

ROBAM



User Manual
ZKQS-49-CQ767
Combi Steam Oven

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

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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.

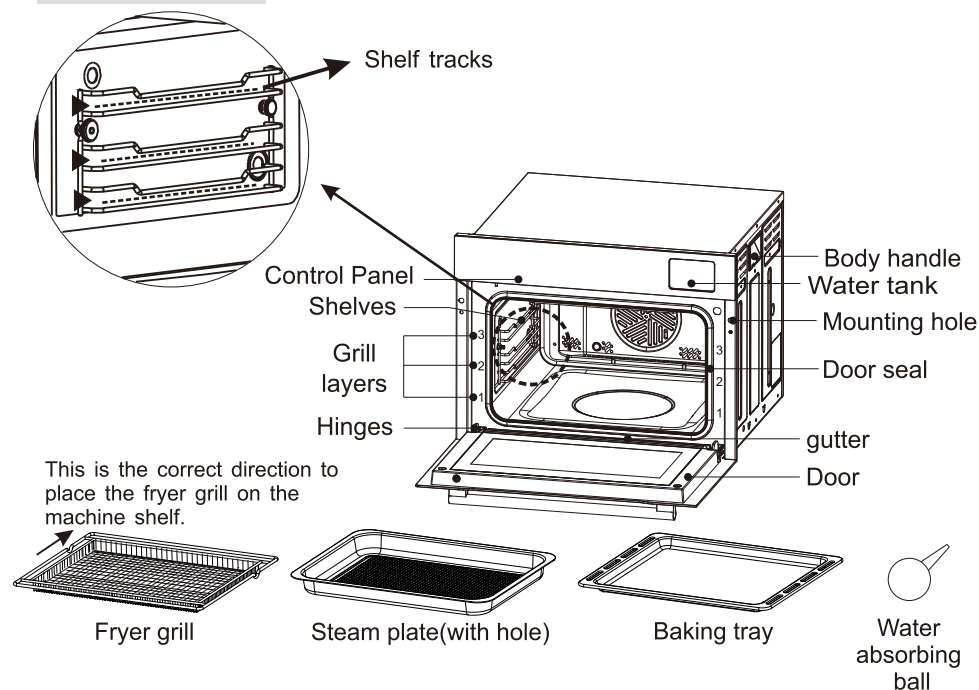
List of Attachments

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-49-CQ767
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	3150W
Capacity	49L
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:

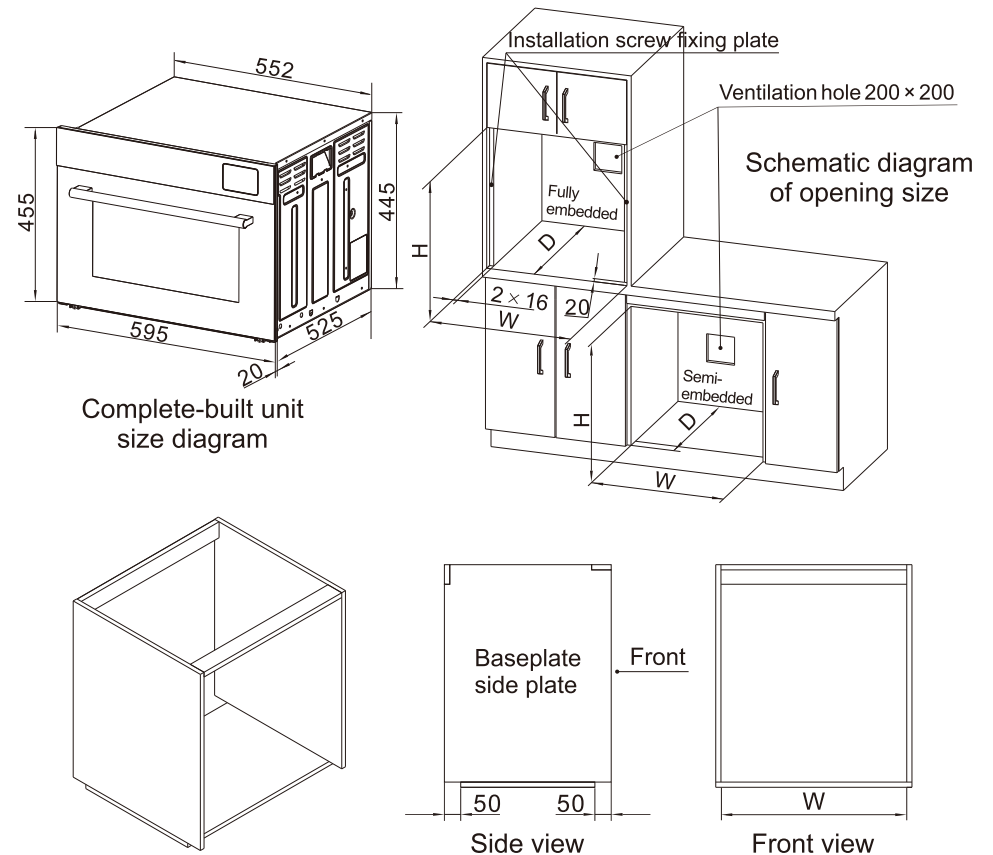
S/N	Description	W	H	D
1	Fully embedded opening size	600	460	600
2	Semi-embedded opening size	560	450	555

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.



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.

Instructions for Use

Introduction to Control Panel



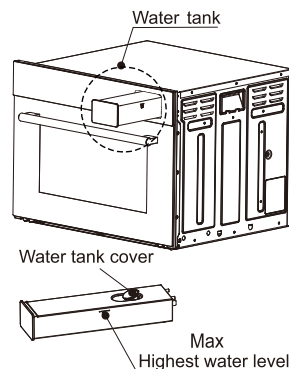
Steam	Normal(Normal Steam)	Turbo(Turbo Steam High)	Turbo(Turbo Steam Medium)
Bake	Bake	Conv(Convection Bake)	Fan GRL (Fan Grill)
	Roast(Roast with Steam High)	Roast(Roast with Steam Medium)	Roast(Roast with Steam Low)
	EXP(Expert Baking Mode)	Gratin (Gratin Bake)	
Fry	Air(Air Fry)	Steam(Steam Fry)	
☀ Warming up	⌚ Working	📶 Upper temperature	📶 Lower temperature
☕ Add Steam	🧼 Descaling	💧 Water shortage	123 Multi-Stage directives
💡 Illuminated lamp	⏻ Power	🔍 Recognition	+ - Adjustment key

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, 10min, after the work is over, then choose Fan GRL 250°C, 20min, 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.

How to Use

1.Power on

Turn on the power, beep, enter standby mode, power key half lit. Long press the power key to turn on the machine and enter default mode.

2.Select cooking mode

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

Steam mode / Bake mode / Frying mode / Sous Vide

Steam modes : Steam,||| Turbo Steam,|| Turbo Steam

Bake modes : Bake,Conv,Fan GRL,||| Roast, ||Roast, |Roast,EXP,Gratin

Frying modes : Air Fry,Steam Fry

Take the steam mode as an example

- ① Short press the "Steam" key to select the steam mode, the last used steam mode or the default mode Normal steam blinking;
- ② Short press the "Steam" key to switch between Normal Steam, ||| Turbo Steam, and || Turbo Steam, modes;
- ③ If you need to adjust the cooking temperature, short press the temperature display area, then short press the "+" or "-" key to adjust the temperature ;
- ④ If you need to adjust the cooking time, short press the time display area, then short press the "+" or "-" key to adjust the time.
- ⑤ After the parameter adjustment is completed, short press the "▶||" key can enter the preheating mode automatically, buzzer beeps when preheating is completed and automatically enter the cooking state. When the cooking is complete, the buzzer beeps to indicate.



Sous Vide

- ① Short press the "Sous Vide" key, if you need to adjust the cooking temperature, you can short press the temperature display area, and then short press "+" or "-" key for temperature adjustment;

- ② If you need to adjust the cooking **time**, short press the time display area, then short press the "+" or "-" key to adjust the time;
- ③ Finally short press the "▶||" key to start preheating, preheating finished beeping preheating end tone, into the working state.



Expert Baking Mode

- ① Short press the "Bake" key to enter the bake mode, and press it several times to select "EXP";
- ② Short press the temperature display area, "EXP" (Upper Temperature) blinks, if you need to adjust, short press the "+" or "-" key to adjust, short press the temperature display area again to switch to the lower temperature setting;
- ③ If you need to adjust the cooking time, press the time display area to adjust;
- ④ Finally short press the "▶||" key to start.



Note:

- 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;
- When the setting time of "Sous Vide" cooking is within the range of 30min-60min, each press of the adjustment key increases or decreases 10min; when the setting time is within the range of 60min-720min, each press of the adjustment key increases or decreases 30min; when the setting time is within the range of 13h-24h, each press of the adjustment key increases or decreases 1h.

Add Steam

- ① In the baking mode work and "Add Steam" key light state, press the "Add Steam" key, 1 minute forced to add steam, add steam process can not be canceled, "☁" blinking, the "Add Steam" key goes out.
- ② "☁" (Water shortage) alarm during add steam, stop add steam, baking function continues.

Multi-Stage

In order to meet the user's diverse tastes, the special "Multi-Stage" mode, can be divided into 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

Short press "Multi-Stage" key to enter the first stage of cooking settings, and then short press "Steam" key to select "Normal Steam" mode, if you need to adjust the cooking temperature, short press the temperature display area, then short press the "+" or "-" key to adjust the temperature; if you need to adjust the time, short press the time display area, then short press the "+" or "-" key to adjust the time, after the adjustment is completed, press the "Multi-Stage" key to enter the second section of cooking settings.



Setting of the 2nd stage

Short press "Bake" key to select "Bake" mode, temperature and time adjustment mode as stage 1: after the adjustment is completed, press the "Multi-Stage" key to enter the third stage of the cooking settings.



Setting of the 3rd stage

Short press the "Fry" key to select "Air Fry" mode, temperature and time adjustment as in stage 1, after the adjustment is completed, short press the "▶||" key to start.



Note:

- When setting the multi-stage function, you can press the "Multi-Stage" key continuously to switch the currently set multi-stage. You can cycle through the four states of multi-stage 1, multi-stage 2, multi-stage 3, and cancel multi-stage in that order;
- If only multi-stage 1 work is selected, the default is normal mode;
- The multi-stage can be paused, and the time of the current mode can be adjusted;
- The multi-stage 1 cannot be selected for "Gratin", and if multi-stage 2 is selected for "Gratin", multi-stage 3 cannot be set up.

Menu

Built-in 52 automatic recipes and 7 Extra modes for convenience.

- ① Short press the "Menu" key to enter the menu mode;
- ② Short press "Menu" key to select the desired recipe category, short press the recipe number display area, and then short press the "+" or "-" key to select the desired serial number, the corresponding relationship as in the table, such as the need to adjust the time can be press the time display area, enter the reference setting;
- ③ Finally press the "▷||" key to start working.



Note:

- Some recipes require the food to be removed and processed halfway through, and the machine will beep to remind you;
- In the working state, press the "▷||" key to pause the work, you can adjust the cooking time;
- Some of the recipes do not need to warm up, directly into the work state;
- For recipe details, please scan the QR code on the product.

Recipe / Extra mode table

P01 Pizza	P31 Pineapple Baked Rice
P02 Coco Bun	P32 Scallops with Vermicelli
P03 Swiss Roll	P33 Sausage
P04 Custard Bun	P34 Chicken Leg
P05 Chiffon Cake	P35 French Fried
P06 Sweet Potato	P36 Chicken Fillet
P07 Chocolate Bun	P37 King Oyster Mushroom
P08 Teriyaki Salmon	P38 Cheese Sausage
P09 Cranberry Cookies	P39 Popcorn Chicken
P10 Portuguese Egg Tart	P40 Chicken with Fruits
P11 Pacific Sauri with Salt	P41 Cakoi (You Zha Gui)
P12 Orleans Chicken Wings	P42 French Lamb Chops
P13 Crab	P43 Crispy Chicken
P14 Buns	P44 Braised Chicken
P15 Perch	P45 Spicy Grilled Fish
P16 Prawn	P46 Black Pepper Ribs
P17 Yogurt	P47 Cumin Lamb Chops
P18 Abolone	P48 Slow-Cooked Steak
P19 Eggplant	P49 Slow-Cooked Salmon
P20 Sliced Fish	P50 Slow-Cooked Irish Lamb
P21 Egg Custard	P51 Slow-Cooked Butter Shrimp
P22 Multi-Grains Bowl	P52 Slow-Cooked Chicken Breast with Yogurt
P23 Baby Cabbage with Sauce	P53 Defrost
P24 Chopped Pepper Fish Head	P54 Ferment
P25 Squid	P55 Keep Warm
P26 Garlic Prawns	P56 Clean
P27 Garlic Oysters	P57 Drying
P28 Cheese Lobster	P58 Sterilize
P29 Bolognese Pasta	P59 Descale
P30 Potato with Bacon	

Descale

The mode is divided into three stages (the first stage is descaling, the second and third stage is rinsing), add 30 grams of descaling agent to the water tank, then fill the water tank with warm water to the maximum water level line;

- ① Press the "Menu" key to enter the "Extra" mode selection state, then press the "+" key to select "P59" mode, then short press the "▷||" key to start working, the display shows "1" and "P59", after the first stage is completed, it will automatically enter into

the pause state, the buzzer beeping prompt, the display shows "2", then take out the water tank to pour out the remaining water, and then add water to the highest water level line, put into the water tank, press the "▷||" key to start working;

② After the completion of the second stage automatically enter the pause state, the buzzer beeping prompt, the display shows "3", at this time take out the water tank to pour out the remaining water, and then add water to the highest water level line, put into the water tank, press the "▷||" key to start working.

Note:

- The steam function will remind the user to descale after a certain cumulative working time, at this time, the steam function can only be used once, please descale;
- To ensure the descaling result during the descaling process, please do not stop and quit in the middle of the process. In case of power failure or other abnormal situations, please restart the descaling function after recovery;
- "Clean", "Drying", "Sterilizing" and "Descal" modes can not adjust temperature and time.
- Recipes (P01-P52) can only set the time;
- It is recommended to open the door when using the dry mode for better drying results. (Before starting the drying mode, wipe and clean the inner liner with a cloth to remove dirt and water stains)

■Adjustment of settings

During the working process, if you want to change the setting mode, temperature and time, please press the "▷||" key to pause the work first, select the parameter to be adjusted, and press the "+" or "-" key to adjust it, and after the adjustment is completed, press the "▷||" key to start working.

■Light

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

■Completion of work

- 1.When the work is finished, the buzzer beeps to indicate.
- 2.In standby mode, it will turn off automatically after a few minutes without any operation.
- 3.During the working process, long press the "⏻" key can directly stop heating, into the shutdown state.

Note:

- If the internal temperature of the product is too high, the cooling fan will be working 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)
Normal(Normal Steam)	100	20	30-150	1-120
Turbo(Turbo Steam)	105	10	105	1-120
Bake	160	30	35-230	1-120
Conv(Convection Bake)	200	30	35-250	1-120
Fan GRL (Fan Grill)	160	30	35-250	1-120
Roast(Roast with Steam)	200	30	150-250	1-120
EXP(Expert Baking Mode)	Upper temperature:180 Lower temperature:160	30	100-200	1-120
Gratin (Gratin Bake)	280	8	280	1-30
Air(Air Fry)	200	30	35-230	1-120
Steam(Steam Fry)	200	30	35-230	1-120
Sous Vide	65	60	45-95	30min-24h
Defrost	-	25	-	1-120
Ferment	-	40	-	1-720
Keep Warm	-	120	-	1-720
Clean	-	10	-	-
Drying	-	10	-	-
Sterilize	-	30	-	-
Descal	-	-	-	-

Note: Roast with steam can choose small, medium and large steam volume, default large; Turbo Steam can choose large and medium steam volume, default large gear.

Cooking Reference List

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Normal Steam	Whole 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, Approximate 30pcs
	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	15	2 eggs, egg-water ratio 1:2
	White fungus soup	2	Steam plate (with hole)	110	90	Dried silver fungus weighs about 15g, water weighs about 1000g
	Beef brisket	2	Steam plate (with hole)	150	80	Approximate weight 500g, cut into pieces
	Duck	2	Steam plate (with hole)	150	30	Approximate weight 1000g, cut into pieces
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

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Turbo Steam	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
	Broccoli	2	Steam plate (with hole)	105	3	Approximate weight 200g
	Long eggplant	2	Steam plate (with hole)	105	10	Approximate weight 400g, cut into pieces
Gratin	Gratin oyster	2	Fryer grill	280	5-20	Approximate weight 1000g, 10pcs
	Gratin shrimp	2	Fryer grill	280	5-20	Approximate weight 300g, 14pcs, each weighing about 20g
	Gratin steak	2	Fryer grill	280	5-20	Approximate weight 200g/piece
	Gratin Scallop Vermicelli	2	Fryer grill	280	5-20	Approximate weight 200g, 6pcs
Fan Grill	Whole Chicken	2	Fryer grill+ Baking tray	140-160	35-70	Approximate weight 1200g
	Skewer	2	Fryer grill+ Baking tray	190-210	10-25	Meat Skewers 10 Skewers
	Rib	2	Baking tray	180-200	10-40	Approximate weight 500g, cut into pieces
Convection	Egg Tart	2	Baking tray	190-210	15-45	15 tarts
	Pizza	2	Baking tray	190-210	15-40	8-inch frozen pizza crust
	Cookies	2	Baking tray	150-170	15-45	1 whole disk
Bake	Chicken Wings	2	Fryer grill+ Baking tray	180-200	15-45	15 chicken wings
	Cake	1	Fryer grill	140-160	40-90	8 inch cake mold
	Meal kits	2	Baking tray	140-160	20-30	Meal kit 12pcs
	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
Roast with Steam	Chicken Wings	2	Fryer grill+ Baking tray	190-210	15-40	10 Chicken Wing Roots
	Salmon	2	Baking tray	200-230	5-20	Approximate weight 400g
	Sweet Potato	2	Baking tray	200-230	35-70	Approximate weight 1000g, 8 pieces
	Pacific saury	2	Fryer grill+ Baking tray	180-200	15-40	Approximate weight 400g, total 6 pieces
Air Fry	Sausages	2	Fryer grill+ Baking tray	180-200	10-25	Approximate weight 400g, 8 pieces

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Air Fry	French fries	2	Fryer grill+Baking tray	190-210	10-30	Approximate weight 200g
	Shiitake(Abalone mushroom)	2	Fryer grill+Baking tray	170-200	10-30	Roller Cubes, approximate weight 700g
Steam Fry	Cakoi (You Zha Gui)	2	Fryer grill+Baking tray	190-210	5-20	3 youtiao, approximate weight 240g
	Chicken Popcorn	2	Fryer grill+Baking tray	200-220	15-40	Approximate weight 400g
	Lotus root box	2	Fryer grill+Baking tray	200-220	10-25	Semi-finished lotus root box weighs about 360g, 12 pieces
Sous Vide	Chicken breast	2	Baking tray	75	40-90	Approximate weight 260g, thickness 2.5-3cm
	Hot spring egg	2	Baking tray	75	40-90	3 eggs
Multi-Stage	Crispy chicken	2	Fryer grill+Baking tray	Steam100°C 25min+ Fan Grill 230°C 25min	35-70	Whole chicken, about 1200g
	Grilled ribs with black pepper	2	Fryer grill+Baking tray	Steam100°C 10min+ Max Grill200°C 15min	20-50	The ribs weigh about 500g

Note:

- The food cooking temperatures and times in the above table are for reference only, and during the food cooking process, the user can adjust the temperature, time and mode according to your personal taste and cooking experience.
- In baking mode, before baking the food, the user can marinate the food with the prepared ingredients for about 30 to 40 minutes, this will make the food more flavorful;
- In baking mode, it is recommended to turn the food during baking for even heating;
- When cooking at "Sous Vide", it is recommended to remove the meat from the refrigerator one hour before starting preparation. All foods listed in the table, except eggs, should be vacuumed in a food-grade vacuum bag before cooking ,this cooking method eliminates the need to preheat the cavity. (a) Regardless of how long you cook the food the center temperature will not exceed the setting temperature, the center temperature of the food is 10-15°C lower than setting temperature;

(b) for every 1cm increase in the thickness of the food, the length of cooking time needs to be extended by 20-30min; (c) Food is placed as flat as possible in the vacuum bag to avoid stacking which leads to longer cooking time.



Common Phenomenon and Treatment when Baking





Function	Symptom	Cause analysis	Disposition
Steam	Undercooked food from steaming	① The steaming time is too short ② The portion of steamed food is too large or too big ③ The door is opened too many times during steaming ④ Incorrect choice of attachment	① Extend the steaming time ② Steam with the appropriate portion size ③ Do not open the door as much as possible during the steaming process ④ Select the correct attachment for steaming
	Steamed food is too old or overcooked	① The steaming time is too long ② The steaming temperature is too high ③ Incorrect mode selection	① Reduce steaming time ② Turn down the temperature ③ Choose the right model
	Steamed food is soupy	① Failure to control water before steaming ② Liquid seasonings (cooking wine, soy sauce, etc.) there's too much volume	① Drain on kitchen paper before steaming ② Reduce the amount of liquid seasoning
Bake	Uneven baking	① Incorrect choice of mode ② Food is not of the same size or food is not placed evenly ③ Incorrect location of cooking layer	① Choose the right model ② Cut food evenly in size and evenly on the attachment place ③ Select the appropriate cooking layer position
	Grilled food top coat color or bottom color deeper	① Incorrect choice of mode ② The baking temperature is too high ③ The cooking layer is positioned too high	① Choose the right model ② Turn down the temperature ③ Repositioning to a lower level
	Grilled food light color or not sear through	① Incorrect choice of mode ② The baking temperature is too low ③ The baking time is too short ④ Incorrect location of the cooking layer ⑤ High number of box door openings	① Choose the right model ② Turn up the temperature ③ Extended baking time ④ Choose the right location for the cooking layer ⑤ When cooking food, try not to open the door of the box.
	Baked cake cracked and deep thick layer of potpourri	① The baking time is too long ② The baking temperature is too high ③ Errors in the recipe or process of making cakes and pastries ④ Incorrect cooking layer position or mode selection ⑤ Incorrect mold selection	① Reduce baking time ② Turn down the temperature ③ Adjust the formula and choose the correct operation process ④ Select the appropriate cooking layer position or the right mode ⑤ Replacement of suitable molds

Function	Symptom	Cause analysis	Disposition
Fry	Uneven or uncrispy	① Food not turned over during cooking ② Setting temperature too low or time too short ③ Incorrect choice of attachments ④ Foods are more suitable for cooking in a deep fryer	① Turning or flipping food during cooking ② Turn up the temperature or extend the time ③ Selection of the correct attachment ④ Brush a layer of oil on the surface of the food

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
Monitor “  ” (Water Shortage) flashes	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 	Faulty upper temperature sensor	Please contact professional repairer

Failure phenomenon	Reason	Processing method
The display shows 	Faulty Lower temperature sensor	Please contact professional repairer
The display shows 	Communication failure (display board connection line abnormal), computer board failure	Please contact professional repairer
The display shows 	Upper fan failure	Please contact professional repairer
The display shows 	Failure of the water level sensor and computer board	Please contact professional repairer

Maintenance and Care

Important: Before cleaning the machine, you must first power off.

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 should be cleaned after each use, 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.

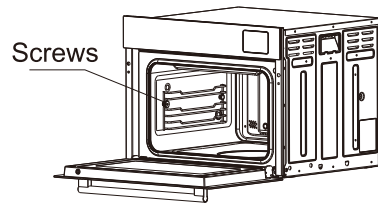
3. After each use, please take out the water tank to pour out the water to avoid odor.

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.

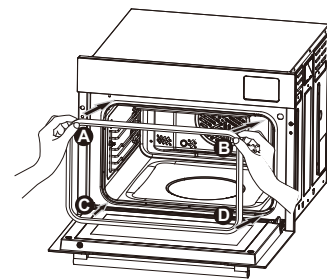
Note: Be sure to re-install the fan cover after cleaning.

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.



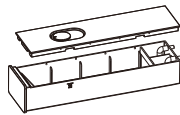
Drawing of shelving disassembly

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-salestechnician 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

