

ROBAM

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ROBAM



User Manual
使用说明书
Mode d'emploi
ZKQS-85-CQ770

Combi Steam Oven
蒸烤炸一体机
Four combiné vapeur-friteuse

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

如果说明书丢失，您可以发送电子邮件至overseas@robam.com，申请电子版说明书。

Si le manuel est perdu, vous pouvez envoyer un e-mail à overseas@robam.com pour demander une version électronique du manuel.

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Safety Precautions

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

⚠ WARNING



Electrical Shock Hazard

- ◆ Installation and service must be performed by a qualified installer or service agency.
- ◆ The models may be powered at 240V .
- ◆ Always disconnect the power before servicing this unit.
- ◆ This appliance must be properly grounded.
- ◆ Failure to do so could result in death or serious injury.



Burn Hazard

- ◆ Use an oven mitt to remove temperature probe.
- ◆ Do not touch broil element.
- ◆ Failure to do so can result in burns.

Food Poisoning Hazard

- ◆ Do not let food sit in oven more than one hour before or after cooking.
- ◆ Doing so can result in food poisoning or sickness.

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- ◆ This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

**READ AND SAVE THESE
INSTRUCTIONS**

- ◆ This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- ◆ Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- ◆ Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- ◆ Install or locate this appliance only in accordance with the Installation Instructions.
- ◆ Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- ◆ Do not cover or block any openings on this appliance.
- ◆ Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- ◆ Do not store flammable materials in or near the oven.
- ◆ Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
- ◆ It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
- ◆ Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
- ◆ Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
- ◆ If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
- ◆ Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
- ◆ Never use the oven to warm or heat a room.
- ◆ Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
- ◆ Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.

READ AND SAVE THESE INSTRUCTIONS

- ◆ climb onto the appliance to reach these items, they could be seriously injured.
- ◆ For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.
- ◆ Tie long hair so that it doesn't hang loose.
- ◆ Do not touch heating elements or interior surfaces of oven.
- ◆ The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- ◆ During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
- ◆ The trim on the top and sides of the oven door may become hot enough to cause burns.
- ◆ Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- ◆ Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- ◆ Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
- ◆ Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- ◆ Before self-cleaning the oven, remove the broiler pan, oven racks (only when not made of porcelain), other utensils and excess soft spillage.
- ◆ Confirm that the door locks and will not open once both selectors are in CLEAN position and the door lock icon appears. If the door does not lock, turn the cook mode selector to OFF and do not run Self-Clean. Call an authorized servicer.
- ◆ Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.
- ◆ Do not use commercial oven cleaners or oven liner protective coatings of any kind in or around any part of the oven.
- ◆ Clean only oven parts listed in this manual.
- ◆ Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are for example: oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

READ AND SAVE THESE INSTRUCTIONS

Product Introduction

Dear Users

Thank you for choosing Robam product. We recommend that you read this manual carefully before installing and using this product and keep it for future reference.

The company is a professional enterprise producing range hood, combi steam oven, gas stove, disinfection cabinet, electric oven and other household appliances and kitchenware. Robam combi steam oven adopts advanced design concept, focusing on overall design and model optimization.

※ All pictures of the product in the Manual are for reference only. The real products shall prevail. Our products are constantly improved. The manual will be subject to change without prior notice.

Important Information

Packaging of Combi Steam Oven

Please dispose of these packaging materials in an environmentally friendly way to maintain a good environment.

Do not allow children to play with packaging materials such as plastic films and paper boxes, as this may cause suffocation accidents. Therefore, please keep the packaging materials away from children.

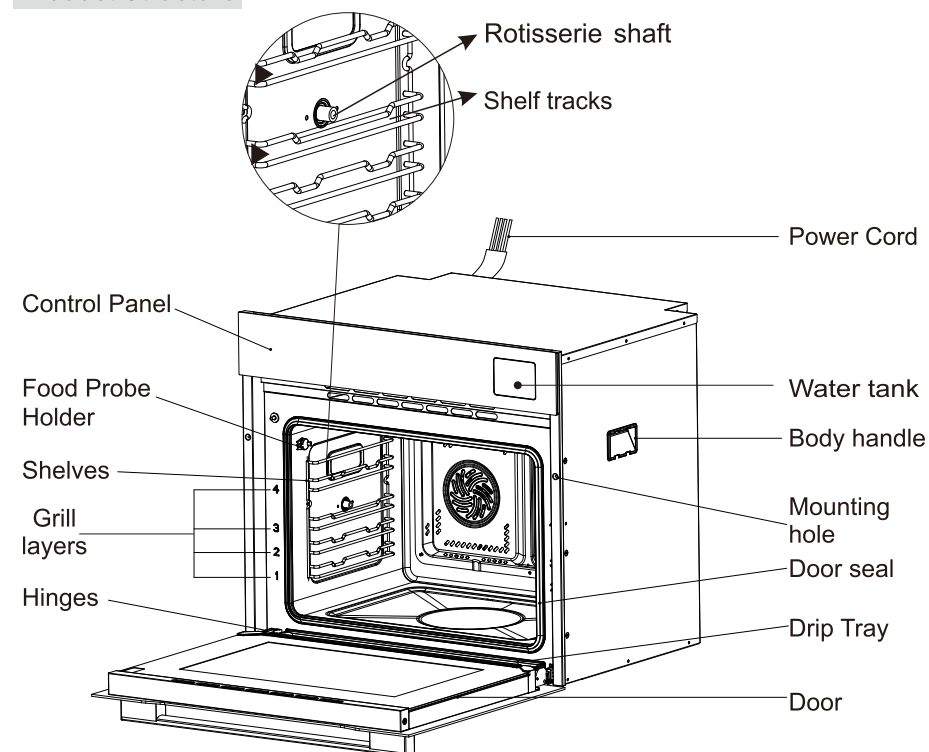
List of Attachments

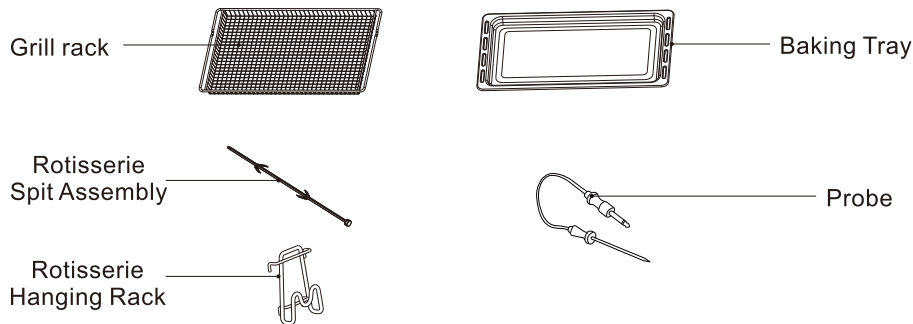
S/N	Description	Quantity
1	User Manual	1
2	Installation Manual	1
3	ST3.5×30 Self-Tapping Screws	1
4	Grill rack	1
5	Baking Tray	1
6	Probe	1
7	Rotisserie Spit Assembly	1
8	Rotisserie Hanging Rack	1

Technical Parameters of the Product

Model	ZKQS-85-CQ770
Rated Voltage	240V~
Rated Frequency	60Hz
Rated Power	4700W
Overall Volume	3.6ft ³ (102L)
Usable Volume	3.0ft ³ (85L)
Net Weight	133lbs(60kg)
Dimensions (mm) width × height × depth	29- ²⁷ / ₃₂ "x27"x23- ¹ / ₂ " (758x686x597mm)
Useable internal dimension (mm) width × height × depth	21- ²⁷ / ₆₄ "x15- ¹⁹ / ₃₂ "x15- ¹ / ₃₂ " (544x396x382mm)

Product Structure





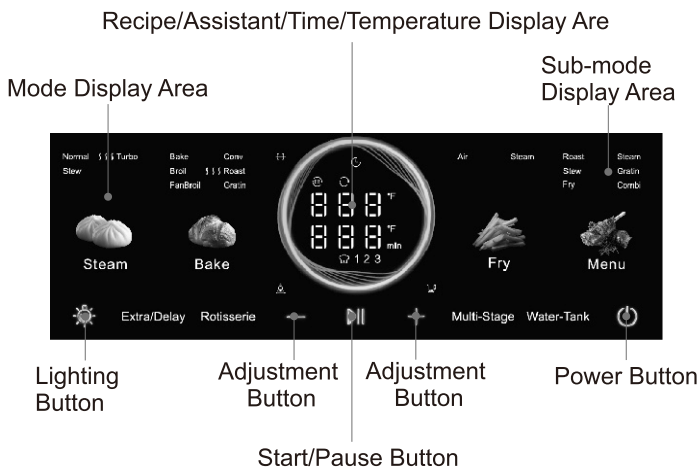
Note: •Depending on the cooking needs, you can place the grill rack, baking tray between the shelf tracks and push them to the bottom.

Installation Instructions

For detailed installation instructions, refer to the Installation Manual.

Instructions for Use

Introduction to Control Panel

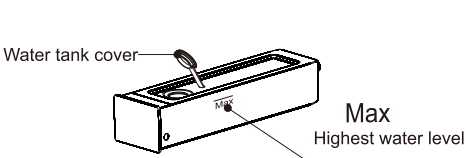


Icon Instructions

↺↻	Rotation	☁ ☁ ☁	Steam Level
⌚	Timer	👨 1 2 3	Multi-stage Setting
🌀	Preheat	🔥	Descaling
⌛	Operation	💧	Water Shortage
📍	Probe		

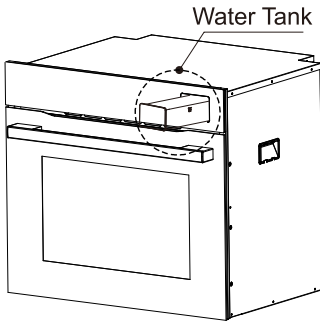
Pre-Use Instructions

- When using the new appliance for the first time, a slight odor may be emitted as the protective coating on the heating element vaporizes. Therefore, ensure the area around the appliance is well-ventilated, then fill the water tank to the maximum level. First, select the Normal mode at 212°F and run it for 10 minutes. After the cycle ends, select the Convection Roast mode at 428°F and run it for 20 minutes. Once all cycles are completed, wait for the appliance to cool down completely. Wipe the inner cavity thoroughly with a damp cloth. The appliance will then be ready for normal cooking with no residual odor.
- **Water tank filling and installation precautions:**
 - 1.In the power-on state, press “Water Tank” key, the water tank automatically popped up, take out the water tank (As shown in the picture on the right).
 - 2.Check whether the water tank is clean before use, or whether there are foreign objects blocking the water inlet, such as odor or dirt, please promptly clean, do not clean with boiling water.
 - 3.Open the water tank cover to add water to the tank, do not exceed the maximum water level.
 - 4.Push the water tank after adding water into the tank slot, and there will be a chirping alert when the tank is pushed into place.



Note:

- It is forbidden to add hot water into the water tank to avoid deformation of the water tank and damage to the machine.



How to Use

1.Power on

When the power is connected, a prompt tone will sound, and the appliance will enter standby mode with the Power Button dimly lit. Press and hold the Power Button to turn on the appliance, which will then enter the default mode.

2.Select cooking mode

Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode

Steam	Normal (Normal Steam)	≡≡≡ Turbo(Turbo Steam High)	≡≡ Turbo(Turbo Steam Medium)	Stew
Bake	Bake	Conv(Convection)		Broil
	≡≡≡ Roast(Roast Steam High)	≡≡ Roast(Roast Steam Medium)		≡ Roast(Roast Steam Low)
	FanBroil	Gratin		
Fry	Air(Air Fry)	Steam(Steam Fry)		

Taking the Steaming Mode as an Example

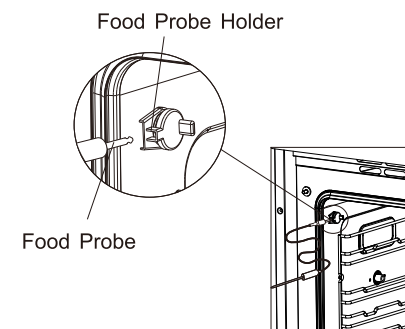
- ① Short-press the "Steam" button to select the Steaming Mode. The last used steaming mode or the default Normal mode will flash.
- ② Short-press the "Steam" button repeatedly to toggle between Normal or ||| Turbo modes or || Turbo modes or Stew.
- ③ To adjust the cooking temperature, short-press the Temperature Display Area, then short-press the "+" or "-" button to adjust the temperature.
- ④ To adjust the cooking time, short-press the Time Display Area, then short-press the "+" or "-" button to adjust the time.
- ⑤ After completing the parameter settings, short-press the "▶||" button. The appliance will automatically enter the Preheat Mode. Once preheating is finished, it will emit a beep to indicate the end of preheating and switch to the Operation Mode automatically. When the cooking cycle is completed, the buzzer will sound a prompt.



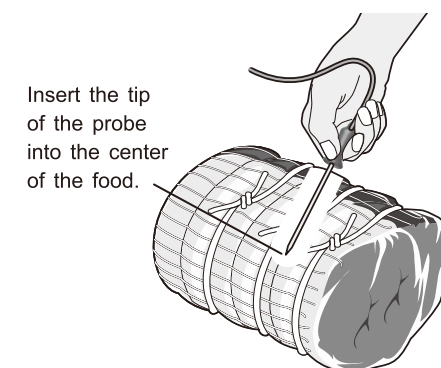
■ Probe Function (Roast Mode)

Probe Operating Steps

- ① Insert one end of the probe into the food probe holder.
- ② The appliance will automatically enable the probe function upon detecting the probe connection. Under the probe function, only the roast modes (excluding Humidified Roast) and certain recipes are applicable.
- ③ Pull out the probe to automatically exit the probe function mode.



- ④ Insert the probe into the food, positioning the tip at the center of the thickest part of the meat or food. For optimal results, do not allow the probe's temperature sensor to touch bones, fat, connective tissue, or cooking utensils.



Cooking Operations with Probe

- ① The oven defaults to the baking mode and selects the "Bake" function after the probe is inserted.
- ② Short-press the Upper Temperature Display Area; the digits will flash. To adjust the temperature, short-press the "+" or "-" button.
- ③ Adjust the probe temperature in the same manner.
- ④ Finally, short-press the "▶||" button to activate the function.



Notes: ● The probe function only allows setting of the cavity temperature and probe temperature; cooking time is not displayed.

- For bone-in hams or lamb, insert the probe into the center of the largest muscle or joint.
- For meatloaf or casseroles, insert the probe into the center of the food.
- For fish, insert the meat probe above the gills.
- For whole poultry or turkey, insert the probe sensor completely into the thickest part of the breast.
- Exercise caution when using the probe to avoid scalding.
- Pull out the probe to automatically exit the probe function mode.

■ Rotisserie Roast Function

In normal mode, short-press the "Rotisserie" button to activate the Rotisserie Roast Function. Press the "Rotisserie" button again or wait until the cooking cycle ends to deactivate the function. Pausing the appliance midway will not exit the Rotisserie Roast Function-the rotisserie motor will stop working during the pause and resume operation once the appliance is restarted.

Multi-Stage

In order to meet the user's diverse tastes, the special "Multi-Stage" mode, can be divided into 3 different modes of food cooking.

For example, the 1st stage selects "Normal", the 2nd stage selects "Bake", and the 3rd stage selects "Air" operation as follows:

Setting of the 1st stage

- ① Short-press the "Multi-stage" button to enter the Stage 1 cooking settings; the "Normal" mode is selected by default. For other modes, short-press the function button (Bake or Fry).
- ② To adjust the cooking temperature, short-press the temperature display area, then press the "+" or "-" button briefly to adjust the temperature.
- ③ To adjust the cooking time, short-press the time display area, then press the "+" or "-" button briefly to adjust the time.
- ④ After completing the settings, press the "Multi-stage" button to enter the Stage 2 cooking settings.



Setting of the 2nd stage

Stage 2 defaults to the "Bake" mode. For selecting other modes and adjusting parameters, refer to the instructions for Stage 1. After completing the settings, press the "Multi-stage" button to enter the Stage 3 cooking settings.



Setting of the 3rd stage

Stage 3 defaults to the "Air Fry" mode. For selecting other modes and adjusting parameters, refer to the instructions for Stage 1. After completing the settings, short-press the "||" button to activate.

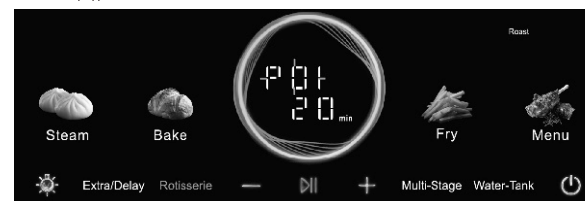


- Notes:
- When setting the Multi-stage function, short-press the "Multi-stage" button continuously to switch the current stage being set. The modes cycle in turn through Stage 1, Stage 2, Stage 3 and Cancel Multi-stage.
 - During Multi-stage operation, Stew is not available for Stage 1 but selectable for Stage 2. If Stew is selected for Stage 2, Stage 3 cannot be set. Selecting Stew for Stage 3 has no such restrictions.
 - Roast and Steam Fry are unavailable for selection during Multi-stage operation.

Menu

83 preset auto-recipes are built-in for quick and convenient cooking.

- ① Short press the "Menu" key to enter the menu mode;
- ② Short press "Menu" key to select the desired recipe category, short press the recipe number display area, and then short press the "+" or "-" key to select the desired serial number, the corresponding relationship as in the table, such as the need to adjust the time can be press the time display area, enter the reference setting;
- ③ Finally press the "||" key to start working.



Notes: ●For certain preset recipes, the food needs to be taken out midway for further processing, and the appliance will emit a beep as a reminder.

●In operation mode, press the "▷||" button to suspend cooking; you can adjust the cooking time during the suspension.

●Some recipes do not require preheating and will start the cooking cycle directly.

Menu mode table

Roast	P01 Pizza	Steam	P26 Crab
	P02 Steak		P27 Perch
	P03 Codfish		P28 Prawn
	P04 Chili-Beef Kebab		P29 Chicken
	P05 Chicken with Fruits		P30 Abolone
	P06 Lamb Leg with Sauce		P31 Rice
	P07 Pacific Saury with Salt		P32 Buns
	P08 Rosemary Lamb Chops		P33 Yogurt
	P09 Orleans Chicken Wings		P34 Egg Custard
	P10 Tin Foil Grilled Spareribs		P35 Dongpo Pork
	P11 Chiffon Cake		P36 Multi-Grains Bowl
	P12 Egg Yolk Crisp		P37 Pumpkin Pancake
	P13 Teriyaki Salmon		P38 Brown Sugar Cake
	P14 Cranberry Cookies		P39 Pork with Sweet Potato
	P15 Crispy Seafood Bisque		P40 Multiple Preserved Hams
	P16 Baguette		P41 Spareribs with Black Bean
	P17 Swiss Roll		P42 Broccoli with Honey Sauce
	P18 Coconut Bun		P43 Chopped Pepper Fish Head
	P19 Cheese Toast		P44 Three-Cup Duck
	P20 Portuguese Egg Tart		P45 Cranberry Milk Cake
	P21 Sweet Potato		P46 Egg with Minced Meat
	P22 Taro Paste Bun		P47 Scallops with Vermicelli
	P23 Bacon Vege Roll		P48 Baby Cabbage with Sauce
	P24 Spicy Grilled Fish		P49 Red Bean Double Skin Milk
	P25 Potato with Garlic		P50 Prawns with Garlic and Vermicelli
			P51 Chicken with Mushroom and Fungus

Stew	P52 Corn Spareribs Soup	Fry	P68 Sausage
	P53 Spicy Chicken Wings		P69 Dried Fruit
	P54 Brisket with Potatoes		P70 Chicken Leg
	P55 Chicken with Chestnuts		P71 French Fried
	P56 Pumpkin Millet Porridge		P72 Chicken Fillet
	P57 Tendons with Soya Beans		P73 Garlic Spareribs
	P58 Tremella Lotus Seeds Soup		P74 Crispy Fried Pork
	P59 Red Bean Soup with Chenpi		P75 Popcorn Chicken
Gratin	P60 Squid	Combi	P76 Crispy Duck
	P61 Garlic Prawns		P77 Braised Chicken
	P62 Garlic Oysters		P78 Roasted Pork Feet
	P63 Cheese Lobster		P79 Crispy Pork Knuckle
	P64 Bolognese Pasta		P80 Crispy Chicken Cutlets
	P65 Potato with Bacon		P81 Roast Corn with Sauce
	P66 Pineapple Baked Rice		P82 Black Pepper Spareribs
	P67 Scallops with Vermicelli		P83 Steam and Roast Eggplant

Extra/Delay

Auxiliary Functions:

01(Fermentation),02(Defrosting),03(Insulation),04(Cleaning),05(Drying),06(Sterilization),07 (Descaling)

1.Short-press the "Extra/Delay" button to enter Auxiliary Mode, then press the "-" or "+" button to select the desired function.

2. Press the "▷||" button to activate the function and begin operation.

Descaling Mode

This mode is divided into 3 stages (Stage 1: Descaling; Stages 2 & 3: Rinsing). Before use, add 30g of descaling agent to the water tank, then fill the tank with warm water up to the maximum water level mark.

①Short-press the "Extra/Delay" button to enter the Auxiliary Mode selection interface. Then press the "+" or "-" button to select "07" Mode, and short-press the "▷||" button to initiate operation. The display screen will show "1" and "07". Upon completion of Stage 1, the appliance will automatically enter Pause Mode and emit a beep as a reminder. The display screen will show "2" and "🔧". At this point, remove the water tank, discard any remaining water, refill the tank with clean water up to the maximum water level mark, reinsert the tank, and press the "▷||" button to resume operation.

② Upon completion of Stage 2, the appliance will automatically enter Pause Mode and emit a beep as a reminder. The display screen will show "3" and "P". At this point, remove the water tank, discard any remaining water, refill the tank with clean water up to the maximum water level mark, reinsert the tank, and press the "D||" button to resume operation.

Notes:

- After the Steam Function has been used for a cumulative period of time, the appliance will remind you to perform descaling. Only 5 additional uses of the Steam Function are allowed before descaling is required.
- To ensure optimal descaling results, do not pause or exit the Descaling Mode midway. In case of power failure or other abnormalities, restart the Descaling Mode after the issue is resolved.
- The Temperature and Time settings cannot be adjusted in Cleaning, Drying, Sterilization and Descaling Modes.
- For better drying results, it is recommended to keep the door open when using the Drying Mode. (Before activating the Drying Mode, wipe the inner cavity with a cloth to remove dirt and water stains.)

Descaling Level Settings

After prolonged use of the appliance, limescale will gradually build up in the water pipes. Once the limescale accumulates to a certain level, it will reduce the steam output or even cause the appliance to stop producing steam during operation. The rate of limescale formation is affected by water hardness—the higher the hardness, the faster the limescale accumulates.

Users can configure the Descaling Level Settings according to the hardness of the water they use. Different descaling levels correspond to different cumulative steam operation durations.

Setting Method

- ① Within 15 seconds of power-on, long-press the Light button to enter the Descaling Level Settings mode.
- ② Press the "+" or "-" buttons to adjust the level.
- ③ Press the "D||" button to finalize the descaling level settings.

Descaling Level Setting Table		
Descaling Level	Descaling Cycle	Water Hardness(mg/L)
H1	50h	Water Hardness $\geq$ 400
H2	100h	300<Water Hardness $\leq$ 400
H3	200h	200<Water Hardness $\leq$ 300
H4	300h	100<Water Hardness $\leq$ 200
H5	400h	10<Water Hardness $\leq$ 100
H6	1000h	0<Water Hardness $\leq$ 10

Notes: Set the descaling level according to the actual water hardness in your area.

Delay

- ① Short-press the Function button to select the desired function, then set the required parameters by referring to the Steam Function operation steps.
- ② Long-press the "Extra/Delay" button to enter the Timer Setting Mode.
- ③ Short-press the "-" or "+" button to adjust the desired time, then short-press the "D||" button to activate the timer.



■ Adjustment of settings

During the working process, if you want to change the setting mode, temperature and time, please press the "D||" key to pause the work first, select the parameter to be adjusted, and press the "+" or "-" key to adjust it, and after the adjustment is completed, press the "D||" key to start working.

■ Light

In the energized state, the lighting can be turned on by press the "☼" key, and then press this key to turn off the lighting, if not, it will automatically turn off after a few minutes.

■ Completion of work

1. At the end of operation, the buzzer will sound as a reminder and the appliance will enter END mode. It will automatically power off if no operation is performed within a few minutes.
2. In standby mode, it will turn off automatically after a few minutes without any operation.
3. During the working process, long press the "☼" key can directly stop heating, into the shutdown state.

Note:

- If the internal temperature of the product is too high, the cooling fan will be working for a period of time and then stop running, which is conducive to prolonging the life of the machine;
- To shorten the heat dissipation time, it is recommended to leave the product door open when dissipating heat.

Mode Menu

Mode	Default working temperature (°F)	Default working time(min)	Temperature range(°F)	Time range (min)
Normal(Normal Steam)	212	20	86-302	1-120
Turbo(Turbo Steam)	221	10	221	1-120
Stew	356	60	95-428	1-120
Bake	320	30	95-446	1-120
Conv(Convection)	392	30	95-482	1-120
Broil	392	30	95-446	1-120
Roast(Roast with Steam)	392	30	302-446	1-120
FanBroil	320	30	95-482	1-120
Gratin(Gratin Bake)	536	8	/	1-30
Air(Air Fry)	392	30	95-446	1-120
Steam(Steam Fry)	392	30	302-446	1-120
Ferment	95	40	/	1-720
Defrost	122	25	/	1-120
Keep Warm	140	120	/	1-720
Clean	212	10	/	/
Drying	302	10	/	/
Sterilize	212	30	/	/
Descale	212	/	/	/

Note: Roast with steam can choose small, medium and large steam volume, default large; Turbo Steam can choose large and medium steam volume, default large gear.

Cooking Reference List

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°F)	Baking Time (min)	Notes
Normal (Normal Steam)	Steamed Egg Custard	2	Grill rack	203	20-25	2 Eggs, Egg-to-Water Ratio 1:2
	Bird's Nest	2	Grill rack	203	30-35	Dried Bird's Nest Approx. 5g
	Spareribs	2	Grill rack	212	30-35	Approx. 500g, Cut into Chunks
	Diced Meat / Meat Cubes	2	Grill rack	212	25-30	Approx. 500g, Cut into Chunks
	Chinese Sausage	2	Grill rack	212	15-20	Approx. 200g, Sliced
	Chicken Chunks	2	Grill rack	212	25-30	Approx. 500g, Chopped into Pieces
	Long Eggplant	2	Grill rack	212	15-20	Approx. 350g, Cut into Sections
	Steamed Rice	2	Grill rack	212	30-35	Rice Approx. 300g, Rice-to-Water Ratio 1:1.2
	Handmade Steamed Buns	2	Grill rack	212	23-30	Approx. 80g per Piece, 8 Pieces Total
	Corn	2	Grill rack	212	20-25	Approx. 1000g, 3 Pieces Total
	Sweet Potato / Yam	2	Grill rack	212	40-45	Approx. 1000g, 9 Pieces Total
	Whole Chicken	2	Grill rack	212	45-50	Approx. 1000g
	Steamed Sponge Cake	2	Grill rack	212	40-45	8-inch Cake Mold
	Dumplings	2	Grill rack	212	15-20	1 Whole Tray
	Fish Head	2	Grill rack	248	10-15	Approx. 600g
	Whole Duck	2	Grill rack	248	70-75	Approx. 1000g
	Duck Chunks	2	Grill rack	302	30-35	Approx. 1000g, Chopped into Pieces
Turbo (Turbo Steam)	Sea Bass / Freshwater Bass	2	Grill rack	221	10-15	Approx. 350g, Scored on Fish Back
	Prawns	2	Grill rack	221	5-10	Approx. 400g
	Chinese Mitten Crab	2	Grill rack	221	15-20	Approx. 100g per Piece, 10 Pieces Total
	Baby Napa Cabbage	2	Grill rack	221	10-15	Approx. 300g
	Broccoli	2	Grill rack	212	4-10	Approx. 300g

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°F)	Baking Time (min)	Notes
Stew	Congee / Rice Porridge	2	Grill rack	302	50-60	Rice Approx. 100g, Rice-to-Water Ratio 1:8
	Braised Lamb Casserole	2	Grill rack	248	60-70	Lamb Ribs Approx. 500g, Chopped into Pieces
	Braised Beef Brisket Casserole	2	Grill rack	356	60-70	Beef Brisket Approx. 500g, Cut into Chunks
	Chicken Soup	2	Grill rack	356	60-70	Chicken Chunks Approx. 500g
	Spareribs Soup	2	Grill rack	356	60-70	Spare Ribs Approx. 500g, Chopped into Pieces
Bake	Pizza	2	Baking Tray	392-428	15-20	Frozen Pizza Crust 8-inch
	Chicken Wings	2	Grill rack + Baking Tray	374-428	15-25	Approx. 700g, 15 Pieces Total
	Chiffon Cake	2	Grill rack	284-320	45-60	Chiffon Cake 8-inch
	Toast	2	Grill rack	356-392	40-50	450g Toast Box
	Dinner Rolls	2	Baking Tray	284-320	25-35	12 Dinner Rolls
Conv(Co nvection)	Whole Tray Cake	2	Baking Tray	302-320	25-35	1 Whole Tray
	Cookies / Biscuits	2	Baking Tray	320-338	15-25	1 Whole Tray
	Mooncakes	2	Baking Tray	356-392	20-30	12 Mooncakes
	Egg Tarts	2	Baking Tray	392-428	15-25	15 Egg Tarts
Broil	Sirloin Steak	2	Baking Tray	392-428	4-10	Approx. 300g per Slice, Thickness 2.7-3cm
	Grilled Skewers	2	Grill rack + Baking Tray	392-410	15-20	12 Meat Skewers
	Grilled Prawns	2	Baking Tray	392-410	8-15	Prawns Approx. 500g
	Cheese Toast	2	Grill rack	374-410	5-10	6 Slices of Toast
Roast (Roast with Steam)	Pacific Saury	2	Grill rack + Baking Tray	356-392	15-25	Approx. 350g, 4 Sticks Total
	Salmon	2	Baking Tray	392-428	10-15	Approx. 400g
	Lollipop Chicken Wings	2	Grill rack + Baking Tray	392-410	20-30	10 Chicken Wing Roots
	Pork Belly	2	Grill rack + Baking Tray	356-392	15-25	Approx. 500g, 5 Sections Total
	Potato	2	Baking Tray	356-392	20-30	Approx. 500g, Cut into Chunks

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°F)	Baking Time (min)	Notes
FanBroil	Whole Chicken	2	Rotisserie Spit Assembly + Hanging Rack +Baking Tray	284-320	50-60	Whole Chicken Approx. 1200g
	Pigeon	2	Rotisserie Spit Assembly + Hanging Rack +Baking Tray	338-356	25-35	Squab Approx. 600g, 2 Pieces Total
	Whole Duck	2	Rotisserie Spit Assembly + Hanging Rack +Baking Tray	302-320	70-80	Whole Duck Approx. 2000g
Gratin (Gratin Bake)	Baked Prawns	2	Grill rack	536	8-15	Approx. 300g, 14 Pieces Total
	Baked Oysters	2	Grill rack	536	10-15	Approx. 1000g, 12 Pieces Total
	Baked Scallops with Vermicelli	2	Grill rack	536	8-15	Approx. 200g, 6 Pieces Total
Air (Air Fry)	French Fries	2	Grill rack + Baking Tray	374-392	10-20	Frozen French Fries Approx. 200g
	Popcorn Chicken	2	Grill rack + Baking Tray	374-410	15-25	Frozen Popcorn Chicken Approx. 400g
	Frozen Youtiao (Fried Dough Sticks)	2	Grill rack	374-428	5-10	Approx. 320g, 8 Sticks Total
Steam (Steam Fry)	Lotus Root Patties	2	Grill rack + Baking Tray	392-428	10-20	Semi-finished Lotus Root Patties Approx. 360g, 12 Pieces Total
	Crispy Fried Pork Strips	2	Grill rack + Baking Tray	392-428	10-20	Semi-finished Crispy Fried Pork Strips Approx. 250g
	Original Flavor Chicken Chunks	2	Grill rack + Baking Tray	392-428	15-20	Semi-finished Original Flavor Chicken Chunks Approx. 300g
	Cheese Hot Dog Sticks	2	Grill rack + Baking Tray	392-428	10-15	Semi-finished Cheese Hot Dog Sticks Approx. 320g, 4 Sticks Total
Multi-Stage	Crispy Chicken	2	Grill rack + Baking Tray	Normal 212°F 20min+ FanBroil 428°F 25min	40-50	Whole Chicken Approx. 1200g
	Crispy Duck	2	Grill rack + Baking Tray	Normal 212°F 70min+ FanBroil 428°F 20min	90-110	Approx. 2000g
	Crispy Pork Knuckle	2	Grill rack + Baking Tray	Normal 248°F 100min+ FanBroil 428°F 25min	105-110	Pork Knuckle Approx. 1500g

Note:

- The cooking temperatures and times for foods in the table above are for reference only. During cooking, users may adjust the temperature, time, cooking mode and rack position according to personal taste and cooking experience.
- Before baking, marinate foods that require seasoning with prepared sauces for about 30-40 minutes for richer flavor. For even heating during baking, it is recommended to turn the foods over halfway through the process.

Common Phenomenon and Treatment when Baking

Function	Symptom	Cause analysis	Disposition
Steam	Undercooked food from steaming	① The steaming time is too short ② The portion of steamed food is too large or too big ③ The door is opened too many times during steaming ④ Incorrect choice of attachment	① Extend the steaming time ② Steam with the appropriate portion size ③ Do not open the door as much as possible during the steaming process ④ Select the correct attachment for steaming
	Steamed food is too old or overcooked	① The steaming time is too long ② The steaming temperature is too high ③ Incorrect mode selection	① Reduce steaming time ② Turn down the temperature ③ Choose the right model
	Steamed food is soupy	① Failure to control water before steaming ② Liquid seasonings (cooking wine, soy sauce, etc.) there's too much volume	① Drain on kitchen paper before steaming ② Reduce the amount of liquid seasoning
Bake	Uneven baking	① Incorrect choice of mode ② Food is not of the same size or food is not placed evenly ③ Incorrect location of cooking layer	① Choose the right model ② Cut food evenly in size and evenly on the attachment place ③ Select the appropriate cooking layer position
	Grilled food top coat color or bottom color deeper	① Incorrect choice of mode ② The baking temperature is too high ③ The cooking layer is positioned too high	① Choose the right model ② Turn down the temperature ③ Repositioning to a lower level
	Grilled food light color or not sear through	① Incorrect choice of mode ② The baking temperature is too low ③ The baking time is too short ④ Incorrect location of the cooking layer ⑤ High number of box door openings	① Choose the right model ② Turn up the temperature ③ Extended baking time ④ Choose the right location for the cooking layer ⑤ When cooking food, try not to open the door of the box.

Function	Symptom	Cause analysis	Disposition
Bake	Baked cake cracked and deep thick layer of potpourri	① The baking time is too long ② The baking temperature is too high ③ Errors in the recipe or process of making cakes and pastries ④ Incorrect cooking layer position or mode selection ⑤ Incorrect mold selection	① Reduce baking time ② Turn down the temperature ③ Adjust the formula and choose the correct operation process ④ Select the appropriate cooking layer position or the right mode ⑤ Replacement of suitable molds
Fry	Uneven or uncrispy	① Food not turned over during cooking ② Setting temperature too low or time too short ③ Incorrect choice of attachments ④ Foods are more suitable for cooking in a deep fryer	① Turning or flipping food during cooking ② Turn up the temperature or extend the time ③ Selection of the correct attachment ④ Brush a layer of oil on the surface of the food

Common Faults and Solutions

The following table lists the general faults, please confirm and deal with them according to the listed instructions. If you still cannot deal with them or cannot confirm the cause of the faults, please contact your local dealer or service center. For your safety, we would like to remind you that you should not disassemble and repair the product by yourself.

Failure phenomenon	Reason	Processing method
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or contact professional repairer
The lights are not on	Power failure or bulb failure	Check the power supply or contact professional repairer
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional repairer
Monitor “  ” (Water Shortage) flashes	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional repairer
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional repairer
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional repairer
The display shows E5 -I	Faulty upper temperature sensor	Please contact professional repairer
The display shows E5 -II	Probe Malfunction	Please contact professional repairer
The display shows EE	Communication failure (display board connection line abnormal), computer board failure	Please contact professional repairer

Maintenance and Care

Important Notes:Before cleaning the appliance combo oven, always turn off the power and wait for it to cool down completely.

Keep the appliance clean at all times to ensure no grease or oil accumulates around the heating elements and fan. Accessories such as the deep-frying & roasting rack, shallow baking tray and perforated steaming tray must be thoroughly cleaned after each use to prevent grease buildup that could cause a fire hazard. When roasting meat, wrap it in aluminum foil for easier cleanup. Any grease or oil left in the appliance will harden into a tough, paint-like residue that is difficult to remove, so the appliance should be cleaned after every use.

1.Oven Cavity:Clean with warm water. Do not use corrosive or abrasive cleaning agents. For stubborn stains, scrub gently with a nylon brush and a mild detergent. Never use steel wool as it will cause irreversible scratches to the surface. Rinse away all detergent residues completely, then wipe the cavity dry with a clean cloth or dry it using the oven's drying mode.

2.Glass Panels:Clean the glass surfaces on the door and control panel as soon as they get dirty. For tough grime, use a mild detergent. Do not use steel wool to avoid scratching the glass. Wipe dry with a clean cloth after cleaning.

3.It is recommended to remove the water tank and empty any remaining water after each use to prevent unpleasant odors from developing over time.

4.Drain all accumulated water from the drip tray promptly after use to prevent water spillage.

5.Removing and Reinstalling the Fan Cover. The fan cover is secured inside the cavity with four nuts. To remove it, turn the nuts counterclockwise until they come off.

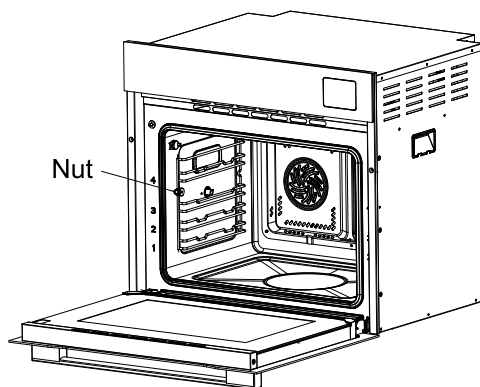
Notes: The fan cover must be reinstalled after cleaning.

6.Removing and Reinstalling the Shelves (Same method for left and right shelves)Turn the indicated nuts counterclockwise until they are fully loosened, then remove the shelves. To reinstall, place the shelves in position and turn the nuts clockwise to tighten them securely.

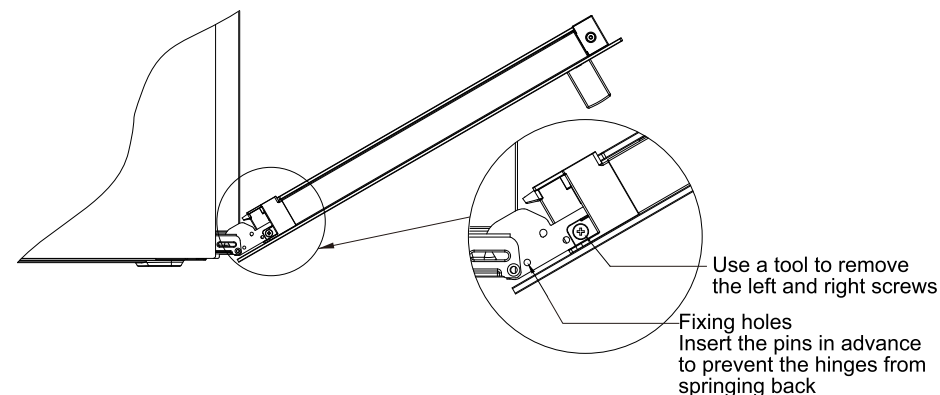
7. You may open the top cover of the water tank for refilling water or cleaning the tank.



Water Tank Assembly and Disassembly Diagram

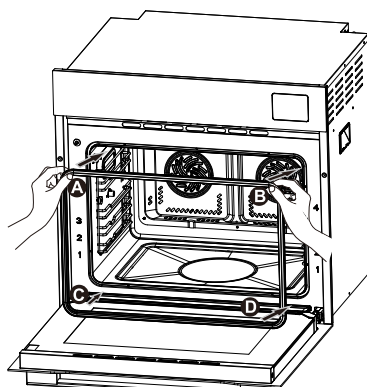


Shelf Assembly and Disassembly Diagram



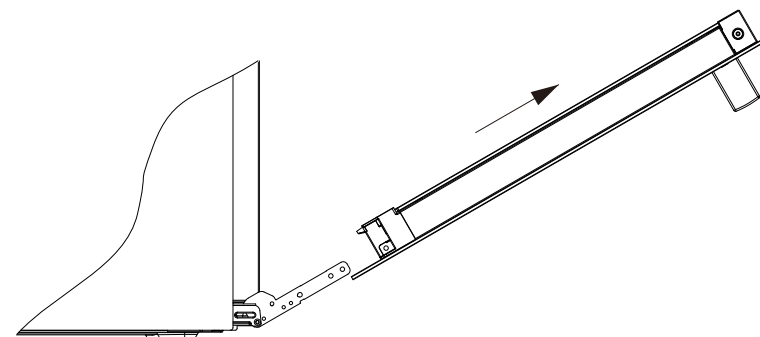
8. Door Gasket Installation Method:

Grip the two upper semicircular corners (marked A and B) of the door gasket with both hands. Align them with the semicircular grooves on the upper edge of the front panel and press firmly into place. Then, align the two lower semicircular corners (marked C and D) with the semicircular grooves on the lower edge of the front panel and press firmly into place. Finally, press all four edges fully into the grooves. After installation, ensure the gasket is flat, wrinkle-free and gapless.



Door Seal Installation Diagram

9. Door Removal Method: Open the door. Insert the pins into the fixing holes. Use a tool to remove the left and right screws, then lift the door upward in the direction indicated by the arrow.



Electrical Schematic Diagram

