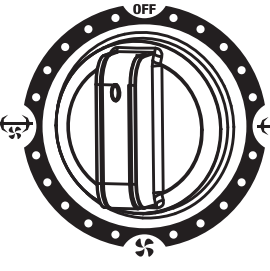


TIMER

TIMER

- Set the arrow on the "Timer" to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
- Set the "Timer" by turning it clockwise. The oven will turn off automatically at the end of the selected time and a bell will ring.
 - When setting the Timer to less than 5 min, turn it to more than 6 min. and then back to the selected time.
- The oven can be turned off manually during cooking by turning the "Timer" anti-clockwise to the "OFF" position.




* You can observe whether the heating elements are working or not by observing the front Indicator light.



ROTISSERIE FUNCTION


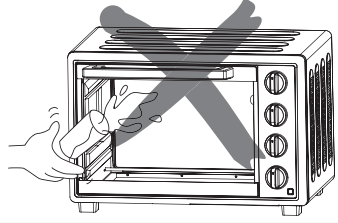
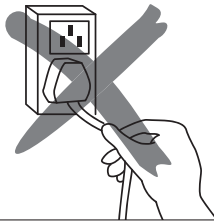
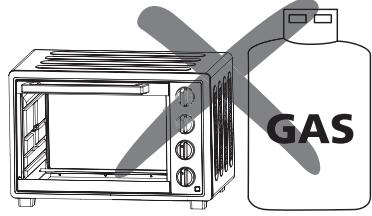
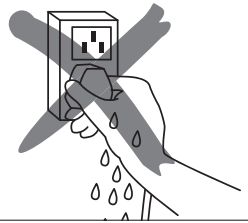

ROTISSERIE FUNCTION

Select the suitable heating element according to the dishes you are going to cook.

		
Rotisserie Function	Convection Function	Convection & Rotisserie Function

PRECAUTIONS

SPECIAL INDICATION: The accessory image varies from different models. Please refer to the actual model you buy.

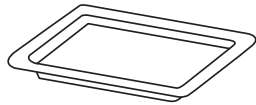
	Always use the tray handle when inserting or removing the tray. Touching these will cause severe burns.
	When hot, do not apply water to the glass door. It may cause the glass to break.
	When unplugging the power cord, always take hold of the plug itself. Never pull on the cord. Doing so could break the wires inside the cord.
	Do not position the unit close to a gas burner or other source of high temperature or do not direct an electric fan, etc, at the unit during use. Doing so could prevent correct temperature control.
	Do not wet the power cord nor handle the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the outlet could cause a fire.
	When cooking oil-splashing dishes such as roasted chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing. Put one on a tray. Then oil will drip to a gap between foils.

HOW TO USE

Please read carefully on the following instructions before attempting on using the appliance

Special indication: The parts and accessory varies from different models. Please refer to the actual model you buy.

BAKING TRAY

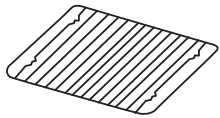


Roasted Chicken, Gratin, Hamburg steak, Sponge cake, almost all other oven-cooked foods

HOW TO USE TRAY HANDLE



GRILL RACK



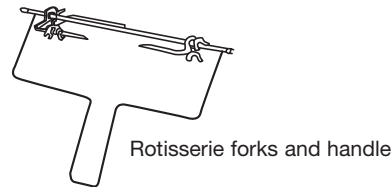
Baked potatoes, Dry food



BAKING TRAY & GRILL RACK



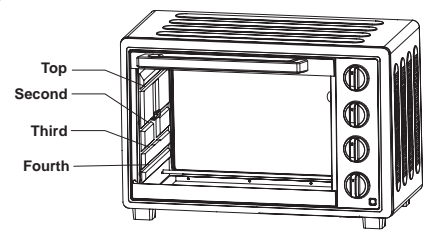
For food which will drip / boiled fish, etc



Rotisserie forks and handle

* Please take note that the trays are not perfectly square.

NOTE: Be careful when removing pudding and other hot liquids.

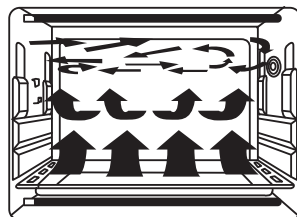


RACK SUPPORT

You can adjust the tray at 4 different positions according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the first or the second rack support. For roasting a chicken, use the third or the bottom rack support.

CONVECTION FUNCTION

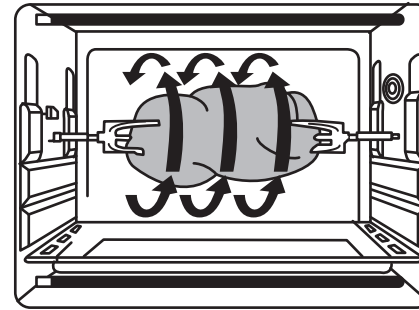
Featured with a special convection function, strong and absolute cycling airflow by making the heating more complete. Original flavor can be kept.



HOW TO USE

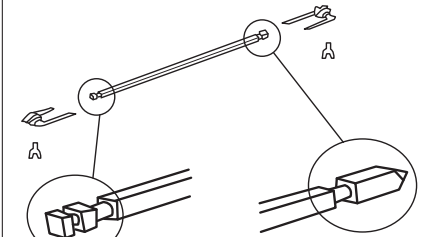
ROTISSERIE FUNCTION

USE WITH ROTISSERIE FORKS



With this function, even baking will be provided.

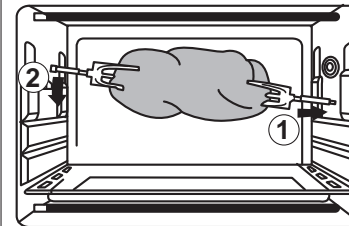
INSTALL ROTISSERIE FORKS



LEFT

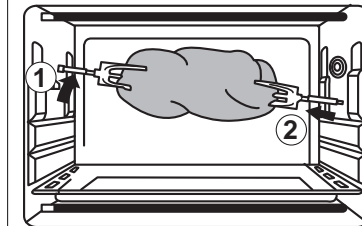
RIGHT

INSTALL ROTISSERIE FORKS



Install the Rotisserie Forks to the rotisserie hole, and then put it to the rotisserie bracket.

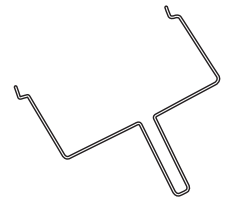
REMOVE ROTISSERIE FORKS



Use Rotisserie Handle to take out the rotisserie bracket, and then remove it from the rotisserie hole.

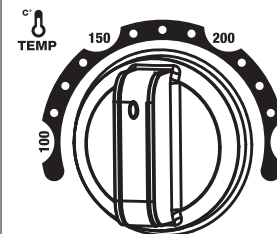
CAUTION: Beware of HOT dripping oil!

ROTISSERIE HANDLE



Please always use Rotisserie Handle to take out the Rotisserie Forks.

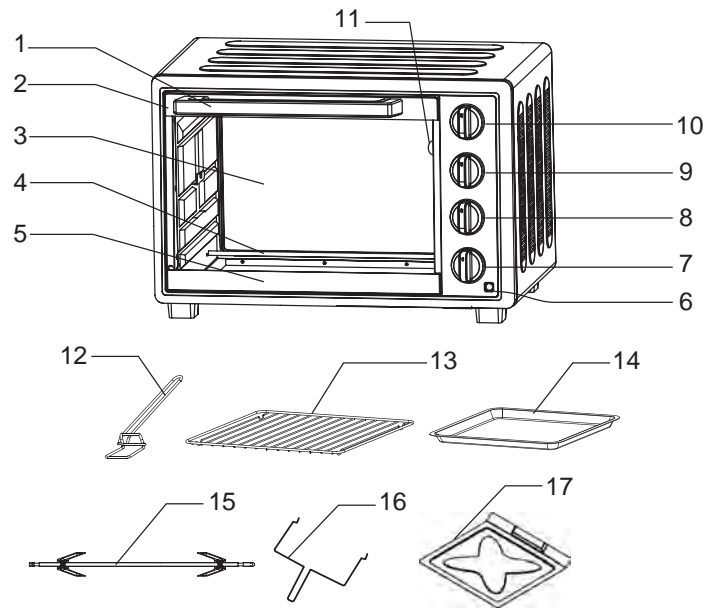
FUNCTIONAL CONTROL



TEMPERATURE CONTROL

Set the "Temperature Control" by turning clockwise to select the suitable temperature according to the dishes you are going to cook. (Temperature Control ranging from 0°C to 250°C)

PARTS IDENTIFICATION



- | | | |
|---------------------|----------------------|-----------------------|
| 1. Door Handle | 6. Indicator Light | 11. Exciter Lamp |
| 2. Door Handle Clip | 7. Timer Knob | 12. Tray Handle |
| 3. Glass Door | 8. Switch Knob | 13. Grill Rack |
| 4. Heating element | 9. Function Knob | 14. Baking Tray |
| 5. Glass Clip | 10. Temperature Knob | 15. Rotisserie Fork |
| | | 16. Rotisserie Handle |
| | | 17. Sundries tray |

SPECIFICATIONS

MODEL NO.	CEO-E88SL
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	2700W
CAPACITY	88L

CLEANING AND CARE

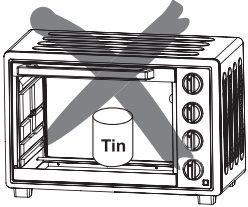
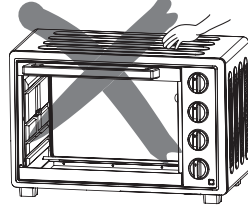
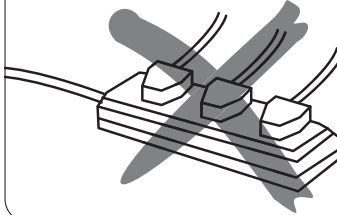
	<p>Take off the plug and cool down before cleaning.</p>
	<p>When cleaning, wash the interior and exterior surface, try not use hard brush or any others to wash, so as not to scrape the interior surface of the oven, and to protect the tray, the net and the food fork.</p>
	<p>Do not use the toxic and abrasive cleaners such as gasoline, polishing powder, solvent.</p>

BAKING REFERENCE

TYPE OF FOOD	NUMBER / TICKNESS	TEMPERATURE	TIME
Sandwich	2 – 3 pcs	200°C	2 – 3
Toast	2 – 4 pcs	250°C	2 – 5
Hamburger	2 – 3 pcs	200°C	3 – 5
Fish	/	200°C	7 – 10
Ham	2 cm	200°C	7 – 12
Sausage	3 – 4 pcs	200 – 250°C	8 – 10
Cake	/	150°C	20 – 30
Steak	1 – 2 cm	250°C	10 – 15
Chicken	Half Chicken	175 – 200°C	30 – 40

NOTE: Baking reference is meant as a guide only and should not be interpreted as absolute.

CAUTIONS

	<p>Any bottled or tinned food can not be heated directly as the bottle or tin would be broken out and scald the user.</p>
	<p>Be careful not to burn yourself during use or immediately after use. The metal parts and glass window of the door become extremely hot during use. Be careful not to touch them when opening and closing the door.</p>
	<p>AC power must be taken from a properly wired outlet. Insert the plug completely into the socket. If it is not, it could become abnormally hot. Do not use an electric light outlet. Never connect multiple plugs to the same outlet.</p>

MAINTENANCE

1. Other than cleaning mentioned in this instruction manual, no additional maintenance or servicing of this appliance is required.
2. Repairs, when necessary, must be performed at an authorized service facility.
3. This appliance is intended for HOUSEHOLD USE ONLY and not for commercial or industrial use.

WARNING

If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

SPECIAL WARNING



Recycling symbol. Do not dispose of the product with household refuse.

CAUTION: The temperature of the accessible surface may be high when the appliance is in operation.