

# INSTRUCTION MANUAL

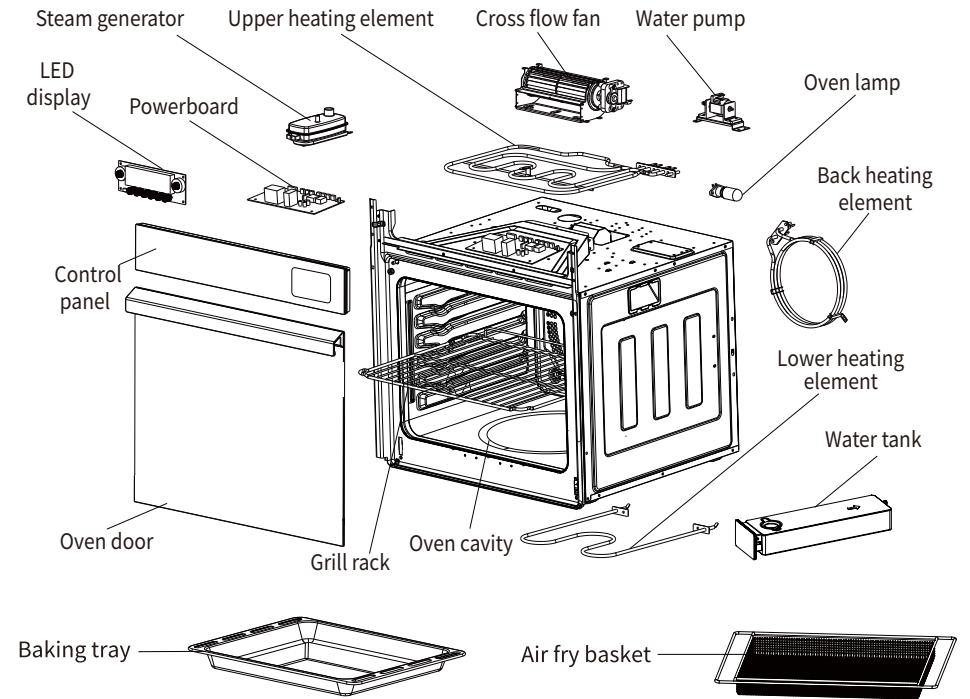
## Single Wall Oven

Please read this instruction and warranty information carefully before use and keep them handy for future reference

## Content

Product Introduction .....	02
Product main parameters .....	02
Safety .....	03
Accessories List .....	05
Installation Instruction .....	06
Usage .....	09
Operating Instruction	
*Cooking Functions Guide .....	16
*Auto Menu .....	17
Cleaning and Maintenance .....	22
Wiring Diagram .....	24

## Product Introduction



## Product main parameters

Item	Single Wall Oven
Item No.	JYQ70-ZK03D
Capacity	70L
Rated Voltage	240V
Rated Frequency	60Hz
Rated Power	3000W
Dimension(WxHxD)	595x595x563mm
Installation Size(WxHxD)	560x595x $\geq$ 550mm

## 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 90°C 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 1.2m 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.

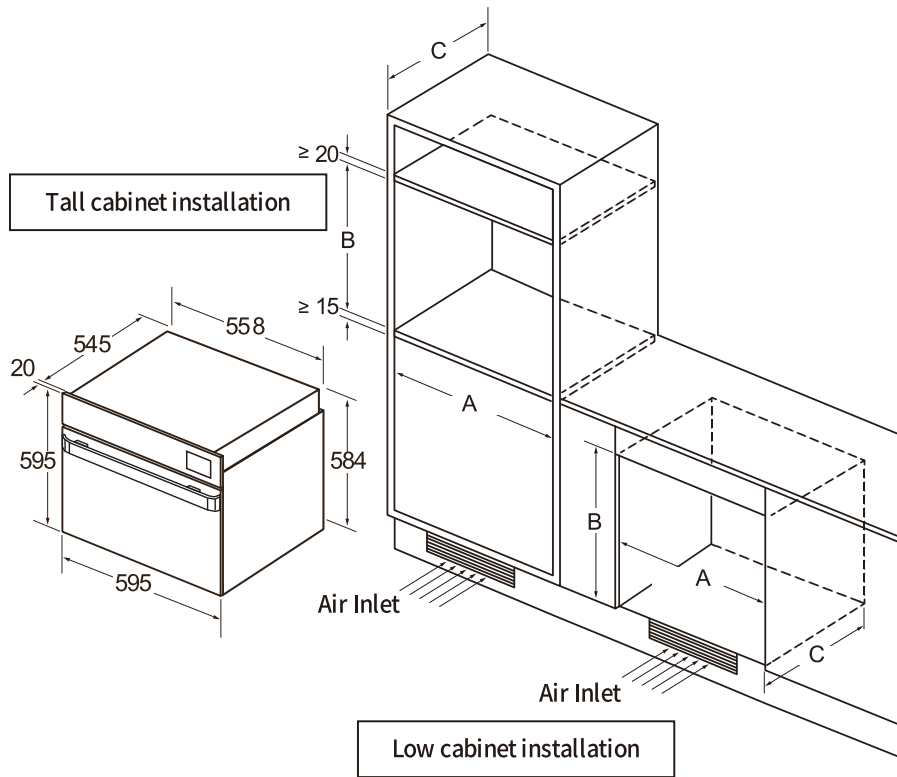
# Installation Instruction

## INSTALLATION PROCEDURE

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

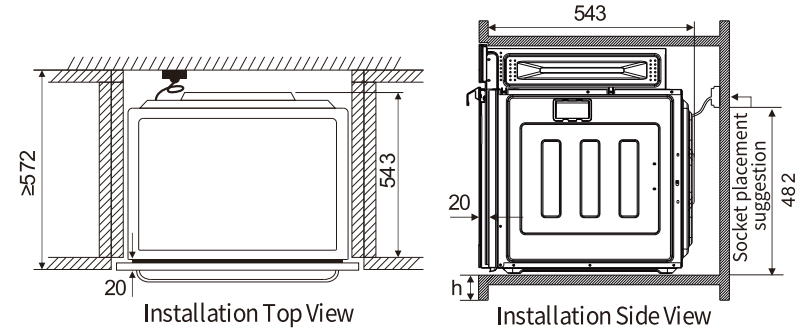
## PRODUCT DIMENSIONS

Install	Method	A	B	C
1	Dim. of full Built-in	600	600	≥610
2	Dim. of Semi Built-in	562	590	≥560



Cabinet Cutout Dimensions (in mm)

# Installation Instruction



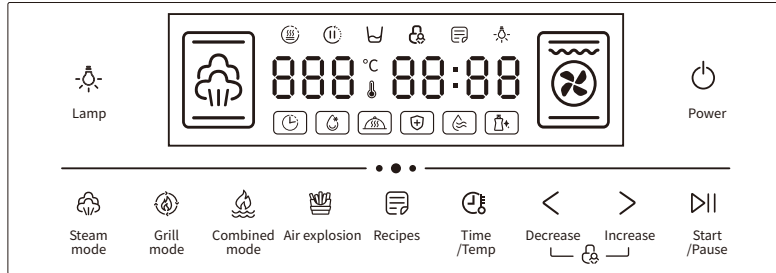
Cabinet Cutout Dimensions (in mm)

## 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 100°C for 45 minutes, (or above) to remove the new product smell.

### ● Control Panel



### ● Control Keys

Icon	Function	
	Power	When product is connected to power, press this button to enter into standby mode
	Start / Pause	You can press this button pause or resume the cooking; press and hold this button for 3 seconds will cancel the cooking mode and product will return to standby mode
	Decrease / Increase	Use these 2 buttons to increase or decrease the time and temperature
	Time / Temperature	After selecting the cooking mode, press this button to adjust the time and temperature you desire; press and hold for 3 seconds will enter into preset mode
	Child Lock	When oven is in operation, press "<" and ">" button at the same time to activate child lock function; to unlock, press and hold "<" and ">" button for 3 seconds will do. All buttons (except for light button) will be disabled)
	Recipes	Press this button to select the auto menu you desire and the this icon will beam on the LED display screen. There are total 108 auto menus.
	Air explosion Function	Press this button for air fry function and this  icon will beam on the LED display screen
	Combined mode	Press this button for steam + grill function and this  icon will beam on the LED display screen

## Usage

### ● Control Keys

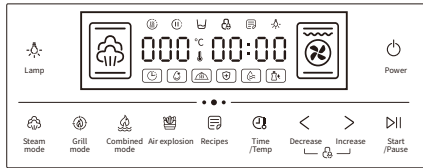
Icon	Function	
	Grill mode	Press this button for baking function and this  icon will beam on the LED display screen, continue press the button to select your desired baking mode.
	Steam mode	Press this button for steam function and this  icon will beam on the LED display screen
	Lamp	Press this button to turn ON / OFF the light

### ● Display Icon on LED Screen

Icon	Function	
	Preheat	Oven is preheating
	In Operation	Oven is in operation
	Pls refill water	In steaming mode, water level is low, please refill water
	Preset	Preset the time you want the oven to start working
	Defrost	To defrost food
	Keep Warm	To keep warm food
	Disinfection	To disinfect utensils
	Drying	To dry the oven body
	Auto Cleaning	To clean the oven body

# Usage

## ● How to Operate Oven



### Step 1:

● When oven is connected to power, a “beep” sound can be heard and all display icons will beam for 1 second and oven will enter into standby mode.

● Press button to turn on the oven.



### Step 2:

● Once oven has been turned on, “00:00” will display on the screen and a “beep” sound can be heard.

● Please refill the water container should you are using “Steam” or “Steam + Grill” functions.

## How to refill water:

Take out the water container by open up the glass panel, fill up the water accordingly .

Attention: For hygiene purpose, please removed any leftover water in the water container after cooking and it is advisable to use water that has been cooked.



### Step 3 : Choosing the cooking functions

● Press this button for steam function and this icon will beam on the LED display screen.

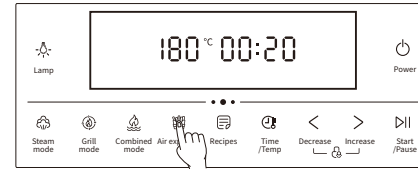


● Press this button for baking function and this icon will beam on the LED display screen.



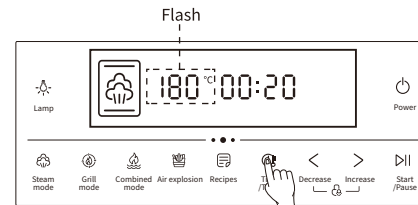
● Press this button for steam + grill function and this icon will beam on the LED display screen.

# Usage



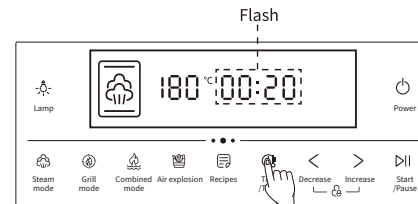
● Press this button for air fry function and this icon will beam on the LED display screen.

Remarks: Every cooking functions have their own preset cooking time and temperature, if you do not need to adjust the time and temperature, please refer to STEP 5.

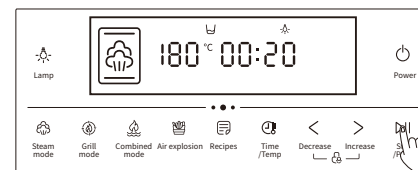


### Step 4 : Setting the Time & Temperature

● Setting Temperature:  
After selecting your desire cooking functions, press this button and the temperature display on screen will flash, then press “<” or “>” button to set the temperature you want.

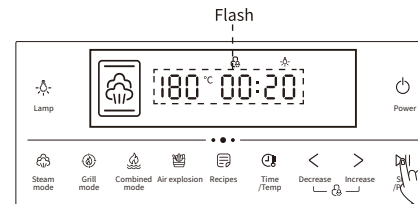


● Setting Time:  
After setting the temperature, press again and the time display on screen will flash, then press “<” or “>” button to set the time you want.



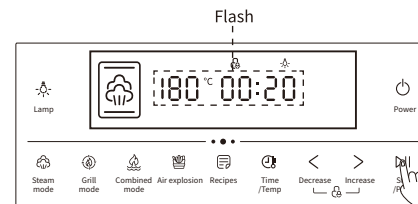
### Step 5 : Start Operation

● Press this button to start cooking and oven will enter into preheat mode.  
● Oven will buzz for 1 minutes once preheat is done and button will flash; if there is no other setting for 1 minute, oven will start cooking

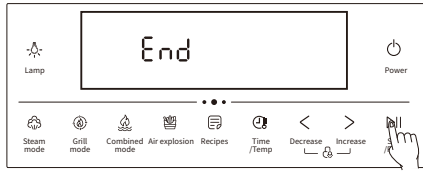


### Attention:

- 1.If you wish to pause the cooking, please unlock the button before pressing this button; a beep sound can be heard and the temperature and time display will flash once you pause the cooking; press again should you want to resume cooking. When oven cooking is paused, you can reset the cooking time or temperature; once you done setting, just press again to resume cooking.
- 2.If you wish to cancel the cooking, press and hold for 3 seconds will do.

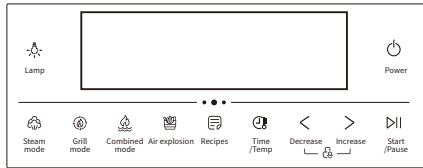


## Usage



### Step 6 : Cooking Done

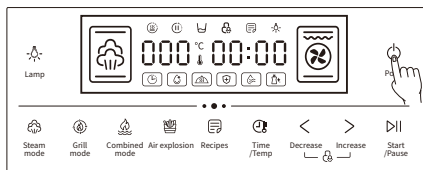
When cooking is done, oven will buzz for 10 times and “END” will display on the screen; press **▶▶** and oven will back to standby mode.



### Step 7 : Standy Mode

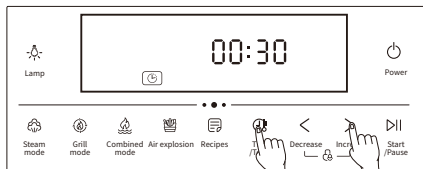
Oven will enter into standby mode should there is no operation for more than 5 minutes after cooking is done

## ● How to Preset Oven – set the desire time you want the oven to start cooking



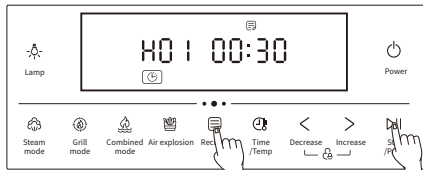
### Step 1:

- Turn on the oven by pressing the ON / OFF button



### Step 2: Preset the Time

- Press and hold on the **⌚** button to enter into preset mode; press “<” or “>” button to set the desire time you want the oven to start cooking.



### Step 3: Actiave preset function

- After setting the time, press auto menu **⌚** button twice and choose your desire auto menu from the list of menu code. Press **▶▶** to set the auto menu you want and a “beep” sound can be heard and oven is now in preset mode and this icon **⌚** will be shown on the display screen.

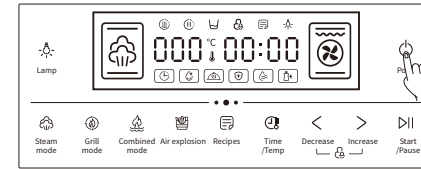


### Step 4: Cooking Done

- When cooking is done, oven will buzz for 10 times and “END” will display on the screen; press **▶▶** and oven will back to standby mode.

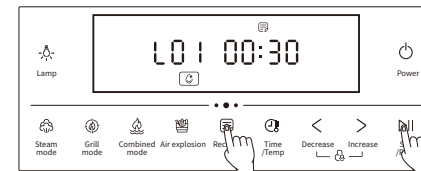
## Usage

### ● How to Set More Functions



### Step 1:

- Turn on the oven by pressing the ON / OFF button



### Step 2:

- press auto menu **⌚** button and a “beep” sound can be heard and defrost icon **❄️** and “L01” will shown on the screen; press “<” or “>” button to choose your desire functions by their auto menu code (please refer to the list of Auto Menu Code).



### Step 3:

- Press **▶▶** to set the functions (from L01 to L06) you want and a “beep” sound can be heard.



### Step 4: Cooking Done

- When cooking is done, oven will buzz for 10 times and “END” will display on the screen; press **▶▶** and oven will back to standby mode.

### ● How to Select Auto Menu





### Step 1:

- Turn on the oven by pressing the ON / OFF button

## Usage




### Step 2:



- press auto menu  button once and a “beep” sound can be heard, and “L01” (additional functions) will shown on the screen; press  again and it will switch to auto menu list and “H01” will shown on the screen. Press “<” or “>” button to choose your desire auto menu by their auto menu code (please refer to the list of Auto Menu Code).



### Step 3:


- Press  to set the additional functions (from L01 to L06) you want and a “beep” sound can be heard and oven will enter into preheat mode.




- Once preheat done, oven will buzz for 1 minute and  button will flash; please put in the dishes and press  to start cooking.



### Step 4: Cooking Done












- When cooking is done, oven will buzz for 10 times and “END” will display on the screen; press  and oven will back to standby mode.

### ⚠ 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.

## Operating Instruction

### ● Cooking Functions Guide

Cooking Mode		Default Time	Default Temp	Adjustable Time	Adjustable Temp
Steam		00:20	100°C	00:05-03:00	60°C~110°C
Steam + Grill		00:20	180°C	00:05-03:00	100°C~250°C
Baking		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	150°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	180°C	00:05-03:00	100°C~250°C
		00:20	120°C	00:05-03:00	100°C~200°C
		00:20	120°C	00:05-03:00	100°C~150°C
Air Fry		00:20	120°C	00:05-03:00	100°C~250°C

## Operating Instruction

### ● Auto Menu – Additional Functions

List	Code	Function	Default Time	Default Temp	Adjustable Time	Adjustable Temp
More Functions	L01	Defrost	00:30	58°C	00:05-03:00	45°C-60°C
	L02	Keep Warm	00:50	45°C	00:05-24:00	40°C-60°C
	L03	Disinfection	00:30	100°C	/	/
	L04	Drying	00:30	80°C	00:05-03:00	60°C-90°C
	L05	Auto Cleaning	00:30	110°C	/	/
	L06	Fermentation	00:50	38°C	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	C01	Honey Grilled Ribs	500g	middle
	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
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

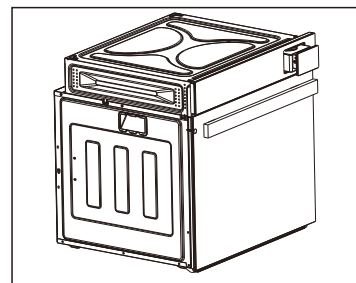
List	Code	Menu	Advisable Portion	Advisable Rack
Bake	P25	Roast Chestnut	500g	middle
	P26	Baked Fish	350g	middle
	P27	Baked Shrimp Paste	12pcs	middle
	P28	Fried Banana	3in	middle
	P29	Baked Buns	12pcs	middle
	P30	Seaweed Onigiri	300g	middle
	P31	Grilled Lamb Chop	500g	middle
	P32	Grilled Salmon	500g	middle
	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:

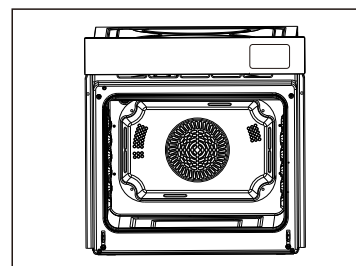
Preset recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

## Cleaning and Maintenance

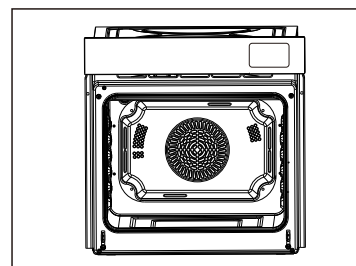
Before maintenance and repair, turn off the product, unplug the power source, and wait till the product has completely cool down.



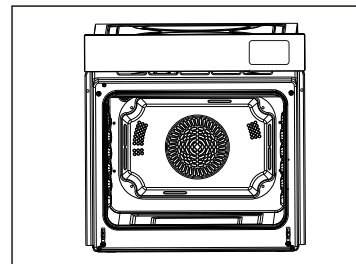
- After each cooking session, empty water tank to avoid residual water causing coagulation or breeding germs.



- After each cooking session, please wipe oven door seal with warm wet cloth, then wipe dry with soft cloth.
- Do not use detergent to wipe the sealing strip, it may corrode the rubber strip.
- Over time, holes or cracks may form on the oven door sealing strip; when this happens, the sealing strip will have to be replaced.



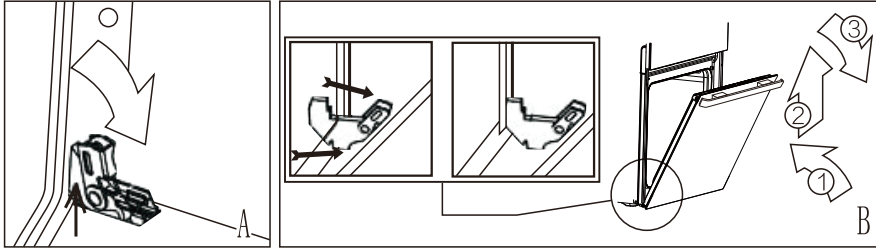
- After each cooking session, please use wet cloth to wipe off stains in the oven cavity, then wipe dry with soft cloth.
- Most cooking stains can be wiped off with cloth soaked in mild detergent or warm water.



- After each cooking session, please use dry cloth or other tools to clean and dry off residual water collected in the water trough (located at bottom front of the oven cavity).

## Cleaning and Maintenance

### ● Taking Out the Oven Door



1. Open the door completely, lift upwards to unhinge the door.
2. Grasp the door firmly, then slowly close the oven door, When the door is almost shut, the hinge part will come loose from the door frame.
3. Lift to take out the door, and place it carefully on a level surface.

### ● Re-installing the Oven Door

1. Grasp the door firmly, slide the hinge securely back into the door frame.
2. Open the door completely, press the hinge downwards until it latches onto the frame.
3. Close the oven door and make sure it has latched on securely.

### ● CLEANING OVEN DOOR GLASS AND DISPLAY PANEL

- Clean oven door and Control Panel regularly. Remove stubborn stains with cloth moistened with neutral detergent.
- DO NOT use hard brush, scouring pad or wire scrubber to clean the product as it may scratch its surfaces. Dry off with clean soft cloth.

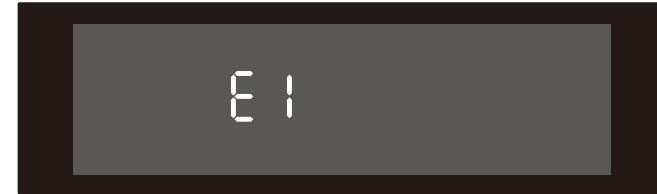
### ● CLEANING THE OVEN CAVITY

1. Use warm water or neutral detergent, do not use abrasive cleansers.
2. Use soft nylon brush to clean off stubborn stains, do not use steel scourer ball to avoid scratching the product's surfaces.
3. When using cleaners to clean the oven cavity, make sure it is completely rinsed off, then use soft cloth to dry all surfaces completely, and keep the oven cavity dry at all times.

## Troubleshooting

### WARNING!

- Before maintenance work, turn off the product and unplug product from power source.
- This product must be installed and repaired by the manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform reparation work on their own, there may be a risk of personal injury or property loss.



ERROR CODE	POSSIBLE CAUSE	SOLUTION
E1	Temperature Sensor may be open circuit	Contact Customer Service & Repair Centre
E2	Steam generator may be damaged	Contact Customer Service & Repair Centre
E3	Heating elements may be damaged	Contact Customer Service & Repair Centre
E4	Circuitry may be damaged	Contact Customer Service & Repair Centre



“OPEN” Oven door is open during cooking, Close oven door properly

# Wiring Diagram

