

# cecotec

## PIZZA&CO FORNO BRAVO

Horno Eléctrico / Pizza Maker



Manual de instrucciones  
Instruction manual  
Manuel d'instructions  
Bedienungsanleitung  
Manuale di istruzioni  
Manual de instruções  
Handleiding  
Instrukcja obsługi  
Návod k použití

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## SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the device. Keep this instruction manual for future reference or new users.

- Incorrect or improper use can damage the appliance and be dangerous for the user. Use the device only for the purposes described in this manual.
- This appliance can be used by children aged 8 years old and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance should not be carried out by children unless they are over 8 years old and are under supervision.
- Keep this appliance and its power cable out of reach of children under the age of 8.
- This device is designed for domestic use only and is not intended for bars, restaurants, farmhouses, hotels, motels, and offices.
- Check the power cable regularly for visible damage. If the power cable is damaged, it must be replaced by the Technical Support Service of Cecotec or similar qualified personnel to avoid risks.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Metal objects such as knives, forks, spoons, and covers must not be placed on the hob as they may become hot.
-  This symbol means: CAUTION: hot surface.
  - Surfaces are likely to heat up during use.
  - Use extreme caution when opening the lid of the

appliance, as hot steam may escape. Use heat-resistant gloves or mitts to open the lid.

- Do not immerse the cable, plug, or any other part of the appliance in water or any other liquid. Do not expose the electrical connections to water. Make sure your hands are dry before handling the plug or switching on the device.
- Make sure that the appliance is disconnected from the mains before cleaning and when it is not in use.
- When cooking or there is food inside, if possible, avoid moving the appliance or do so with great care. Do not touch hot surfaces. Use the handle. Use protective gloves if necessary.
- Do not operate the appliance if it has a defective cord or plug, or if it is not working properly. If the cable is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.
- Do not allow the cord to hang over the edge of the countertop or surface on which you are using it. Use the appliance on a heat-resistant surface.

## 1. PARTS AND COMPONENTS

Fig. 1

1. Status display and programme selection
2. Control panel
3. Door
4. Upper guide
5. Lower guide
6. Heating element

Fig. 2

1. Status display
2. 15 in 1 programmes
3. High-temperature professional programmes
4. Control panel

### NOTE:

the graphics in this manual are schematic representations and may not exactly match the device.

## 2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the device out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place. This will help you prevent damage to the device when transporting it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the Official Cecotec Technical Support Service immediately.
- Remove and discard all packaging material, stickers, and adhesive tape from the device.
- Remove all accessories from the box and read this manual carefully. Pay special attention to the operating instructions, warnings, and safety indications to avoid injuries or damage to property.
- Wash all accessories with warm soapy water, then rinse and dry thoroughly. NEVER put the main unit or these accessories in the dishwasher.
- We suggest running the oven in Air Fry mode at maximum temperature, without food and with the accessories inside for 10 minutes.
- This allows the removal of any residual manufacturing residues and traces of odour so

that the oven is completely safe to use and does not affect the performance of the oven.

- Make sure the room is well ventilated.

**Box content.** Fig. 3

1. Main unit
2. Crumb/drip tray
3. Rack
4. Oven glove
5. Round pizza tray
6. Tongs
7. Basket for Air Fry mode
8. The instruction manual

### 3. OPERATION

**Use of the accessories:**

**Crumb/drip tray**

- Always place it between the heating element and the oven base.
- Insert the tray into the oven from the side with the least relief.
- After use, wash/clean it when it has cooled down to prevent rusting.

**Rack**

- Place it on the lower oven guide.
- Insert the tray into the oven from the side with the least relief.
- After use, wash/clean it when it has cooled down to prevent rusting.

**Oven glove**

Allows the accessories to be removed from the oven avoiding burns.

**Tongs**

They allow accessories to be removed from the oven or food to be placed inside the oven avoiding burns.

**Basket for Air Fry mode**

- Place it on the upper guide.
- After use, wash/clean it when it has cooled down to prevent rusting.

### Round pizza tray

Due to its round shape, it fits the size of the pizzas.

It is used as a tray by placing it on the rack. It prevents dough from sticking to the surface.

### Status display:

**Time indicator light:** it shows cooking time.

**Temperature indicator light:** it shows cooking temperature.

**Preheat:** it flashes when the oven is preheating.

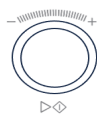
**Pause:** it lights up if the oven is on, but not in operation.

**Hot:** it will appear when the oven is hot.



**Slice, Dark:** they light up during TOAST/BAGEL mode functions.

Control panel



Knob

Turn it to select a cooking function or to set time and temperature (or the number of slices and the desired toasting colour when using the TOAST/BAGEL mode functions).

### For the same mode / button:

- Press and turn the knob once to select the START function.
- Press and turn the knob to select the PAUSE function.
- Pressing and holding for 2 seconds will cancel the function and return the unit to the default selection screen.



### Interior oven light:

Press the button to switch the oven light on and off.

ATTENTION: after 30 seconds of being turned on, the light will automatically turn off.



### Reset programmes:

- Press this button and the oven will stop, showing "---" on the display.
- Turn the knob to return to the list of functions.



### Time:

To select a cooking time, press the TIME button and then, use the knob to adjust the desired time.



### Temp. / desired toasting colour:

Press the TEMP button and the knob to set the desired temperature. When using the TOAST/

BAGEL mode, the button will set the desired browning level instead of the temperature.

## 15 in 1 programmes

### AIR FRY:

- Suitable for cooking chicken wings, chips, and nuggets.
- In this mode, food is fried with little or no oil.

### ROAST:

- It is suitable for roasting thicker meats and vegetables.
- In this mode, the food is crispy on the outside and well-cooked on the inside.

### AU GRATIN:

It can be used to cook steaks, fish, nachos and to finish stews.

### TOAST:

- Allows up to 9 slices of bread to be toasted at a time.
- Depending on the number of slices of bread you want to toast, you can set the desired toasting colour by choosing from 6 options.

### BAGEL:

Allows up to 9 bagel halves to be toasted at a time when placed cut side up on the oven rack. Depending on the number of bagels you want to toast, you can set the desired toasting colour by choosing from 6 options.

### BAKE:

It is used for baking cakes, biscuits, and similar foods.

### HEAT:

Allows food to be heated without overcooking it.

### DEFROST:

Allows for quicker defrosting of frozen food.

### FERMENT:

It accelerates the fermentation of doughs, especially in colder climates.

### DEHYDRATE:

It allows for healthier snacks using vegetables, fruits and even meat.

### FROZEN PIZZA:

- Allows the preparation of frozen pizzas bought in the supermarket. No need to wait for it to defrost, just put the pizza straight into the oven.
- It is advisable to first add a little flour to the surface of the tray and then place the pizza on the tray so that the dough does not stick to the tray.

### CHIPS:

- Programmes for specific foods.
- Do not put too much at once.
- It is recommended to cook 500 g per batch and add some spices on top. When the potatoes have been in the oven for about 10 minutes, turn them over so that the spices are evenly distributed, and the potatoes cook evenly.



## **VEGETABLES / WINGS / SPONGE CAKE:**

Programmes for specific foods.

The cooking time or temperature of the modes can be adjusted at any time during cooking.

1. Place the food on a tray and then place it in the oven.
2. Turn the knob to choose the functions. The display will show the default cooking time and oven temperature settings.
3. If the cooking time and temperature are correct, press START/PAUSE to start the oven.
4. If you need to change the cooking time and temperature:
  - Press the TEMP/DARK button and turn the knob to select a temperature.

Note:

- The HEATING mode temperature is fixed, it cannot be changed.
  - Once the TOAST/BAGEL mode has been started, the temperature cannot be adjusted and can only be reset if the mode is cancelled.
  - Press the TIME/SLICE button and turn the knob to choose the cooking time.
  - Press and turn the knob to start cooking.
5. Once the cooking time has finished, the oven will beep once.
  6. If the food is under-cooked, add more cooking time.

### **Tips:**

- Before putting food in the oven, it is recommended to preheat the oven to 160 °C for 3 min. and then select and start the programme mode.
- Frozen meat/fish:
  - It is recommended to defrost completely before cooking.
- Frozen chips:
  - No need to wait for them to defrost, just put them straight into the oven.

## **High-temperature professional programmes**

### **Thick roast programme**

This programme is designed for foods that need a longer roasting time, such as thicker cuts of meat (up to 6 cm thick). For a crispier roast in 10 minutes, you can cook meats with skin, e.g., pig's trotters.

1. Before using this programme, make sure that the food is well cooked.
2. Bone the meat and make sure that the thickness of the meat does not exceed 6 cm, otherwise it may not fit in the oven or may come into contact with the heating element.
3. To enhance the flavour, it is recommended to sauté the food before putting it in the oven.
4. Cook this type of food by placing it directly on the non-stick iron grill.

**NOTE:**

- If a lot of smoke comes out of the oven, the food will taste burnt.
  - Make sure that the grill is clean, and that no food or oil remains from the last time it was used. Otherwise, these leftovers will burn, and a lot of smoke will come out of the oven.
  - Instead of olive oil, use oils with a high smoke point, such as vegetable, canola, avocado or grape seed oil.
5. Remember that the pre-set cooking time of the preset programme is for reference only, as each food requires a different cooking time. If you need to adjust the cooking time, turn the knob to increase or decrease time.
  8. After setting the time and confirming that it is correct, press and turn the knob. This way, when the oven has preheated, the selected programme will start.

**Beef grill programme**

This programme is designed to grill 2 cm thick beef cuts in a very short time. This function cooks meat at a high temperature, making it tender and juicy.

1. After the first 50 seconds, the oven will beep once. When it beeps, remove the rack from the oven with the glove, and turn the meat over using the tongs. In this way, the meat will cook evenly. To maintain the internal temperature of the oven, remove the rack when turning the meat.
2. Cook this type of food by placing it directly on the non-stick iron grill.

**NOTE:**

- If a lot of smoke comes out of the oven, the food will taste burnt.
  - Make sure that the grill is clean, and that no food or oil remains from the last time it was used. Otherwise, these leftovers will burn, and a lot of smoke will come out of the oven.
  - Instead of olive oil, use oils with a high smoke point, such as vegetable, canola, avocado or grape seed oil.
3. 2:00 is the default programme time for cooking 2 cm thick beef to medium rare (cooked to 50%). The figure "50" shall appear below the time.
  4. If you wish to achieve a different doneness of the meat, turn the knob to adjust the cooking time:
    - 1:30 for undercooked (cooked to 30%), the figure "30" will appear below the time.
    - 2:30 to done (70% cooked), the figure "70" will appear below the time.
    - 3:30 for well done (100% cooked), the figure "100" will appear below the time.
  5. Remember that the pre-set cooking time of the preset programme is for reference only, as each food requires a different cooking time. If you need to adjust the cooking time, turn the knob to increase or decrease time.
  6. After setting the time and confirming that it is correct, press and turn the knob. This way, when the oven has preheated, the selected programme will start.

**Pizza base, Homemade pizza, and Neapolitan pizza programmes**

We recommend adding only cheese, thinly sliced cooked ham or some vegetables to the pizza

base. If you add larger ingredients such as vegetables, meat or seafood, switch to the Frozen Pizza mode (displayed in the 15 in 1 programme), as they need more cooking time.

1. The Pizza base programme is designed for frozen supermarket pizza doughs (thickness approx. 15 mm). Defrost the base at room temperature and add cheese or sliced ham to taste.
2. The Homemade pizza programme is designed for handmade pizza doughs, about 5 mm thick, but without thick edges.
  - Use a rolling pin to roll out the dough to a thickness of about 5 mm.
  - Add ingredients to taste and bake.
3. The Neapolitan pizza programme is designed for homemade handmade pizza doughs, about 5 mm thick and with thick edges.
  - With your hand, press the centre of the dough ball to a thickness of about 5 mm, but leave thicker edges.
  - Add ingredients to taste and bake.
4. Bake the pizza by placing it directly on the chosen baking tray.

**NOTE:**

- If a lot of smoke comes out of the oven, the food will taste burnt.
  - Make sure that the tray is clean, and that no food or oil remains from the last time it was used. Otherwise, these leftovers will burn, and a lot of smoke will come out of the oven.
  - Instead of olive oil, use oils with a high smoke point, such as vegetable, canola, avocado or grape seed oil.
5. The default cooking time for each of the 3 programmes is 8-10 minutes depending on the size of the pizza. Remember that the preset cooking time of the preset programme is for reference only, as each food requires a different cooking time. If you need to adjust the cooking time, turn the knob to increase or decrease time.
  6. After setting the time and confirming that it is correct, press and turn the knob. This way, when the oven has preheated, the selected programme will start.

**Recommended time according to the different sizes of pizza:**

**Pizza base (about 15 mm thick):**

- Default time 5:30: 8-10 minutes (the figure "25" will appear below the time).
- Default time 4:00: 6-7 minutes (the figure "18" will appear below the time).
- Default time 7:00: 11-13 minutes (the figure "30" will appear below the time).

**Homemade pizza (about 5 mm thick):**

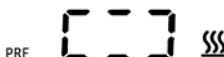
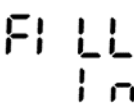


- Default time 4:40: 8-10 minutes (the figure "25" will appear below the time).
- Default time 4:20: 6-7 minutes (the figure "18" will appear below the time).
- Default time 5:30: 11-13 minutes (the figure "30" will appear below the time).

**Neapolitan pizza (edges about 10 mm thick):**

- Default time 4:50: 8-10 minutes (the figure "25" will appear below the time).
- Default time 4:00: 6-7 minutes (the figure "18" will appear below the time).
- Default time 5:50: 11-13 minutes (the figure "30" will appear below the time)

**WARNING:**

- Due to the very high temperatures, be sure to place the oven in a well-ventilated area, as it may give off smoke when cooking.
- NEVER place baking paper on top of the tray/grill when using
- these professional high temperature programmes. It could cause a fire.
- Do not leave the oven unattended and stay near the oven when it is on, as food may overcook or even burn.
- During use, the following symbols may appear:

Symbol	Meaning
PRE 	<ul style="list-style-type: none"> <li>- The oven is preheating.</li> <li>- Put the tray/grill inside the oven.</li> <li>- Do not put food in the oven.</li> </ul>
	<ul style="list-style-type: none"> <li>- The oven has finished preheating.</li> <li>- Insert the accessories with the food into the oven.</li> <li>- Press the icon of the desired function (red light) to start the programme.</li> </ul>
	<ul style="list-style-type: none"> <li>- The programme has finished.</li> <li>- Take the food out of the oven.</li> <li>- Turn the knob to return to the list of functions.</li> </ul>
	<ul style="list-style-type: none"> <li>- The internal temperature of the oven is too high for cooking.</li> <li>- Allow the oven to cool down and then select a new function.</li> <li>- Do not put food in the oven.</li> </ul>

**For the cooking functions of the high temperature programmes, follow the advice below:**

- Before the programme starts: Insert the food-free accessory into the oven to preheat it.
- When preheating has finished the oven will beep and
- the FILL IN symbol will appear on the display. Remove the rack from the oven and place the food on the accessory.
- Be careful not to burn yourself.

- Use the oven glove or any other protective utensil to remove the accessories from the oven.
- Always use tongs to turn food.

### **Oven use**

1. Switch on the oven, the programme selection buttons will illuminate. By pressing the PREHEAT button, preheating will be programmed automatically, but the indicator will not light up until you select a programme.
2. Put the accessories in the oven. Insert the food-free accessory into the oven.
3. To choose the "desired programme" press the corresponding icon. The one you have selected will flash.
  - Turn the knob to set the time according to the type of food you will cook.
4. Once the setting has been completed, press the knob to confirm the setting and start the preheating process. The PREHEAT button will automatically light up.
  - However, if the oven is still too hot since the last time it was used, the display will show the COOLING symbol. In this case, the oven cannot be preheated.
  - Open the oven door for about 10-20 minutes to cool the inside of the oven until the COOLING symbol disappears; then, repeat the process from step 1.
5. When preheating has finished the oven will beep and the FILL IN symbol will appear on the display.
  - The PREHEAT button will go out and the indicator of the selected programme will light up.
6. Remove the accessory from the oven and place the food. Then put it back in the oven.
7. Press the icon of the selected programme to start cooking. The timer will start counting down the set time.

### **Tip:**

During operation, if you need to adjust the cooking time, press the TIME button, and turn the knob to increase or decrease time.

- After the first 50 seconds of the BEEF GRILL programme, the oven will beep once.
  - This indicates that the meat should be turned over. In this way, the meat will cook evenly.
  - When it beeps, quickly remove the rack from the oven with the oven glove, turn the meat over using the tongs and return it to the oven.
8. At the end of the selected programme, the oven will beep once, and the END symbol will appear on the display. Remove food quickly to avoid overcooking or burning.
  9. Turn the knob to return to the list of functions.

## 4. CLEANING AND MAINTENANCE

- Clean the oven after every use.
- Unplug the device and allow it to cool down before cleaning it.
- Remove all accessories from the oven, including the crumb/drip tray.
- Pay particular attention to the operating instructions, warnings, and safety instructions to avoid injury or damage to property.
- Wash all accessories with warm soapy water, then rinse and dry thoroughly. NEVER put the main unit or these accessories in the dishwasher.
- NEVER put the main unit or these accessories in the dishwasher.
- Clean the inside of the oven with a soft, damp sponge.
- Clean the main unit and control panel with a damp cloth.

## 5. TROUBLESHOOTING

Problem	Possible cause and solution
Should I put the food in before or after preheating the oven?	<p><b>For the 15 programmes in 1 function:</b></p> <ul style="list-style-type: none"> <li>- It is recommended to preheat the oven before selecting the programmes (at 160 °C for 3 min).</li> <li>- <b>There is no need</b> to put the accessories in the oven to preheat it.</li> <li>- Place the food in the accessory and insert it into the oven after preheating and before selecting/starting one of the programmes.</li> </ul> <p><b>For the professional programmes function:</b></p> <ul style="list-style-type: none"> <li>- It is not necessary to preheat the oven.</li> <li>- Insert the accessories into the oven (<b>without food</b>) and then select/start a programme. The oven will preheat automatically.</li> <li>- After preheating the oven, remove the accessory and place the food in the oven.</li> <li>- Put the accessory with the food back into the oven and press the button for the selected programme again.</li> </ul>

<p>The oven does not turn on.</p>	<ul style="list-style-type: none"> <li>- Check and make sure that you have selected a function and temperature and set the timer.</li> <li>- Check and make sure that the power cord is plugged in, that the oven is switched on and that the socket works (check the appliance in another socket).</li> </ul>
<p>The food comes out raw.</p>	<ul style="list-style-type: none"> <li>- You may have put in too much food at once. Cook smaller batches so that the food is fried more evenly.</li> <li>- Check and make sure that the temperature is set correctly.</li> <li>- If you have selected one of the professional programmes, you may not have set the time required for the type of food you wish to cook. If the food is not cooked to your liking, put it back in the oven, select the BAKE function from the 15 programmes in 1 and then press the TEMP button. To set the oven to maximum temperature, press and turn the knob all the way down to start cooking. Check food during cooking.</li> </ul>
<p>When I turn on the oven, smoke comes out.</p>	<ul style="list-style-type: none"> <li>- If you are using the device for the first time, this is normal and should not be a cause for concern; it should soon disappear. Ensure good ventilation.</li> <li>- If you have used the oven before, unplug it and allow it to cool down. Check and make sure that the inside of the oven and the accessories (tray, rack, grill, etc.) are clean and free of food residues.</li> <li>- If you have cleaned the appliance properly and smoke still comes out of the oven, stop using it and contact our customer service.</li> <li>- If you are air frying greasy foods, oil will drip onto the tray, which may cause white smoke to come out. This will not damage the oven or affect the final result.</li> </ul>
<p>Steam escapes through the oven door.</p>	<p>It is normal. The door has a ventilation system that allows the steam generated by foods with a high-water content to be released.</p>

Food is not fried evenly.	Try shaking the basket with the food or turning it over halfway through the cooking time but be careful not to burn yourself. Metal parts become very hot during use.
Home fries are not evenly fried.	You may not have used the right type of potato. Use natural potatoes and make sure they are fried evenly. Before frying, make sure you have washed and dried the potato sticks thoroughly.
The batter comes off during air frying.	If you are going to batter wet food, be sure to dry it beforehand with some absorbent paper. Dredge the food in flour or breadcrumbs so that it is well compacted in the ingredients and so that the batter does not come off during air frying.
The mould is deformed during baking.	This phenomenon frequently occurs in any type of mould when it is exposed to sudden changes in temperature. Once it has cooled on a flat, stable, and heat-resistant surface, it will return to its original shape.
The differential in the house's electrical switchboard or the safety switch has tripped.	<ul style="list-style-type: none"> <li>- This type of appliance consumes a lot of energy during operation, so if it is used together with other kitchen appliances on the same power circuit at the same time, it is possible that the circuit breaker in the control panel or the safety switch with overload protection may trip.</li> <li>- Check if other appliances are operating at the same time (e.g., kettles, toasters, microwave ovens) to isolate them from the same circuit. Then switch on the oven separately to confirm that the differential is no longer tripped.</li> </ul>

## 6. TECHNICAL SPECIFICATIONS

Product reference: 02269

Product: Pizza&Co Forno Bravo

Voltage: 220-240 V AC

Frequency: 50/60 Hz

Power: 2000 W



Technical specifications may change without prior notification to improve product quality.  
Made in China | Designed in Spain

## 7. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

## 8. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions, and deadlines established by the applicable regulations.

It is recommended that repairs be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 963 210 728.

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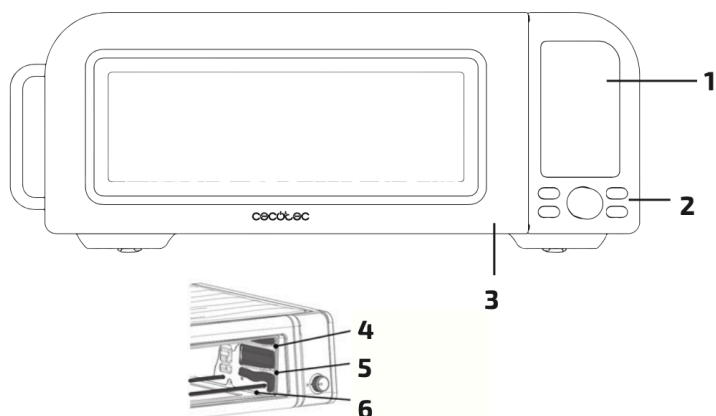


Fig./Img./Abb./Afb./ Rys. 1

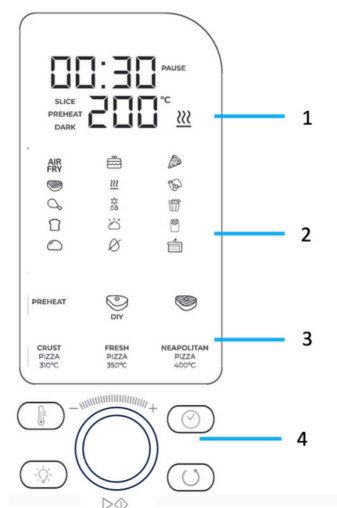


Fig./Img./Abb./Afb./ Rys. 2



Fig./Img./Abb./Afb./ Rys. 3

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