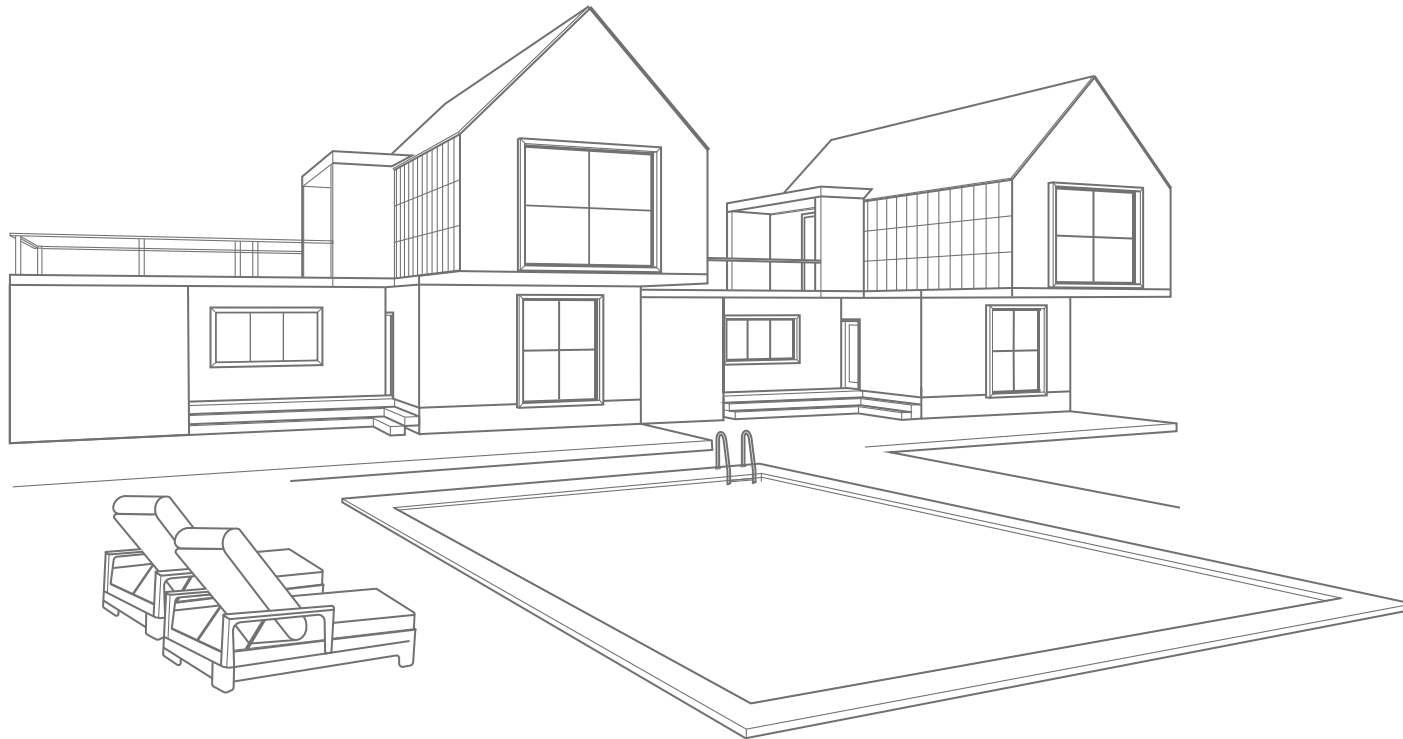


# Stainless Single Wall Oven

Product ID. QCAQR



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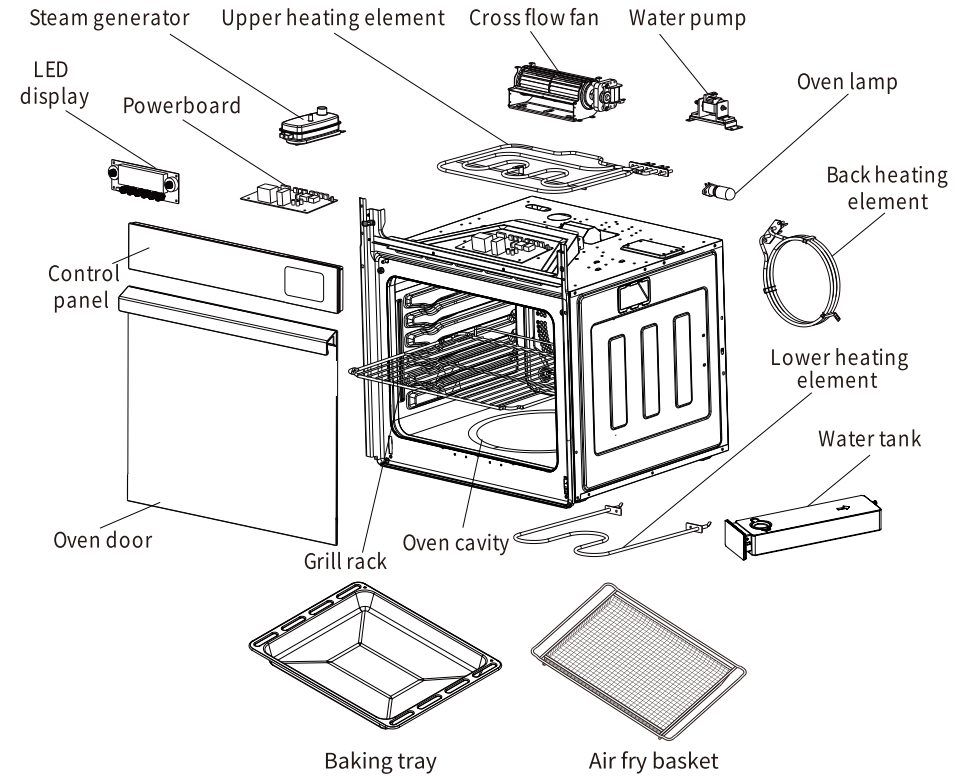


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# Product Introduction



# Product main parameters

Item	Single Wall Oven
Item No.	JYQ70-ZK03C
Capacity	70L
Rated Voltage	240V
Rated Frequency	60Hz
Rated Power	3000W
Dimension(WxHxD)	23.43x23.43x22.17in
Installation Size(WxHxD)	22.05x23.43x≥21.65in

## Safety

1. Please read all instructions carefully before using this product, in order to avoid property damage and personal injury due to improper use.
2. This product must be installed and repaired by manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform the above operations on their own, there may be a risk of personal injury or property loss.
3. If the provisions of this manual conflict with the mandatory provisions of the law, the legal provisions shall prevail.

### DANGER

1. This product will generate heat when in use, DO NOT touch the heating elements inside the steam oven cavity. When retrieving food container from the steam oven, user should wear heat-resistant gloves or oven mittens to avoid getting burnt.
2. Keep children away from the product when it is in use, as accessible parts may become hot to the touch.
3. Disconnect the product from the power source before cleaning, maintenance and installation to avoid electric shock.
4. To avoid fire hazard, DO NOT use this product to store items.
5. DO NOT place this product near gas pipes. Gas pipes installed in the surrounding vicinity of this product must have sufficient safety insulation (such as metal gag pipe sleeve) to ensure the gas pipes will not be affected by the high temperature emitted by this product.

### WARNING

1. DO NOT place objects near the heat vent of this product in order to avoid accidents.
2. DO NOT let persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge use this product without supervision; DO NOT place this product where young children can reach, in order to avoid burns, electric shock or other accidents; when product is operated in combination mode, the steam oven will become very hot, and children must not be allowed to use it without adult supervision.
3. DO NOT directly heat food or liquid in sealed container to avoid explosion.
4. When product is in use, and after cooking when the oven door is still hot, DO NOT pour water on the oven door as it may cause the glass to break.
5. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.

## Safety

### WARNING

6. If product malfunctions during usage, stop using product immediately, and proceed to "TROUBLE SHOOTING" section.
7. When operating in modes with steam, DO NOT stand near the heat vent; when opening the steam oven door, be cautious of hot steam in order to avoid burns.
8. Power connection to this product must be equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product nameplate before it can be connected and used.
9. DO NOT put heavy objects on top of the power cord to avoid accidents.
10. Please keep the product and power cord away from heat-generating objects, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
11. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar qualified technicians.
12. Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
13. Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
14. The steam oven door surface will become hot during or after usage, be careful to avoid getting burnt.
15. After cooking, the temperature around the steam oven cavity is still hot, please wait for the cavity to cool down before cleaning to avoid getting burnt.
16. Please keep children away from the appliance at all times.
17. 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
18. Cleaning and user maintenance shall not be made by children without supervision.
19. Children less than 8 years of age shall be kept away from the appliances at all times.

### ATTENTION

1. Do not use the oven handle to hand heavy objects or place any objects on top of the door, or lean against or sit on the product door to avoid damaging the products.
2. Please do not touch the product or plug/unplug the power plug with wet hands, or when feet are wet or barefooted to avoid electric shock.

## Safety

### ATTENTION

- DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the steam oven door glass, as it may scratch the surface and the glass may be break.
- This product must be placed on a sturdy and level surface. DO NOT install the product under plastic lighting equipment or plastic rack to avoid deformation or explosion hazard.
- Handle the product with care, and lift from the bottom of the product when transporting and placing it; DO NOT use the oven door handle as a supporting point for transport to avoid damage due to excessive force.
- DO NOT use steam cleaner to clean this product.
- To prevent possible hazards, the control panel of the product can only be connected to the specified heating element.
- This product can only use the temperature sensor probe recommended for this product.

## Accessories List

No.	Parts	Qty
1	Baking tray	1
2	Grill rack	1
3	Air Fry Basket	1
4	Mounting Screws	1
5	Sponge	1
6	Glove	1

## Installation Instruction

### INSTALLATION REQUIREMENTS

- In order to ensure that the product can be used safely for a long time, the product must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
- The kitchen cabinet where the product is installed and all adhesives used must be able to withstand a temperature of not less than 194°F to avoid deformation and paint cracking.
- Before connecting to the power source, make sure :
  - According to regulations, there should be an earth system. The socket and circuit connected to the power supply must be reliably grounded.
  - After installation, the control buttons are easily accessible and operable.
  - After the product is connected to the power source, please check whether the power cord is in contact with heat-prone accessories. If there is contact, move it away to a safe distance.
  - Do not use reducers, shunts and adapters that can cause overheating or self-ignition. The manufacturer is not responsible for any direct or indirect losses caused by incorrect installation or connection of any electronic components. Therefore, all installation and connection operations must be performed by qualified technicians following local regulations.
  - DO NOT connect the ground wire to gas pipes, water pipes, lightning rods and telephone lines to avoid accidents caused by electric shock due to poor grounding. The socket should not be installed in a place exposed to moisture, water or near a heat source.
- When installing electrical appliances, be sure to wait until the installation is complete before turning on the power source.

### Caution

This product is equipped with a 47.24in long power cord. Users are required to use a 16A socket, and this socket must be connected to a leakage protection switch. If the power cord is damaged, it must be replaced by professional maintenance personnel to avoid danger.

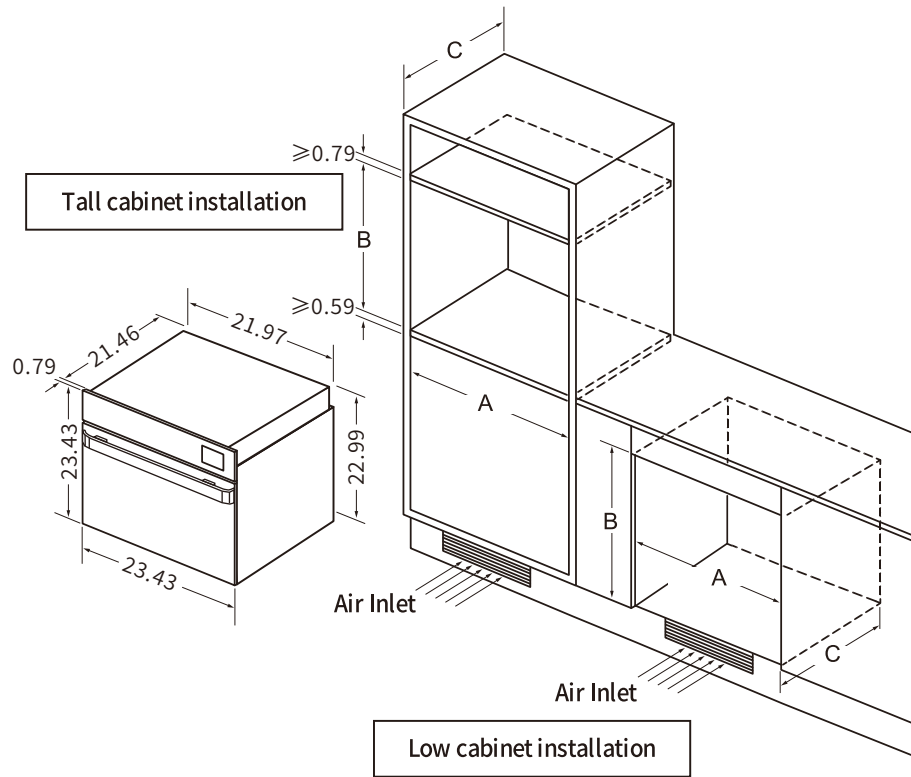
# Installation Instruction

## INSTALLATION PROCEDURE

1. under cabinet or free stand
2. Please refer to the diagram below when installing the product.

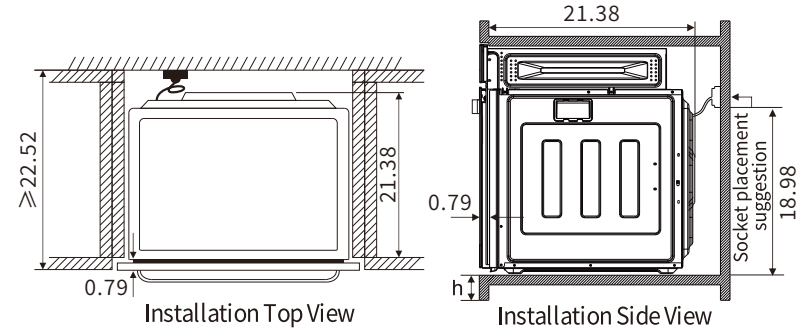
## PRODUCT DIMENSIONS

Install	Method	A	B	C
1	Dim. of full Built-in	23.62	23.62	≥24.02
2	Dim. of Semi Built-in	22.13	23.23	≥22.05



Cabinet Cutout Dimensions (in)

# Installation Instruction



Cabinet Cutout Dimensions (in)

## Usage

### BEFORE INITIAL USE:

1. Remove the special film covering the door glass;
2. Thoroughly clean the interior of the product (use moist cloth to wipe the product's exterior);
3. Fill the water tank with water, and run the product in Steam Mode at 212°F for 45 minutes, (or above) to remove the new product smell.

### ● Control Panel



### ● Control Key

Icon		Function
	Power	Turn on or off
	Pause/Start	Pause/Start operation During cooking, long-press for 3S to return to standby
	Time/temperature	Adjust time/temperature
	Delay start / Light	Assisant Function
	Up	Increase the value when adjust time and temperature
	Down	Decrease the value when adjust time and temperature
Steam		Select Steam Function
Grill&steam		Select Grill&steam Function
Grill		Select Grill Function, there are 7 modes in this function, you can choose one of it depend on the manual
Air fryer		Select Air fryer Function
Smart recipes		Select Smart Recipes Function
Saperated control		Saperated control the temperature upper heater and lower heater

## Usage

### ● Control Key

Icon		Function
	Upper heater indicator	Icon lights up means setting the temperature of upper heater
	Bottom heater indicator	Icon lights up means setting the temperature of bottom heater
	Preheating indicator	Icon lights up means the oven is preheating
	Cooking indicator	Icon lights up means the oven is under cooking program
	Water indicator	Icon lights up means need to fill water into water tank
	Delay start indicator	Icon lights up when use delay start function
	Lamp indicator	Icon lights up means lamp is turn on or turn off

### ● Normal Operation Steps

Activate the product → select the cooking mode → set the temperature/time → Start cooking → put the dish in after preheating process → end cooking



Step 1: Activate the product

- Connect the power.
- Press to enter into Standby Mode after power on, display shows 888°F, 88:88Min.

## Usage



### Step 2: Choosing the cooking mode

- Press Steam / Grill / grill&steam / Air fryer/ Recipes/ Separate control to select cooking mode;
- If using the steam or combined function, please add water into water tank to MAX level.

### Suggest:

- ① For health, please use the pure water, and pour out water after cooking.
- ② Note: Every mode has the default time and temp, if no need to adjust them, could proceed directly to Step 4

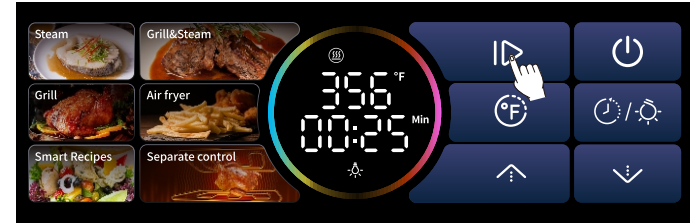


### Step 3: Set temperature / time

- ① After selecting your desire cooking functions, press (F) to adjust temperature and time;
- ② The temperature display on screen will flash, then press ^ or v button to set the temperature you want;
- ③ After setting the temperature, press (F) again and the time display on screen will flash, then press ^ or v button to set the time you want.

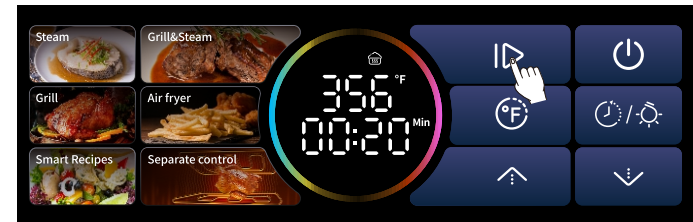
Note: Short press to increase or decrease by 1, long press to increase or decrease by 5

## Usage

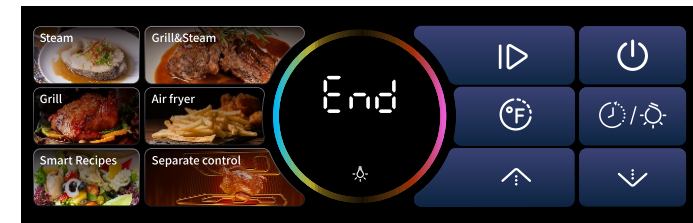


### Step 4: Start Cooking

Press ▶ to start cooking and oven will enter into preheat mode, the icon (⊞) on display light on. Oven will buzz for 1 minute once preheat is done and ▶ will flash; if there is no other setting for 1 minute, oven will start cooking, the icon (⊞) will light on



- If you wish to pause the cooking, press ▶ to pause; a beep sound can be heard and the temperature and time display will flash once you pause the cooking; press ▶ again to cooking continually. When oven cooking is paused, you can press (F) to reset the cooking time or temperature; once you done setting, just press ▶ again to restart cooking with new time and temperature.
- If you wish to cancel the cooking, press (⏻) and hold for 3 seconds will do.



### Step 5: The End

When cooking is done, oven will buzz for 5 times and “END” will display on the screen and oven will back to standby mode; press (⏻) to turn off .

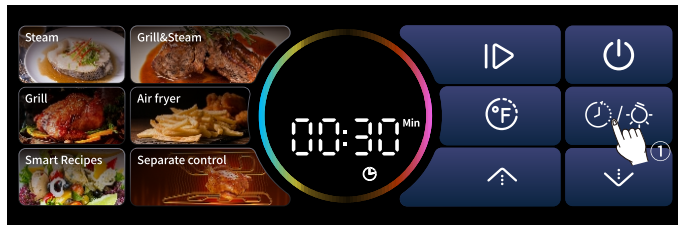
## Usage

### ● Operation of Delay Start



Step 1: Activate the product

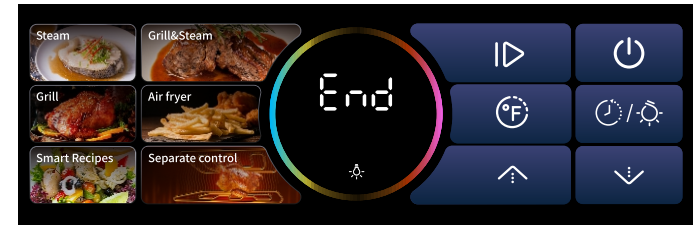
- Connect the power.
- Press (⏻) to enter into Standby Mode after power on, display shows 888°F, 88:88Min.



Step 2: Select cooking mode and setting delay start time

- ① Press (⌚) and hold for 3s to enter into preset mode, the icon (⌚) on display will flash;
- ②~③ Press (↑) or (↓) button to set the desire time you want, press (⌚) to confirm;
- ④~⑦ Select to the cooking mode, setting the temperature and time the press (▶) the oven to start cooking.

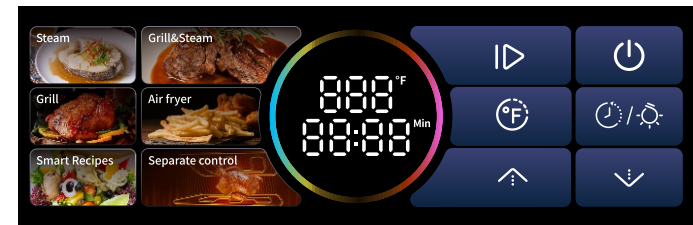
## Usage



Step 3: The End

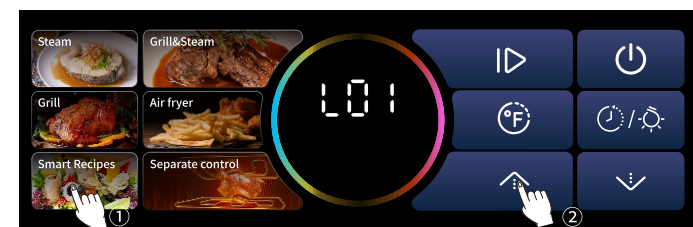
When cooking is done, oven will buzz for 5 times and “END” will display on the screen and oven will back to standby mode; press (⏻) to turn off.

### ● Operation of Smart Recipes



Step 1: Activate the product

- Connect the power.
- Press (⏻) to enter into Standby Mode after power on, display shows 888°F, 88:88Min.



Step 2: Select recipes code

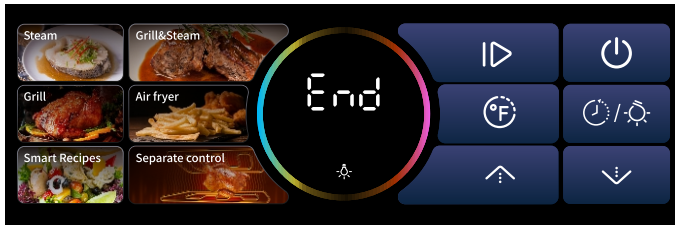
- ① Press Smart Recipes button, buttons (▶) (°F) (⌚) (⌚) (↑) (↓) flashing, after on buzz sound, display will show L01 (press Smart Recipes button again, will change to other recipes series, like steam recipes, display will show H01);
- ② Press (↑) (↓) to select the desire recipe code

## Usage



### Step 3: Start the cooking

Press ▶ to start cooking.



### Step 4: The END

When cooking is done, oven will buzz for 5 times and “END” will display on the screen and oven will back to standby mode; press ⏻ to turn off.

### ● Operation of Separate Control



### Step 1: Activate the product

- Connect the power.
- Press ⏻ to enter into Standby Mode after power on, display shows 888°F, 88:88Min.

## Usage



### Step 2: Select Separate Control

Temperature setting of upper heater and bottom heater.

Upper heater's temperature setting:

- ① Press Separate Control, icon ☐☐ on the display will flash;
- ② Press °F, then ☐☐ and temperature flash;
- ③ Press ⬆️⬆️ to adjust the temperature.



Bottom heater's temperature setting:

- ① Press °F, then ☐☐ and temperature flash;
- ② Press ⬆️⬆️ to adjust the temperature.



Time setting:

- ① Press °F, then time flash;
- ② Press ⬆️⬆️ to adjust the time.

## Usage



Step 3: Start the cooking

Press ▶ to start cooking.




Step 4: The END

When cooking is done, oven will buzz for 5 times and “END” will display on the screen and oven will back to standby mode; press ⏻ to turn off.

### ⚠ Attention:












- If you wish to open the oven door during cooking, pause the cooking by press this ▶ button; if you are in steam or steam + grill mode, hot steam air will be release when you open the door. Therefore, please take a step back to avoid scalded by hot steam air.

## Notice for use

- **If food is not cooked:** It is recommended to use flat containers on the shelf, the food is better in small pieces, and the time needs to be adjusted according to the amount of food;
- **If water shortage is still prompted after adding water:** The amount of water added is not enough, please add water to the maximum water level mark and try again;
- **Water shortage reminder:** When the water tank water level is lower than the minimum water level requirement, the  indicator light is on, the buzzer prompts, and the display continues to flash, fill water into water tank to the MAX level ;
- **Automatic operation after preheating:** After the preheating is completed, if there is no operation, the product will automatically enter the working state after beeping for 1 minute;
- **Fan delay cooling function:** After the work is suspended or finished, the cooling fan will work for more than 5 minutes to ensure safety and product life;
- **Lamp:**
  1. under standby mode, light is on when open the door or light is off;
  2. Starting cooking, pause, and cooking is done, light will be off after 2 mins.

## Operating Instruction

### ● Cooking Functions Guide

Cooking Mode		Default Time	Default Temp	Temp Range	Time Range
Steam		00:20	212°F	140°F~230°F	05~120min
Grill&Steam		00:20	356°F	212°F~482°F	
Grill		00:10	392°F	212°F~482°F	
		00:15	365°F	212°F~482°F	
		00:20	320°F	212°F~482°F	
		00:25	293°F	212°F~482°F	
		00:30	266°F	212°F~482°F	
		00:35	239°F	212°F~482°F	
		00:40	212°F	212°F~302°F	
		00:20	Upper: 392°F Lower: 392°F	212°F~482°F	
Air Fryer		00:20	365°F	212°F~482°F	

## Operating Instruction

### ● Auto Menu – Additional Functions

List	Code	Function	Default Time	Default Temp	Adjustable Time	Adjustable Temp
More Functions	L01	Defrost	00:30	136.4°F	00:05-02:00	113°F-140°F
	L02	Keep Warm	00:50	113°F	00:05-24:00	104°F-140°F
	L03	Disinfection	00:30	212°F	00:05-02:00	/
	L04	Drying	00:30	176°F	00:05-02:00	140°F-194°F
	L05	Auto Cleaning	00:30	212°F	00:05-02:00	194°F-230°F
	L06	Fermentation	00:50	100.4°F	00:05-24:00	/

Attention:

Default time, temperature set, advisable portion and etc for each menu / functions are for reference ONLY; actual cooking time and temperature needed has to be depend on the actual dishes you are cooking.

List	Code	Menu	Advisable Portion	Advisable Rack
Steam	H01	Steamed Crab	500g	middle
	H02	Chili Pepper Fish Head	500g	middle
	H03	Steamed Fish	500g	middle
	H04	Steamed Minced Garlic Scallop	500g	middle
	H05	Steamed Minced Garlic Prawn	500g	middle
	H06	Steamed Rice	500g	bottom
	H07	Steamed Dim Sum	6-8pcs	middle
	H08	Shrimp Dumplings	500g	middle
	H09	Steamed Tofu	500g	middle
	H10	Steamed Mushroom Chicken	500g	middle
	H11	Curry Chicken Wings	500g	middle
	H12	Steamed Pumpkin Beef	500g	middle
	H13	Olive Meat Pie	500g	middle

## Operating Instruction

List	Code	Menu	Advisable Portion	Advisable Rack
Steam	H14	Black Pepper Beef Rib	500g	middle
	H15	Minced Garlic Cabbage	500g	middle
	H16	Steamed Cranberry Cake	500g	bottom
	H17	Steamed Honey Pearl	500g	bottom
	H18	Steamed Five Grains	500g	middle
	H19	Beef Brisket with Radish	500g	middle
	H20	Beef Rib with Fermented Bean	500g	middle
	H21	Steamed Meat Pie with Spices	500g	middle
	H22	Steamed Sausage	500g	middle
	H23	Steamed Egg Plant	500g	middle
	H24	Steamed Buns	500g	middle
	H25	Steamed Egg	500g	middle
	H26	Steamed Mushroom Quail Eggs	500g	middle
	H27	Steamed Honey Pumpkin	500g	middle
	H28	Apple Puree	500g	middle
	H29	Steamed Milk	500g	middle
	H30	Steamed Glutinous Rice	500g	middle
	H31	Pearl Stewed with Rock Sugar	1200g	middle
	H32	Lady Fingers Salad	500g	middle
	H33	Steamed Seafood	330g	middle
H34	Steam Minced Garlic with Lobster	1500g	middle	
H35	Stewed Papaya with Milk	750g	middle	
H36	Oatmeal	600g	middle	
H37	Stewed Chicken Essence	700g	middle	

## Operating Instruction

List	Code	Menu	Advisable Portion	Advisable Rack
Steam	H38	Chicken Soup	1000-1500g	middle
	H39	Steamed Minced Garlic with Melon	460g	middle
	H40	Steamed Meat Pie	600g	middle
	H41	Steamed Cabbage	500g	middle
	H42	Steamed Oyster	1000-1500g	middle
	H43	Steamed Fish with Soya Source	1000-1500g	middle
	H44	Steamed Salmon	500g	middle
	H45	Spicy Tofu	500g	middle
	H46	Steamed Vege with Meat	500g	middle
	H47	Thai Fish	500g	middle
	H48	Steamed Vermicelli Rool	500g	middle
	H49	Steamed Noodles	360g	middle
	Steam + Grill /Bake	C01	Honey Grilled Ribs	500g
C02		Crispy Roast Chicken	500g	middle
C03		Grill Ribs with Source	500g	middle
C04		German Grilled Sausage	500g	middle
C05		Grilled Chicken Wing	1000-1500g	middle
C06		Honey Grilled Beef	1000-1500g	middle
C07		Enoki Mushroom in Beef Rolls	600g	middle
C08		Artisan Bread	500g	middle
C09		Black Pepper Steak	500g	middle
C10		Grilled Duck Leg	500g	middle
C11		Grilled Spicy Cod Steak	500g	middle
C12		Spicy Grilled Tofu	500g	middle

## Operating Instruction

List	Code	Menu	Advisable Portion	Advisable Rack
Grill /Bake	P01	Baked Sausage	500g	middle
	P02	Baked Asparagus	500g	middle
	P03	Baked Oyster	1500g	middle
	P04	Baked Fish	500g	middle
	P05	Baked Prawn with Garlic	500g	middle
	P06	Baked Seafood	500g	middle
	P07	Baked Potatoes	500g	middle
	P08	Baked Vegetables	300g	middle
	P09	Black Egg Plant	500g	middle
	P10	Chiffon Cake	8in	middle
	P11	Portuguese Egg Tart	12pcs	middle
	P12	Baked Cookies	600g	middle
	P13	Baked Toast	300g	middle
	P14	Caramel Pudding	500g	middle
	P15	Pepper Meat Pie	400g	middle
	P16	Mushroom Chicken Pizza	8in	middle
	P17	Cup Cakes	12pcs	middle
	P18	Sponged Fingers Cookies	500g	middle
	P19	Doughnut	600g	middle
	P20	Cheese Pizza	8in	middle
	P21	Baked Steak	420g	middle
	P22	Baked Dried Cuttlefish	260g	middle
	P23	Garlic Sausage	12pcs	middle
	P24	French Toast	12pcs	middle

## Operating Instruction

List	Code	Menu	Advisable Portion	Advisable Rack
Grill /Bake	P25	Roast Chestnut	500g	middle
	P26	Baked Fish	350g	middle
	P27	Baked Shrimp Paste	12pcs	middle
	P28	Fried Banana	3in	middle
	P29	Baked Buns	12pcs	middle
	P30	Seaweed Onigiri	300g	middle
	P31	Grilled Lamb Chop	500g	middle
	P32	Grilled Salmon	500g	middle
	P33	Grilled Pumpkin with Butter	390g	middle
	P34	Cheese Baked Rice	300g	middle
	P35	Cheese Baked Rice with Potatoes	350g	middle
	P36	Almond Tuiles	9pcs	middle
	P37	Souffle	3pcs	middle
Air Fry	A01	Fried Vege	300g	middle
	A02	French Fries	500g	middle
	A03	Crispy Corn	400g	middle
	A04	Baked Fish	580g	middle

### Attention:

Preset recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

## Maintenance

### Precautions for cleaning and maintenance

1. After each use, the water in the water tank must be cleaned up in time to prevent excessive water from overflowing to the cabinet;
2. After using the steam mode, please pull out the remaining water in the water tank to prevent the remaining water from forming condensate or breeding bacteria in the water tank.

### 1. The following phenomena are normal

Phenomenon	Cause
Intermittent noise during cooking	Intermittent noise is caused the pump working, it's normal.
Condensate on the vents	Excess steam in the cavity is exhausted through the vent during cooking, but a small amount of steam will condense at the vent due to the low ambient temperature.
Voltage fluctuations will affect the cooking effect	When the voltage fluctuates in the range of -10% to 5%, the oven can still work, but will cause the output power of the machine to fluctuate, which will have a subtle effect on the cooking effect.

### Attention

1. If the oven can't work normally, please check
  - a. Is the power plug inserted
  - b. Whether the circuit breaker has tripped or blown
  - c. Is the door closed well
  - d. Is the water tank in place
  - f. Is the child-lock activated
2. If the steam oven is activated accidentally, please open the door immediately and power off.

### Tips

- a. The cooling fan will work for 5 minutes after cooking finished, for a delay to exhaust the heat in the cavity, which is a normal phenomenon;
- b. During work, if open the door, the oven will pause work, closes the door, the oven will continue the work automatically;
- c. In any state, the water tank can be manually opened or closed.
- d. Suggest to use pure water or distilled water to cooking in steam mode, after cooking, clean the residual water in the cavity to avoid scale inside the cavity.

### Attention

1. Do not use cleaners containing alkali/soda, acid or chlorine, nor use cleaning sprays, dishwasher cleaners or corrosive cleaners.
2. Do not use hard brushes, scouring pads, wire brushes and other hard cleaning tools that will scratch the surface of stainless steel.

## Maintenance

### 2. Maintenance method

#### Door assembly / display panel

The hard-to-clean dirt attached to the door can be cleaned with a neutral detergent, but not with a steel wire ball to avoid scratching the coating on the glass surface. After cleaning, dry it with a rag.

#### Door seal

1. After each use, please wipe the product seal with a sponge soaked in warm water, and then dry the door seal with a dry cloth;
2. Do not use cleaning agents to clean the door seal tape, because some components in the cleaning agent may corrode the tape;
3. The door seal tape may be perforated or cracked due to long-term use. If this happens, please replace it with a new one;

#### Cavity

1. After each use of the steam mode, please clean the cavity, use an absorbent sponge or a rag to wipe off the condensation on the cavity. It is best to open the door to dry the cavity;
2. After each use of the baking mode, please clean it up in time after the product has cooled down. The oil stains should be cleaned with a neutral detergent and wipe with wet cloth.

### Attention

Be sure to shut down and unplug the power plug before repairing

#### 1. The MAX water level of the water tank

There is a MAX water level line on the water tank. please add water to this MAX line to extend the cooking time. Do not fill in water beyond the MAX line to avoid water splashing out when pulling the water tank.

#### 2. Reminder of water shortage

When the water shortage symbol is shown and with beep, cooking will be stopped, please add water into water tank.

#### 3. About the choice of cooking utensil

When choosing a cooking utensil for steam, please choose a porous container as much as possible. The depth of the container should not be too deep. The height of the steamed food should be 1.18~1.97in, so that the steam can contact the food more to ensure its taste.

#### 4. The first use of the product produces a burnt smell

Since the heater isolation will produce odor or smoke after high temperature, it is recommended to fill the water tank and steam for more than 45 minutes for first time using, and let the oven cool down before formal cooking.

#### 5. Not used for a long time

If the product is not used for a long time, please clean the inside and use any baking mode to dry the remaining water in the cavity to avoid bacterial growth and odor.

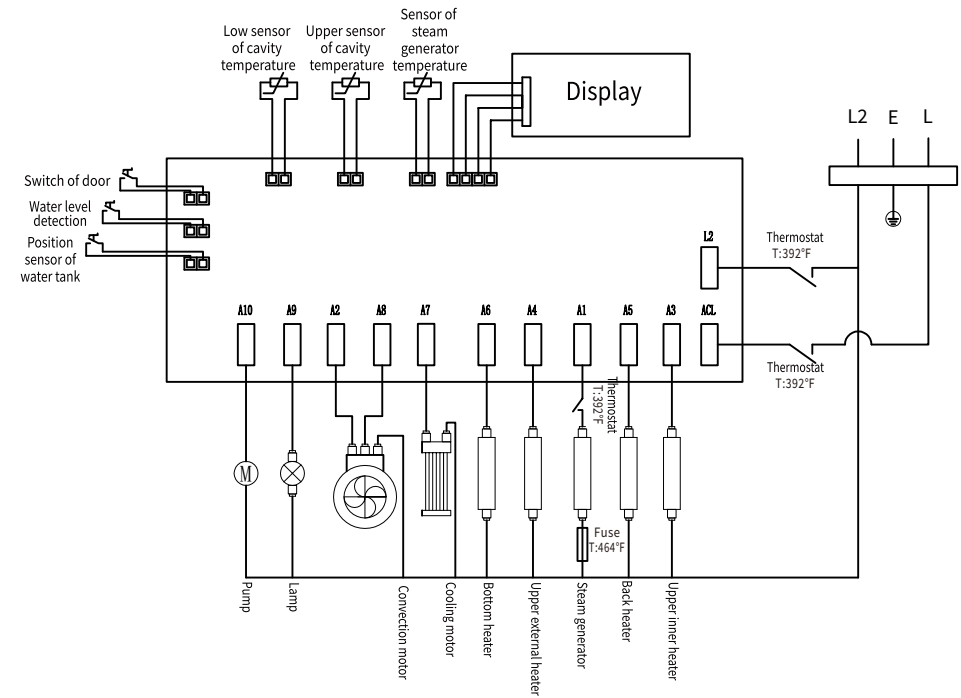
#### 6. Screen save energy

After cooking, no operation for 10min, the screen will be light off to save energy, just need to click it to wake up.

## Troubleshooting

Error Code		Possibility of failure	Solution
E1	Failure of steam generator sensor	Its temperature probe is open or shorted	Turn off the oven to restore the sensor, if occurs times, please contact the after-sales service
E2	Failure of cavity upper sensor	Its temperature probe is open or shorted	
E3	Failure of cavity lower sensor	Its temperature probe is open or shorted	
E4	Failure of steam generator heating	The heater of steam generator is failure	
E5	Failure of cavity heater	The temperature didn't reach the set temperature	
E6	Failure of connection	The connection between display and main PCBA is failure	
The display doesn't light up		The socket is failure	Please contact the after-sales service
Display is abnormal		The control board cable is disconnected	
Failure of screen		Poorly assembled or damaged display or board electronics is damaged	
The lamp cannot turn on		Light wiring is disconnected	
		The lamp may be damaged	
Water or steam escapes the oven door during cooking		Oven door is not closed or door seal is damaged	
Fan motor not working		motor damaged or main PCBA damaged or other failure	
Water tank can't be pulled out		Damaged spring of water tank	
No steam		1. The water pipe is bent, blocked, inserted reversely, falls off or damaged; 2. The water pump is damaged; 3. The water pipe is not well sealed; 4. The control board is faulty or other faults	

## Wiring Diagram



## Limited Liability & Warning

No Unauthorized Modifications/Repairs: Do not modify or attempt to repair this product unless you are an authorized technician. Unauthorized actions may create hazards and void all warranties

Misuse & Non-Compliance: We are not liable for any injury, damage, or loss resulting from:

- (a) misuse, abuse, neglect, or improper installation;
- (b) failure to follow instructions or safety precautions;
- (c) use of unauthorized parts/accessories;
- (d) unauthorized modifications/repairs;
- (e) accidents, natural disasters, or external causes.

If you doubt any step of installation or operation, stop using the product and contact authorized service or the customer support.

## LIMITACIÓN DE RESPONSABILIDAD Y ADVERTENCIA

Modificaciones o Reparaciones No Autorizadas: NO modifique ni intente reparar este producto a menos que sea un técnico autorizado. Las acciones no autorizadas pueden generar riesgos y anularán todas las garantías.

Uso Indebido e Incumplimiento: No asumimos responsabilidad alguna por lesiones, daños o pérdidas que resulten de:

- (a) uso indebido, abuso, negligencia o instalación incorrecta;
- (b) incumplimiento de las instrucciones o precauciones de seguridad;
- (c) uso de piezas o accesorios no autorizados;
- (d) modificaciones o reparaciones no autorizadas;
- (e) accidentes, desastres naturales o causas externas.

Si tiene dudas sobre algún paso de la instalación o el funcionamiento, deje de usar el producto y póngase en contacto con el servicio técnico autorizado o con atención al cliente.

**GARVEE**  
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