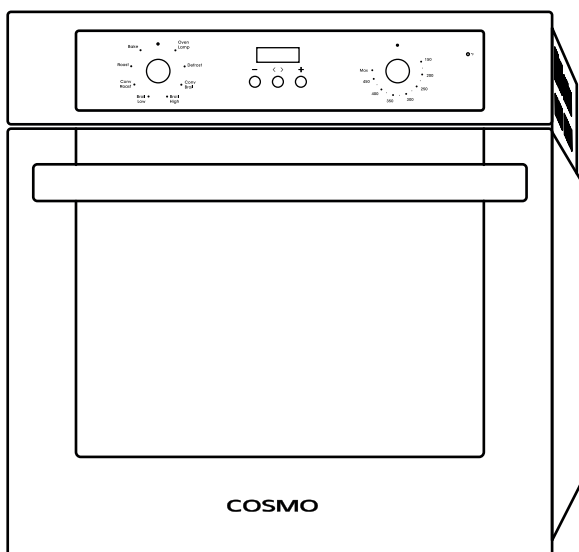




WALL OVEN

COS-C51EIX



24 IN. ELECTRIC WALL OVEN

USER MANUAL & INSTALLATION INSTRUCTIONS

IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.
FOR RESIDENTIAL USE ONLY.

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THIS UNIT FOR
THE OWNER.

OWNER: PLEASE RETAIN THESE INSTRUCTIONS 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.

Before using this product, please read through this 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.

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

1-888-784-3108

Reach us online at:

www.cosmoappliances.com

TABLE OF CONTENTS

OVEN SAFETY	5
Important Safety Instructions	7
OVERVIEW	10
Accessories	10
Oven Overview	11
Control Panel	12
FEATURES	13
Clock	13
Time Functions	14
Timer	15
Cook Time	16
Delay Start	19
Oven Light	21
USING THE OVEN	22
Before Using the Oven	22
Before Using the Oven for the First Time	23
Oven Vent	23
Oven Door	23
Using Oven Racks	24
Preheating	25
Oven Cooking Functions	26
MAINTENANCE AND CARE	29
Cleaning	29
Replacing the Oven Light	30
INSTALLATION REQUIREMENTS	32
Tools and Parts	32
Location Requirements	34
Product Dimensions	35
Cutout Dimensions	36
Electrical Requirements	37

INSTALLATION INSTRUCTIONS..... 39

 Unpack Oven 40

 Remove Oven Door.....41

 Electrical Connection.....42

 3-Wire Power Supply Connection44

 4-Wire Power Supply Connection45

 Install Oven46

 Install Oven Door47

 Complete Installation.....48

TROUBLESHOOTING.....50

LIMITED WARRANTY 53



OVEN SAFETY

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION." These words mean:



You can be killed or seriously injured if you don't follow instructions.



A potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

California Proposition 65 Warning



Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

WARNING

- This appliance is intended for normal residential use. It is not approved for commercial use, outdoor installation, or any other application not specifically allowed by this manual.
- This appliance requires connection to a 3-prong or 4-prong, 240VAC single-phase (split-phase), 60Hz grounded electrical source dedicated to the appliance. When installed, appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.
- Proper installation is the responsibility of the installer. Any adjustment and service should be performed only by qualified oven installers or service technicians. The manufacturer is not responsible for any injury or damage that may result from incorrect or defective installation by unauthorized personnel.
- Product failure due to improper installation is not covered under warranty.
- Do not use a steam cleaner to clean the appliance.
- This appliance is not intended to be operated with separate remote control system.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the appliance, follow basic precautions, including the following:

- | | |
|---|--|
| <ul style="list-style-type: none">• Proper Installation – The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1-02. In Canada, the appliance must be electrically grounded in accordance with Canadian Electrical Code. Be sure your appliance is properly installed and grounded by a qualified technician.• Read all of the installation manual before installing the oven.• Disconnect power before servicing.• Remove all packing material before connecting the electrical supply.• WARNING: Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. | <ul style="list-style-type: none">• Injuries may result from misuse of appliance doors such as stepping, leaning, or sitting on the doors.• Maintenance – Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.• User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.• Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).• Proper Disposal of Your Appliance – Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance. |
|---|--|

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- **WARNING:** Never use this appliance for warming or heating the room.
- **CAUTION:** Do not store items of interest to children in cabinets above an oven – children climbing on the oven to reach items could be seriously injured.
- **Do Not Leave Children Alone –** Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Wear Proper Apparel –** Loose-fitting or hanging garments should never be worn while using the appliance.
- **Do not store or use flammable materials in or near an oven,** including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- **Use this appliance only for its intended purpose as described in this manual.** This appliance is not intended for storage.
- **Use Only Dry Potholders –** Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Do Not Use Water on Grease Fires –** Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Care When Opening Door –** Let hot air or steam escape before removing or replacing food.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN –** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings, surfaces near these openings, oven doors, windows of oven doors, and crevices around the oven doors.
- **Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.**
- **Do Not Heat Unopened Food Containers –** Build-up of pressure may cause container to burst and result in injury.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Keep Oven Vent Ducts Unobstructed.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control panel.
- Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Clean Only Parts Listed in Manual.
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do not let cooking grease or other flammable materials accumulate in or near the oven. Grease in the oven or near the oven may ignite.

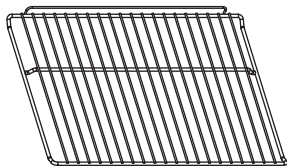
For self-cleaning ovens:

- **CAUTION:** Do not leave food or cooking utensils, etc., in oven during the operation of self-cleaning.
- Wait for the oven to cool before removing contents and cleaning the oven.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning oven.
- In the event of ignition inside the oven during self-clean, turn off the oven and wait for the fire to extinguish. **DO NOT FORCE THE DOOR OPEN.** Introduction of fresh air at Self Clean temperatures may lead to a burst of flame from the oven.
- If the self-cleaning mode malfunctions, keep door closed, turn off the appliance, disconnect the circuit at the circuit breaker box, and contact a qualified service provider for repairs.
- Some birds are extremely sensitive to the fumes produced during a self-clean cycle. Move birds to another well-ventilated room.

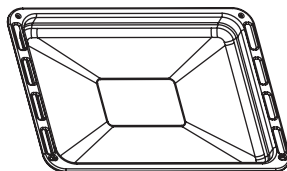
READ AND SAVE THESE INSTRUCTIONS

OVERVIEW

ACCESSORIES



Oven Racks (2)



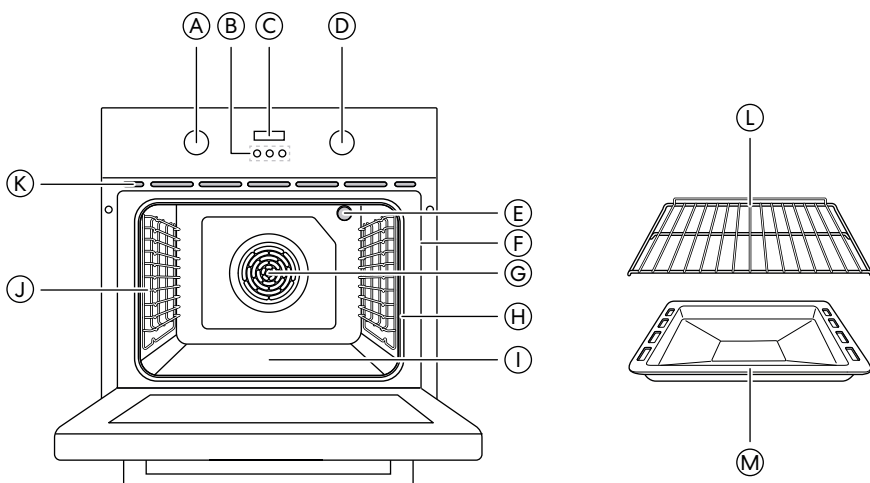
Broiler Tray

NOTE:

- To purchase these replacement parts or any other accessories, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.

OVEN OVERVIEW

MODEL: COS-C51EIX



A. Function knob

B. Control buttons

C. Display

D. Temperature knob

E. Oven light

F. Model and serial # plate

G. Convection fan and element

H. Door gasket

I. Bake element (hidden)

J. Oven rack support

K. Oven vent

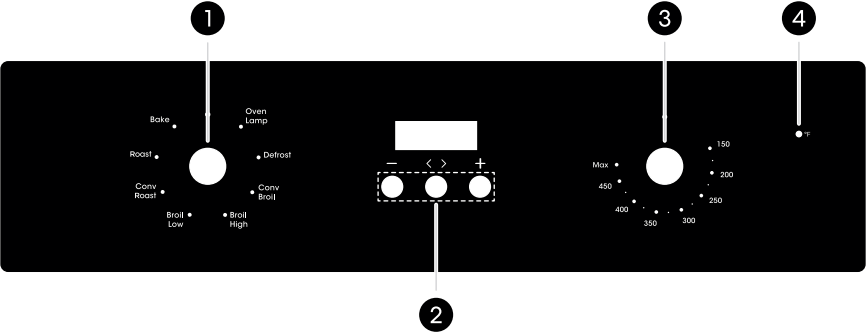
L. Oven rack

M. Broiler tray

CONTROL PANEL

Read the instructions carefully before using the oven. Control button shapes are representative; your oven may have alternate button shapes.

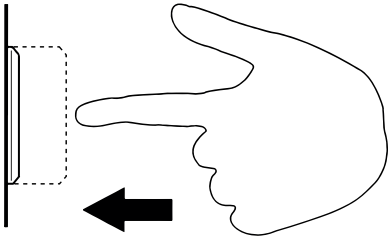
MODEL: COS-C51EIX



#	Name	Description
1	Function Knob	To select various oven functions.
2	Control Buttons	To turn the oven On (Normal Mode) or Off (Standby Mode). To set the clock and the time functions.
3	Temperature Knob	To select the cooking temperatures.
4	Indicator Light	To indicate the oven is operating on one of the oven functions.

Releasing and Recessing the Control Knobs

- Press the knob inward to release it, and press it again to recess it.



FEATURES

CLOCK

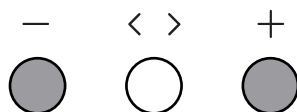
The oven is equipped with a 12-hour clock. Set the correct time of day before using the oven.

NOTE:

- When the oven is first connected to the electrical supply or reconnected from a power failure, the oven will be in Standby Mode and "12:" clock hour will flash in the display. Set the correct time of day before using the oven.
- The clock cannot be adjusted when a Cook Time or a Delay Start is scheduled.

Setting the Clock

1. If the clock hour in the display is not flashing, press and hold **+** and **-** at the same time for 3 seconds.
2. Press/Hold **+** or **-** to adjust the clock hour.
3. Press **< >** to confirm.
4. Press/Hold **+** or **-** to adjust the clock minute.
5. Press **< >** to confirm and start the clock.

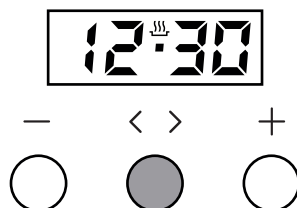


TIME FUNCTIONS

To access the time functions, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven to Normal Mode from Standby Mode.

When the oven is in Normal Mode, press **< >** repeatedly to toggle and select different time functions.

If the oven is not in use, press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven to Standby Mode.



Press < >	Time Function	Description	Display Symbol
-	Normal Mode	Enable time functions to be set and oven functions to be turned on and off manually.	
1 time	Timer	Set a timer that will ring a tone when the selected time has run out.	
2 times	Cook Time	Set the oven to cook for the selected length of time and turn off the oven automatically.	dur
3 times	End Time	Set the oven to turn off automatically at the selected time of day.	End

NOTE:

- In Standby Mode, oven light, time functions, and oven functions (heating elements) are disabled. Any operating time functions or oven functions will be cancelled when the oven returns to Standby Mode.
- Timer cannot be used with Cook Time or End Time at the same time.
- To cancel setting a time function, press and hold **< >** for 3 seconds to return to Normal Mode.
- The oven will return to Normal Mode if there is no operation for 5 minutes while setting a time function.
- When the time function cycle finishes and the end tone plays, press any button to stop the tone.

TIMER

The timer serves as an extra timer in the kitchen that will ring a tone when the selected time has run out. It does not start or stop cooking.

NOTE:

- Timer cannot be used with Cook Time or End Time at the same time. Setting the timer will reset any selected time in Cook Time and End Time.

Setting the Timer (Up to 12 Hours 59 Minutes)

1. If the oven is in Standby Mode, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.



2. Press **< >** once or until the  timer symbol flashes in the display.



3. Press **+** or **-** once, then press/hold **+** or **-** to adjust the timer hour.



4. Press **< >** to confirm.

5. Press/Hold **+** or **-** to adjust the timer minute.



6. Press **< >** to confirm and start the timer. The  timer symbol turns solid.

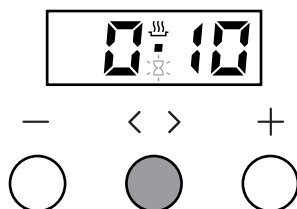


7. When the set time has run out, the timer end tone rings and the  timer symbol flashes in the display. Press any button to stop the tone.

8. Press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven to Standby Mode if the oven is not in use.

Canceling the Timer

1. Press < > once or until the ⌘ timer symbol flashes in the display. The remaining time is shown.
2. Press and hold < > for 3 seconds to cancel the current timer and return to Normal Mode.
3. Press and hold < > and + at the same time for 3 seconds to turn off and return the oven to Standby Mode if the oven is not in use.



NOTE:

- Any operating time functions and oven functions will be cancelled when the oven returns to Standby Mode.

COOK TIME

Cook Time turns on the oven immediately to cook for a selected length of time. At the end of the cooking time, the oven turns off automatically.

NOTE:

- Select oven function (e.g. Bake) and temperature before setting a cook time.
- Cook Time can be set for any amount of time between 1 minute and 10 hours.
- To change the cook time during cooking, cancel the current cook time and set a new cook time.
- Cook Time cannot be used with Timer at the same time. Setting Cook Time will reset the timer.

Setting Immediate Cook and Automatic Shutoff

(Example to set bake at 400°F for 25 minutes.)

1. If the oven is in Standby Mode, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.
2. Press and release the function knob and the temperature knob, then turn the knobs to select **Bake** and **400°F**. The oven starts preheating.
3. Wait 15 – 25 minutes for the oven to preheat and the oven temperature to stabilize, then place the food in the oven.



4. Press **< >** repeatedly until the **dur** cook time symbol appears in the display.
5. Press **+** or **-** once to adjust the cook time hour to 0.



6. Press **< >** to confirm.



7. Press/Hold **+** or **-** to adjust the cook time minute to 25.



8. Press **< >** to confirm and start the cook time.

The clock (time of day) returns in the display. The **A** symbol lights up, indicating an automatic shutoff is set. The oven continues to cook for the set amount of time.

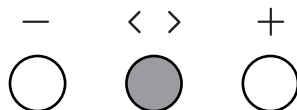


9. When the cooking cycle finishes, the oven turns off automatically and returns to Standby Mode, and the cook time end tone plays.

Turn the knobs to select **•** or **OFF** at 12 o'clock position, and press any button to stop the tone. Remove the food from the oven.

Canceling the Cook Time

1. Press **< >** repeatedly until the remaining cook time appears in the display.
2. Press and hold **< >** for 3 seconds to cancel the current cook time and return to Normal Mode. The oven continues to operate with the selected oven function and temperature.



3. When cooking is finished, turn the knobs to select **•** or **OFF** at 12 o'clock position, then press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven to Standby Mode. Remove the food from the oven.

DELAYED START

With both Cook Time and End Time set, the oven calculates the start time and automatically turns on the oven for a selected length of time and off at the time selected.

NOTE:

- The clock must be set to the correct time of day for End Time to work properly.
- Select oven function (e.g. Bake) and temperature before setting a cook time and an end time.
- End Time can be set up to 11 hours and 59 minutes from the current clock.
- Once Cook Time and End Time are set, the oven turns off and returns to Standby Mode until the start time is reached.
- Cook Time or End Time cannot be used with Timer at the same time. Setting Cook Time or End Time will reset the timer, and vice versa.

Setting the Oven for Delayed Start

(Example to set bake at 400°F for 25 minutes ending at 05:30 PM.)

Arrange interior oven rack(s) as needed.

1. If the oven is in Standby Mode, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.



2. Press and release the function knob and the temperature knob, then turn the knobs to select **Bake** and **400°F**. The oven starts preheating.

3. Press **< >** repeatedly until the **dur** cook time symbol appears in the display.



4. Press **+** or **-** once to adjust the cook time hour to 0, and press **< >** to confirm.



5. Press/Hold **+** or **-** to adjust the cook time minute to 25, and press **< >** to confirm the cook time.



6. Press **< >** repeatedly until the **End** end time symbol appears in the display.



7. Press **+** or **-** once, then press/hold **+** or **-** to adjust the end time hour to 5, and press **< >** to confirm.



8. Press/Hold **+** or **-** to adjust the end time minute to 30, and press **< >** to confirm the end time.



The oven returns to Standby Mode temporarily until the start time is reached, and the clock (time of day) returns in the display. The **A** symbol lights up, indicating an automatic shutoff is set. Place the food in the oven.



9. When the start time 05:05 PM is reached, the oven turns on automatically. When the cooking cycle finishes, the oven turns off automatically and returns to Standby Mode, and the cook time end tone plays.

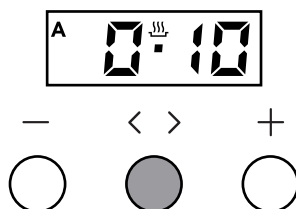
Turn the knobs to select ● or **OFF** at 12 o'clock position, and press any button to stop the tone. Remove the food from the oven.

Canceling the Delayed Start (Before the Start Time is Reached)

1. Turn the knobs to select ● or **OFF** at 12 o'clock position, then press and hold < > and + at the same time for 3 seconds to turn off and return the oven to Standby Mode. Remove any food from the oven.

Canceling the Delayed Start (After the Start Time is Reached)

1. Press < > repeatedly until the remaining cook time or the end time appears in the display.
2. Press and hold < > for 3 seconds to cancel the current cook time and end time and return to Normal Mode. The oven continues to operate with the selected oven function and temperature.



3. When cooking is finished, turn the knobs to select ● or **OFF** at 12 o'clock position, then press and hold < > and + at the same time for 3 seconds to turn off and return the oven to Standby Mode. Remove the food from the oven.

OVEN LIGHT

The oven light automatically turns on when an oven function is selected under Normal Mode.

NOTE:

- The oven light is disabled when the oven is in Standby Mode.

Turning On the Oven Light Manually

1. If the oven is in Standby Mode, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.
2. Press and release the function knob, then turn the knob to select **Oven Lamp** to turn on the oven light.



Turning Off the Oven Light Manually

1. To turn off the oven light, turn the function knob to select **•** or **OFF** at 12 o'clock position.
2. Press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven to Standby Mode if the oven is not going to be used.

USING THE OVEN

BEFORE USING THE OVEN

Read the instructions for each feature and cooking mode in this manual carefully before using the oven.

CAUTION

- Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.
- Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" (3.8 cm) from oven walls to prevent poor heat circulation.
- Do not use plastic wrap or wax paper in the oven.
- Do not place food, water, ice, or any dish or tray directly on the oven floor, as this will irreversibly damage the enamel surface.
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts right above the oven door(s). Do not block the oven vent when cooking to allow for proper air flow.
- The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven heating element shuts off and cannot be used until power is restored. Once power is restored, you will need to reset the oven to start any functions.
- As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

NOTE:

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same set temperature on the oven.

WARNING

FOOD POISONING HAZARD

- Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.
- Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

BEFORE USING THE OVEN FOR THE FIRST TIME

Empty and start the oven in Bake mode at the highest available temperature setting. Allow oven to run for 1 hour to burn off and remove any manufacturing protection oil, dust or impurities. There will be a distinctive odor or some smoke - this is normal. Ensure your kitchen is well ventilated during this conditioning period.

OVEN VENT

Areas near the vent above the oven door may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

Do not block the vents (air openings) of the oven. They provide the air inlet and outlet that are necessary for the oven to keep cool and operate properly.

It is normal for steam to be visible when cooking foods with high moisture content.

OVEN DOOR

To avoid oven door breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

USING OVEN RACKS

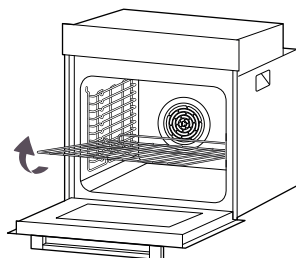
The racks must be level in the correct orientation and properly inserted between the rails of the rack support on both sides to ensure safe removal of hot food items. The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

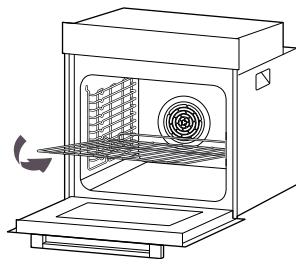
Removing Racks

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack and pull it out.



Replacing Racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

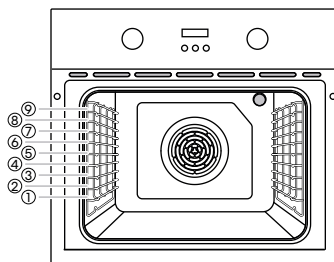


Rack Positions

For best cooking results, adjust rack so food is placed at the center of the oven. For most foods this will be rack position #3 or #4. For larger foods like roasts and turkey, move the rack position down to #1 or #2 to keep the food centered in the oven.

When using multiple racks simultaneously, try to space the food out around the oven center (rack positions #1 and #5 or #2 and #6 for two racks).

Broiling performs best with the food close to the broil heating element - typically rack position #7, #8, or #9.



PREHEATING

Preheating is generally desirable, although not absolutely necessary in all circumstances.

- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.
- Selecting a higher temperature does not shorten the preheat time.

OVEN COOKING FUNCTIONS

IMPORTANT: The oven must be turned on in Normal Mode to enable the oven cooking functions (heating elements), oven light, and time functions.

To Turn On and Set the Oven in Normal Mode:

- Press and hold **< >** for 3 seconds or until the  symbol lights up in the display.



To Turn Off and Set the Oven in Standby Mode:

- Press and hold **< >** and **+** at the same time for 3 seconds or until the  symbol disappears in the display.



NOTE:

- When the oven is turned off in Standby Mode, oven cooking functions (heating elements), oven light, and time functions are disabled.
- Any operating oven functions or time functions will be cancelled when the oven returns to Standby Mode.
- Oven cooking time will vary with the temperature of ingredients and the size, shape and finish of the bakeware.
- The clock in the display will flash after idling in Normal Mode for 5 hours. Press any button to continue using the oven, or press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven in Standby Mode.
- After idling in Normal Mode for a total of 10 hours, the oven will automatically turn off and return to Standby Mode to avoid accidentally keeping the oven on.

Cooking Functions	Description
Bake	The Bake mode uses heat from lower element to cook food. No fan is used to circulate the heat. This mode works best with food placed on a single rack. When using this mode to prepare baked goods such as cakes, cookies and pastries, always preheat the oven first and place food centrally near the middle racks.
Roast	The Roast mode uses heat from upper and lower elements to cook food conventionally. Ideal for roasting meats and poultry on a single rack. Always preheat the oven first and place food centrally near the middle racks.
Conv Roast	The Convection Roast mode uses heat from upper and lower elements and hot air movement from the convection fan to enhance cooking efficiency and evenness across multiple racks. Ideal for roasting meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Roasting times may be slightly longer for multiple racks than what would be expected for a single rack.
Broil Low	The Broil Low mode uses heat from the inner upper element to sear foods. Ideal for toasting, melting cheese, browning and searing surface. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food. It is not necessary to preheat when using this mode.
Broil High	The Broil High mode uses intense heat from the inner and outer upper elements to sear foods in larger quantities. Ideal for toasting, melting cheese, browning and searing surface. Food should be placed near the upper racks, and should not be cooked for too long on each side of the food. It is not necessary to preheat when using this mode.

Cooking Functions	Description
Conv Broil	The Convection Broil mode uses intense heat from the inner and outer upper elements and air movement from the fan to enhance cooking efficiency and evenness across multiple racks. Ideal for grilling large amount of meats, vegetables, and poultry. Cooking times may be slightly longer for multiple racks than what would be expected for a single rack.
Defrost	The Defrost mode uses air movement from the fan without the use of heat to circulate air and enhance defrost efficiency at room temperature. A gentle but quick way to speed up defrosting time and thawing of ready-made dishes, cream-filled dishes, produce, etc. Place food centrally near the middle racks.

Using the Oven Cooking Functions:

1. If the oven is in Standby Mode, press and hold **< >** for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.
2. Press and release the function knob and the temperature knob, then turn the knobs to select the desired **oven cooking function** and **temperature**. The oven starts preheating.
3. Wait 15 – 25 minutes for the oven to preheat and the oven temperature to stabilize if necessary, then place the food in the oven.
4. When cooking is finished, turn the knobs to select **●** or **OFF** at 12 o'clock position, then press and hold **< >** and **+** at the same time for 3 seconds to turn off and return the oven to Standby Mode. Remove the food from the oven.



MAINTENANCE AND CARE

CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Do not use abrasive cleaning products.

NOTE:

- Do not clean the oven door gasket. The material of the gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Use clean, soft cloths, sponges or paper towels.
- Rub metal finishes in the direction of the grain.
- Never leave acidic substances on stainless steel parts, such as lemon juice, vinegar, etc.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Do not use sharp metal scrapers.
- Do not immerse the oven door in water.
- Do not use a high pressure cleaning for cleaning the unit.
- Use hot water with non-abrasive cleaning product in case of heavy soiling.
- Dry to avoid water marks.

REPLACING THE OVEN LIGHT

WARNING



ELECTRICAL SHOCK HAZARD

- Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel.
- Failure to do so can result in severe personal injury, death, or electrical shock.

CAUTION



BURN HAZARD

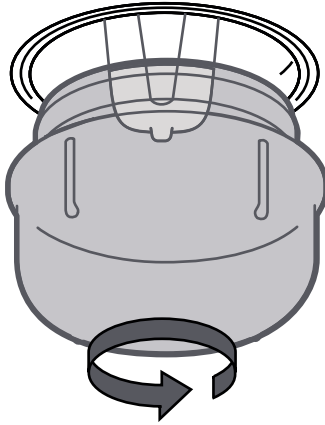
- Make sure oven is cool.
- The light cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
- Failure to do so could result in cuts or burns.

The oven light is a standard 25 – 40W, 220 – 240V, 570°F halogen appliance bulb.

Replacing Oven Light

IMPORTANT: Make sure oven and bulb are cool.

1. Disconnect power at the main fuse or circuit breaker panel.
2. Remove oven racks.
3. Remove the glass light cover on rear wall by turning it counter-clockwise.



4. Remove bulb from socket.
5. Replace bulb, and replace light cover.
6. Plug in oven or reconnect power.

INSTALLATION REQUIREMENTS

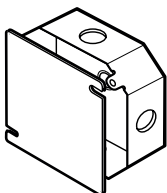
TOOLS AND PARTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

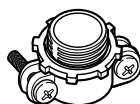
Tools Needed

- Tape measure
- Phillips screwdriver
- Level
- Marker or pencil
- Drill and drill bit (for wall cabinet installations)
- Safety glasses
- Gloves

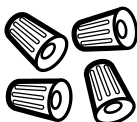
Parts Needed



Junction Box



3/4" Conduit Connector
(UL Listed or CSA Approved)

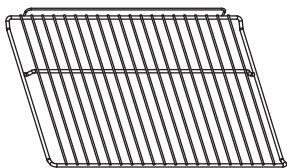


Wire Connectors
(UL Listed or CSA Approved)

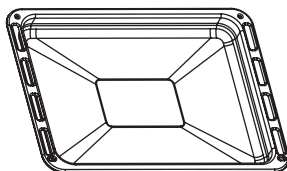


36" (91 cm) of String

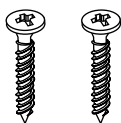
Parts Supplied



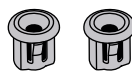
Oven Racks (2)



Broiler Tray



Mounting Screws (2)



Screw Sleeves (2)

NOTE:

- To purchase these replacement parts or any other accessories, please visit www.cosmoappliances.com or reference the contact information at the end of this manual.

LOCATION REQUIREMENTS

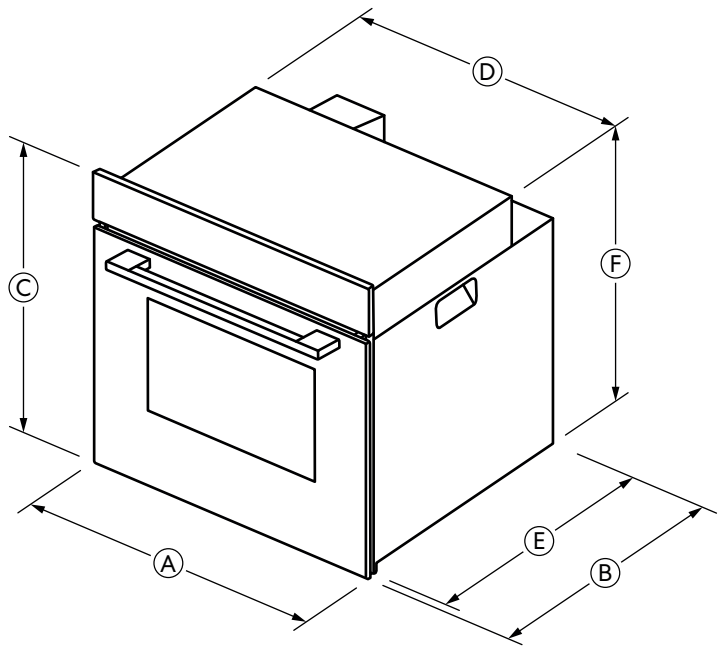
IMPORTANT: Observe all governing codes and ordinances.

- Cabinet opening dimensions that are shown must be used. Given dimensions provide minimum clearance with oven.
- Recessed installation area must provide complete enclosure around the recessed portion of the oven.
- Oven support surface must be solid, level and flush with bottom of cabinet cutout.
- Floor must be able to support a single oven weight of 80 lbs (36 kg) plus food load of 30 lbs (14 kg).
- Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand or hang on the oven door.
- Grounded electrical supply is required. See "Electrical Requirements" section.
- For undercounter installation, it is recommended that the junction box be located in the adjacent right or left cabinet.

IMPORTANT: To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate, or sustain other damage. Ensure that the glue of cabinets made of veneered wood can withstand temperatures of at least 250°F (121°C). Plastic or glues that cannot withstand such temperatures will melt and deform the cabinet housing.

PRODUCT DIMENSIONS

MODEL: COS-C51EIX

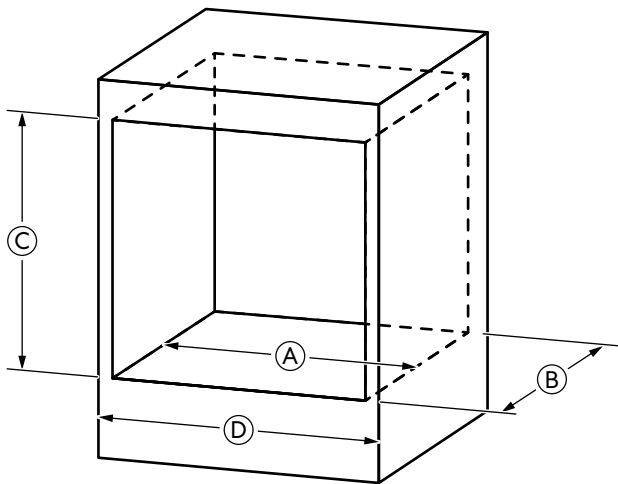


Dimensions	Letter	Measurements
Width (Overall)	A	23 7/16" (59.5 cm)
Depth (Overall)	B	22 5/8" (57.5 cm)
Height (Overall)	C	23 7/16" (59.5 cm)
Width (Recessed)	D	22" (55.8 cm)
Depth (Recessed)	E	21 7/8" (55.5 cm)
Height (Recessed)	F	22 15/16" (58.3 cm)

CUTOUT DIMENSIONS

IMPORTANT: Some cabinet and building materials are not designed to withstand the heat produced by the oven for baking and self-cleaning. Check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.

GIVEN DIMENSIONS ARE MINIMUM CLEARANCES.



Dimensions	Letter	Measurements
Width (Cutout)	A	22 1/16" (56.0 cm)
Depth (Cutout)	B	22 7/16" (57.0 cm)
Height (Cutout)	C	22 13/16" (58.0 cm)
Cabinet Width	D	23 7/8" (60.6 cm)

NOTE:

- If the cabinet does not have a front frame and the sides are less than 3/4" (1.9 cm) thick, shim both sides equally to establish the cutout width.
- These ovens are not approved for installations that stack one single wall oven above another single wall oven.

ELECTRICAL REQUIREMENTS

WARNING



ELECTRICAL SHOCK HAZARD

- Do not use an extension cord with this appliance.
- Remove house fuse or open circuit breaker before beginning installation.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer's recommended procedure closely.

ELECTRICAL GROUNDING INSTRUCTIONS

- This appliance must be properly grounded.
- Do not ground to a gas pipe.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

U.S.A. ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/NFPA No. 70 - latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association
1 Batterymarch Park
Quincy, MA 02169

CANADA ONLY

Be sure that the electrical connection and wire size are adequate and in conformance with the CSA Standard C22.1, Canadian Electrical Code, Part 1 - latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

Canadian Standards Association
178 Rexdale Blvd.
Toronto, ON M9W 1R3 CANADA

ELECTRICAL CONNECTION

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path and wire gauge are in accordance with local codes.

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service technician if you are in doubt as to whether the appliance is properly grounded.

To properly install your appliance, you must determine the type of electrical connection you will be using and follow the instructions provided for it here.

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual (dedicated to the appliance), properly grounded branch circuit, protected by a circuit breaker or fuse. See the rating plate located on the oven frame to determine the product rating.
- Use the table below to determine the minimum recommended dedicated circuit protection.

MODEL	Voltage, Frequency	Power Rating	Recommended Circuit
COS-C51EIX	240 V, 60 Hz	3,250 W	20 Amp
	208 V, 60 Hz	2,450 W	15 Amp

- A single-phase (split-phase), 3-wire or 4-wire, 120/208 VAC or 120/240 VAC, 60 hertz electrical system must be used. It is the personal responsibility of the oven owner to provide the correct electrical service for this oven.
- This appliance is manufactured with the ground (green or bare) wire connected to the oven chassis.
- Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric oven. When installing an electric oven in new construction, mobile home, recreational vehicle, or an area where local codes prohibit grounding through the neutral conductor, refer to the section on 4-wire connections
- An appropriately sized, UL conduit connector must be used to correctly attach the conduit to the junction box.
- DO NOT shorten the flexible conduit. A UL listed or CSA approved conduit connector must be securely attached to the junction box and the flexible conduit must be securely attached to the connector clamp. If the flexible conduit will not fit within the clamp, do not install the oven until a clamp of the proper size is obtained.

INSTALLATION INSTRUCTIONS

IMPORTANT: This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, municipal building codes, and electrical wiring regulations.

CAUTION

LACERATION, FOREIGN OBJECT, CRUSH HAZARD

- When installing, moving, or servicing any appliance, wear proper protective equipment, including cut resistant gloves, steel-toed shoes, and safety glasses.

UNPACK OVEN

WARNING

EXCESSIVE WEIGHT HAZARD

- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

1. Remove all tape and packaging materials from around the oven.
2. Open the oven door and remove packaging materials, manual, oven racks, and broiler tray inside the oven.
3. Check for film on stainless steel parts, padding/spacers on and around door and face of oven, cardboard and plastic on and around racks, etc. Failure to remove packaging materials could result in damage to the appliance. Do not dispose of anything until the installation is complete.

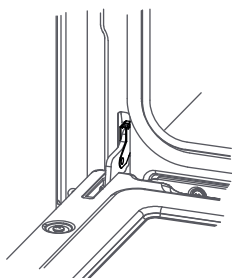
NOTE:

- Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the oven.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your oven.
- Do not lift the oven using the oven door handle. Doing so can cause damage and improper operation of the oven.
- Do not move the oven by grabbing the open oven door. Doing so can result in serious damage to the oven.

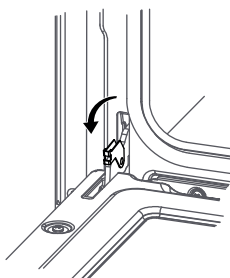
REMOVE OVEN DOOR

IMPORTANT: The oven door is heavy. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove. Do not lift oven door by door handle.

1. Fully open the oven door.
2. Unlock the hinge locks on both sides, rotating them as far toward the open door frame as they will go.

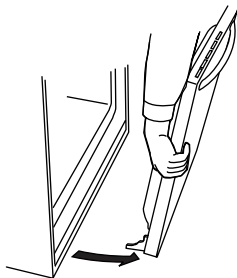


Locked



Unlocked

3. Firmly grasp both sides of the door.
4. Close the door to the removal position, which is approximately five degrees or 2-3 inches from being fully closed. If the position is correct, the hinge arms will move freely.
5. Lift door up and out until the hinge arms are clear of the slots. Set the oven door(s) aside on a covered work surface. Do not lay the oven door on its handle. Doing so may cause dents or scratches.



ELECTRICAL CONNECTION

WARNING



ELECTRICAL SHOCK HAZARD

- Turn off the circuit breaker or remove house fuse to the oven branch circuit before servicing.
- This appliance must be properly grounded.
- Do not use an adapter or an extension cord.
- Failure to do so can result in death, fire, or electrical shock.

WARNING

EXCESSIVE WEIGHT HAZARD

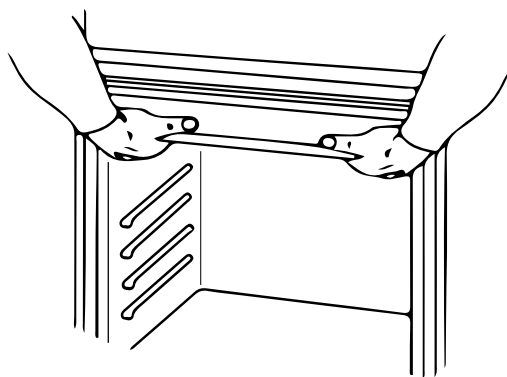
- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

IMPORTANT:

- Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.
- Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.
- The oven must connect to a single-phase (split-phase), 3-wire or 4-wire, 120/208 VAC or 120/240 VAC, 60 hertz electrical system. This appliance must be supplied with the proper voltage and frequency, and connected to an individual (dedicated to the appliance), properly grounded branch circuit protected by a circuit breaker or time-delay fuse. It is the personal responsibility of the oven owner to provide the correct electrical service for this oven.

IMPORTANT:

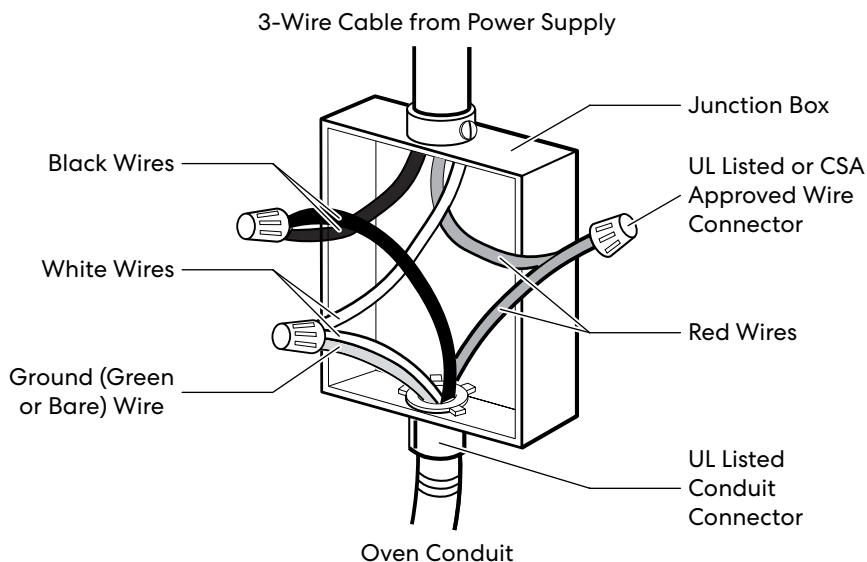
- Local codes and ordinances take precedence over these instructions.
Complete electrical connections according to local codes and ordinances.
1. Turn off the circuit breaker or remove fuses to the oven branch circuit.
 2. Using two or more people, grasp the ceiling of the oven cavity, lift oven on table or platform directly in front of and even with the cutout opening.
 - The platform and the cutout floor must both support 110 lbs (50 kg).



3. Complete installation following instructions for your type of electrical connection:
 - 4-wire (recommended)
 - 3-wire (if 4-wire is not available)

3-WIRE POWER SUPPLY CONNECTION

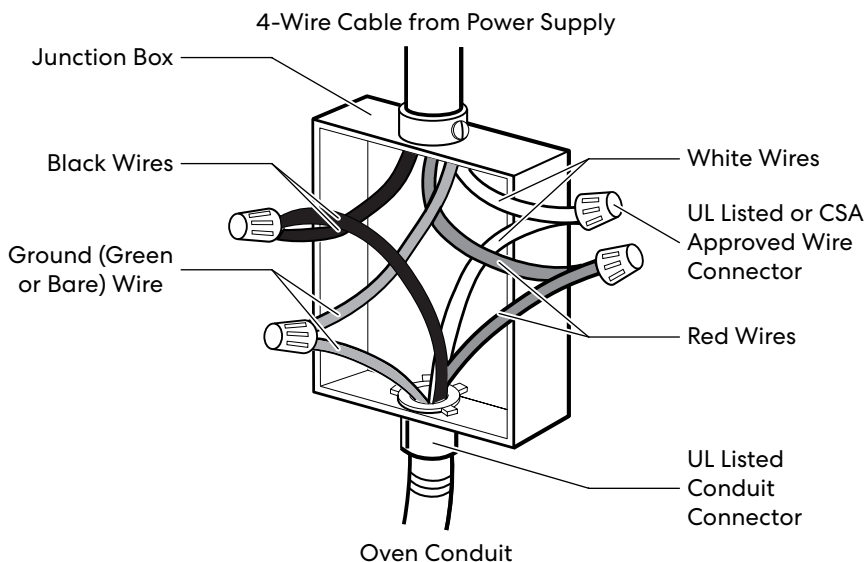
IMPORTANT: Use the 3-wire cable from power supply where local codes permit connecting the oven ground conductor to the neutral (white) junction box supply wire.



1. Remove junction box cover, if present.
2. Connect the flexible cable conduit from the oven to the junction box using a UL listed or CSA approved conduit connector.
3. Tighten screws on conduit connector if present.
4. Using the UL listed wire connectors:
 - Connect the two black wires together.
 - Connect the two red wires together.
 - Connect the oven ground (green or bare) wire and oven neutral (white) wire to the neutral (white) wire in the junction box.
5. Install junction box cover.

4-WIRE POWER SUPPLY CONNECTION

IMPORTANT: Use the 4-wire cable from power supply where local codes do not permit connecting the oven ground conductor to the neutral (white) junction box supply wire.



1. Remove junction box cover, if present.
2. Connect the flexible cable conduit from the oven to the junction box using a UL listed or CSA approved conduit connector.
3. Tighten screws on conduit connector if present.
4. Using the UL listed wire connectors:
 - Connect the two black wires together.
 - Connect the two red wires together.
 - Connect the two neutral (white) wires together.
 - Connect the oven ground (green or bare) wire to the ground (green or bare) wire in the junction box.
5. Install junction box cover.

INSTALL OVEN

WARNING

EXCESSIVE WEIGHT HAZARD

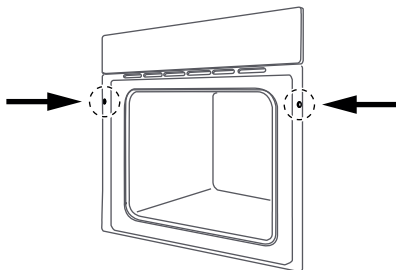
- Use two or more people to move and install oven. Failure to do so can result in back or other injury.

1. Loop (do not tie) a 36" (91 cm) string around the conduit before the oven is slid into place. This will keep the conduit from falling behind the oven.
2. Lift oven into cabinet cutout using the oven opening as a grip. Carefully push against the oven front frame. Do not push against outside edges.

NOTE:

- Ensure that no damage is done to oven gasket which lines the edge of oven cavity.

3. While sliding the oven back, pull the string so that the conduit lies on the top of the oven in a natural loop.
4. When you are sure the conduit is out of the way, carefully slide the oven 3/4" way back into the opening. Remove the string by pulling on one end of the loop.
5. Using the mounting holes on the oven side trim as a guide, drill pilot holes for mounting screws provided.



NOTE:

- Mounting screws must be used. Failure to do so can result in the oven falling out of the cabinet causing serious injury.

6. Secure the oven to the cabinet with mounting screws provided.

NOTE:

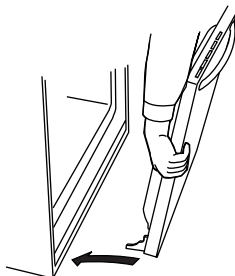
- If the cabinet is particle board, you must use 3/4" particle board screws. These may be purchased at any hardware store.

INSTALL OVEN DOOR

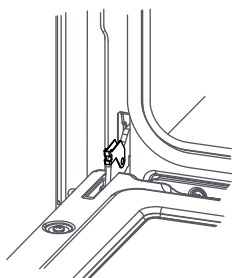
IMPORTANT: The oven door is heavy. To avoid oven door glass breakage, use both hands, and grasp only the sides of the oven door to remove. Do not lift oven door by door handle.

Assembling Door

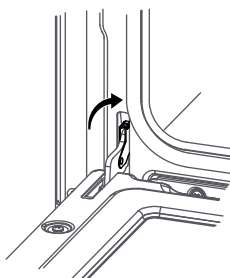
1. Verify that the hinge arms are extending forward.
2. Firmly grasp both sides of the door.
3. With the door at the same angle as the removal position, which is approximately five degrees or 2-3 inches from being fully closed, seat the indentation of the hinge arms into the bottom edge of the hinge slots. The notch in the hinge arms must be fully seated into the bottom edge of the slots.



4. Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
5. Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



Unlocked



Locked

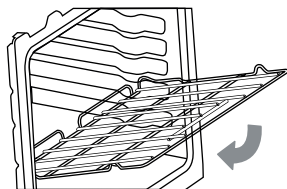
6. Close the oven door. Check that the door is free to open and close and is level while closed.

COMPLETE INSTALLATION

INSERT OVEN RACKS

The appearance of the racks may vary from what is shown in the manual.

1. Place the end of the rack in between the support rails.
2. Tilt the front end up and push the rack in.



INSERT BRIOLER TRAY

1. Place the end of the tray in between the support rails and push the tray in.

CHECK OPERATION OF OVEN

IMPORTANT: Check that all packing material and tape have been removed. Failure to remove these materials could result in damage to the appliance once the appliance has been turned on and surfaces have heated.

1. Check to make sure the circuit breaker is closed (RESET) or the circuit fuses are replaced. Be sure power is in service.
2. At first use, set up the clock. For more information, refer to "Clock" in the "Features" section.

NOTE:

- If oven does not operate, check the following:
 - Household fuse is intact and tight, or circuit breaker has not tripped.
 - Electrical supply is connected.

3. If the oven is in Standby Mode, press and hold < > for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.



4. Press and release the function knob and the temperature knob, then turn the knobs to select **Bake** and **400°F**. The oven starts preheating.
5. When oven has been on for 5 minutes, feel for heat.
If you do not feel heat, turn off the oven and contact a qualified technician.
6. (Optional) Allow oven to run for at least 30 minutes to burn off and remove any manufacturing protection oil, dust or impurities.
7. Turn the knobs to select **•** or **OFF** at 12 o'clock position, then press and hold < > and + at the same time for 3 seconds to turn off and return the oven to Standby Mode.

TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

COOKING PROBLEMS

With any oven cooking modes poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use.

PROBLEM	CAUSE
Food browns unevenly	• Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	• Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	• Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	• Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small

PROBLEM	CAUSE
Pie crusts do not brown on bottom or crust is soggy	• Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	• Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	• Oven temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	• Oven temperature too high • Edges of crust too thin

OPERATION PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven is not heating	No power to the oven.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Oven is turned off in Standby Mode.	All oven functions are disabled in Standby Mode. Press and hold < > for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.
	Oven mode or temperature not started or selected	Make sure the oven mode and temperature have been selected, and Start button has been pressed.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven display stays Off	Power interruption.	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call for service.
Cooling fan continues to run after oven is turned off	The electronic components have not yet cooled sufficiently.	The fan will turn off automatically when the electronic components have cooled sufficiently.
Oven light is not working properly	Oven is turned off in Standby Mode.	Oven light is disabled in Standby Mode. Press and hold < > for 3 seconds or until the  symbol lights up in the display to turn on and set the oven in Normal Mode.
	Light bulb is loose or burned-out.	Reinsert or replace the light bulb. Touching the bulb with fingers may cause the bulb to burn out.
Oven light stays on	Oven is operating.	The oven light automatically turns on and stays on when an oven function is selected under Normal Mode.
Cannot remove light cover	Soil build-up around the light cover.	Wipe light cover area with a clean, dry towel prior to attempting to remove the light cover.
Clock and timer are not working properly	No power to the oven.	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven.
	Clock or Timer not set correctly.	See the Clock and Timer sections.
Excessive Moisture	Oven was not properly preheated.	When using bake mode, preheat the oven first. Convection Bake and Convection Roast will eliminate any moisture in the oven.
Porcelain Chips	Oven racks were removed and replaced incorrectly.	When removing and replacing oven racks, always tilt racks upward and do not force them to avoid chipping the porcelain.

LIMITED WARRANTY

WARRANTY AND SERVICE

TO RECEIVE WARRANTY SERVICE, YOUR PRODUCT MUST BE REGISTERED.

TO REGISTER AND REVIEW FULL WARRANTY DETAILS, VISIT:

WWW.COSMOAPPLIANCES.COM/WARRANTY

SCAN TO REGISTER



CUSTOMER SUPPORT

TO CHAT WITH US LIVE FOR ASSISTANCE, VISIT:

WWW.COSMOAPPLIANCES.COM/CHAT

SCAN TO CHAT



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.

MEMO

Handwriting practice area with 15 sets of dashed lines.



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