



C-S26GXB

嵌入式蒸爐 | Built-in Type Steam Oven

使用說明書 | User Manual



# 感謝您使用本產品

請在安裝和使用本產品前仔細閱讀使用說明書，並遵守從說明書要求進行使用，本說明書的操作說明對於維持產品的良好工作狀況十分重要。


請妥善保管好用說明書；購機時請認真填寫好產品保修卡，並妥善保管好以作保修使用。

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說明書所用符號及意義：

 關於個人安全及如何避免損壞機器的重要信息

 主要的说明内容

## 告用戶環境影響書

保護環境，杜絕污染。本公司產品在使用過程中可能造成的環境影響，敬告如下：  
紙箱，塑料等可回收廢物，使用後應扔到指定分類垃圾桶。廢舊電池等危險廢物，亂扔會造成嚴重環境污染，應扔到相應的回收垃圾桶中。

## 安全注意事項

- 1、由於鋼化玻璃工藝特殊性，自爆是鋼化玻璃本身俱有的特性，行業內是3%-5%自爆率，我司嚴格控制在3%之內
- 2、請單獨使用額定電流10A以上的插座。必須有可靠接地。請不要使用鬆動或接觸不良的電源插座，否則易導致觸電，短路，起火；若與其他電器有用一個插座，有可能會出現異常發熱導致 起火。
- 3、拔出插座上的插頭時，必須手握插頭的端部將其拔出，請不要手拿電源線拔插頭，否則易發生觸電，短路，起火等危險。
- 4、請勿將產品泡在水中或向產品噴水，否則有短路或觸電的危險。
- 5、請勿用187~242V以外的交流電，否則會導致火災，觸電。
- 6、請教育兒童不要單獨使用與玩弄，否則易導致燙傷，觸電與別的意外
- 7、除專業修理技術人員外，請勿自行進行拆卸和修理改造。
- 8、若長期不使用本機，請拔去電源插頭或關閉本產品的電源供電。
- 9、電源損壞時，必須進行專業維修點進貨更換。
- 10、電源線損壞時，必須進行專業維修點進行更換。

## 裝箱清單

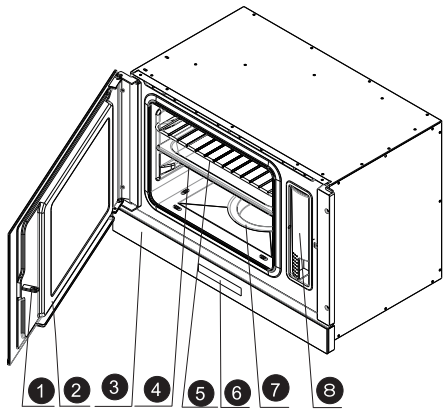


序號	裝箱內容	C-S26GXB
1	主機	1台
2	吸水球	1條
3	清潔海棉	1個
4	蒸盤	1個
5	接油盤	1個
6	除垢劑	2包
7	主機包裝膠袋	1個
8	說明書	1本
9	保修卡	\
10	合格證	\
11	安裝螺絲	1套
12	包裝箱	1個
13	包裝泡沫	1套
14	不銹鋼清潔布	\
15	蒸架	1個

各部件名稱

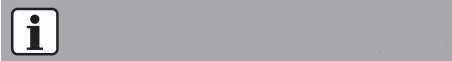


C-S26GXB

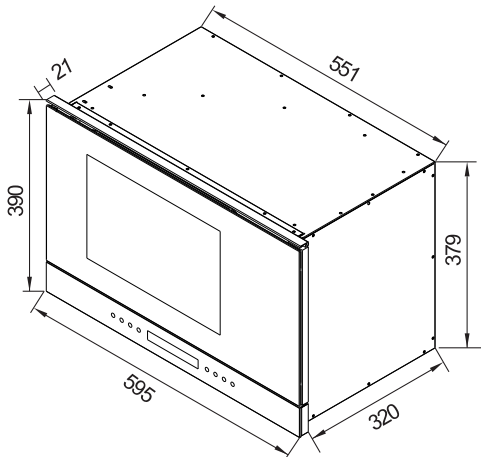


- 1 發熱盤
- 2 水箱
- 3 門扣
- 4 門
- 5 控制面板
- 6 接油盤
- 7 烤架
- 8 顯示屏

產品尺寸規格



C-S26GXB



產品技術參數

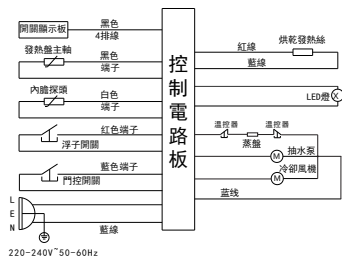


產品名稱	電蒸爐
型號	C-S26GXB
額定電壓	220-240V~
額定頻率	50-60Hz
額定功率	1640W-1950W
容積	24L
產品尺寸	595*390*341 (寬*高*深)
安裝方式	嵌入式
嵌入尺寸	564*385*330 (上扣5mm 無下扣) (寬*高*深)
包裝尺寸	655*457*436(寬*高*深)
執行標準	EN60335-1,EN60335-2-6,EN61000-3-2,EN61000-3-2, EN 55014-1,EN 55014-2, EN 62233:2008

電氣原理圖



C-S26GXB

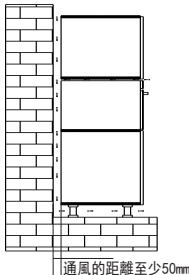


零部件或電氣接線若有變化，恕不另行通知

安裝注意事項



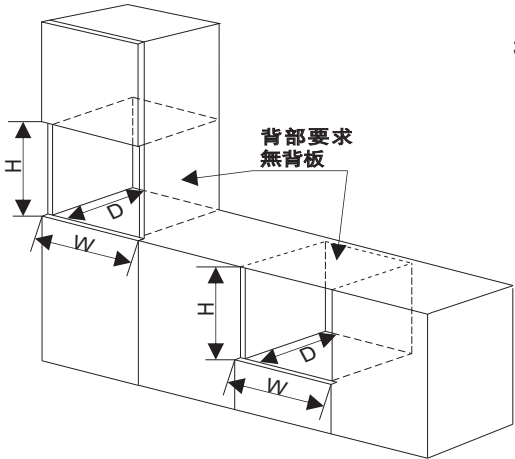
- 1、電蒸爐應平穩安裝在操作，保養方便且堅固的地方（不得傾斜放置）。
- 2、嚴禁將電蒸爐及電源插座安裝在可能受潮或被水淋濕的地方。
- 3、必須確認電源插座的接地極是否有效。
- 4、搬運放置時應從拉手孔或底部抬起，輕搬輕放。
- 5、與電蒸爐相鄰的設施和物體的表面必須是絕緣的。
- 6、建議在電蒸爐的插座前端增加一個開關，方便在電蒸爐不使用時切斷電源。
- 7、在電蒸爐工作的情況下，不要直接觸摸蒸爐內部，以免燙傷。
- 8、嵌入式電蒸爐安裝在櫥櫃內部，要求櫥櫃有良好的散熱空間，否則會影響機器的正常使用，安裝的櫃子要求無背板。散熱要與右圖示：



產品安裝方法



- 1、在櫥櫃的設定的位置上，應有適當尺寸的方孔，將電蒸爐本體牢固嵌入方孔中，要求的方孔尺寸如右圖表所示：
- 3、電蒸爐安裝在吊櫃設定位置上，應有適當尺寸的方孔尺寸，將電蒸爐本體精確嵌入方孔中，要求方孔尺寸如下圖所示



產品安裝尺寸表

型號	開孔尺寸
C-S26GXB	W564*H385*D330(上扣5mm 無下扣)

- 2、電蒸爐安裝在櫥櫃內，必須要有可靠的固定方式，要求電蒸爐在門框左右兩側的孔位內，打上固定螺絲

## 產品使用注意事項

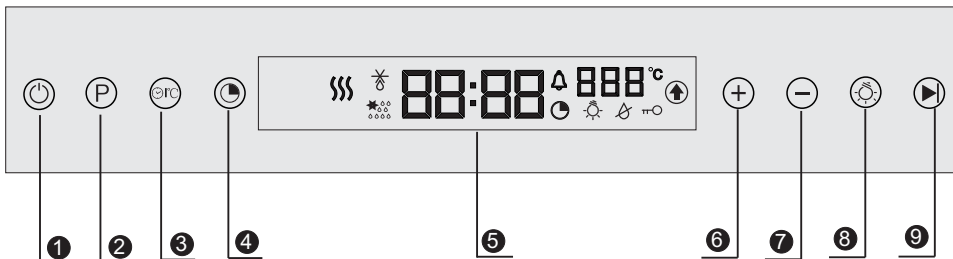


- 1、在蒸制結束後，如需立即取出食品，必須使用專用工具或手套，以免燙傷。
- 2、在使用過程中，產品本身會產生一定的積水，請及時清理接水槽和內膽中的積水，以免溢出。
- 3、烹飪完成後，請勿立即打開電蒸爐的門，以免蒸汽噴發燙傷。
- 4、嚴禁用水沖洗機身，勿使用汽油等有機溶劑擦拭機身。
- 5、請定期使用除垢功能清潔水垢。並定期清水箱。
- 6、如果電源軟線損壞，為了避免危險，必須由制造商，其維修部或類似部門的專業人員更換。
- 7、所有的電源插座必須要有可靠的接地。
- 8、若長期不使用電蒸爐，請拔掉電源，將水箱內的水清理乾淨。
- 9、蒸汽烹飪時，請勿在食物外增加密蓋，以免蒸汽無法進入食物中，導致食物蒸不熟。
- 10、本產品的使用水建議使用過濾後的純淨水或桶裝水。
- 11、為避免可能出現的電擊，換燈前應確定器具已切斷電源。
- 12、警告：不要使用粗糙的擦洗劑或鋒利的金屬刮刀清潔電蒸爐門的玻璃。如果電烤箱門的玻璃表面擦傷，從而會導致玻璃粉碎。
- 13、切勿讓兒童和無行為能力的人在無人當場監督的情況下自行操作電蒸爐。
- 14、除專業修理技術人員外，請勿自行進行拆卸和修理改造。

## 產品使用方法

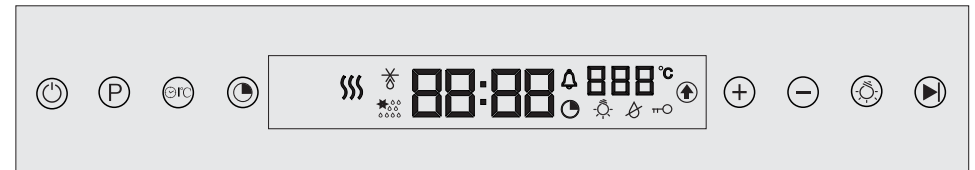


C-S26GXB 控制面板



- |          |         |           |        |
|----------|---------|-----------|--------|
| ① 電源/解鎖鍵 | ② 功能選擇鍵 | ③ 時間溫度調節鍵 | ④ 預約鍵  |
| ⑤ 顯示屏    | ⑥ 增加鍵   | ⑦ 減少鍵     | ⑧ 照明燈鍵 |
| ⑨ 啟動/停止鍵 |         |           |        |

C-S26GXB 顯示界面



- |      |      |       |      |
|------|------|-------|------|
| 蒸汽圖標 | 解凍圖標 | 缺水圖標  | 預約圖標 |
| 燈泡圖標 | 鬧鐘圖標 | 按鍵鎖圖標 | 工作圖標 |

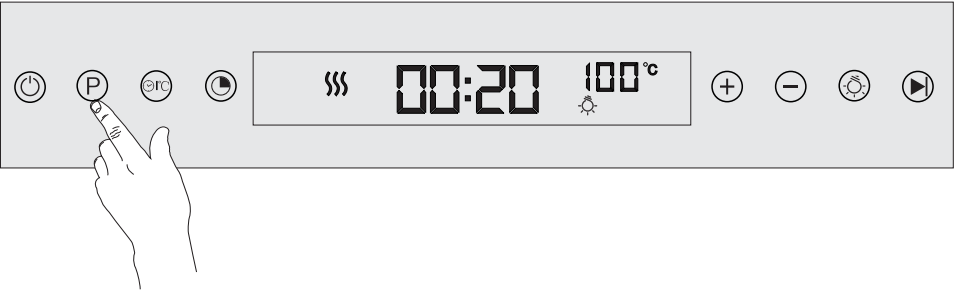
### 快速入門

#### 1、啟動蒸汽功能

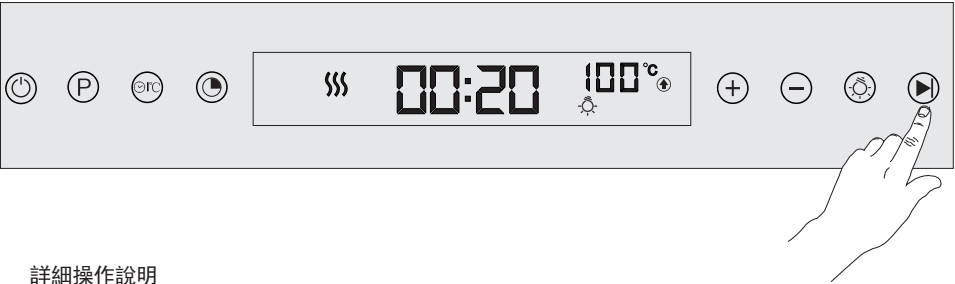
步驟一：長按“”電源解鎖鍵1.5秒，顯示屏亮，機器進入待機狀態



步驟二：按一次 “ P ” 鍵選擇功能，顯示屏顯示圖標如下，時間值20閃爍



步驟三：按 “ ▶ ” 按鍵，烹飪開始



#### 詳細操作說明

#### ● 自動烘烤模式

即預先約定烹飪多長時間的模式，設置完成後即刻運行，並且工作到設置的時間長度後自動停止烹飪，操作方法如下：

- 1、長按 “ ☉ ” 鍵1.5秒，機器進入待機狀態；
- 2、按 “ P ” 鍵選擇烹飪模式，每按一次，切換一次功能；功能圖標顯示在屏目上，的工作時間20min閃爍，燈泡顯示在屏目上，溫度值100°C顯示在屏幕上
- 3、再通過 “ + ” “ - ” 鍵設定烹飪所需的時間；
- 4、如果需要設置溫度，再按一下 “ °C ” 鍵，溫度值100°C閃爍，再按 “ - ” 調整所需溫度（溫度只能調底，（100°C最高），大多數食物烹飪溫度為100°C，如不需調節溫度省略此步驟）
- 5、按 “ ▶ ” 按鍵，電蒸爐即刻啟動烹飪功能；

#### ● 屏鎖功能

在設定好功能啟動後，20秒內無任何操作，則進屏鎖功能，屏鎖圖標 “ 🔒 ” 顯示在屏幕上

在屏鎖狀態下要進行操作，需要先解鎖，長按電源鍵 “ ☉ ” 1.5秒

#### ● 預約烹飪

- 1、長按 “ ☉ ” 鍵1.5秒，機器進入待機狀態；
- 2、按 “ P ” 鍵選擇烹飪模式，每按一次，切換一次功能；功能圖標顯示在屏目上，的工作時間20min閃爍，燈泡顯示在屏目上，溫度值100°C顯示在屏幕上
- 3、再通過 “ + ” “ - ” 鍵設定烹飪所需的時間；
- 4、按 “ ⌚ ” 鍵，通過 “ + ” 和 “ - ” 設定預計延遲的烹飪時間；
- 5、按 “ ▶ ” 按鍵，確認設置，電蒸爐將在完成延遲的烹飪的時間後開始加熱；

#### ● 暫停烘烤功能

工作期間按一次 “ ▶ ” 鍵，即暫停加熱，如果屏目處於鎖定狀態，則要先按 “ ☉ ” 1.5秒解鎖，任何時候你都可以進行暫停烹飪操作，如果要重新啟動，則在按一下 “ ▶ ” 即可

#### ● 工作過程中調整工作時間

機器在工作過程中，如果需要重新調整時間，長按電源鍵1.5秒解鎖，再按 “ °C ” 鍵，屏目時間閃爍，然後按 “ + ” 和 “ - ” 調整時間，時間閃爍3秒後機器按新的時間工作。

#### ● 鬧鐘設置

只有機器在待機狀態下才能進行鬧鐘設置，按一下 “ °C ” 鍵，鬧鐘圖標 “ ⏰ ” 在屏目上閃爍，然後按 “ + ” 和 “ - ” 調整時間，3秒鐘後自動確認，3秒鐘內按任意鍵確認出，鬧鐘設定後可以通過上面的操作邏輯把時間設置為0取消鬧鐘功能，鬧鐘時間到後，峰鳴器鳴叫60秒，鬧鐘圖標 “ ⏰ ”，閃爍，按任意鍵取消。

#### ● 照明功能

在啟動電蒸爐後，照明燈亮，可以按 “ ☹ ” 關掉照明燈，在鎖定狀態下，燈仍然可以操作，不需解鎖。

● 關閉烹飪操作

在任何時間, 你都可以進行關閉烹飪的操作

- 1、當電烤箱烹飪處於鎖屏狀態時，則要先解鎖：長按 “ ☹ ” 鍵1.5秒解鎖，在  
按一下 “ ☹ ” 鍵，關閉烹飪操作

蒸汽烹飪對盛物器皿的要求



蒸汽烹飪對盛物器皿的要求：  
根據不同的食物，選擇合適的器皿，在使用電蒸爐時，請使用高溫下無毒素揮發食品專用盛物器皿，所有電蒸爐下使用的器皿，都不得帶有蓋子；如非特殊需要，請盡量使用產品附帶的蒸盤告等附件。具體器皿選擇建議如下：

- 1、食物為紅薯、玉米、馬鈴薯、雞蛋、包子饅頭等比較大件類，不會產生滴油的食物可直接選用蒸架做為器皿
- 2、食物為蝦、蟹、雞翅、雞腿、南瓜類，蒸熟後會無需保留食物滲透出來的汁液的，可以選用蒸盤做為器皿
- 3、食物為魚、排骨、全雞、牛肉等蒸熟後會需要保留食物滲透出來的汁液的，可以選用接油盤做為器皿

常見食物的烹飪時間建議



種類	重量	時間
魚類	約650克	15分鐘
海蟹	約500克	25分鐘
蝦	約500克	12分鐘
雞腿	5只約650克	30分鐘
雞	1只約1100克	35分钟
牛肉	約350克	40分鐘
豬肉	約400克	20分鐘
湯	約450克	15分鐘
雞蛋	10隻约650克	15分鐘
南瓜	約850克	20分鐘
馬鈴薯	約550克	30分鐘
玉米	約550克	30分鐘
包子	10隻	18分鐘
米飯	約400克	30分鐘



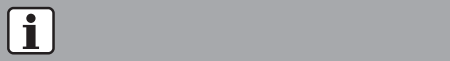
## 產品日常保養與維護



注意：為發揮本機最佳性能，延長其使用壽命，應經常注意保養。保養前必須拔掉電源插頭並開機確認已經切斷電源。

- 1、不得以拉扯電纜的方式將電蒸爐的電源插頭從插座上拔出。
- 2、清洗內膽時，應先將附件取出，然後用擦布清潔即可。
- 3、嚴禁用水直接噴淋機體，避免使用強酸、鹼性洗滌劑。
- 4、每次使用後維護內腔，當內腔冷卻後，使用一塊乾燥的布擦拭整個內腔，或者打開電蒸爐門使內腔完全乾燥。
- 5、請使用吸水球及時清理接水槽的水。
- 6、請定期清洗水箱，清洗水箱時，先將水箱蓋拿開，再用濕布配上清潔劑擦洗水箱內部。
- 7、請保持控制面板玻璃乾燥，如控制面板玻璃上有水和油可能導致觸摸不靈敏，此時你只要用乾抹布把水擦乾即可。

## 常見故障及處理方法



如你在使用中發生異常，請停止使用，拔掉電源線插頭，並檢查確認以下內容。有必要時請於我們公司售後服務中心聯繫

狀態	原因	處理方法
缺水警報	水箱沒水	水箱加滿水
	水箱沒有安裝到位	再次推入水箱，使水箱與內腔平面齊平
	抽水泵壞	更換新的抽水泵或通知廠家維修
控制面板無法操作	進入了童鎖狀態	解除童鎖狀態
	開關板壞	通知廠家維修
食物蒸不熟	食物上加了密封蓋	去除食物上的密封蓋
	無蒸汽產生	通知廠家維修
顯示屏顯示E2	內膽溫度傳感器開路故障	通知廠家維修
顯示屏顯示E3	內膽溫度傳感器超溫故障	拔電自行冷卻或通知廠家維修
顯示屏顯示E4	發熱盤溫度傳感器開路故障	通知廠家維修
顯示屏顯示E5	發熱盤溫度傳感器超溫保護	拔電自行冷卻或通知廠家維修

## 維修規定

尊敬的用戶：

感謝您選擇使用電蒸爐產品，憑此保修卡及有效購買憑證，為您提供以下服務：

1消費者正常使用可享受保修期計起之日起1年免費整機保修服務，易損件除外

2保修期計算方法：產品保修期起計日期首選銷售日期（以合同日期為銷售日期）

3、保修期內維修更換的零件其所有權本歸公司所有；；

4、根據國家規定出現以下情況之一的，均不屬於本公司保修範圍，應實行收費修理：

a、非本公司維修人員拆卸、維修造成損壞；

b、不按說明書注意事項要求使用的；

c、因不可抗力（火災、地震、水災、雷電、等自然災害）造成故障與損壞；

d、自行或非維修拆修的；

e、使用電壓低於187V或高於242V而損壞的；

f、過了免費保修期的產品。

Thanks for selecting our product

Please carefully read the instructions before installing and using this product and follow the instructions. The instructions are very important to keep the product in good working conditions.

Please properly keep the instructions. Carefully fill in the warranty card and properly keep the card.

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Symbols in the instructions and meanings:

-  Important information on personal safety and precautions for avoiding damage of the product
-  Main description content

## Environment impact notification

Protect the environment and prevent from pollution. The environment impacts may be caused during using of this product. Notices:

Carton, plastic and other recyclable wastes shall be dropped in the specific classified garbage bin after using; the waste batteries and other hazardous wastes may cause severe environment impacts, and so, shall be dropped in the corresponding recycling garbage bin.

## Safety precautions

1. Due to the process characteristics of tempered glass, spontaneous detonation is an instinct characteristic of tempered glass. In the industry, spontaneous detonation rate is 3‰-5‰. Our company strictly controls the spontaneous detonation rate less than 3‰.
2. Use an independent and reliably grounded socket with the rated current higher than 10A. Don't use the socket which is loose or in poor contact. Otherwise, there may be the electric shock, short circuit and fire; if the product shares a socket with other household appliances, the fire may be caused by abnormal heat.
3. During pulling out the plug from the socket, hold the end position of the plug instead of the power cord. Otherwise, there may be the electric shock, short circuit and fire.
4. Never soak the product in water or spray water on the product. Otherwise, there may be the short circuit or electric shock.
5. Never use the AC electricity beyond 187-242V. Otherwise, there may be the fire or electric shock.
6. The product shall not be used and played by children. Otherwise, there may be scald, electric shock and other accidents.
7. Never dismantle, repair and retrofit by any person other than professional repair person.
8. If this product isn't used for a long period, please unplug the power cord or disconnect the power supply.
9. If the power supply is damaged, replace by the special maintenance station.
10. If the power cord is damaged, replace by the special maintenance station.
11. The appliance is not to be used 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
12. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
13. Children being supervised not to play with the appliance
14. Cleaning and user maintenance shall not be made by children without supervision
15. It is necessary to take precautions during user maintenance, appropriate details shall be given.
16. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens
17. Warning: Accessible parts may become hot during use. Young children should be kept away.
18. Children less than 8 years of age shall be kept away unless continuously supervised.
19. 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.
20. A steam cleaner is not be used
21. Warning - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
22. Appliances must be installed at a height greater than 850 mm for use.

## Packing list

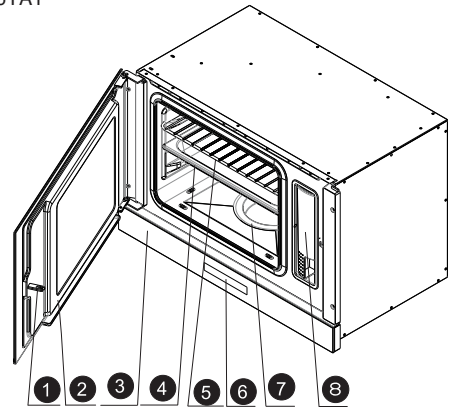


No.	Description		
1	Main body	1	
2	Water absorption ball	1	
3	Cleaning sponge	1	
4	Steaming plate	\	
5	Drip pan	1	
6	Detergent	2	
7	Packing bag of main body	1	
8	Instructions	1	
9	Warranty card	1	
10	Certificate	1	
11	Mounting screw	1	
12	Packaging box	1	
13	Packaging foam	1	
14	Stainless steel cleaning cloth	\	
15	Rack	1	

Part name



DG-26YA1

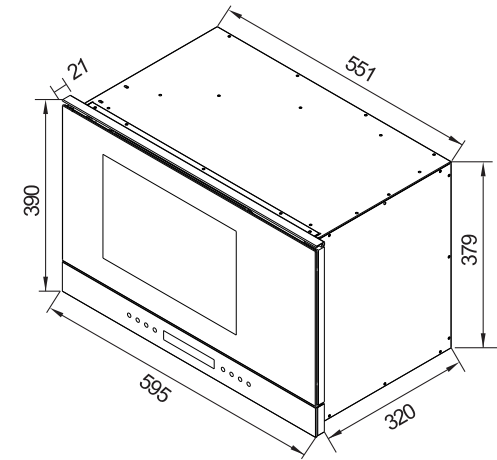


- ① Door holder
- ② Door
- ③ Control panel
- ④ Drip pan
- ⑤ Rack
- ⑥ Display screen
- ⑦ Heating plate
- ⑧ Water box

Product size



C-S26GXB



Technical parameters

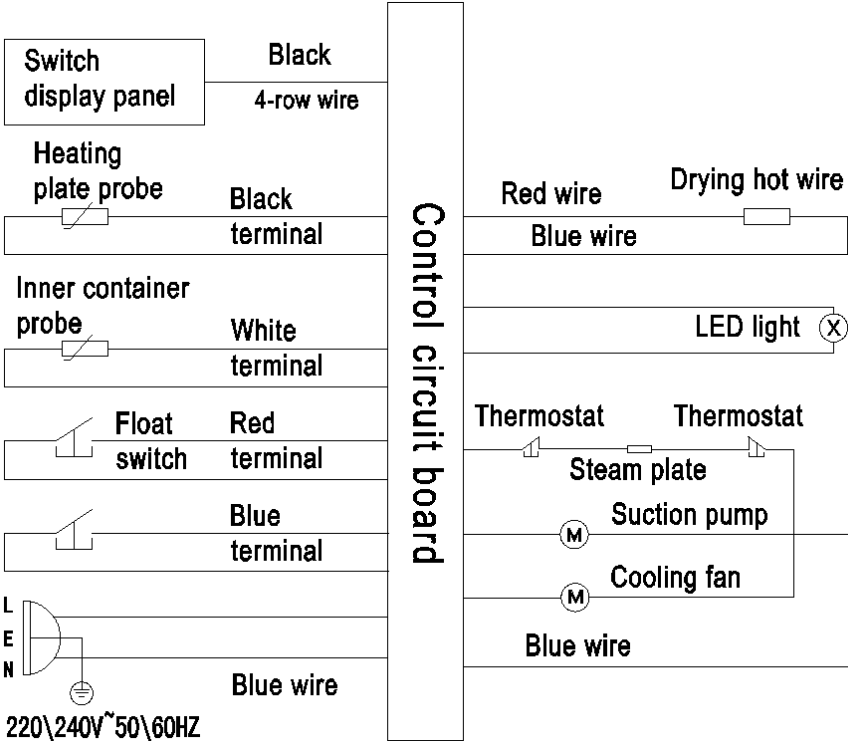


Product name	Electric steamer	
Model	C-S26GXB	
Rated voltage	220V~240V	
Rated frequency	50~60Hz	
Rated power	1640W~1950W	
Volume	24L	
Product size	595*390*341 (width*height*depth)	
Installation mode	Embedded	
Embedment size	564*385*330 (Upper buckle 5mm, no lower buckle)(width*height*depth)	
Package size	655*457*436 (width*height*depth)	

Electrical schematic diagram



C-S26GXB



The parts or electric wiring are subject to change without notice

Installation precautions



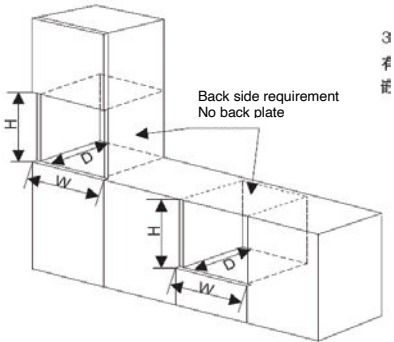
1. The electric steamer should be stably installed in a firm place which is accessible for operation and maintenance (the tilted installation is prohibited).
2. It is strictly prohibited installing the electric steamer and power socket in a damp or soaked place.
3. Confirm whether the grounding of socket is valid.
4. During handling and placing, lift the product through the hand hole or bottom, and handle gently.
5. The surface of any facility and object adjacent to electric steamer shall be insulated.
6. We suggest adding a switch in front of the electric steamer's socket to conveniently cut off the power supply if the electric steamer isn't used.
7. Never directly touch the internal part of electric steamer during work to avoid scald.
8. The embedded electric steamer is installed in the kitchen cabinet. The kitchen cabinet shall have the space for good ventilation. Otherwise, the product cannot normally work. The kitchen cabinet shall have no back plate. Refer to the right figure for heat radiation.

Ventilation space at least 50mm

Installation method



1. In the installation position on the kitchen cabinet which shall have a square opening with proper size, embed the electric steamer in the opening stably. The size of opening is shown in the right table.



3. The electric steamer is installed in the set position of a hanging wall cabinet which shall have a square opening with proper size. Embed the electric steamer in the opening stably. The size of opening is shown in the following figure.

Model	Opening size
C-S26GXB	W564*H385*D330 (upper buckle 5mm, no lower buckle)

2. The electric steamer is installed in the kitchen cabinet and is fixed firmly. Install the fixing screws in the holes on left and right side of the door frame.

Operation precautions

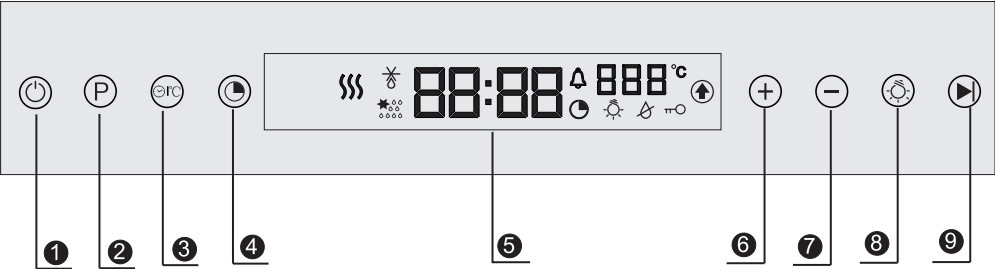


- 1. After steaming, if you want to take out the food immediately, please use the special tool or wear the temperature resistant gloves to avoid scald.
- 2. During using, the product will generate a certain amount of water. Please remove the water from the water sink and inner container to avoid spilling over.
- 3. After cooking, never immediately open the door of the electric steamer to avoid being scalded by steam.
- 4. It is strictly prohibited washing the electric steamer body by water. Don't wipe the electric steamer body with gasoline and other organic solvents.
- 5. Regularly remove the scale through the scale removal function. Regularly clean the water tank.
- 6. If the power cord is damaged, in order to avoid danger, the power cord shall be replaced by the professional persons from the manufacturer, its maintenance department or equivalent departments.
- 7. All sockets shall be reliably grounded.
- 8. If the electric steamer isn't used for a long period, unplug the power cord and remove the water from the water tank.
- 9. Don't add the cover above the food during steaming to avoid the incomplete cooking due to no steam in the food.
- 10. We suggest using the purified water or barreled water for this product.
- 11. In order to avoid the electric shock, before placing the light, confirm whether the power is off.
- 12. Warning: don't use the rough rubbing agent or shape metal scraper to clean the glass on the door. If the glass is scratched, the glass may be shattered.
- 13. Never let the child or incapacitated person to operate the electric steamer with no one watching.
- 14. Never dismantle, repair and retrofit by any person other than professional repair person.

Operation method

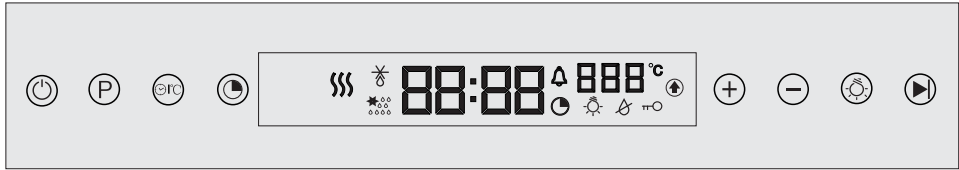


C-S26GXB control panel



- ①Power/unlock button
- ② Function selection button
- ③ Time and temperature adjustment button
- ④ Reserve button
- ⑤Display
- ⑥Increase button
- ⑦Decrease button
- ⑧Light button
- ⑨Start/stop button

C-S26GXB interface



- Steam
- Thaw
- Lack of water
- Reserve
- Light
- Alarm clock
- Button lock
- Work

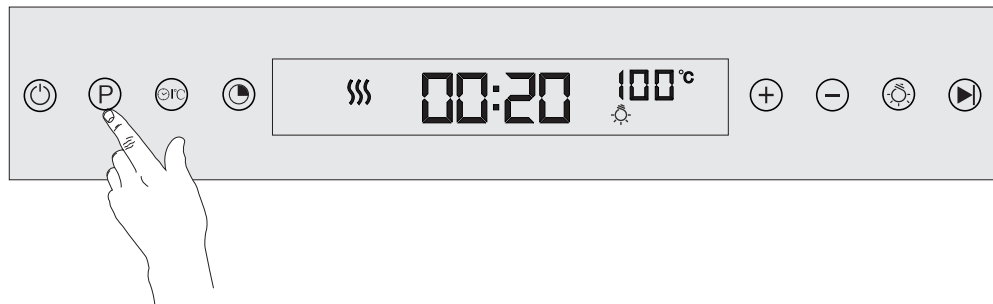
Quick master

- 1. Start the steam function

Step I : press and hold “ ” for 1.5s. The display screen will be ON and the machine will enter the standby state.



Step II: press “P” to select the function. The display screen is as follows: the time flashes.



Step III: press “▶” to start steaming



### Detailed operation instructions

#### ▶ Automatic baking mode

It is the mode for specifying the cooking duration in advance. After setting, the electric steamer will automatically stop at the set time. The operation method is as follows:

1. Press and hold “⏻” for 1.5s. The electric steamer will enter the standby state;
2. Press “P” to select the cooking mode. Every time you press that button, one function is switched. The function icon is displayed on the screen. The default work time 20min flashes. The light icon is displayed on the screen. The temperature 100°C is displayed on the screen.
3. Then, press “+” or “-” to set the required cooking time;
4. If you want to set the temperature, press “⊖” again. The temperature 100°C flashes. Then, press “-” to adjust to the required temperature (the temperature can only be reduced because 100°C is the highest temperature of the electric steamer. The cooking temperature of most foods is 100°C. Neglect this step if there is no need to adjust the temperature).
5. Press “▶” to immediately start the cooking function;

#### ▶ Lock

After setting the function and starting, if there is no operation within 20s, the electric steamer will enter the lock function. The lock icon “⏻” will be shown on the screen. If you want to operate in lock state, firstly press and hold “⏻” for 1.5s for unlocking.

#### ▶ Reserve

1. Press and hold “⏻” for 1.5s to enter the standby state;
2. Press “P” to select the cooking mode. Every time you press that button, one function is switched. The function icon is displayed on the screen. The default work time 20min flashes. The light icon is displayed on the screen. The temperature 100°C is displayed on the screen.
3. Then, press “+” or “-” to set the required cooking time;
4. Press “⏻” and then press “+” or “-” to set the delayed cooking time;
5. Press “▶” to confirm the setting. The electric steamer will start heating after delayed time;

#### ▶ Steaming pause

During working, press “⏻” to pause the heating. If the screen is locked, firstly press and hold “⏻” for 1.5s to unlock. At any time, you can pause the cooking. If you want to restart the cooking, press “▶” again.

#### ▶ Adjustment of work time during working

During working, if you want to adjust the time, firstly press and hold “⏻” for 1.5s to unlock, and then, press “⏻”. The time will flash. Press “+” or “-” to adjust time. The time will flash for 3s. Then, the electric steamer will work based on the new time.

#### ▶ Alarm clock setting

The alarm clock can only be set in standby state. Press “⏻”. The alarm clock icon “🔔” will flash on the screen. Then, press “+” or “-” to adjust time. The electric steamer will automatically confirm the time after 3s. Within 3s, press any button to confirm. After setting the alarm clock, the time can be set as 0 through the operation logic to cancel the alarm clock function. At the set time, the buzzer will buzz for 60s. The alarm clock icon “🔔” will flash. Press any key to cancel.



#### ▶ Light

After starting the electric steamer, the light will be ON. Press “💡” to turn off the light. In locking state, the light can be operated without unlocking.



## ● Stop cooking

At any time, you can stop the cooking.

1. When the electric steamer is locked, firstly press and hold “  ” for unlocking and then, press “  ” to stop cooking.

## Requirements for utensils for steam cooking



Requirements for utensils for steam cooking:

Select the proper utensils for different kinds of foods. Please use the utensils which are specially designed for foods and will not release the toxin at high temperature. All utensils used in the electric steamer shall not have the cover; if there is no special requirement, try to use the accessories attached with the product, such as steaming plate. The suggestions on selecting utensils are as follows:

1. The rack can be selected for sweet potato, corn, potato, egg, steamed stuffed bun, steamed bun and other large food which will not generate the drip of oil.
2. The steaming plate can be selected for shrimp, crab, chicken wing, chicken leg and pumpkin of which the liquid generated during steam will not be kept.
3. The drip pan can be selected for fish, chops, chicken and beef of which the liquid generated during steam will be kept.

## Suggestions on cooking time of common food



Food	Weight	Time
Fish	About 650g	15min
Sea crab	About 500g	25min
Shrimp	About 500g	12min
Drumstick	About 650g for 5 drumsticks	30min
Chicken	About 1100g for one chicken	35min
Beef	About 350g	40min
Pork	About 400g	20min
Soup	About 450g	15min
Egg	About 650g for 10 eggs	15min
Pumpkin	About 850g	20min
Potato	About 550g	30min
Corn	About 550g	30min
Steamed stuffed bun	10 pcs	18min
Rice	About 400g	30min

## Daily maintenance and repair



Notice: in order to realize the optimal performance of the product and prolong its service life, the product shall be maintained frequently. Before maintenance, unplug the power cord and confirm that the power is off through pressing the start button.

1. Don't pull out the plug from the socket by pulling the power cord.
2. Before cleaning the inner container, take the accessories out and then clean with wiper.
3. It is strictly prohibited spraying water to the body. Don't use the strong acid and alkaline detergent.
4. Maintain the inner cavity after using every time. After the inner cavity is cooled, wipe the whole inner cavity with dry cloth or open the door of electric steamer to ensure that the inner cavity is fully dry.
5. Use the water absorption ball to remove the water out of the water sink.
6. Regularly clean the water tank. Firstly, remove the water tank cover, and then, wipe the inner part of water tank with wet cloth dipped with cleaning agent.
7. Keep the glass of control panel dry. If there is water or oil on the glass of control panel, the panel may be insensitive. In such situation, wipe the glass with dry cloth.

## Common faults and troubleshooting methods



If any error is found during using, stop using, unplug the power cord and check the following content. If necessary, contact our after-sales center.

State	Reason	Troubleshooting method
Lack of water alarm ⚠	The water tank has no water. The water tank isn't installed into correct position. The suction pump is damaged.	Fill water. Push the water tank in again to make the water tank flush with the plane of inner cavity Replace with a new suction pump or notify the manufacturer to repair
Operation failure of control panel	Locked Switch board is damaged	Unlock Notify the manufacturer to repair
Incomplete steaming of food	The food is covered. No steam is generated.	Remove the cover Notify the manufacturer to repair
Display E2	Open circuit fault of inner container temperature sensor	Notify the manufacturer to repair
Display E3	Over-temperature fault of inner container temperature sensor	Power off for cooling or notify the manufacturer to repair
Display E4	Open circuit fault of heating plate temperature sensor	Notify the manufacturer to repair
Display E5	Over-temperature fault of heating plate temperature sensor	Power off for cooling or notify the manufacturer to repair

## Warranty regulations

Dear user:

Thanks for selecting our electric steamer. Our company will, in accordance with relevant regulations *on the Protection of Consumer Rights and Interests* and our sincere commitment to users, will provide the following services by showing the warranty card and valid purchasing proofs.

1. In normal using, the consumers can enjoy the warranty services for the complete product (except for the vulnerable parts) within one year since the date of start of warranty period.
2. Calculation method for warranty period: the preferred calculation method: the start date of warranty period is the delivery date.
3. The ownership of components replaced during the warranty period belongs to our company;
4. In accordance with the national regulations, the following cases aren't within the warranty scope of our company. The repair shall be paid.
  - a. The product is damaged caused by dismantle and repair by persons other than our maintenance personnel;
  - b. The product isn't used according to the precautions in the instructions;
  - c. The product is in failure or damaged due to force majeure (fire, earthquake, flood, lightning and other natural disasters);
  - d. The product is dismantled or repaired without authorization;
  - e. The product is damaged caused by the voltage less than 187V or higher than 242V;