

ROBAM

Edition: A/0

Publication date: March 10, 2026

版次: A/0

出版日期: 2026年03月10日

ROBAM



使用说明书 User Manual

KQWS-2850-RQ330

Electric Oven
电烤箱

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.
如果说明书丢失, 您可以发送电子邮件至 overseas@robam.com, 申请电子版说明书。

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Safety Precautions

We strongly recommend that you carefully read this instruction manual before installing and using this product, and keep it properly for future reference. The following are all important safety precautions. Please strictly observe them and use the product correctly on the basis of fully understanding the contents. Our company shall not be liable for any property damage or personal injury caused by improper use of this product.

- ◆ 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.
- ◆ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ◆ **WARNING: Accessible parts may become hot during use. Young children should be kept away**
- ◆ 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
- ◆ steam cleaner is not to be used.
- ◆ **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

- ◆ 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.
- ◆ For detailed instructions on how to install and secure the appliance to its support, please refer to the Installation Instructions section in this manual.
- ◆ The appliance must not be installed behind decorative doors to prevent overheating.
- ◆ For detailed instructions on correctly placing the baking tray, grill rack or fry/grill basket, please refer to the Product Overview section in this manual.
- ◆ This appliance is for household use only.
- ◆ Keep the entire appliance away from heat sources, gas, alcohol and other flammable materials.
- ◆ If the appliance malfunctions, immediately disconnect the power supply, stop using it, do not touch the appliance, and have it repaired by professional personnel.
- ◆ Do not damage the power cord. Do not bend, pull, twist or knot the power cord during use. Do not press or pinch the power cord with heavy objects.
- ◆ To prevent fire hazards, the appliance must be kept clean and the air vents must be unobstructed at all times.
- ◆ The appliance must not be used by unsupervised young children or disabled persons, and children are prohibited from playing with the appliance.
- ◆ Do not place flammable substances (e.g., aerosols) inside or under the appliance; when using the appliance, do not spray aerosols near it, and always ensure that it is attended.
- ◆ If the appliance is not to be used for an extended period, the power supply should be disconnected.
- ◆ Improper use may cause water or gas leaks. In such cases, please have the appliance repaired by professional maintenance personnel.
- ◆ Do not operate the appliance with wet hands or feet, or while barefoot.
- ◆ The appliance must be disconnected from the power supply before removing the fan guard. After cleaning, the guard must be reinstalled in its original position in accordance with the user instructions.
- ◆ Turn off the appliance immediately after use; otherwise, residual grease may cause a fire.
- ◆ The power supply must be disconnected before cleaning. Use a neutral cleaning agent and a soft cloth for wiping to avoid scratching the surface.
- ◆ Do not operate the appliance with wet hands or feet, or while barefoot.
- ◆ If the appliance malfunctions, disconnect the power plug and then reconnect it to power the appliance on again.
- ◆ This appliance must not be used as an indoor heater.
- ◆ Use the temperature sensor recommended for this oven.

Product Introduction

Dear Customer,

We would like to take this opportunity to express our sincere gratitude for purchasing a product from ROBAM.

Our company specializes in manufacturing household and kitchen appliances, including range hoods, electric ovens, gas stoves, disinfection cabinets, and all-in-one steam-oven-air fryers.

The ROBAM electric oven features advanced design, with an emphasis on integrated structure and optimized appearance. It offers the benefits of health, environmental protection, and energy efficiency.

This product is a Class I appliance and must be reliably grounded during use.

*Pictures in this manual are for reference only. The actual product may vary. As our products are continuously improved, we reserve the right to make changes without prior notice.

Important Information

Packaging of the Electric 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.

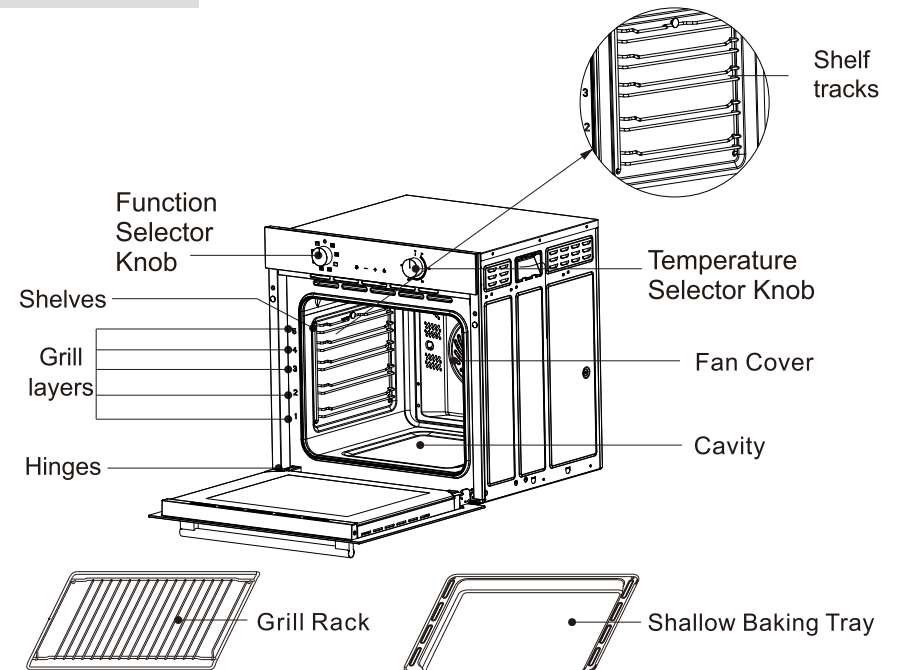
List of Attachments

S/N	Description	Quantity
1	User manual	1
2	ST3.5*30 screw	1
3	Shallow Baking Tray	1
4	Grill Rack	1

Technical Parameters of the Product

Model	KQWS-2850-RQ330
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	2850W
Overall Volume	73L
Usable Volume	60L
Energy Efficiency Test Mode	ECO
Net Weight	38kg
Dimensions (mm) width × height × depth	595 × 595 × 520
Useable internal dimension (mm) width × height × depth	427 × 377 × 368

Product Structure



Note: • Depending on the cooking needs, you can place the grill rack and shallow baking tray 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:

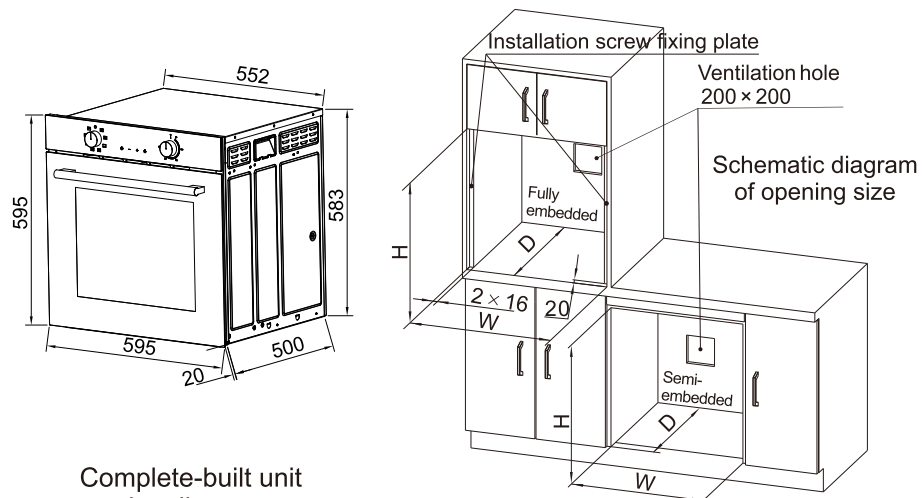
S/N	Description	W	H	D
1	Fully embedded opening size	600	600	565
2	Semi-embedded opening size	560	590	550

Installation requirements:

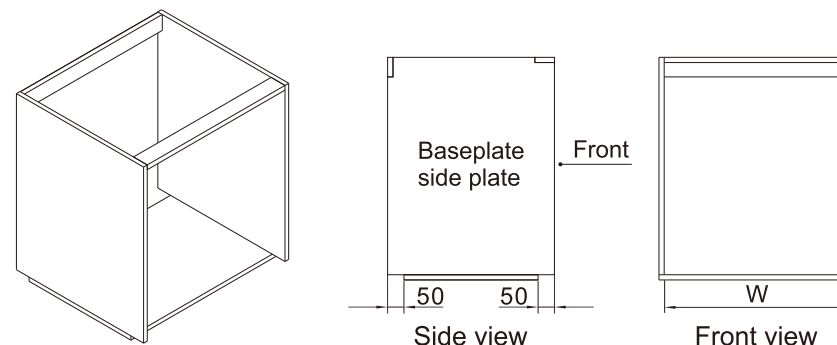
- The cabinet surface or countertop where the electric oven is placed must be level.
- Ensure as much air circulation around the electric oven as possible inside the cabinet. It is recommended that the splints and fixing plates be made of moisture-proof, waterproof, corrosion-resistant and non-combustible thermal insulation materials.
- Use the two supplied mounting screws to secure the oven body to the cabinet through the fixing holes on the left and right door frames.

Power requirements:

- For permanent installation, the circuit must be equipped with corresponding disconnect and protection devices and comply with local relevant regulations.
- The power cord must be easily accessible. Ensure that the appliance can be disconnected at any time after installation. Make sure that the socket is securely and effectively grounded.
- If there are other electrical appliances nearby, ensure that the installation distance is more than 100mm.



Complete-built unit size diagram

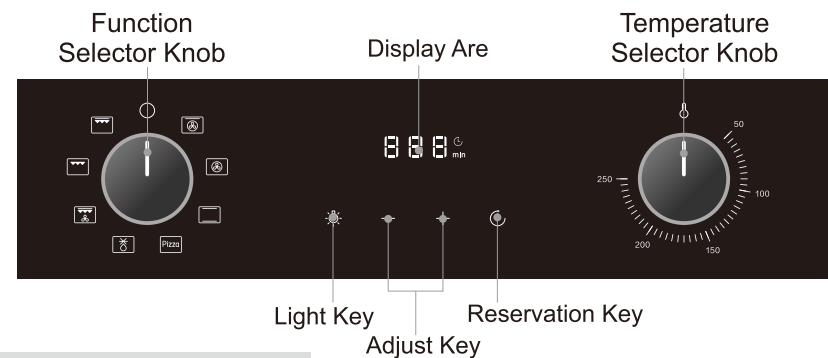


Note:

- 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.

Instructions for Use

Introduction to Control Panel



Pre-use instructions

A slight odor will be emitted when the electric oven is used for the first time. This is because the heating elements of the oven are coated with a protective layer during storage, and the odor is released as the coating volatilizes when heated. Therefore, please first keep the room well-ventilated, select the fan bake function, set the oven to the maximum temperature and the longest operating time, and run it empty to volatilize the coating odor. After the cycle is complete, open the oven door to let it cool down. This step ensures the best flavor for your subsequent baking.

- It is recommended that you turn on the range hood when using the electric oven.

How to Use

1. Power on

Connect the power supply, the appliance enters the off state. Turn the "Function Selection Knob" to adjust the function mode and switch on the appliance. A startup tone will sound when powered on, and a beep tone will sound when touching the control buttons.

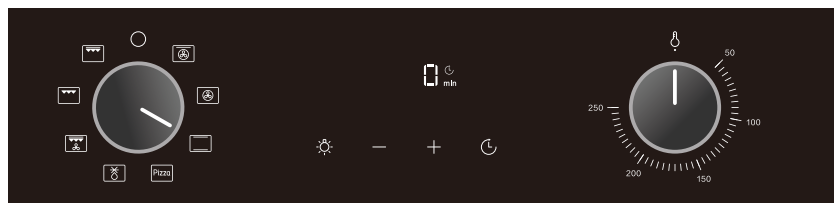
Note: ●The light is turned on by default when the appliance is powered on. It will automatically turn off after several minutes of inactivity.

2. Function Introduction

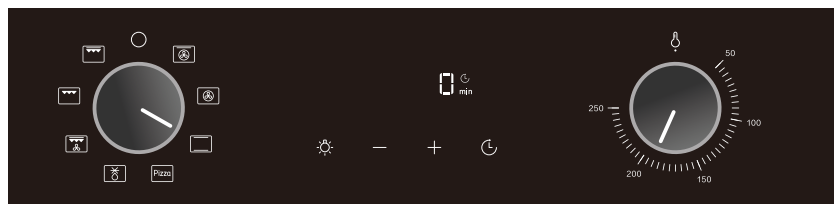
Fast Heat	Defrost
Fan Bake	Fan Grill
Bake	Grill
Pizza	Max Grill

Take Bake as an example

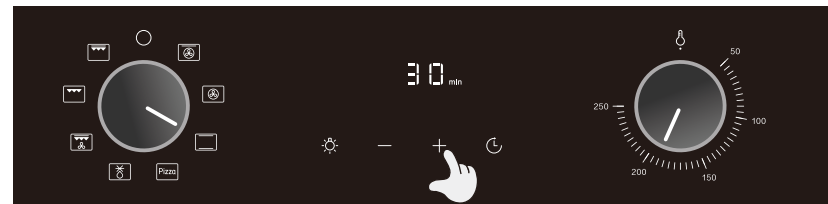
① Turn the function selector knob counterclockwise to the "" position.



② Turn the temperature selector knob clockwise to the desired temperature.



③ Then short press the "+" or "-" button to adjust the time.



④ After setting, wait for a few seconds, and it will start working automatically.

Note: ●Preheat the oven before placing food inside to ensure optimal baking results.

- Set the baking temperature and time. You may refer to the baking reference table, or adjust the temperature and time according to personal taste and cooking experience.
- During time adjustment, long press the "+" or "-" buttons to increase or decrease continuously.

Reservation Function

1. With the power on, first select the desired function, and adjust the temperature and time.
2. Then press the "" button to enter the reservation function setting. Press the "+" or "-" button to adjust the time.
3. It will start automatically after a few seconds once the setting is completed.

Note: ●Short press the "" button to cancel the preset.

Lighting Function

When the appliance is turned on, press the "" button to turn on the lighting function, and press again to turn it off. The light will automatically turn off after a few minutes if not operated.

Shutoff

1. When the oven finishes baking, the buzzer will beep to indicate that heating has stopped. (Note: After turning off or pausing the oven, to protect internal components, it is recommended to keep the oven door open for a period to speed up heat dissipation.)
2. During operation, turn the function selector knob to the "" position to stop heating directly and enter standby mode.

Mode Menu

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Fast Heat	Sweet Potato	3	Shallow Baking Tray	230-250	40-70	Sweet Potato approx. 1000g, 5 pcs
	Vegetables (Enoki Mushroom)	3	Shallow Baking Tray	180-220	5-20	Enoki Mushroom approx. 300g
	Bacon Rolls	3	Shallow Baking Tray	190-210	10-20	Bacon Rolls 16 pcs
Grill/ Max Grill	Skewers	3	Shallow Baking Tray	190-220	15-25	Meat Skewers 12 skewers
	Steak	3	Shallow Baking Tray	200-230	5-15	Steak approx. 200g
	Sausage	3	Shallow Baking Tray	180-200	15-35	Sausage 16 pcs
	Grilled Shrimp	3	Shallow Baking Tray	180-220	10-20	Prawns approx. 500g
Fan Grill	Whole Chicken	3	Grill Rack+ Shallow Baking Tray	140-160	50-70	Whole Chicken approx. 1200g each
	Whole Duck	3	Grill Rack+ Shallow Baking Tray	130-150	70-90	Whole Duck approx. 2000g each
	Pork Ribs	3	Shallow Baking Tray	170-190	20-30	Pork Ribs approx. 500g, chopped
	Lamb Shank	3	Grill Rack+ Shallow Baking Tray	160-180	75-95	Lamb Shank approx. 1700g each
	Lamb Ribs	3	Grill Rack+ Shallow Baking Tray	160-190	45-80	Lamb Ribs approx. 1300g
Bake	Cake	3	Shallow Baking Tray	140-160	45-70	8-inch cake mold
	Toast	3	Shallow Baking Tray	170-200	50-70	450g toast box
Fan Bake	Cookies	3	Shallow Baking Tray	150-170	15-35	1 full plate
	Egg Tarts	3	Shallow Baking Tray	190-220	15-30	Egg Tarts 15 pcs
	Fresh Meat Mooncakes	3	Shallow Baking Tray	190-220	25-35	Fresh Meat Mooncakes 10 pcs
	Egg Yolk Pastry	3	Shallow Baking Tray	180-200	20-40	Egg Yolk Pastry 16 pcs
	Full Cake Tray	3	Shallow Baking Tray	150-170	15-25	1 full plate
	Chicken Wings	3	Grill Rack+ Shallow Baking Tray	180-220	15-30	Chicken Wings approx. 700g, 15 pcs
Pizza	Frozen Pizza	1	Shallow Baking Tray	230-250	10-15	Frozen Pizza Crust 8-inch
	Homemade Pizza	1	Shallow Baking Tray	230-250	8-12	Homemade Pizza Crust 10-inch

Note:

- It is recommended to set the Fast Heat mode to 200°C for 5 minutes to preheat before baking food. After placing the food inside, set the target baking mode, temperature and time.
- When grilling greasy food such as meat, use a baking tray lined with aluminum foil together with the grill to collect oil and juice.
- When using the Pizza mode, the pizza stone must be preheated in advance. It is recommended to set it to 250°C for 40 minutes before cooking.

Common Phenomenon and Treatment when Baking

Function	Symptom	Cause analysis	Disposition
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

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
The appliance does not work	Power supply not connected Incorrect operation method of function buttons	Connect the power supply and operate correctly
The appliance light does not turn on	Bulb burned out Bulb connecting wire open circuit or loose	Please contact professional maintenance personnel
The appliance does not heat up sufficiently	Heating tube open circuit Sensor malfunction	Please contact professional maintenance personnel
The electric oven emits smoke when used for the first time	Protective oil fumes are dissipating	Wipe clean with a cloth
The solid heating tube discolors	It is normal for the heating elements and decorative ring to fade due to heat during baking	This is a normal phenomenon and no handling is required

Maintenance and Care

Important Notes:

Before maintaining and cleaning the oven, disconnect the power supply first. Do not clean with steam. Always keep the oven clean. Ensure no fat or oil deposits around the heating elements and fan. Baking trays and grills must be cleaned thoroughly to prevent fire risks caused by fat buildup. Meat can be wrapped in aluminum foil during baking for easier cleaning. Any fat or oil will form a hard, lacquer-like layer inside the oven that is difficult to remove. Therefore, clean the oven after each use. The baking tray has an enamel surface; avoid collision and impact.

1. Oven Cavity

Clean with warm water. Do not use corrosive or abrasive cleaners. Stubborn stains can be removed with a nylon brush or neutral detergent. Do not use steel wool, as it may cause irreparable surface damage. Rinse off all detergent residue and dry the cavity with a cloth to keep it dry.

2. Glass Panels

Clean the glass on the door and control panel immediately when soiled. Stubborn dirt can be removed with neutral detergent. Do not use steel wool to avoid scratching the surface. Dry with a cloth after cleaning.

3. Removal and Installation of the Fan Cover

The fan cover is secured to the inner cavity with 4 screws. Loosen the screws counterclockwise to remove the fan cover. Note: Make sure to reattach the fan cover securely after cleaning it.

4. Removal and Installation of the Oven Lamp

Insert a small spoon under the lamp glass and pry it upward to remove the lamp assembly. Replace the bulb, then snap the lamp cover back into place until it clicks.

5. Removal and Installation of the Shelves (Same Method for Left and Right Shelves)

Press the shelf at the position shown in Figure 1 until it disengages from the positioning screws. Tilt the shelf at an angle and pull it outward (as shown in Figure 2) to remove it. To reinstall the shelf: Insert the lower end of the shelf into the flange hole at the bottom of the cavity as shown in Figure 2. Flip the shelf upward and snap the upper end onto the positioning screws to lock it in place.

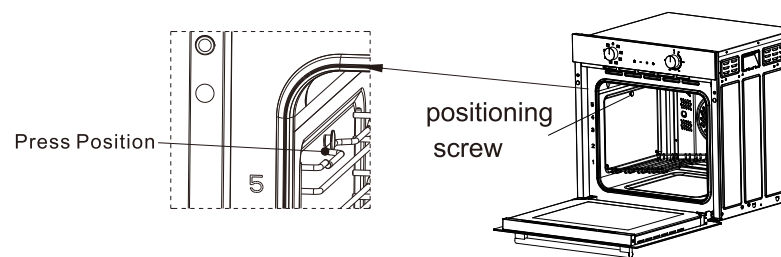
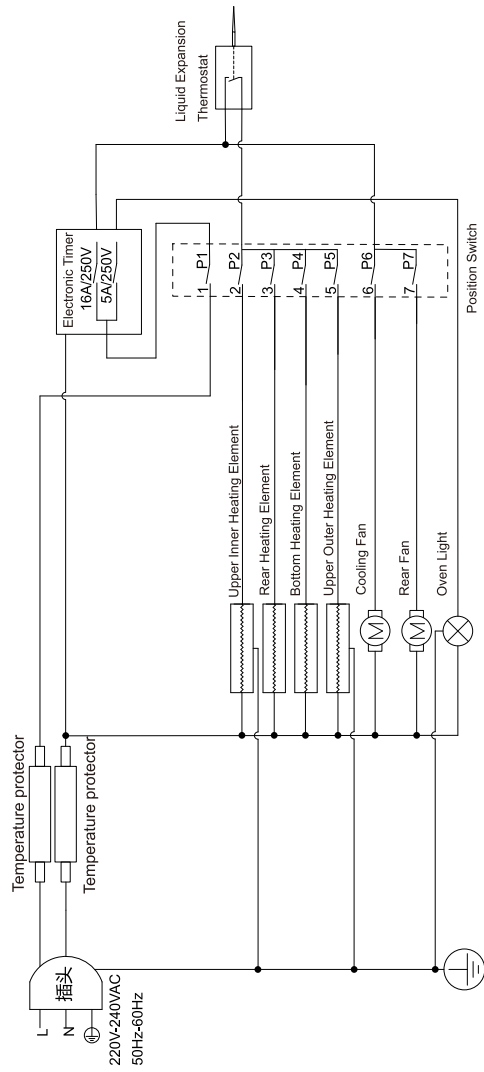


Figure1

Figure2

Note: Please adjust the angle appropriately during installation or disassembly, otherwise the enamel of the inner cavity will be damaged.

Electrical Schematic Diagram



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安全注意事项

我们特别建议您在着手安装和使用本产品前，有必要仔细阅读此说明书，并请将其妥善保存，以备今后查阅。以下均为有关安全的重要事项，敬请严格遵守，并在充分理解内容的基础上正确使用，由于本产品使用不当造成的任何财产损失、人身伤害，本公司不承担责任。

- ◆器具不打算由存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。
- ◆应照看好儿童，确保他们不玩耍本器具。
- ◆如果电源软线损坏，为了避免危险，必须由制造商、其服务机构或类似的专业人员更换。
- ◆如何将器具安装及固定在其支撑物上详见本说明书中的“安装说明”。
- ◆器具在使用期间会发热，注意避免接触器具内的发热单元，以免烫伤和灼伤；工作结束后取出食物时务必戴好耐高温保护手套，以免烫伤。
- ◆警告：在使用时可触及部分可能会发热。儿童应远离。
- ◆警告：不要使用粗糙磨料清洗剂或锋利的金属刮刀清洁烤箱门的玻璃/灶台铰链盖的玻璃（适用时），因为其会擦伤玻璃表面，从而可能导致玻璃破碎。
- ◆不能使用蒸汽清洁器。
- ◆警告：为避免可能出现的电击，换灯前应确定器具已断开电源。
- ◆器具不能安装在装饰性门后面以免过热。
- ◆正确安装烤盘或烤架或炸烤网架的详细说明详见本说明书中的“产品介绍”。
- ◆器具仅家庭使用。
- ◆整机远离热源，煤气和酒精等易燃物品。
- ◆若器具出现故障请立即断开电源停止使用，并且不要触摸器具，请专业人员维修。
- ◆不得损伤电源线。使用电源线时不得折弯、拉伸、扭转、打结。不得用重物扣压、夹击电源线。
- ◆为防止火警，器具必须保持清洁，风道必须畅通无阻。
- ◆禁止无人照看的幼儿和残疾人使用此器具，并禁止儿童玩耍器具。
- ◆不可将易燃物质（例如烟雾剂）放置器具的里面和下面；使用器具时，不得在其附近喷洒烟雾剂，必须始终有人看管。
- ◆器具长期不使用，应切断电源。
- ◆如使用不当会导致漏水、漏气现象，请专业维修人员维修。
- ◆请勿在手脚潮湿或赤脚的状态下操作器具。
- ◆移开风扇保护装置前必须将器具断电。清洁后，必须按使用说明把保护装置重新设置到原位置。
- ◆用好后立即关闭器具，否则残余的脂肪会引发火警。

- ◆清洗时必须切断电源，注意使用中性清洗剂。同时使用柔软抹布擦洗，防止划伤表面。
- ◆请勿在手脚潮湿或赤脚的状态下操作器具。
- ◆若器具出现功能不正常时，请断开电源插头重新上电。
- ◆器具不能用作室内取暖器。
- ◆使用该烤箱推荐的温度传感器。

产品简介

亲爱的用户：

让我们借此机会，对于您购买了老板电器的产品表示衷心的感谢。

本公司是专业生产吸油烟机、电烤箱、燃气灶具、消毒柜、蒸烤炸一体机等家用电器和厨具的企业；老板牌电烤箱采用先进的设计理念，注重整体设计、优化造型；它具有健康、环保、节能等优点。

本产品属于I类器具，使用时必须具有可靠的接地。

※本说明书中的产品图片仅供参考，产品以实物为准。本公司产品持续改进，因产品改进所引起的内容变更，恕不另行通知。

重要信息

电烤箱的包装

请以环保的态度处置这些包装材料，以保持一个良好的环境。

请勿让儿童玩耍塑料薄膜、纸箱等包装材料，这可能会产生窒息事故，所以请让包装材料远离儿童。

附件清单

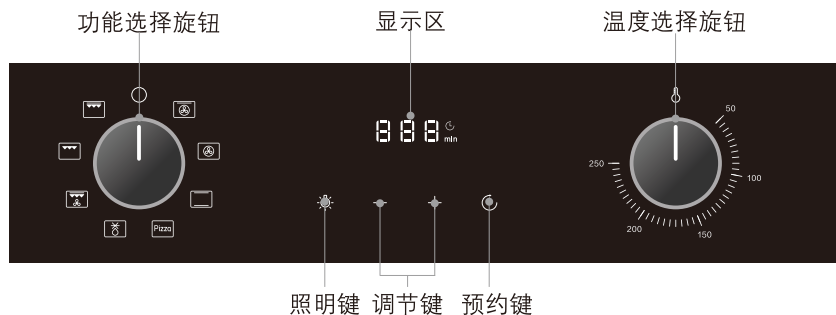
序号	名称	数量	序号	名称	数量
1	说明书	1份	3	烤架	1个
2	ST3.5 × 30自攻螺钉	1份	4	浅烤盘	1个

产品技术参数

型 号	KQWS-2850-RQ330
额定电压	220V-240V~
额定频率	50Hz-60Hz
额定输入功率	2850W
总容积	73L
额定容积	60L
能效测试模式	ECO
净 重	38kg
外形尺寸(mm)宽 × 高 × 深	595 × 595 × 520
可用内部尺寸(mm) 宽 × 高 × 深	427 × 377 × 368

使用方法

控制面板介绍



使用前说明

- 首次使用电烤箱时都会有异味发出，是由于储存期间电烤箱加热元件有涂层保护，加热后涂层挥发所致，所以先使房间保持通风，选择快热功能，设定最高温度及最长工作时间，在没有食物的情况下进行加热挥发涂层异味，工作结束后打开电烤箱门冷却，确保后续烘烤的美味度。

温馨提示：电烤箱在使用时，建议您打开吸油烟机。

使用方法

1. 通电开机

接通电源，进入关机状态；旋转“功能选择旋钮”调整功能档位并进入开机状态，开机鸣叫开机音，触摸按键鸣叫按键音。

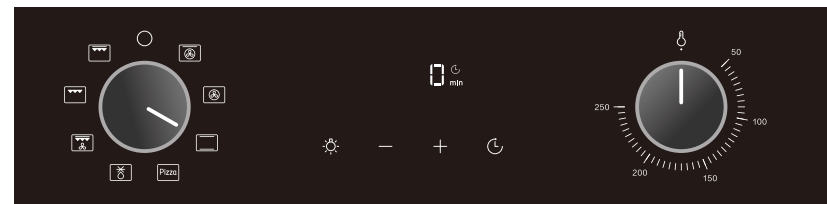
注：●开机默认开启照明，数分钟无操作照明自动熄灭。

2. 功能介绍

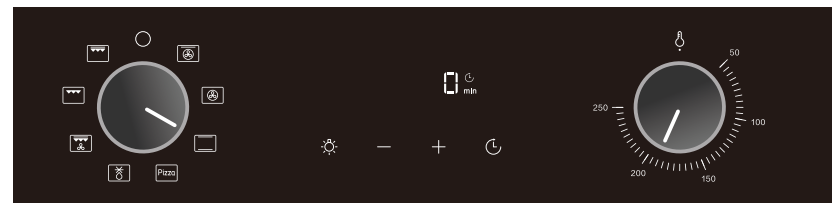
快热	解冻
风焙烤	风扇烤
焙烤	烤烧
披萨	强烤烧

以焙烤为例

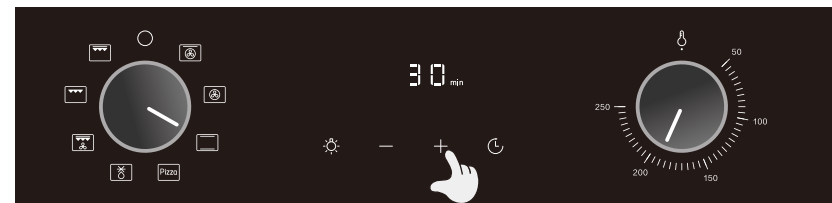
①左旋功能选择旋钮到“”位置；



②右旋温度选择旋钮到所需温度；



③再短按“+”或“-”键进行时间调节；



④设置完成后等待数秒，自动启动工作。

注：●放入食物前，请先将烤箱进行预热，确保烤制效果。

- 设定烘烤温度和时间，用户可根据烘烤参考表，也可根据个人口感及烹饪经验调整温度与时间。
- 在时间调节过程中，长按“+、-”键可连续递增或递减。

■ 预约功能

1. 在通电状态下，先选择需要的功能，调整温度和时间；
2. 再按“”键进入预约功能设置，按“+”或“-”键调整时间；
3. 设置完成后数秒自动启动。

注：●短按“”键可取消预约。

■ 照明功能

开机状态下，按“☉”键开启照明功能，再按此键可关闭照明功能，若不按数分钟后自动熄灭。

■ 关机

1. 当电烤箱烘烤工作结束后，蜂鸣器鸣叫提示，表示已停止加热。

(注:关机或暂停工作后,为保护烤箱内部元件,建议用户将烤箱门敞开一段时间,加快散热)

2. 在电烤箱烘烤工作过程中，旋转功能选择旋钮到“○”位置，直接停止加热，进入关机状态。

烹饪参考表

模式	食物	烹饪层位置	使用器具	温度(°C)	设置时间(min)	备注
快热	红薯	3	浅烤盘	230-250	40-70	红薯约重1000g,共5个
	蔬菜(金针菇)	3	浅烤盘	180-220	5-20	金针菇约重300g
	培根卷	3	浅烤盘	190-210	10-20	培根卷16个
烤烧/强烤烧	烤串	3	浅烤盘	190-220	15-25	肉串12串
	牛排	3	浅烤盘	200-230	5-15	牛排约重200g
	香肠	3	浅烤盘	180-200	15-35	香肠16根
	烤虾	3	浅烤盘	180-220	10-20	对虾约重500g
风扇烤	整鸡	3	烤架+浅烤盘	140-160	50-70	整鸡约重1200g/只
	整鸭	3	烤架+浅烤盘	130-150	70-90	整鸭约重2000g/只
	排骨	3	浅烤盘	170-190	20-30	排骨约重500g,剁块
	小羊腿	3	烤架+浅烤盘	160-180	75-95	小羊腿约重1700g/只
	羊肋排	3	烤架+浅烤盘	160-190	45-80	羊肋排约重1300g
焙烤	蛋糕	3	浅烤盘	140-160	45-70	8寸蛋糕模具
	吐司	3	浅烤盘	170-200	50-70	450g吐司盒
风焙烤	饼干	3	浅烤盘	150-170	15-35	整盘1盘
	蛋挞	3	浅烤盘	190-220	15-30	蛋挞15个
	鲜肉月饼	3	浅烤盘	190-220	25-35	鲜肉月饼10个
	蛋黄酥	3	浅烤盘	180-200	20-40	蛋黄酥16个
	整盘蛋糕	3	浅烤盘	150-170	15-25	整盘1盘
	鸡翅	3	烤架+浅烤盘	180-220	15-30	翅中约重700g,共15只
披萨	速冻披萨	1	浅烤盘	230-250	10-15	冷冻披萨饼皮8寸
	手工披萨	1	浅烤盘	230-250	8-12	手工披萨饼皮10寸

注:●建议烘烤食物前先设定快热模式200°C 5min进行预热;放入食物后,再设定目标烘烤模式、温度和时间;

●烘烤肉类等有油脂的食物,使用烤架时,建议搭配铺有铝箔纸的烤盘用于接油汁;

●使用披萨模式时,需提前放入披萨板预热,建议设置250°C 40min预热后再进行烹饪。

烘烤时常见现象及处理

功能	现象	原因分析	处理
烤	烘烤不均匀	①模式选择不正确 ②食物大小不一或者食物未放均匀 ③烹饪层位置不正确	①选择正确的模式 ②食物大小切均匀,并在附件上均匀放置 ③选择适合的烹饪层位置
	烤出的食物上表层颜色或底部颜色较深	①模式选择不正确 ②烘烤温度太高 ③烹饪层位置太高	①选择正确的模式 ②调低温度 ③改放到低一层的位置
	烤出的食物颜色浅及未烤透	①模式选择不正确 ②烘烤温度太低 ③烘烤时间太短 ④烹饪层位置不正确 ⑤开箱门次数多	①选择正确的模式 ②调高温度 ③延长烘烤时间 ④选择合适的烹饪层位置 ⑤烹饪食物时,尽量不要打开箱门
	烤出的糕饼有裂缝和深厚的锅巴层	①烘烤时间太长 ②烘烤温度太高 ③制作糕饼配方或操作过程有误 ④烹饪层位置或模式选择不正确 ⑤模具选择不正确	①减少烘烤时间 ②调低温度 ③调整配方,选择正确的操作流程 ④选择适合的烹饪层位置或正确的模式 ⑤更换适合的模具

常见故障及处理方法

下表所列为一般故障，请按所列指示进行确认和处理，如仍处理不了或不能确认故障原因时，请与当地经销商或售后服务中心联系。为了您的安全着想，我们特别提醒：请勿自行拆卸修理。

故障	原因分析	处理
电烤箱不工作	电源未接通 功能按键操作方法不当	接通电源 正确操作
电烤箱照明灯不亮	灯泡烧坏 灯泡连接线断路或脱落	请联系专业维修人员
电烤箱升温不够	发热管断路	请联系专业维修人员
首次使用时电烤箱冒烟	防护油正在散发	拿抹布擦干净
实心电热管褪色	发热元件和饰圈在烘烤中受热而褪色是正常的	属正常现象不需要处理

维护和保养

重要提示：维护和保养电烤箱前，必须先切断电烤箱的电源，不可用蒸汽清洗。

必须始终保持电烤箱的清洁，确保发热元件、风扇周围没有积聚脂肪和油渍；烤盘和烤架等必须清洗干净，以免脂肪积层引发火警；肉食在烘烤时可用铝箔纸包裹，以便清洁；任何脂肪和油渍都会在电烤箱内结成一层漆状积层，难以清洗，所以在每次使用电烤箱后应清洗干净；烤盘表面搪瓷，请注意避免磕碰。

1. 电烤箱内腔：用温水清洗，不要使用具有腐蚀性和具有研磨性的清洁剂清洗。难去除的污渍可用尼龙刷或中性清洁剂清洗，不可用钢丝球擦洗，以免造成表面不可修复的损伤。腔内的清洁剂必须清洗干净不能有残留，清洗后并用抹布擦干，保持腔内干燥。

2. 玻璃面板：门和控制板上的玻璃面一受脏就要立即清洁，牢固的污垢可用中性清洁剂清洗，不可用钢丝球擦洗，以免划伤表面，清洗后用抹布擦干。

3. 拆、装风机盖板：风机盖板是用4颗螺钉固定在腔体内部，逆时针旋下螺钉即可拆下风机盖板。

注：风机盖板清洗以后务必重新装回。

4. 拆、装烤箱照明灯：用一个小勺插进玻璃的底下，并把它扳起来，即拆下照明灯；更换灯泡，再把玻璃罩咔嚓一声装回原处。

5. 拆、装搁架（左、右搁架方法一致）：按压搁架图1位置，直至搁架离开定位螺钉，倾斜一定角度后向外取出取出（如图2），即可拆卸。重新装上搁架，按图2中将搁架下端插入到腔体下方的翻孔中，往上翻将上端扣入到定位螺钉即可。

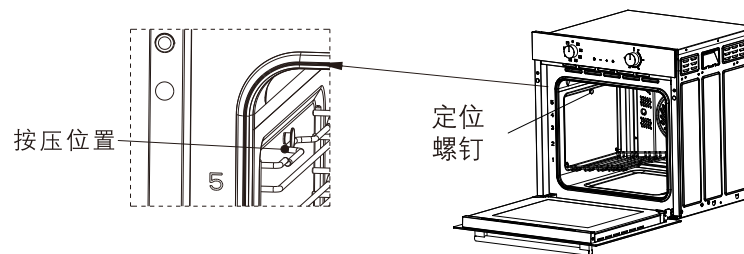


图1

图2

注：安装或拆卸时请适当的微调角度，否则会导致损坏内胆搪瓷。

电气原理图

