



**BUILT-IN COMBINATION STEAM OVEN
WITH HOT AIR**

**INSTRUCTION MANUAL
MODEL: PSO4550**

Read these instructions carefully before using your oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

SAFETY INFORMATION

Intended Use

Thank you for buying Built-in Oven. Before unpacking it, please read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warmly recommend retain the instruction manual and installation instructions for future use or for subsequent owners.

The appliance incorporates an earth connection for functional purposes only.

The appliance is only intended to be fitted in a kitchen. Observe the special installation instructions.

Check the appliance if there is any damage after unpacking it. Do not connect the appliance if it has been damaged. Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. Only use this appliance indoors. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.

This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

And please always slide accessories into the cavity the right way round.

WARNING

Risk of electric shock!

1. Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the aftersales service.
2. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
3. Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
4. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burns!

1. The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements.
2. Always allow the appliance to cool down.
3. Keep children at a safe distance.
4. Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cavity.
5. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with high alcohol content. Only use small quantities of drinks with alcohol content. Open the appliance door with care.

Risk of scalding!

1. The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
2. When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
3. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.

Risk of injury!

1. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Risk of fire!

1. Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
2. A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Causes of Damage

1. Accessories, foil, greaseproof paper or ovenware on the cavity floor: do not place accessories on the cavity floor. Do not cover the cavity floor with any sort of foil or greaseproof paper. Do not place ovenware on the cavity floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The enamel will be damaged.
2. Aluminum foil: Aluminum foil in the cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
3. Silicone pans: Do not use any silicone pans, or any mats, covers or accessories that contain silicone. The oven sensor may be damaged.
4. Water in a hot cooking compartment: do not pour water into the cavity when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
5. Moisture in the cavity: Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.
6. Cooling with the appliance door open: Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
7. Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
8. Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
9. Appliance door as a seat, shelf or worktop: Do not sit on the appliance door or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
10. Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cavity as far as they will go.
11. Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
12. If you use the residual heat of the switched off oven to keep food warm, a high moisture content inside the cavity can occur. This may lead to condensation and can cause corrosion damage of your high quality appliance as well as harm your kitchen. Avoid condensation by opening the door or use "Defrost" mode.

IMPORTANT INFORMATION ABOUT INSTALLING

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multi-way strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C.

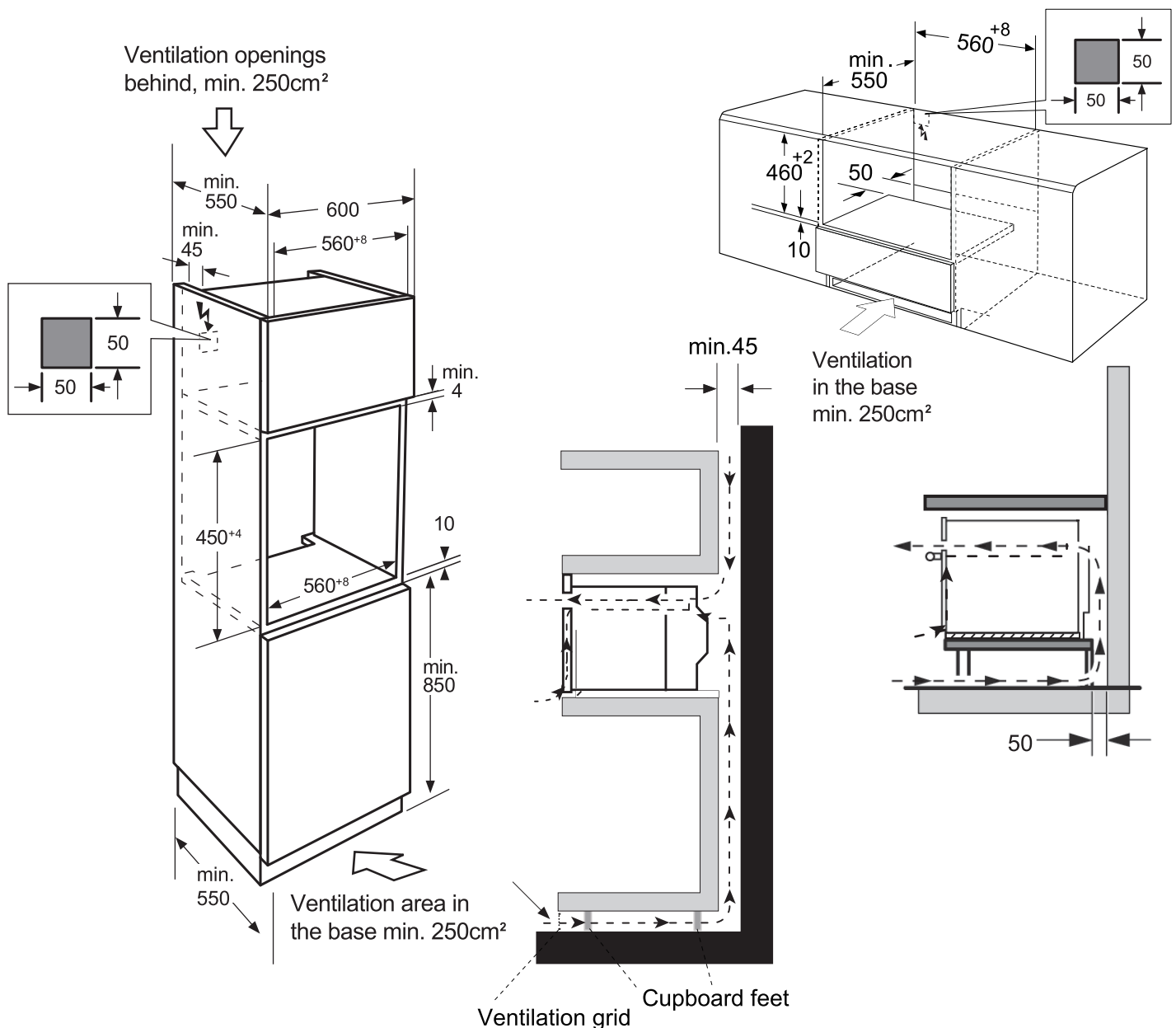
INSTALLATION DIMENSIONS

To operate this appliance safe, please be sure that it has been installed to a professional standard respecting the installation instructions. Damages occur because of incorrect installation are not within the warranty. While doing the installation, please wear protective gloves to prevent yourself from getting cut by sharp edges. Before turning on the appliance, please clean up all the packaging materials and adhesive film from the appliance. The dimensions attached are in *mm*.

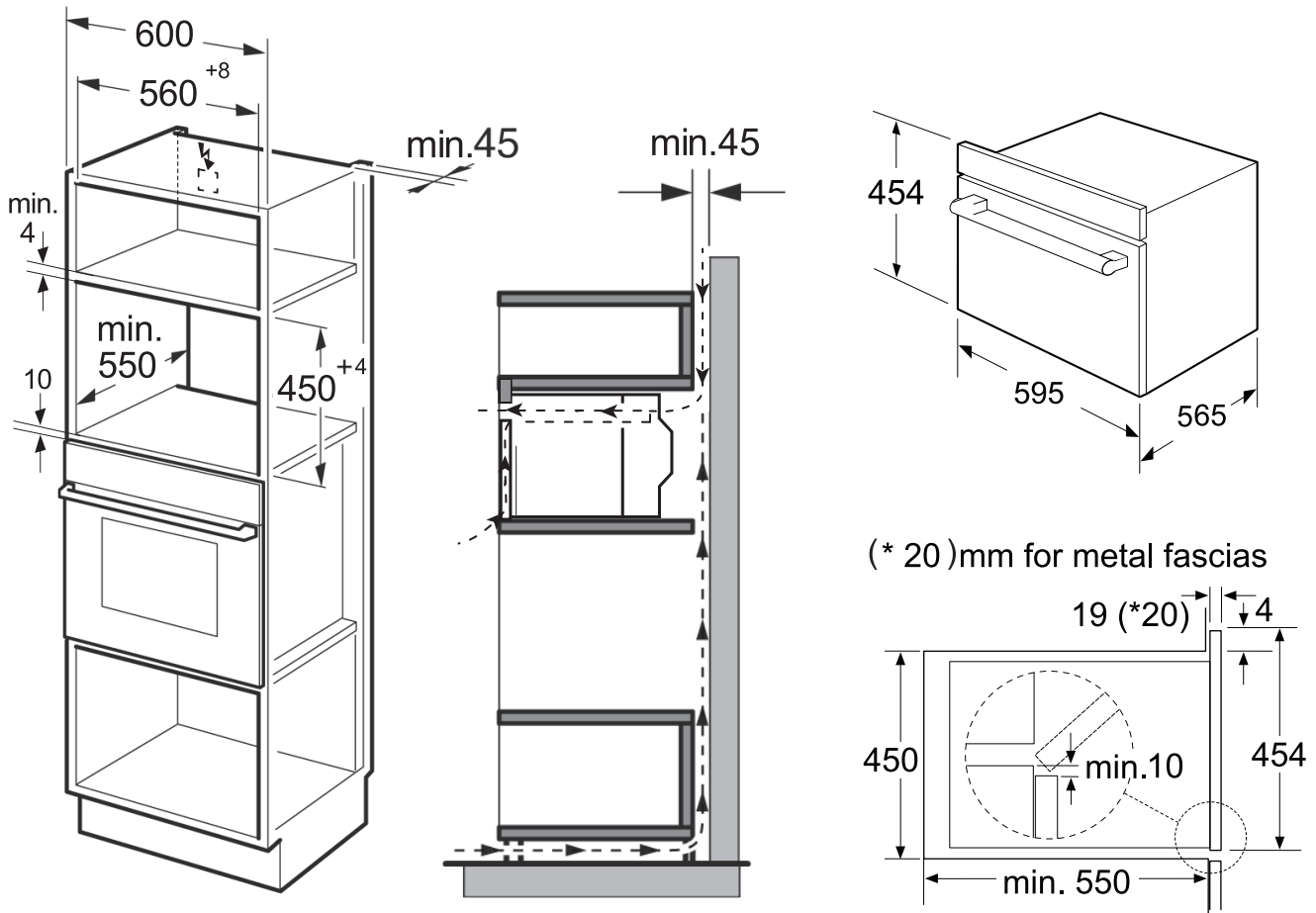
Warning: The appliance must not be installed behind a decorative door in order to avoid overheating.

Building in

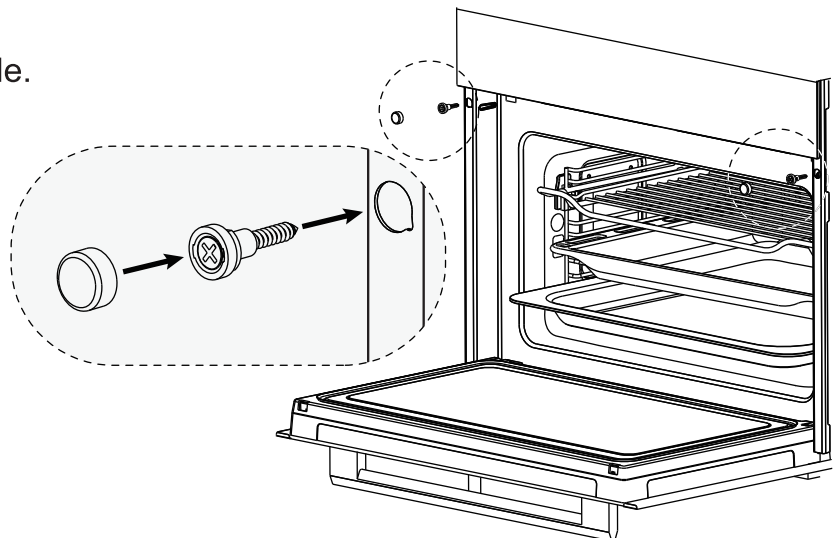
1. Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
2. Carefully push the steam oven into the box, making sure that it is in the centre.
3. Open the door and fasten the steam oven with the screws that were supplied.
4. For the under bench installation, the power socket should be set in the 50x50mm area at the upper left corner on the back panel of the cabinet.



INSTALLATION (CONTINUED)



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.



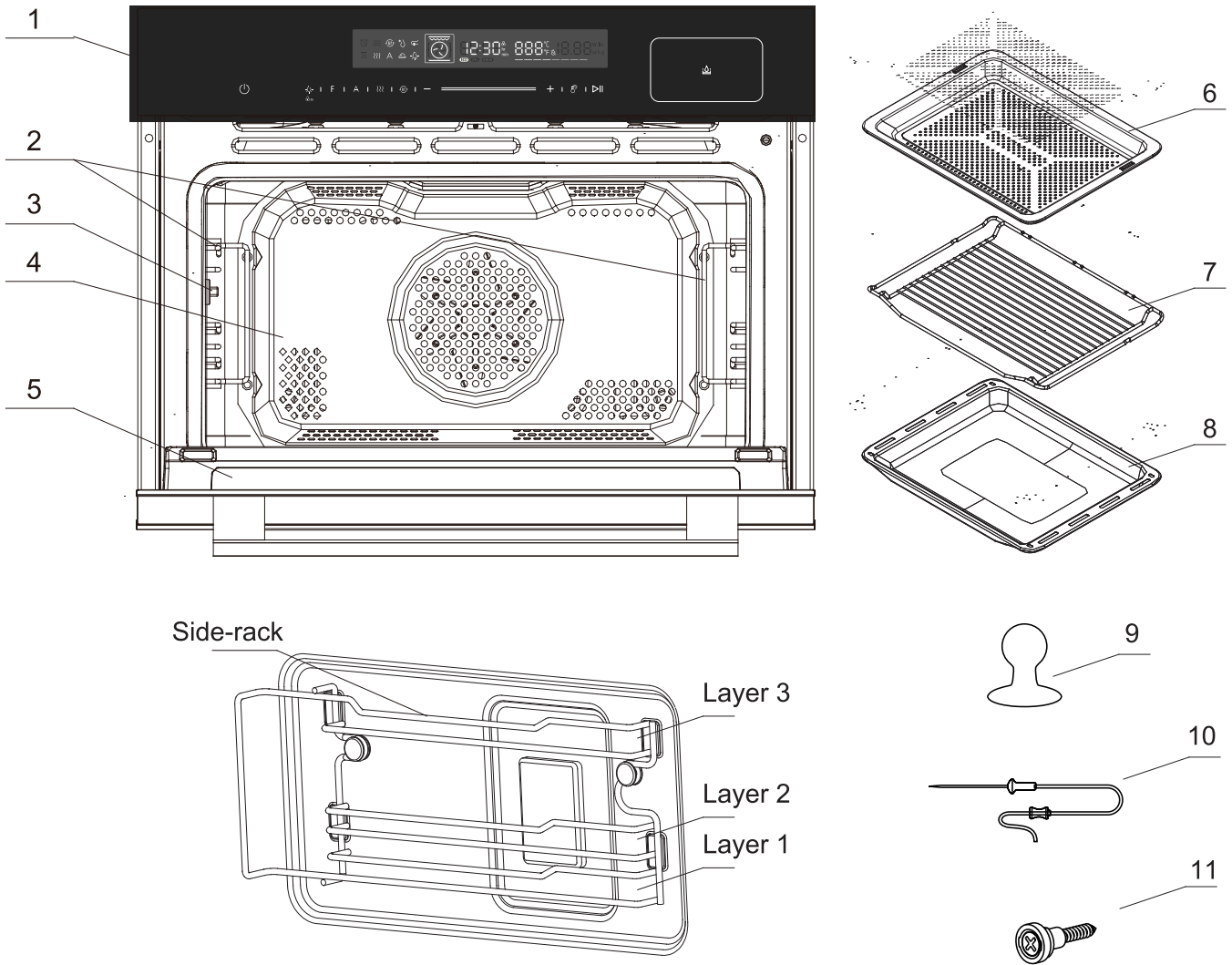
SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Instruction Manual



- 1. Control panel
- 2. Side-racks
- 3. Meat probe holder
- 4. Cavity
- 5. Furnace door assembly

- 6. Steam tray
- 7. Rack
- 8. Bake tray
- 9. Sucker
- 10. Meat probe

- 11. Screw

Important information for electrical connection

Appliance is equipped with

- a three-pin power cord

Please note:


Important information

Appliance is designed to be permanently installed with a three-pin power cord may only be connected by a licensed expert in accordance with the connection diagram.

Only a qualified electrician who takes the relevant regulations into account may replace the power cord. Do not use multiple plugs, power strips or extensions. Overloading causes a risk of fire.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3mm must be provided.

Connect the wires of the mains power cord in accordance with the following colour coding:

Green and yellow Earth wire  (E)

Blue Neutral wire (N)

Brown Live (L)

PRECAUTIONS

- (a) Do not attempt to operate this oven with the door open. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

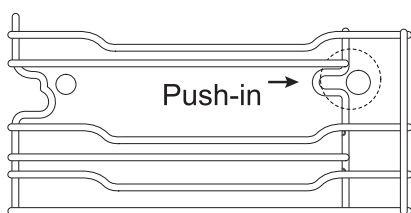
Model:	PSO4550
Rated Voltage:	220-240V~
Rated Frequency:	50Hz-60Hz
Rated Input Power(Grill):	2200W
Rated Input Power(Convection):	1700W
Rated Input Power(Maximum):	3000W

BEFORE FIRST USE

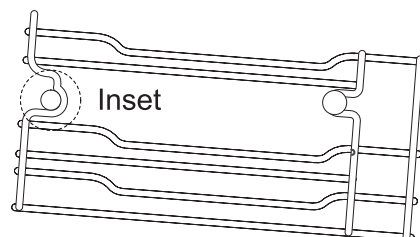
Initial cleaning and heating

Removing the steam oven all of the protection foil on the front.
Before the first use of the appliance:

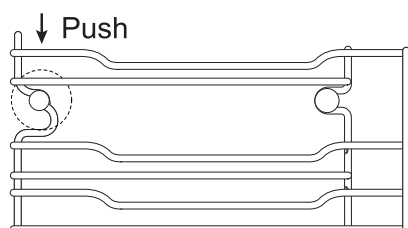
- Remove all accessories and wash out of the oven.
- Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.
- Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.
- When the steam oven is electrified, the screen will display "00:00".
- Touch " F " to choose the convection function.
Recommended temperature will be highlighted.
- Raise the temperature to maximum temperature. This can be achieved by using adjustment keys to achieve.
- Touch " ▷|| " key next to the sensor keys. Heat the empty oven for at least an hour.
When you do this, make sure that the room well ventilated. Close the door to the other room to avoid odor pervaded the House.
- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the steam oven, then wipe dry with a clean soft cloth.
Keep the door open until completely dry in the oven.
Install the side-racks follow these steps.



Step 1



Step 2













Step 3

OPERATION INSTRUCTION












Control Panel




This steam oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.












	ON / Cancel	Switch on steam oven or cancel.
	Lamp ON / OFF	Switch on and off lamp.
	Oven – Function	Press this symbol to change heating mode.
	AUTO	Use this to choose auto menu or descaling and cleaning.
	Steam	Steam: Manual adding of steam.
	Quick preheat	Use this to have a quick preheat.
	Slider	Slide it to change the adjustment values shown in the display.
	Duration & Clock Setting Temperature Setting	Set a duration time then select function & set clock in standby mode. Press to set temperature.
	Start / Pause	Start and pause the cooking process.
	Water box	Water box for steam function, the box will pop-up after press it.


" F " Pad instructions

Order		Function	Temperatue setting	Time setting
1		Conventional	50 °C - 230 °C	0:00min - 9:00hr
2		Convection	50 °C - 250 °C	0:00min - 9:00hr
3		ECO Convection	150 °C - 200 °C	0:00min - 9:00hr
4		Conventional + Fan	50 °C - 230 °C	0:00min - 9:00hr
5		Radiant Heat	100 °C - 235 °C	0:00min - 9:00hr
6		Double Grill+Fan	100 °C - 250 °C	0:00min - 9:00hr
7		Double Gril	100 °C - 235 °C	0:00min - 9:00hr
8		Bottom Heat + Convection	50 °C - 250 °C	0:00min - 9:00hr
9		Bottom Heat	50 °C - 230 °C	0:00min - 9:00hr
10		Defrost	/	0:00min - 9:00hr
11		Fermentation	30 °C - 45 °C	0:00min - 9:00hr

Order	Types of additional function	Temperatue setting	Time setting
12		Meat Probe	50 °C - 100 °C /






Your steam oven has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Function		Use
	Conventional	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	ECO Convection	For energy-saved cooking.
	Conventional + Fan	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Radiant Heat	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
	Double Grill+Fan	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	Double Gril	For grilling flat items and for browning food.
	Bottom Heat + Convection	For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
	Bottom Heat	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Defrost	For gently defrosting frozen food.
	Fermentation	For making yeast dough and sourdough to prove and culturing yogurt.

Types of additional function		Use
	Meat Probe	For helping baking meat like steak and chicken.


1. Clock Setting

When the steam oven is electrified, "00:00" will display, buzzer will ring once.






- 1) Touch "  " once, the hour figures will flash.
- 2) Touch " — " or " + " or slide the  to set the hour figures. The input time should be within 0--23.
- 3) Touch "  " to confirm, the minute figures will flash.
- 4) Touch " — " or " + " or slide the  to set the minute figures. The input time should be within 0--59.
- 5) Touch "  " to finish clock setting, ":" will flash. The time is set. The appliance will enter Standby mode.


Note: 1) If you want to change the time, please repeat the step 1 to step 5.


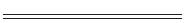
2) If the clock is not set, it would not function when powered.



3) During the process of clock setting, if you press "  " or no operation for 5min, the steam oven will go back to the previous status automatically.

2. Functional Cooking Guide

- 1) Touch " **F** " once to activate the Conventional function.
Touch " **F** " repeatedly to select the cooking function you want. The default temperature appeared and the " Conventional ", " Convection ", " ECO Convection ", " Conventional + Fan ", " Radiant Heat ", " Double Grill + Fan ", " Double Gril ", " Bottom Heat + Convection ", " Bottom Heat ", " Defrost ", " Fermentation " icon will display in order.
- 2) Touch "  " to select the time setting mode.
Touch " — " or " + " or slide  to select the cooking time.
Please refer to table " **F** " **Pad instructions** on page 13 for cooking time setting.
- 3) Touch "  " to confirm the time and enter the temperature setting mode.
Touch " — " or " + " or slide the  to select temperature. Please refer to table " **F** " **Pad instructions** on page 13 for temperature setting.
- 4) Touch "  " key to start cooking.


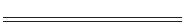



Note: 1) Opening the oven door during operation, operation is suspended. After closing the door, touch the "  " key. Operation continues.

2) Cooking time can be changed during operation. Touch "  " key , and then touch " — " or " + " or slide the  to set the cooking time.

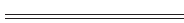



3) Cooking temperature can be changed during operation. Touch "  " key repeatedly untill the temperature flashes. Then touch " — " or " + " or slide the  to set the temperature.

Example: if you want to cook with Radiant Heat cooking.

The steps are as following:


- 1) Touch " **F** " five times to activate the function. The default temperature "150" °C will be displayed and the Radiant Heat icon appears.
- 2) Touch "  " to select the time setting mode.
Touch " — " or " **+** " or slide  to select the cooking time.
- 3) Touch "  " to confirm the time and enter the temperature setting mode.
Touch " — " or " **+** " or slide the  to select temperature.
The temperature can be selected from 100 to 235 °C.
- 4) Touch "  " key to start cooking.

Change During Cooking

- 1) During the period of appliance operating, you can change the heating type setting and temperature setting by touching " **F** " or sliding the  . After the change, if there no other action after 6 seconds, the steam oven will heat as what you changed.
- 2) If you want to change cooking duration time in the cooking process, please touch "  " key and change it slide the  or touch " **+** / **—** ". After the change, if there no other action after 6 seconds, the oven will work as what you changed. During the cooking process with a end time setting, you can't do any change.
- 3) When you want to cancel the cooking process, please touch "  " .

Note: Changing modes/temperature/rest cooking time may have some negative influences on the result of cooking. We warmly recommend you not to do so unless you are well experienced on cooking.

3. Quick Preheat

You can use quick preheat to shorten the preheat time. When you select a function, touch the quick preheat symbol "  ", the mark of quick preheat in the screen will light up. If this function can't quick preheat, then buzzer will not .

Note: there is no quick preheat in defrost and fermentation.

In "Steam+convection", "Steam+Conventional" and "Steam+Double-Grill+Fan" cooking, If the appliance detects that the water level of the water box is short of water, the cooking will be suspended and the water shortage sign will be displayed. The buzzer will sound.

4. Steam Function

- 1) In standby mode, press " } } } " key once to enter the steam mode. The icon is displayed, and "100°C "symbol lights .
- 2) Touch " ⌚ " to select the time setting mode.
Touch " — " or " + " or slide ————— to select the cooking time.
- 3) Touch " ⌚ " to select the temperature setting mode.
Touch " — " or " + " or slide the ————— to select temperature.
The temperature is from 35 to 100 °C.
- 4) Touch " ▷|| " key to start cooking.
- 5) The buzzer will sound five times to remind you when cooking is finished, and then back to standby mode and "End" displays.

Note: the cavity has three shelf positions. Counted from the bottom up. For better cooking effect, Steam tray should be placed on the Side-rack's " layer 2 " .

5. Steam Combi. Function

- 1) When oven is under standby mode, press " } } } " key to add steam after mode is set.
- 2) Steam can be manually add by pressing " } } } " key during cooking.
- 3) When oven is under standby mode, press " } } } " key to add steam for cooking. Steam level default setting as level 1.

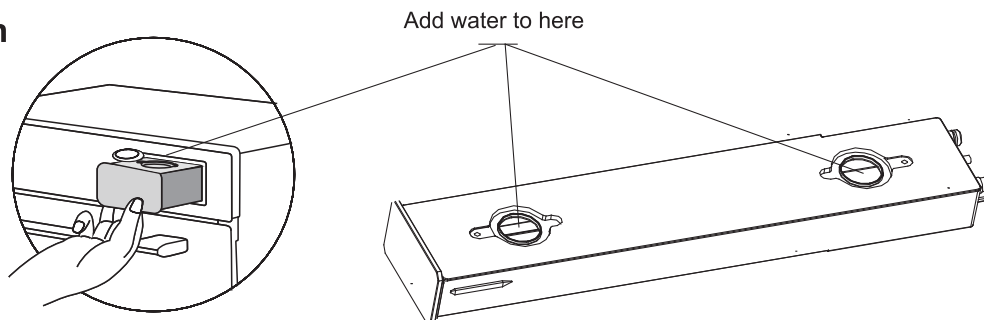
Notes: Steam has three levels. Press " } } } " key once for level 1. Press twice for level 2 and three times for level 3. The screen will display L01, L02 or L03.

Steam combi. function contains 3 combined working modes.

Order	Function	Temperature setting	Time setting	Steam
F (zero)	}}}	35°C - 100°C Default: 100°C	0:00min - 9:00hr	
F (once)	}}}	160°C - 250°C Default: 160°C	0:00min - 9:00hr	L01:200W
F (twice)	}}}	160°C - 230°C Default: 170°C	0:00min - 9:00hr	L02:400W
F (thrice)	}}}	160°C - 250°C Default: 180°C	0:00min - 9:00hr	L03:800W

6. Water Box Function

1. Press water box and take it out.
2. Take out sealing gasket.
3. Add water.



1) Use unsuitable liquids will damage the appliance. Do not use distilled water, highly chlorinated tap water(>40mg/l) or other liquids. Pure water with a TDS value greater than 3 is suggested.


2) Before steam cooking:

Before starting the steam cooking mode, if the tank is short of water,

An abnormal sound reminds you to add water.

Note: Before starting the steam cooking mode, please clean the water tank .

3) During steam cooking:

During steam cooking mode, if the tank is short of water, An abnormal sound reminds you to add water. After adding water, press "  " key again and then it can work normally.

4) After steam cooking:

1-After steam function is finished , the water in boiler will be withdraw to water tank. This process lasts for about 1 minute.

2-During the process to withdraw the water back to water tank , if the water tank is full , the system will sound 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

Note: 1)After steam cooking, please remove the water from water tank.

If the water box is stuck, suck out the water box with Sucker.

2) Due to vibration caused by transportation, water box may be pop-up status after opening the package. Remember pushing it back.

7. Auto Cook

1) In standby mode, touch "  " key once to activate auto menu mode.


2) Touch "  " or "  " , or slide  , you can choose different types of cooking menu. (A01 to A16)

3) Touch "  " key to start cooking.

Note: 1) Cooking time or temperature can not be set in the Auto Cook.

2) After steam auto menu, the water pump will withdraw the water back to water tank. There will be some noise sound.

3) After steam auto menu, you need to clean the water on cavity and door panel.

4) Some menus include a Preheat function, where the screen displays "  " and the timer starts when the preheat temperature is reached. If the menu need preheating, don't put the food in the oven during preheating. Only when the temperature is reached, than put the food in and start cooking. During preheating the timer won't run until reach the set temperature.

8. Descaling Function

For best cleaning results, we recommend that you use detergent citric acid. Do not use detergents containing sudar, ammonia, strong acids or chlorides. Follow the manufacturer's instructions

- 1) Power up the system, remove the water tank, inject 1000ml of pure water into the water tank, adding a pack of citric acid about (5~10g).
- 2) Push the water tank into the appropriate location of the steam oven.
- 3) In standby mode, touch " Δ " key for several times until the screen displays "A15" which means the oven enters Descaling function. Default time "40:00" will light.
- 4) Touch " $\triangleright||$ " to start the program.
- 5) When the remained time counts down to 10:00, the program is paused and reminds lack of water. Take out the water tank and pour the water in the tank. Thoroughly clean the water tank.
- 6) Replace the fresh water. Touch " $\triangleright||$ " to go to.
- 7) When remained time count down to 4: 00, please repeat step 6.

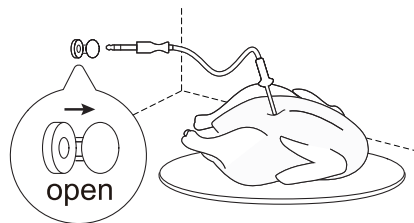
Note: the descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.

9. Meat Prob Function

Your steam oven has an additional meat probe function. Use a meat probe to detect the temperature inside the meat. Meet probe function has the following five cooking modes.

Cooking mode	Conventional 200 °C	Double grill 200 °C	Double grill + fan 200°C	Convection 200°C	Radiant heat 200°C
Probe temperature	50-100°C	50-100°C	50-100°C	50-100°C	50-100°C
Default temperature	60°C	60°C	60°C	60°C	60°C

- 1) In standby mode, put the meat probe insert the Meat probe holder. the " \mathbb{F} ", " Prob " icon lights.



- 2) Put the meat probe insert the Meat, and buzzer will sounds once.(Make sure, that the head of the probe is placed in center of meat or poultry. Away from fat, bone or hole.)
- 3) Touch " \mathbb{F} " to choose the fuction, the default temperature setting will display.
- 4) Touch" \mathbb{F} " to select the temperature setting mode.

- 5) Touch " — " or " + " or slide " ————— " to adjust temperature setting.
- 6) Touch " ▷|| " key to start cooking.
- 7) If the core temperature of the food reach the setting temperature of the prob, the buzzer will sound 5 times and the cooking is finished. Pull out the probe, oven will turn back to standby state or clock.

Note: 1) Before start, make sure everything is well prepared.


- 2) In this mode, you can get the function and temperature setting changed also during the process of cooking.
- 3) While using a meat probe , please make the head of it into the food instead of some-where else , for the sake of long-term using. Only use the temperature probe recommended for this oven.
- 4) Can not set the cooking time in the function.
- 5) Buzzer will sounds once when you insert or pull-out the probe When it in the setting state and working state, insert or pull-out the meet probe will clean the state.
- 6) If the probe does not reach the set temperature within 9 hours, the cooking will automatically end. (open and close the door, and the time will not be reset).
- 7) Please take care of the probe to prevent punctures.


10. Remind Function or ooking inish

When the cooking time finishes, it will display "End" and buzzer will sound five times. Press " (I) " or open the door to stop the buzzer and cancel "End". Then the appliance will turn back to the standby mode .


If you don't work any operation for a period of time, the buzzer will sound once and cancel. The appliance will turn back the standby mode.

11. Lock-out Function or Children

Lock: In standby mode, press " -Q- " for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and "  " indicator will light.

Unlock : In locked mode, press " -Q- " for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

12. Display Specification

- 1) Touch " (I) " will turn back to standby mode in the setting.
- 2) During setting program, if no other operation, it will confirm automatically after 6 seconds. Except for clock setting.
- 3) The steam oven lamp will light if the door is open or oven is paused.
- 4) If door is open during an on-going operation, the operation will be paused.
- 5) " ▷| " must be pressed to continue cooking if the oven door is open during cooking process.
- 6) The "  " can be press in any state to open the water tank.

MENU

MENU	DISPLAY	WEIGHT	TIME	POWER	POSITION
Steamed fish	A01	500g	10:00	Steam100°C	Layer 2 of Steam tray
Steamed shrimp with garlic powder	A02	500g	12:00	Steam100°C	Layer 2 of Steam tray
Steamed baby Chinese cabbage	A03	500g	11:30	Steam100°C	Layer 2 of Steam tray
Roast chicken wings	A04	/	20:00	Double Grill220°C+Fan	Layer 2 of Bake tray
Grilled shrimp	A05	/	12:00	Double Grill200°C+Fan	Layer 2 of Bake tray
Seafood pizza	A06	/	10:00	Conventional+ Fan 210°C	Layer 2 of Bake tray
Croissant	A07	/	9:30	Conventional+ Fan 180°C	Layer 2 of Bake tray
Cranberry cookies	A08	/	10:00	Conventional+ Fan 180°C	Layer 2 of Bake tray
Roast beef	A09	/	10:00	Double Grilling 235°C	Layer 2 of Bake tray
Sponge cake	A10	/	28:00	Conventional 175°C	Layer 1 of Rack
Cod fish	A11	/	22:00	Conventional+ Fan 200°C	Layer 2 of Rack
Millefoglie	A12	/	30:00	Conventional 180°C	Layer 2 of Rack
Roast chicken with potatoes	A13	/	45:00	Conventional+ Fan 200°C	Layer 1 of Rack
Roast beef	A14	/	10:00 + 50:00	Double Grilling 230°C + Conventional 120°C	Layer 2 of Rack
Descaling	A15	/	40:00	/	
Clear up	A16	/	5:00	/	

Defect codes

Below defect codes may occur during steam functions :

E-06: 1-Water tank is not close well.

E-05: water system abnormal, need to contact engineer to check, below is the possibilities.

- 1-The water sensor is abnormal.
- 2-The water pipe is abnormal.
- 3-The water pump is abnormal.
- 4-The water tank is abnormal.

Note: In the process and at the end of steam function operation, the pump pumping water will produce noise, which is a normal phenomenon.

ENVIRONMENT

According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.



HEALTH

Acrylamide occurs mainly by heating up starchy food (i.e. potato, French fries, bread) to very high temperatures over long times.

Tips

1. Use short cooking times.
2. Cook food to a golden yellow surface color, do not burn it to dark brown colors.
3. Bigger portions have less acrylamide.
4. Use “Fan Heating” mode if possible.

MAINTENANCE YOUR APPLIANCE

Cleaning Agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip

Highly recommended cleaning and care products can be purchased through the after-sales service.

Observe the respective manufacturer's instructions.

Area	Cleaning
Appliance exterior Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.

Area Appliance exterior	Cleaning
Door handle	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.</p>
Enamel surfaces and self-cleaning surfaces	<p>Observe the instructions for the surfaces of the cooking compartment that follow the table.</p>
Glass cover for the interior lighting	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.</p>
Door seal Do not remove	<p>Hot soapy water: Clean with a dish cloth. Do not scour.</p>
Stainless steel door cover	<p>Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products.</p>
Accessories	<p>Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.</p>
Rails	<p>Hot soapy water: Soak and clean with a dish cloth or brush.</p>
Pull-out system	<p>Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.</p>
Meat thermometer	<p>Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.</p>

Notes

1. Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
2. Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

3. Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enameled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
4. Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm
4. Use suitable ovenware for roasting, e.g. a roasting dish.

TROUBLE SHOOTING

Normal	
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven cannot be started.	(1) Power cord is not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door is not closed well.	Close door well.

請記錄下列產品資料

● 型號

● 機身編號

● 經銷商名稱

● 購買日期

本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

ToolBox Customer Service Centre 客戶服務中心：
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Please register now at 請即上網登記：www.toolbox.hk
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