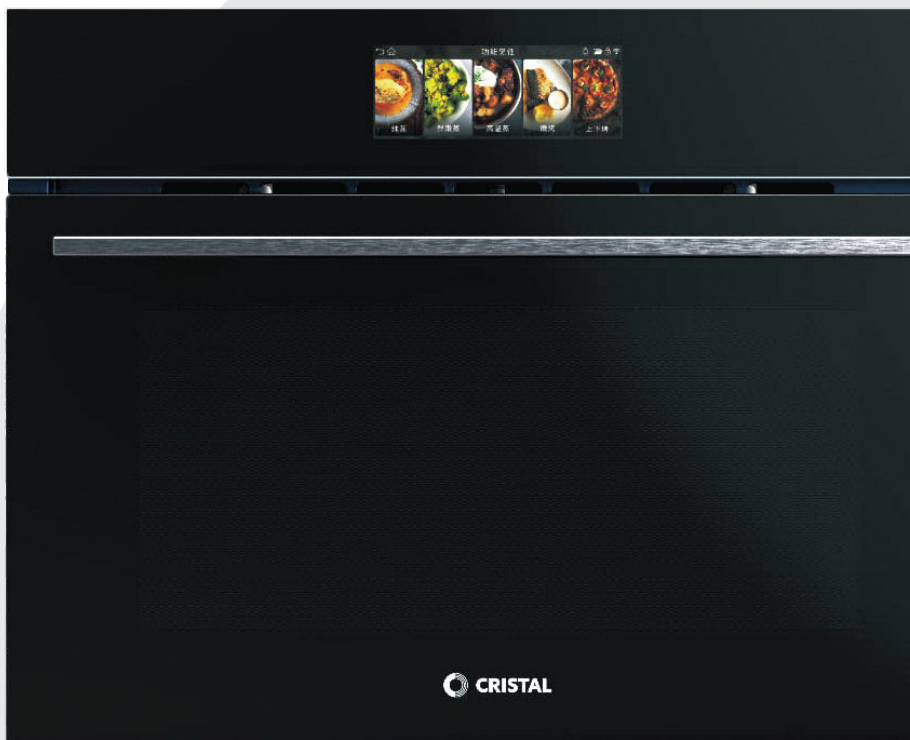


C-S68GXMB-1

嵌入式蒸焗爐 | Built-In Type Multifunction Steam Oven  
使用說明書 | User Manual



尊敬的用戶：

感謝使用CRISTAL嵌入式蒸焗爐，我們將竭誠為您提供無憂服務，方便您居家生活。

在使用本設備之前，請務必仔細閱讀操作說明書。嵌入式蒸焗爐的操作雖然簡單易懂且使用效率極高，但正確的操作方式對確保設備的安全性和功能性至關重要。操作說明書中包含了設備的功能介紹、操作步驟以及安全注意事項等詳細內容，將有助於您更好地理解 and 掌握設備的使用方法。遵循這些說明，您將能夠盡量避免在使用該設備時出現的問題。為了避免發生意外的可能，請嚴格依照手冊中的說明進行操作。

因公司產品不斷改進，如有變化，恕不另行通知。

## 目錄

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根據《電子電氣設備廢棄物 (WEEE)指令》，廢棄電子電氣設備應單獨收集及處理。如果在未來任何時候您需要處理此產品，請不要將此產品與生活垃圾一併處理。請將此產品送至 WEEE 收集點（如有）。



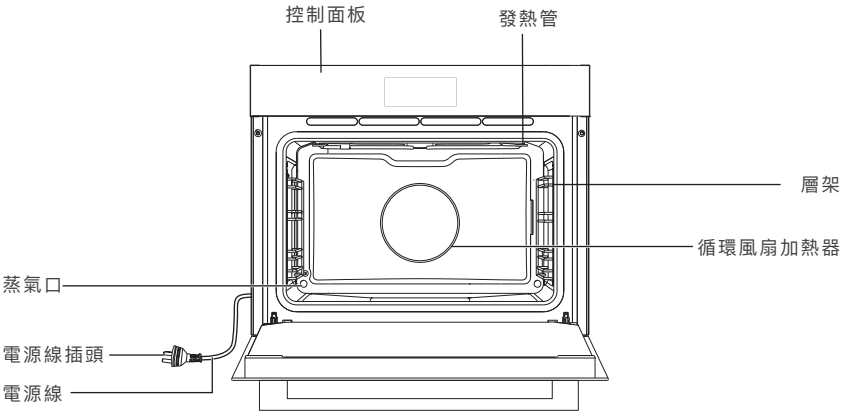
本產品僅限於家庭使用！

制造商保留對產品進行更改的權利，但這並不影響設備的正常使用。請放心，任何更改都是為了提升產品的性能和安全性，並確保用戶能夠享受到更好的使用體驗。

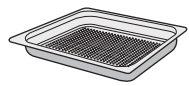
## 安全須知

- 本嵌入式蒸焗爐專為家庭加熱及烹調食物而設計，故不適用於其他工商用途。
- 警告:只有在已經提供充分的指導以致於兒童能夠採用安全的方法使用嵌入式蒸焗爐並且明白不正確的使用會造成的危險時,才能允許兒童在無人監控的情況下使用嵌入式蒸焗爐。
- 警告:烹調前最好把水注滿至水箱最大刻度處,並且把水箱充分插入爐內,確保固定到位,以免工作時泵不到水而導致不能工作。
- 警告:烹調過程中盡量不打開爐門,以免蒸氣流失,影響烹調效果。
- 警告:烹調過程中因需要翻轉食物或其它需要必須打開爐門時,請兒童或用戶身體部位(特別是臉部)不要靠近爐門,以免蒸氣燙傷。
- 從嵌入式蒸焗爐內提取食物和器皿時,應當戴上隔熱手套,以免高溫燙傷。
- 請勿用嵌入式蒸焗爐儲存任何物品。
- 加熱後的奶瓶和嬰兒食品罐應經過攪拌或搖晃,餵食前應檢查瓶內食物的溫度,避免燙傷。
- 警告:除有資格的維修人員外,其他人來執行檢修作業都是危險的。
- 警告:如果爐門或爐門密封圈損壞,在修好之前不要使用。
- 警告:如果電源軟線損壞,為了避免危險,必須由製造廠、其維修部或專業人員更換。
- 警告:在嵌入式蒸焗爐使用過程中,其易觸及部件會變得很熱,兒童應遠離。
- 此電器在使用過程中會變熱,小心不要碰到爐內的發熱組件。
- 烹調結束後,等待三十分鐘,使爐體冷卻後再清潔嵌入式蒸氣烤箱。
- 電源連接的插座和電路必須可靠接地,並確保產品安裝後能完全斷開本機的電源連接,必須由專業人員安裝。
- 體能弱反應遲緩或有精神障礙者(包括兒童)必須在其負有安全負責者的指導或幫助下安全使用本產品。
- 防止兒童玩耍本產品。
- 玻璃門完全打開後,禁止在玻璃門上放置任何物品。
- 禁止將下列物品放入嵌入式蒸焗爐中燒烤,如:紙張、卡片、塑膠、布料、易燃塑膠等。
- 經常檢查嵌入式蒸焗爐、電源線、插頭是否有破損,一旦嵌入式蒸焗爐、電源線或插頭有破損跡象,應停止使用,並送到最近的維修服務中心去檢查及維修。
- 請勿將嵌入式蒸焗爐的電源線、插頭或其他任何部分浸在水中或液體中,以免產生火災或危險。
- 請勿將嵌入式蒸焗爐擺放在煤氣爐、微波爐旁等高溫環境中使用,並遠離火源。
- 若嵌入式蒸焗爐在工作中接觸易燃物或被一些易燃物所覆蓋如窗簾,織物等類似東西容易引起火災。
- 警告:如果需要更換爐燈,為避免可能發生的電擊,換燈前應確認器具已斷開電源。

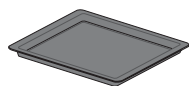
# 外觀結構及配件



## 本產品自帶附件



食物盤（帶孔蒸盤）



烤盤（接油盤）



烤架



吸水海綿



隔熱手套

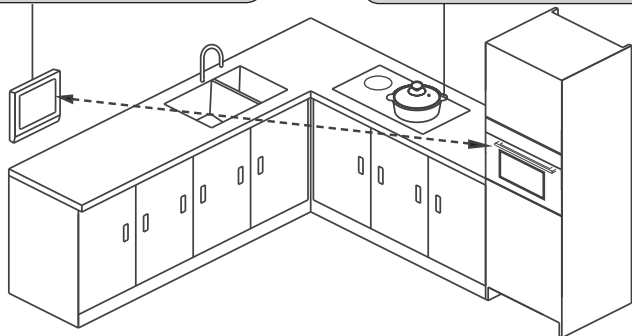
### 附注：

以上圖示僅供參考，請以實物為準。  
除本電器自帶附件外，其他在本說明書內提及到的烹調用具都需自行購買。  
只能使用電器製造商提供的原始附件。這些附件是專門為本電器定制的。

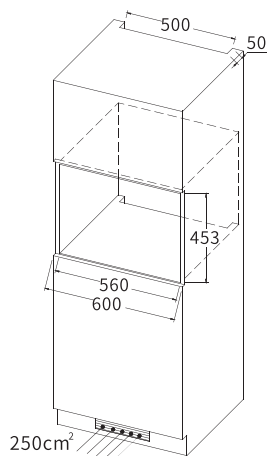
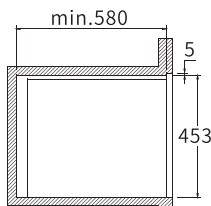
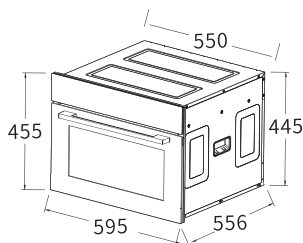
## 安裝說明

遠離電視機、收音機和天線等  
(否則可能會干擾圖像和產生噪音)

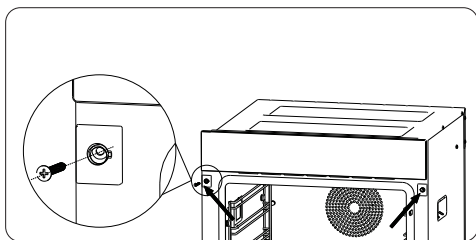
不要將本產品放置於高溫潮濕的地方  
例如煤氣爐、帶電區域或水板上水槽旁邊



1. 將本產品置於櫥櫃上特製的框內；
2. 打開嵌入式蒸焗爐的門；
3. 取出螺釘包內的螺釘，將蒸氣烤箱的主體固定於櫥櫃的板上。



1. 安裝工作必須符合當前標準和現行條例，僅可由專門的持證人員操作完成。
2. 對於裝入本產品的櫥櫃，其組件（塑料材料和裝飾板）必須使用耐熱黏合劑來組裝（最高100°C）：不適合的材料和黏合劑可能導致變形與不黏合。櫥櫃必須有足夠空間可供電源連接。要裝入本產品的櫥櫃必須足夠結實以承受設備的重量。必須將本產品牢固地安裝到凹處。若可保證充分通風的話，可將本產品安裝到直立式櫥櫃內或一個標準櫥具頂部的下方。
3. 嵌入式蒸焗爐內的配件及包裝物全部取出。
4. 應仔細檢查嵌入式蒸焗爐是否損壞。如有損壞請立刻聯絡經銷商或本公司維修部。
5. 產品較重，應置於足夠承托力的平面上。
6. 本嵌入式蒸焗爐應在通風乾燥，遠離腐蝕性氣體的環境中使用，遠離高溫及蒸氣。
7. 為了防止觸電，必須確保產品接地良好。
8. 注意插座要安裝到電源線足夠長的地方。




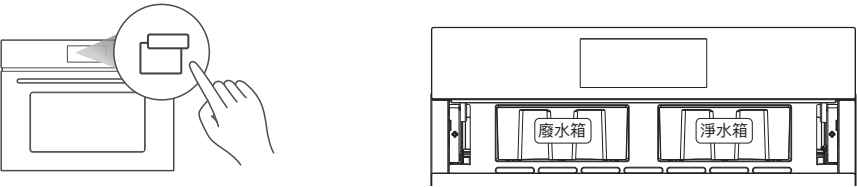
# 操作說明

## 1.首次使用說明

第一次使用時須移除所有的固定膠帶及包裝物。  
使用前請仔細閱讀相關的安全注意事項。

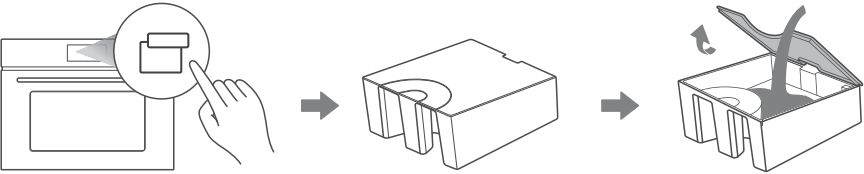
整機通上電後，蜂鳴器會“滴”一聲響，屏幕亮起開機。

每次使用前，請按  使控制面板升起，取出淨水箱，為水箱注入足量的淨水，以免因缺水而中途暫停工作。




水箱加水後原位復原，按  鍵控制面板降下。

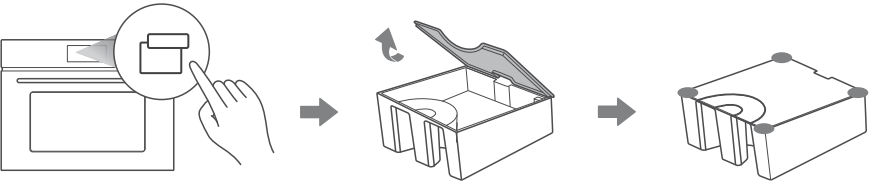
## 2.加水方法




操作過程：

1.按  鍵，控制面板升起，取出水箱，揭開蓋子後加水。

## 3.水盒清潔



操作過程：

1.按  鍵，控制面板升起，取出水箱，揭開蓋子後加水。

2.打開水盒蓋並清潔

3.裝上水盒蓋和密封圈，請按壓圖中圓點位確保貼合完好，避免錯位卡住

## 操作說明

### 系統設置



### 圖標說明



## 操作說明

### 烹飪功能操作



在主頁下選擇所需的烹飪類別（如功能烹飪）



左右滑動查看更多功能，選擇所需的烹飪功能（如鮮嫩蒸）



在對應的數值上,上下滑動調整數值,輕觸啟動圖標啟動工作



# 操作說明

## 預約功能操作



輕觸預約圖標進入預約時間設置



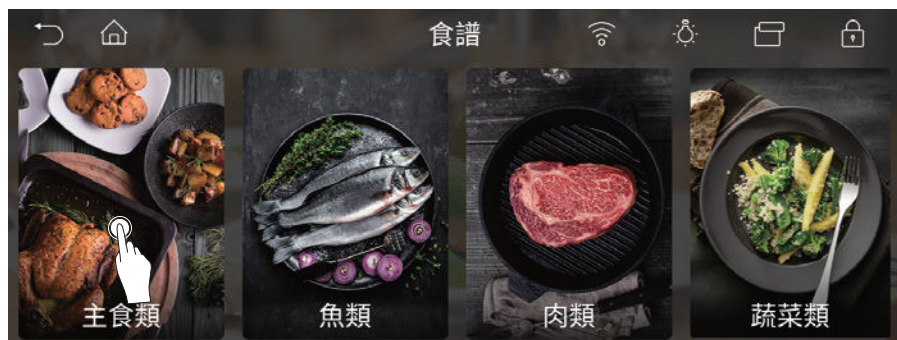
在對應的數值上，上下滑動調整數值，輕觸啟動圖標啟動預約功能

## 操作說明

### 自選菜單功能操作



在主頁面下輕觸自選菜單



進入食譜，選擇所需的類別(如主食類)

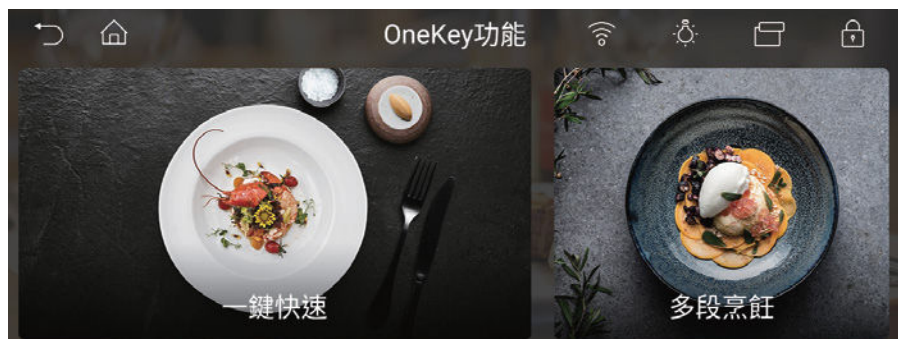


## 操作說明



輕觸製作步驟/貼士/工具食材，可查看相關信息，輕觸啟動圖標啟動工作

## Onekey功能操作



# 操作說明

## 一鍵快速

該功能為自動保存上次烹飪功能設置數據，以便於下次再次應用。



輕觸創建程序。



左右滑動查看更多功能，輕觸選擇所需的烹飪功能（如鮮嫩蒸）



在對應的數值上，上下滑動調整數值，輕觸確認圖標確認設置



## 操作說明



輕觸啟動圖標啟動工作（註：輕觸名稱，可進行重新命名）

### 多段烹飪

本功能為多個烹飪功能自由組合的專業功能（最多支持四段功能組合）



輕觸進入第一段功能設置



左右滑動查看更多功能，輕觸選擇所需的烹飪功能，並完成相應數值的調整與確認

操作說明



輕觸進入第二段功能設置



左右滑動查看更多功能，輕觸選擇所需的烹飪功能，並完成相應數值的調整與確認



輕觸啟動圖標啟動工作

# 操作說明

## 除垢功能操作

該功能分為兩段功能進行工作，啟動前需升起板，往淨箱加入300ml除垢液。



## 選擇清潔功能



## 選擇除垢功能



升起板，往淨水箱加入300ml除垢液，按啟動圖標啟動工作

操作說明



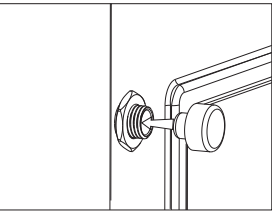
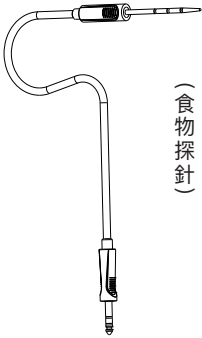
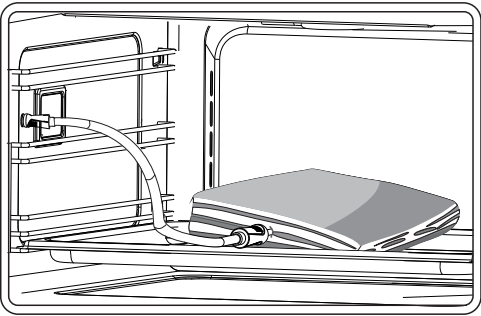
第一段清潔完成後，請根據提示倒掉廢水並清洗乾淨水箱後，為水箱加入足夠的清水，按啟動圖標以完成第二段清潔。

溫馨提示

第二段清潔完成後，請倒掉廢水並清洗乾淨水箱後，將水箱放回原位，除垢完成。

探針功能操作

無需設置烘焙時間，將溫度探針插入食物內部，透過感應食物內部溫度來判斷食物烘焙情況，當溫度達到設定的溫度時，烘焙即完成。



註：每次使用探針完畢後，需將橡膠塞塞回探針插孔，以免漏氣。



## 操作說明



插入探針後，輕觸選擇所需的烹飪功能

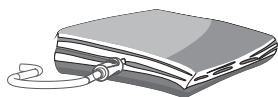


在對應的數值上，上下滑動調整數值，輕觸確認圖標確認設置

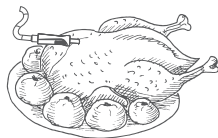
### 溫馨提示

請勿使用冷凍食品，表中的數值僅供參考，它們取決於食物的成分與含量

(肉類)



(家禽)



(魚類)



註：探針插入位置應為食材最厚部位中間處

操作說明

不同食物的中心溫度參考表

食物	中心溫度℃
家禽	
雞肉	80–85
雞胸	75–80
鴨	80–85
鵝	80–90
豬肉	
豬前腿肉	85–90
豬里脊肉，全熟	80–85
小牛肉	
小牛肉塊或前腿肉，瘦	75–80
小牛肉塊，前腿肉	75–80
小牛肘子	85–90
牛肉	
里脊肉或牛腰肉，全熟	65–75
羊肉	
羊腿，全熟	70–80
魚	
全魚	65–70
魚塊	60–65

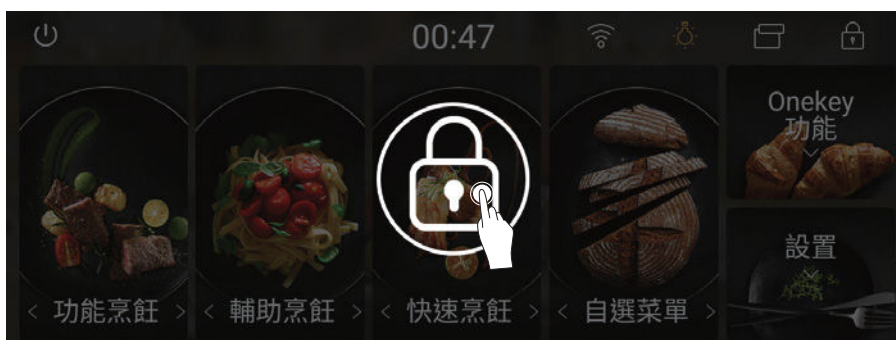
## 操作說明

### 童鎖功能操作

為防兒童誤觸，童鎖功能開啟後，其他功能不可操作。



輕觸童鎖圖標，打開童鎖功能



長按童鎖圖標，關閉童鎖功能

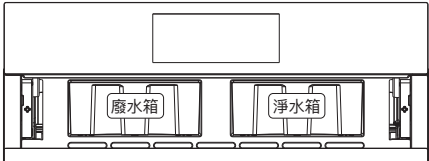
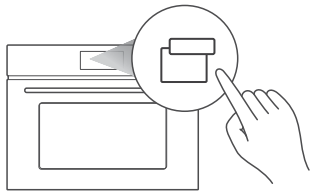
# 操作說明

## 強電開關說明

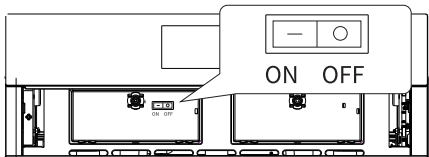
電源開關隱藏於廢水箱支架後部，當系統出現故障後，可通過此開關重啟設備。

操作步驟：

- 1.在待機狀態下，按“板升降鍵”將面板升起（如系統無法升起時，可手動拉起板）；
- 2.將水箱取出；



- 3.在廢水箱支架後部，將開關按至“O”位置關閉電源，當顯示屏熄滅後，再將開關按至“—”重新打開電源，設備將重啟。



- 4.設備重啟後，請將箱復位，降下板。

## 使用常識

1.下列現象均屬於正常：

現 象	原因
蒸氣凝結在百葉窗排氣口	烹調時爐腔內多餘的蒸氣通過排氣口排出，但少部分蒸氣由於環境溫度，會凝結在百葉窗排氣口處，這是正常現象。
電壓波動會影響烹調效果	當電壓在-10%至+5%的範圍波動時，蒸氣爐仍能工作，只是受電壓偏低或者偏高的影響，輸出功率相對降低或者升高，對烹調效果會有影響，這是正常現象。

注意：

1、如果產品不能正常工作，應檢查以下：

- 電源插頭是否插好；
- 爐門是否關好；
- 水箱是否安置到位；
- 家庭保護器是否跳開或燒斷；
- 童鎖是否已啟動。

2、爐腔內未放食物導致嵌入式蒸氣烤箱被偶然啟動：

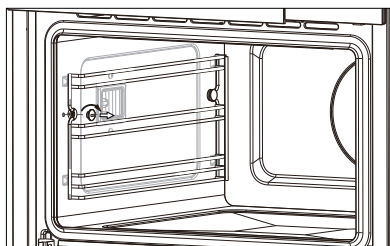
請立即長按使其停止工作。

- 烹調工作時間最少需要設定5分鐘；
- 排氣扇會延時工作3分鐘，將腔體內的熱量排盡；
- 在烹調過程中，若將爐門打開，機器默認為暫停狀態。

## 清潔與保養

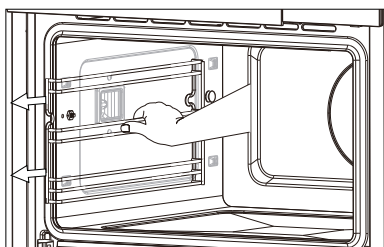
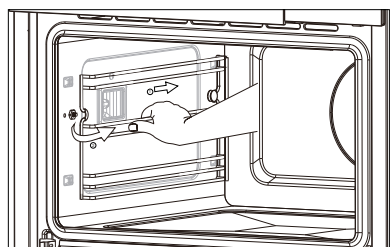
### 層架拆卸與安裝

1. 順時鐘方向旋下導軌前端螺絲；



註：  
拆卸前端螺母時請務必注意轉動方向。錯誤的拆卸會導致與前端螺母連接鎖緊結構被破壞，造成前端螺母無法正常拆裝。

2. 將層架導軌拉到腔體內部，前端拿下；



3. 要把層架安裝到位，將其插入後端的螺絲，然後將其前端的螺絲逆時鐘方向緊固。

### 注意：

蒸焗爐在長時間使用後，腔體內可能會出現異味，如需清除異味，可以在腔體內放置5-6片檸檬，使用普通蒸氣功能，設置100°C工作15-20分鐘，結束後即可清除異味。

- 切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗爐體的任何部位。
- 清洗爐腔之前，須關閉蒸汽烤箱，並從插座上拔去電源線插頭。
- 經常保持爐腔清潔。當食物或渣汁灑到爐內壁時，可用濕布擦去。不宜用硬質材料，如爐內壁很髒則可使用輕柔洗劑，切勿使用粗糙、磨損性的洗劑。
- 蒸焗爐烹調建議使用純淨水或蒸餾水，若長期使用自來水，腔體內壁上會有水垢產生。
- 水箱至少每月檢查一次，取出水箱，擦洗乾淨後放回原處。
- 烹調完畢，需清理接水板中的殘留水。
- 應經常清潔門的玻璃表面，可用輕柔布擦淨。
- 如控制面板被弄濕，請用輕柔的布抹擦，不能用粗糙、磨損性的洗滌劑來擦控制面板，擦控制面板時，請將電源切斷，以免誤操作。
- 蒸焗爐若長時間不使用，應拔掉電源插頭，腔體內清淨乾淨後放在通風乾燥，沒有腐蝕性氣體的環境中。
- 蒸焗爐發生故障時，必須由本公司培訓的專業維修人員檢修，其它任何人員拆修將是危險的。
- 更換爐燈前必須斷開電源，打開機殼，爐燈要采用本公司的專用型號。
- 不能用粗糙的清潔器或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的破碎。
- 在清潔食物盤、托盤器皿時，請用輕質材料（例如布類物料）來清潔，勿用硬質物料（例如金屬類的鐵絲），以免刮傷器皿，破壞保護層。
- 處理並拋棄此產品時，應遵守當地環境管理條例。更多關於此產品的處理、回收、循環使用等資訊，請諮詢當廢棄家電處理服務站和當地城市的相關管理部門。
- 不能使用蒸氣清潔器。

故障分析

故障現象及解決方法

故障現象	可能原因	排除辦法
顯示幕不亮	1 機器沒有接通電源 2 機器內部線路故障	1. 用戶供電線路是否正常 2. 聯繫售後服務部或更換
顯示幕顯示異常	1 顯示幕損壞 2 電路板電子元件損壞	聯繫售後服務部或更換
烹調期間水或水蒸氣洩漏出爐門	1 門不能關緊 2 門的密封層破壞	1. 重新把門關緊 2. 聯繫售後服務部或更換
爐門漏氣	1 門組件上的密封圈裝配不良 2 門沒關緊，力度不夠	聯繫售後服務部或更換
爐燈不亮	1 爐燈損壞 2 主電腦板損壞或其它故障	聯繫售後服務部或更換
風扇電機不工作	1 電機損壞 2 主電腦板損壞或其它故障	聯繫售後服務部或更換
按鍵失靈	1 按鍵裝配不良或損壞 2 路板電子元件損壞	聯繫售後服務部或更換
面板升降異常	1 伺服電機損壞 2 電路板電子元件損壞 3 導軌摩擦力大	聯繫售後服務部或更換
不出蒸氣	1 水管折彎、堵塞或損壞、插反、脫落 2 水泵損壞 3 注水系統密封不好 4 控制板或電源板出現故障或其它故障	聯繫售後服務部或更換

故障代碼及原因分析

故障代碼	原因分析
ER1	腔體高溫保護，腔體溫度感應器高於 250°C。
ER2	蒸發盤高溫保護，蒸發盤溫度感應器高於 180°C。
ER3	底部傳感器開路報警。
ER4	底部傳感器短路報警。
ER5	蒸發盤傳感器開路報警。
ER6	蒸發盤傳感器短路報警。
ER7	腔體內部傳感器開路報警。
ER8	腔體內部傳感器短路報警。

產品參數

產品名稱：嵌入式蒸焗爐	額定電壓：220-240V~	外形尺寸(HxWxD)：455x595x556mm
產品型號：C-S68GXMB-1	額定頻率：50-60Hz	內腔尺寸(HxWxD)：265x484x430mm
額定容量：60L	額定功率：2200W	

注意：因產品改進或技術更新，參數如有更改，請以產品的銘片為準，恕不另行通知。

Dear users:

Thank you for using CRISTAL Built-in Steamer Oven, we will try our best to provide you with worry-free service to facilitate your home life.

Before using this equipment, please be sure to read the operating instructions. Although the operation of the built-in steam oven is easy to understand and highly efficient, proper operation is essential to ensure the safety and functionality of the appliance. The operating instructions contain detailed information on the functions of the equipment, operating procedures and safety precautions, which will help you to better understand and master the use of the equipment. By following these instructions, you will be able to minimize problems when using the equipment. To avoid the possibility of accidents, please strictly follow the instructions in the manual. Our products are constantly being improved and are subject to change without notice.

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According to the Waste Electrical and Electronic Equipment (WEEE) Directive, waste electrical and electronic equipment should be collected and treated separately. If at any time in the future you need to dispose of this product, please do not dispose of it with your household waste. Please take this product to a WEEE collection point where available.



This product is intended for home use only!

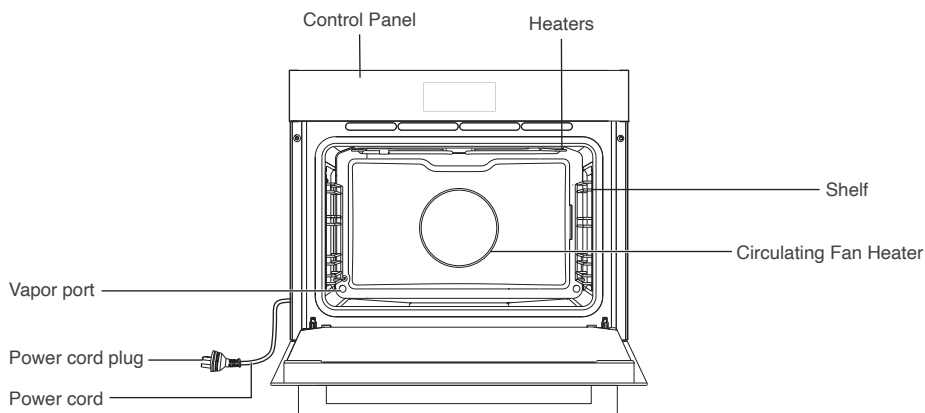
The manufacturer reserves the right to make changes to the product, but this does not affect the normal use of the device. Please be assured that any changes are made to improve the performance and safety of the product and to ensure that the user enjoys a better experience.

## Safety Precautions

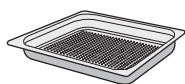
- This built-in steamer oven is designed for home heating and cooking of food and is not intended for other commercial or industrial use.
- **WARNING:** Unsupervised use of the built-in steam oven by children should be allowed only when adequate instruction has been provided so that children can use the built-in steam oven in a safe manner and understand the dangers of improper use.
- **WARNING:** Before cooking, it is advisable to fill the water tank to its maximum capacity and insert the tank fully into the oven to ensure that it is secured in place, so that it does not fail to pump water during operation.
- **WARNING:** Do not open the door of the stove during cooking to avoid steam loss, which may affect the cooking effect.
- **Warning:** When the door must be opened during the cooking process due to the need to turn over or other needs, please keep children or user's body parts (especially the face) away from the door to avoid steam scalding.
- Wear insulated gloves when removing food and utensils from the built-in steamer to avoid burns from high temperatures.
- Do not store anything in the built-in steamer.
- Heated bottles and baby jars should be stirred or shaken, and the temperature of the contents should be checked before feeding to avoid scalding.
- **WARNING:** It is dangerous for anyone other than qualified service personnel to perform service.
- **WARNING:** If the door or door seal is damaged, do not use the appliance until it is repaired.
- **WARNING:** If the power cord is damaged, it must be replaced by the manufacturer, its maintenance department, or a professional to avoid danger.
- **Warning:** Children should stay away from the built-in steam oven as its easily accessible parts will become very hot during use.
- This appliance will become hot during use, be careful not to touch the heating element inside the oven. After cooking, wait 30 minutes for the oven to cool down before cleaning the built-in steam oven.
- The power outlet and circuit must be securely grounded and the product must be installed in such a way that it can be completely disconnected from the power source, and must be installed by a professional.
- People (including children) who are physically weak, slow or mentally challenged must be instructed or assisted in the safe use of this product by the person responsible for their safety.
- Prevent children from playing with the product.
- Do not place any objects on the glass door when it is fully opened.
- Do not place the following items in the built-in steam oven, such as paper, card, plastic, fabric, flammable plastic, etc.
- Check the built-in steam oven, power cord and plug frequently for any damage, and stop using the built-in steam oven if there is any sign of damage.
- If the built-in steamer, power cord or plug shows signs of damage, stop using it and send it to the nearest service center for inspection and repair.
- Do not immerse the power cord, plug or any other part of the built-in steamer oven in water or liquid to avoid fire or danger.
- Do not place the built-in steamer next to a gas stove, microwave oven, or other high temperature environment, and keep it away from sources of ignition.
- If the built-in steamer oven is in contact with flammable materials or covered by some flammable materials such as curtains, fabrics and similar things during operation, it is easy to cause fire.
- **WARNING:** If it is necessary to replace the lamp, to avoid possible electric shock, make sure the appliance is disconnected from the power supply before changing the lamp.



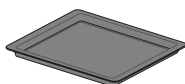
# Appearance Structure and Accessories



This product comes with accessories



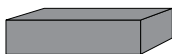
Food Tray (Steamer Tray with Hole)



Baking tray (oil catching tray)



Grill Rack



Absorbent Sponge

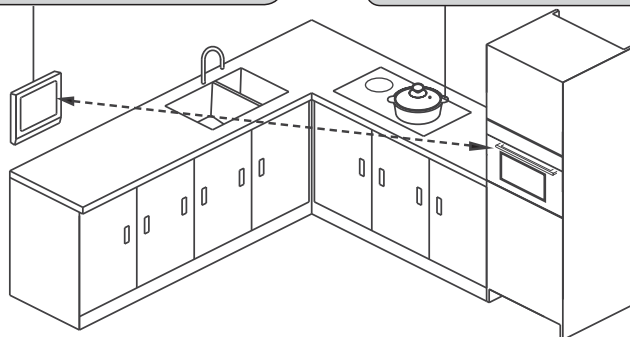


Heat-insulating gloves

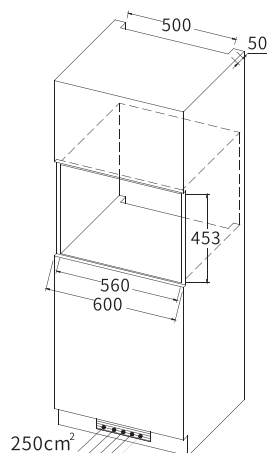
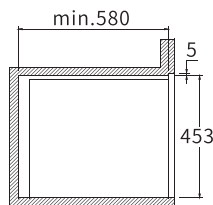
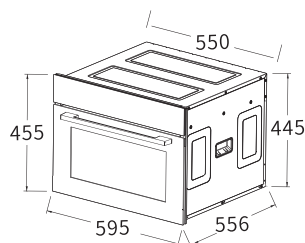
## Installation Instructions

Keep away from televisions, radios, antennas, etc. (otherwise it may interfere with the picture and generate noise).

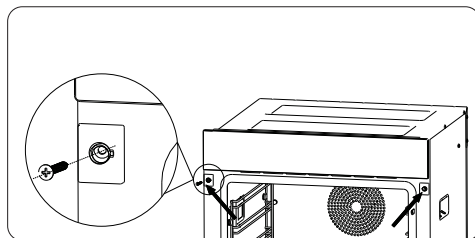
Do not place the product in a hot and humid place. (such as gas stoves, electrified areas, or next to sinks on water boards.)



1. Place the product in the customised frame on the cabinet;
2. Open the door of the built-in steam oven;
3. Remove the screws in the package and fix the main body of the steam oven on the cabinet board.



1. Installation must be carried out in accordance with current standards and regulations and may only be carried out by specially licensed personnel.
2. For cabinets fitted with this product, the components (plastic materials and decorative panels) must be assembled with heat-resistant adhesives (up to 100°C): unsuitable materials and adhesives may lead to deformation and non-adhesion. The cabinet must have sufficient space for power connection. The cabinet in which the product is to be installed must be strong enough to support the weight of the equipment. The product must be securely mounted in a recess. If adequate ventilation can be ensured, the product can be installed in an in-line cabinet or under the top of a standard cabinet.
3. Remove all accessories and packaging from the built-in steam oven.
4. Check the built-in steamer carefully for any damage. If there is any damage, please contact the dealer or our service department immediately.
5. The product is heavy and should be placed on a flat surface with sufficient support.
6. The built-in steam oven should be used in a ventilated and dry environment, away from corrosive gases, and away from high temperatures and steam.
7. To prevent electric shock, make sure the product is well grounded.
8. Note that the socket should be installed in a place where the power cord is long enough.




# Operating Instructions

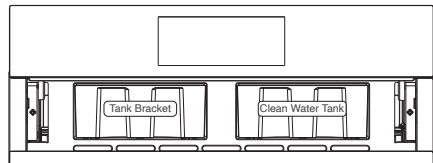
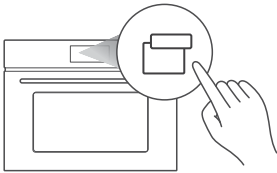
## 1. Instructions for first use


Remove all tapes and packaging when using for the first time.

Please read the relevant safety precautions carefully before use.

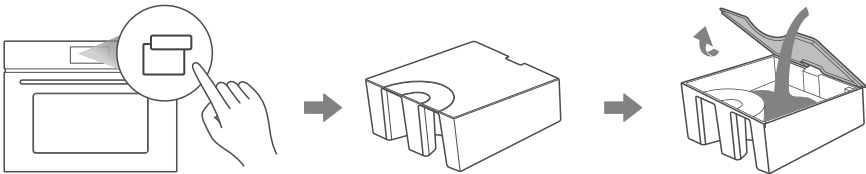
When the machine is powered on, the buzzer will beep and the screen will light up to turn on the machine.

Before each use, please press  to raise the control panel, take out the water tank, and fill the water tank with sufficient amount of clean water to avoid suspension of work due to lack of water.




After filling the water tank, the original position is restored and the control panel is lowered by pressing the button .

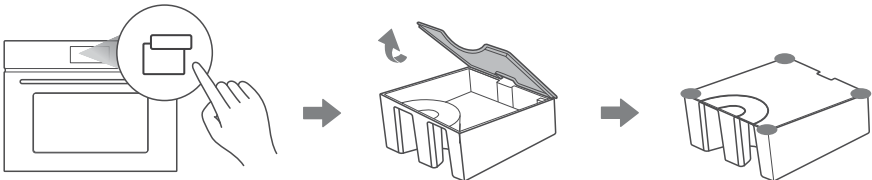
## 2. Method of adding water




Operation Procedure:

1. Press the button , the control panel rises, take out the water box, open the lid and add water.

## 3. Water Box Cleaning

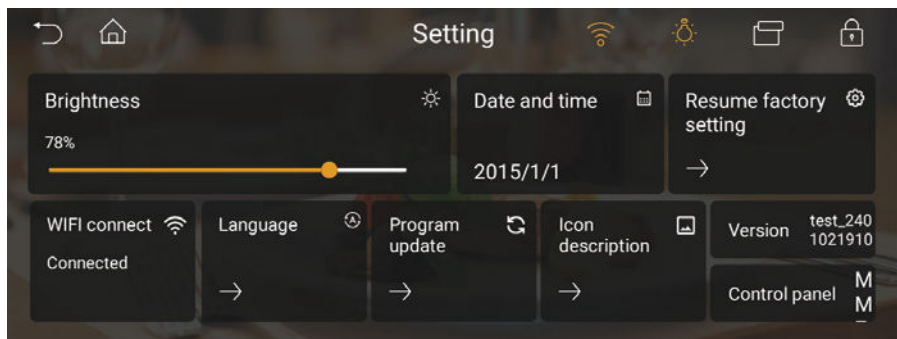


Operation Procedure:

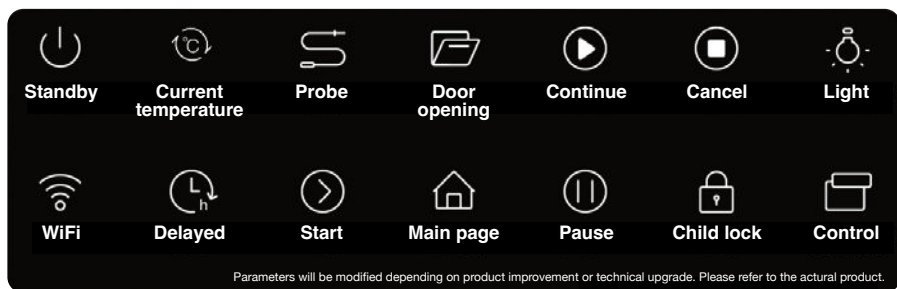
1. Press the button , the control panel rises, take out the water box, open the lid and add water.
2. Open the water tank cover and clean it.
3. Install the water tank cover and the sealing area, please press the dots in the picture to make sure the fit is perfect to avoid misalignment and jamming.

## Operating Instructions

### System settings



### Icon description

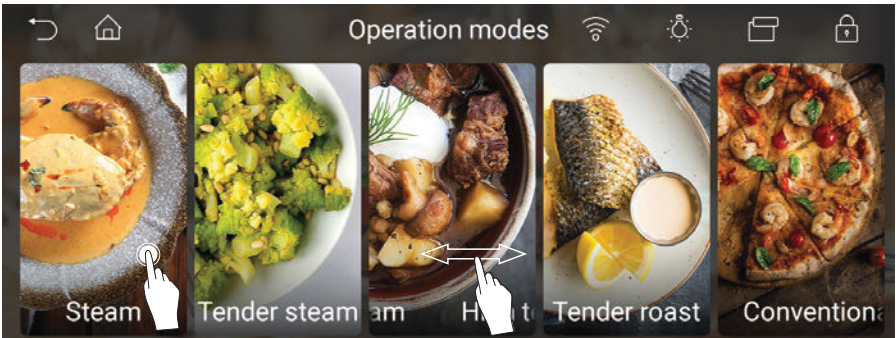


# Operating Instructions

## Cooking Functions



Select the desired cooking category (e.g. Functional Cooking) under the home page



Swipe left or right to see more functions and select the desired cooking function (e.g. Steam)



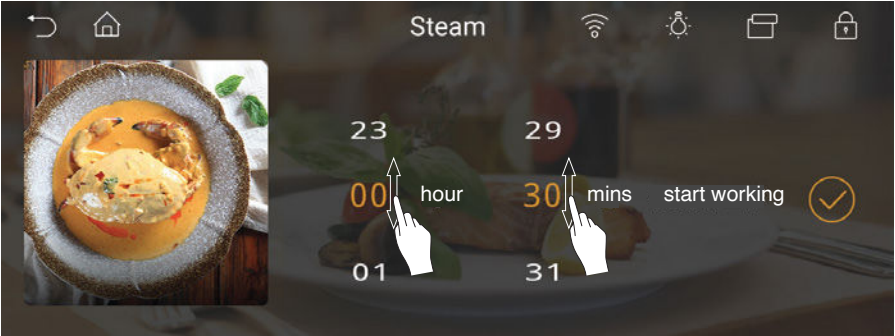
On the corresponding value, slide up and down to adjust the value, touch the start icon to activate the function.

# Operating Instructions

## Reservation Function Operation



Touch the Reservation icon to enter the reservation time setting.

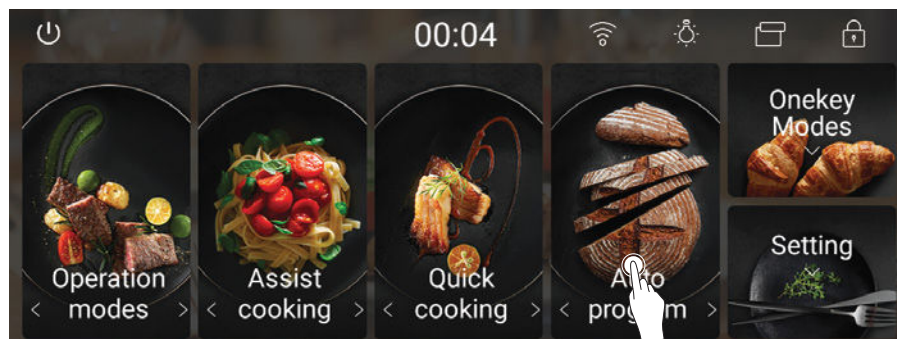


On the corresponding value, slide up and down to adjust the value, and touch the start icon to activate the reservation function.

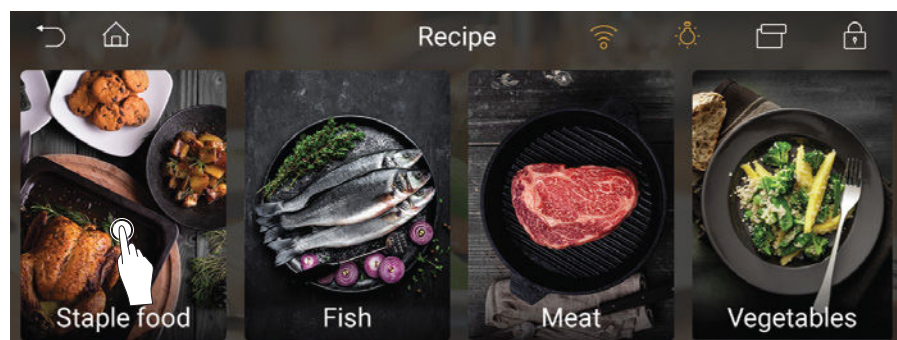


## Operating Instructions

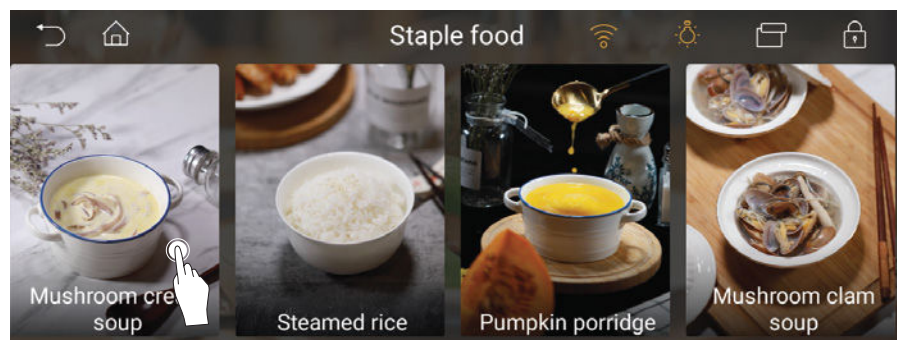
### Operation of the Customised Menu Functions



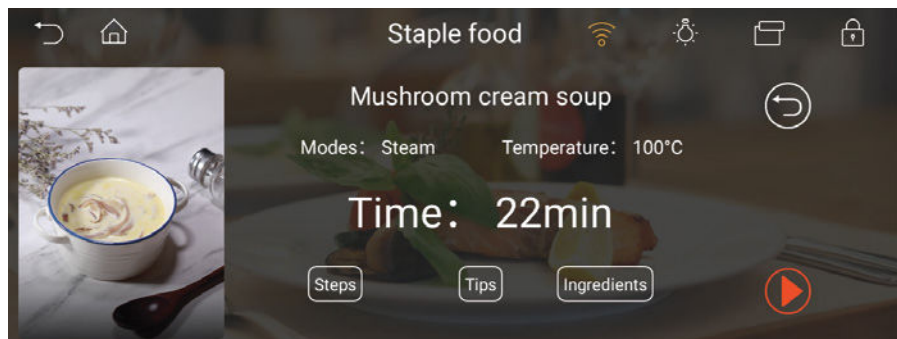
Touch the menu of your choice on the main page.



Enter the recipe and select the desired category (e.g. Staple food).

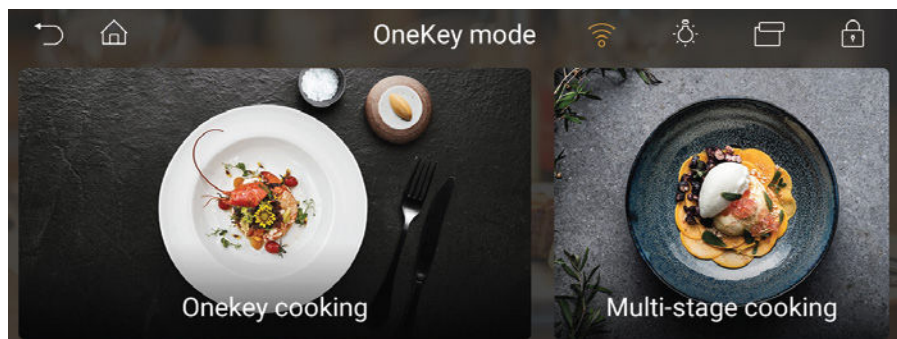


## Operating Instructions



Touch the Steps/Tips/Tools ingredient to view the related information, and touch the Start icon to start the work.

### Onekey Mode

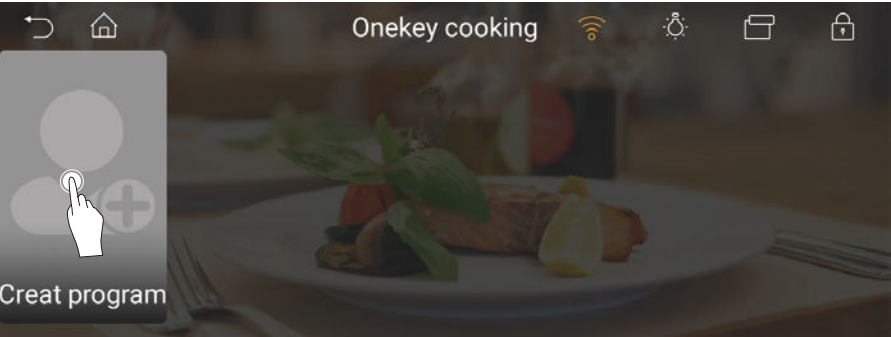




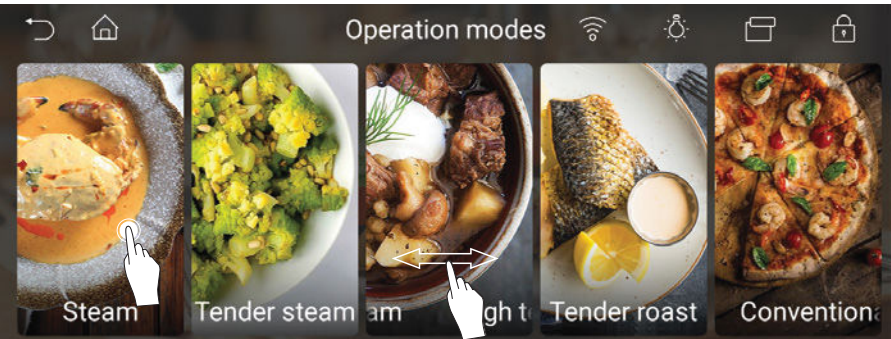
# Operating Instructions

## Onekey cooking

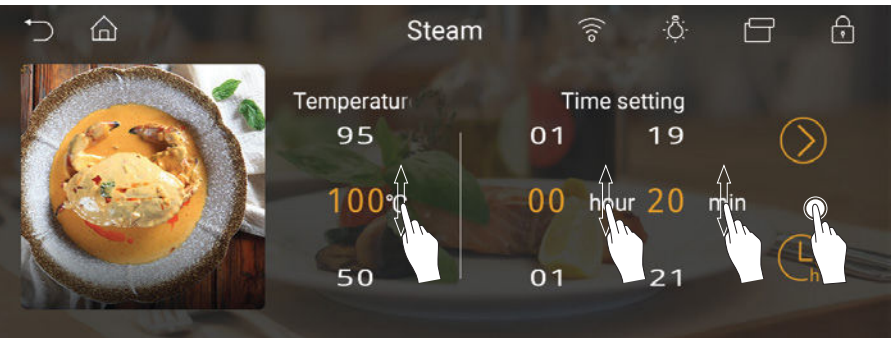
This function automatically saves the data of the last cooking function setting so that it can be used again next time.



Touch Create Program.

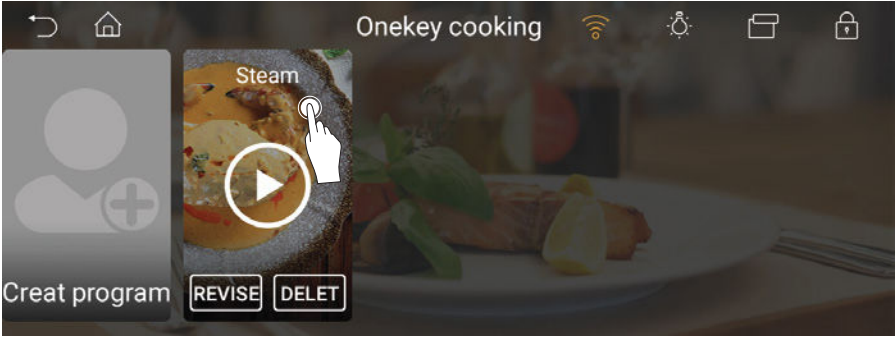


Swipe left or right to see more functions and touch to select the desired cooking function (e.g. Steam)



On the corresponding value, slide up and down to adjust the value, and touch the Confirm icon to confirm the setting.

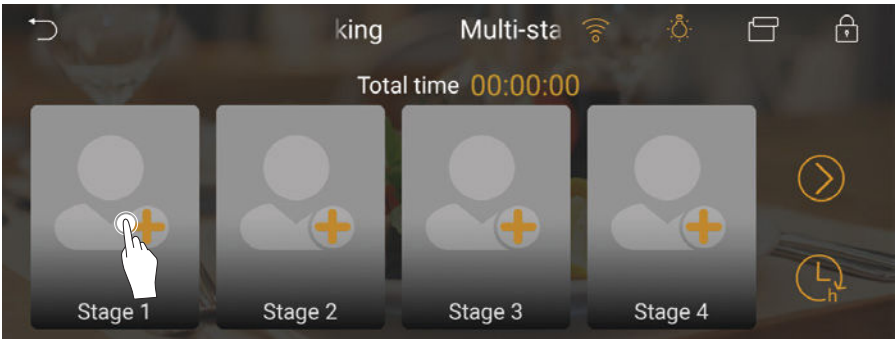
# Operating Instructions



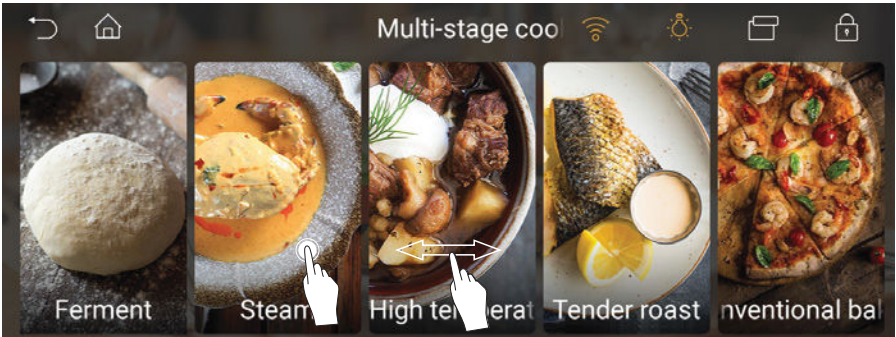
Touch the start icon to start the job (Note: Touch the name to rename it)

## Multi-stage cooking

This function is a professional function that combines several cooking functions freely (up to four function combinations).

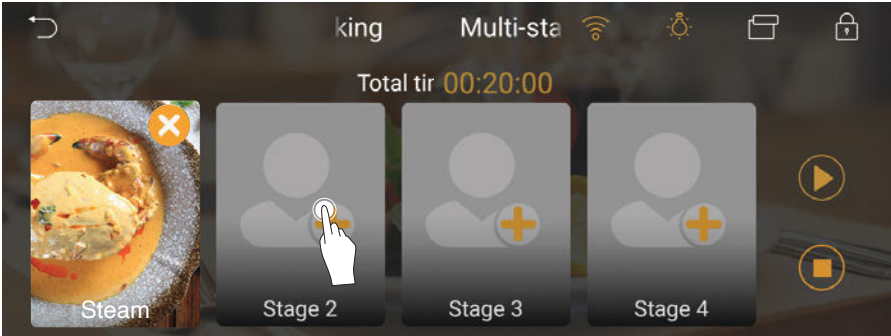


Touch to enter the first function setting

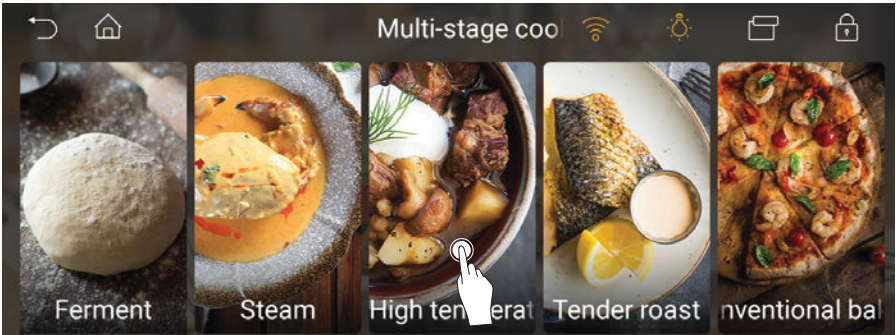


Swipe left and right to view more functions, touch to select the desired cooking function, and complete the adjustment and confirmation of the corresponding values.

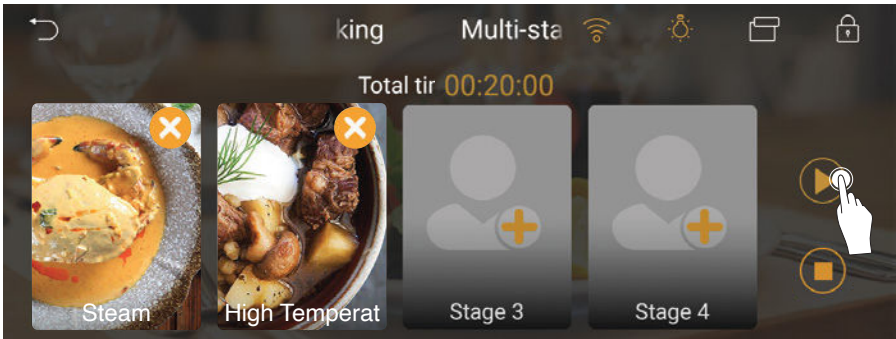
Operating Instructions



Touch to enter the second function setting



Swipe left and right to view more functions, touch to select the desired cooking function, and complete the adjustment and confirmation of the corresponding value.

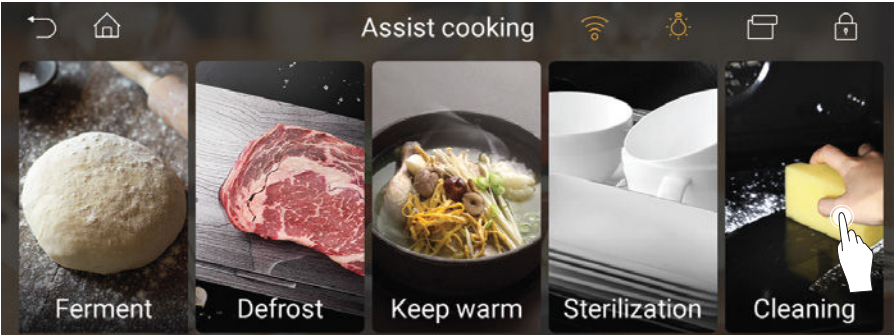


Touch the start icon to start working

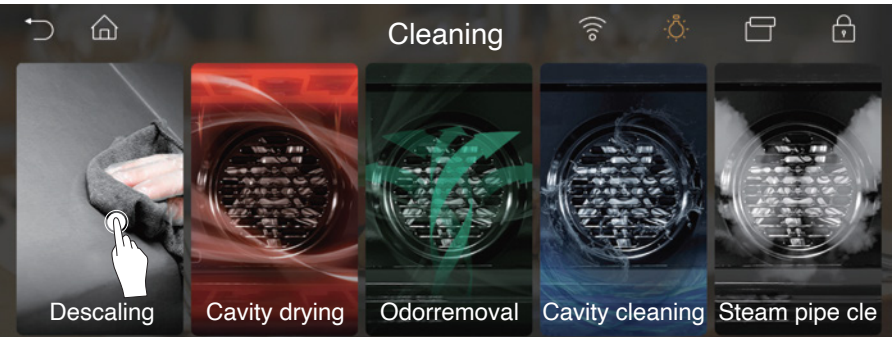
# Operating Instructions

## Descaling function operation

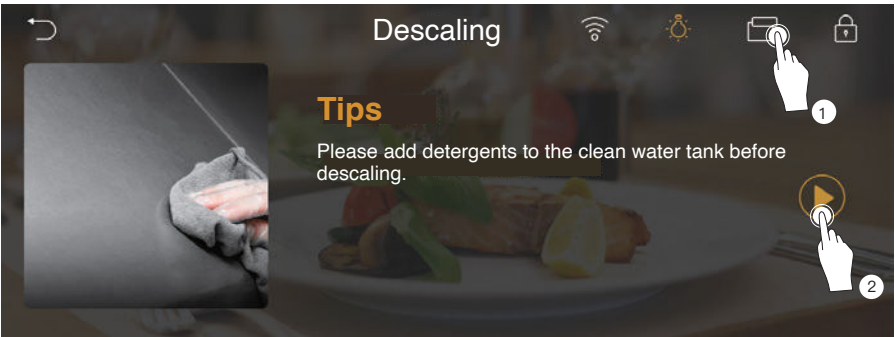
The function is divided into two stages, before starting the function, you need to raise the plate and add 300ml of descaling liquid to the clean tank.



Select Cleaning function



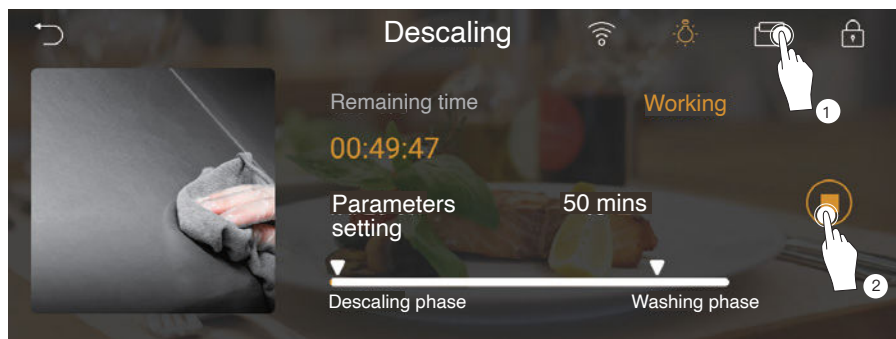
Select the Descaling function



Raise the plate, add 300ml of descaling liquid to the clean water tank, press the start icon to start the work.



## Operating Instructions



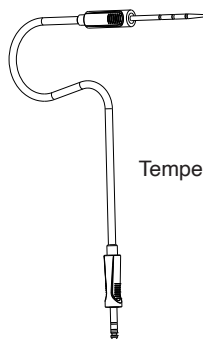
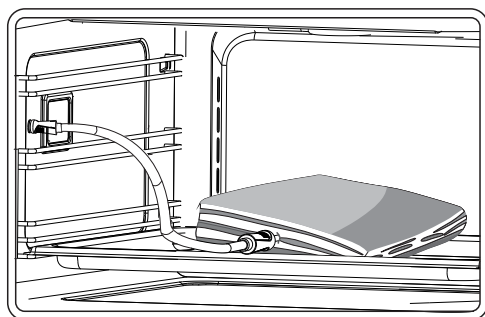
After the first stage of cleaning, please follow the instructions to pour out the waste water and clean the water tank, then add enough fresh water to the water tank and press the start icon to complete the second stage of cleaning.

### Warm Reminder

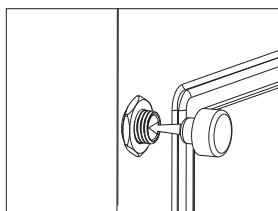
After the second stage of cleaning, please pour out the waste water and clean the water tank, then put the tank back to its original position, the descaling is completed.

### Probe Function Operation

There is no need to set the baking time, insert the temperature probe into the food and judge the baking condition by sensing the internal temperature of the food, when the temperature reaches the set temperature, the baking will be completed.

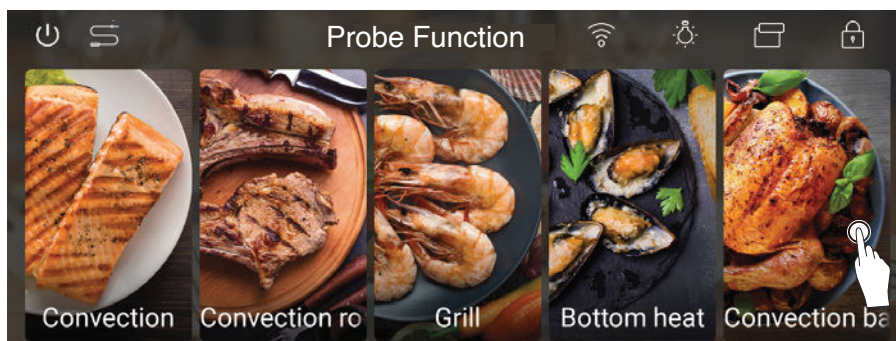


Temperature Probe



Note: After each use of the probe, the rubber plug should be put back into the probe socket to avoid air leakage.

## Operating Instructions



After inserting the probe, touch to select the desired cooking function



On the corresponding value, slide up and down to adjust the value, and touch the Confirm icon to confirm the setting.

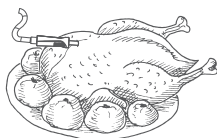
### Warm Reminder

Do not use frozen food, the values in the table are for reference only, they depend on the composition and content of the food.

(Meat)



(Poultry)



(Fish)



Note: The probe should be inserted in the middle of the thickest part of the ingredient.

# Operating Instructions

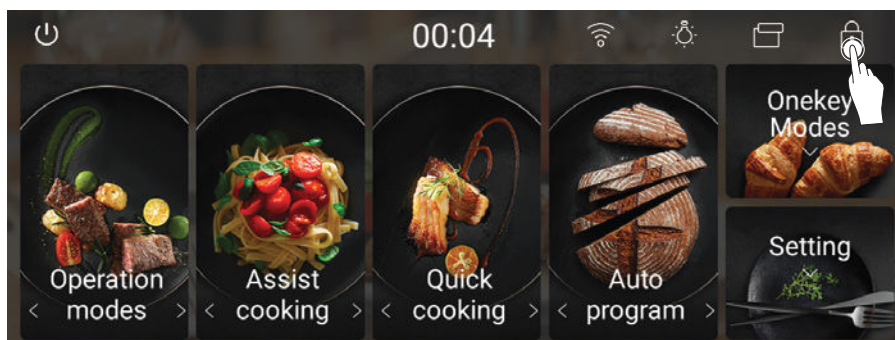
Center temperature reference table for different foods

FOOD	Temperature °C
Poultry	
Chicken	80–85
Chicken Breast	75–80
Duck	80–85
Goose	80–90
Pork	
Pork foreleg	85–90
Pork Tenderloin, Fully Cooked	80–85
Veal	
Veal cubes or forelegs, lean	75–80
Veal cubes, foreleg	75–80
Veal elbow	85–90
Beef	
Tenderloin or loin of beef, fully cooked	65–75
Lamb	
Leg of lamb, fully cooked	70–80
Fish	
Whole fish	65–70
Fish pieces	60–65

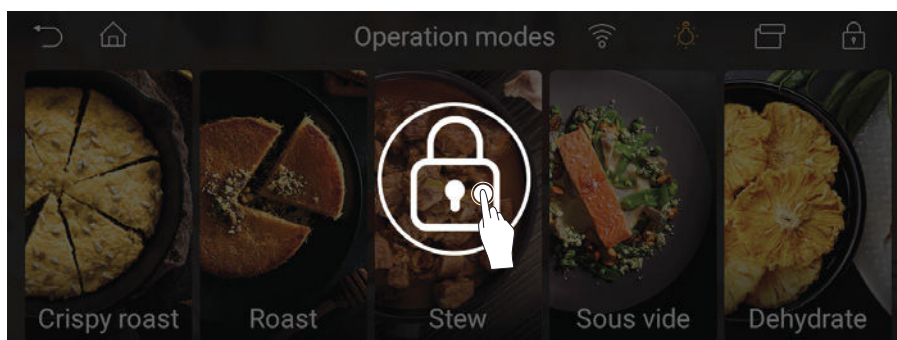
## Operating Instructions

### Child lock function operation

In order to prevent children from accidental contact, other functions cannot be operated when the child lock function is turned on.



Touch the Child Lock icon to turn on the child lock function.



Press and hold the child lock icon to turn off the child lock function.



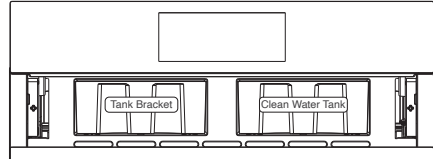
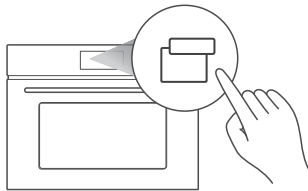
# Operating Instructions

## Power Switch Description

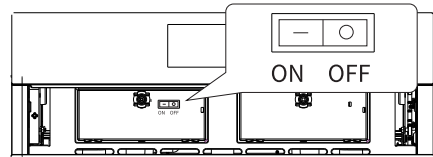
The power switch is hidden at the back of the tank bracket and can be used to restart the unit in the event of a system failure.

## Operation Procedure

1. In standby mode, press the “panel lift button” to raise the panel (if the system cannot be raised, you can manually pull up the panel);
2. Remove the water tank;



3. At the rear of the tank bracket, press the switch to the “O” position to turn off the power. When the display goes off, press the switch to the “.” position to turn the power back on and the unit will reboot.
4. After the appliance has restarted, reposition the tank and lower the panel.



## General Knowledge

1. The following phenomena are normal:

Appearance	Cause
Steam condensation in the louvered venting opening	When cooking, the excess steam in the oven cavity is discharged through the vent, but a small portion of the steam will condense on the louver vent due to the ambient temperature, which is a normal phenomenon.
Voltage fluctuation affects cooking results	When the voltage fluctuates within the range of -10% to +5%, the steamer will still work, but the output power will be reduced or increased due to the low or high voltage. When the voltage fluctuates in the range of -10% to +5%, the steamer will still work, but the output power will be relatively lower or higher due to the low or high voltage, which will affect the cooking effect, and this is a normal phenomenon.

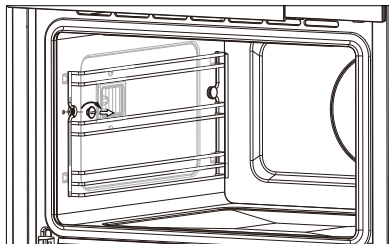
## Note:

1. If the product does not work properly, check the following:
  - Whether the power plug is plugged in properly;
  - Whether the stove door is closed;
  - Whether the water tank is in place;
  - If the home protector has tripped or burned out;
  - Whether the child lock is activated.
2. The built-in steam oven was started by chance due to the lack of food in the oven cavity:  
**Please press and hold immediately to stop it from working.**
  - Cooking time needs to be set for a minimum of 5 minutes;
  - The exhaust fan is delayed for 3 minutes to exhaust the heat from the cavity;
  - If the door is opened during the cooking process, the appliance recognizes the pause status by default.

## Cleaning and Maintenance

### Shelf disassembly and installation

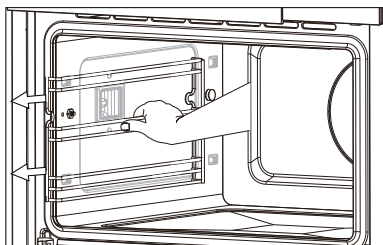
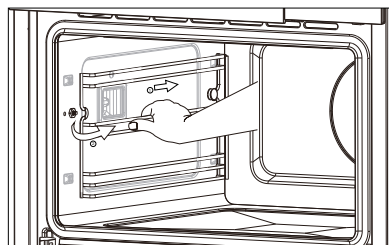
1. Unscrew the front screw of the rail in clockwise direction;



Note:

Be sure to pay attention to the direction of rotation when removing the front-end nut. Incorrect disassembly may cause damage to the locking structure connected to the front-end nut, making it impossible to disassemble the front-end nut properly.

2. Pull the shelf guide to the inside of the chamber and take off the front end;



3. To install the shelf in place, insert the rear screws into it and then tighten the front screws counterclockwise.

Note:

Steam oven after a long time of use, the cavity may appear odor, if you need to remove the odor, you can place 5-6 slices of lemon in the cavity, use the ordinary steam function, set 100°C work for 15-20 minutes, after the end of the odor can be removed.

- Never use strong detergents, banana water, gasoline, abrasive powders and metal brushes to clean any part of the oven cavity.
- Before cleaning the oven cavity, turn off the steam oven and unplug the power cord from the outlet.
- Always keep the oven cavity clean. When food or marinade spills on the inside of the oven, wipe it off with a damp cloth. Do not use hard materials. If the interior of the oven is dirty, use a mild detergent, not a rough, abrasive one.
- Pure or distilled water is recommended for cooking in the steam oven. If tap water is used for a long period of time, limescale will form on the inner wall of the cavity.
- The water tank should be inspected at least once a month. Remove the water tank, scrub it clean and return it to its original place.
- Remove the water tank, scrub it clean, and return it to its original location.
- Clean the water left in the catch panel after cooking.
- The glass surface of the door should be cleaned frequently with a soft cloth.
- If the control panel gets wet, wipe it with a soft cloth. Do not use rough, abrasive detergents to wipe the control panel, and turn off the power when wiping the control panel to avoid inadvertent operation.
- Steam oven should be unplugged if not in use for a long time, the cavity should be cleaned and placed in a ventilated and dry environment free from corrosive gases.
- Steam oven failure, must be trained by the Company's professional maintenance personnel to repair, any other personnel to dismantle the repair will be dangerous.
- Before replacing the oven lamp must be disconnected from the power supply, open the chassis, the oven lamp to use the company's specialized models.
- Do not scrape the glass door with a rough cleaner or sharp metal, as this may cause the glass to break.
- When cleaning the food tray and trays, please use light material (such as cloth) to clean, do not use hard material (such as metal wire), so as not to scratch the utensils and damage the protective layer.
- Dispose of this product in accordance with local environmental regulations. For more information on handling, recycling, and reuse of this product, please consult your local Waste Electrical Appliances Service Station and the relevant local municipal authorities.
- Steam cleaners should not be used.

## Failure Analysis

### Failure phenomenon and solution

Failure appearance	Possible Causes	Troubleshooting
Display does not light up	1. The machine is not connected to the power supply 2. Machine internal circuit failure	1. Is the user's power supply line normal? 2. Contact the after-sales service department or replacement.
Display abnormalities	1. Display damage 2. Damaged circuit board electronic components	Contact after-sales service department or replace it.
Water or steam leaks out of the door during cooking.	1. Door does not close tightly 2. The sealing layer of the door is damaged	1. Re-tighten the door 2. Contact after-sales service or replace the door
Furnace door leakage	1. Defective assembly of the sealing ring on the door assembly 2. Door is not closed tightly enough	Contact after-sales service department or replacement
Stove light does not light up	1. Burner lamp is damaged 2. Damaged main computer board or other faults	Contact after-sales service department or replacement
Fan motor does not work	1. Damaged motor 2. Damaged main computer board or other faults	Contact our after-sales service department or replace it.
Key malfunction	1. Poorly assembled or damaged keypad 2. Damaged circuit board electronic components	Contact after-sales service or replacement
Panel lifting abnormality	1. Damaged servo motor 2. Damage to electronic components of circuit board	Contact after-sales service or replacement
No steam	1. The water pipe is bent, clogged or damaged, inserted backwards, or disconnected. 2. Damaged water pump, 3. Bad sealing of water injection system 4. Control board or power board failure or other faults	Contact after-sales service or replacement

### Fault Code and Cause Analysis

Fault Code	Cause Analysis
ER1	Chamber temperature protection, chamber temperature sensor above 250°C.
ER2	Evaporator tray high temperature protection, evaporator tray temperature sensor above 180°C.
ER3	Bottom sensor open circuit alarm.
ER4	Bottom sensor short circuit alarm.
ER5	Evaporator tray sensor open circuit alarm.
ER6	Short circuit alarm for evaporator tray sensor.
ER7	Open circuit alarm of the internal sensor of the chamber.
ER8	The internal sensor of the cavity is short-circuited.

### Product Parameters

Product Name : Built-in Steam Oven	Rated Voltage : 220–240V~
Model No. : C-S68GXMB-1	Rated Frequency : 50–60Hz
Rated capacity : 60L	Rated Power : 2200W
Overall Dimension (HxWxD) : 455x595x556mm	Inner Chamber Size (HxWxD) : 265x484x430mm

Note: Parameters are subject to change without prior notice due to product improvement or technical update, please refer to the product nameplate.