

**ROBAM**



## **User Manual**

**KZTS-30-CT769**  
**KZTS-30-CT771**

**Combi Steam Oven**

If the manual is lost, you can send e-mail to [overseas@robam.com](mailto: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 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 improperly, 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.
- ◆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.

## Product Introduction

### Dear User

We would like to take this opportunity to express our sincere gratitude for purchasing a ROBAM product. We strongly recommend that you read this manual carefully before installing and using the product, and keep it properly for future reference. Our company is a professional manufacturer of household appliances and kitchenware, including range hoods, integrated steam-oven-air fryers, gas stoves, disinfection cabinets, electric ovens, etc. The ROBAM integrated steam-oven-air fryer adopts advanced design concepts, focusing on overall design and optimized appearance. It features health, environmental protection and energy saving. This product is a Class I appliance and must be reliably earthed during use.

※ Product pictures in this manual are for reference only; the actual product shall prevail. Our products are continuously improved, and we reserve the right to make changes without prior notice due to product improvements.

### 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.

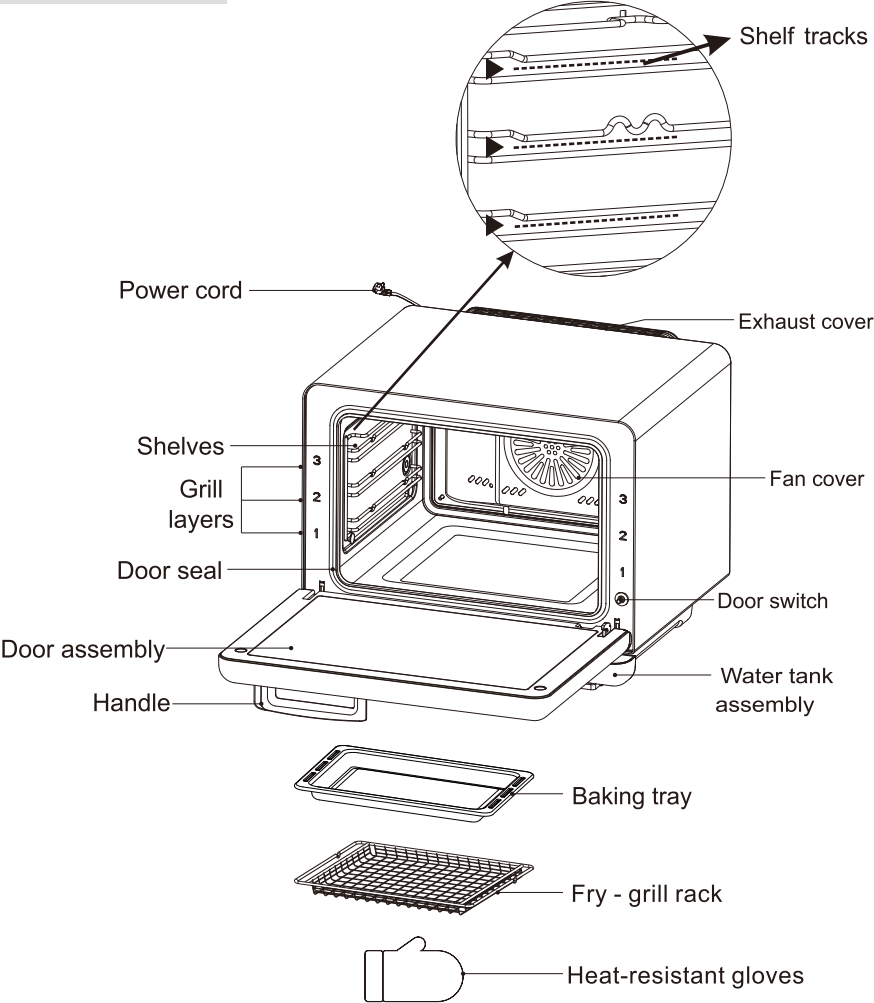
### List of Attachments

| S/N | Description           | Quantity |
|-----|-----------------------|----------|
| 1   | User manual           | 1        |
| 2   | Baking tray           | 1        |
| 3   | Heat-resistant gloves | 1        |
| 4   | Fry - grill rack      | 1        |
| 5   | Descaling agent       | 1        |

### Technical Parameters of the Product

|                                                          |                                |
|----------------------------------------------------------|--------------------------------|
| Model                                                    | KZTS-30-CT769<br>KZTS-30-CT771 |
| Rated Voltage                                            | 220V-240V~                     |
| Rated Frequency                                          | 50Hz-60Hz                      |
| Rated Power                                              | 2140W                          |
| Overall Volume                                           | 35 L                           |
| Usable Volume                                            | 30 L                           |
| Net Weight                                               | 23.5kg                         |
| Dimensions (mm)<br>width × height × depth                | 485×385×455                    |
| Usable internal dimension (mm)<br>width × height × depth | 390×345×270                    |

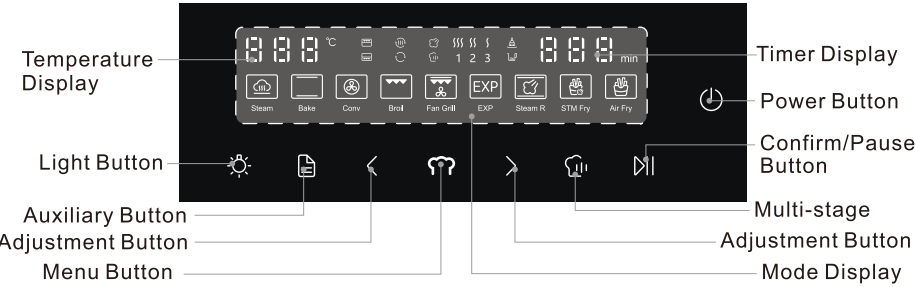
Product Structure



**Note:** According to cooking needs, the baking tray and fry-grill rack can be placed steadily on the 1st, 2nd or 3rd shelf rails and pushed all the way in.

Instructions for Use

Introduction to Control Panel



|  |                   |     |                        |
|--|-------------------|-----|------------------------|
|  | Upper temperature |     | Steam Setting          |
|  | Lower temperature |     | Multi-Stage            |
|  | Preheat           | 123 | Multi-Stage directives |
|  | Working           |     | Descaling              |
|  | Steam             |     | Water shortage         |

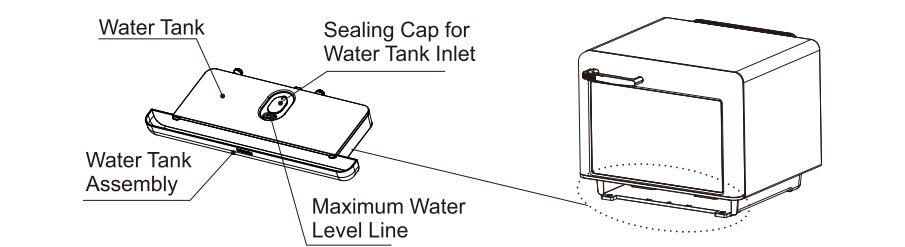
Pre-use instructions

When using the new product for the first time, an odor will be produced as the protective coating on the heating element evaporates. Therefore, under the condition of ensuring good ventilation around the product: Fill the water tank to the full, select the Steam mode at 100°C for 10 minutes. After this cycle ends, select the Fan Grill mode at 220°C for 20 minutes. Once all operations are completed, wait for the machine to cool down, then wipe and clean the inner tank with a damp cloth. After this process, the product will have no odor and can be used normally for subsequent cooking.

Water tank filling and installation precautions:

1. Press both sides of the water tank assembly with both hands, then remove the water tank assembly (as shown in the figure).
2. Before use, first check whether the water tank assembly is clean or if there is any foreign matter blocking the water inlet. If there is an odor or dirt, clean it in a timely manner. Do not clean it with boiling water.
3. Open the sealing cap of the water tank's water inlet and add water into the clean water tank. Do not let the water level exceed the maximum water level line.

4.Push the water-filled water tank assembly into the water tank assembly slot with both hands. When pushed evenly into place from left to right, a beep prompt will sound.

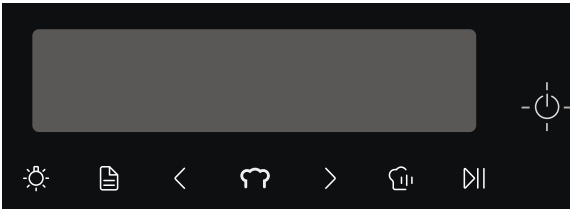


- Note:**
- Do not add boiling water to the water tank, as this may cause deformation of the clean water tank and damage to the machine.
  - When the display shows a water shortage message, add water to the clean water tank in a timely manner.
  - Do not remove the water tank assembly while the appliance is in operation or within 1 minute of entering the shutdown state.
  - Ensure the water tank assembly is installed in place to prevent water leakage from the water tank.

How to Use

1.Power on

Turn on the power, a beep will sound and all the lights will be on. After a few seconds, the "⏻" key blinks and the rest of the lights go out, entering standby mode.



2.Select cooking mode

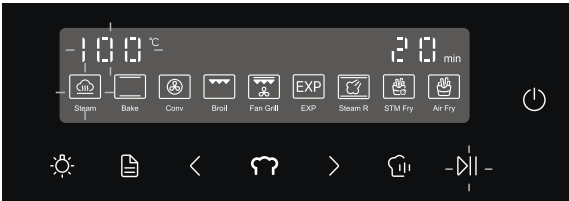
Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode

|       |                    |                         |         |
|-------|--------------------|-------------------------|---------|
| Steam | Steam              |                         |         |
| Bake  | Bake               | Conv(Convection Bake)   | Broil   |
|       | Fan Grill          | EXP(Expert Baking Mode) | Steam R |
| Fry   | STM Fry(Steam Fry) | Air Fry                 |         |

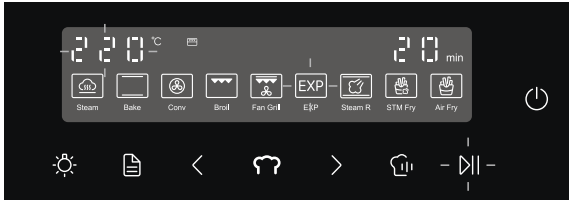
Take the Steam mode as an example

- ①Briefly press the "Steam" key to select the Nutritious Steaming function. Use the "<" or ">" keys to adjust the temperature.
- ②If you need to adjust the cooking temperature, briefly press the temperature display area first, then briefly press the "<" or ">" keys to adjust the temperature.
- ③If you need to adjust the cooking time, briefly press the time display area first, then briefly press the "<" or ">" keys to adjust the time.
- ④After adjusting the parameters, briefly press the "▶||" key. The appliance will automatically enter the preheating mode. When preheating is completed, a preheating end beep will sound, and the appliance will automatically enter the working state. When the work is completed, the buzzer will sound to give a prompt.



Professional Bake Mode

- ①Briefly press the "EXP" key to select the EXP function.
- ②Briefly press the temperature display area, and the "☒" will flash. If adjustment is needed, briefly press the "<" or ">" key to adjust. Press the temperature display area again to switch to the lower temperature setting.
- ③If you need to adjust the cooking time, briefly press the time display area to make adjustments.
- ④Finally, briefly press the "▶||" key to start.



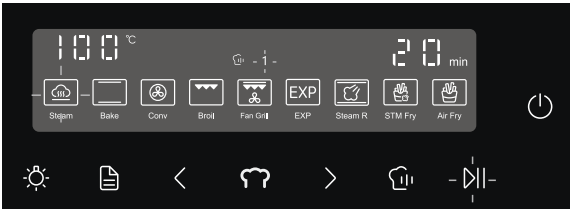
- Note:**
- Some of the modes have a cooking memory function, which can memorize the cooking mode of the last operation when the power is not disconnected and the power is turned on again;
  - EXP function after the upper temperature adjustment, the lower temperature temperature can not exceed the upper temperature  $\pm 20^{\circ}\text{C}$ , after exceeding automatically adjusted to the range.

Multi-Stage

The multi-stage mode allows setting 3 different stages to cook food continuously.  
For example: Select “Steam” for Stage 1, “Bake” for Stage 2, and “Air Fry” for Stage 3. The operation method is as follows:

Setting of the 1st stage

Press the “” key briefly to enter the multi-stage cooking setting. Then press the “Steam” mode. If you need to adjust the cooking temperature or time, press the temperature display area or time display area first, and then press the “<” key or “>” key to make adjustments.



Setting of the 2nd stage

Press the “” key briefly again to enter the Stage 2 cooking setting, then select the “Convection Baking” mode. The method for adjusting the temperature and time is the same as that for Stage 1.



Setting of the 3rd stage

Press the “” key briefly again to enter the Stage 3 cooking setting, then select the “Air Fry” mode. The method for adjusting the temperature and time is the same as that for Stage 1. After completing the adjustments, finally press the “” key to start.

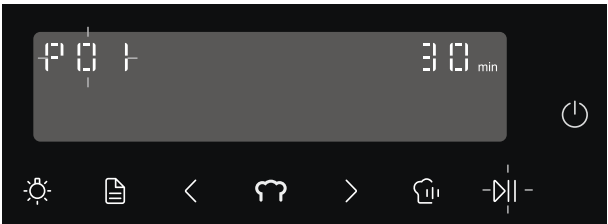


- Note:
- After completing the Stage 3 settings, press the “” key again to exit the multi-stage mode.
  - The multi-stage mode allows selection of the following functions: Steam, Bake, Conv, Broil, Fan Grill, EXP, Steam R, STM Fry, and Air Fry.
  - The multi-stage mode can be paused, and the time of the current mode can be adjusted. Press the “” key in the paused state to exit the multi-stage mode.

Menu

Built-in 32 automatic recipes for convenience.

- ①Press the “” key to enter the recipe/auxiliary mode, then press the “<” or “>” key to select the desired mode. The corresponding relationship is shown in the table.
- ②If you need to adjust the time, press the time display area first, then press the “<” or “>” key to adjust the working time within a certain range.
- ③Finally, press the “” key to start cooking.



Menu

|     |                                |     |                              |     |                       |
|-----|--------------------------------|-----|------------------------------|-----|-----------------------|
| P01 | Grilled Cod                    | P11 | Chiffon Cake                 | P22 | Milk Custard          |
| P02 | Teriyaki Salmon                | P12 | Sweet Potato                 | P23 | Flavored Yogurt       |
| P03 | Cranberry Cookies              | P13 | Steamed Perch                | P24 | Multi-Grains Bowl     |
| P04 | Chicken with Fruits            | P14 | Steamed Hairy Crab           | P25 | Steak                 |
| P05 | Pigeon with Honey Sauce        | P15 | Beef and Asparagus Rolls     | P26 | Sausage               |
| P06 | Sea Salt-Crusted Pacific Saury | P16 | Slippery Chicken with Jujube | P27 | French Fries          |
| P07 | Chicken and Pineapple Skewers  | P17 | Buns                         | P28 | Popcorn Chicken       |
| P08 | Chicken Wings with Sweet Sauce | P18 | Bread                        | P29 | French Lamb Chops     |
|     |                                | P19 | Prawn                        | P30 | Rice with Bolognese   |
| P09 | Pizza                          | P20 | Lobster                      | P31 | Portuguese Egg Tart   |
| P10 | Honey Buns                     | P21 | Egg Custard                  | P32 | Taro Paste Soft Bread |

#### Note:

- For some recipes, it is necessary to take out the food for processing halfway through, and the machine will beep to remind you.
- When the machine is in working status, press the "▷||" key to pause operation, and then you can adjust the cooking time.
- Some recipes do not require preheating and can enter the working status directly.

### Auxiliary Mode

The auxiliary functions are as follows: 01(Ferment),02(Defrost),03(Keep Warm), 04( Clean),05(Drying),06(Sterilize),07(Descale).

- 1.Press the "⏏" key to enter the auxiliary mode, then press the "<" or ">" key to select the desired mode.
- 2.Press the "▷||" key to start the operation.

#### Descaling Function

After the steam function has been in operation for a cumulative period, the appliance will remind the user to perform descaling. When the "⚠" icon on the display screen flashes, the user needs to press the "⏏" key to select the "07"

Descaling is carried out in two stages:

- ①When "07" appears on the display screen, pour 30g of descaling agent into the clean water tank, add warm water to the maximum water level line, and stir thoroughly until the descaling agent is completely dissolved. Replace the water tank, then press the "▷||" key to start. At this point, "1" will appear on the screen, indicating that Stage 1 is in progress.
- ②When Stage 1 ends, "07", "2", and a flashing "⏏" indicator will appear on the display screen, meaning Stage 2 has started. At this time, drain the remaining water from the tank, add clean water to the clean water tank, replace the tank, and press the "▷||" key to start. After Stage 2 is completed, the appliance will automatically shut down, and descaling is finished.

To ensure descaling effectiveness, do not stop or exit the process midway. In case of abnormalities such as power failure, restart the descaling function after the power is restored.

#### Note:

- The Ferment and Defrost modes allow time adjustment; other modes do not support time adjustment. It is recommended to open the door for better drying results when using the Drying mode. When using the Descale function, pour the descaling agent into the clean water tank and stir until it is completely dissolved in water.
- When the "⚠" icon flashes on the display screen, the Descale function must be performed after the current cooking cycle ends. Otherwise, the steaming function will no longer be usable.

### Adjust settings

During operation, if you need to change the temperature and time parameters, first press the "▷||" key to stop the operation. Reset the temperature and time parameters, and press the "▷||" key again to start the operation after the adjustment is completed.

### Lighting

When the device is powered on, press the "☀" key to turn on the light; press this key again to turn it off. If the key is not pressed, the light will turn off automatically after a few minutes.

### Turn off

- 1.When the operation is completed, the buzzer will sound to give a prompt.
- 2.In standby mode, the device will automatically shut down after a few minutes of inactivity.
- 3.During operation, press and hold the "⏏" key to stop the operation directly and enter the shutdown state.

Note: If the internal temperature of the product is too high, the cooling fan will stop running after a delay. This helps extend the service life of the appliance. To shorten the cooling time, it is recommended to fully open the product door during cooling.

### Mode Menu

| Mode                    | Default working temperature(°C )               | Default working time (min) | Temperature range(°C) | Time range(min) |
|-------------------------|------------------------------------------------|----------------------------|-----------------------|-----------------|
| Steam                   | 100                                            | 20                         | 30 - 150              | 1-120           |
| Bake                    | 160                                            | 30                         | 35 - 230              | 1-120           |
| Conv(Convection Bake)   | 200                                            | 30                         | 35 - 230              | 1-120           |
| Broil                   | 200                                            | 30                         | 35 - 230              | 1-120           |
| Fan Grill               | 160                                            | 30                         | 35 - 230              | 1-120           |
| EXP(Expert Baking Mode) | Upper temperature:180<br>Lower temperature:160 | 30                         | 100 - 200             | 1-120           |
| Steam R                 | 200                                            | 30                         | 150 - 230             | 1-120           |
| STM Fry(Steam Fry)      | 200                                            | 30                         | 150 - 230             | 1-120           |
| Air Fry                 | 200                                            | 30                         | 35 - 230              | 1-120           |
| Fermentation            | /                                              | 40                         | /                     | 1-720           |
| Defrost                 | /                                              | 25                         | /                     | 1-60            |
| Keep Warm               | /                                              | 120                        | /                     | 1-720           |
| Clean                   | /                                              | 10                         | /                     | /               |
| Drying                  | /                                              | 10                         | /                     | /               |
| Sterilize               | /                                              | 30                         | /                     | /               |
| Descale                 | /                                              | /                          | /                     | /               |

| Mode                         | Food                | Baking Layer Position | Apparatus Used                 | Temperature ( °C ) | Baking Time (min) | Notes                                                      |
|------------------------------|---------------------|-----------------------|--------------------------------|--------------------|-------------------|------------------------------------------------------------|
| Steam                        | Sea Bass            | 2                     | Fry - grill rack               | 95                 | 10-15             | Approx. 400g                                               |
|                              | Steamed Egg Custard | 2                     | Fry - grill rack               | 95                 | 15-20             | 2 eggs, egg-to-water ratio 1:2                             |
|                              | Hairy Crab          | 2                     | Fry - grill rack               | 95                 | 25-30             | Hairy crabs 1200g, approx. 10 pcs                          |
|                              | Prawns              | 2                     | Fry - grill rack               | 100                | 5-10              | Approx. 400g                                               |
|                              | Chicken Nuggets     | 2                     | Fry - grill rack               | 100                | 20-25             | Approx. 500g                                               |
|                              | Whole Chicken       | 2                     | Fry - grill rack               | 100                | 45-50             | Approx. 1200g                                              |
|                              | Pumpkin             | 2                     | Fry - grill rack               | 100                | 10-15             | Approx. 250g, sliced thin                                  |
|                              | Sweet Potato        | 2                     | Fry - grill rack               | 100                | 40-45             | Approx. 1000g, 9 pcs                                       |
|                              | Corn                | 2                     | Fry - grill rack               | 100                | 20-25             | Approx. 1000g, 3 pcs                                       |
|                              | Baby Bok Choy       | 2                     | Fry - grill rack               | 100                | 10-15             | Approx. 300g                                               |
|                              | Rice                | 2                     | Fry - grill rack               | 100                | 25-35             | Rice 300g, rice-to-water ratio 1:1.2, divided into 3 bowls |
|                              | Fish Head           | 2                     | Fry - grill rack               | 120                | 10-15             | Approx. 600g                                               |
|                              | Beef Brisket        | 2                     | Fry - grill rack               | 120                | 80-90             | Approx. 500g                                               |
|                              | White Fungus        | 2                     | Fry - grill rack               | 120                | 100-110           | Dried white fungus approx. 15g                             |
| Bake                         | Buns                | 2                     | Baking tray                    | 140-160            | 20-35             | Buns 12 pcs                                                |
|                              | Egg Tarts           | 2                     | Baking tray                    | 200-220            | 20-30             | Egg tarts 12 pcs                                           |
|                              | Toast               | 1                     | Baking tray                    | 180-200            | 40-50             | 450g toast mold                                            |
| Conv(Co<br>nvection<br>Bake) | Chiffon Cake        | 1                     | Fry - grill rack               | 140-160            | 45-60             | 8-inch cake mold                                           |
|                              | Chicken Wings       | 2                     | Baking tray + Fry - grill rack | 180-200            | 20-25             | Chicken wings 15 pcs, approx. 50g each                     |
|                              | Cookies             | 2                     | Baking tray                    | 150-170            | 15-25             | 1 full plate                                               |
| Broil                        | Oysters             | 2                     | Baking tray                    | 200-230            | 10-15             | Approx. 800g, 12 pcs                                       |
|                              | Steak               | 2                     | Baking tray                    | 200-230            | 5-10              | Approx. 200g                                               |
|                              | Cheese Toast        | 2                     | Fry - grill rack               | 190-210            | 5-10              | Toast 2-4 slices                                           |
| Fan Grill                    | Chicken Drumsticks  | 2                     | Baking tray                    | 190-210            | 30-40             | Drumsticks approx. 800g, 6 pcs                             |
|                              | Chicken Cutlet      | 2                     | Baking tray                    | 180-200            | 15-25             | Chicken breast approx. 260g                                |
|                              | Squab               | 2                     | Baking tray + Fry - grill rack | 160-180            | 20-30             | Approx. 300g each, 2 pcs                                   |
| Steam<br>R                   | Cod                 | 2                     | Baking tray                    | 210-230            | 10-20             | Approx. 300g                                               |
|                              | Whole Chicken       | 1                     | Baking tray + Fry - grill rack | 150-160            | 50-60             | Whole chicken approx. 1200g each                           |
|                              | Salmon              | 2                     | Baking tray                    | 210-230            | 10-15             | Approx. 400g                                               |
|                              | Pacific Saury       | 2                     | Baking tray + Fry - grill rack | 190-210            | 15-25             | Approx. 400g, 4 pieces                                     |
|                              | Sweet Potato        | 2                     | Baking tray                    | 200-230            | 45-60             | Approx. 1000g, 8 pcs                                       |

| Mode                      | Food                     | Baking Layer Position | Apparatus Used                 | Temperature ( °C )                          | Baking Time (min) | Notes                                               |
|---------------------------|--------------------------|-----------------------|--------------------------------|---------------------------------------------|-------------------|-----------------------------------------------------|
| STM<br>Fry(Ste<br>am Fry) | French Lamb Chops        | 2                     | Baking tray + Fry - grill rack | 210-230                                     | 15-25             | Approx. 600g, 6 pieces                              |
|                           | Popcorn Chicken          | 2                     | Baking tray + Fry - grill rack | 210-230                                     | 15-25             | Frozen popcorn chicken approx. 400g                 |
|                           | Chinese Fried Dough      | 2                     | Fry - grill rack               | 210-230                                     | 5-10              | Chinese fried dough 3 sticks, approx. 240g          |
|                           | Original Chicken Nuggets | 2                     | Baking tray + Fry - grill rack | 210-230                                     | 15-25             | Frozen original chicken nuggets approx. 500g        |
| Air Fry                   | French Fries             | 2                     | Baking tray + Fry - grill rack | 210-230                                     | 15-25             | Frozen French fries approx. 200g                    |
|                           | Potato Wedges            | 2                     | Baking tray + Fry - grill rack | 180-200                                     | 20-30             | Potato approx. 500g, cut into wedges                |
|                           | King Oyster Mushrooms    | 2                     | Baking tray + Fry - grill rack | 180-200                                     | 20-30             | King oyster mushrooms approx. 700g, cut into wedges |
| Multi-<br>Stage           | Crispy Chicken           | 1                     | Baking tray + Fry - grill rack | Steam 100°C 25min + Conv. Broil 230°C 30min | 50-60             | Whole chicken, approx. 1200g                        |

**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 Grill Mode, before grilling, marinate the food that needs marinating with the prepared seasonings for about 30-40 minutes. This will make the food more flavorful.
- In Grill Mode, to ensure even heat distribution during grilling, it is recommended to flip the food.

### Common Phenomenon and Treatment when Baking

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

### Common Faults and Solutions

The following table lists common malfunctions. Please verify and handle them in accordance with the instructions provided. If the malfunction cannot be resolved or its cause cannot be identified after following the instructions, please contact the after-sales service center. For your safety, we specifically remind you: Do not disassemble or repair the appliance 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 “  ” 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 |
| Failure to Reach the Set Temperature                                                                    | Steam Generator\Heating Tube\Control Board\Temperature Sensor Malfunction                   | Please contact professional repairer                                                                           |
| Water tank can not be popped                                                                            | Pusher motor failure, computer board failure                                                | Please contact professional maintenance personnel.                                                             |
| The display shows "E5-1"                                                                                | The water tank is not installed or not installed in place                                   | Please contact professional maintenance personnel.                                                             |
| The display shows "E5-2"                                                                                | Malfunction of the Temperature Sensor Under the Cavity                                      | Please contact professional maintenance personnel.                                                             |
| The display shows "E5-4"                                                                                | Malfunction of the Temperature Sensor on the Key Panel                                      | Please contact professional maintenance personnel.                                                             |

| Failure phenomenon      | Reason                                                     | Processing method                                  |
|-------------------------|------------------------------------------------------------|----------------------------------------------------|
| The display shows "E6"  | Communication Malfunction                                  | Please contact professional maintenance personnel. |
| The display shows "E10" | Malfunction of the Water Level Sensor                      | Please contact professional maintenance personnel. |
| The display shows "E11" | Key Panel Ambient Temperature High-Temperature Alarm Fault | Please contact professional maintenance personnel. |

## Maintenance and Care

**IMPORTANT:**Before cleaning, the power supply must be disconnected.

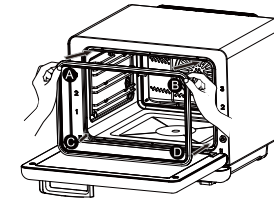
Clean the appliance after each use to prevent fat and grease from forming a paint-like deposit, which is difficult to remove. The air fryer/roaster rack must be cleaned thoroughly to avoid fire hazards caused by accumulated fat. When roasting meat, wrap it in aluminum foil for easier cleaning.

1. Inner Cavity: Clean with warm water; do not use corrosive or abrasive cleaners. For stubborn stains, use a nylon brush or neutral cleaner—never scrub with a steel wool pad. Ensure all cleaner residues are completely removed from the cavity. After cleaning, dry the cavity with a cloth to keep it dry.

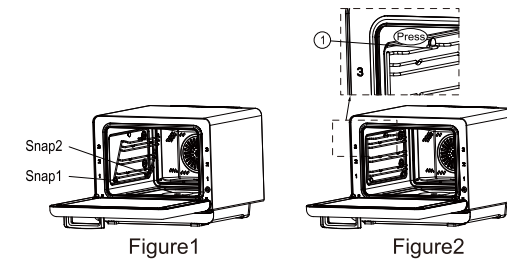
2. Glass Panels: Clean the glass surfaces on the door and control panel as soon as they get dirty. For tough dirt, use a neutral cleaner—do not scrub with a steel wool pad. Dry the glass panels with a cloth after cleaning.

3. Water Tank Cleaning:It is recommended to take out the water tank and waste water tank after each use, pour out the water, and clean them thoroughly to prevent odor buildup over time.

4. Door Gasket:With both hands, grip the two upper left and right semicircular corners (marked A and B) of the door gasket. Align them with the semicircular grooves on the upper edge of the front panel, then press firmly to fit them into place. Next, take the two lower left and right semicircular corners (marked C and D) of the door gasket, align them with the semicircular grooves on the lower edge of the front panel, and press firmly to fit them in. Finally, press all four edges of the door gasket fully into their respective grooves. After pressing, ensure the gasket is flat, wrinkle-free, and has no gaps.



5. Shelf: Press the Shelf at Position 1 (see Figure 2) until the shelf detaches from the positioning screws. Tilt it at a certain angle, then lift it upward as shown in Figure 1 to remove and detach the shelf. To reinstall the shelf: first align the two sides of the shelf's lower end with Fastener 1 and Fastener 2 (per Figure 1) and insert them into place, then fasten the upper end of the shelf onto the positioning screws.



## Electrical Schematic Diagram

