

FOTILE

Operation
Instructions

Please keep the Operation
Instructions in a safe place for
future reference.

Please read the Instructions
carefully before use

Built-in
Combi Oven

HZK72-H1
HZK72-H2-Y

Dear user, thank you for your choice of FOTILE products. Please read through the Instructions to be familiar with the correct operation norms and enjoy the cooking.

FOTILE’s promise is to “Make Our Home Better”. It is our duty to let you satisfy with FOTILE products. Please read the Operation Instructions carefully before using the products, and operate the products in compliance with the requirements in the Operation Instructions. The operation instructions herein are important to keep the product in a good working condition. And you will lose the free warranty right in case of any product failure due to your improper use, and any direct or indirect application for free repair will be rejected by FOTILE after-sales service center. Meanwhile, we suggest you contact FOTILE service center when the product need to be repaired whether it is within the warranty period or not, which is quite important for you and FOTILE. Good service is an indispensable part of the product. Our after-sales service center will provide you with the spare parts and professional technical so that high-quality and fast maintenance guarantee as well as easy and careful service is available for you.

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Safety precautions

In order to avoid harm and property damage to users and other personnel, the following distinctions and signs are made.

All are important matters related to safety, and you are required to strictly abide by them and use them correctly on the basis of fully understanding the contents.


- 1.This appliance is not intended for use by persons (including children) with reduced physical,sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 2.Children should be supervised to ensure that they do not play with the appliance.

■ Content distinguished based on the degree of harm and damage






 Danger	Ignorance of this sign and conduct of incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.
 Warning	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal damage, serious injury, or fire.
 Caution	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal injury or property damage.
Recommendations: Content we hope you to understand for safe and correct operation.	















■ Caution and prohibition signs






 Caution, scald	 Caution, electric shock	 Execute strictly	 Grounding required	 Prohibited	 No open flames	 No touch	 Do not operate with wet hands	 Disassembly prohibited
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 **Caution:** The glass used in FOTILE products is tempered glass. However, the strengthening mechanism of the tempered glass determines the existence of a small probability of self-explosion. In case of self-explosion due to any cause rather than improper use, FOTILE promises to replace the part free of charge.













★**Special instruction:** Please operate the product in strict accordance with the Instructions. FOTILE will not be liable for any property loss or personal injury caused by improper use of this product.
If the provisions of the Instructions are inconsistent with the mandatory provisions of national laws, the legal provisions shall prevail.











 Danger	
 Prohibited Please don't touch the built in combi oven when your hands and feet are humid, or you are barefooted.	 Prohibited Do not use any loose or poorly connected power socket. Otherwise, electric shock, short circuit or fire may occur.
 Prohibited Do not place any heavy object on the open door of the built in combi oven.	 Prohibited Do not use any multi-purpose socket with multiple plugs.






 Danger	
 Prohibited Children and people with limited mobility are not allowed to use the product. Especially, keep the product out of reach of children. Otherwise, it may cause scalds, electric shocks and other accidental injuries.	 Prohibited The built in combi oven is only applicable to household cooking and cooking in similar working and living scenarios such as baking, roasting, barbecuing, thawing and food drying. No other purpose is supported. The product used for any other purpose may cause a hazard. The Company will not be liable for any loss caused by incorrect use or improper operation.
 Prohibited Do not clean the glass and handle of the built in combi oven with rough abrasive cleaner or a sharp cleaning tool, as such cleaner or tool will damage the glass surface, thus causing the glass to break.	 Prohibited Do not use the built in combi oven to heat covered canned food. Otherwise, the sharp pressure rise can cause an explosion, leading to injury or damage. (For example, when roasting chestnuts, cut the shell with a knife)
 Prohibited Do not place any aluminum foil, ovenware or tableware directly on the bottom of the liner. Otherwise, the heat will build up and thus damage the built in combi oven.	 Prohibited To minimize the risk of injury to children, they shall not be allowed to use the built in combi oven as a toy, nor shall they play near the built in combi oven.
 Prohibited Do not add cold water to high-temperature food under roasting because the steam generated may cause severe scalds.	 Prohibited Do not immerse the power plug or wire in water to avoid the danger of electric shock in next use.
 Prohibited A steam cleaner is not to be used.	 Execute strictly Power must be cut off before installation
 Execute strictly Grasp the end of the plug when removing the plug from the socket. Do not remove the plug by grasping the power cable with your hand. Otherwise, electric shock, short circuit, fire and other hazards may occur.	 Execute strictly In case of abnormalities, press the power button to turn off the built in combi oven, and remove the power plug or cut off the main power, and immediately call FOTILE service hotline. Continuous operation under abnormal conditions is prone to electric shock, fire and other hazards.
 Execute strictly In case of any fault of the built in combi oven, please cut off the power immediately and shut down the built in combi oven, and follow the "Common fault identification and troubleshooting".	


⚠ Danger	
 <p>Disassembly prohibited</p> <p>Non-professionals shall not dismantle the machine to repair or replace parts without authorization.</p>	 <p>Execute strictly</p> <p>Keep the whole machine away from heat sources, gas, alcohol and other inflammable products.</p>
 <p>Caution, scald</p> <p>Upon completion of work, please open the door of the built in combi oven after 30 ~ 60 seconds. Steam sprays out when the door is opened. You shall stand at a little distance from the built in combi oven door to avoid burning by the steam.</p>	 <p>Caution, scald</p> <p>After work, the bottom of the liner is still hot. Do not clean the liner immediately to avoid scalds and wait the liner to cool down before cleaning it.</p>
 <p>Caution, scald</p> <p>During the cooking process in order to ensure better cooking results, the door may be slightly opened multiple times to exhaust excess steam (which may be accompanied by sound), which is a normal phenomenon. Please feel free to use. Besides, due to the relatively high temperature of the steam generated, please keep a certain distance from the door exhaust port to prevent scalds.</p>	

⚠ Warning	
 <p>Execute strictly</p> <p>During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.</p>	 <p>Execute strictly</p> <p>Accessible parts may become hot during use. Young children should be kept away.</p>
 <p>Execute strictly</p> <p>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.</p>	 <p>Execute strictly</p> <p>the oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.</p>
 <p>Execute strictly</p> <p>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.</p>	 <p>Execute strictly</p> <p>the appliance must not be installed behind a decorative door in order to avoid overheating.</p>
 <p>Execute strictly</p> <p>When cooking with oil or grease, make sure the built in combi oven is attended as overheating may cause a fire.</p>	

⚠ Warning	
 <p>Execute strictly</p> <p>If the place where the built in combi oven is located is vulnerable to rats or insects, please pay special attention to keep the built in combi oven and its surrounding environment clean. For the damage of the built in combi oven caused by rats or insects, the Company does not undertake any warranty responsibility.</p>	 <p>Execute strictly</p> <p>Wear heat-insulation gloves when putting food into the built in combi oven, turning over or taking out the food from the built in combi oven and adjusting the grill or ovenware. Avoid scalds by the heating elements or liner.</p>
 <p>Execute strictly</p> <p>Any plastic container to be used for cooking shall be provided with the statement by its manufacturer that the container is suitable for an oven. Any plastic container other than the above will melt at a high temperature and may damage the built in combi oven or cause a fire.</p>	 <p>Execute strictly</p> <p>If your recipe ingredients contain alcohol, high temperatures will cause the alcohol to evaporate, and the alcohol may even burn when coming into contact with the heating element. Therefore, to avoid such risk, the alcohol shall be removed before the food is put into the built in combi oven.</p>
 <p>Execute strictly</p> <p>Cut off the power before cleaning the built in combi oven with mild cleaning agent. Meanwhile, use a soft cloth to clean the built in combi oven to prevent scratching its surface.</p>	 <p>Execute strictly</p> <p>The built in combi oven generates heat during working. Therefore, avoid contacting the heating element and the door glass of the built in combi oven. Especially, keep the built in combi oven away from children.</p>
 <p>Execute strictly</p> <p>Do not allow children to play with plastic films and packing boxes, which may cause suffocation accidents. Therefore, keep the packaging materials away from children, because the packaging materials are not toys.</p>	 <p>Execute strictly</p> <p>The socket must be equipped with a reliable grounding wire for the sake of safety. Do not connect the grounding wire to any gas pipe, water pipe, lightning rod or telephone wire. Poor grounding may cause electric shock or other accidents.</p>
 <p>Execute strictly</p> <p>It is not allowed to connect this product with a long-range plug board because too long cable may cause overheating of the cable and thus lead to fire or power leakage when the built in combi oven is working.</p>	 <p>Execute strictly</p> <p>You'd better wear heat-insulation gloves when carrying hot utensils in order to enhance protection. Avoid wet gloves. Otherwise, heat will quickly pass through the gloves, thus resulting in scalds.</p>
 <p>Execute strictly</p> <p>Accessible parts may emit heat during use and shall be kept away from children.</p>	 <p>Execute strictly</p> <p>To avoid possible electric shock, make sure the built in combi oven is powered off before replacing the lamp.</p>

Warning	
 <p>The built in combi oven will not cool down immediately after the door is opened during work. Please pay attention to safety to avoid scalds.</p>	 <p>Do not touch the upper heating tube inside the built in combi oven until the built in combi oven completely cools down. Because the heating tube is the heat source of the built in combi oven.</p>
 <p>The built in combi oven shall be provided with an independent 16A socket which shall be in good contact and shall not be shared with any other electrical appliance.</p>	 <p>Do not open the shell of this product without authorization. It is dangerous to touch the connecting wires, electrical parts or structural parts, which may cause an electric shock or mechanical injury.</p>
 <p>Please use pure water for cooking to avoid damage to the built in combi oven due to scale accumulation.</p>	 <p>Do not place any cooking utensils on the bottom of the built in combi oven.</p>
 <p>After installing the built in combi oven, if the power plug cannot be touched, it shall be realized by the fixed wiring switch meeting wiring rules, in order to cut off the power through such switches during repair or in an emergency.</p>	 <p>There is steam overflowing through the air outlet when the built in combi oven is working. Even after the built in combi oven stops, the inside and outside of the door are warm to some extent. Thus, your children shall keep a safe distance with the built in combi oven.</p>
 <p>When observing or taking food, slightly open the door to allow a large amount of steam to overflow before fully opening the door to protect your hands or body from scalds due to direct contact with the steam.</p>	 <p>Do not clean the built in combi oven handle with a rough scrub or a sharp metal scraper, which will scratch the surface of the handle.</p>

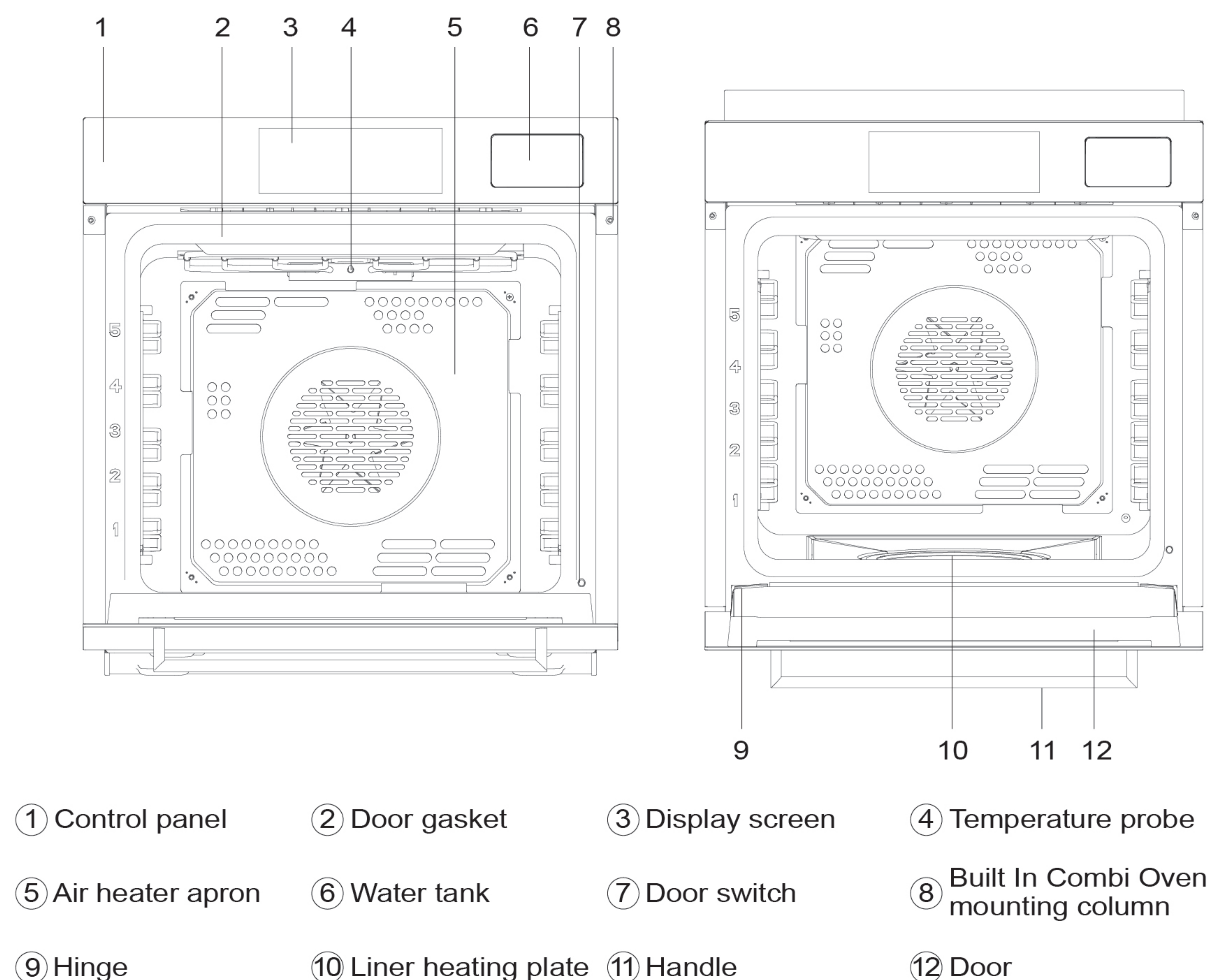
Caution	
 <p>This product is intended for household cooking only and is dangerous if used for any other purpose. The Company will not be liable for any personal injury or property loss caused by failing to use the built in combi oven according to this Instruction.</p>	 <p>In case of any abnormality of the built in combi oven, please cut off the power immediately and power the built in combi oven on again. If the abnormality still exists, follow the "Common fault identification and troubleshooting".</p>
 <p>To maintain hygiene, pour the excess water out of the water tank after each use to avoid condensation buildup.</p>	 <p>Dry the bottom of the hook groove of the water tank with a cloth every time the water tank is fed with water.</p>
 <p>The nameplate should be affixed to the equipment clearly. Under no circumstances should this label be removed.</p>	

 **Caution:** Ignorance of this sign and conduct of incorrect operation will be likely to cause personal damage, serious injury, or fire. The Company will not be liable for the consequences caused by failing to obey the Safety Precautions.

Recommendations
<ul style="list-style-type: none"> ■ Before the first use of the built in combi oven, please read the instructions on safe use, operation and maintenance in this Operation Instruction thus to avoid accidents and damage. ■ Clean the built in combi oven before the first use. Take out the water tank and flush the inside of the tank with hot water instead of any cleaning fluid or detergent. Take out the accessories to the built in combi oven out for washing, including the grill in the liner (Refer to [Maintenance and Cleaning]). It is recommended to clean the inner wall of the liner of the Built-in-combi oven with cleaning liquid diluted by hot water. ■ Dry the condensate tank with a soft cloth after each use. ■ Open the door of the Built-in-combi oven to let the moisture in the built in combi oven escape until the built in combi oven is dry. ■ The Built-in-combi oven shall be thoroughly cleaned if it intends to remain idle for a long time in order to avoid odor. See the [Maintenance and Cleaning]. ■ Ensure that the voltage and frequency of the household power supply are consistent with those of the Built-in-combi oven before installation. ■ Please ensure that this product is correctly and reliably installed in the cupboard before being put into operation. ■ Clean and dry the built in combi oven after each use as the condensed concentrate may corrode the built in combi oven over a long period of time. ■ The Built-in-combi oven must be installed at a safe and appropriate height which is convenient for you to open and close the door and take out food during cooking. Otherwise, the overflowed steam may scald you. In addition, the appropriate installation height can reduce the risk of scalding your children when they put their hands on the door. ■ When opening the door, pay attention to the hinges, edges and corners of the door. Do not touch these locations to avoid mechanical trauma. ■ When cooking food, be careful to operate the built in combi oven and not to tilt the food container so that liquid or food may flow out. ■ Remove the power plug before discarding or moving your Built-in-combi oven. The Built-in-combi oven shall be discarded in strict compliance with the local laws and regulations.

Installation and Repair Safety
<ul style="list-style-type: none"> ■ Make sure the installation, repair and maintenance of your Built-in-combi oven are completed by professional service personnel from FOTILE. Do not disassemble the built in combi oven without authorization. Before the first use of the built in combi oven, please read the instructions on safe use, operation and maintenance in this Operation Instruction thus to avoid accidents and damage. ■ Ensure that the voltage and frequency of the household power supply are consistent with those of the Built-in-combi oven before installation. ■ Ensure that the built in combi oven is installed safely and reliably and well grounded. To guarantee the power safety of the Built-in-combi oven, ensure correct and reliable grounding of the built in combi oven and correct and reliable grounding and connection of the household power grid, which is a basic safety requirement. The manufacturer of this product will not be liable for any damage caused by the problem of the household power grid.

Introduction to product structure



Installation Instructions

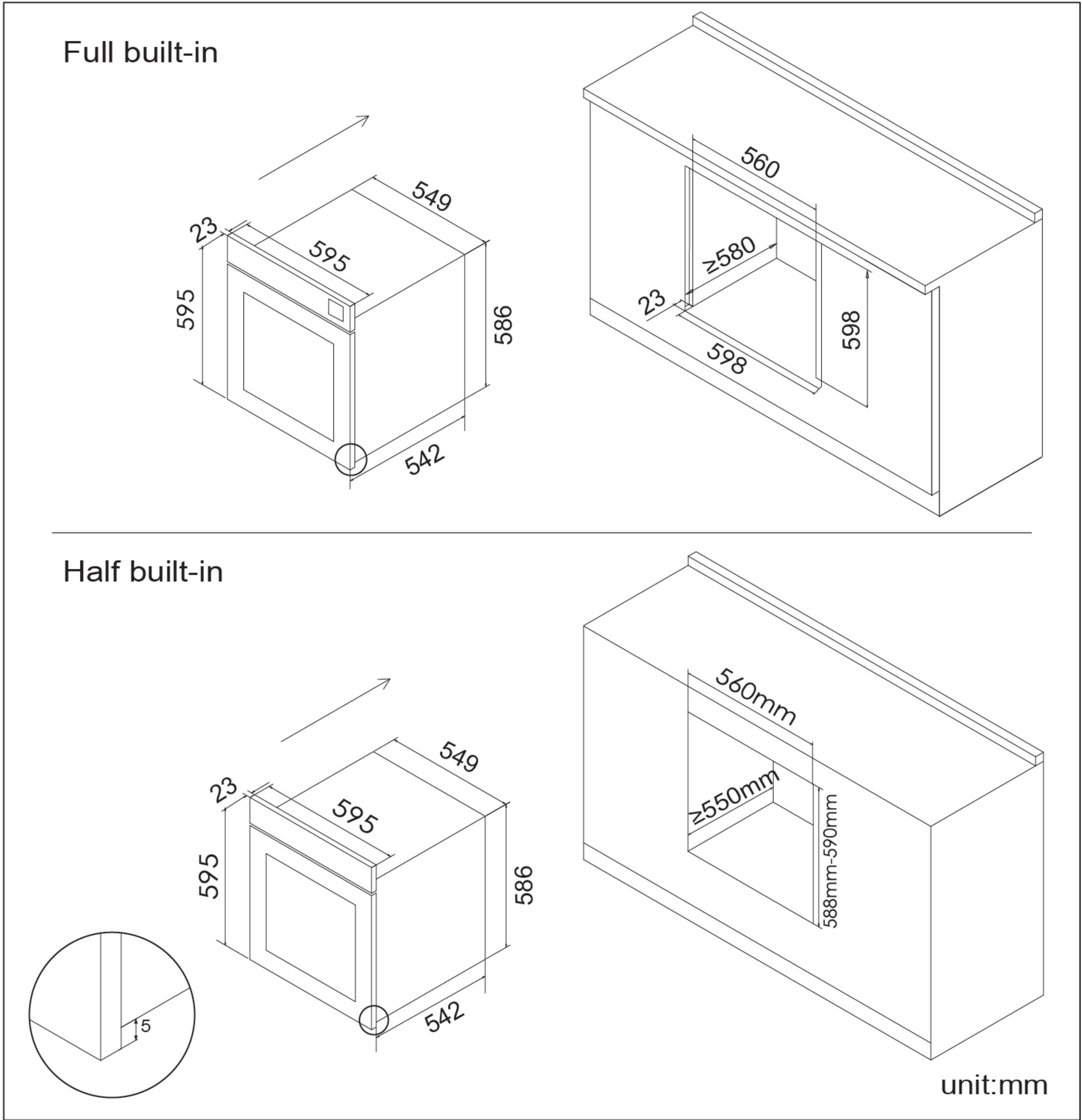
- An all pole disconnect switch must be provided during installation.
- The Built-in-combi oven shall be installed steadily at a convenient and secure place for operation and maintenance without tilt.
- It is strictly prohibited to install the Built-in-combi oven and power socket in places that may be damp or easily wet with water.
- For handling and placing, the Built-in-combi oven shall be lifted from the handle hole or the bottom and handled with care, instead of moving it by dragging the door or handle.
- This Built-in-combi oven is embedded in the cupboard, so the bottom of the cupboard hole must be able to bear a weight of more than 60kg.
- After installing the Built-in-combi oven, if the power plug cannot be touched, it shall be realized by the fixed wiring switch meeting wiring rules, in order to cut off the power through such switches during repair or in an emergency.
- The built in combi oven must be installed by the installation personnel designated by the Company, and the Company will not be responsible for any loss caused by improper installation of unqualified installation personnel.

- Note:**
1. In order to maintain ventilation, please keep the rear space larger than 45mm.
 2. If there is a high-temperature electrical appliance nearby, ensure that the built in combi oven is installed at a place over 80mm away from such electrical appliance.
 3. The cupboard in which the built in combi oven is installed must be made of materials (wood, adhesive) that can withstand a temperature of more than 120°C.
 4. After installation, left & right sides and upper side of the Built-in-combi oven panel shall keep a gap of more than 3mm with the surrounding wall, cupboard and appliance, etc., and its lower side shall keep a gap of more than 10mm with the surrounding wall, cupboard and appliance, etc.
 5. The Built-in-combi oven shall undergo a full aging test before delivery, so there will be a small number of residual water in the internal pipeline, and it is normal to have a small number of water droplets in the liner and water tank.
 6. If the Built-in-combi oven is installed below the hob, the gas pipe of the hob must be bellow and effectively fixed to ensure that it will not touch this product.
 7. If the Built-in-combi oven is installed below the hob, make sure no water or debris drops (leaks) into the cupboard during use.
 8. If the Built-in-combi oven is installed below the hob, its top cover shall not affect the adjustment function of underside intake hob damper switch, and the spacing between the base plate of hob and the top cover of Built-in-combi oven should be $\geq 8\text{cm}$.
 9. If the Built-in-combi oven is installed below the hob, the cupboard ventilation conditions refer to the hob installation standards and the Built-in-combi oven shall not block the air vent.
 10. If the preceding requirements are not met, remind the user to improve the installation environment; otherwise, property loss or personal injury may occur.
 11. The Built-in-combi oven is front exhaust type, so if it is installed below the hob, the user will feel a certain amount of heat or hot steam. Meanwhile, there may be condensate on the hob glass, which is considered normal.

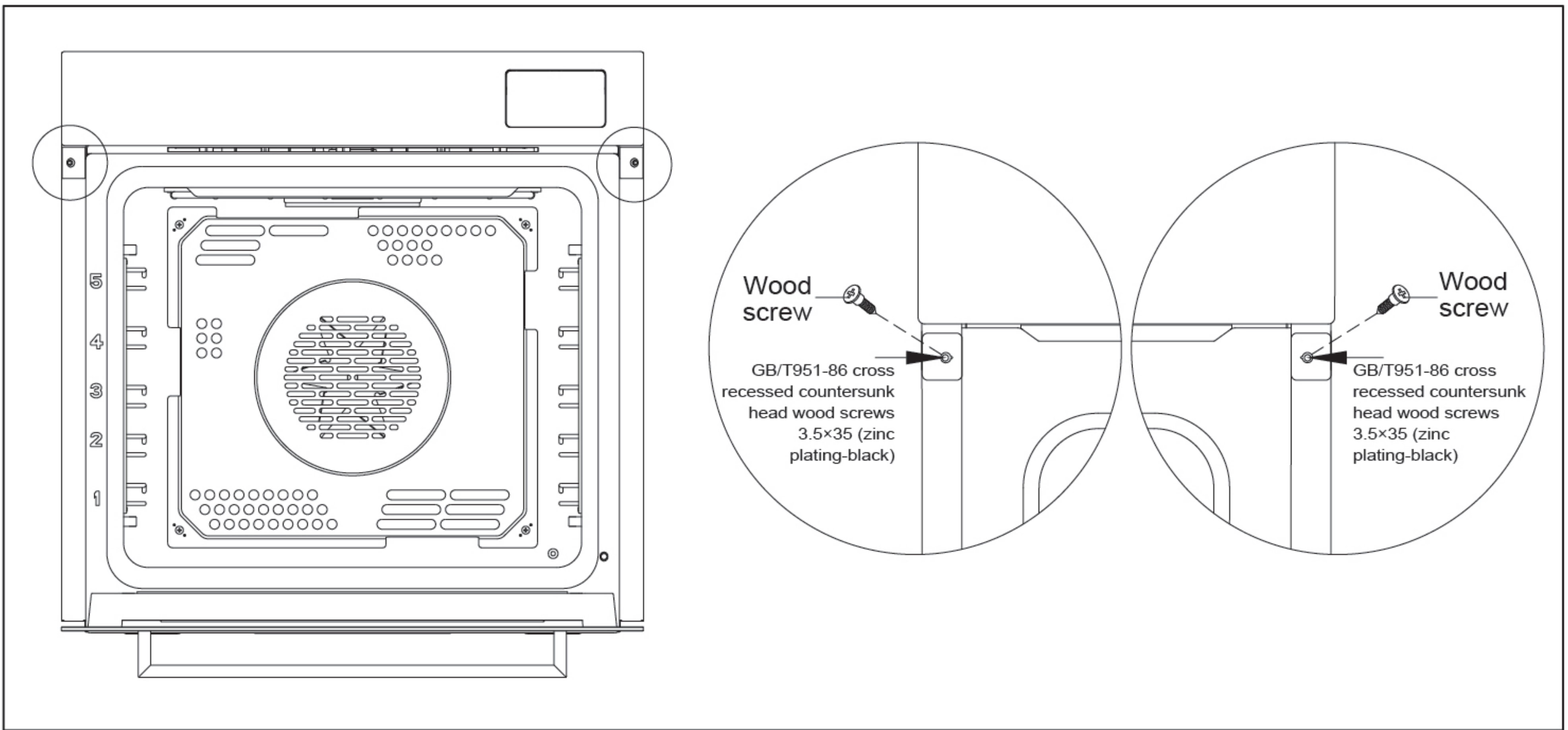
Remove the outer packaging and film bag of the Built-in-combi oven and then place the Built-in-combi oven close to the mounting hole. Connect to the power socket (de-energized), hold the Built-in-combi oven bottom with one hand while putting the other hand at its handle, and then slowly put it in the cupboard hole. Loosen one hand and gently push the Built-in-combi oven to the end. Put the front end of Built-in-combi oven on the cupboard base plate. Use the wood screws in the accessory bag to fix the Built-in-combi oven to the cupboard (see screw fixing sketch).

■ Schematic diagram of cupboard installation

Flush installation



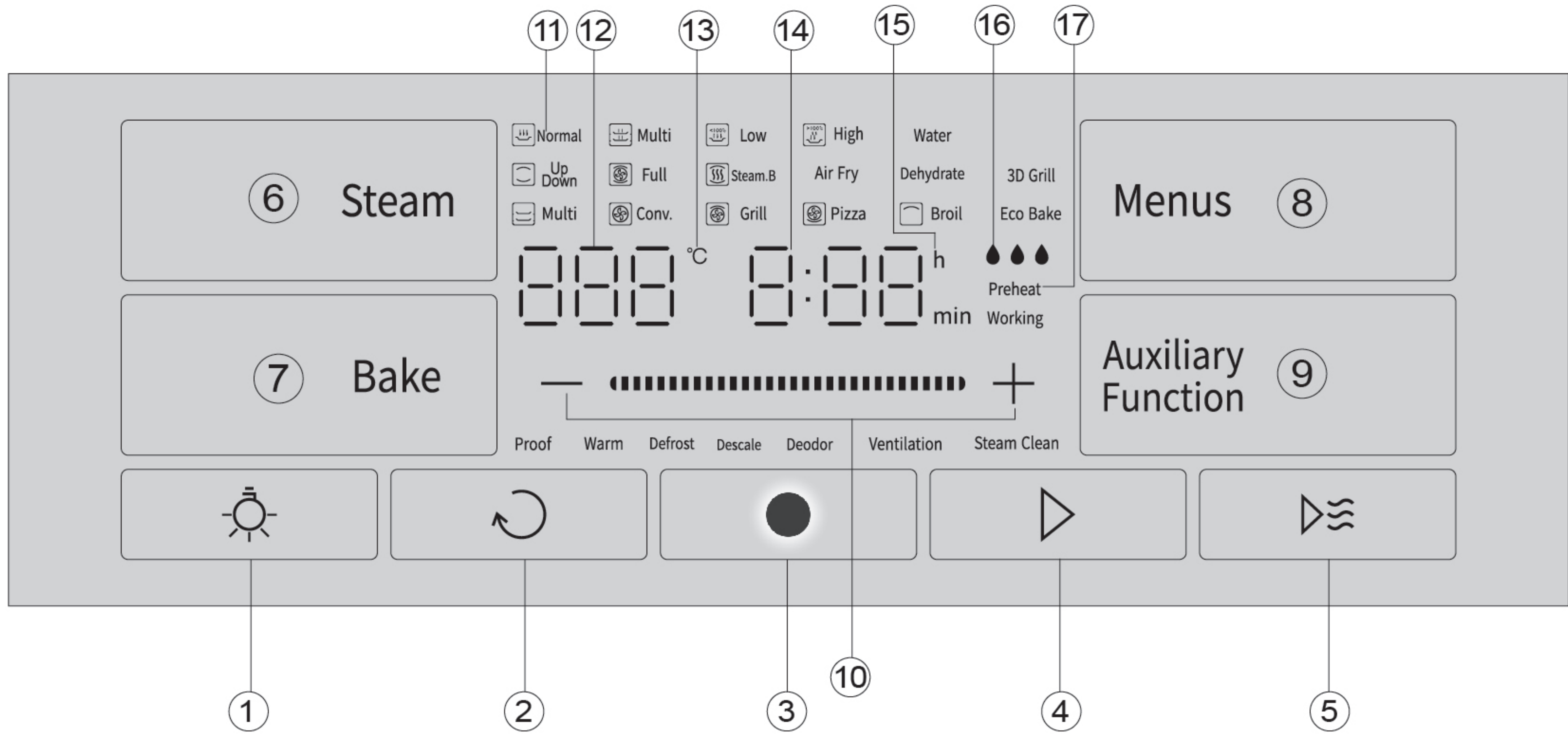
Schematic diagram of screwing



Note: The minimum spacing between each part of appliance and its surrounding structure is 10mm.

Guide to Quick Operation

I. Control Panel Diagram



■ Introduction to control panel buttons and display interface

● Operation buttons

- ① “Lighting” button: Touch the button to turn on or off the LED lamp.
- ② “Cancel/return” button: In the process of setup, touch the button to return to the previous state; In the process of work, touch the button to return to the mode selection interface and stop the work.
- ③ “On/off” button: Touch the button to power on or off.
- ④ “OK/start” button: Touch this button to confirm the current operation and start related work.
- ⑤ “Quick preheating” key: Touch this button to activate quick preheating.
- ⑥ “Steam function” button: Touch this button to switch the steam mode. There are four optional modes for steam function: Normal, Multi, Low, High.
- ⑦ “Bake function” button: Touch this button to switch the roast mode. There are 12 optional modes for roast function: Up Down, Full, Steam.B.
- ⑧ “Menus” button: Touch this button for smart menu selection.
- ⑨ “Auxiliary function” button: Touch this button to switch between auxiliary modes. Auxiliary functions include Proof, Warm, Defrost, Descale, Deodor, Ventilation, Steam Clean.
- ⑩ “Select” button: Cooking parameter selection button. Short press a single button to switch parameters, long press to quickly switch parameters.

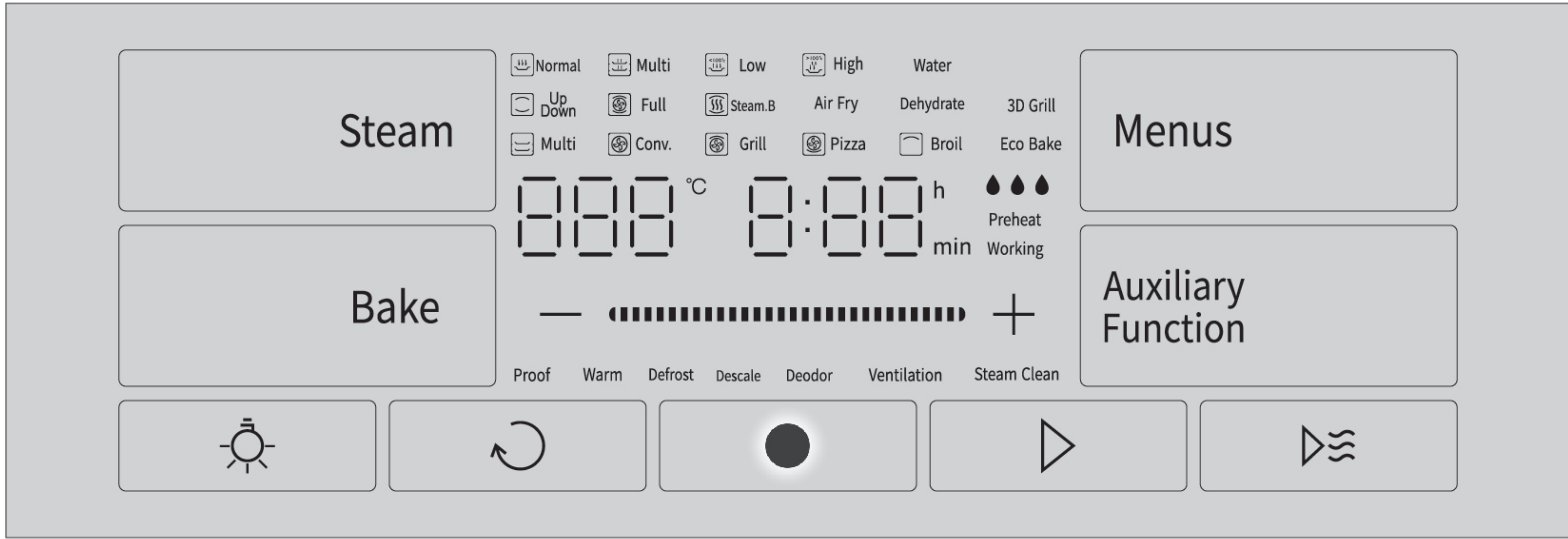
● Icons and texts on display interface

- ⑪ Function mode text: Display the cooking mode you set.
- ⑫ Temperature/Smart dish number display: Display the temperature represented by the number you currently see. When you select the "Smart Dish" mode, display the number of the smart dish represented by the number you currently see.
- ⑬ Temperature unit: Display the temperature unit (°C) you set.
- ⑭ Time display: Display the time represented by the number you currently see.
- ⑮ Time unit: Display the time unit (h/min) you set.

- ⑩ Humidity display: Display the humidity intensity you set.
- ⑪ Working state indication: When the steaming-roasting cooker is in the "Appoint", "Preheating", and "Working" states, the corresponding text will be displayed continuously. When there is a shortage of water or the door is not closed, "Preheating" and "Working" will flash to give a prompt. When the "Add Water" text is flashing, it means that you should add water into the water tank and push the water tank into the hook groove adequately.

II. Precautions Prior to Use

- Prior to the first use, take out all accessories from the Built-in-combi oven, remove the packing bags from the ovenware and grill, take out the Instructions, remove the protective film from the handle and clean all the accessories.
Heat the Built-in-combi oven when it is empty. Before heating, you'd better wipe the liner of the Built-in-combi oven with a wet cloth, thus to remove the dust or residual packaging left in the liner during storage and unpacking. Set the Built-in-combi oven to Full convection mode and the temperature to 220℃ . Heat the Built-in-combi oven 1 hour when it is empty, and then open the door of the Built-in-combi oven and guarantee ventilation of the room as odor is generated when the Built-in-combi oven is used for the first time. The odor comes from the volatile substances used to protect the Built-in-combi oven during storage and installation. In the process of the above operations, close the doors to other rooms to prevent the odor from entering the rooms.
- Filling the water tank with water
When using the steam function of the Built-in-combi oven for the first time or when water needs to be filled to the water tank, please press the water tank first, and after the water tank pops up, fill it with fresh drinking water (Purified water is recommended) until it reaches the "maximum water level" mark. Then, push the water tank into the hook groove adequately.



Warm tips: We recommend you turn on the range hood to the Weak button when the Built-in-combi oven is in use. Before cooking greasy food, you'd better wrap it with aluminum foil.

- When cooking food on the grill, please put the ovenware on the first layer of the Built-in-combi oven liner.

■ List of product functions

Function	Mode	Default temperature (℃)	Temperature range (℃)	Default time (min)	Time range (min)	Suggested uses
Steam	Normal	100	91-100	20	1-300	Suitable for cooking food such as fish and pastry
	Multi	100	85-100	20	1-300	Suitable for steaming two layers of food simultaneously
	Low	90	30-90	20	1-300	Suitable for cooking food such as steamed eggs with clams and asparagus
	High	110	110/120	20	1-300	Suitable for cooking hard-to-cook food and food with more soup
BAKE	Up Down	180	60-250	20	1-300	Suitable for cooking food such as cookies, bread rolls and cakes
	Full	160	60-250	20	1-300	Suitable for baking food such as egg tarts and meat
	Steam.B	180	60-230	20	1-300	Suitable for cooking some European bread, meat, and other dishes
	Air Fry	200	180-230	15	1-300	Suitable for baking food such as French fries and chicken wings
	Dehydrate	80	60-120	120	1-599	Suitable for baking dried fruits, dried meat, dissolved beans and other products
	Multi	160	60-230	20	1-300	Suitable for simultaneously baking two layers of the same food, with recommended layers of 2 or 4
	Conv.	160	60-230	20	1-300	Suitable for baking food such as preserved fruits and meats
	Grill	160	60-230	20	1-300	Suitable for baking food such as chicken wings and grilled fish
	Pizza	160	60-230	20	1-300	Suitable for roasting food such as pizza and tart and pie
	Broil	160	60-230	20	1-300	Suitable for cooking food such as sliced toast, bun slice, pizza, and pancake
	Eco Bake	160	60-230	20	1-300	Suitable for determining energy consumption and equivalent level in circulating air mode
	3D Grill	200	60-230	20	1-300	Suitable for grilled poultry, whole fish, and larger meat pieces
Menus	/	/	/	/	/	Supported by recipes, cooking mode specified, quick cooking
Auxiliary function	Proof	35	28-45	40	1-599	Food fermentation
	Warm	80	50-80	30	1-300	Food heat preservation
	Defrost	50	40-50	30	1-300	Food thawing
	Descale	50	/	35	/	Cavity descaling
	Deodor	/	/	20	/	Cavity deodorization
	Ventilation	150	/	15	/	Drying cavity
	Steam Clean	100	/	10	/	Cavity cleaning

Note: After the set temperature exceeds 230℃ , the time can be set up to 40min at most.

■ Menus

The “Smart menu” mode is available to the Built-in-combi oven, which aims at quickly starting the cooking of some dishes. Generally, there is no need to manually modify the cooking conditions. However, the smart menu time for multi-stage cooking cannot be adjusted, while time of other dishes can be adjusted according to the actual cooking conditions.

The corresponding relationship between dishes and codes displayed on the screen under the “Menus” mode is shown below. Among them, the dishes with symbols shall be preheated, which means that the dishes shall not be put into the cavity to heat until the cavity temperature reaches the set one after the “Menus” function is started.

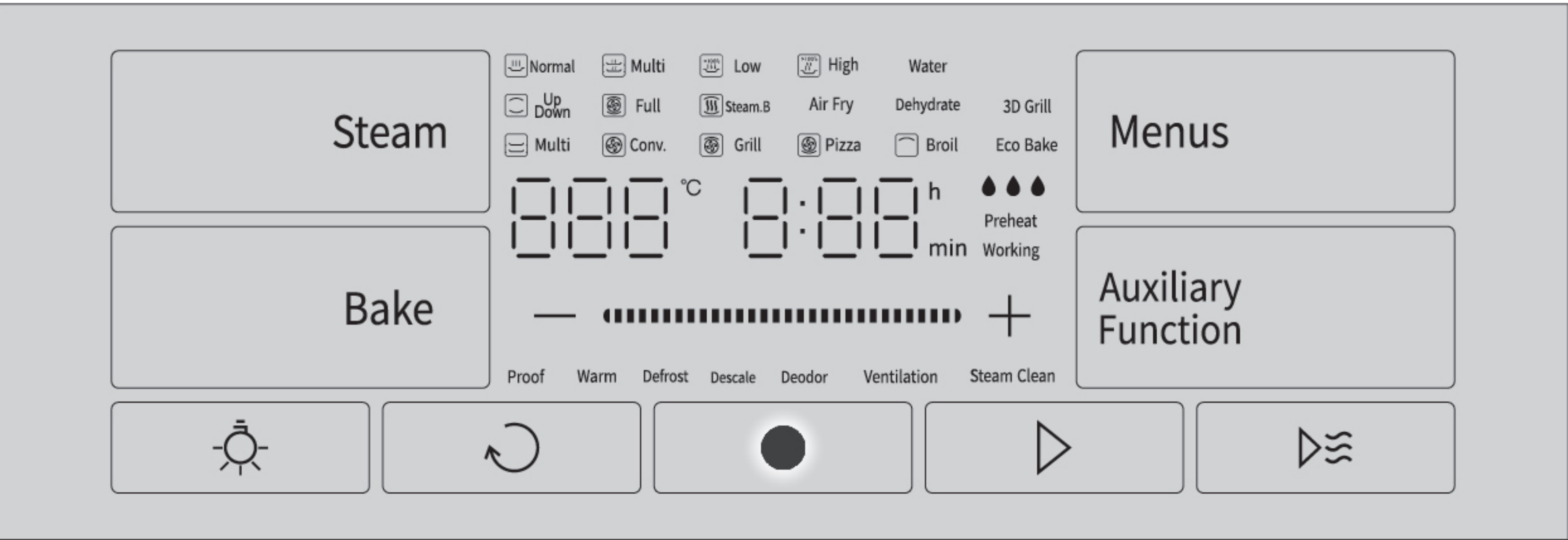
Category	Code	Dish name	Category	Code	Dish name	Category	Code	Dish name
Steam Cooking	P01	Steamed Rice	Baking	* P20	New York Cheesecake	Combi Steam & Bake	* P39	Braised Duck
	P02	Steamed Buns		P21	Tarts	Air fry	* P40	Fries
	P03	Steamed Bread		P22	Toast		* P41	Chicken Nuggets
	P04	Steamed Dumplings		* P23	Pastry		* P42	Fried Chicken Chop
	P05	Steamed Egg		* P24	Pizza		* P43	Fried Chicken Wings
	P06	Steamed Branzino		P25	Caramel Milk Pudding	Dehydrate	* P44	Fried Shrimp
	P07	Steamed Cod	Grill	* P26	Mooncake		* P45	Yogurt
	P08	Steamed Crab		P27	Grilled Chicken Wings		P46	Lemons
	P09	Steamed Scallops		P28	Baked Prawn		P47	Beef Jerky
	P10	Steamed Ribs		P29	Lamb Skewer		P48	Jujube/Plum/Raisin
	P11	Stewed Chicken Soup	Combi Steam& Bake	P30	Chicken Skewer		P49	Ginger Slices
	P12	Steamed Corn		* P31	Baked Potato	Steam & Bake Cooking together	P50	Toast & Steamed Buns
	P13	Steamed Vegetable Soup		P32	Grilled Lamb Chops		P51	Roast Meat & Steamed Fish Head
	P14	Steamed Okra		P33	Roasted Whole Chicken	Multi-layer baking	P52	Baked Muffin & Steamed Potatoes
Baking	* P15	Cookies		P34	Grilled Drumstick		P53	Cookies (Multi-layer)
	P16	Cranberry Shortbread Cookies		P35	Roasted Beef Trotters		P54	Brownie (Multi-layer)
	* P17	Cupcake		* P36	Grilled Steak		P55	Chicken wings (Multi-layer)
	P18	Almond Cookies		* P37	Sour Dough		/	/
	P19	Chiffon Cake		* P38	Baguette		/	/

- Note: 1.The dishes marked with * after the code are those that require preheating.
- 2.Multi-layer baking is suitable for simultaneously baking two layers of the same food. It is recommended to use an ovenware and grill, with 2 or 4 layers.
- 3.P50-52 is for simultaneous steaming and roasting. The ovenware for roasted dish is placed on the fifth layer, while the grill for steamed dish is placed on the second layer.

III. Operation Guide for Built-in-combi oven


● Power on

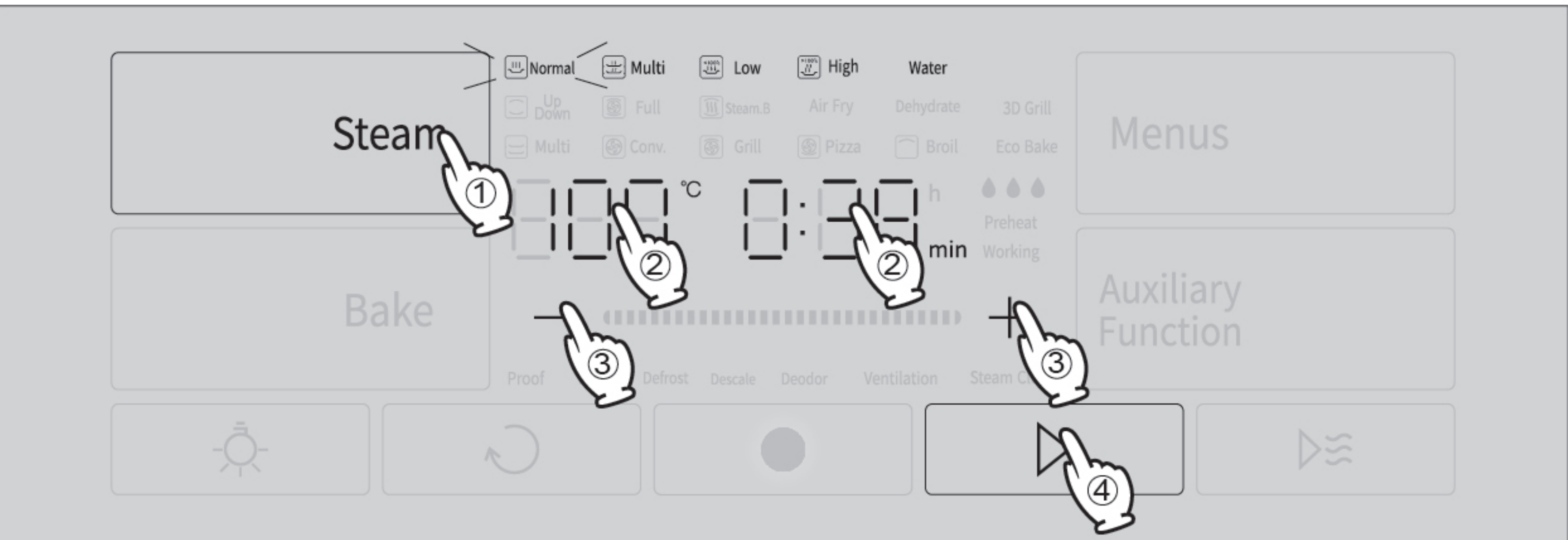
Power on. Upon power on, all the icons and buttons will blink and buzz.



● Traditional cooking

Ordinary steam mode:

1. **Turn on and select the mode**, set the cooking temperature and time. After power-on by touching the button area, click the "steam function" button to select the desired steam mode, touch the temperature and time digit area, then touch the "-" and "+" buttons, select the desired temperature and time, and click the  button to confirm.



2. **Preheating.** The Built-in-combi oven starts to preheat and displays the current real-time temperature.

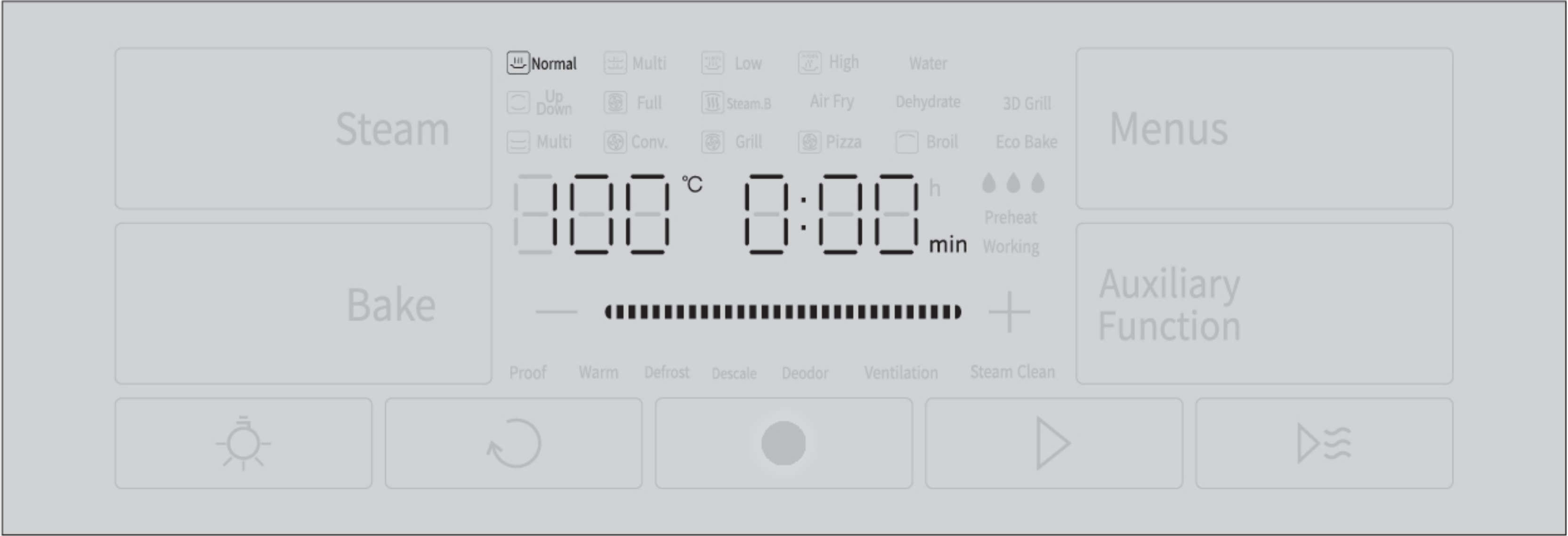


Note: The dishes that do not require preheating can be placed into the built in combi oven directly.

3. **Working.** When the set temperature is reached, the built in combi oven starts cooking and the countdown starts. At this time, the time colon flashes.



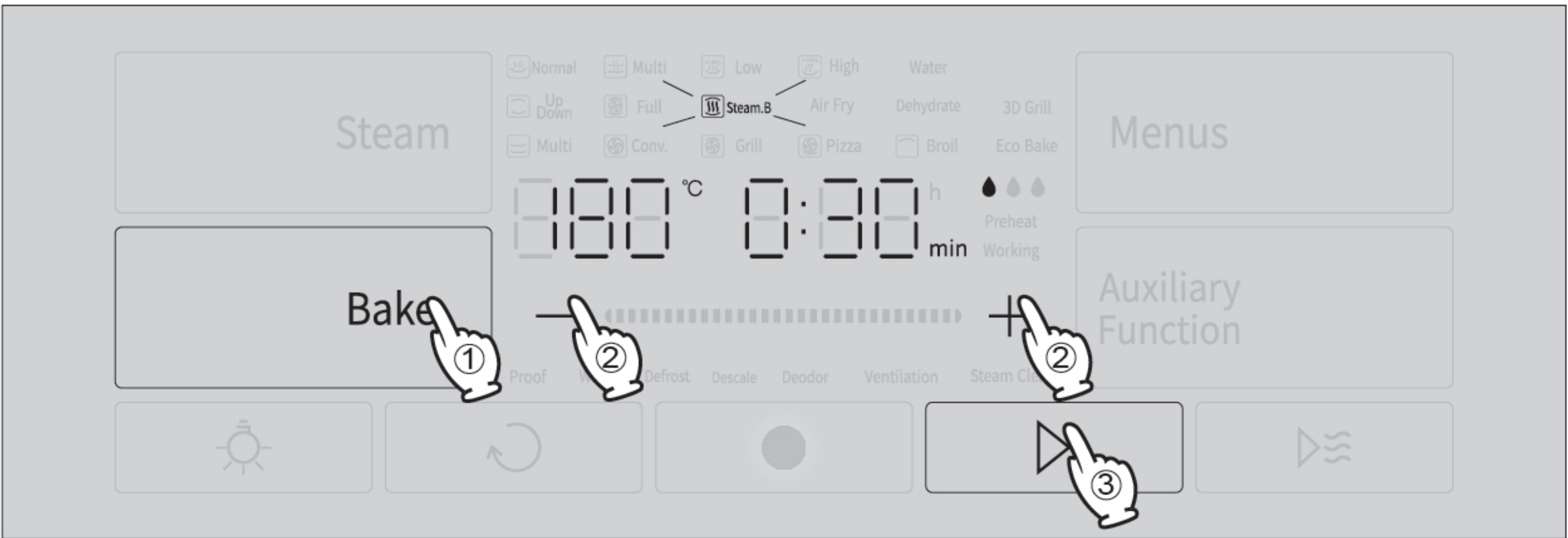
4. **Cooking finished.** The countdown reaches zero, the work is completed, with ten buzzers given.



Steam Bake mode:

1. **Turn on and select the mode, set the cooking temperature and time.**

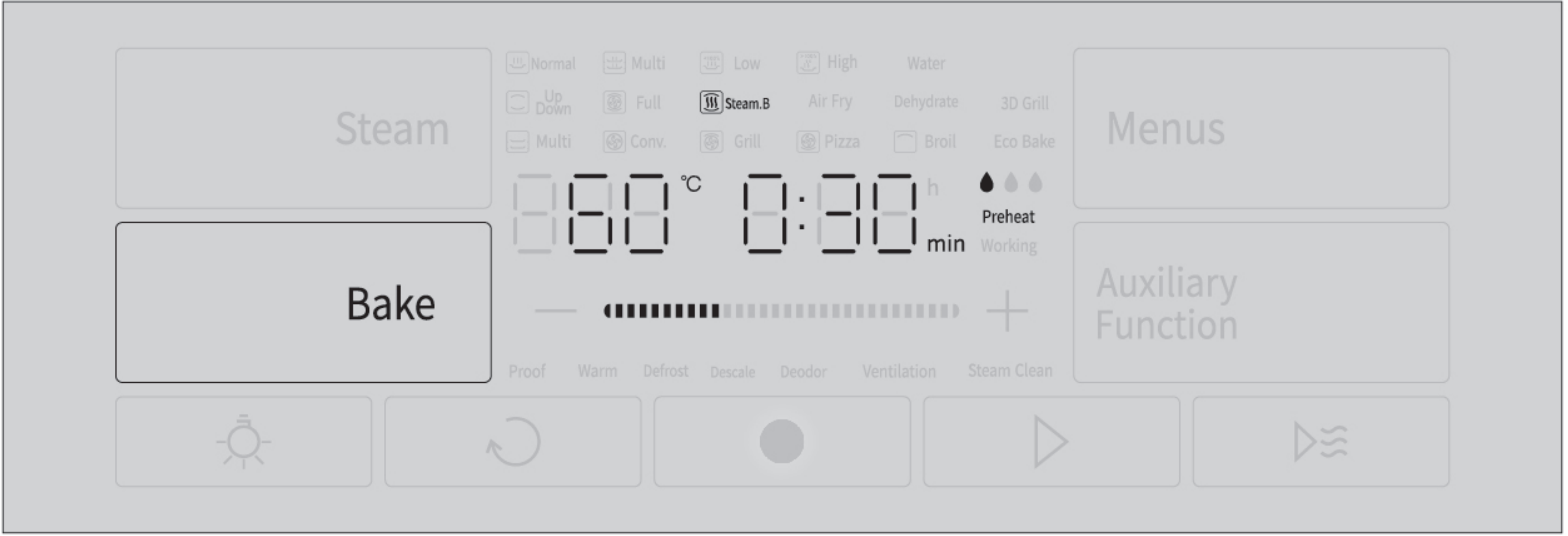
After power-on by touching the button area, click the "Bake function" button to select the Steam Bake roast, touch the temperature and time digit area, then touch the "-" and "+" buttons, select the desired temperature and time, and click the ▷ button to confirm.



2. **Select the gear.** Press the water droplet icon to select the desired humidification gear, and click the ▷ button to confirm. The number of water droplet icons in the humidification gear corresponds to low humidity, medium humidity, and high humidity, respectively.



3. **Preheating.** The Built in combi oven starts to preheat and displays the current temperature.



4. **Working.** When the set temperature is reached, the built in combi oven starts cooking and the countdown starts.



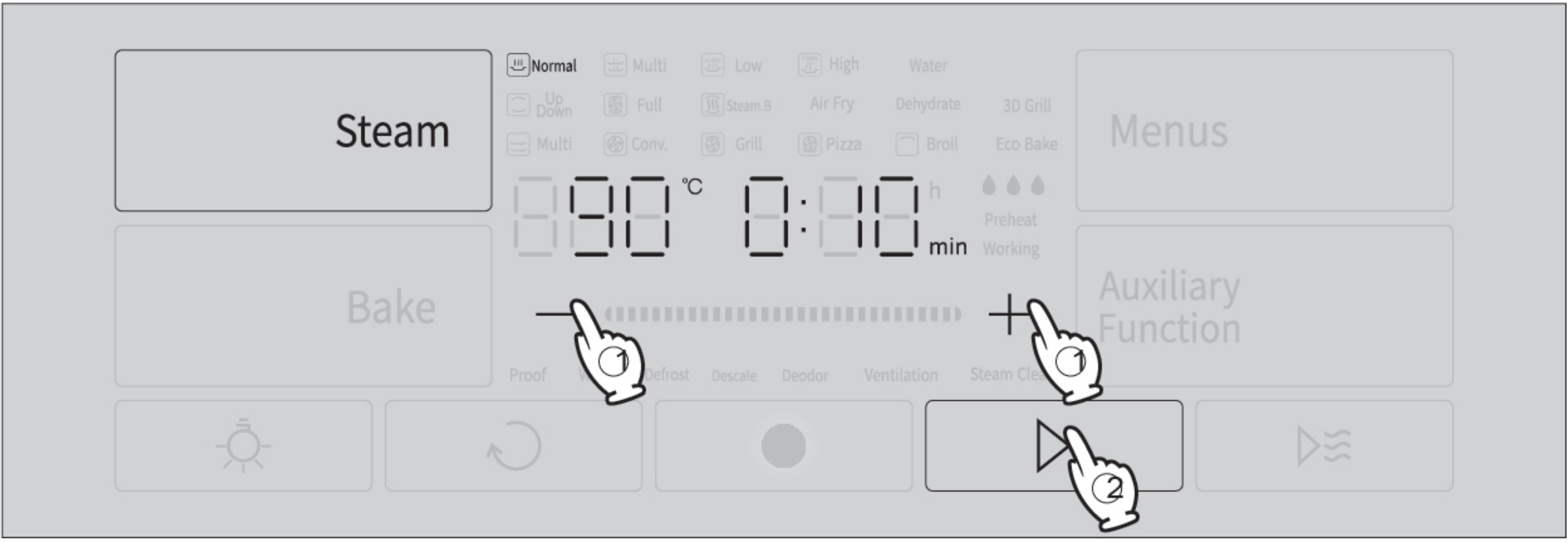
5. **Cooking finished.** The countdown reaches zero, the work is completed, with ten buzzers given.



Note: After the cooking is done, the built in combi oven is auto powered-off and turns black without operation within 2min.

● **Modify and set parameters**

1. During preheating or working, touch the temperature and time digit area to enter the parameter modification interface, and then continue pressing "-" or "+" button to modify temperature or time parameters.



2. Press the ▷ button to confirm the modification and continue working.



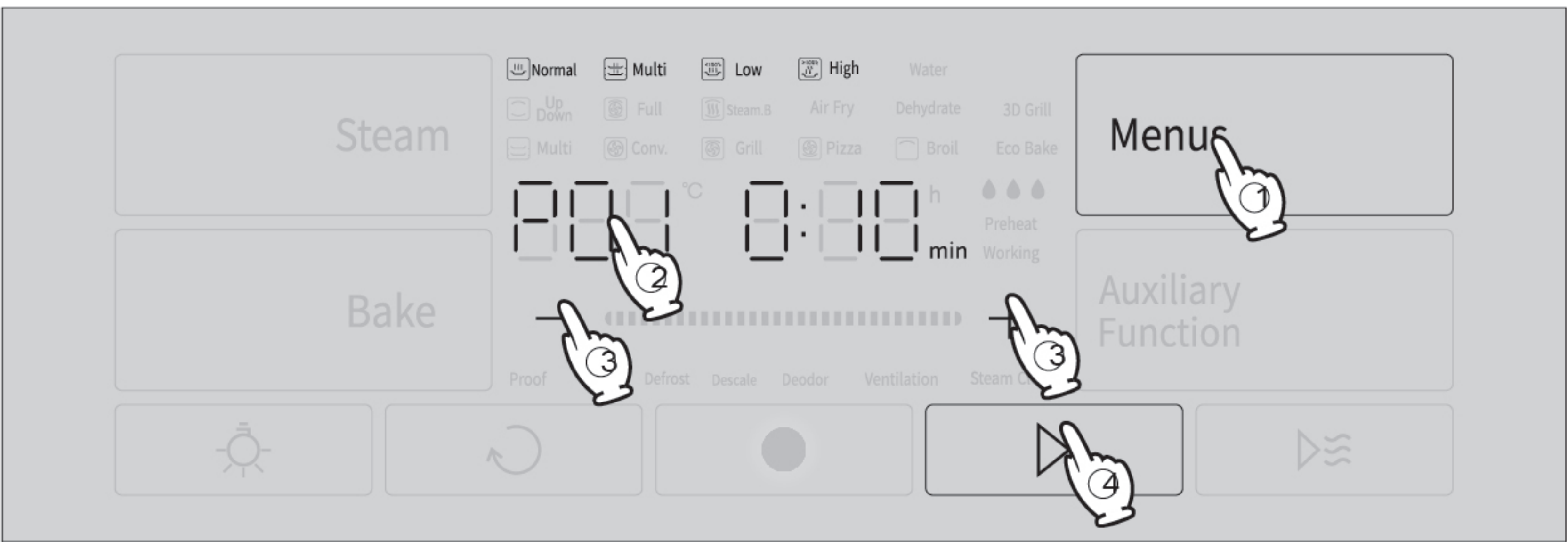
● **Cancel cooking**

During preheating or working, if you want to cancel the current cooking, click the ↺ button to enter the following mode selection interface:

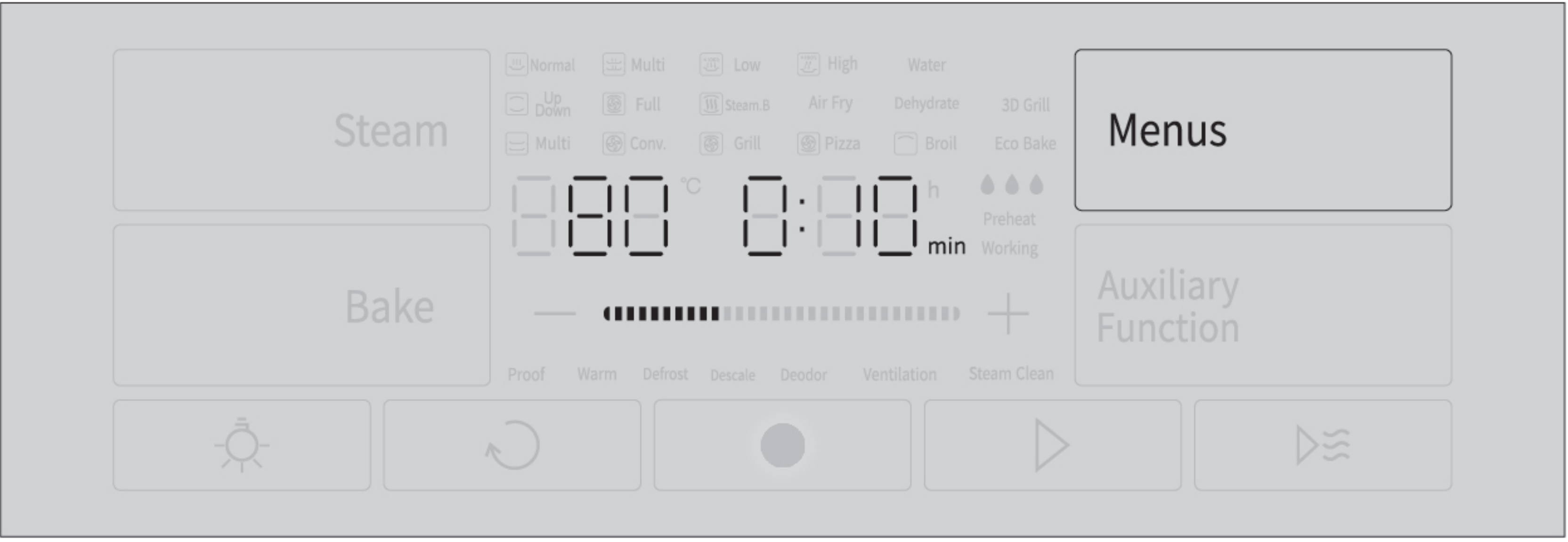


● **Menus**

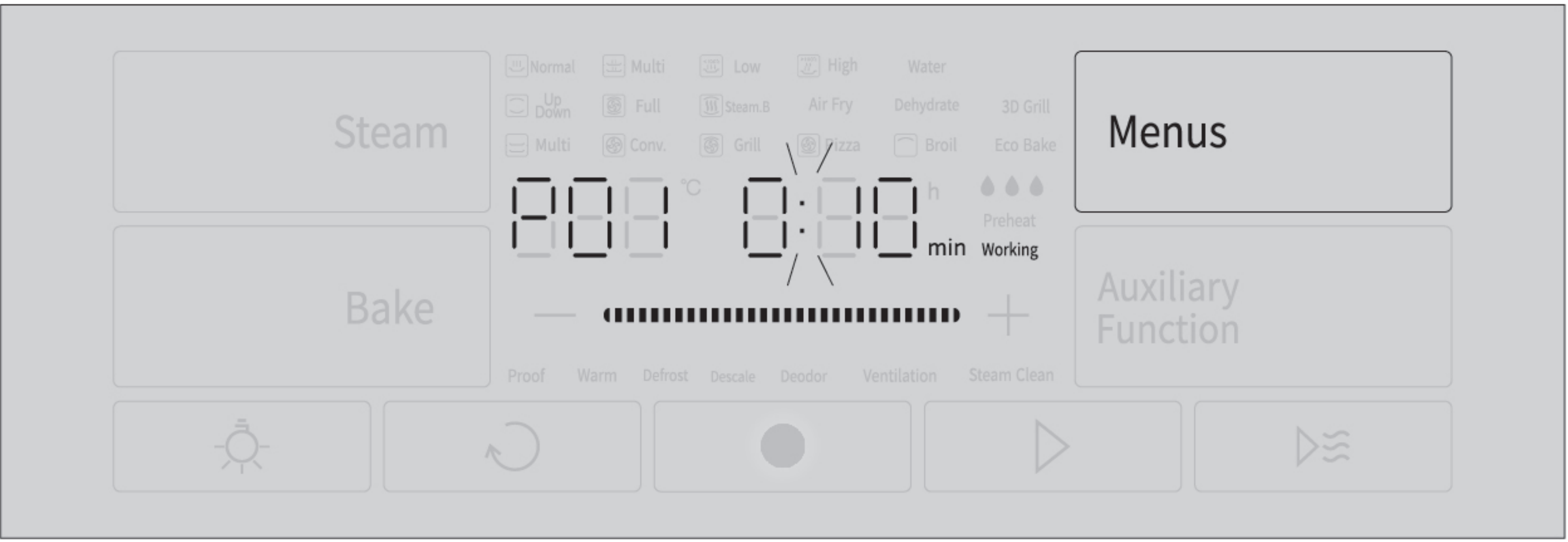
1. **Choose Preset Menu.** On the power-on interface, click the Menu button, then click on the number display area, and press the "-" or "+" button to select the dish code and time. After selecting, click the ▷ button to confirm.



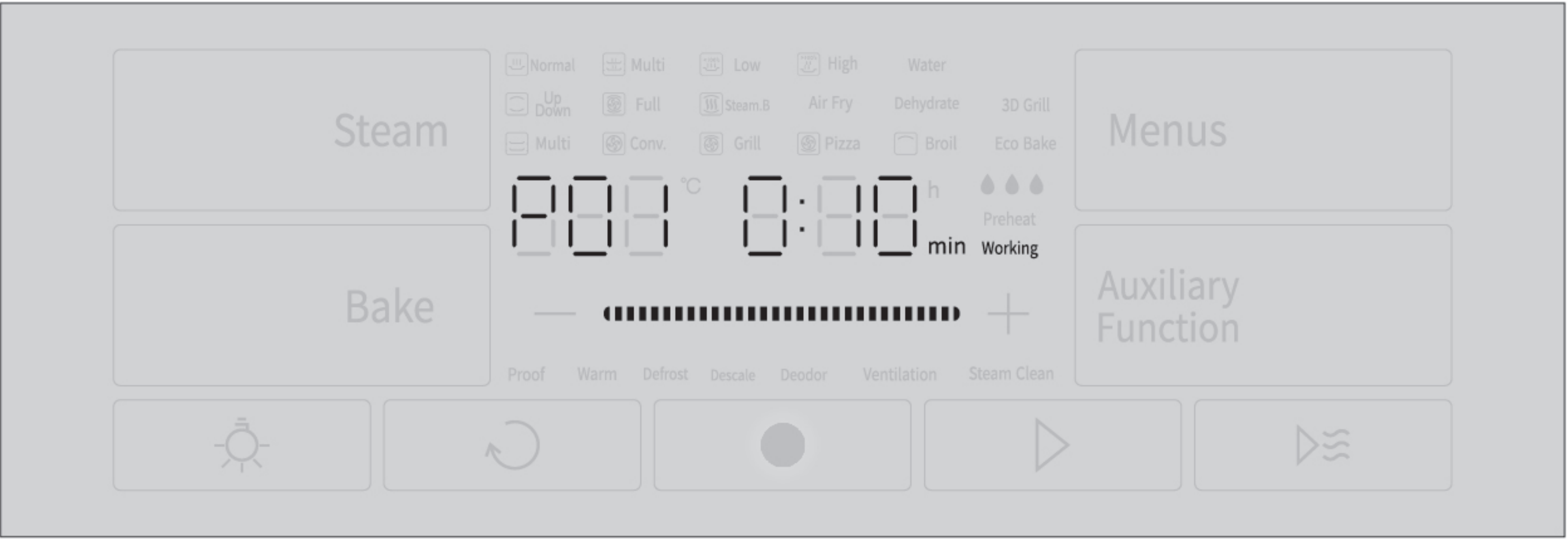
2. **Preheating.**



3. **Working.** Begin countdown.



4. **Cooking finished.** The countdown reaches zero, the work is completed, with ten buzzers given.



● **Auxiliary function**

1. **Auxiliary function selection (for example, descaling).** On the power-on interface, click the auxiliary button to select the desired auxiliary function.



2. Select descaling and click the ▷ button to confirm.



3. Working. The countdown starts.

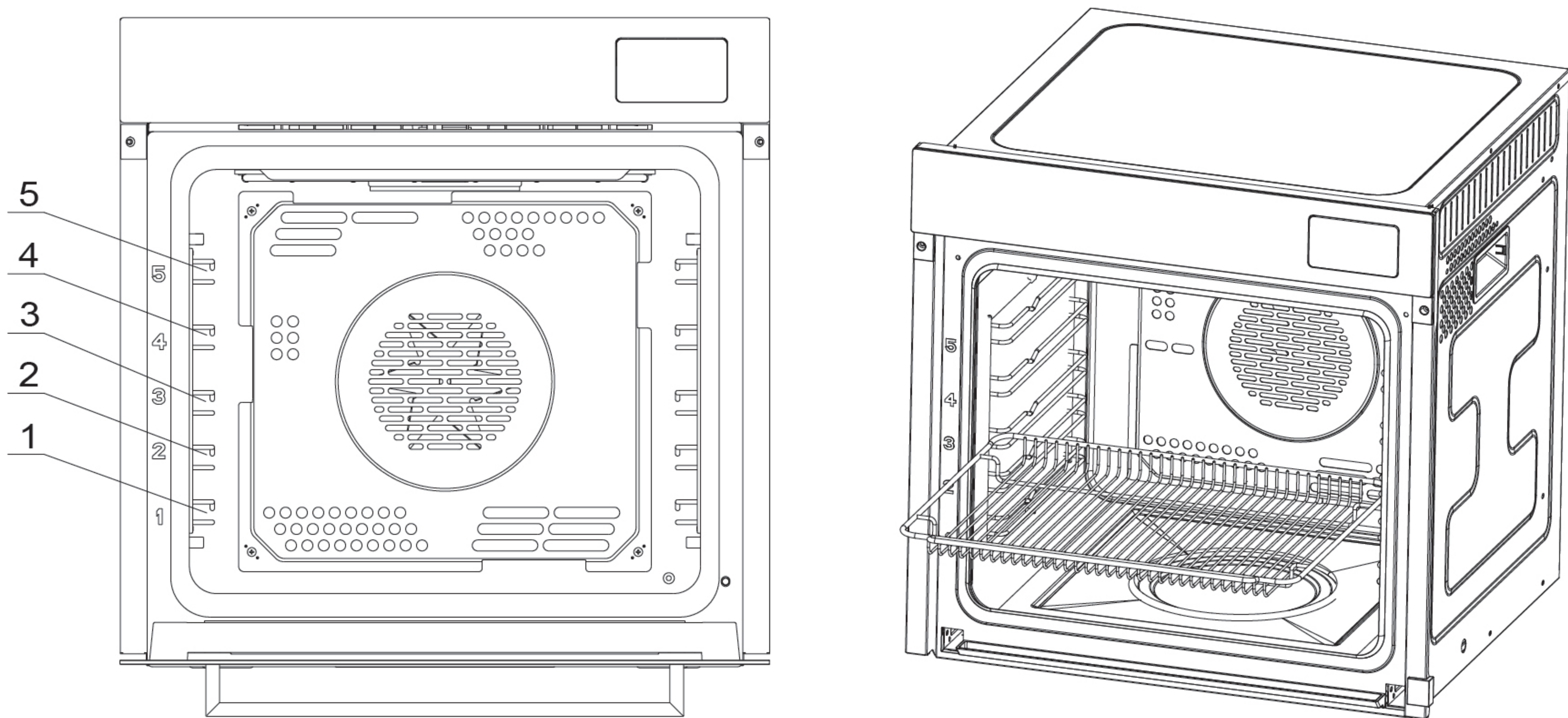


4. Descaling is completed. After the work is completed, the countdown reaches zero, with ten buzzers given.



Suggestions on use

Location diagram of grill



For cooking, 3 layers are recommended. It is recommended to place an oil drip pan on the first layer.

Common problems in cooking

- 1.The preheating time exceeds 20 minutes. Firstly, check whether the door suffers obvious air leakage, the door seal ring has been well installed and then dirt exists on the temperature sensor in the built in combi oven body.
- 2.The cooking time is too long. Firstly, try not to open the door as possible during cooking. Then, check whether the cooking temperature is set too low, and finally check whether the door is closed tightly or suffers air leakage.
- 3.There is a lot of oil fume during cooking. Check whether the built in combi oven body is timely cleaned and the dirt in it is removed thoroughly after each cooking.
- 4.There is obvious color difference during cooking. Confirm whether an appropriate cooking mode is chosen. Lower the setting temperature appropriately. Put in the dish after preheating.
- 5.The door is not closed off. Make sure the door is closed off when the built in combi oven is working. If the door is not closed off or is not closed in place, the word "preheating" or "working" will flash and there will be a beeping prompt.
- 6.The cavity is ponded. During cooking, there will be a lot of steam, some of which condenses to the cavity wall, making the cavity ponded. Please clean up the water immediately after use.
- 7.There is a peculiar smell in the cavity. Residual water and grease in the cavity are not cleaned timely after many times of cooking. Please clean up the cavity timely to keep it dry and tidy.
- 8.Water drops from the cavity underside. Please check whether the condensate tank is full of ponded water. Overflowing ponded water from the condensate tank will cause water dropping at the cavity underside. Please clean up the ponded water in the condensate tank timely after each cooking.
- 9.There is a lot of oil fume/steam when opening the door. In order to ensure the cooking effect, the cavity shall have good sealing performance. Thus, some of oil fume and steam generated during cooking will reside in the cavity. When opening the door, please open the door slightly for 10°-15° to release oil fume and steam in the cavity in advance. Then, the door is opened fully.

- 10.Due to the difference in cooking environment (e.g. voltage, humidity and room temperature), the cooking effect will be affected. If this problem occurs, please adjust the cooking temperature and time at your own discretion according to the cooking effect.
- 11.When enabling the Bake function, please make sure that the cavity is dry and free from ponded water, especially when baking food such as cake.
- 12.Descaling. Scale is easily caused during the steam generation. When the scale deposits on the surface of liner heating plate, please use scale remover timely to remove the scale and follow the instructions on the water tank to remove it, so as not to affect the cooking effect.
- 13.Cavity drying. After cavity drying, it is necessary to open the Built-in-combi oven door in order to better disperse the residual steam inside the cavity.
- 14.There is more condensed water on the plate after cooking. The dishes can be covered with plastic wrap before cooking.

Packing List

Please check the following products and accessories item by item when unpacking. In case of missing or damage:

- Please contact the distributor if the responsibility lies with the Company or the distributor.
- Please contact FOTILE service hotline if the responsibility lies with the user itself.

■ Complete machine	1set	■ Steaming & baking grill	1piece
■ Wood screw	2pcs	■ Warranty card	1sheet
■ Operation Instruction	1copy	■ Baking rack	1piece

Main Technical Parameters

Model	HZK72-H1/HZK72-H2-Y		
Rated voltage	220~240V	Heating temperature range	30℃-250℃ ⁽¹⁾
Rated frequency	50-60Hz	Capacity	72L ⁽³⁾
Rated power	3300W ⁽²⁾	Net weight	39kg

- (1) As this built in combi oven has no refrigeration function, the cavity temperature will not be lower than the indoor temperature.
- (2) In fully open mode, the cavity center is heated from normal temperature (20±5℃) to 220±4℃, namely average value of measured input power.
- (3) The volume refers to the volume calculated in accordance with IEC 60350-1 by measuring effective length, effective width and effective height.

Suggestions on Cleaning and Maintenance

■ General precautions

⚠ Caution:

Clean the used inner cavity, door, handle, control panel, condensate tank and door seal ring after each use. Cut off the power before cleaning to avoid electric shock. Cleaning can only be carried out after the inner cavity cools, and ensure that the inner cavity is completely dry before closing the door. This can avoid oil or other dirt from sticking to the cavity surface, which is not easily cleaned and sometimes even leads to surface discoloration. The deposition of oil will also make the door seal ring brittle and easy to break.

⚠ Caution:

All surfaces shall be cleaned with a soft sponge, a soft cloth dipped in water and a small amount of detergent, and then dried with a soft cloth. Do not use a steam cleaner to clean this built in combi oven. Pressurized steam may cause permanent damage to its surface and fittings, for which the Company is not responsible.

■ Door seal ring

Clean and dry the door seal ring of this built in combi oven after each use. Please use clean sponge and warm water. The door seal ring of this built in combi oven may be perforated or cracked over time, and if this happens, please inform FOTILE service personnel for replacement.

■ Cooking and roasting containers

Wash and dry the cooking and roasting containers after each use. When using the steam function, if using plastic cooking containers, please ensure that the containers can withstand 120℃ high temperature and steam. When using the roast function, please use a special baking container to hold food to ensure that the container can withstand high temperatures. Please place the cooking container on the accompanying grill. The top edge of the container shall be at least 3cm away from the top of the cooking cavity to allow enough steam to enter the container.

■ **Inner cavity of built in combi oven**

After each use, please clean the inner cavity of built in combi oven, wipe the condensate on the inner cavity wall with a cleaning sponge or soft cloth. Most cooking residues can be removed by hot water with a cloth and a mild detergent. In the area with poor water quality, on the inner wall of built in combi oven, there may be a layer of white sediment, which can be wiped with a wet cloth and a small amount of vinegar, and then cleaned with clean water. Meanwhile, the condensate tank and water tank hook groove of built in combi oven shall be dried.

■ **About water tank**

- 1.The maximum water level scale is printed at the top outside of the water tank. When filling the water tank, please try to inject water near the maximum water level scale, so as to maximize the continuous cooking time of one injection. For water filling, do not exceed the maximum water level scale to avoid water in the water tank from overflowing during inserting or removing the water tank.
- 2.The built in combi oven can only work after pushing the filled water tank into the water tank hook groove.
- 3.The icon "please fill water" on the display screen flashes and there is a beep prompt, which means the water in the water tank is below the minimum water level, and the steaming-roasting built in combi oven stops working. At this time, please fill water timely, and then push the filled water tank into the water tank hook groove in place.
- 4.To ensure the lifespan of water systems such as water tank and pump, please choose room temperature pure water as cooking water and do not use pure water at high temperatures.

■ **About cavity drying**

For drying, in order to keep the cavity dry, enable the cavity drying function after each cooking to evaporate the water in the cavity completely. Alternatively, use a rag to clean the cavity.

■ **Liner cleaning and maintenance**

- 1.Mix 20g of edible soda with 150g of warm water, and wipe the oil stains on the liner with a rag dipped in such soda water.
- 2.Close off the built in combi oven door, choose "steam cleaning" mode (make sure the water tank has been filled with water), and start working.
- 3.Steam can soften the oil on the liner. After cooking, wipe the liner with a rag dipped in such soda water, and then a wet rag. At this time, the oil is basically removed.
- 4.Finally, choose "steam cleaning" mode and wipe the liner again.

General stain

After each use, clean it as soon as possible with a rag, a soft sponge or a soft nylon brush, and then the mixed solution of warm water and cleaning solution. The longer the stain remains, the more difficult it is to clean.

Stubborn stain

For removing stubborn stains such as those caused by roasting, it is possible to soak the stain and then remove it with a wet sponge. If necessary, use a scraper suitable for glass surfaces to scrape the stain off. After cleaning, rinse thoroughly with water.

★ **Important notice**

In order to keep the best cooking effect, it is recommended to clean the built in combi oven body and accessories after each use.
If they are not cleaned timely, oil stain accumulated will make it difficult to clean the built in combi oven body and accessories, and affect your operating environment and experience feeling.



It is best to clean up dirt (e.g. spilled juice and cake batter) when the built in combi oven body or ovenware is still warm. During cleaning, please ensure that the built in combi oven body is not hot, so as to avoid scalding.
The spilled juice and other acidic liquid may make the liner yellow. Thus, please clean it in time, so as to avoid irreparable yellowing of the liner.

Common Fault Identification and Troubleshooting


For your safety, please press the power button to shut down the combi oven firstly, and then proceed with the corresponding troubleshooting.

Fault description	Cause analysis	Solutions
After inserting the power cable plug, the oven still cannot work.	Cause1: the power socket has no electricity.	Contact a qualified electrician for inspection and repair
	Cause2: The power cable plug is loose	Reinsert the power cable plug
	Cause3: The cable between the control panel and power pan is loose	Contact FOTILE service hotline for repair.
The button is insensitive	Cause1: There are stains on the control panel	Clean the control panel
	Cause2: The mounting box is aged and damaged	Contact FOTILE service hotline for repair.
	Cause3: The control panel is faulty	
The fan is still working after cooking	Cause1: The liner temperature is more than 70°C after using the roast function. It occurs within 20 minutes after using the steam function.	Open the steaming-roasting built in combi oven door to accelerate heat dissipation. The fan stops working after the liner temperature is less than 70°C after using the roast function. The fan stops working after 20 minutes after using the steam function.
	Cause2: The power panel or temperature probe malfunctions	Contact FOTILE service hotline for repair.
Grill "rusting"/ovenware "porcelain-off"	Cause1: The food is not cleaned thoroughly, causing yellowing	Soak the grill/ovenware in hot water and clean it with a cleaning cloth.
	Cause2: Grill "rusting"/ovenware "porcelain-off"	Contact FOTILE service hotline for repair.
Ovenware/grill stuck	Cause1: The placement method is improper	When the grill contacts the liner stop, lift it up slightly and insert it into the grill.
	Cause2: The stain on the inner wall or ovenware is not cleaned	Clean the liner and ovenware
	Cause3: The ovenware is not placed horizontally	Place the ovenware flat and place it in place

Fault description	Cause analysis	Solutions
Water leakage of built in combi oven	Cause1: Water overflowing from the condensate tank	Clean it with a cloth timely
	Cause2: The door is not tightly closed off	Check whether there are foreign matters and dirt at the door, built in combi oven mouth and seal ring.
	Cause3: Others	Contact FOTILE service hotline for repair.
The built in combi oven can produce steam, but food is not cooked well	Cause1: Too short cooking time	Extend the cooking time.
	Cause2: Excessive volume of food	Cut the food into small pieces or divide the surface .
	Cause3: Too many layers for food	Try to place the steamed food in containers on layers 1 and 2 of built in combi oven body to keep it close to the liner heating plate.
	Cause4: An inappropriate cooking ware is chosen	Pay attention to choosing a porous and low-walled cooking/steaming ware.
	Cause5: Others	Contact FOTILE service hotline for repair.
Display E2	The temperature sensor for liner heating plate is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display E3	Communication fault	Contact FOTILE service hotline for repair.
Display E6	Inlet fault	Contact FOTILE service hotline for repair.
Display F3	The temperature sensor for oven body is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display F4	The temperature sensor for oven body is short-circuited	Contact FOTILE service hotline for repair.
Display E0	The inlet pump is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Add water	Too low water level in the water tank	Please fill the water tank with appropriate amount of water
	Water level detection fault	Contact FOTILE service hotline for repair.

⚠Warning: After the above simple troubleshooting, if the steaming-roasting built in combi oven still cannot work normally, please contact FOTILE service hotline.

In order to ensure safety and correct use, this product must be repaired by professionals appointed by the Company. If the built in combi oven cannot be used normally because the consumer entrusts personnel who are not appointed by the Company to carry out repair or the consumer carries out repair, even during the warranty period, it is not within the scope of free maintenance, and the Company will not bear any responsibility for the property loss and personal injury caused thereby.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Customer Service

Please stop using the combi oven and unplug the power cable if any abnormal condition occurs, and please contact FOTILE service hotline.

⚠Warning: Only the repair personnel who have been trained professionally and obtained the repair qualification in the combi oven can repair the combi oven. Other unauthorized personnel are not allowed to repair this combi oven to avoid serious consequences.

Precautions for warranty:

- The following items are not within the scope of free warranty, so they shall be charged for repair if it is possible to be repaired and the "Product No." on the product packing box or the oven can be clearly identified.
 - ◆Damage resulting from improper handling, installation, use, maintenance or storage by consumers;
 - ◆Damage resulting from removal by the person who is not responsible for warranty in repair, replacement and return;
 - ◆Product without warranty certificate in repair, replacement and return as well as valid invoice;
 - ◆Damage caused by force majeure;
 - ◆All damages and losses resulting from the product service environment (e.g. power supply, temperature, humidity and other factors beyond the control of the Company) are not within the scope of free warranty, and the Company will not be responsible for them.
- If the "Product No." on the product packing box or the oven cannot be clearly identified, please contact the distributor, who shall provide services,in accordance with relevant national provisions. The Company will not provide such services as installation and commissioning, return, replacement and repair.

FOTILE 方太

使用說明書

請妥善保管，以備參閱

使用產品前請仔細閱讀
本說明書

蒸烤烹飪機

HZK72-H1
HZK72-H2-Y

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尊敬的用戶，您好！感謝您選購方太公司爲您精心制造的方太系列產品，使用前請通讀本說明書，您將從中了解正確的操作規範，并享受到全新的下廚樂趣。

方太對您的承諾是“讓家的感覺更好”。我們有責任使您對嶄新的方太產品感到滿意，請您在使用前務必認真閱讀《使用說明書》，并遵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，若因使用不當造成產品故障，您將喪失免費保修的權利，任何直接或間接的免費保修申請將不被本公司售后服務中心所接受。同時我們建議您在質量保修期內及保修期后需要維修時請致電方太幸福服務熱綫，這對您和我們都是非常重要的。如果没有好的服務，您等于只購買到一半的產品，方太更佳感覺星級服務宗旨就是“努力，讓顧客完全滿意”。我們的售后服務中心將爲您提供寧波方太廚具有限公司純正的零部件及專業的技術支持，使您的產品得到優質快捷的維修保障，同時讓您得到輕鬆細心的服務。




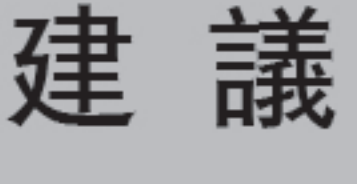
安全注意事項

爲了避免對使用人員及其他人員造成危害及財產損害，特作如下區分及標志。

以下均爲有關安全的重要事項，敬請嚴格遵守，并在充分理解內容的基礎上正確使用。


1. 器具不打算由存在肢體、感官或精神能力缺陷或缺少使用經驗和知識的人（包括兒童）使用，除非有負責他們安全的人對他們進行與器具使用有關的監督或指導。
2. 應照看好兒童，確保他們不玩耍本器具。

■ 根據危害、損害程度進行的內容區分








	危險	若忽視這一標志，并進行錯誤操作，極有可能導致人員危險，重傷或引起火灾。
	警告	若忽視這一標志，并進行錯誤操作，有可能導致人員危險，重傷或引起火灾。
	注意	若忽視這一標志，并進行錯誤操作，有可能導致人員受傷或造成物品損害。
	建議	爲了安全、正確地進行使用，希望予以了解的內容。

■ 注意、禁止內容的圖標

								
小心燙傷	小心觸電	嚴格執行	需要接地	禁止	禁止明火	禁止觸摸	禁止用潮濕的手操作	禁止拆卸













 **注意：**方太公司產品使用的玻璃微鋼化玻璃，但玻璃的鋼化機理決定了存在小概率的鋼化玻璃自爆，一旦發生非使用不當導致的鋼化玻璃破裂，免費爲用戶更換配件。





* 特別說明：請嚴格按照本說明書規定使用，由于本產品不當使用造成的任何財產損失、人身損害，本公司不承擔責任。
本說明書各項規定若與國家法律強制性規定相衝突之處，以法律規定爲准。

 危險	
 禁止	請不要讓幼兒和行動不方便者自己使用，更不要放在幼兒可以觸及到的地方使用，否則可能導致燙傷、觸電和其它意外傷害。
 禁止	切勿將鋁箔、蒸烤盤或餐具直接放在內膽底部。這樣會使熱量聚集，損壞烹飪機。
 禁止	不要使用粗糙擦洗劑或鋒利的清潔工具清潔烹飪機的玻璃和把手。因爲他們會擦傷玻璃表面，從而導致玻璃破碎。
 禁止	烹飪機僅用于家庭及相似的工作和居住環境中烹飪，如烘焙、烘烤、燒烤、解凍、干燥食物等。不支持任何其它用途，用作其它用途可能構成危險。任何因不正確使用或操作不當而造成的損失，本公司概不負責。
 禁止	切勿使用烹飪機加熱未開蓋的罐裝食物。壓力劇增，會引起爆炸，造成傷害或損壞。（例如：烘烤板栗時，請用刀具劃開外殼）
 禁止	切勿向高溫烘烤中的食物加冷水，產生的蒸汽會導致嚴重燙傷。

 危險	
 禁止	請不要在手腳潮濕、赤腳的狀態下觸摸烹飪機。
 禁止	請不要將重物放在開啓的烹飪機門上。
 禁止	不能使用蒸汽清潔器。
 嚴格執行	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。
 嚴格執行	安裝前必須切斷電源。
 小心燙傷	工作完畢后，請在30~60秒后打開烹飪機門，開門時有蒸汽噴出，人應站在離烹飪機門稍遠處，以免蒸汽燙傷。
 禁止拆卸	非專業人員不得擅自拆機維修或更換零件。
 禁止	爲減少傷害您孩子的風險，請不要讓您的孩子將烹飪機作爲游戲的道具，也不要讓您的孩子在烹飪機附近玩耍。
 小心燙傷	使用烹飪過程中，爲了確保更好的烹飪效果，門可能會多次輕微打開用于排出多余蒸汽（可能伴有聲音），屬于正常現象，請放心使用。同時由于產生的蒸汽溫度比較高，請注意與門排氣口保持一定的距離，以防燙傷。
 禁止	請不要使用松動或接觸不良的電源插座。否則易導致觸電、短路、起火。
 禁止	請不要使用連接多個插頭的多功能插座。
 嚴格執行	整機遠離熱源、煤氣和酒精等易燃品。
 嚴格執行	出現異常現象時，按電源鍵，關閉烹飪機，并拔下電源插頭或者切斷總電源，馬上致電方太幸福服務熱線。異常狀態下連續運轉易發生觸電、火灾等危險。
 小心燙傷	工作完畢后，內膽底部仍有較高溫度，請勿立即清潔內膽以免燙傷，需要等內膽冷卻后再清潔。
 禁止	不能將電源插頭、電線等浸入水中，以免再次使用時發生觸電危險。
 嚴格執行	如果烹飪機出現任何故障請立即斷電停止使用，并按照‘常見故障識別與處理’進行相應處理。

⚠ 警 告	
 嚴格執行	如果所在地易受鼠類或蟲類侵襲，請特別注意保持烹飪機及其周邊環境的清潔衛生。如果由于鼠類或蟲類對烹飪機造成損壞，本公司不承擔保修責任。
 嚴格執行	如果要使用塑料容器進行烹飪，其生產商必須聲明適用于烤箱。其它類塑料容器遇高溫會熔化，同時還可能損壞烹飪機或引起火災。
 嚴格執行	清洗時必須切斷電源，注意使用中 性清洗劑。同時注意使用柔軟抹布擦 洗，防止劃傷表面。
 嚴格執行	烹飪機在使用期間會發熱，注意避 免接觸蒸烤一體機內的發熱單元以 及烹飪機門玻璃。尤其注意，兒童 應遠離。
 小心燙傷	在工作中打開門體，烹飪機不會立 即冷卻。請用戶注意安全，避免燙 傷。
 嚴格執行	本機單獨使用16A的插座，且確定插 座接觸良好，請勿與其他電器共用。
 嚴格執行	在使用時可觸及部分可能會發熱， 兒童應遠離。
 嚴格執行	不能使用長距離的插線板來連接本 產品，因為線纜過長，機器工作時 容易引發電線過熱而造成火災或漏 電事故。
 嚴格執行	請使用純淨水進行烹飪，以免水垢 積攢后損壞機器。
 嚴格執行	將食物放入灼熱的烹飪機、翻動或 取出食物以及調整蒸烤架、蒸烤盤 時，請佩戴隔熱手套。以免在加熱 元件或內膽壁處燙傷。
 嚴格執行	假如您的菜譜配料中含有酒精，高 溫會導致酒精揮發，遇到加熱元件 而燃燒。因此在將食物放入烹飪機 前，把酒精處理掉，以免發生此類 危險。
 嚴格執行	用油類或油脂烹飪時，一定要有人 看管，因為一旦過熱，就會有發生 火災的危險。
 嚴格執行	請勿讓兒童玩耍塑料薄膜和包裝箱， 這可能會產生窒息事故，所以請讓包 裝材料遠離兒童，包裝材料不是玩具。
 需要接地	插座必須具有可靠的接地線，以確保 安全。不得將接地線接于煤氣管、自來 水管、避雷針及電話線上。接地不良將 可能引發觸電或者其它意外事故。
 禁止觸摸	請用戶在烹飪機未完全冷卻時，禁止 碰觸位于烹飪機內部的上加熱管。因 為加熱管為烹飪機的熱源。
 禁止拆卸	禁止擅自打開本產品外殼，接觸連 接線、電氣件或者結構件是危險的， 有可能會觸電或引起機械創傷。
 嚴格執行	為加強保護，拿燙手的器皿時， 建議戴上隔熱手套。避免手套濕 水，否則熱力很快傳過手套，造 成燙傷。

⚠ 警 告	
 嚴格執行	烹飪機安裝后，如果不能觸及電 源插頭，則應由符合布線規定的 固定布線的開關完成，以滿足維 修或突發事件時，通過此開關切 斷電源。
 嚴格執行	在觀察或拿取食物時，先微微開 啓門體，讓大量蒸汽溢出，然后 再打開門體，避免手或身體部位 直接接觸蒸汽，防止燙傷。
 嚴格執行	器具在使用期間會發熱。注意避 免接觸烤箱內的發熱單元。
 嚴格執行	在使用時可觸及部分可能會發熱。 兒童應遠離。
 嚴格執行	移開保護裝置前必須將烤箱斷電。 清潔后，必須按使用說明把保護裝 置重新設置到原位置。
 嚴格執行	請勿將設備安裝在裝飾門后面，以 免過熱。
 嚴格執行	禁止將烹飪器皿放置于烹飪機底部。
 嚴格執行	在使用中，有蒸汽通過出風口溢 出，即便在停止使用后，門的內外 都會有點溫度，所以請您的孩子 與烹飪機保持一個安全距離，并 予囑咐。
 嚴格執行	不要使用粗糙擦洗滌劑或鋒利的 金屬刮刀清潔烹飪機把手，因為 它們會擦傷把手表面。
 嚴格執行	要使用粗糙磨料清洗劑或鋒利的 金屬刮刀清潔烤箱門的玻璃，因 為其會擦傷玻璃表面，從而可能 導致玻璃破碎。
 嚴格執行	為避免可能出現的電擊，換燈前應 確定器具已斷開電源。
 嚴格執行	如果電源軟線損壞，為了避免危險， 必須由制造商、其服務機構或類似 的專業人員更換。

⚠ 注 意	
 嚴格執行	本產品僅供家庭烹飪使用，如作其 他用途會有危險。未按照本說明書 要求使用所造成的任何人身損害、 財產損失，本公司不承擔任何責任。
 嚴格執行	為保持衛生，請在每次使用后把 水箱裏多余的水倒出，避免積聚 冷凝物。
 嚴格執行	水箱在使用中每加一次水要用布 抹干水箱卡槽底部積水。
 嚴格執行	銘牌應明確地貼在設備上，無論何種原因，都不要移除這塊銘牌。

⚠ 注意：若忽視這一標志，并進行錯誤操作，有可能導致人員危險、重傷或引起火災。
本公司對不遵守《安全注意事項》而引起的后果概不負責。

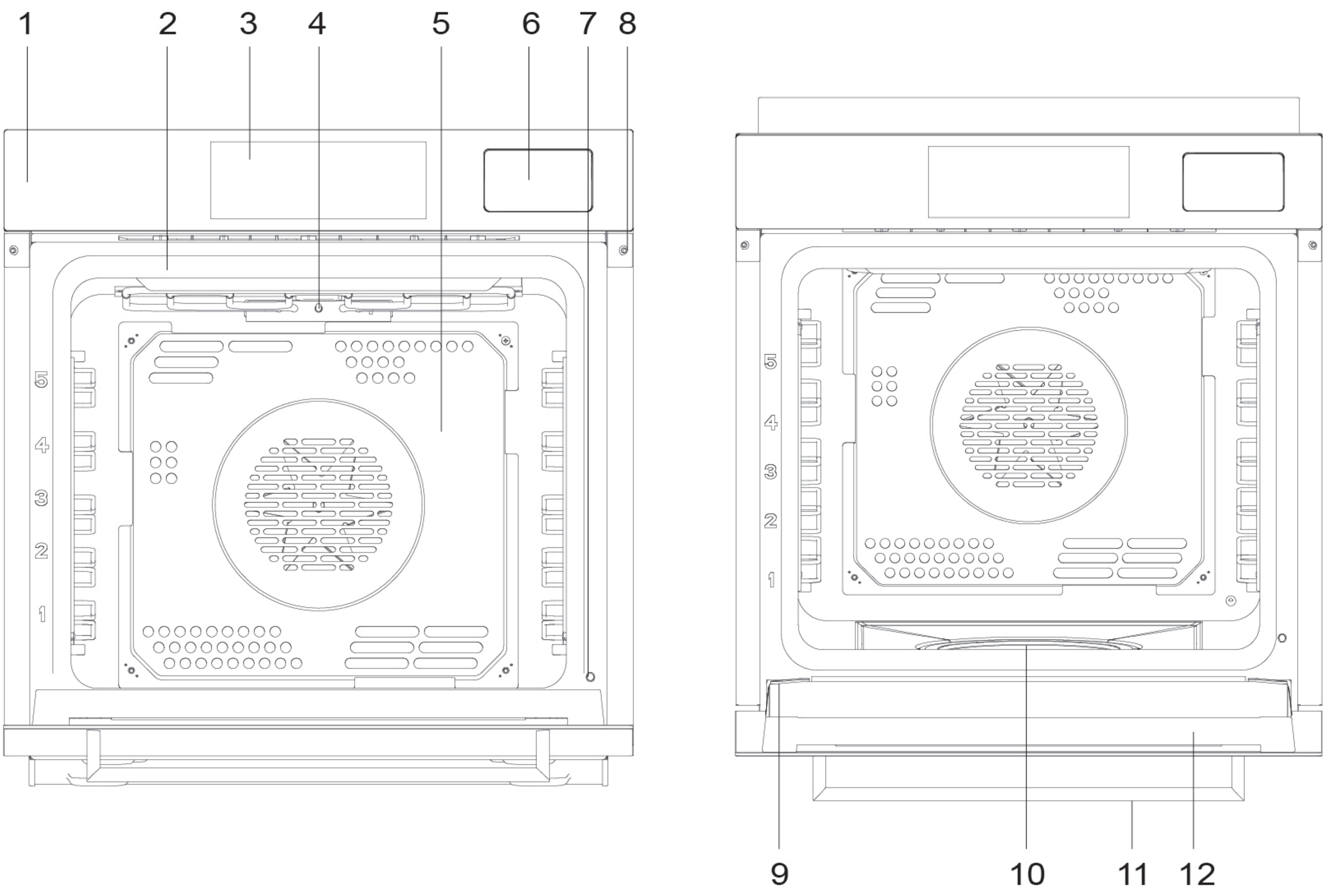
建 議

- 首次使用本機前，請先閱讀本操作說明書有關本機的安全使用，操作及護理的重要說明，從而避免意外及損壞。
- 首次使用前清潔。首先取出水箱，用熱水衝洗水箱內部，切勿使用任何清潔液或清潔劑；內膽內部蒸烤架等隨機附件亦可取出衝洗（請參閱【保養清潔】部分）；建議使用經熱水稀釋的清潔液清潔蒸烤烹飪機內膽內壁。
- 每次使用后應用柔軟抹布抹干冷凝水槽。
- 打開蒸烤烹飪機門讓箱內的濕氣散去，直至干透為止。
- 如果打算長時間不再使用，則應將蒸烤烹飪機徹底清潔，避免氣味產生。詳見【保養清潔】部分。
- 在安裝蒸烤烹飪機前確保家庭所用電源的電壓和頻率與本機相符。
- 請確保本產品正確可靠地安裝在櫥櫃中后再進行操作。
- 在每次使用后，請及時清洗并擦干機器，因為冷凝后的濃縮物在長時間下可能會對機器產生腐蝕作用。
- 蒸烤烹飪機必須安裝安全合適的高度，方便在烹飪時開關門體并取放食物，否則溢出的蒸汽可能會燙傷您，另外合適的安裝高度將降低您的孩子將手放在門體上燙傷的風險。
- 開門時，小心門體的鉸鏈，邊沿及角落，請勿觸摸，避免產生機械創傷。
- 在烹飪食物時，請小心操作，不要將食物的容器側傾而使積液流出或食物流出。
- 在丟弃或移動您的蒸烤烹飪機時，請先拔下蒸烤烹飪機的電源插頭。丟弃蒸烤烹飪機時，應符合當地的法律、法規。

安裝維修安全

- 確定您的蒸烤烹飪機安裝、修理、保養由方太專業的服務人員完成，請勿擅自拆裝。首次使用本機前，請先閱讀本操作說明書有關本機的安全使用、操作及護理的重要說明，從而避免意外及損壞。
- 在安裝蒸烤烹飪機前確保家庭所用電源的電壓和頻率與本機相符。
- 確定安裝安全可靠并接地良好。為了保證蒸烤烹飪機的用電安全，必須確保機器接地和家庭電網接地連接正確并可靠，這是一項基本的安全要求。如果家庭電網存在問題，并由此產生的傷害，本產品制造商不負任何責任。

產品結構介紹



- | | | | |
|---------|---------|--------|----------|
| ① 控制面板 | ② 門密封圈 | ③ 顯示屏 | ④ 內膽溫度探頭 |
| ⑤ 熱風機擋板 | ⑥ 水箱 | ⑦ 門控開關 | ⑧ 整機安裝柱 |
| ⑨ 鉸鏈 | ⑩ 內膽發熱盤 | ⑪ 把手 | ⑫ 門體 |

安裝說明

- 安裝使用必須提供全極斷開開關；
- 蒸烤烹飪機應平穩安裝在操作、保養方便且牢固的地方，不得傾斜安置；
- 嚴禁將蒸烤烹飪機及電源插座安裝在可能受潮或容易被水淋濕的地方；
- 搬運放置時應從拉手孔或底部抬起，輕搬輕放，切不可通過拖拉門體或把手來移動蒸烤一體機；
- 本蒸烤烹飪機是嵌入在櫥櫃內的，櫥櫃孔的底部必須能承受60kg以上的重量。
- 蒸烤烹飪機安裝后，如果不能觸及電源插頭，則應由符合布綫規定的固定布綫開關完成，以滿足維修或突發事件時，通過此開關切斷電源。
- 必須由本公司指定人員安裝，其他不具備資質的人員安裝不當造成的損失，本公司概不負責。

注：1.為保持通風，請保持后部有大于45mm的空隙。

2.周邊如有高溫電器，請確保安裝距離大于80mm。

3.安裝本機的櫥櫃材料（木材和粘合劑）必須耐溫120℃以上。

4.安裝后，蒸烤烹飪機面板左右邊及上邊應與周邊牆壁、櫥櫃、器具等保持3mm以上間隙，蒸烤烹飪機面板下應與周邊牆壁、櫥櫃、器具等保持10mm以上間隙。

5.蒸烤烹飪機在出廠前會進行全檢老化測試，因此在內部管路中會有少量的余水殘留，在內膽和水箱中有少量水珠是正常現象。

6.若蒸烤烹飪機安裝在竈具下方，竈具燃氣管必須采用波紋管且有效固定，確保不會觸碰到本產品。

7.若安裝在竈具下方，確保竈具使用過程中沒有水或雜物掉（漏）入櫥櫃中。

8.若安裝在竈具下方，蒸烤烹飪機頂蓋不得影響下進風式竈具風門開關調節功能，推薦竈具底盤與蒸烤烹飪機頂蓋間距≥8cm。

9.若安裝在竈具下方，櫥櫃通風條件參考竈具安裝標準且蒸烤烹飪機不能遮擋通風孔。

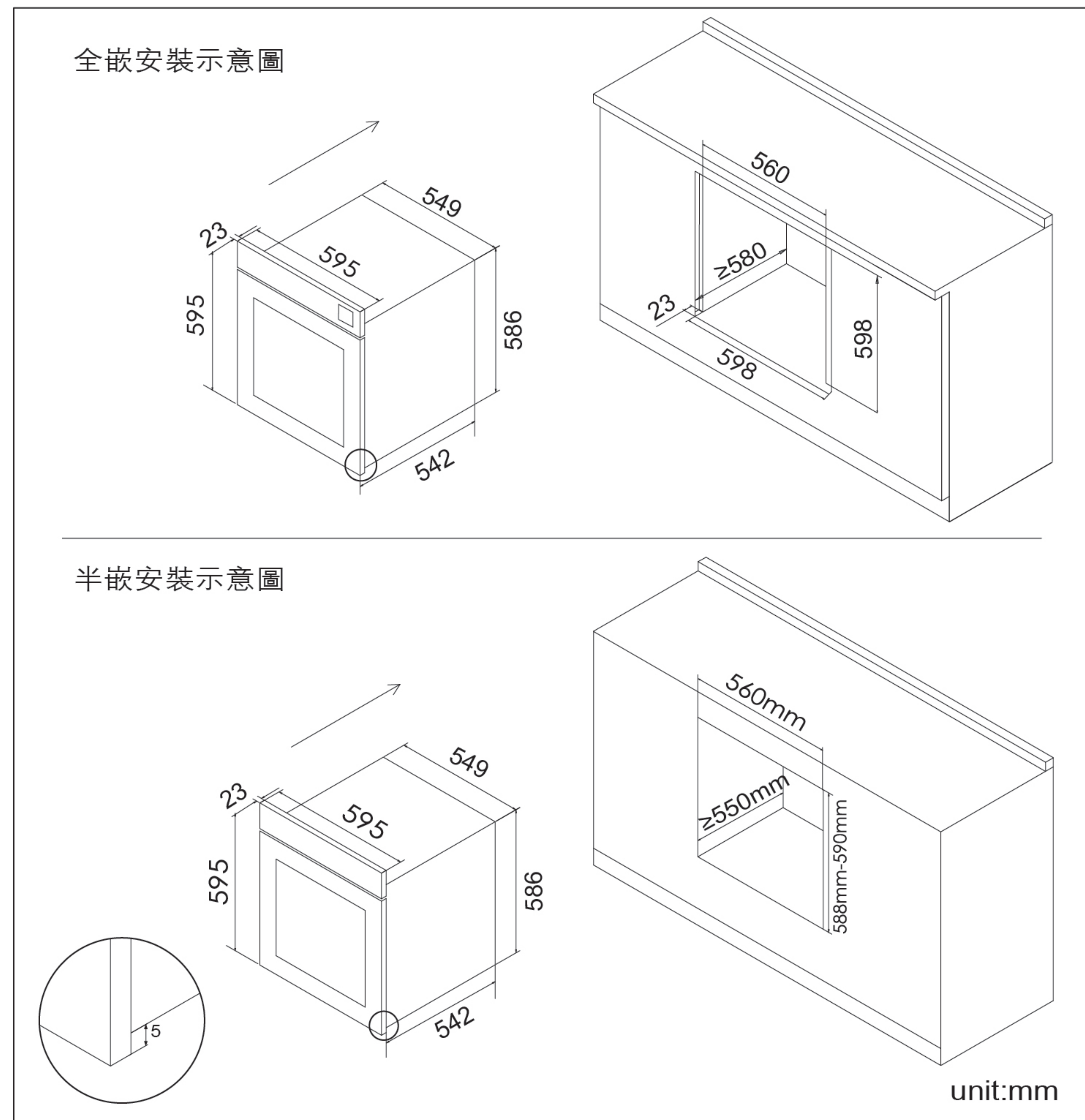
10.如不符合以上要求，需提醒用戶整改安裝環境，否則可能會造成財產損失或人身傷害。

11.蒸烤烹飪機為前置排氣，若安裝在竈具下方，用戶會感受到一定的熱氣或熱蒸汽，竈具玻璃上可能會有冷凝水產生，這是正常現象。

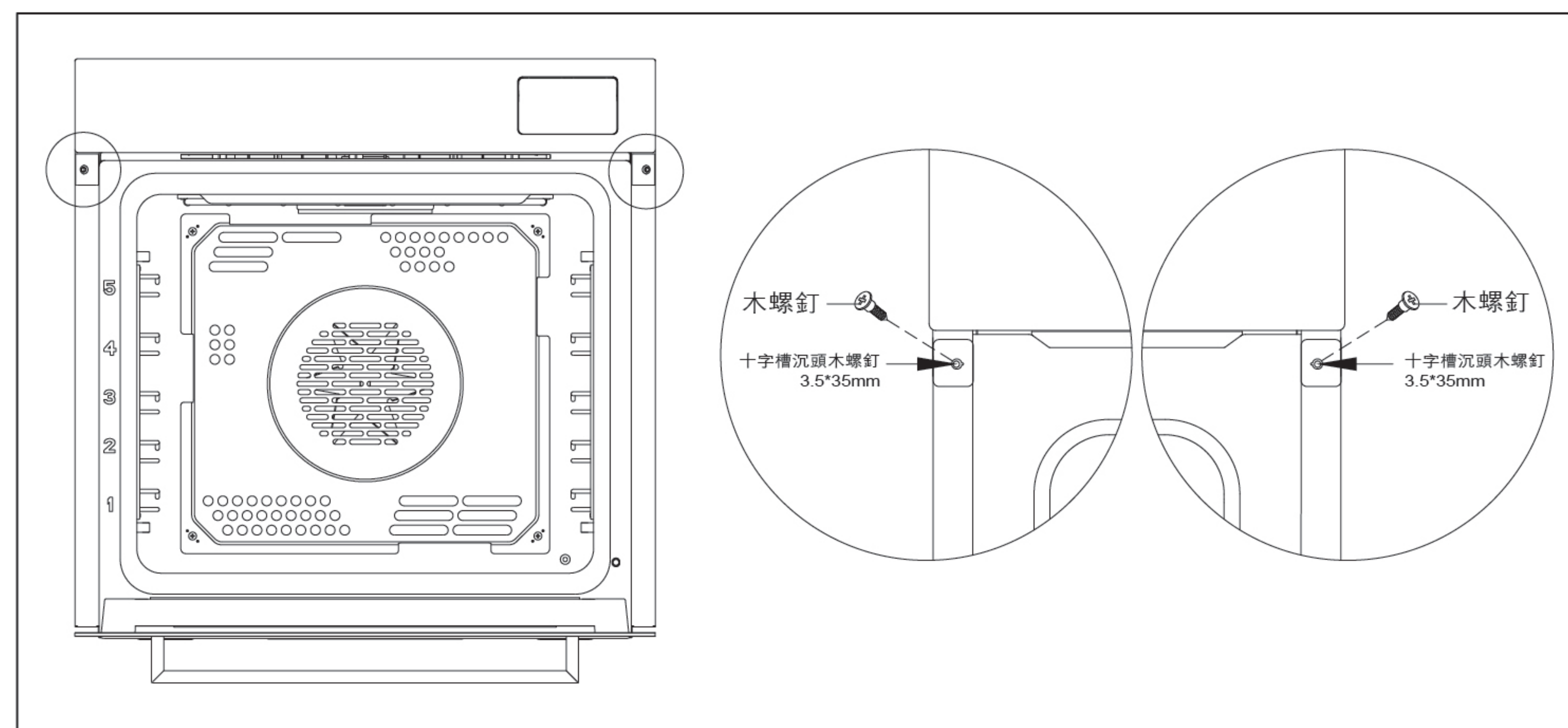
去除蒸烤烹飪機的外包裝和薄膜袋，將蒸烤烹飪機放置在離安裝孔較近的地方。接上電源插座(不帶電)，一手提在蒸烤烹飪機的挖手處，一手托住底部，將蒸烤一體機慢慢地放在櫥櫃孔內。一手放開，輕輕地將蒸烤烹飪機推至盡頭。將蒸烤烹飪機的前端擱在櫥櫃底板上。用附件袋內的木螺釘將蒸烤烹飪機固定在櫥櫃上（見打螺釘示意圖）。

■ 安裝櫥櫃示意圖

安裝在櫃中



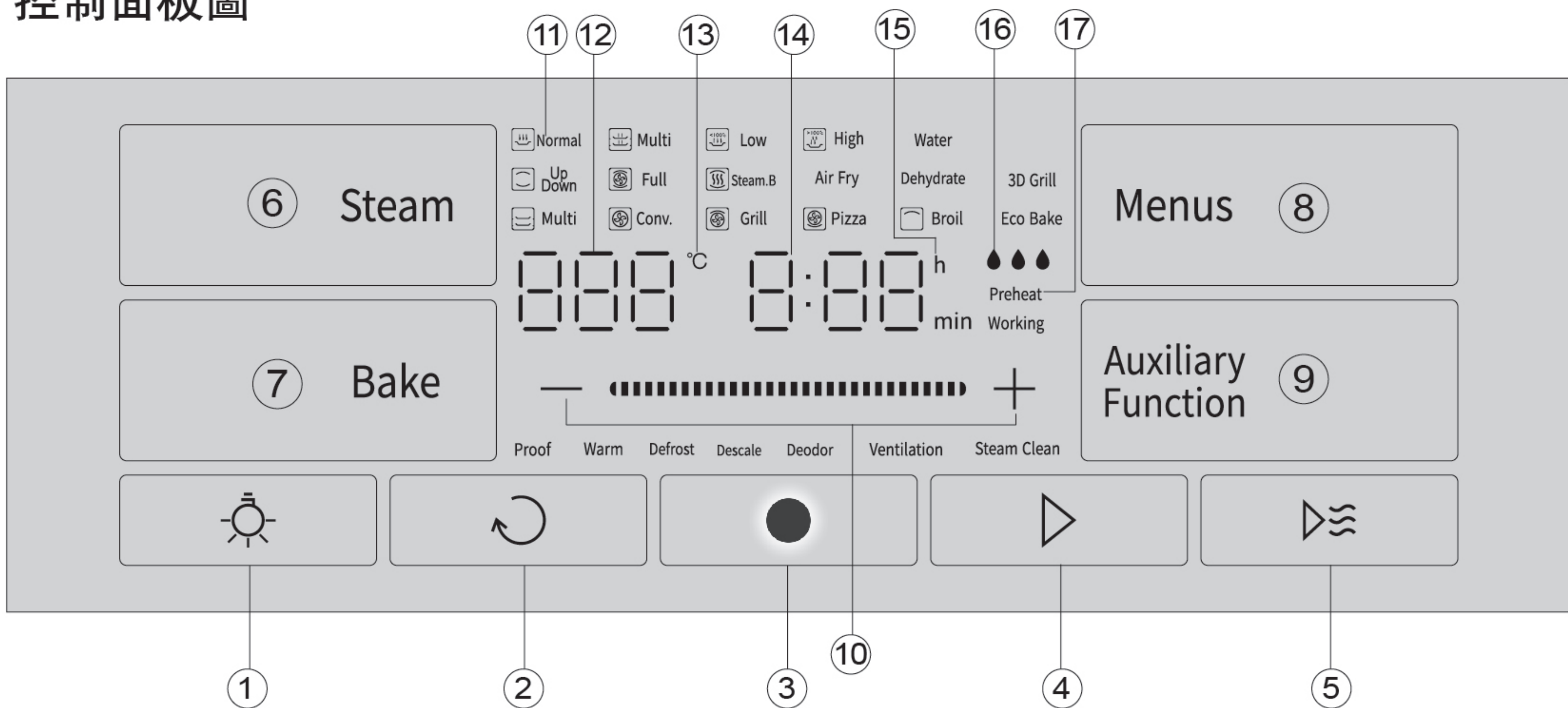
打螺釘示意圖



注：器具各部分及其周圍各結構之間的最小間距離為10mm。

快速操作指南

一、控制面板圖



■ 關於控制面板按鍵及顯示界面的說明

● 操作按鍵

- ① 照明鍵：觸摸此鍵可打開或關閉照明燈。
- ② 取消/返回鍵：設置過程中，觸摸此鍵返回上一級狀態，工作中觸摸此鍵返回模式界面，同時停止工作。
- ③ 開/關鍵：觸摸此鍵開機或關機。
- ④ 確定/啓動鍵：觸摸此鍵可確定當前操作，啓動相關工作。
- ⑤ 快速預熱鍵：觸摸此鍵可啓動快速預熱。
- ⑥ 蒸功能鍵：觸摸此鍵可切換蒸模式。蒸功能有4種可選模式：Normal（普通蒸），Multi（多層蒸），Low（鮮嫩蒸），High（過溫蒸）。
- ⑦ 烤功能鍵：觸摸此鍵可切換烤模式。烤功能有12種可選模式：Up Down（上下火），Full（全開烤），Steam.B（加濕烤）。
- ⑧ 智能菜鍵：觸摸此鍵可進入智能菜單選擇。
- ⑨ 輔助類鍵：觸摸此鍵可切換輔助模式。輔助功能有：Proof（發酵），Warm（保溫），Defrost（解凍），Descale（除垢），Deodor（除味），Ventilation（腔體烘干），Steam Clean（蒸汽清潔）。
- ⑩ 選擇鍵：烹飪參數選擇鍵。短按單個鍵切換參數，長按可進行參數快速切換。

● 顯示界面的圖標及文字

- ⑪ 功能模式文字：顯示您設定的烹飪模式。
- ⑫ 溫度/智能菜編號顯示：顯示您當前看到的數字內容代表溫度；當您選擇智能菜模式時，顯示您當前看到的數字內容代表智能菜編號。
- ⑬ 溫度單位：顯示您設定的溫度單位（℃）。
- ⑭ 顯示時間：顯示您當前看到的數字內容代表時間。
- ⑮ 時間單位：顯示您設定的時間單位（h/min）。
- ⑯ 濕度顯示：顯示您設定的濕度強度。

- ⑰ 工作狀態指示：當蒸烤烹飪機處於“Appoint（預熱）”、“preheat（預熱中）”和“working（工作中）”的狀態時，對應文字一直顯示，缺水或者門未關好時“preheat（預熱中）”和“working（工作中）”會進行閃爍提示；當“water（請加水）”文字閃爍時表示需要為您的水箱加水，加水后將水箱推入水箱卡槽中，且推到位。

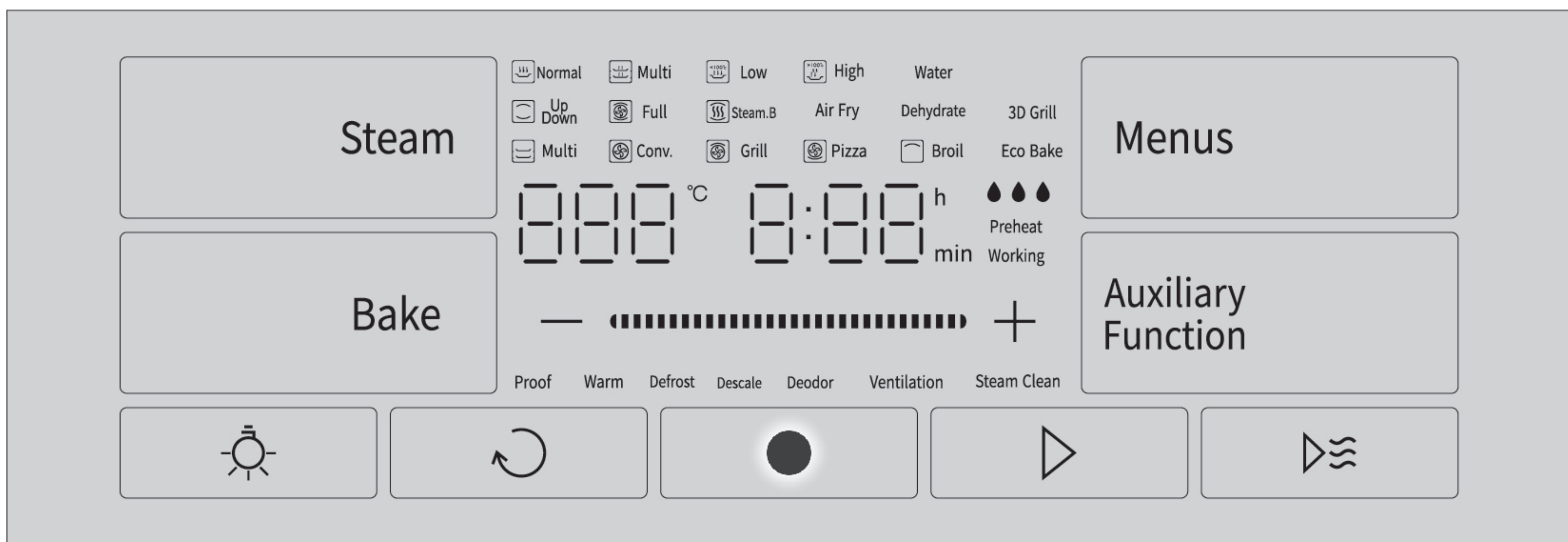
二、使用前注意事項

■ 首次使用前，從蒸烤烹飪機內取出所有配件，去掉蒸烤盤及蒸烤架上的包裝袋，拿出說明書袋，去除把手保護膜，并清洗所有配件。

蒸烤烹飪機空箱加熱。加熱前，最好用濕布擦拭蒸烤烹飪機內膽。這樣儲存和拆開包裝過程中留在內膽中的灰塵或殘留包裝物就能被清理掉。將蒸烤烹飪機設定為全開烤模式，溫度設置為220℃，空烤1小時，然后打開蒸烤烹飪機門，確保房間通風，因為最初使用蒸烤烹飪機時，會產生異味，異味是儲存和安裝時保護蒸烤烹飪機的物質揮發產生的。進行上述操作時，關閉通往其它房間的門，以免氣味彌漫整個屋子。

■ 水箱注水













首次使用蒸烤烹飪機蒸功能或者水箱需要加水時，請先按壓水箱，水箱彈出后，然后往水箱內注入飲用淡水（建議使用純淨水）至“最大水位”刻度綫處，再把水箱插入水箱插槽中，并且推到位。



溫馨提示：蒸烤烹飪機在使用時，建議您打開吸油煙機至弱檔。如您烹飪帶油脂類的食物，建議先用鋁箔紙將其包裹。

■ 在使用蒸烤架烹飪食物時，請在蒸烤烹飪機內膽第一層放入蒸烤盤。

■ 功能一覽表

功能	模式	默認 溫度值 (℃)	溫度範圍 (℃)	默認 時間 (min)	時間 範圍 (min)	建議用途
Steam (蒸功能)	 Normal (普通蒸)	100	91-100	20	1-300	適用於蒸制魚類、面點等食物
	 Multi (多層蒸)	100	85-100	20	1-300	適用於同時蒸制兩層食物
	 Low (鮮嫩蒸)	90	30-90	20	1-300	適用於蒸制蛤蜊蒸蛋、蘆筍等食物
	 High (過溫蒸)	110	110/120	20	1-300	適用於難熟食物、湯汁較多食物的烹飪
BAKE (烤功能)	 Up Down (上下火)	180	60-250	20	1-300	適用於烤制曲奇、小餐包、蛋糕等食物
	 Full (全開烤)	160	60-250	20	1-300	適用於烤制蛋撻、肉類等食物
	 Steam.B (加濕烤)	180	60-230	20	1-300	適用於部分歐包和肉類等菜品的制作
	Air Fry (空氣炸)	200	180-230	15	1-300	適用於烤制薯條、鷄翅等食物
	Dehydrate (蔬果干)	80	60-120	120	1-599	適用於烘烤果干、肉干、溶豆等制品
	 Multi (多層烤)	160	60-230	20	1-300	適用於同時烤制兩層相同食物，推薦層數為2、4層
	 Conv. (環風烤)	160	60-230	20	1-300	適用於烤制果脯、肉脯等食物
	 Grill (鼓風烤)	160	60-230	20	1-300	適用於烤制鷄翅、烤魚等食物
	 Pizza (密集烤)	160	60-230	20	1-300	適用於烤制披薩、撻派等食物
	 Broil (頂部烤)	160	60-230	20	1-300	適用於吐司片、饅頭片、披薩、煎餅等食物
	Eco Bake (節能烤)	160	60-230	20	1-300	適用於確定循環風模式下的能耗和等效等級
	3D Grill (燒烤)	200	60-230	20	1-300	適用於烤制家禽、全魚和較大肉塊等食物
Menus (智能菜)	/	/	/	/	/	有菜譜輔助，指定烹飪模式，快速烹飪
Auxiliary function (輔助功能)	Proof (發酵)	35	28-45	40	1-599	發酵食物
	Warm (保溫)	80	50-80	30	1-300	保溫食物
	Defrost (解凍)	50	40-50	30	1-300	解凍食物
	Descale (除垢)	50	/	35	/	腔體除垢
	Deodor (除味)	/	/	20	/	腔體除味
	Ventilation (腔體烘干)	150	/	15	/	干燥腔體
	Steam Clean (蒸汽清潔)	100	/	10	/	腔體清潔

注：溫度設置超過230℃后，時間最多可設置到40min。

■ 智能菜

在蒸烤烹飪機中可以開啓智能菜單模式，其功能為針對部分菜品而實現快速啓動烹飪，一般不需要手動修改烹飪條件，其中多段烹飪的智能菜單時間不可調節，其余菜品可根據實際烹飪情況進行時間的調節。

在智能菜中菜品與顯示屏顯示的代碼對應關系如下表，其中帶“*”符號的菜品需要預熱，即在啓動智能菜后需要等待腔體到達設定溫度后再將菜品放入腔體中進行加熱。

類別	代碼	菜品名稱	類別	代碼	菜品名稱	類別	代碼	菜品名稱
Steam Cooking (蒸菜)	P01	Steamed Rice (米飯)	Baking (烤菜)	* P20	New York Cheesecake (重芝士蛋糕)	Combi Steam & Bake (蒸烤菜)	* P39	Braised Duck (陳皮鴨)
	P02	Steamed Buns (刀切饅頭)		P21	Tarts(葡式蛋撻)	Air fry (空氣炸)	* P40	Fries (美式薯條)
	P03	Steamed Bread (鮮肉包)		P22	Toast (香甜吐司)		* P41	Chicken Nuggets (鷄米花)
	P04	Steamed Dumplings (柳葉蒸餃)		* P23	Pastry(小餐包)		* P42	Fried Chicken Chop (炸鷄排)
	P05	Steamed Egg (水蒸蛋)		* P24	Pizza (鮮蝦培根披薩)		* P43	Fried Chicken Wings (薯片鷄翅)
	P06	Steamed Branzino (清蒸鱸魚)		P25	Caramel Milk Pudding (焦糖奶香布丁)		* P44	Fried Shrimp (黃金鳳尾蝦)
	P07	Steamed Cod (雙椒鱈魚頭)		* P26	Mooncake (廣式月餅)	Dehydrate (蔬果干)	* P45	Yogurt(酸奶溶豆)
	P08	Steamed Crab (清蒸大閘蟹)		P27	Grilled Chicken Wings(秘制鷄翅)		P46	Lemons(檸檬干)
	P09	Steamed Scallops (蒜蓉粉絲蒸扇貝)		P28	Baked Prawn (鹽烤對蝦)		P47	Beef Jerky (南洋牛肉干)
	P10	Steamed Ribs (豆豉蒸排骨)	Grill (燒烤)	P29	Lamb Skewer (挂烤羊肉串)		P48	Jujube/Plum/Raisin (養生棗片)
	P11	Stewed Chicken Soup(海帶筒骨湯)		P30	Chicken Skewer (挂烤時蔬鷄肉串)		P49	Ginger Slices (紅糖姜片)
	P12	Steamed Corn (蒸玉米)	Combi Steam& Bake (蒸烤菜)	* P31	Baked Potato (蒜香土豆)	Steam & Bake Cooking together (蒸烤同烹)	P50	Toast & Steamed Buns(吐司&饅頭 同烹)
	P13	Steamed Vegetable Soup (上湯娃娃菜)		P32	Grilled Lamb Chops (西北羊排)		P51	Roast Meat & Steamed Fish Head (烤肉&魚頭同烹)
	P14	Steamed Okra (秋葵嫩豆腐)		P33	Roasted Whole Chicken(黃燜鷄)		P52	Baked Muffin & Steamed Potatoes (馬芬&酒釀同烹)
	* P15	Cookies(曲奇餅干)		P34	Grilled Drumstick (照燒鷄腿)	Multi-layer baking (多層烤)	P53	Cookies (Multi-layer) (曲奇餅干(多層))
Baking (烤菜)	P16	Cranberry Shortbread Cookies (蔓越莓餅干)		P35	Roasted Beef Trotters(香烤豬蹄)		P54	Brownie (Multi-layer) (迷你布朗尼(多層))
	* P17	Cupcake(椰絲球)		* P36	Grilled Steak (叉燒仔排)		P55	Chicken wings (Multi-layer) (秘制鷄翅(多層))
	P18	Almond Cookies (宮延桃酥)		* P37	Sour Dough (奶酪果干軟歐包)		/	/
	P19	Chiffon Cake (戚風蛋糕)		* P38	Baguette (蔓越莓法棍)		/	/

- 注：1.代碼后標記*號的菜品為需要預熱的菜品。
- 2.多層烤適用於同時烤制兩層相同食物，推薦使用烤盤+烤架，層數為2、4層。
- 3.P50-52為蒸烤同烹，烤菜用蒸烤盤放置在第5層，蒸菜用蒸烤架放置在第2層。

三、蒸烤烹飪機操作指引

● 上電

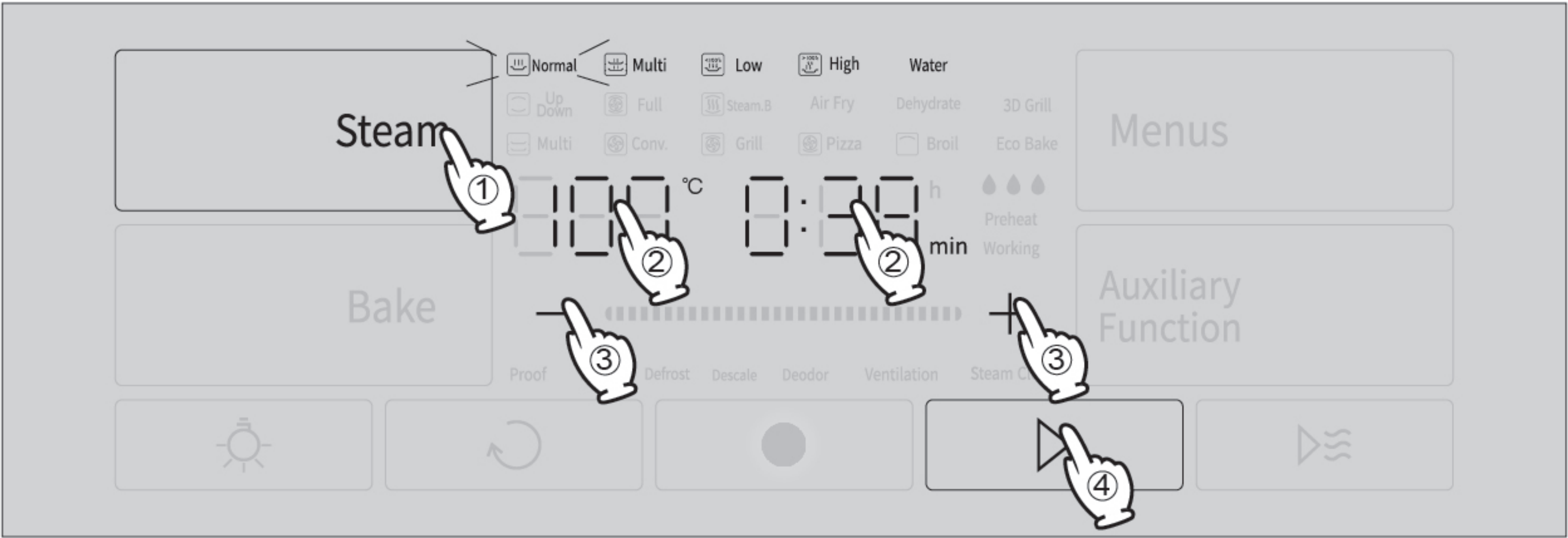
上電。上電后所有圖標和按鍵閃爍一下，并伴隨一次蜂鳴。



● 傳統烹飪

普通蒸模式：

1. 開機選擇模式，設置烹飪溫度及時間。觸摸按鍵區域開機后，點擊**Steam**(蒸功能)鍵選擇需要的蒸模式，觸摸溫度、時間數字區域，然后觸摸一，+鍵，選擇所需溫度、時間后，點擊▷鍵確認。



2. 預熱中。蒸烤烹飪機開始預熱，顯示當前實時溫度。

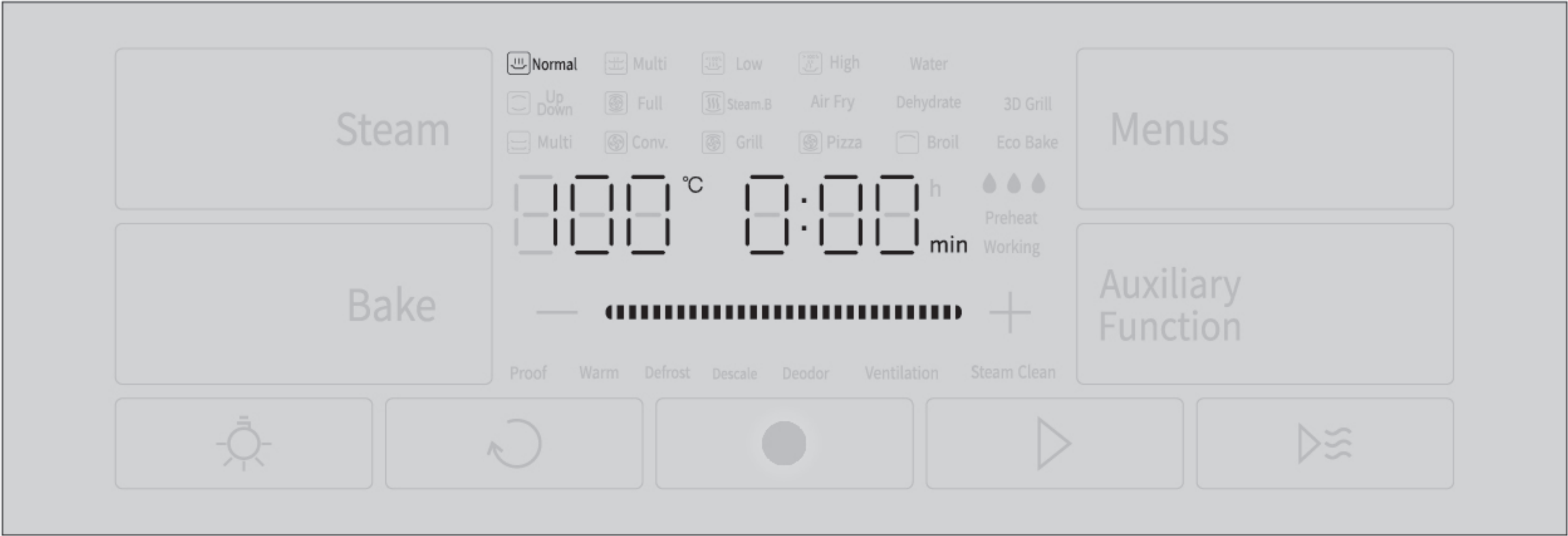


注：無需預熱的菜品可以直接放入。

3. 工作中。到達設置溫度后，開始烹飪，倒計時開始走動，時間冒號閃爍。

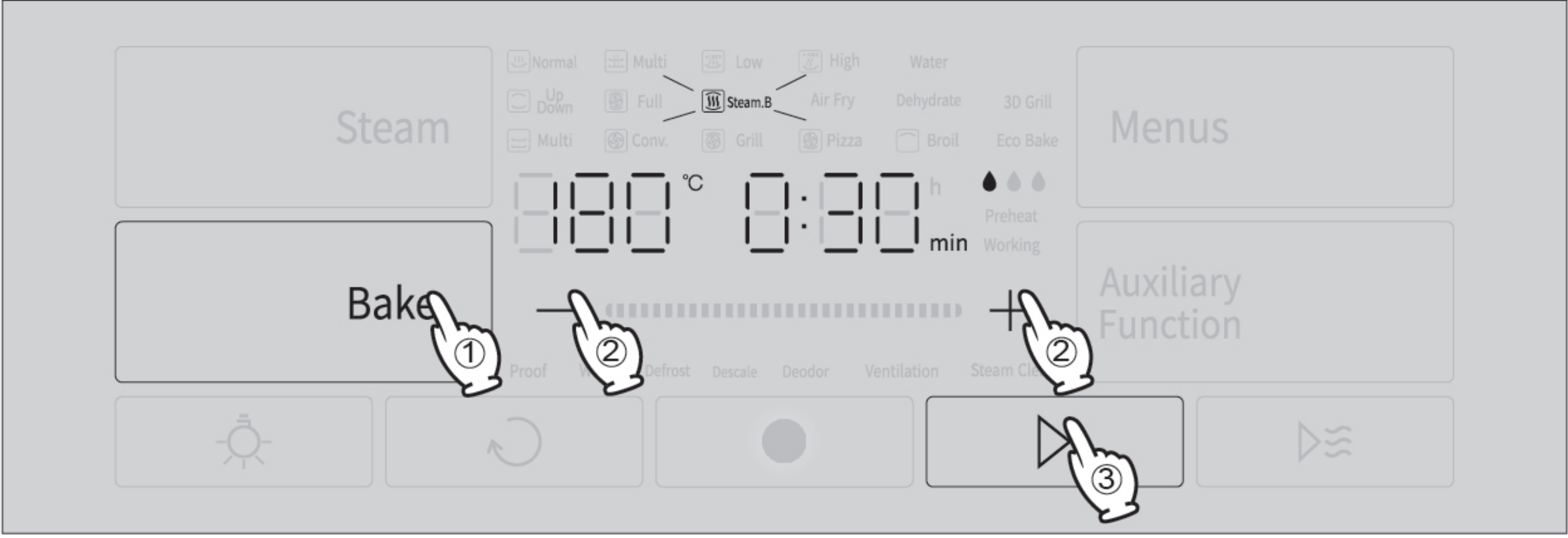


4. 烹飪完成。時間倒計時歸零，工作完成，蜂鳴10聲



加濕烤模式：

1. 開機選擇模式，設置烹飪溫度及時間。觸摸按鍵區域開機后，點擊**Bake**(烤功能)鍵選擇加濕烤，觸摸溫度、時間數字區域，然后觸摸一，+鍵，選擇所需溫度、時間后，點擊▷鍵確認。



2. 選擇檔位。按水滴狀圖標選擇所需的加濕檔位，點擊▷鍵確認。加濕檔位水滴狀圖標的數量分別對應低濕度、中濕度、高濕度。



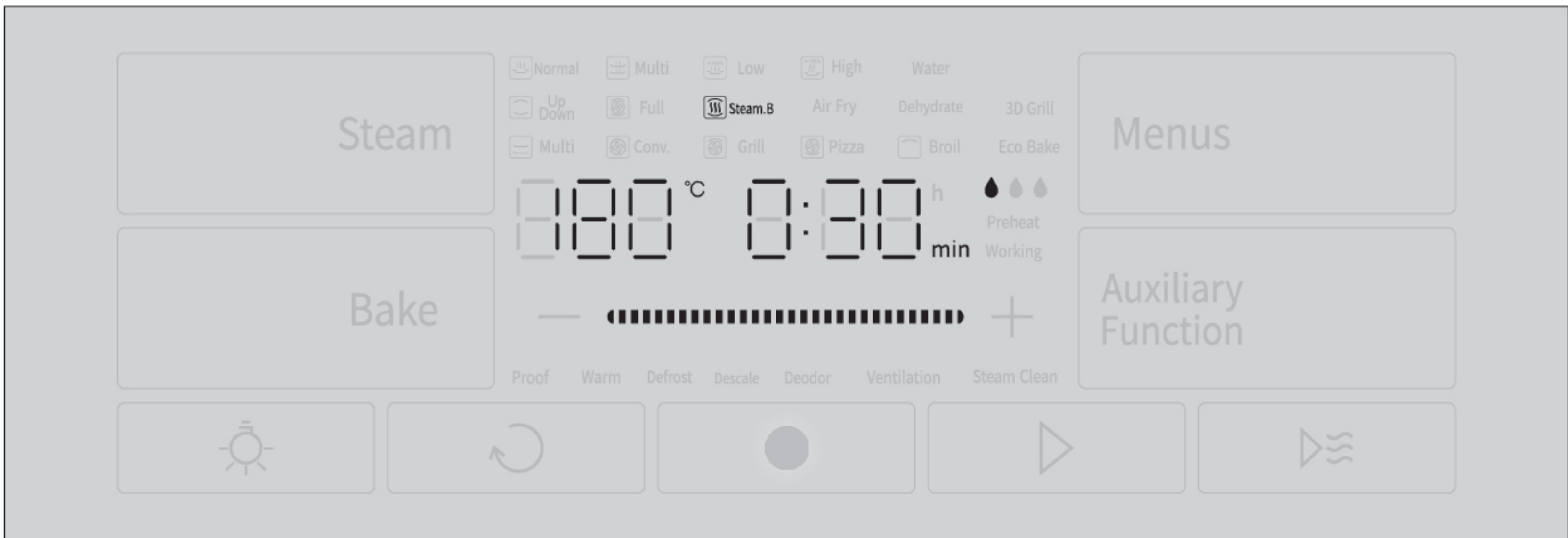
3. 預熱中。蒸烤烹飪機開始預熱，顯示當前溫度。



4. 工作中。到達設置溫度后，開始烹飪，倒計時開始走動。



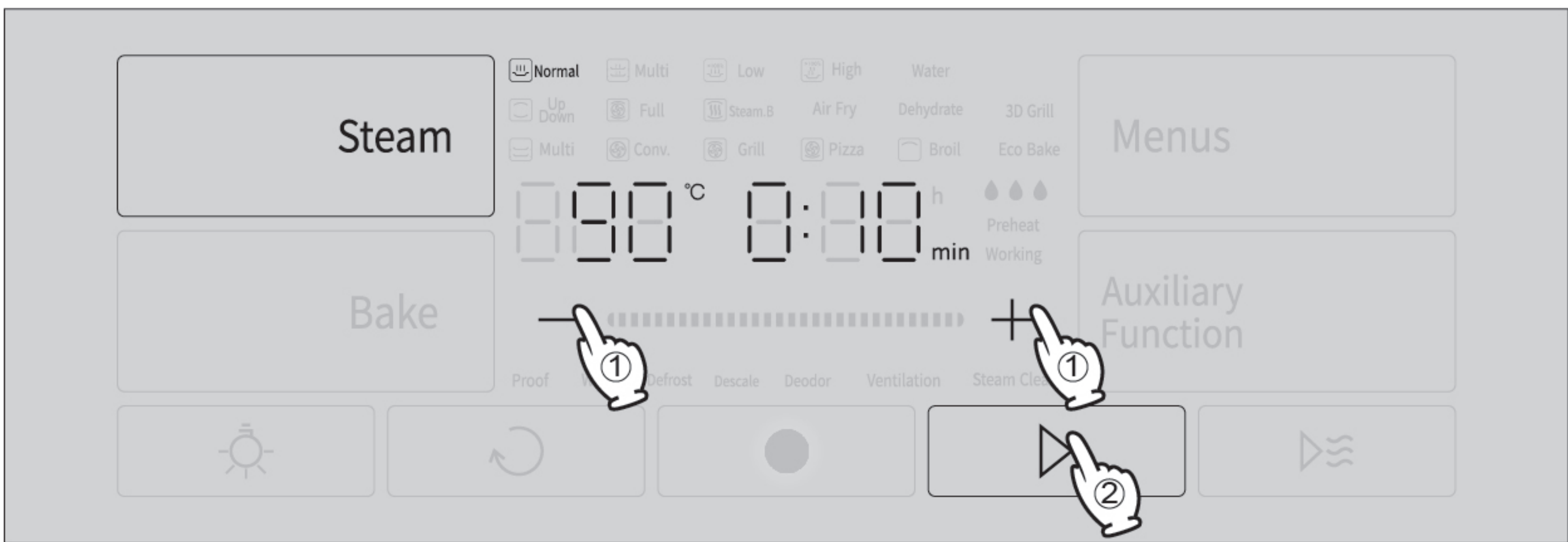
5. 烹飪完成。時間倒計時歸零，工作完成，蜂鳴10聲。



注：烹飪完成后，2min無操作自動關機黑屏。

● 修改設置參數

1. 在預熱或工作中，觸摸溫度、時間數字區域進入參數修改界面，繼續按一十 鍵修改溫度或時間參數。



2. 按 〉 鍵確認修改，并繼續工作。



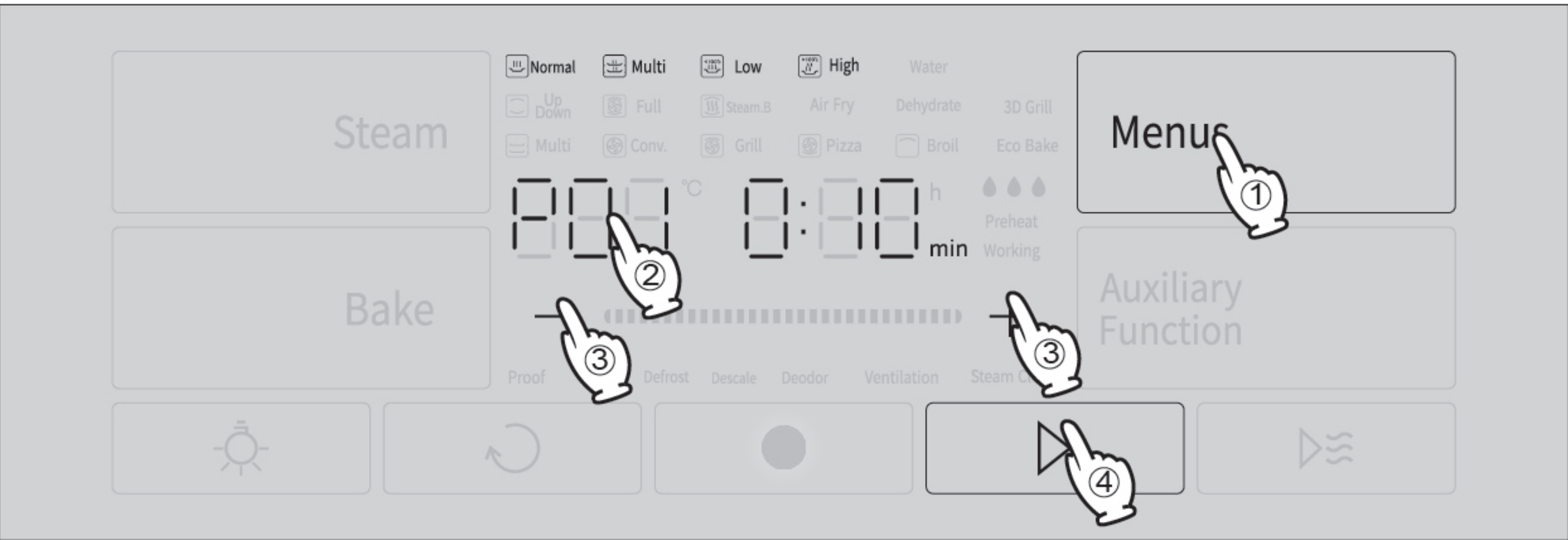
● 取消烹飪工作

在預熱或工作中，如果想取消當前的烹飪工作，點擊↺鍵，進入如下模式選擇界面；



● 智能菜

1. 選擇智能菜。開機界面下，點擊Meuns(智能菜)鍵，然后點擊數字顯示區域后，按一十 鍵選擇菜品代碼和時間。選擇后，點擊 〉 鍵確認。



2. 預熱中。



3. 工作中。時間開始倒計時。



4. 烹飪完成。倒計時結束歸零，工作完成，蜂鳴10聲。



● 輔助功能

1. 輔助功能選擇（除垢為例）。開機界面下，點擊Auxiliary function（輔助功能）鍵選擇需要的輔助功能。



2. 選中Descal（除垢），并點擊 ▸ 鍵確定。



3. 工作中。倒計時開始走動。

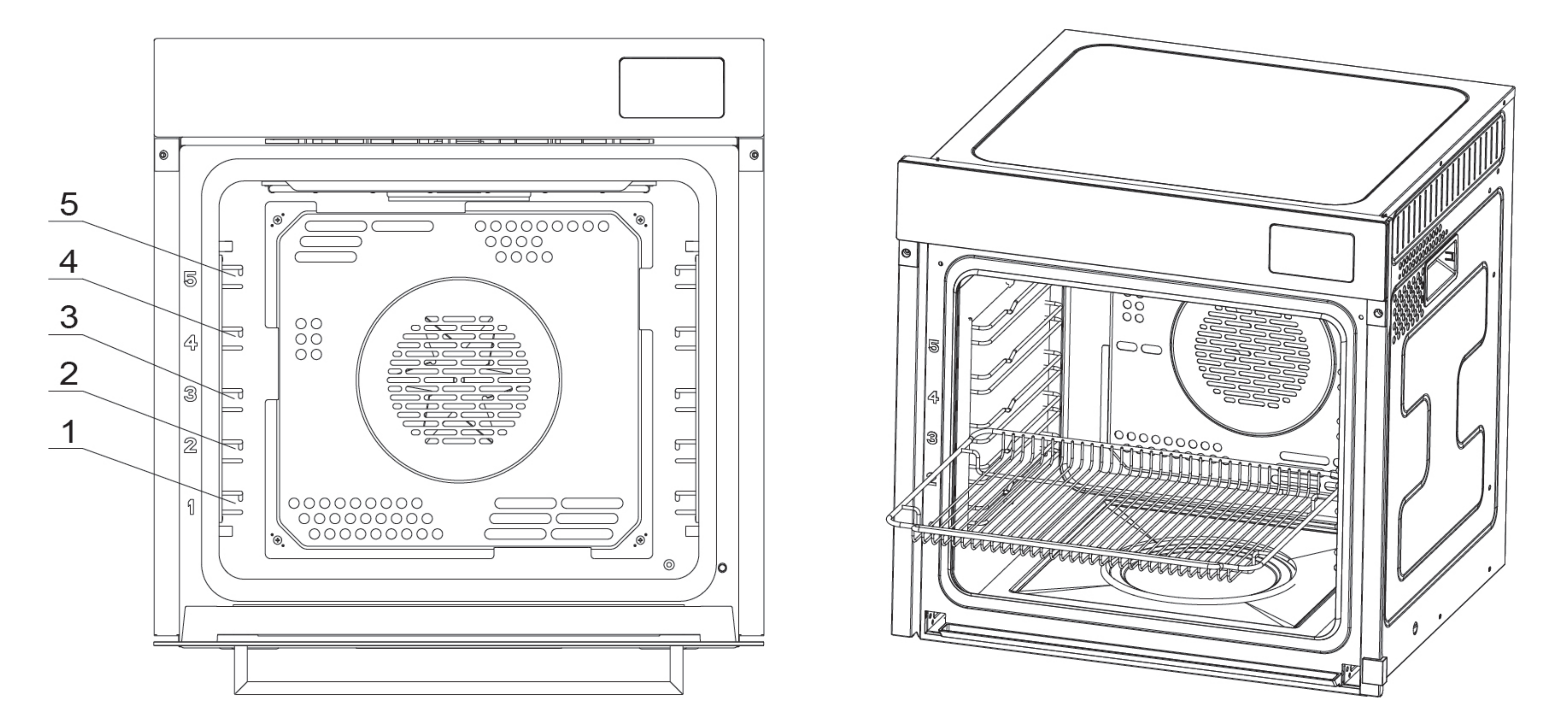


4. 除垢完成。工作完成后，倒計時歸零，蜂鳴10聲。



使用建議

蒸烤架位置圖



蒸飪時，推薦使用3層；建議1層放置接油盤。

烹飪常見問題

- 1.預熱時間超出20分鐘。首先檢查門體有無明顯漏氣、門密封圈是否安裝好，然后檢查箱體內的溫度傳感器上是否有污物。
- 2.烹飪時間過長。首先烹飪過程中盡少打開門體，然后檢查設置的烹飪溫度是否過低，最后檢查門體有無關嚴或漏氣。
- 3.烹飪過程中產生較多油煙。檢驗每次烹飪完是否及時清潔并將箱體內的污物清理干淨。
- 4.烹飪色差明顯。確認是否選擇了合適的烹飪模式，可適當調低設置溫度，請預熱完成后將菜肴放入。
- 5.未關閉門體。機器工作中一定確保關閉門體。如果門體未關閉或者未關閉到位，“預熱中”或“工作中”字體閃爍，并會有蜂鳴聲的提示。
- 6.腔體積水。蒸飪中會產生大量蒸汽，部分蒸汽會冷凝到腔體壁面上，導致腔體積水。請使用完成后，及時將積水清理干淨。
- 7.腔體內異味。多次烹飪之后，未及時清理干淨腔體內的殘余水分、油脂等。請及時清理，保證腔體的干燥、整潔。
- 8.腔體下側滴水。請檢查冷凝水槽內積水是否已滿。冷凝水槽的積水溢出，會導致腔體下側滴水。每次蒸飪之后，請及時清理冷凝水槽內的積水。
- 9.開門時刻，油煙\蒸汽量大。爲了保證烹飪效果，腔體密閉性能優越。因此導致烹飪中的油煙、蒸汽會部分存留于腔體內。開門時，請先將門體微微打開10°-15°，將腔體內的油煙、蒸汽提前釋放。然后，再將門體打開完全。

- 10.由于烹飪環境差异（如電壓、濕度、室溫），烹飪效果會受影響，如遇此問題，請根據烹飪效果，自行調節烹飪溫度、時間。
- 11.啓動烘烤功能時，請確保腔體內干燥，無積水，尤其在烘烤蛋糕類食物時。
- 12.除垢。水蒸汽產生過程中，容易產生水垢。當水垢結節在內膽發熱盤表面，請及時使用水垢清除劑清除水垢，并按照水箱上的操作步驟清除水垢，以免影響蒸飪效果。
- 13.腔體烘干。在腔體烘干程序结束后，需要打開蒸烤烹飪機門體，以便更好地散除腔體內部殘留的水蒸汽。
- 14.烹飪结束后餐盤中的冷凝水較多。烹飪前可以用保鮮膜覆蓋菜肴。

裝箱清單

請您開箱后逐一檢查以下產品和附件是否齊全，如有缺少或損壞：

- 屬本公司或銷售商責任的，請與銷售商聯系處理；
- 屬用戶自行責任的，請致電方太服務中心。

■ 整機	1臺	■ 蒸烤架	1個
■ 木螺釘	2枚	■ 保修卡	1張
■ 使用說明書	1份	■ 蒸烤盤	1個

主要技術參數

機型	HZK72-H1/HZK72-H2-Y		
額定電壓	220~240V	加熱溫度範圍	30℃-250℃ ⁽¹⁾
額定頻率	50-60Hz	容積	72L ⁽³⁾
額定功率	3300W ⁽²⁾	淨重	39kg

- (1) 由于本機器并無制冷功能，腔體溫度不會低于室內溫度。
- (2) 在全開模式下，腔體中心溫度從常溫（20±5℃）加熱到220±4℃，所測得輸入功率平均值。
- (3) 容積是指按照IEC 60350-1方法測量有效長度、有效寬度、有效高度后，計算得到的容積。

清潔保養建議

一般注意事項



注意：

每次使用后，需清潔使用過的內腔、門體、把手、控制面板、冷凝水槽與門密封圈，清潔前必須切斷電源，以免觸電。清潔時待內腔冷卻后才能進行，關上門體前，確保內腔已完全干透。這樣可以避免油脂或其他污漬黏在腔體表面，變得難以清理，有時候甚至會導致表面脫色，油脂的沉積也會使門密封圈變脆，容易破裂。



注意：

所有表面需要使用軟海綿和軟布蘸水和少許洗滌液進行清潔，然后用軟布將表面擦干。切勿使用蒸汽清潔器清洗本機，加壓蒸汽會對表面和配件造成永久損害，對此本公司概不負責。

門密封圈

每次使用后，請清潔及擦干產品門密封圈。請使用清潔海綿和溫水，產品門密封圈可能會因日久而穿孔或開裂，如出現此情形，請通知方太服務人員更換。

蒸飪與烘焙容器

每次使用蒸飪與烘焙容器，都要洗淨和抹干。使用蒸功能時，如使用塑膠烹飪容器，請確保容器可抵受120℃高溫及蒸汽；使用烤功能時，請使用烘焙專用容器盛裝食物，以確保容器可耐高溫；請將烹飪容器放在隨附的蒸烤架上。容器的邊緣頂部，與烹飪腔頂最少要保持3厘米，讓足夠的蒸汽進入容器內。

產品內腔

每次使用后，請清潔使用后的產品內腔，使用清潔海綿或軟布抹去內腔壁的凝結物。大部分烹調殘留物都可以用布及溫和清潔劑加熱水清潔。在水質較差的地區，產品內壁可能出現會有一層白色的沉澱物，可用濕布加少量醋擦拭，再用清水擦洗干净，同時抹干產品冷凝水槽及水箱卡槽。

關於水箱

- 水箱外側上方絲印有最高水位刻度標識，向水箱注水時，請盡量將水注入到最高水位刻度線附近，這樣能最大程度延長一次注水的連續烹飪時間；注水時請勿超過最高水位刻度線，避免插拔水箱時水箱中的水溢出。
- 將注完水的水箱推入水箱卡槽內，機器才能工作。

- 如顯示屏“請加水”圖標閃爍并有蜂鳴提示音，即表明水箱內的水低于最低水位線，蒸烤烹飪機停止工作，此時請及時加水，然后將水箱推入水箱卡槽中，并且推到位。
- 為保證水箱、水泵等水路系統的壽命，請選擇常溫純淨水作為烹飪用水，切勿使用高溫狀態下的純淨水。

關於腔體烘干

為保持腔體干燥，可在每次蒸飪结束后，啟動干燥功能，將腔體內的水分蒸發完全。也可使用抹布，將腔體擦拭干净。

內膽清潔保養

- 將20g食用面碱和150g溫水進行混合稀釋，用抹布沾面碱水擦拭內膽油污處；
- 關閉產品門體，選擇“蒸汽清潔”模式（請確定水箱已加滿水），開始工作；
- 蒸汽可以使內膽的油污軟化；工作结束后用含面碱水的抹布再擦拭內膽，之后再再用濕抹布再進行擦拭，此時油污基本去除；
- 最后選擇“蒸汽清潔”模式，再擦拭一遍內膽。

一般污漬

每次使用后，請盡快用抹布、軟海綿或軟尼龍刷，及溫水和清潔液混合的溶液清潔。污漬殘留的時間越長便越難清理。

頑固污漬

要清理如因烘烤造成的頑固污漬，可能要先浸泡污漬，然后用濕海綿清理。如有需要，可使用適合用于玻璃表面的刮刀將污漬刮掉。清潔后，用清水徹底衝洗。

★ 重要事項

為了保持最佳烹飪效果，每次使用后，建議及時清理箱體及配件。

如果未能及時清理，油污等的積聚會導致箱體及配件難以清理，同時影響您的使用環境及體驗感。



最好在箱體或蒸烤盤仍暖時進行清理污物（如濺出的果汁及蛋糕粉漿）。進行清理時，請確保箱體不是熱燙，小心燙傷。濺出的果汁等酸性液體可能會使內膽發黃，請及時清理，以免內膽發黃不可恢復。


常見故障識別與處理


為了您的安全，請先按電源鍵關閉蒸烤烹飪機，再進行相應的故障處理。

故障現象	原因分析	解決辦法
插上電源綫插頭后，機器無反應	原因1：電源插座沒電	聯系有資質電工檢測維修
	原因2：電源綫插頭松脫	重新插上電源綫插頭
	原因3：控制板與電源板連接綫松脫	致電方太服務中心，安排維修。
按鍵不靈敏	原因1：控制面板上有污漬	對控制面板進行清潔
	原因2：安裝盒老化損壞	致電方太服務中心，安排維修。
	原因3：控制板故障	

故障現象	原因分析	解決辦法
烹飪結束，風扇仍在工作	原因1： 烤功能結束後， 內膽溫度高于70℃。蒸功能結束後， 20分鐘內。	開蒸烤烹飪機門加速散熱。烤功能結束，內膽低于70℃后，風扇停止工作。蒸功能結束20分鐘后，風扇停止工作。
	原因2： 電源板或溫度探頭壞	致電方太服務中心， 安排維修。
蒸烤架 “生鏽” 蒸烤盤 “掉瓷”	原因1： 食物未清理干淨發黃	將蒸烤架/蒸烤盤放在熱水中浸泡后， 用清潔布用力擦拭清潔。
	原因2： 蒸烤架生鏽/蒸烤盤掉瓷	致電方太服務中心， 安排維修。
蒸烤盤、蒸烤架卡	原因1： 放置方法不妥當	蒸烤架接觸內膽止位時， 向上微抬插入蒸烤架。
	原因2： 內壁或蒸烤盤污漬未清理干淨	清潔內膽及蒸烤盤。
	原因3： 蒸烤盤未水平放入	將蒸烤盤端平放入。
機器漏水	原因1： 冷凝水槽中的水溢出	用布及時清潔。
	原因2： 門體未緊閉	檢查門體、箱體口部、密封圈處是否存在異物、污物。
	原因3： 其他	致電方太服務中心， 安排維修。
能產生蒸汽但是食物蒸不熟	原因1： 蒸飪時間過短	加長烹飪時間。
	原因2： 食物體積過大	將食物切小塊或者表面分割處理。
	原因3： 食物放置層數過高	盡力將蒸飪的食物放置于箱體1、2層， 使食物貼近于內膽發熱盤。
	原因4： 烹飪器皿選擇不合適	選擇蒸飪器皿時， 應注意選擇多孔式、矮小壁面的器皿。
	原因5： 其他	致電方太服務中心， 安排維修。
顯示E2	內膽發熱盤溫度傳感器短路或者斷路	致電方太服務中心， 安排維修。
顯示E3	通訊故障	致電方太服務中心， 安排維修。
顯示E6	進水故障	致電方太服務中心， 安排維修。
顯示F3	箱體溫度傳感器斷路或者未連接	致電方太服務中心， 安排維修。
顯示F4	箱體溫度傳感器短路	致電方太服務中心， 安排維修。

故障現象	原因分析	解決辦法
顯示E0	進水泵短路或斷路	致電方太服務中心， 安排維修。
請加水	水箱內水位過低	請在水箱內加入適量的水。
	水位檢測故障	致電方太服務中心， 安排維修。


 **警告：**當上述簡易故障排除后，蒸烤烹飪機仍不能正常工作，請致電方太服務中心。為保障安全和正確使用，本產品必須由本公司指派的专业人員進行維修。如因消費者委托非本公司指派的人員或消費者自行維修，而導致產品不能正常使用的，即使在保修期內，也不屬於免費維修範圍，由此而造成的財產損失，人身傷害本公司亦不承擔任何責任。



此標志表明本產品不應與歐盟其他家庭垃圾一起處置。為防止不加控制的廢物處置可能對環境或人類健康造成損害，應負責任地對其進行循環利用，以促進材料資源的可持續再利用。若要歸還您使用過的設備，請使用退貨和回收系統或聯系購買產品的零售商。他們可以把這種產品環保安全地回收利用。

客戶服務

如蒸烤烹飪機在使用中發生異常狀況，請停止使用，拔去電源綫插頭，請致電方太服務中心。

 **警告：**只有經過專業培訓的、并獲得蒸烤烹飪機維修資質的維修人員，才能對蒸烤烹飪機進行維修。其他人員不得擅自維修該蒸烤烹飪機，以免造成嚴重后果。

免費保修注意事項：

1.下列項目不屬於免費保修範圍，在具備修理條件，且能清晰識別產品包裝箱或整機標貼上“產品編號”的情況下，實行收費修理：

- ◆消費者因搬運、安裝、使用、維護、保管不當造成損壞的；
 - ◆私自拆動造成損壞的；
 - ◆無有效發票的；
 - ◆因不可抗力造成損壞的；
 - ◆由于產品使用環境，例如：電源、溫度、濕度等非本公司所能控制的因素引起的一切損壞和損失，均不在免費保修範圍之內，本公司也不承擔任何責任。
- 2.無法清晰識別產品包裝箱或整機標貼上的“產品編號”時，請聯系銷售商，由銷售商按照國家有關規定提供服務，本公司不提供安裝調試、退換貨、修理等服務。

