

**ROBAM**

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**ROBAM**



**User Manual**

If the manual is lost, you can send e-mail to [overseas@robam.com](mailto:overseas@robam.com), request for an electronic manual.

**KQWS-3350-RQ335**

Electric Oven

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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.
- ◆ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ◆ The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
- ◆ 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.
- ◆ 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 a separate 15A or higher socket, 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 protect against, appliance must be kept in clean condition and the air passage must be kept unobstructed.
- ◆ 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 immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.
- ◆ Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.
- ◆ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- ◆ 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.
- ◆ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- ◆ Never place any flammable substance (e.g. smoke agent) in or under the appliance; when using the appliance, be sure not to spray any smoke agent around it and that the appliance is always supervised.
- ◆ 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.
- ◆ Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
- ◆ If the appliance functions abnormally, please disconnect the power plug and power it on again.
- ◆ The internal grills and ovenware, etc. should be placed properly during using.
- ◆ Be sure not to use a steam cleaner.
- ◆ The appliance cannot be used as an indoor heater.
- ◆ This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- ◆ The appliance must not be installed behind a decorative door in order to avoid overheating.
- ◆ This appliance just for household use only.

## Product Introduction

### Dear Users

Thank you for choosing Robam electric oven. 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 extractor hood, compact oven with microwave, gas stove, disinfection cabinet, electric oven and other household appliances and kitchenware. Robam electric 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 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.

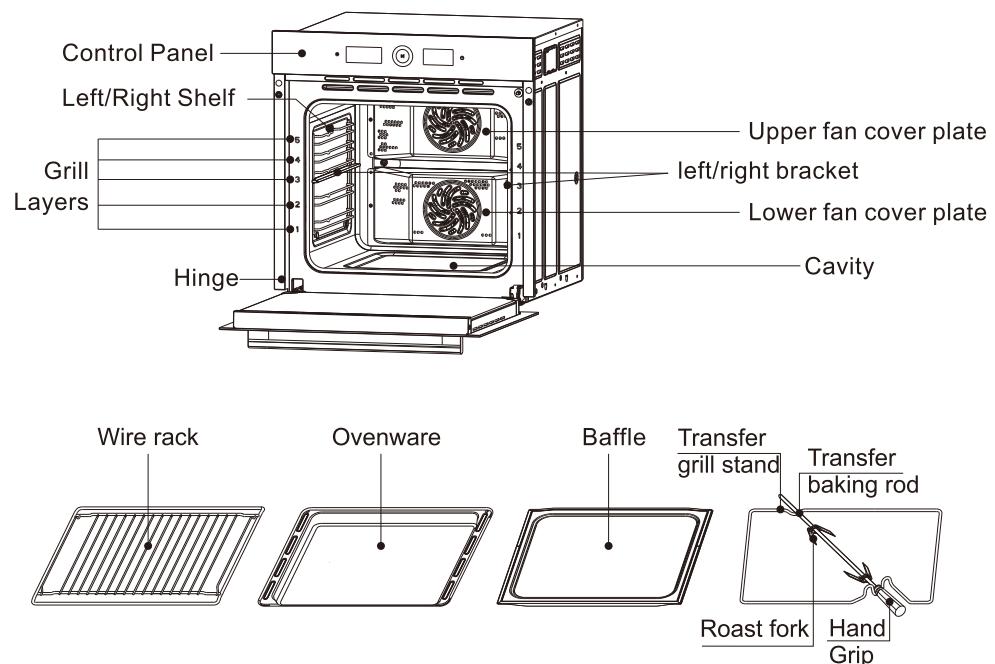
### Product Features

- Dual temperature zone technology, high baking efficiency, double the deliciousness.
- Dual air duct cooling technology, low facade temperature, peace of mind baking easier.
- Automatic recipe intelligent cooking, Beginner easily turned into a star chef.
- Fully automatic precision control probe, using dual temperature and dual control technology, the baking effect is better.
- Special rotary grill function, barbecue authentic delicious.
- Star blue high temperature enamel liner, high-end fashion, durable.
- Intimate flip heating tube design, easy to disassemble and clean.
- Specially made damping door panel with double layer LOW-E insulating glass for a fully upgraded cooking experience.
- High temperature resistant super thermal insulation cotton, better thermal insulation performance, energy saving.

### Technical Parameters of the Product

Model	KQWS-3350-RQ335
Rated Voltage	220V-240V ~
Rated Frequency	50Hz-60Hz
Rated Power Input	3350W
Capacity	65L
Net weight	41kg
Dimensions (mm) width × height × depth	595 × 595 × 520

### Product Structure



## List of Attachments

S/N	Description	Qty.
1	User manual	1
2	Wire rack	1
3	Ovenware	1
4	Grill fork assembly	1
5	Transfer grill stand	1
6	Left/Right shelf	1
7	Baffle	1
8	Mounting screws	2

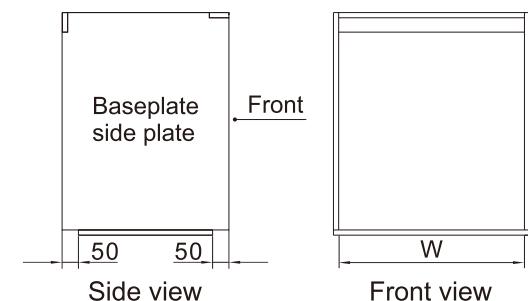
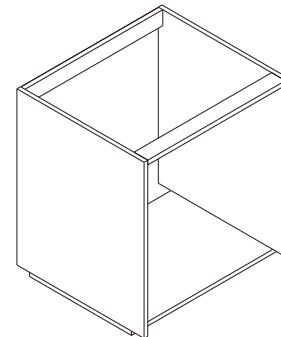
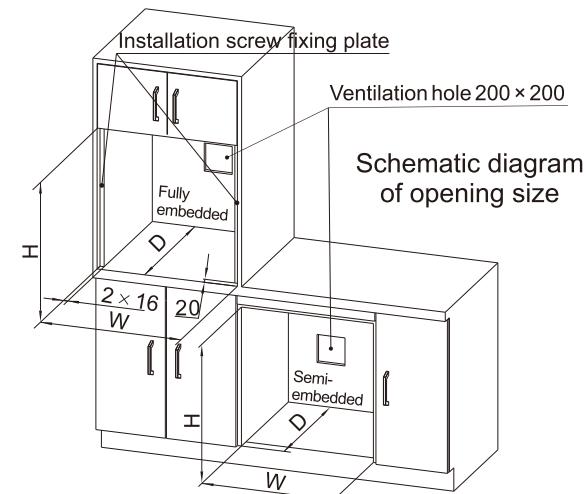
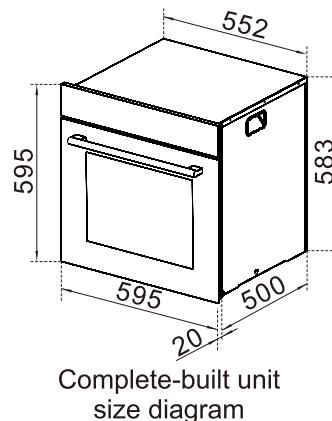
## Installation Instructions

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

## Required for installation:

- The plane of the electric oven must be flat, and the air around the electric oven should be circulated as much as possible in the cabinet. It is recommended that the splint and fixed plate be made of non-combustible thermal insulation materials.
- The power cord must be easily connected to ensure that the power supply can be disconnected at any time after the electric oven is installed. Use a 15A or higher outlet alone, do not use the same electrical outlet with several appliances at the same time, and make sure the outlet is safely and effectively grounded. If there are other electrical appliances around, please ensure 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.

## Instructions for Use

### Introduction to Control Panel



Note: except "°C", "⌚", "min", "—", "+" You can touch outside.

### Instructions before Use

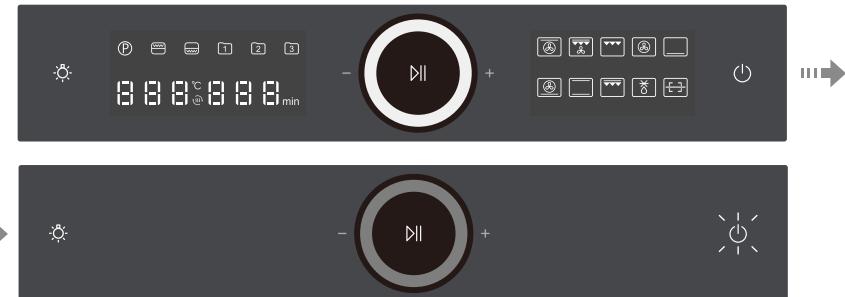
- When using the electric oven for the first time, there will be peculiar smell. It is due to the coating protection of the heating element of the electric oven during storage, and the coating evaporates after heating. Therefore, keep the room ventilated first, select the fan baking function, and set the highest temperature and the longest working time. In the absence of food, heat to evaporate the odor of the coating. Open the electric oven door to cool after the work to ensure the deliciousness of subsequent baking.
- If the user uses the rotary roasting function, insert the food on the rotary roasting rod, fix the food with a roasting fork, then place the rotary roasting rod on the rotary roasting bracket, place the rotary roasting bracket on the third layer and push it into the electric oven. In the oven, when approaching the rear of the cavity, insert the rotating roasting rod into the drive shaft of the rotary roasting motor smoothly. After confirming that it is in place, turn off the handle of the rotating roasting rod counterclockwise to carry out the application of this function.
- When the rotary baking function is completed, it is necessary to first screw the handle of the rotating baking rod clockwise into the rotating baking rod, and then move the rotating baking rod axially while pulling out the rotating baking bracket, so that the rotating baking bracket can be removed smoothly; When pulling out the rotating baking bracket, pay attention to the high temperature of accessories such as the rotating baking bracket, do not touch it directly with your hands to avoid burns.

**Reminder: When the electric oven is in use, it is recommended that you turn on the range hood.**

### How to Use

#### 1. Power up

Turn on the power, send out the prompt tone, and all the indicator lights are on. After a few seconds, the "⌚" key blinks, the "⌚" key lights up, and the rest of the keys are off, entering the standby state (the following figure).



Note: If there is no operation within a few minutes, enter the shutdown state, and all indicators will be turned off (at this time, tap the other buttons except the "⌚" button, "⌚" Key blinks).

#### 2. Boot

Long press "⌚" key to turn on, if you do not place a layered baffle, enter the quick hot mode (the following figure);

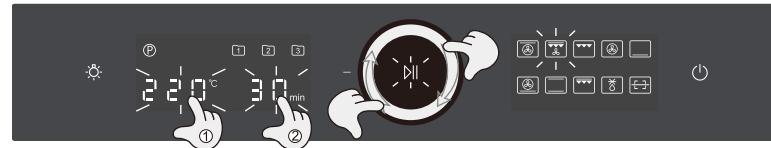


#### 3. Select Function

If you select the "Fan Bake" function, "⌚" key, the icon flashes and the display shows the default operating temperature press and time (the following figure).



Adjust the temperature and time parameters by pressing the temperature and time display area respectively, the temperature and time display area flashes, and then slide the sliding circle to adjust (the following figure).

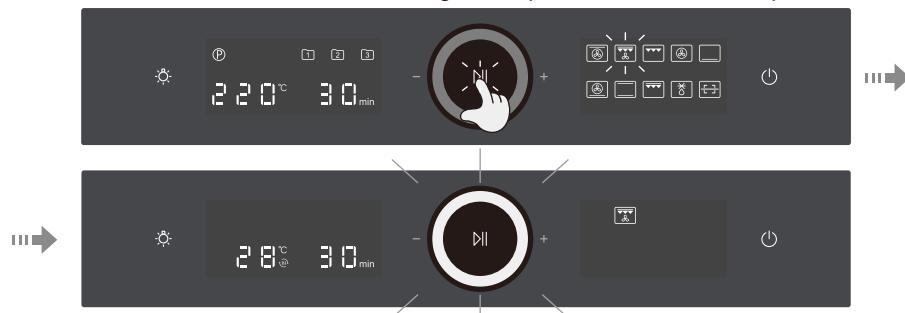


Note: ● If you do not need to adjust the temperature and time, you can directly press "after the function is selected"  $\text{▷} \text{||}$  button to start.

- Set the baking temperature and time, users can adjust the temperature and time according to the baking reference table, and also according to personal taste and cooking experience.
- With cooking memory function, in the case of unplugged, again on the work, you can continue to use the cooking mode settings before the last shutdown (only the cooking parameters when the full cavity can be remembered).
- Temperature and time can be adjusted by tapping the left half of the sliding ring to decrease one by one, and tap the right half of the sliding ring to increase one by one. Long press or slide the sliding ring to make quick adjustment.

#### 4. Confirm Start

After the function is set, press  $\text{▷} \text{||}$  key to start (the following figure); electric oven automatically enters preheat mode, when the preheat temperature is reached, put the food into the oven, and when baking is complete, the machine beeps to indicate.



Note: ● During working, you can press  $\text{▷} \text{||}$  key to pause the working status.

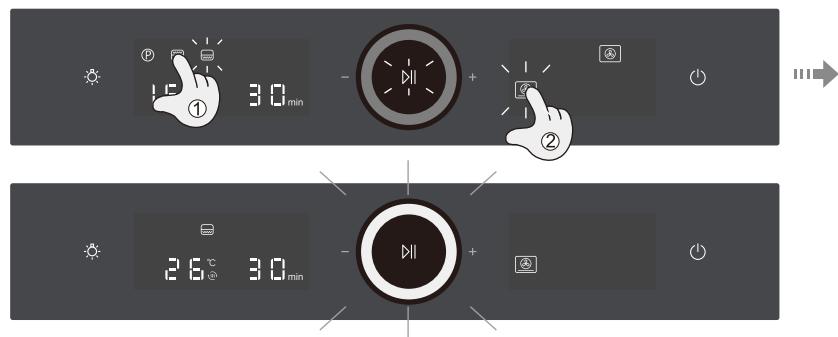
- Keep an eye on the baking process and readjust the time and temperature or end the baking when necessary to avoid affecting the baking effect.
- For better baking results, it is recommended to preheat the food before placing it in the oven.
- In any working state, open the oven door, cooking is suspended, at this time, after closing the door, press  $\text{▷} \text{||}$  button oven to continue to work.
- If the oven door is left open, the oven will not start.

#### ■ Layered baking setting

##### Single layer baking

1.In the power-on state, push in the division plate bracket division plate in the end (Robam logo facing out), enter the layered baking mode, at this time  $\text{[Bake]}$  key flashing, enter the up level mode, adjust the temperature and time, the food placed on the upper layer can be.

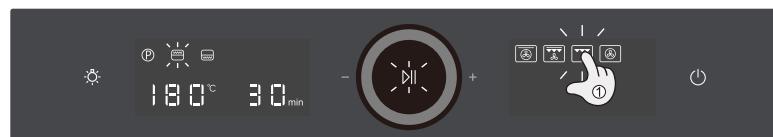
2.If you only need to cook food in the lower layer, press and hold the  $\text{[Bake]}$  key to exit the upper baking,  $\text{[Bake]}$  icon flashes, enter the down level mode. At this time, the system default "baking" function, if you choose "frying" function, then press  $\text{[Fry]}$  key to enter the frying mode,  $\text{[Fry]}$  icon flashes. Then follow the above steps to set the temperature and time, after setting, press  $\text{▷} \text{||}$  key to start (the following figure), when the preheating temperature is reached, put the food into the oven until the end of baking.



##### Double layer baking

1.In the power-on state, push in the partition bracket to the bottom (Robam logo facing out), enter the double layer baking mode, at this time  $\text{[Bake]}$  key blinking, enter the up level mode. Default "fast heat" function, if you choose "grill", then press

$\text{[Bake]}$  key to enter the bake mode (the following figure). Then follow the above steps to set the temperature and time (if you choose fan bake, you can not double bake mode).



2. After the setting is complete, press "  " key, enter the down level mode, at this time can only choose the "wind baking" function (the following figure), set the corresponding temperature, time, press "  " Key to start, then the up and down icons, selected function icons, temperature and time are displayed alternately, when the preheating temperature is reached, a beep sounds, put the food into the oven until the end of baking.



**Note:**

- The upper or lower layer for which parameters have been set, long press on the partition icon to exit that partition.
- Separate up level, there are four functions to choose from: fast heat, fan baking, roasting, and wind baking; separate down level, there are two functions to choose from: wind baking and frying.
- When choosing double baking, if the upper layer selects wind roasting, the lower layer has two functions of wind roasting and frying to choose; if the upper layer selects fast heat and roasting, the lower layer can only choose wind roasting.
- When double baking is set, the light of the corresponding layer lights up, and the light of the layer that does not work does not light up.
- Auto menu is not available for double baking.

#### ■ Rotisserie settings

1. To rotisserie, you must first select the function keys required to use rotisserie without inserting the divider, If you choose "strong grill", press "  " button to select the "strong baking" function, and then press "  " key to start the rotary baking.

Turn the baking mode, the display shows the default working temperature and time (the following figure), adjust the required time and temperature, press "  " button to start cooking.



2. To cancel the rotisserie function, press the icon "  " Stop the rotisserie function, when the display is only the button "  " flashing. If the function has been activated, you need to pause the function before canceling the rotisserie.

#### ■ Adjusting settings

Electric oven in the baking process, if you want to change the set mode, parameters, you need to press "  " before you can change.

**Note:** When using the recipe function, press "  " can only be paused, not reset.

#### ■ Favorite settings

1. You can put the frequently used modes and parameters into your favorites for next time use. The specific operation is as follows: such as collection "fast heat" function, then first set the temperature and time parameters of the fast heat function in the power-on state, long press "  " or "  " or "  " key, the buzzer beeping prompt, collection completed (the following figure).



2. To use the parameters in the favorite, in the power on state, press "  " or "  " or "  " key, then directly press "  " key to start baking. To exit the favorite, first press "  " key to pause the work, then press "  " or "  " or "  " key to exit.

**Note:**

- Only the mode parameters set in the power-on state can be collected.

- If you need to change the parameters of the collection, reset it in the power-on state, and then long press "  " or "  " or "  " button to collect, you can finish the modification.

- The upper and lower partition parameters or the parameters in the recipe mode cannot be collected.

**■ Recipe function**

1. Press "P" key to enter the recipe mode, "P" icon flashes and the display shows the default recipe.
2. Slide the sliding ring to select a recipe (the icon corresponding to the recipe is shown below).
3. To adjust the time, press the time display area and then slide the sliding ring to adjust the working time within a certain range.
4. Press the "▷||" button to start and when the preheat temperature is reached, place the food in the oven until baking is finished.

SN	Recipes	Baking layer position	SN	Recipes	Baking layer position
P01	Rosemary Grilled Lamb Chops	3	P02	Grilled Steak	3
P03	Roast Weever with Tinfoil	3	P04	Orleans Wings	3
P05	Thai Chicken Wings with Lemon	3	P06	Bacon and Vegetable Wrap	3
P07	Low Temperature Slow Roasted Beef Tenderloin	3	P08	Portuguese Egg Tart	3
P09	Grilled Chicken with Fruit	3	P10	Chiffon Cake	3
P11	Sausage Bun	3	P12	Cream Cake Roll	3
P13	Spaghetti	3	P14	Seafood Soup	3
P15	Brownies	3	P16	Baked Rice with Cheese and Seafood	3
P17	Brazilian Barbecue	3	P18	Baked Vegetables with Cheese	3

SN	Recipes	Baking layer position	SN	Recipes	Baking layer position
P19	Cupcake	3	P20	Coconut Sandwich Bread	3
P21	Pizzas	4	P22	Butter Cookies	4
P23	Roasted Sweet Potato	4	P24	Oysters with Garlic	4
P25	Grilled Prawns with Black Pepper	4	P26	Cheese Toast Slices	4
P27	Basque Baked Charred Cheesecake	4	P28	French Apple Pie	4
P29	In Sauce Roasted Corn with Tinfoil	1	P30	Grilled Ribs with Tinfoil	1
P31	Cranberry Cookies	1	P32	Assorted Kebabs	1
P33	Grilled Salmon	1	P34	Grilled Marbled Meat	1
P35	Stick Wing Root	1	P36	Beef Jerky	1

**Note:**● P01-P20 are full cavity baking, no divider needs to be placed for recipes in this zone.

- Selecting recipes in the P21- P36 range requires the insertion of a divider on the third level of the oven.
- When pausing, press the menu display button, such as "P30", click on it and slide the sliding ring to re-adjust the auto menu.
- Recipes can only be single baked or full cavity baked, not double baked.
- Press "P" button to exit the recipe mode.

**■ Lighting function**

In the power-on state, you can press the "P" button to turn on the lighting function, and then press this button to turn off the lighting function. Automatically extinguishes after a few minutes of operation.

**■ Power-off**

1. When the electric oven is finished baking, the buzzer beeps to indicate that it has stopped heating.
2. When the electric oven is in standby and on (in the state without any operation), it will automatically shut down after a few minutes (**Note: If the internal temperature of the product is too high, the cooling fan will delay for a period of time and then stop running, which helps to extend the life of the machine.**).
3. During the electric oven baking work, long press the "  " key to directly stop heating and enter the shutdown state.
4. Auto shutdown after several minutes of no operation in the suspended state.

**Baking Heating Mode (Full Chamber)**

Function	Default Temperature	Default Time	Upper Outer Heater Tube	Upper Inner Heater Tube	Bottom Heater Tube	Rear Section Heater Tube (top)	Rear Section Heater Tube (below)
 Fast Heat	200	30	●			●	●
 Wind Roast	200	30				●	●
 Roast	160	30	●		●		
 Bottom Heat	160	30			●		
 Fan Roast	220	30	●	●			
 Grill	180	30		●			
 Strong Grill	180	30	●	●			
 Fry Roast	150	30			●	●	●
 Defrost	60	25				●	●

Function	Default Temperature	Default Time	Rear Fan (top)	Rear Fan (below)	Lighting (above)	Lighting (below)	Rotisserie Motor	Cooling Fan
 Fast Heat	200	30	●	●	○	○	○	○
 Wind Roast	200	30	●	●	○	○	○	○
 Roast	160	30			○	○	○	○
 Bottom Heat	160	30			○	○	○	○
 Fan Roast	220	30	●	●	○	○	○	○
 Grill	180	30			○	○	○	○
 Strong Grill	180	30			○	○	○	○
 Fry Roast	150	30	●	●	○	○	○	○
 Defrost	60	25	●	●	○	○	○	○

Note: Users can understand the heating mode according to this table and choose the suitable baking function.

●Compulsory ○ Selection ○ Controlled by temperature

## Cooking Reference List

Cavity	Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Full Cavity	Fast Heat 	Corn	3	Wire rack	220- 240	20-30	
		Shiitake Mushroom	3	Ovenware	180- 200	8-15	
	Wind Roast 	French fries	3	Ovenware	200- 220	18-25	
		Sweet Potato	3	Wire rack	240- 250	45-55	Approximate weight 200g/pcs
	Roast 	Cupcake	3	Ovenware	155- 165	25-35	
		Cakes	3	6/8 inch round bottom Cake Mould	135- 145	35-55	The eggs weigh about 2-5 pcs. Suitable amount of flour
		Man Tou	3	Ovenware	200- 210	10-15	
		Cookies	3	Ovenware	160- 170	17-25	
		Egg Tart	3	Ovenware	200- 220	17-23	
	Fan Roast 	Pizzas	3	pizza pan Wire rack	200-220	12-18	
		Marbled Meat	3	Ovenware	170-200	17-25	Slice:low temperature Pieces:high temperature
		Bacon	3	Ovenware	170- 200	8-12	
		Chicken Wings	3	Wire rack	200- 220	18-25	Approximate weight 50g/pcs
		Pterugium	3	Wire rack	170- 190	20-25	Approximate weight 50g/pcs
		Drumstick	3	Wire rack	190- 210	25-33	Approximate weight 200g/pc,4pcs in total
		Griled Duck	3	Rotisserie	145- 155	60-90	Approximate weight 2000g/pcs
		Grilled Chicken	3	Rotisserie	145- 155	40-60	Approximate weight 1200g/pcs
		Grilled Shrimp	3	Ovenware	190- 210	10-15	

Cavity	Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Full Cavity	Strong Grilled 	Steak	3	Wire rack	195- 210	7-12	Approximately 9-12mm thick/pcs
		Meat skewers	3	Wire rack	200-210	15-25	
		Sausage	3	Wire rack	195-205	10-20	
		Grilled Fish	3	Ovenware	190-210	25-35	Approximate weight 1500g/bar
	Fry Roast 	Meat Skewers	3	Wire rack	215-225	18-23	
		Grilled Fish	3	Ovenware	200-220	25-35	Approximate weight 1500g/bar
		Steak	3	Wire rack	200-220	7-12	Approximately 9-12mm thick/pcs
		Sweet Potato	4	Ovenware	240-250	45-60	Approximate weight 200g/pcs
Up Level	Fast Heat 	Oysters	4	Ovenware	210-230	8-15	
		Shrimp	4	Ovenware	190-210	10-15	
		Pizzas	4	Ovenware	180-220	10-20	
	Fan Roast 	Chicken Side Legs	4	Wire rack	190-210	25-35	Approximate weight 350g/pcs
		Sliced bread	4	Wire rack	170-200	8-15	
	Grill 	Flammulina Velutipes	4	Ovenware	180-200	20-25	Approximate weight 400g
		Chicken Wings	4	Wire rack	210-230	20-30	Approximate weight 50g/pcs
Down Level	Wind Roast 	Cookies	4	Ovenware	155-170	17-25	
		Cupcake	4	Ovenware	160-170	30-40	
	Wind Roast 	Steak	1	Ovenware	170-190	20-30	
		Cookies	1	Ovenware	155-170	18-30	
	Fry Roast 	Salmon	1	Ovenware	190-210	8-15	
		Marbled Meat	1	Ovenware	180-220	18-30	

**Note:**

- The food baking temperature and time in the above table are for reference only. During the baking process, users can adjust the baking temperature, time, baking function and baking layer according to their personal taste and baking experience.
- When roasting chicken, duck and larger meats, it is advisable to roast them at low temperature first and then convert them to high temperature for better taste.
- Before baking the food, the user of the food to be marinated can use the prepared ingredients to marinate for about 30-40 minutes, which can make the food more flavorful.
- Users can also choose different functions to bake the same food according to their personal baking experience.
- For even heating during baking, it is recommended to turn the food over.
- Especially when roasting chicken or duck, it is recommended to use a rotisserie.

#### Common Phenomenon and Treatment when Baking

Symptom	Cause analysis	Disposition
Uneven baking	<ul style="list-style-type: none"> <li>*Incorrect baking layer position</li> <li>*Food is not placed in the center of the baking tray</li> <li>*Incorrect function selection</li> </ul>	<ul style="list-style-type: none"> <li>*Choose the right baking layer position</li> <li>*Place the food in the center of the baking tray</li> <li>*Select the right function</li> </ul>
Baked food with a darker color on the top surface or bottom.	<ul style="list-style-type: none"> <li>*Incorrect function selection</li> <li>*Food is not the same size or food is not placed evenly</li> <li>*Baking temperature is too high</li> <li>*Baking layer position is too high or too low</li> <li>*The oven door is opened too many times during baking</li> </ul>	<ul style="list-style-type: none"> <li>*Select the right function</li> <li>*Food is cut evenly in size and placed evenly on the baking sheet</li> <li>*Turn down the temperature</li> <li>*Repositioning to a lower or higher level</li> <li>*Bake at least half the time before you can open the oven door once</li> </ul>
Baked cakes with cracks and deep layers of potpourri.	<ul style="list-style-type: none"> <li>*Too long</li> <li>*Baking temperature is too high</li> <li>*The production of pastry recipe or operation process is wrong</li> <li>*Incorrect container selection</li> </ul>	<ul style="list-style-type: none"> <li>*Adjustment time</li> <li>*Turn down the temperature</li> <li>*Adjust the recipe and operate the process correctly</li> <li>*Change the suitable container</li> </ul>

Symptom	Cause analysis	Disposition
Light color of the baked food and not baked through.	<ul style="list-style-type: none"> <li>*Baking temperature is too low</li> <li>*Baking time is too short</li> </ul>	<ul style="list-style-type: none"> <li>*Turn up the temperature</li> <li>*Extended baking time</li> </ul>

#### 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.

Defects	Causes	Disposition
Electric oven does not work	<ul style="list-style-type: none"> <li>*Power is not on</li> <li>*Improper operation of function keys</li> </ul>	<ul style="list-style-type: none"> <li>*Turn on the power</li> <li>*Correct operation</li> </ul>
Electric oven lighting does not light up	<ul style="list-style-type: none"> <li>*Bulb burned out</li> <li>*Bulb connection wire broken or off</li> </ul>	<ul style="list-style-type: none"> <li>*Bulb replacement</li> <li>*Please contact a professional repairer</li> </ul>
Electric oven does not heat up enough	<ul style="list-style-type: none"> <li>*Heat pipe disconnection</li> <li>*Sensor failure</li> </ul>	<ul style="list-style-type: none"> <li>*Please contact a professional repairer</li> </ul>
Smoke from electric ovens when first used	*Protective oil is being distributed	<ul style="list-style-type: none"> <li>*Take a rag and wipe it clean</li> </ul>
Display screen shows <i>E3</i>	*Temperature protection failure	<ul style="list-style-type: none"> <li>*Please contact a professional repairer</li> </ul>
Display screen shows <i>E5</i>	*Sensor failure	<ul style="list-style-type: none"> <li>*Please contact a professional repairer</li> </ul>
Display screen shows <i>E6</i>	*Communication failure	<ul style="list-style-type: none"> <li>*Please contact a professional repairer</li> </ul>
Solid electric heaters fade	<ul style="list-style-type: none"> <li>*It is normal for heating elements and trim rings to fade due to heat during baking</li> </ul>	<ul style="list-style-type: none"> <li>*It is normal and does not require treatment</li> </ul>

## Maintenance

**Important: Before cleaning the electric oven, you must cut off the power to the electric oven and not use steam to clean it.**

The electric oven must always be kept clean to ensure no fat or grease buildup around the heating element, fan, etc.; baking pans and racks must be cleaned to avoid fat buildup that could cause a fire; meat can be wrapped in aluminum foil for cleaning when baking; any fat and grease buildup can form a lacquer-like layer inside the electric oven that is difficult to clean, so it should be cleaned after each use of the oven; baking pans have enameled surfaces, so please Be careful to avoid bumping.

**1. Electric oven cavity:** clean with warm water, do not use corrosive and abrasive cleaners. Difficult to remove stains can be cleaned with a nylon brush or neutral detergent, do not scrub with a steel ball, so as not to cause irreparable damage to the surface. The cleaning agent inside the cavity must be cleaned without residue, and dried with a rag after cleaning to keep the cavity dry.

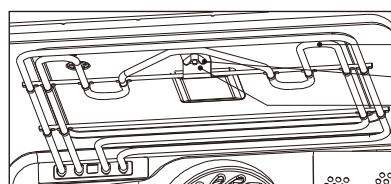
**2. Glass panel:** door and control panel on the glass surface as soon as the dirty should be cleaned, firm dirt can be cleaned with neutral detergent, not scrubbed with a wire ball to avoid scratching the surface, wipe dry with a rag after cleaning.

**3. Remove and install the fan cover:** the upper and lower fan cover is fixed inside the cavity with 2 screws each, and the fan cover can be removed by turning down the screws counterclockwise. Note: Be sure to re-install the fan cover after cleaning.

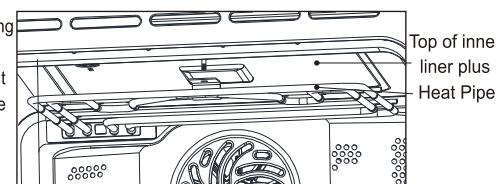
**4. Remove and install the oven light:** insert a small spoon into the bottom of the glass and wrench it up, that is, remove the light; replace the bulb, and then click the glass cover back into place. Note: Before removing or installing these parts, the oven must be powered off to avoid electric shock. Removal and installation of oven doors are highly specialized, so ask professionals to demonstrate beforehand.

**5. To make it easier to clean the top of the liner, flip the upper heating tube down.** Butterfly nut will be turned out counterclockwise (Figure 1), the front fixed piece of heating tube can be released from the double-headed stud, can be turned down about 20 degrees

(as shown in Figure 2). Refasten the upper heating tube, operate in the opposite direction, snap the upper heating tube fixing piece back into the double-headed stud, and tighten the butterfly nut clockwise to snap it in place.

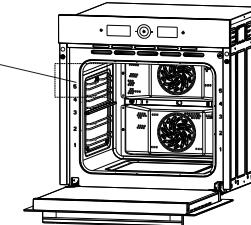
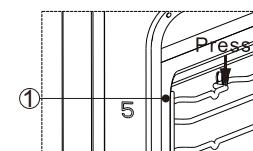


Graphic1

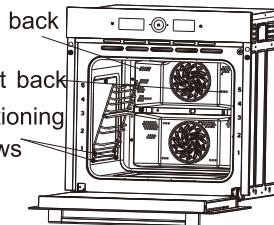


Graphic2

**6. Dismantle and install the shelf (left and right shelves in the same way):** press the position of shelf 1 (Figure 3) until the shelf leaves positioning screw, tilt it at a certain angle and take it out in the direction of the arrow in Figure 4, that is, it can be dismantled. Reinstall the shelf, the end of the shelf engraved "LB" towards the left back side of the cavity, the end of the shelf engraved "RB" towards the right back side of the cavity, and then snap the lower end of the shelf into the cavity before and after positioning screw according to Figure 4, and then snap the upper end into positioning screw.



Graphic3



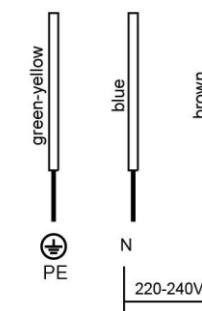
Graphic4

**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, or a single-pole circuit breaker. 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 itcomplies 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

