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User Manual
ZKQS-46-CQ726
Combi Steam Oven

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

Contents

Safety Precautions	1
Product Introduction	3
Installation Instructions	5
Instructions for Use	7
Common Faults and Solutions	19
Maintenance and Care	20
Electrical Schematic Diagram	22

Safety Precautions

All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper operation of this product.

- ◆ Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused.
- ◆ Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.
- ◆ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. When taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.
- ◆ The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
- ◆ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ Use 16A socket alone, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.
- ◆ If the appliance functions improper, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.
- ◆ Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.
- ◆ In order to avoid fire alarm, appliance must be kept in clean condition and the air passage must be kept unobstructed.
- ◆ This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply .

- ◆ After the steam mode is finished, there will be steam coming out when you open the appliance door. Do not open the appliance in the direction of the door to avoid steam burns.
- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- ◆ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ◆ **WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/the glass of hinged lids of the hob(as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- ◆ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ◆ Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended.
- ◆ Disconnect the power supply when the appliance is not in use for long time.
- ◆ Improper use may result in water or gas leak. Contact the qualified service personnel for service.
- ◆ Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
- ◆ Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
- ◆ Turn off the appliance as soon as it is ready for use, otherwise residual fat can start a fire.
- ◆ You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
- ◆ If the appliance functions abnormal, please disconnect the power plug and power it on again.
- ◆ When using the fryer grill, baking tray, steam plate, make sure place in the right position.
- ◆ The appliance cannot be used as an indoor heater.
- ◆ Steam cleaner is not to be used.
- ◆ When the water in the drip tray is too excessive, adopt the absorbent cotton or

cloth to absorb the water.

- ◆This appliance just for household use only.
- ◆The appliance must not be installed behind a decorative door in order to avoid overheating.
- ◆When cooking with Grill Mode, grease can catch fire if overheated. Do not try to extinguish burning grease with water; turn appliance off or unplug it, and keep the appliance door closed to stop the flame from spreading. Never leave the appliance unattended when cooking food with fat.
- ◆When cooking with Grill Mode, grilling food for too long can cause it dry out and have the risk of catching fire. Do not exceed the recommended cooking time.

Product Introduction

Dear Users

Thank you for choosing Robam product. We recommend that you read this manual carefully before installing and using this product and keep it for future reference.

The company is a professional enterprise producing range hood, combi steam oven, gas stove, disinfection cabinet, electric oven and other household appliances and kitchenware. Robam combi steam oven adopts advanced design concept, focusing on overall design and model optimization.

※ All pictures of the product in the Manual are for reference only. The real products shall prevail. Our products are constantly improved. The manual will be subject to change without prior notice.

Important Information

Packaging of Combi Steam Oven

Please dispose of these packaging materials in an environmentally friendly way to maintain a good environment.

Do not allow children to play with packaging materials such as plastic films and paper boxes, as this may cause suffocation accidents. Therefore, please keep the packaging materials away from children.

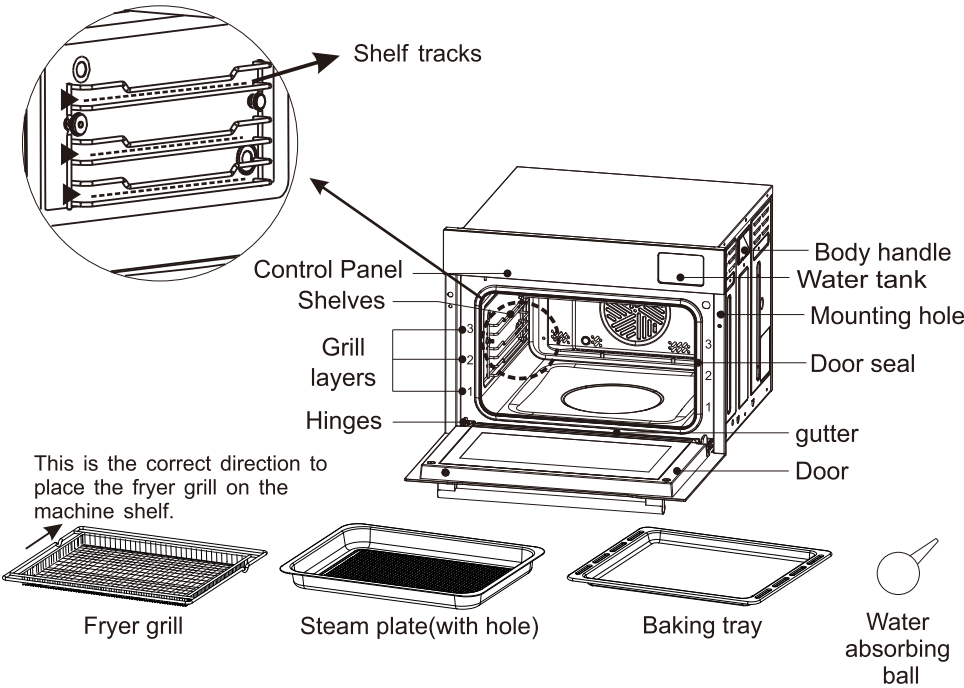
List of Attachments

S/N	Description	Quantity
1	User manual	1
2	ST3.5*30 screw	2
3	Fryer grill	1
4	Baking tray	1
5	Steam plate(with hole)	1
6	Water absorbing ball	1
7	Descaling agent	1

Technical Parameters of the Product

Model	ZKQS-46-CQ726
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	3150W
Capacity	46L
Net Weight	35kg
Dimensions (mm) width × height × depth	595 × 455 × 545
Energy Efficiency Test Mode	Convection
Useable Capacity	45L
Useable internal dimension (mm) width × height × depth	420 × 396 × 268

Product Structure



Note: ●Depending on the cooking needs, you can place the fryer grill, baking tray and steam plate(with hole) smoothly between the shelf tracks and push them to the bottom.

Installation Instructions

In the setting position of the cabinet, set the square hole according to the installation diagram below, insert the electric oven into the square hole smoothly, and pay attention not to tilt it. The specific opening size (mm) is shown in the table below:

S/N	Description	W	H	D
1	Fully embedded opening size	600	460	600
2	Semi-embedded opening size	560	450	555

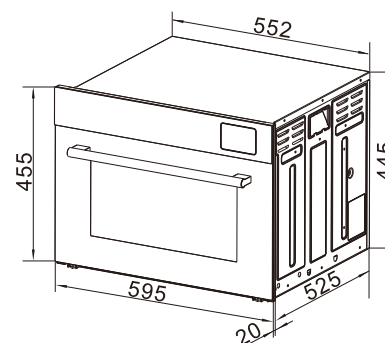
Installation requirements:

- The cabinet plane or counter top where the utensils are placed must be level.
- Try to circulate the air around the utensils in the cabinet, and it is recommended that the splint and fixing plate be moisture-proof, waterproof, corrosion-proof, and non-flammable.
- Use the two mounting screws to fix the body to the cabinet through the fixing holes on the left and right door frames.

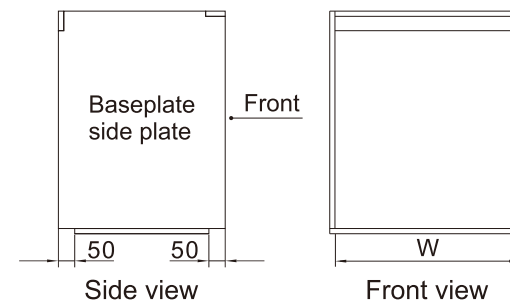
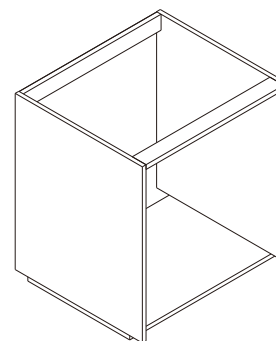
Power requirements

- For permanent installation. The circuit must be fitted with appropriate cutting and protection devices, and the plugs and sockets connecting to the power supply should be of the same type and comply with the relevant local requirements.
- The power cord must be easily accessible. Ensure that the appliance can be disconnected at any time after installation. Use the 16A socket alone. Do not use the same power socket with several appliances and make sure that the socket is securely and effectively grounded.
- If there are other electrical appliances around, please make sure that the installation distance is greater than 100mm.

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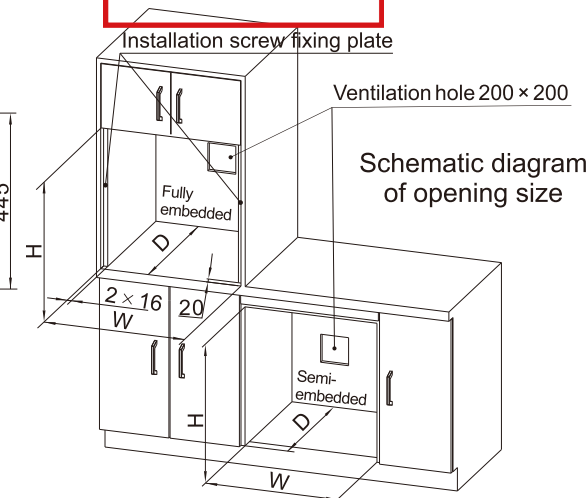
Complete-built unit size diagram



Note:

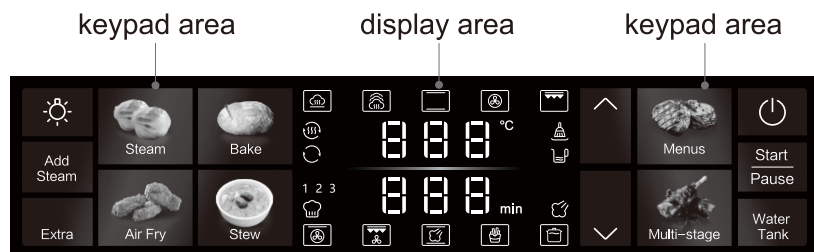
- When the product installation location is the cabinet, in order to ensure that the product door body and the left and right cabinet doors form an overall consistent visual effect, it is recommended to use the cabinet structure diagram shown in the figure above.
- This is built-in electric oven.

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Instructions for Use

Introduction to Control Panel



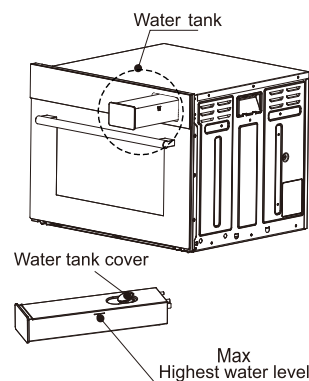
Steam	Turbo Steam	Bake	Convection	Max Grill	Fast Heat
Fan Grill	Roast with steam	Air Fry	Stew	Warming up	Working
Multi-stage	Descaling	Water shortage	Add Steam		

Pre-use instructions

When the new product is used for the first time, because the evaporation of the protective coating of heating element will produce peculiar smell, so under the condition of ensuring that the surrounding environment of the product is well ventilated, fill the water tank with water, first choose steam 100°C, 20min, after the work is over, then choose bake 160°C, 30min, all work is completed until the machine is cooled, use a damp rag to wipe and clean the inner tank, and subsequent cooking can be carried out normally.

Water tank filling and installation precautions:

1. In the power-on state, press "Water Tank" key, the water tank automatically popped up, take out the water tank (As shown in the picture on the right).
2. Check whether the water tank is clean before use, or whether there are foreign objects blocking the water inlet, such as odor or dirt, please promptly clean, do not clean with boiling water.
3. Open the water tank cover to add water to the tank, do not exceed the maximum water level.
4. Push the water tank after adding water into the tank slot, and there will be a chirping alert when the tank is pushed into place.



Note:

- It is forbidden to add hot water into the water tank to avoid deformation of the water tank and damage to the machine.

Note:

- The display will show a "⚡" alarm when there is a water shortage at work.
- All use of steam function or humidification function, after shutdown, the pump starts for residual water recovery.

Warm Tip: When using the product, it is recommended that you turn on the range hood.

How to Use

1. Power on

- ① Turn on the power, a beep will sound and the display will light up gradually from inside to outside. After a few seconds, the "⏻" key and the "⚡" key will be lit and the rest of the lights are off, entering the shutdown status.
- ② Long press the "⏻" key to turn on the power and enter the power-on state.

Note: If there is no operation for several minutes, it enters the standby state, the "⏻" key is long lit, and long press the "⏻" key again to boot.

2. Select cooking mode

Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode/Stew mode

Steam modes : Steam, Turbo Steam

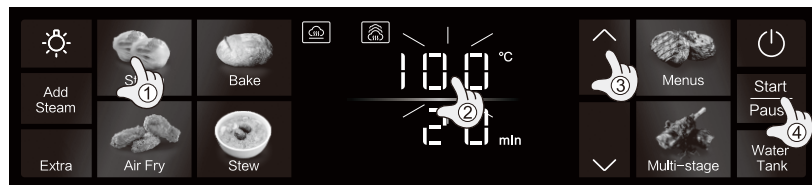
Bake modes : Bake, Convection, Max Grill, Fast Heat, Fan Grill, Roast with Steam

Frying modes : Air Fry

Stew modes : Stew

- ① Press "Steam" key to switch different steam modes in forward cycle, press "⏻", "⏻" key to switch different steam modes in forward and reverse cycle, and the selected mode blinks;
- ② If you need to adjust the cooking temperature or time, press the parameter area of the display to switch to the temperature or time parameter adjustment mode, and then press the "⏻" or "⏻" key to adjust;
- ③ After the setting is completed, press the "Start/Pause" key to start, and when the work is completed, the buzzer will beep to indicate.





humidifying function

- ① In the baking mode work and "Add Steam" key light state, press the "Add Steam" key, add steam for 1 minute continuously, humidification process can not be cancelled, "Add Steam" key off;
- ② Water shortage alarm during humidification , stop humidification, baking function continues.



Note:

- If there is no need to adjust the temperature and time, you can press the "Start/Pause" key to start directly after selecting the mode;
- Set the cooking temperature and time, users can adjust the temperature and time according to the cooking reference table, also according to personal taste and cooking experience;
- Some modes have a cooking memory function, which can memorize the cooking mode of the last work when it is turned on again without power off;
- Some of the function modes are divided into a preheating phase and a working phase, please put the food in after preheating phase finished.

Multi-stage

In order to meet the user's diverse tastes, the special multi-stage mode, can be set to 3 different modes of food cooking.

For example, the 1st stage selects Steam, the 2nd stage selects Bake, and the 3rd stage selects Air Fry operation as follows:

Setting of the 1st stage

Press "Multi-Stage" key to enter the 1st cooking setting, press "Steam" or "∧", "∨" key to select steam mode. If you need to adjust the cooking temperature and time, press the display to switch to the temperature or time display area, and then press the "∧" or "∨" key to adjust.



Setting of the 2nd stage

Then press "Multi-stage" key to enter the 2nd cooking setting, press "Bake" or "∧", "∨" key to select grilling mode, the temperature and time will be adjusted as in stage 1.



Setting of the 3rd stage

Then press the "Multi-stage" key to enter the 3rd cooking setting, press the "Air Fry" key to select the air frying mode, the temperature and time adjustments such as stage 1, adjustments are complete, and then finally press the "Start/Pause" key to enter the cooking state.



Note:

- When the setting of the 3rd stage is completed, press the "Multi-stage" key again to exit the multi-stage;
- If only one stage of work is selected, the default is normal mode;
- The multi-stage can be paused and the time of the current mode can be adjusted.

Menus

Built-in 44 automatic menus for convenience.

- ① Press the "Menus" key to enter the menu mode;
- ② Press the "Menus" key to cycle through different recipes in the forward direction, and press the "∧", "∨" keys to switch between forward and reverse direction. Cyclic switching of different recipes, the serial number of the selected recipe blinks, and the correspondence between the recipe and the serial number is shown in the table;
- ③ If you need to adjust the cooking time, press the time parameter area of the display to switch to the time adjustment mode. Adjust the working time within the circle;
- ④ Finally press "Start/Pause" button to start cooking.

P01 Buns	P23 Cream Cake Roll
P02 Corn	P24 Basque Burnt Cheesecake
P03 Perch	P25 Cranberry Cookies
P04 Prawn	P26 Tin Foil Grilled Ribs
P05 Chicken	P27 Portuguese Egg Tart
P06 Egg with Clams	P28 Chicken Wings with Sweet Sauce
P07 Brown Sugar Cake	P29 Chicken with Lemon and Herb Sauce
P08 Scallops with Vermicelli	P30 Boeuf Bourguignon
P09 Sweet Potato	P31 Corn Spareribs Soup
P10 Teriyaki Salmon	P32 Thai Style Seafood Soup
P11 Pacific Sauri with Salt	P33 French Chicken with Sauce
P12 Rosemary Lamb Chops	P34 Lotus Seeds and White Fungus Soup
P13 Steak	P35 Chips
P14 Pizza	P36 Dried Fruit
P15 Chiffon Cake	P37 Chicken Leg
P16 Brownie Cake	P38 Beef Tenderloin
P17 Pineapple Bun	P39 Chicken Popcorn
P18 Butter Cookies	P40 Baguette
P19 Bacon Vege Roll	P41 Crispy Chicken
P20 French Apple Pie	P42 Grilled Fish Fillet
P21 Spaghetti	P43 Cumin Lamb Chops
P22 Cream Puffs	P44 Salt and Pepper Ribs

Note:

- Some recipes require the food to be removed and processed halfway through, and the machine will beep to alert you;
- In the working state, press the "Start/Pause" button to pause the work, you can adjust the cooking time;
- For recipe details, please scan the QR code on the product.

Extra

The Assist modes are:

01 Defrost, 02 Proof, 03 Keep Warm, 04 Clean, 05 Drying, 06 Sterilize, 07 Descale

- ① Press "Extra" key to switch different extra modes in forward cycle, press "∧", "∨" key to switch different extra modes in forward and reverse cycle, the representative serial number of the selected mode blinks;
- ② If you need to adjust the extra mode time, press the parameter area of the display to switch to the time parameter adjustment mode, and then press the "∧" or "∨" key to adjust;
- ③ After the setting is completed, press the "Start/Pause" button to start, and when the work is completed, the buzzer will beep to indicate.

Descal mode

The model is divided into three stages, add 30 grams of descaler to the tank before use, and fill the tank with warm water to the maximum water level line;

- ① Select "Descaling" mode, the display shows "07" corresponding text, and then press the "Start/Pause" key to start.
- ② After the completion of the first stage, automatically enter the pause state, the water tank automatically pop-up, the display shows "2" "🔊", at this time to take out the water tank to pour out the remaining water, and then add water to the highest water level line, put in the water tank, press the "Start/Pause" key to start.
- ③ After the completion of the second stage, it will automatically enter the pause state, and the water tank will pop up automatically, and the display will show "3" "🔊", at this time, we will take out the water tank and pour out the remaining water, and then add the water to the highest water level line, put in the water tank, press the "Start/Pause" key to start.
- ④ When stage 3 is completed, the display shows "07 End" and the buzzer sounds.

Note:

- Adjustable time for proof and defrost modes only;
- It is recommended to open the door for better drying results when using the drying mode; (Before activating the drying mode, wipe and clean the inner liner with a cloth to remove dirt and water stains.)
- It is recommended that you wipe the inner liner clean with a rag after the cleaning mode has finished working.

Adjustment of settings

During the working process, if you want to change the setting mode, temperature and time, please press the "Start/Pause" key to pause the work, select the parameters that need to be adjusted, and press the "∧" or "∨" key to adjust. After the adjustment is completed, press "Start/Pause" key to start working.

■Light

In the energized state, you can press the "☼" key to turn on the lighting, and then press this key to turn off the lighting, if not, it will go out automatically after a few minutes.











■Completion of work

1. When the work is finished, the buzzer beeps to indicate.
2. During the working process, long press the "⏻" key to directly stop heating and enter standby mode.

Note:

- If the internal temperature of the product is too high, the cooling fan will be delayed for a period of time and then stop running, which is conducive to prolonging the life of the machine;
- To shorten the heat dissipation time, it is recommended to leave the product door open when dissipating heat.

Mode Menu

Mode	Default working temperature (°C)	Default working time (min)	Temperature range (°C)	Time range (min)
 Steam	100	20	30-150	1-120
 Turbo Steam	105	10	105	1-120
 Bake	160	30	35-230	1-120
 Convection	200	30	35-250	1-120
 Max Grill	200	30	35-230	1-120
 Fast Heat	200	30	35-250	1-120
 Fan Grill	160	30	35-250	1-120
 Roast with Steam	200	30	150-230	1-120
 Air Fry	200	30	35-230	1-120
 Stew	230	60	35-250	1-120
01 Defrost	-	25	-	1-120
02 Proof	-	40	-	1-720
03 Keep Warm	-	120	-	1-720
04 Clean	-	10	-	-
05 Drying	-	10	-	-
06 Sterilize	-	30	-	-
07 Descale	-	-	-	-

Note:

- Users can understand the heating mode according to this table and choose the suitable baking function;
- It is recommended to reduce the fermentation time of the dough in summer, 30-35min is recommended.

Cooking Reference List

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Steam	Chicken	2	Steam plate (with hole)	100	45	Approximate weight 1200g
	Nugget	2	Steam plate (with hole)	100	20	Approximate weight 500g, cut into pieces
	Rib	2	Steam plate (with hole)	100	30	Approximate weight 500g, cut into pieces
	Meat patty	2	Steam plate (with hole)	100	15	Approximate weight 350g, minced meat
	Meats	2	Steam plate (with hole)	100	30	Approximate weight 500g, cut into pieces
	Sausage	2	Steam plate (with hole)	100	15	Approximate weight 200g, sliced
	Sweet potato	2	Steam plate (with hole)	100	40	Approximate weight 1000g, total 9 pieces
	Corn	2	Steam plate (with hole)	100	20	Approximate weight 1000g, total 3 pieces
	Enoki mushroom	2	Steam plate (with hole)	100	10	Approximate weight 400g
	Rice	2	Steam plate (with hole)	100	30	Rice weighs about 300g, rice to water ratio 1:1.2, divide into 3 bowls
	Handmade Buns	2	Steam plate (with hole)	100	28	80g/pc, 8pcs
	Quick-frozen Dumplings	2	Steam plate (with hole)	100	12	1 full plate
	Sponge cake	2	Steam plate (with hole)	100	40	Chiffon Cake 8 inch
	Hairy crab	2	Steam plate (with hole)	95	25	Approximate weight 1200g, 8 pieces in total
	Egg custard	2	Steam plate (with hole)	95	20	2 eggs, egg-water ratio 1:2
Turbo Steam	Fish head	2	Steam plate (with hole)	105	12	Approximate weight 600g
	Baby Chinese cabbage	2	Steam plate (with hole)	105	10	Approximate weight 300g
	Prawns	2	Steam plate (with hole)	105	3	Approximate weight 400g
	Flatfish	2	Steam plate (with hole)	105	7	Approximate weight 400g, fish back graver
	Long eggplant	2	Steam plate (with hole)	105	10	Approximate weight 400g, cut into pieces
	Broccoli	2	Steam plate (with hole)	105	3	Approximate weight 200g

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Fast Heat	Corn	2	Baking tray	200-220	25-45	Approximate weight 1000g, total 3pcs
	Vegetables (enoki mushroom)	2	Baking tray	190-210	5-15	Approximate weight 300g
Max Grill	Meat Skewers	2	Baking tray	190-210	10-25	10 Meat Skewers
	Oyster	2	Baking tray	200-220	5-15	12 oysters
	Cheese toast	2	Baking tray	190-210	5-10	4-6 slices of toast
	Grilled shrimp	2	Baking tray	190-210	10-20	Approximate weight 500g
	Whole Chicken	2	Fryer grill+ Baking tray	140-160	40-90	Approximate weight 1200g/bar
Fan Grill	Marbled meat	2	Fryer grill+ Baking tray	160-200	20-40	Approximate weight 500g
	Chicken Wings	2	Fryer grill+ Baking tray	180-220	10-30	15 chicken wings
Bake/ Convection	Cake	1	Fryer grill	140-160	30-80	8 inch cake mold
	Cookies	2	Baking tray	150-170	15-40	1 whole disk
	Pizza	2	Baking tray	190-210	10-40	8-inch frozen pizza crust
	Meal kits	2	Baking tray	140-160	20-30	Meal kit 12 pcs
	Egg yolk crisp	2	Baking tray	160-180	15-40	15 egg yolk puffs
	Fresh meat mooncake	2	Baking tray	180-200	20-40	10 Fresh Meat Mooncakes
	Egg Tart	2	Baking tray	190-210	15-30	15 tarts
	Whole Plate Cake	2	Baking tray	140-160	20-40	1 whole disk
Roast with Steam	Shark's fin	2	Fryer grill+ Baking tray	190-210	15-30	10 Chicken Wing Roots
	Chum Salmon	2	Baking tray	200-230	10-20	Approximate weight 400g
	French lamb chops	2	Fryer grill+ Baking tray	210-230	10-25	Approximate weight 600g, 6 pieces
	Sweet Potato	2	Baking tray	200-230	40-60	Approximate weight 1000g, 8 pieces
Air Fry	Pacific saury	2	Fryer grill+ Baking tray	210-230	15-30	Approximate weight 400g, total 6 pieces
	French fries	2	Fryer grill+ Baking tray	190-210	10-25	Approximate weight 200g

Common Phenomenon and Treatment when Baking

Symptom	Cause analysis	Disposition
Uneven baking	*Incorrect baking layer position *Food is not placed in the center of the baking tray *Incorrect function selection	*Choose the right baking layer position *Place the food in the center of the baking tray *Select the right function
Baked food with a darker color on the top surface or bottom.	*Incorrect function selection *Food is not the same size or food is not placed evenly *Baking temperature is too high *Baking layer position is too high or too low *The oven door is opened too many times during baking	*Select the right function *Food is cut evenly in size and placed evenly on the baking sheet *Turn down the temperature *Repositioning to a lower or higher level *Bake at least half the time before you can open the oven door once
Baked cakes with cracks and deep layers of potpourri.	*Too long *Baking temperature is too high *The production of pastry recipe or operation process is wrong *Incorrect container selection	*Adjustment time *Turn down the temperature *Adjust the recipe and operate the process correctly *Change the suitable container
Light color of the baked food and not baked through.	*Baking temperature is too low *Baking time is too short	*Turn up the temperature *Extended baking time



Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Air Fry	Youtiao	2	Fryer grill+Baking tray	190-210	5-15	3 youtiao, approximate weight 240g
	Chicken Popcorn	2	Fryer grill+Baking tray	200-220	15-30	Approximate weight 400g
	shiitake	2	Fryer grill+Baking tray	170-200	15-30	Roller Cubes, approximate weight 700g
	croquette	2	Fryer grill+Baking tray	190-210	25-35	Approximate weight 500g, cut into pieces
	pistol leg	2	Fryer grill+Baking tray	170-190	40-60	2 whole chicken thighs, approximate weight 600g
Stew	Brisket	Base plate layer	Enamel pot	200-230	40-90	Approximate weight 500g, cut into pieces
	Tremella	Base plate layer	Enamel pot	200-230	80-120	Dried silver fungus weight about 15g, fresh water weight about 800g
	Salt-baked prawns	Base plate layer	Enamel pot	200-230	5-15	Approximate weight of shrimp 350g
Multi-stage	Crispy chicken	2	Fryer grill+Baking tray	Steam 100°C 25min+ Fan Grill 230°C 25min	30-80	Whole chicken, about 1200g
	Grilled ribs with black pepper	2	Fryer grill+Baking tray	Steam 100°C 10min+ Max Grill 200°C 15min	20-50	The ribs weigh about 500g

Note:

- The above table of food cooking temperature and time are for reference only. During the cooking process, users can adjust the temperature, time and mode according to their personal taste and cooking experience;
- Before baking food, the user of the food to be marinated can be marinated with the prepared ingredients for about 30-40min, which can make the food more flavorful;
- For even heating during baking, it is recommended to turn the food over.

Common Faults and Solutions

The following table lists the general faults, please confirm and deal with them according to the listed instructions. If you still cannot deal with them or cannot confirm the cause of the faults, please contact your local dealer or service center. For your safety, we would like to remind you that you should not disassemble and repair the product by yourself.

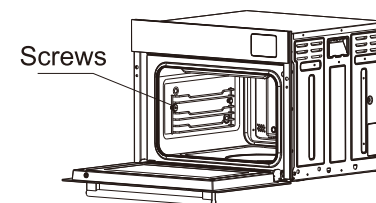
Failure phenomenon	Reason	Processing method
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or contact professional repairer
The lights are not on	Power failure or bulb failure	Check the power supply or contact professional repairer
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional repairer
The display shows “  ” (water tank is short of water)	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional repairer
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional repairer
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional repairer
The display shows E5 I	Faulty upper temperature sensor	Please contact professional repairer
The display shows E6	Communication failure (display board connection line abnormal), computer board failure	Please contact professional repairer
The display shows E7	Upper fan failure	Please contact professional repairer
The display shows E10	Failure of the water level sensor and computer board	Please contact professional repairer
The display shows “  ”	The equipment needs to be descaled	Press Extra to start the Auxiliary Function 07 Descale

Maintenance and Care

Important: Before cleaning the steam baking and frying machine, you must first power dump.

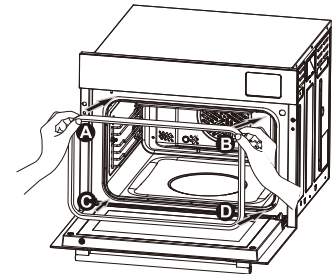
Must always keep the appliance clean to ensure that there is no accumulation of fat and grease around the heating element, fan; fryer grill and baking tray, etc. must be cleaned to avoid the accumulation of fat to trigger a fire; meat can be wrapped in aluminum foil while baking for cleaning; any fat and grease will form a lacquer-like layer inside the appliance and be difficult to clean, so it should be cleaned after each use.

1. Inner cavity: clean with warm water, do not use cleaners with corrosive nature and with abrasive property. Difficult to remove stains can be cleaned with a nylon brush or neutral detergent, do not scrub with a wire ball to avoid irreparable damage to the surface. Cleaner inside the cavity must be cleaned without residue, clean and dry with a rag to keep the cavity dry, or use the drying function to dry.
2. Glass face plate: door and control panel on the glass surface as soon as the dirty should be cleaned, firm dirt can be cleaned with neutral detergent, do not use wire balls to scrub, so as not to scratch the surface, wipe dry with a rag after cleaning.
3. After each use, please take out the water tank to pour out the water to avoid time will produce odor.
4. The water in water collecting sump must be cleaned up in time after use to prevent water from overflowing.
5. Remove and install the fan cover: the fan cover is fixed inside the cavity with 4 nuts, and the fan cover can be removed by turning down the nuts counterclockwise. Note: Be sure to re-install the fan cover after cleaning.
6. Disassemble and install the shelves (the left and right shelves are the same): Rotate the nut to the left until the nut is completely loose, then the shelves can be removed. Once the shelves are reattached, turn the nut lock nut to the right to install the shelves.

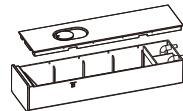


Drawing of shelving disassembly

7. Installation method of the door seal, pinch the two A and B semicircular corners on the top and left of the door seal with both hands, align with the semicircular corner grooves on the upper side of the front panel, and press them hard; at the semicircular corners, align with the semicircular grooves under the front plate, and press them hard; then completely press the four sides into the grooves respectively, and ensure that they are flat, wrinkle-free and seamless after pressing in.



Door seal installation drawing



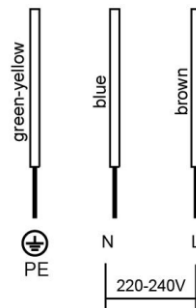
8. When adding water or cleaning the water tank, you can open the upper cover of the water tank for operation.

Note: Please adjust the angle appropriately when installing or dismantling, otherwise it will cause damage to the inner liner enamel.

Connecting the oven to the mains power supply(For unplugged power lead)

The power supply should be connected in compliance with the relevant standard. The method of connection is shown below.

1. If the cable is damaged or needs replacing, this should be done by an after-sale technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



Electrical Schematic Diagram

