

C-S55GXH

嵌入式蒸焗爐 | Built-In Steam Oven

使用說明書 | User Manual



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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	C-S55GXH
Rated Voltage	220-240 V
Frequency	50-60 Hz
Grill	2200 W
Convection	1700 W
Maximum Power	3000 W

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS WARNING

To reduce the risk of fire, electric shock, injury to persons when using your appliance, follow basic precautions, including the following:

1. Read and follow the specific:"PRECAUTIONS".
2. 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Children less than 8 years of age shall be kept away unless continuously supervised.
3. Keep the appliance and its cord out of reach of children less than 8 years.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.(For appliance with type Y attachment)
5. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
6. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
7. WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation.

8. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
9. This appliance is intended to be used in household and similar place.
10. The appliance shall not be cleaned with a steam cleaner.
11. The appliance is intended to be used built-in.
12. Surface of a storage drawer can get hot.
13. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
14. **WARNING:** During use the appliance becomes hot, especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Always use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.
15. The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door.)
16. Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. But this is not applicable for appliances with horizontal bottom hinged door.)
17. **WARNING:** When move the oven, do not carry handle. (Oven is overweight, handles are easily broken.)

18. The water in the receiving tank, inside the oven and in the water tank should be cleaned up after each use.
19. Do not use the paper cups and plastic containers with temperature resistance below 120 degrees. The glass, ceramic, stainless steel utensils can be used.
20. WARNING: 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. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.
21. 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.
22. Steam is the main heating function for this product.
23. 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 left open a crack. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
24. 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.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE
HOUSEHOLD USE ONLY
(NOT FOR COMMERCIAL USE)

TO REDUCE THE RISK OF INJURY TO PERSONS

Grounding Installation

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.

Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:

- 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be a grounding-type 3-wire cord.

- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally. For no plug appliance, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.

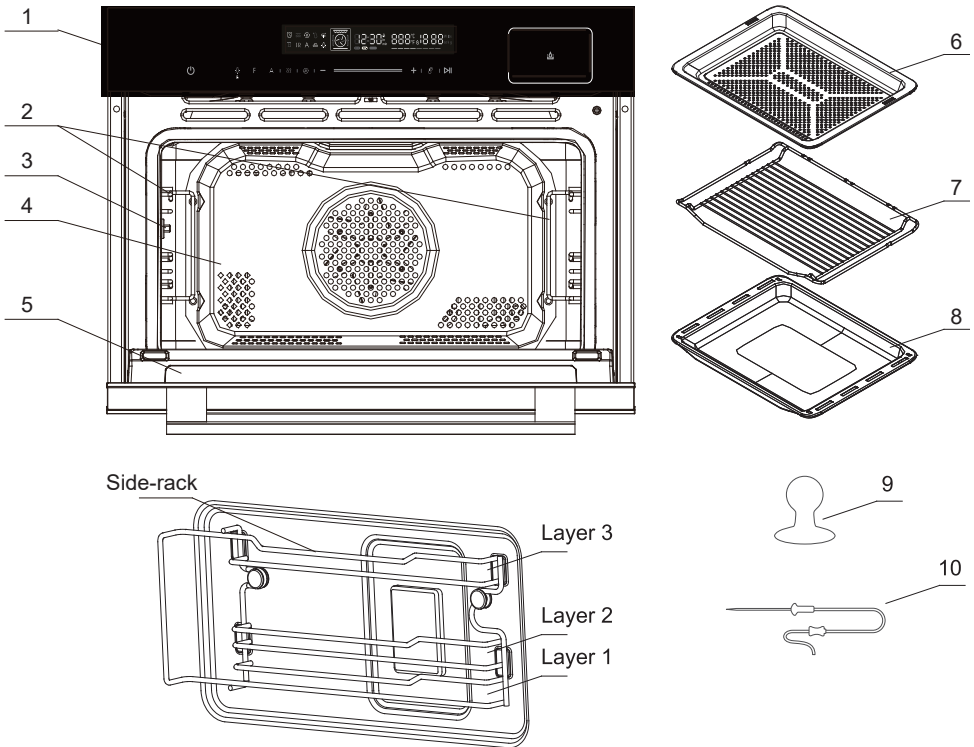
SETTING UP YOUR OVEN

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



- | | |
|--------------------------|----------------|
| 1. Control panel | 6. Steam tray |
| 2. Side-racks | 7. Rack |
| 3. Meat probe holder | 8. Bake tray |
| 4. Cavity | 9. Sucker |
| 5. Furnace door assembly | 10. Meat probe |

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.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- 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.
- Don't use under the work surface and that it must not be subject to spillage from containers onto surfaces under which the appliance is installed.

The accessible surface
may be hot during
operation.



Fitted units

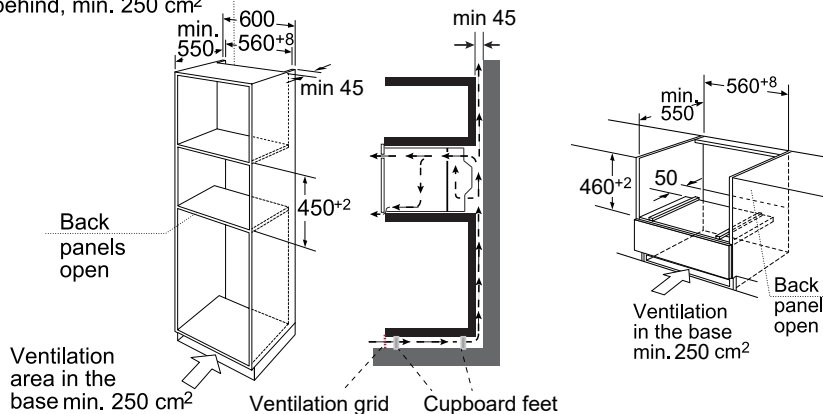
- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cupboard must not have a back wall behind the appliance.
- A gap of at least **45 mm** must be maintained between the wall and the base or back panel of the unit above.
- The fitted cupboard 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

The dimensions in the figures are in mm.

Ventilation openings

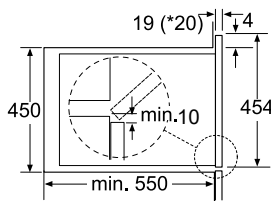
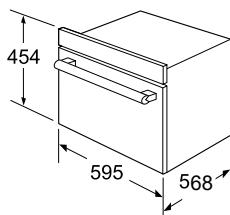
behind, min. 250 cm²



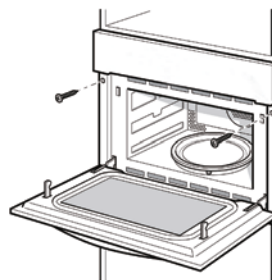
Note: There should be gap above the oven.

Building in

- 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.
1. Carefully push the oven into the box, making sure that it is in the centre.
 2. Open the door and fasten the oven with the screws that were supplied.



* 20 mm for metal fascias



- 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.

Important information

Electrical connection with plug

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Fuse protection: see instructions for use-technical data.

Electrical connection without plug

The appliance is designed to be permanently installed with a three-pin power cord and 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 3 mm 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)

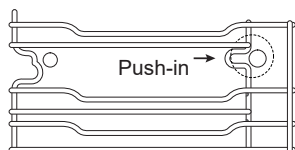
BEFORE FIRST USE

Initial cleaning and heating

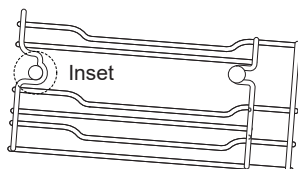
Removing the steam oven all of the protection foil on the front.

Before the first use of the appliance:

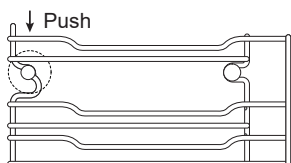
- Remove all accessories and wash out of the oven.
- Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.
- Before heating, it is best to wipe the steam oven interior with a damp 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.
F	Oven – Function	Press this symbol to change heating mode.
A	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.






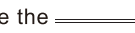

1. Clock Setting




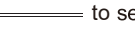


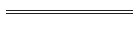
When the steam oven is electrified, "00:00" will display, buzzer will ring once.

- 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. And 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 5minutes, the steam oven will go back to the previous status automatically.




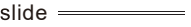


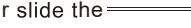

2. Functional Cooking Guide

- 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 Grill", "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 14 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 14 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 "  " 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 touch "  " or slide the  . After the change, if there no other action after 6 seconds the steam oven will heat you changed.
- 2) If you want to change cooking duration time in the cooking process, please touch "  " and slide the  or touch " — /  ". After the change, if there no other action after 6 seconds, the oven will work as you changed. During the cooking process with an end time setting, you can not 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 strongly recommend that you do not do this unless you have extensive cooking experience.

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 ring.

Note:

1. In the process of preheating, pressing the "  || " will pause preheating but the preheating function cannot be cancelled.
2. There is no reaction when pressing the "  " during preheating or pause, and the preheating function cannot be cancelled.
3. When the preheating cooking temperature is reached, there will be three beeps, and the preheating icon will go out, and it will directly enter into the working mode, there is no heat preservation stage.
4. Cooking less than 100 degrees, no preheating function.
5. There is no quick preheat in defrost and fermentation.

4. Steam Function

- 1) In standby mode, press " }{" key once, enter the steam mode. The icon is displayed, "100 °C "symbol light.
- 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 , then the oven turns 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 can 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 add steam for cooking. Steam level default setting as level 1.

Notes: Steam has three levels, amount of steam increase with increase of level. press " }{" key for once the level will be 1. Press twice will set level 2 and three times for level 3. Whatever level is chosen, light on screen right will show the level (L01/L02/L03). Press " }{" key for four times will cancel adding of steam and icon for steam and steam level will off.

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

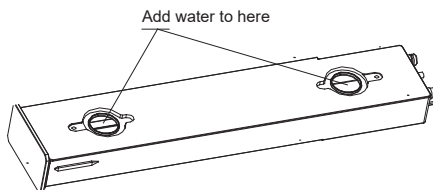
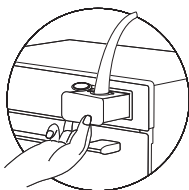
Steam combi. function contains 3 combined working modes.

Order	Function	Temperatue setting	Time setting	Steam
F (zero)	}}{ Steam	35°C - 100°C Defaulc: 100°C	0:00min - 9:00hr	
F (once)	}}{  Steam+ Convection	160°C - 250°C Defaulc: 160°C	0:00min - 9:00hr	L01:200W L02:400W L03:800W
F (twice)	}}{  Steam+Conventional	160°C - 230°C Defaulc: 170°C	0:00min - 9:00hr	
F (thrice)	}}{  Steam+ Double-Grill+Fan	160°C - 250°C Defaulc: 180°C	0:00min - 9:00hr	

6. Water Box Function

Steam note:

Press water box and take it out , then take out sealing gasket and add water.



1) Use pure water with a TDS value greater than 3.

2) Before steam cooking:

Before starting the steam cooking mode, if the tank is short of water, press "▷||" key, 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, 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 be beeping 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

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

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

7. Auto Cook

1) In standby mode, touch " A " 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, then 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. 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 "  " key for several times until the screen display "A15" which means the oven enters Descaling function. Default time "40:00" lights.
- 4) Touch "  " 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 "  " to go to.
- 7) when remained time count down to 4: 00, repeat step 5 and 6.

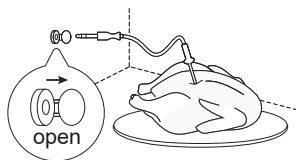
Note: the descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.



9. Meat Prob Function

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	Bottom heat +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 "  ", " Prob " icon lights.



- 2) Put the meat probe insert the Meat, and buzzer will sounds once.(Make sure the head of the probe is placed in center of meat or poultry. Away from fat, bone or hole.)
- 3) Touch "  " to choose the fuction, the default temperature setting will display.
- 4) Touch"  " 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) The cooking time can't be set 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 For Cooking Finish

When finish the cooking time, it will display "End" and buzzer will sounds five times. Press " (I) " or open the door can stop the buzzer and cancel "End", then the oven turns 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 oven turns back to the standby mode.

11. Lock-out Function For Children

Lock: In standby mode, press " -⏏- " for 2 seconds, there will be a long "beep" denoting that the lock is activited, and the locked icon will display.

Unlock : In locked mode, press " -⏏- " for 2 seconds, there will be a long "beep" denoting that the lock is released, and the locked icon 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 5 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.
- 7) To make the steam oven cools down more quickly after the operation, the cooling fan may continue to run for a period afterwards.

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 bread	A06	/	10:00	Conventional+ Fan 210°C	Layer 2 of Bake tray
Croissant pizza	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
Millefoglif of patato yellow and purple	A12	/	30:00	Conventional 180°C	Layer 2 of Rack
Roaster chichen with potatoes novelle	A13	/	45:00	Conventional+ Fan 200°C	Layer 1 of Rack
Roast beff perfect	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 for 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.

Trouble shooting

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is 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.

內嵌式蒸焗烤箱

操作手冊

型號：C-S55GXH

在使用烤箱之前，請仔細閱讀這些說明，並妥善保管。

如果您遵循這些說明，您的烤箱將為您提供多年的良好服務。

請仔細保存這些說明

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注意事項

- (a) 請勿在烤箱門打開的情況下嘗試操作烤箱。不要破壞或篡改安全聯鎖裝置。
- (b) 請勿在烤箱正面和門之間放置任何物體，也不要讓灰塵或清潔劑殘留在密封表面上。

附錄

如果設備未保持良好的清潔狀態，其表面可能會退化，影響設備的使用壽命，並導致危險情況。

規格

型號	C-S55GXH
額定電壓/頻率	220-240 V~ 50-60 Hz
燒烤	2200 W
對流	1700 W
最大功率	3000 W

重要安全說明

警告

為了降低火災、觸電、人身傷害的風險，在使用本設備時，請遵循基本的預防措施，包括以下內容：

1. 閱讀並遵循具體的「注意事項」。
2. 本設備可供 8 歲及以上的兒童以及身體、感官或精神能力下降或缺乏經驗和知識的人使用，前提是他們已接受有關以安全方式使用本設備的監督或指導，並且了解所涉及的危險。兒童不得玩耍本設備。除非 8 歲以上並受到監督，否則兒童不得進行清潔和使用後維護。應將 8 歲以下的兒童遠離，除非持續受到監督。
3. 將本設備及其電源線放在 8 歲以下兒童接觸不到的地方。
4. 如果電源線損壞，必須由製造商、其服務代理或具有類似資格的人員更換，以避免危險。
5. **警告：** 在更換燈泡之前，請務必關閉設備電源，以避免觸電的可能性。
6. 在塑膠或紙容器中加熱食物時，請注意烤箱，因為可能發生著火。
7. ● **警告：** 非專業人員進行任何維修或修理操作都是危險的。
8. ● 僅使用本烤箱推薦的溫度探針。（對於提供使用溫度感應探針功能的烤箱）
9. ● 本設備旨在用於家庭和類似場所。
10. ● 不得使用蒸汽清潔器清潔本設備。
11. ● 本設備旨在嵌入式使用。
12. ● **警告：** 可觸及的部件在使用過程中可能會變熱。應讓兒童遠離。
13. ● 不得使用蒸汽清潔器。
14. ● 儲物抽屜的表面可能會變熱。
15. ● **警告：** 本設備及其可觸及的部件在使用過程中會變熱。應小心避免接觸加熱元件。應將 8 歲以下的兒童遠離，除非持續受到監督。
16. ● 在使用過程中，本設備會變熱。應小心避免接觸烤箱內的加熱元件。
17. ● 本設備不得安裝在裝飾門後，以避免過熱。（這不適用於帶有裝飾門的設備。）
18. 從設備中取出容器時，應注意不要移動轉盤。（對於固定式設備和嵌入式設備，使用高度等於或高於地面 900 毫米，並具有可拆卸轉盤。但這不適用於帶有水平底部鉸鏈門的設備。）
19. **警告：** 移動烤箱時，請勿搬運把手。（烤箱過重，把手容易斷裂。）
20. 每次使用後，應清理接收槽、烤箱內部和水箱中的水。
21. 請勿使用耐溫性低於 120 度的紙杯和塑膠容器。可以使用玻璃、陶瓷、不銹鋼器具。
22. 蒸汽是本產品的主要加熱功能。

請仔細閱讀並妥善保管以備將來參考

為了降低受傷的風險

接地安裝

危險

觸電危險

接觸某些內部組件可能會導致嚴重的人身傷害或死亡。
請勿拆卸本設備。

警告

觸電危險

不正確的接地使用可能會導致觸電。在設備正確安裝和接地之前，請勿插入插座。

本設備必須接地。在發生電氣短路的情況下，接地通過為電流提供接地線來降低觸電的風險。本設備配備了一根帶有接地線和接地插頭的電源線。插頭必須插入正確安裝和接地的插座中。

如果對接地說明不完全理解，或者對設備是否正確接地存在疑問，請諮詢合格的電工或維修人員。如果需要使用延長線，請僅使用三芯延長線。

1. 提供一根短電源線，以減少因纏繞或絆倒較長電源線而導致的風險。
2. 如果使用長電源線或延長線：
 1. 電源線或延長線的標記電氣額定值應至少與設備的電氣額定值一樣大。
 2. 延長線必須是接地型三芯延長線。
 3. 長電源線的佈置應使其不會懸掛在檯面或桌面上，以免被兒童拉扯或意外絆倒。對於沒有插頭的設備，必須按照佈線規則將斷開裝置納入固定佈線中。
對於沒有插頭的設備，納入固定佈線中的斷開裝置應符合 AS/NZS 3000 標準。

清潔

務必從電源上拔下設備的插頭。

1. 使用後，用微濕的布清潔烤箱腔體。
2. 用肥皂水以通常的方式清潔配件。
3. 門框、密封條和相鄰部件髒污時，必須用濕布小心清潔。
4. 請勿使用刺激性研磨清潔劑或鋒利的金屬刮刀清潔烤箱門玻璃，因為它們會刮傷表面，從而導致玻璃破碎。

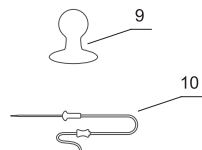
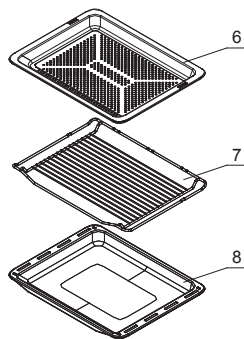
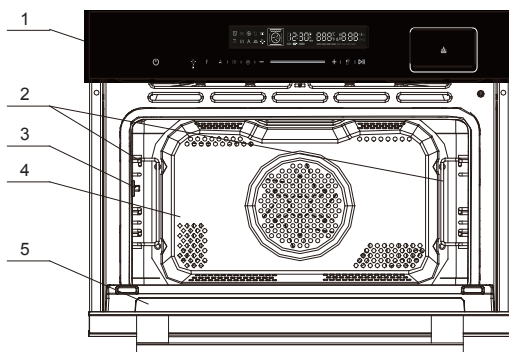
烤箱零件和配件名稱

(如果設備與本手冊中的圖片有任何差異，則以產品為準。)

從紙箱和烤箱腔體中取出烤箱和所有材料

您的烤箱配有以下配件：

使用說明書



1. 控制面板
2. 左右掛架
3. 食物溫度探針掛架
4. 爐腔
5. 爐門
6. 蒸盤
7. 烤盤
8. 烘焙盤
9. 吸盤
10. 食物溫度探針

關於安裝的重要信息

- 本設備不適用於商業環境。
- 請遵守提供的安裝說明，並注意本設備只能由合格的技術人員安裝。
- 本設備配有插頭，只能連接到正確安裝的接地插座。
- 如果需要新的插座，則只能由合格的電工進行安裝和電纜連接。如果在安裝後插頭不再容易接近，則安裝現場必須有一個極點斷開裝置，其接觸間隙至少為 3 毫米。
- 不得使用轉接器、多路插座和延長線。過載可能導致火災。
- 如果設備未配備電源線和插頭，則連接設備必須在所有極點上具有觸點分離，以提供完全斷開，並且必須按照佈線規則將設備納入固定佈線中。

可觸及的表面在使用過程中可能會變熱。

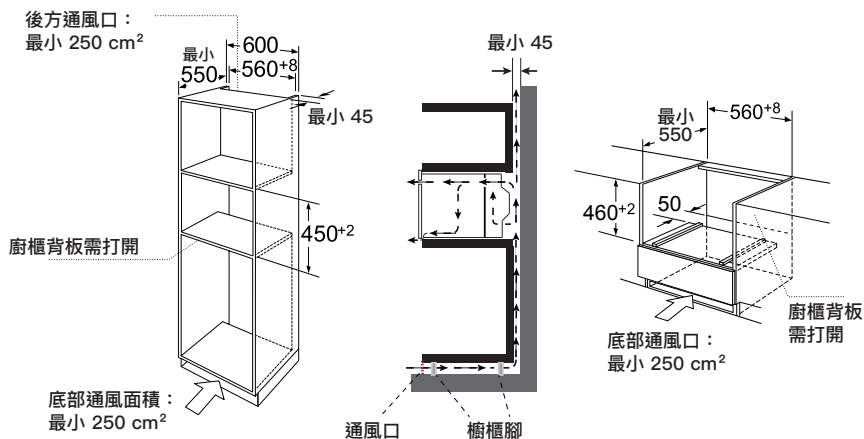


嵌入式設備

- 本設備僅適用於完全嵌入廚房中。
- 本設備並非設計用作桌面設備或櫃內設備。
- 嵌入式櫥櫃的背面不得有後壁。
- 牆壁與上方單元的底部或背板之間必須保持至少 45 毫米的間隙。
- 嵌入式櫥櫃的前面必須有一個 250 平方公分的通風口。為實現這一點，請切掉底板或安裝通風格柵。
- 通風槽和進氣口不得被覆蓋。
- 只有按照這些安裝說明進行安裝，才能保證本設備的安全運行。
- 安裝人員對因安裝不正確而造成的任何損壞負責。
- 安裝本設備的位置必須耐熱至 90°C。

安裝尺寸

圖中尺寸單位為毫米 (mm)。

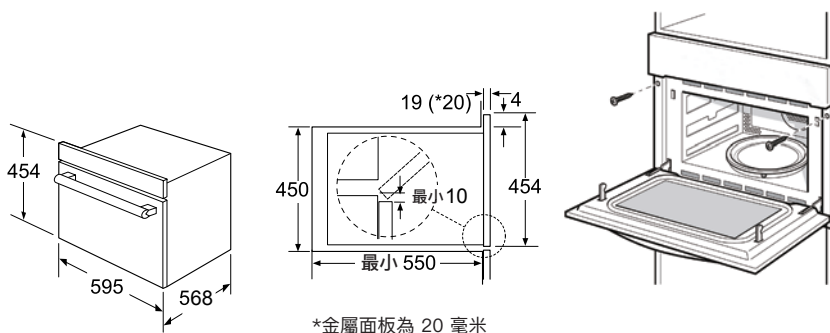


注意：烤箱上方應留有間隙。圖中的尺寸單位為毫米。

嵌入式安裝

- 安裝時請勿握住爐門把手。爐門把手無法承受設備的重量，可能會斷裂。

- 小心地將烤箱推入箱體中，確保其位於中心位置。
- 打開門，用隨附的螺絲固定烤箱。



- 完全插入設備並使其居中。
- 請勿扭結連接電纜。
- 將設備用螺絲固定到位。
- 工作檯面和設備之間間隙不得用額外的木條封閉。

重要資訊

不帶插頭的電氣連接

本設備設計為使用三芯電源線安裝，並且只能由持有執照的專業人員按照連接圖進行連接。

只有合格電工才能更換電源線。

請勿使用多個插頭、電源板或延長線。過載會導致火災風險。

如果在安裝後無法再接觸到連接，則必須提供一個觸點間隙至少為 3 毫米的全極隔離開關。

按照以下顏色代碼連接主電源線的電線：

綠色和黃色 接地線 (E)

藍色 中性線 (N)

棕色 火線 (L)

帶插頭的電氣連接

本設備配有插頭，必須僅連接到正確安裝的接地插座。只有考慮到相關規定的合格電工才能安裝插座或更換連接電纜。如果在安裝後無法再接觸到插頭，則必須在安裝側提供一個觸點間隙至少為 3 毫米的全極隔離開關。必須確保安裝過程中的接觸保護。

保險絲保護：請參閱使用說明 - 技術數據。

首次使用前

首次清潔和加熱

移除蒸烤箱正面的所有保護箔。

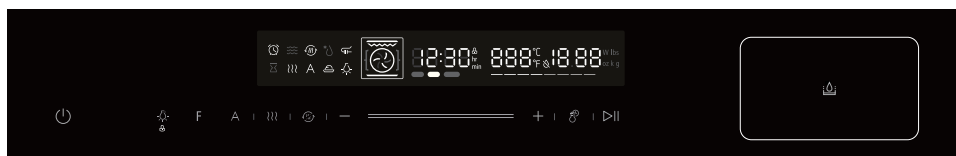
在首次使用本設備之前：

- 取出所有配件並清洗烤箱內部。
- 電加熱空容器。新設備在首次使用時通常會產生氣味。在使用電器烹飪食物之前，先加熱有助於消除氣味。
- 在加熱之前，最好用濕布擦拭蒸烤箱內部。這樣可以去除在包裝過程中積聚的儲存和解開電器、爐塵或殘留包裝材料。
- 觸摸“▷||”。設備開啟，主菜單將出現在顯示幕上。
- 觸摸“F”以選擇對流功能。將顯示建議的溫度。
- 將溫度升高到最高溫度。這可以通過使用調節鍵來實現。
- 觸摸感測器鍵旁邊的“▷||”符號。將空烤箱加熱至少一小時。
執行此操作時，請確保房間通風良好。關閉通往另一個房間的門，以避免氣味瀰漫到整個房屋。

- 讓設備冷卻至室溫。然後將中性清潔劑溶液與熱水混合以清潔蒸烤箱內部，然後用乾淨的軟布擦乾。
保持門打開，直到烤箱完全乾燥。

操作說明

控制面板



電源 / 取消



預熱



焗爐燈 / 童鎖功能



時鐘 / 時間 / 溫度



功能



開始 / 暫停



自動菜單



水箱








蒸氣功能



調整鍵

1. 設定時鐘




當蒸烤箱通電時，“00:00”將閃爍，蜂鳴器將響一次。

1. 觸摸“”一次，小時數字將閃爍。
2. 觸摸“-”或“+”或滑動  以設定小時數字。輸入時間應在 0--23 之間。
3. 觸摸“”以確認，分鐘數字將閃爍。
4. 觸摸“-”或“+”或滑動  以設定分鐘數字。輸入時間應在 0--59 之間。
5. 觸摸“”以完成時鐘設定，“:”將閃爍。時間已設定。並且設備將進入待機模式。





注意：

- 1) 如果您想更改時間，請重複步驟 1 到步驟 5。
- 2) 如果未設定時鐘，則通電後將無法運作。




2. 傳統烹飪

1. 觸摸“F”一次以啟動傳統功能。將顯示預設溫度“180°C”，並且將出現圖示。
2. 觸摸“-”或“+”或滑動  以選擇溫度。溫度可選擇範圍為 50 至 230 °C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“▷||”以開始烹飪。




注意：

1. 在操作過程中打開烤箱門，操作將暫停。關閉門後，觸摸▷||。操作繼續。
2. 可以在操作過程中更改烹飪時間。觸摸，然後觸摸“-”或“+”滑動或以設定烹飪時間。
3. 可以在操作過程中更改烹飪溫度。重複觸摸直到溫度閃爍。然後觸摸“-”或“+”或滑動以設定溫度。




3. 對流烹飪

1. 觸摸“F”兩次以啟動對流功能。將顯示預設溫度“160°C”，並且將出現對流圖示。
2. 觸摸“-”或“+”或滑動  以選擇溫度。溫度可選擇範圍為 50 至 250°C。
3. 觸摸“ ”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“▷||”以開始烹飪。




4. ECO 對流烹飪

1. 觸摸“F”三次以啟動 ECO 對流功能。將顯示預設溫度“160°C”，並且將出現對流圖示。
2. 觸摸“-”或“+”或滑動  以選擇溫度。溫度可選擇範圍為 150 至 200°C。
3. 觸摸“ ”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“▷||”以開始烹飪。





5. 傳統 + 風扇烹飪

1. 觸摸“F”四次以啟動傳統 + 風扇功能。將顯示預設溫度“160°C”，並且將出現傳統 + 風扇圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可選擇範圍為 50 至 230°C。
3. 觸摸“ ”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“▷||”以開始烹飪。





6. 燒烤烹飪

1. 觸摸“F”五次以啟動燒烤功能。將顯示預設溫度“150°C”，並且將出現燒烤烹飪圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 100 至 235°C。
3. 觸摸“ ”以選擇時間設定模式。觸摸“-”或“+”或滑動  以時間。
4. 觸摸“▷||”以開始烹飪。





7. 雙重燒烤 + 風扇烹飪

1. 觸摸“F”六次以啟動雙重燒烤 + 風扇功能。將顯示預設溫度“180°C”，並且將出現雙重燒烤 + 風扇圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 100 至 250°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“”以開始烹飪。





8. 雙重燒烤烹飪

1. 觸摸“F”七次以啟動雙重燒烤功能。將顯示預設溫度“180°C”，並且將出現雙重燒烤圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 100 至 235°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“”以開始烹飪。



9. 下發熱線烹飪 + 對流

1. 觸摸“F”八次以啟動下發熱線 + 對流功能。將顯示預設溫度“180°C”，並且將出現下發熱線烹飪 + 對流圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 50 至 250°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“”以開始烹飪。





10. 下發熱線烹飪

1. 觸摸“F”九次以啟動下發熱線功能。將顯示預設溫度“150°C”，並且將出現下發熱線烹飪圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 50 至 230°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“”以開始烹飪。

11. 解凍功能

1. 觸摸“F”十次以啟動解凍功能。將出現解凍圖示。
2. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定解凍時間。





12. 發酵功能

1. 觸摸“F”十一次以啟動發酵功能。將顯示預設溫度“40°C”，並且將出現發酵圖示。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度可設定範圍為 30 至 45°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 觸摸“ ”以開始烹飪。




“F”按鍵說明

順序	功能	溫度設定	時間設定
1	傳統烹飪	50°C–230°C	00:00min - 09:00hr
2	對流烹飪	50°C–250°C	00:00min - 09:00hr
3	ECO 對流烹飪	150°C–200°C	00:00min - 09:00hr
4	傳統 + 風扇烹飪	50°C–230°C	00:00min - 09:00hr
5	燒烤	100°C–235°C	00:00min - 09:00hr
6	雙重燒烤 + 風扇烹飪	100°C–250°C	00:00min - 09:00hr
7	雙重燒烤	100°C–235°C	00:00min - 09:00hr
8	下發熱線 + 對流烹飪	50°C–250°C	00:00min - 09:00hr
9	下發熱線	50°C–230°C	00:00min - 09:00hr
10	解凍	/	00:00min - 09:00hr
11	發酵	30°C–45°C	00:00min - 09:00hr


注意：

1. 如果您不需要設定時間，請跳過時間設定步驟。預設烹飪時間為“09:00hr”。
2. 可以在預熱期間更改時間和溫度。觸摸“”一次，然後觸摸“-”或“+”或滑動  以更改時間。再次觸摸“”，然後觸摸“-”或“+”或滑動  以更改溫度。如果在 6 秒內沒有操作，烤箱將以選定的時間和溫度工作。

13. 蒸汽功能




1. 在待機模式下，按“}}}”一次，進入蒸汽模式。將顯示蒸汽圖示和“100°C”。
2. 觸摸“-”或“+”或滑動  以設定溫度。溫度範圍為 35 至 100°C。
3. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
4. 按“▷||”以開始烹飪。

注意：

1. 在啟動蒸汽烹飪模式之前，請清潔水箱並加入純淨水。
2. 在蒸汽烹飪期間，如果水箱缺水，蜂鳴器將響起，並且會顯示“”以提醒您加水。
3. 烹飪後，請倒出水箱中剩餘的水並擦乾，以避免細菌滋生。
4. 在蒸汽功能操作的過程中和結束時，水泵會將水抽回水箱，會有一些噪音。

14. 蒸汽組合功能

蒸汽組合功能是燒烤和蒸汽功能。此功能具有對流 + 蒸汽、傳統 + 蒸汽和雙重燒烤 + 風扇 + 蒸汽 3 種烹飪模式。

1. 在待機模式下，按“}}}”一次，進入蒸汽模式。將顯示蒸汽圖示和“100°C”。
2. 重複按“F”以選擇蒸汽組合烹飪模式。
3. 重複按“}}}”以設定蒸汽等級。L01、L02 和 L03 可用。
4. 觸摸“-”或“+”或滑動  以設定溫度。
5. 觸摸“”以選擇時間設定模式。觸摸“-”或“+”或滑動  以設定烹飪時間。
6. 按“▷||”以開始烹飪。

功能	溫度設定	蒸汽等級	時間設定
蒸汽	35°C - 100°C 預設：100 °C	/	00:00min- 09:00hr
對流 + 蒸汽	160°C - 250°C 預設：160 °C	L01:200W L02:400W L03:800W	00:00min- 09:00hr
傳統 + 蒸汽	160°C - 230°C	L01:200W L02:400W	00:00min- 09:00hr
	預設：170 °C	L03:800W	
雙重燒烤 + 風扇 + 蒸汽	160°C - 250°C 預設：180 °C	L01:200W L02:400W L03:800W	00:00min- 09:00hr

15. 自動烹飪

1. 在待機模式下，觸摸“A”一次以啟動自動選單模式。
2. 觸摸“-”或“+”，您可以選擇不同類型的烹飪選單。（A01 至 A16）
3. 觸摸“▷||”以開始烹飪。

注意：

1. 在蒸汽自動選單後，水泵會將水抽回水箱，會產生一些噪音。
2. 在蒸汽自動選單後，您需要清潔內腔和門板上的水。
3. 對於選單“A04-A14”，該選單需要預熱，請勿在預熱期間將食物放入烤箱中。只有達到溫度後，您才能將食物放入以開始烹飪。

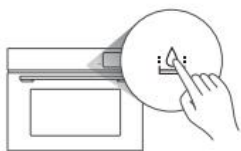
選單圖表

選單	顯示	重量	時間	功率	位置
蒸魚	A1	500g	10:00min	蒸汽 100°C	蒸汽托盤組件的 第 2 層
大蒜蒸蝦	A2	500g	12:00min	蒸汽 100°C	蒸汽托盤組件的 第 2 層
清蒸娃娃菜	A3	500g	11:30min	蒸汽 100°C	蒸汽托盤組件的 第 2 層
烤雞翅	A4	/	20:00min	雙重燒烤 220°C+風扇	烤盤的第 2 層
烤蝦	A5	/	12:00min	雙重燒烤 220°C+風扇	烤盤的第 2 層
海鮮麵包	A6	/	10:00min	傳統+風扇 210°C	烤盤的第 2 層
可頌披薩	A7	/	09:30min	傳統+風扇 180°C	烤盤的第 2 層
蔓越莓餅乾	A8	/	10:00min	傳統+風扇 180°C	烤盤的第 2 層
烤牛肉	A9	/	10:00min	雙重燒烤 235°C	烤盤的第 2 層
海綿蛋糕	A10	/	28:00min	傳統 175°C	烤架的第 1 層
鱈魚	A11	/	22:00min	傳統+風扇 200°C	烤盤的第 2 層
千層馬鈴薯黃紫	A12	/	30:00min	傳統 180°C	烤盤的第 2 層
烤雞和馬鈴薯	A13	/	45:00min	傳統+風扇 200°C	烤架的第 1 層
完美烤牛肉	A14	/	01:00hr	雙重燒烤 230°C 傳統 120°C	烤盤的第 2 層
除垢	A15	/	40:00min	/	
清理	A16	/	05:00min	/	

從底部到頂部，層數是從第一層到第三層。

16. 水箱使用

① 加水



按  鍵使水箱彈出


方法1



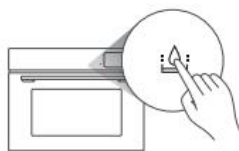
完全取出水箱後，打開橡膠圈並加入純淨水。

方法2



按  鍵使水箱彈出，取出橡膠圈並加入純淨水。

② 清潔水箱



1. 按  鍵使水箱彈出。



2. 打開水箱蓋並進行清潔。



3. 按圖示所示安裝水箱蓋和橡膠圈，以確保良好貼合，避免錯位和卡住。

注意：

1. 請在桌面上完成水箱蓋的開啟或安裝。
2. 將水箱放回水箱座時，請確認水箱橡膠圈已壓到位。“嗶”聲表示水箱已推入水箱座底部。
3. 烹飪後，請倒出水箱中剩餘的水並擦乾，以避免細菌滋生。
4. 插圖僅顯示效果。請參考實際顯示。

17. 除垢功能

1. 啟動系統，取出水箱，將 1000 毫升純淨水注入水箱，並加入一包除垢劑。
2. 將水箱推入設備的適當位置。
3. 在待機模式下，多次觸摸“A”，直到螢幕顯示“A15”，表示烤箱進入除垢功能。將顯示“40:00 分鐘”。
4. 按“▷||”開始程式。
5. 當剩餘時間倒數至“10:00 分鐘”時，程式暫停並提醒缺水。取出水箱並將水倒入水箱。徹底清潔水箱。
6. 更換清水，然後將水箱推入設備的適當位置。然後按“▷||”繼續工作。
7. 當剩餘時間倒數至“04:00 分鐘”時，程式暫停並提醒缺水。取出水箱並將水倒入水箱。
8. 更換清水，然後將水箱推入設備的適當位置。然後按“▷||”繼續工作。

18. 探針功能

1. 在待機模式下，將探針的短端拆卸到烤箱腔體左上角的孔中。將顯示“Prob”。
2. 將探針的長端插入食物中心（避開脂肪和骨頭）。
3. 在探針模式下，觸摸“F”以選擇加熱模式的類型。提供 5 種加熱模式。
4. 觸摸“-”或“+”或滑動 _____ 以選擇探針的設定溫度。
5. 按“▷||”開始程式。如果食物的中心溫度達到探針的設定溫度，蜂鳴器將響 5 次，烹飪完成。

加熱模式	傳統 200°C	雙重燒烤 200°C	雙重燒烤 + 風扇 200°C	對流 200°C	燒烤 200°C
探針溫度	50-100°C	50-100°C	50-100°C	50-100°C	50-100°C
預設溫度	60°C	60°C	60°C	60°C	60°C

19. 兒童鎖定功能

您可以使用此功能來防止兒童意外開啟烤箱。

要啟用鎖定：

按住“按鈕”兩秒鐘。會發出嗶聲，並且會顯示鎖定圖示。












要停用鎖定：

在鎖定狀態下，按住“按鈕”兩秒鐘。會發出嗶聲。

20. 快速預熱

透過快速預熱，您的烤箱可以快速地達到設定溫度。

快速預熱適用於以下類型的加熱：

 常規	 雙重燒烤 + 風扇	 對流 + 蒸氣
 對流	 雙重燒烤	 常規 + 蒸氣
 常規 + 風扇	 底部加熱 + 對流	 雙重燒烤 + 風扇 + 蒸氣
 熱輻射燒烤	 底部加熱	

為了確保均勻的烹飪效果，只有在預熱階段完成後，才能將食物放入烹飪室。

1. 設定加熱類型、溫度和時間。
2. 觸摸“預熱符號”以開始預熱。
3. 預熱完成後，烤箱會發出嗶聲。打開門，將食物放入烤箱。
4. 關閉烤箱門。
5. 觸摸“▷||”以開始烹飪。

筆記：

1. 不能使用預熱功能烹飪低於 100°C 的食物。
2. 預熱期間可以更改時間和溫度。觸摸“預熱符號”一次，然後觸摸“-”或“+”或滑動 _____ 以更改時間。再次觸摸“預熱符號”，然後觸摸“-”或“+”或滑動 _____ 以更改溫度。

如果在 6 秒內沒有操作，烤箱將按照選定的時間和溫度工作。

故障排除

常見問題	
微波爐干擾電視接收	微波爐運作時，可能會干擾收音機和電視的接收。這與小型電器（如攪拌機、吸塵器和電風扇）的干擾相似。這是正常的。
烤箱燈光昏暗	在低功率微波烹飪時，烤箱燈光可能會變暗。這是正常的。
蒸氣在門上積聚，熱空氣從通風口排出	在烹飪時，蒸氣可能會從食物中冒出。大部分會從通風口排出。但有些可能會在較冷的地方積聚，例如烤箱門。這是正常的。
烤箱在沒有食物的情況下意外啟動	禁止在沒有食物的情況下運行本機。這非常危險。

烤箱不能啟動	插頭沒有插好。	拔出插頭 10 秒後再插入。
	保險絲熔斷或斷路器啟用。	更換保險絲或重置電路斷路器（由專業人員公司處理）
	插座問題。	以其他電器測試。
烤箱不熱	爐門沒有關好。	把門關好。