

ROBAM



User Manual

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

KZQS-48-CQ760
KZQS-48-CQ760S
KZQS-48-CQ762
KZQS-48-CQ762S

Combi Steam Oven

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Safety Precautions

In order to avoid any harm or property damage to the users and other persons, following distinctions and signs are specially given.

All these are the important notices concerned with safety, so please abide by these notices strictly. And, please use this product correctly on the premise that all the contents herein are understood fully.

Distinctions on contents made in accordance with extent of harm and damage

	Danger	Personal risk, serious injury or a fire may be very likely caused if this sign is neglected and the product is operated improperly.
	Warning	Personal risk, serious injury or a fire may be caused if this sign is neglected and the product is operated improperly.
	Notice	Personal injury or damage to objects may be caused if this sign is neglected and the product is operated improperly.

Signs of the behaviors that shall be paid attention to or that shall be prohibited

							
Prohibited	No open flames	No touch	No remove	Abide by strictly	To be grounded	Electric shock danger	Hot surface



Warning

Please use this product strictly in accordance with contents of this Operation Manual. Our company is not reliable for any property loss or personal injury caused by improper using of this product.

Danger

	Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused .
	Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.
	In order to avoid the electric shock that may occur, please ensure that the appliance has been disconnected from power before replacement of a bulb.
	The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).

⚠ Danger



Hot surface

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. When taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.

⚠ Warning



Abide by strictly

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



To be grounded

Use a separate 16A socket, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.



Abide by strictly

If the appliance functions improperly, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.



Abide by strictly

Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.



Abide by strictly

In order to protect against fire, appliance must be kept in clean condition and the air passage must be kept unobstructed.



Abide by strictly

Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.



Prohibited

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

⚠ Warning

 Prohibited	Do not use the rough detergent or sharp metal blade to clean the door glass of the steam oven. If the glass surface is scratched, it may cause glass broken.		
 Prohibited	Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended.		
 Abide by strictly	Disconnect the power supply when the appliance is not in use for long time.	 Abide by strictly	Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
 Abide by strictly	Improper use may result in water or gas leak. Contact the qualified service personnel for service.		
 Abide by strictly	Turn off the appliance immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.		
 Abide by strictly	Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.		
 Abide by strictly	You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.		
 Prohibited	The use of steam cleaner is prohibited.		

Notice

 Abide by strictly If the appliance functions abnormally, please disconnect the power plug and power it on again.	 Abide by strictly The internal grills and ovenware, etc. should be placed properly during using.
 Prohibited The appliance cannot be used as an indoor heater.	 Abide by strictly When the water in the drip tray is too excessive, adopt the absorbent cotton or cloth to absorb the water.

Safety Instructions

- 1) Be sure your appliance is properly installed and grounded by a qualified technician.
- 2) Never Use Your Appliance for Warming or Heating the Room.
- 3) Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 4) Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- 5) User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- 6) Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- 7) Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- 8) 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.
- 9) Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- 10) Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- 11) Keep Oven Vent Ducts Unobstructed.
- 12) Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

CAUTION

1. Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

2. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).

If the malfunction light goes on, or if the audible signal (for example, a bell or buzzer) sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.

Product introduction

Dear users:

We take this opportunity to express our heartfelt thanks to you for your choosing of ROBAM brand Combi Steam Oven series products. We especially recommend that you shall read this Manual carefully before installing and using this product and keep it properly for later reference.

The company is a professional manufacturer of household appliances and kitchenware such as range hoods, all-in-one steaming and baking machines, gas stoves, disinfection cabinets, electric ovens, etc. The boss brand all-in-one steaming and baking machine adopts advanced design concept, paying attention to overall design and optimizing modeling. It has the advantages of health, environmental protection, energy saving, etc.

This appliance is accounted as class I utensil. It must be grounded when in use.

※The pictures of the products in this manual are for reference only, and the products are subject to the actual objects. The company's products continue to improve, and changes in content due to product improvement will be made without prior notice.

Important Information

Packaging of Combi steam oven

Please dispose these packaging materials in an environment-friendly way, in order to keep a good environment.

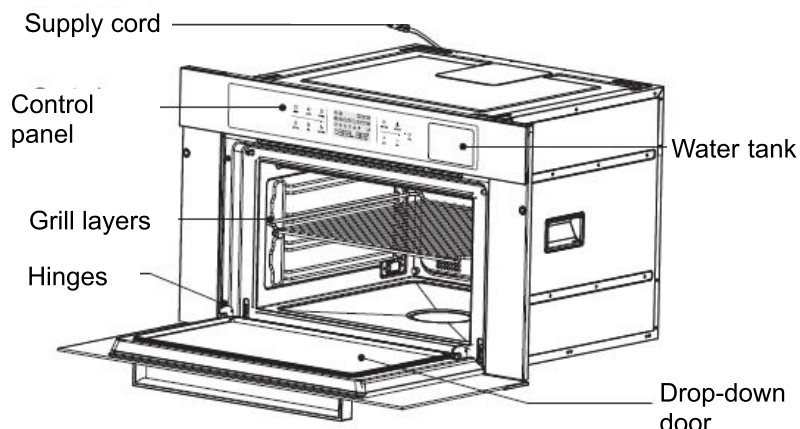
Be sure not to allow children to play with the packaging materials (e.g. plastic film and carton box, etc.), otherwise it would lead to suffocation accident. So, please keep children away from the packaging materials.

Product Characteristics

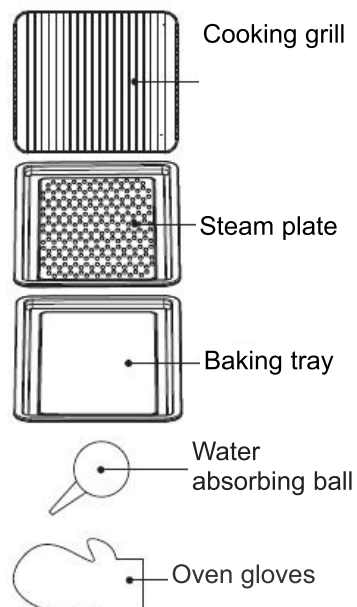
- 50 smart menus provide you the easy and enjoyable cooking time;
- 13 cooking modes ensure the free regulation of heat and make the food more delicious;
- One-key auto scale removal provides more convenience;
- Whole-chamber head dissipation system allows the multi-dimensional air flow in the chamber, quickening the cooling;
- Dynamic balancing of steam;
- Top-mounted electric water tank facilitates the filling of water without opening, and guarantees the uninterrupted delicious taste.

Product Structure

(The pictures are for information only. The physical product shall prevail.)



Note: The steam plate, baking tray or cooking grill can be placed securely in the shelf rails and pushed to the end according to the cooking requirements.



Technical Parameters of the Product

Model	KZQS-48-CQ762	KZQS-48-CQ760
	KZQS-48-CQ762S	KZQS-48-CQ760S
Rated Voltage	220-240V ~	220-240V ~
Rated Frequency	50-60Hz	50-60Hz
Rated Power	3000W	3000W
Capacity	48L	48L
Net Weight	32.5kg	31kg
Dimensions(mm)	30"×18"×21 ³ / ₄ "	23 ¹ / ₂ "×18"×21 ³ / ₄ "
W×H×D	(760×455×550)	(595×455×550)

List of Accessories

S/N	Name	Quantity
1	User Manual	1 Pcs
2	Mounting screw	4Pcs
3	Baking tray	1 Pcs
4	Cooking grill	1 Pcs
5	Steam plate	1 Pcs
6	Oven gloves	1 Pcs
7	Water absorbing ball	1 Pcs
8	Embedded special recipes	1 Pcs

Installation Instructions

Follow below illustration to set the square hole at the setting position of the cabinet. Insert the combi steam oven steadily into the square hole in place. Do not place the oven inclined. Detailed hole size inch (mm).

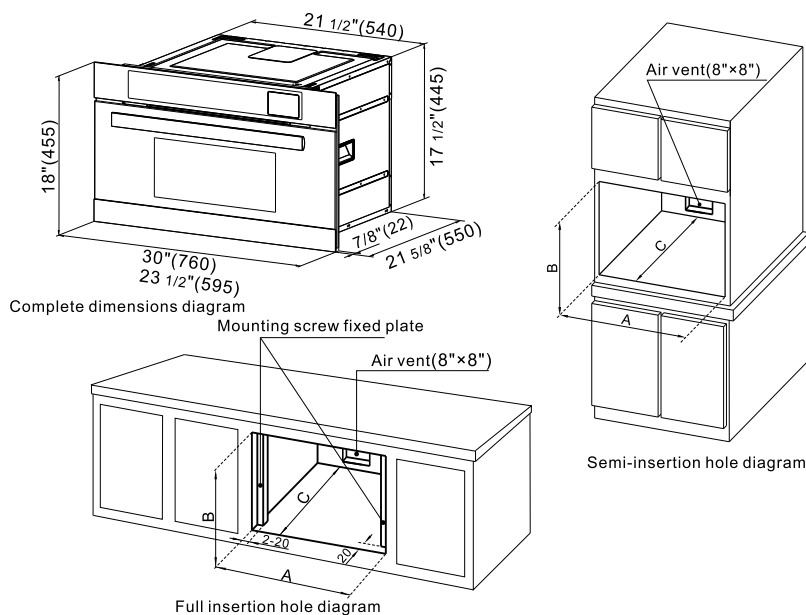
refer to the below table:

KZQS-48-CQ762/ KZQS-48-CQ762S

S/N	Name	A	B	C
1	Dimensions of the hole for full insertion (WxHxD)	30 1/8" (765)	18" (460)	23 1/2" (595)
2	Dimensions of the hole for semi-insertion (WxHxD)	28 1/2" (725)	17 3/4" (450)	22 3/4" (580)

KZQS-48-CQ760/ KZQS-48-CQ760S

S/N	Name	A	B	C
1	Dimensions of the hole for full insertion (WxHxD)	23 1/2" (600)	18" (460)	23 1/2" (595)
2	Dimensions of the hole for semi-insertion (WxHxD)	22" (560)	17 3/4" (450)	22 3/4" (580)



Installation Requirements:

- The cabinet surface or table top to place the combi steam oven must be flat.
- Make sure the air circulation as much as possible around the steam oven inside the cabinet. Recommend the clamp plate and fixing plate to adopt the moisture proof, water proof, anti-corrosion and high temperature resistant material.
- Use the two mounting screws provided to fix the unit onto the cabinet through the mounting holes on the left & right door frames.

Power Supply Requirements:

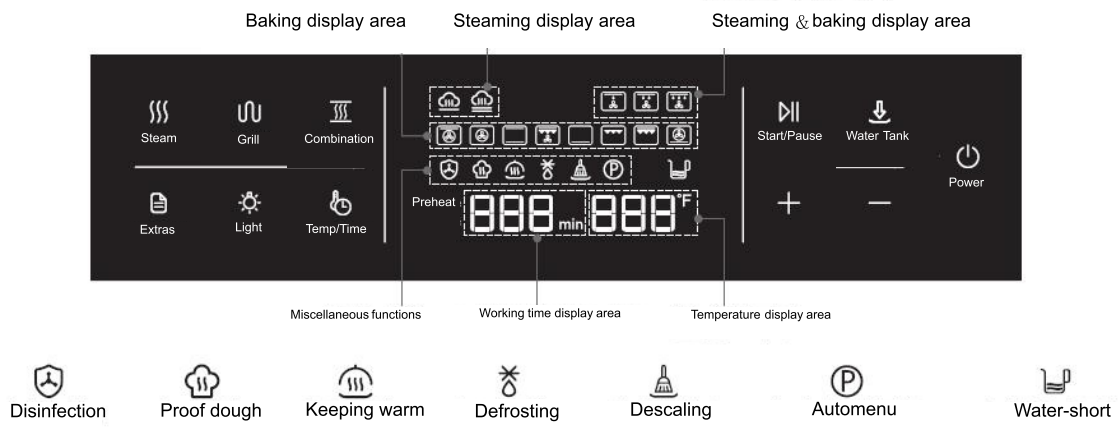
- For permanent installation, the electrical circuit must have the disconnecting and protecting device. The power connection plug and outlet should be of the same model and compliant with the local regulations.
- The power plug connection must be convenient. Make sure the steam oven can be disconnected as necessary from time to time after installation. Separately use the socket of 16A. Do not use the same socket together with other electric appliance. Make sure the socket is securely and effectively grounded.
- If any other electric appliance nearby, make sure the installation distance is more than 4".

- For permanent installation, the electrical circuit must have the disconnecting and protecting device. The power connection plug and outlet should be of the same model and compliant with the local regulations.
- The power plug connection must be convenient. Make sure the steam oven can be disconnected as necessary from time to time after installation. Separately use the socket of 16A. Do not use the same socket together with other electric appliance. Make sure the socket is securely and effectively grounded.
- If any other electric appliance nearby, make sure the installation distance is more than 100mm.

Operation Instructions

Operation Instructions

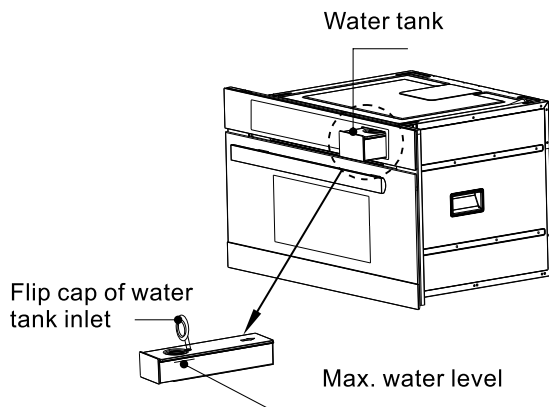
Introduction to Control Panel



Pre-use instructions

- At the initial use, the product may have abnormal smell because the heating element is protected with coating during the storage period, and the coating evaporates due to heating. Therefore, it is necessary to keep the room ventilated, select the high-temperature steaming mode “”, fill water into the water tank to the maximum level, set the maximum temperature and the working time as 20 min when no food is put in the product, and afterwards, the door shall be opened for cooling in order to guarantee the delicious taste of subsequent cooking.
- Precautions for water filling and installation of water tank:

1. Press the key "↓" to pop out the water tank automatically, and then take out the water tank horizontally;
2. Before use, check if the water tank is clean; in case of abnormal smell or dirt, clean the water tank timely. The water tank must not be cleaned with the hot water above 160;
3. Open the flip cap of water tank inlet, and fill water into the water tank to the max. Water level at most;
4. After water filling, push the water tank into its Slot to the correct position.



Notes:

- After the water tank is taken out, it is necessary to wait for longer than 15s and then push the water tank into its slot, for fear of damaging the internal parts;
- It is prohibited to fill the hot water above 160 into the water tank, for fear of deforming the water tank and damaging the machine;
- If short of water, the icon "⚡" will be shown on the screen, and the product will beep to remind the user;
- The purified water or the tap water with fewer impurities shall be used.

Warm prompt: It is recommended to turn on the kitchen ventilator when the product is operating.

Method of operation

1. Power on

Switch on the power supply; then, the product makes a prompt tone and turns on all the indicator lamps immediately. Seconds later, the key "⏻" flickers, but other lamps go out, entering the standby mode.

Note: In case of no operation within a few minutes, the product will be powered off and turn off other indicator lamps; if any key is pressed at this moment, the key "⏻" will flicker.

2. Startup

Long press the key "⏻" to start the product and activate the default function.

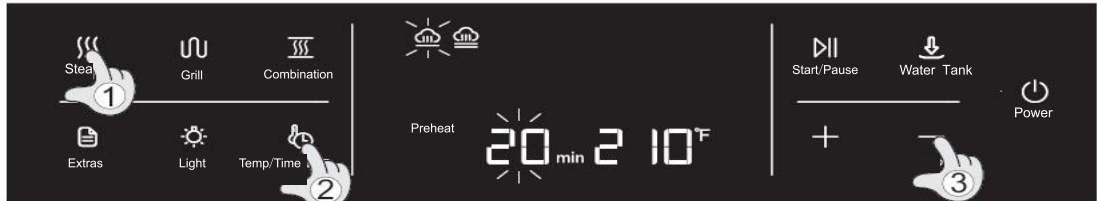
3. Selection of cooking mode

The user can select the steaming, baking or steaming & baking mode for cooking according to his Demands.

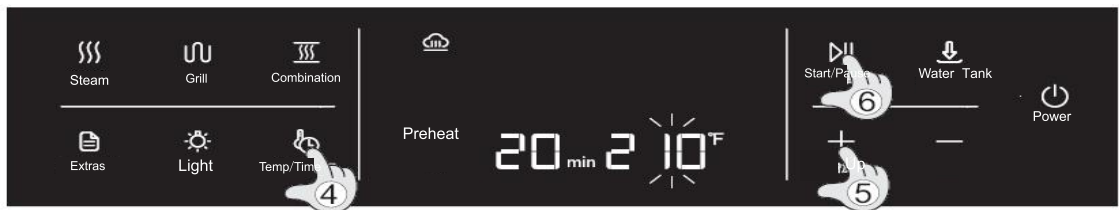
Steam mode

The Steam mode is divided into: steam(130-210°F) and steam (210-300°F)

Press the key “{ } { } { }” to select the desired mode cyclically, or press the key “{ } { } { }” and then the key “+” Or “-” to select the desired mode. After the selected mode flickers, press the key “⌚” to activate and Flash the time display area; at this moment, press the key “+” or “-” to regulate the cooking time;



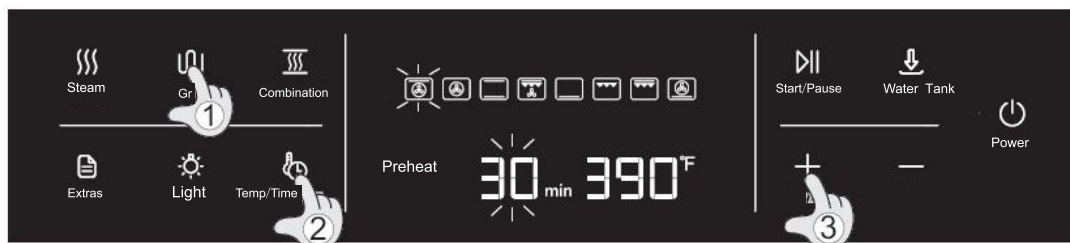
To regulate the cooking temperature, it is required to press the key “⌚” to activate and flash the temperature display area, and then press the key “+” or “-” to regulate the cooking temperature; after Setting, press the key “>||” to activate the setting and enter the preheating mode automatically. After the machine reaches the preset temperature and makes a prompt tone, put the food in the chamber; After the cooking finishes, the buzzer will beep.



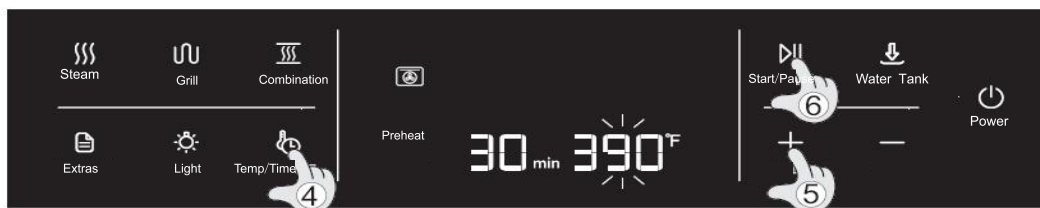
Grill mode

The Grill mode is divided into: Convection bake, True convection, Top/bottom heating, Convection broil, Bottom heating, Grill, Maxi broil, Intensive bake.

Press the key “⌚” to select the desired mode cyclically, or press the key “⌚” and then the key “+” Or “-” to select the desired mode. After the selected mode flickers, press the key “⌚” to activate and flash the time display area; at this moment, press the key “+” or “-” to regulate the cooking time;



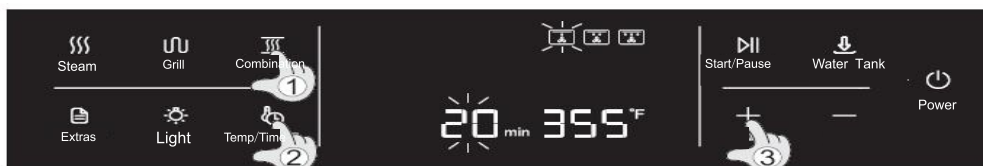
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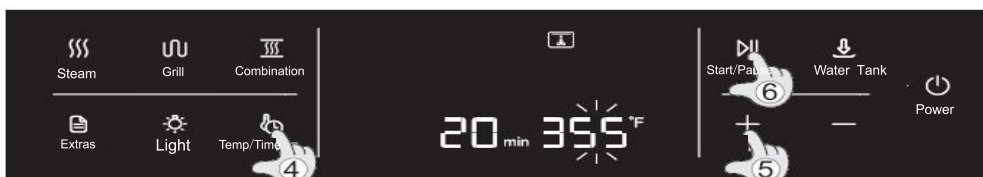
Combination mode

The combination mode is divided into: Hot air+lower humidity, Hot air+medium humidity, and Hot air+higher humidity.

Press the key “{ } { } { }” to select the desired mode cyclically, or press the key “{ } { } { }” and then the key “+” Or “-” to select the desired mode. After the selected mode flickers, press the key “⌚” to activate and flash the time display area; at this moment, press the key “+” or “-” to regulate the cooking time;



To regulate the cooking temperature, it is required to press the key “⌚” to activate and flash the temperature display area, and then press the key “+” or “-” to regulate the cooking temperature; after Setting, press the key “▷||” to activate the setting and enter the preheating mode automatically. After the machine reaches the preset temperature and makes a prompt tone, put the food in the chamber; After the cooking finishes, the buzzer will beep.



Notes:

- If it is unnecessary to regulate the temperature or time, the key “▷||” can be pressed directly after a mode is selected;
- For the setting of cooking temperature and time, the user can regulate the temperature and time according to his taste and cooking experience;
- In the course of temperature and time regulation, the key “+” or “-” can be long pressed to increase or decrease the temperature or time continuously;
- Under the selected mode, the key “⌚” can be pressed to change the temperature and time display area cyclically;
- If the water is insufficient or needs change in the course of operation, the water tank can pop out automatically to remind the user to fill or change the water, or the user can click the water Tank out key to pop out the water tank.

Extras functions

Extras functions include: Disinfection, Proof dough, Keeping warm, Defrosting and Descaling.

Auto menu function:

50 auto menus are designed specially to facilitate the user's rapid operation.

Press the key “” to select the desired mode cyclically, and then select the auto menu; after the “” on flickers, press the key “” to confirm the selection; next, the screen shows “P01”, indicating that the first menu is selected. Now, press the key “+” or “-” to select any menu from P01 to P50, and then press the key to activate the selection. (After the first menu is selected and the Screen shows P01, the key “” can be pressed to activate the selection directly.)



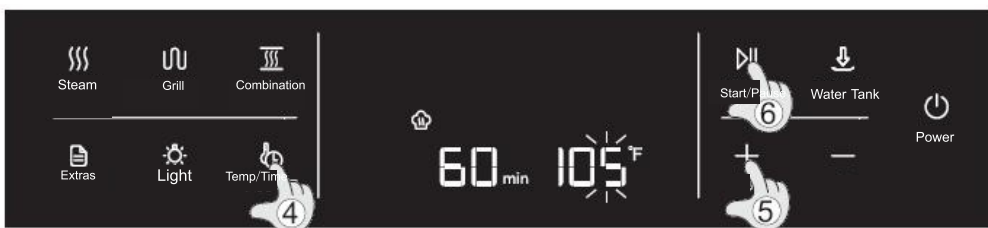
Note: Some menus need more than one step. For the menu under which the food has to be taken out and processed midway, the machine will pause automatically after every step finishes; the next step can start only after the open door is closed or the start key is pressed.

Fermentation function:

Press the key “” to select the desired mode cyclically, or press the key “” and then the key “+” or “-” to select the desired mode. After the selected mode flickers, press the key “” to activate and flash the time display area; at this moment, press the key “+” or “-” to regulate the cooking time;



To regulate the working temperature, it is required to press the key “” to activate and flash the temperature display area, and then press the key “+” or “-” to regulate the cooking temperature; after setting, press the key “” to activate the setting.



Note: Sterilization, heat preservation and thawing functions shall be operated by the above-mentioned method; however, sterilization and thawing functions do not need temperature regulation.

Scale removal function:

Imperative scale removal: After the steaming mode operates accumulatively for 50 hours, the machine Will remind the user of scale removal, and the screen will show the “” iron; in case of no scale removal, the steaming mode will not operate normally.

Before using this function, add the detergent, fill the warm water into the water tank to the maximum Water level, select the scale removal mode, and press the key “” to start the selection and sho “C01” on the screen; then press the key “” to enter the first step; after the first step finishes, enter the second step, take out the water tank, pour out the residual water, fill the clean water to the Maximum water level, close the water tank, and press the key “” to start the second step; after the task completes, the screen will “End” and the buzzer will beep.

Notes:

- The scale removal function must be performed completely; if cancelled midway, a warning will be given.
- The detergent shall be added into the water tank;
- The working time of scale removal depends on the completion status and interval of each Step, and lasts for 60min or so.

■ Adjustment of setting

To set the desired mode, temperature and time when the machine is operating, it is required to press the key “” first to stop the operation and make the machine adjustable; at this moment, the mode, temperature and time can be reset; after adjustment, the key “” shall be pressed to restart the operation.

■ Lighting function

When the machine is powered on, the lighting function can be activated by pressing the key “”, and deactivated by pressing the key “” again; if this key is not pressed, the lamp will go out automatically after a few minutes.

■ Power off

1. After the task finishes, the buzzer will beep and the screen will show “End”;
2. In the standby mode (when no operation is made), the machine will be powered off automatically after a few minutes.
3. If the key “” is long pressed in the course of operation, the machine will stop heating and be powered off immediately.

Notes:

- In case of overheat in the product, the cooling fan will delay for a while before stopping, which is good for the extension of product life.
- It is suggested to open the door when cooling in order to shorten the cooling time.

Heating mode

Menu		Default working temperature (°F)	Default working time (min)	Temperature range (°F)	Time range (min)
 Steam mode	 steam(130-210 °F)	210	20	130-210	1-120
	 steam(210-300 °F)	250	20	210-300	1-120
 Grill mode	 Convection bake	390	30	105-445	1-120
	 True convection	390	30	105-445	1-120
	 Top/bottom heating	320	30	105-445	1-120
	 Convection broil	430	30	105-445	1-120
	 Bottom heating	320	30	105-355	1-120
	 Grill	355	30	105-445	1-120
	 Maxi broil	355	30	105-445	1-120
	 Intensive bake	300	30	105-445	1-120
 Combination mode	 Hot air+lower humidity	355	20	250-445	1-120
	 Hot air+medium humidity	355	20	250-445	1-120
	 Hot air+higher humidity	550	20	250-445	1-120
 Extras functions	 Disinfection	210	20	Un-adjustable	1-120
	 Proof dough	105	60	95-115	1-600
	 Keeping warm	140	120	140-60	1-120
	 Defrosting	140	20	Un-adjustable	1-120
	 Descaling	Un-adjustable	Un-adjustable	Un-adjustable	Un-adjustable

Common Baking Symptoms and Remedies

Symptoms	Possible Causes	Remedies
Baking is uneven	* Position of the baking layer is incorrect * Foods are not placed at center part of the ovenware * Selected function is improper	* Select an appropriate baking layer position * Place foods at center part of the ovenware * Select a proper function
Upper surface color or bottom color of the baked foods is dark	* Selected function is improper * Size of foods is non-uniform or foods are not arranged evenly * Baking temperature is too high * Door of the electric oven is opened frequently during baking	* Select a proper function * Cut foods into uniform pieces and arrange them evenly on the ovenware * Lower the temperature * Place the foods to a lower or higher position * Only open door of the electric oven when half of the baking time elapses
The baked cake has cracks or thick crust	* The baking time is too long * Baking temperature is too high * Bake recipe or preparation method is incorrect * Selected container is improper	* Adjust the baking time * Lower the temperature * Adjust recipe and adopt correct preparation methods * Replace with a proper container
The baked foods are light-colored or under-baked	* Baking temperature is too low * Baking time is too short	* Adjust the baking temperature * Extend the baking time

Maintenance and Care

Important Notification: Before cleaning the steaming and baking machine, the power supply must be cut off.

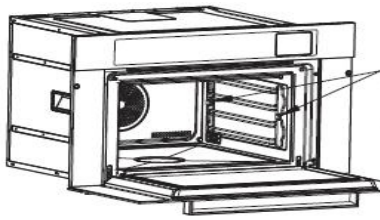
It is necessary to keep the machine clean all the time and ensure no fat or oil accumulation around the heating element and fan; the steaming & baking grill, steaming plate and baking tray must be cleaned to avoid fire due to fat accumulation; the meat can be wrapped with aluminized paper for roasting, in order to facilitate the cleaning; any fat and oil may form a layer of lacquer deposition hard to clear in the combi steam oven so the machine must be cleaned after every use.

1. Internal cavity: wash with warm water, do not use corrosive and abrasive cleaning agents. Stains that are difficult to remove can be cleaned with nylon brush or neutral detergent, and cannot be scrubbed with steel wire balls to avoid irreparable damage to the surface. The cleaning agent in the cavity must be cleaned without residue. After cleaning, wipe it with cloth to keep the cavity dry, or use the drying function to dry.

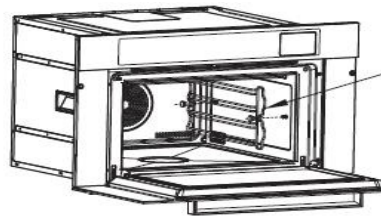
2. Glass panel: the glass surface on the door and control panel should be cleaned immediately when it is dirty, the firm dirt can be cleaned with neutral detergent and cannot be scrubbed with steel wire balls to avoid scratching the surface, wipe it dry with cloth after cleaning.

3. After each use, please take out the water tank and pour out the water so as not to generate peculiar smell over time.

4. After use, the accumulated water in the water collecting tank must be cleaned in time to prevent water from overflowing.



Shelf fasteners,
which can be
loosened by
clockwise turning



After the self
fasteners are taken
out, the shelf can be
dismantled for
cleaning.

Common Faults and Fault Dropping

The following table lists common faults. Please confirm and handle them according to the listed instructions. If the fault cannot be handled or the cause cannot be confirmed, please contact the local dealer or after-sales service center. For the sake of your safety, we specially remind you not to disassemble and repair it yourself.

Faults	Possible Causes	Fault Dropping
The machine does not work	The power is off, or the power plug is not connected well.	Use the machine after power up
The screen does not work	The power is off, or the computer board is defective.	Check the power supply, or contact the professional serviceman for repair
The lighting lamp does not work	The power is off, or the bulb is defective.	Check the power supply, or contact the professional serviceman for repair
The machine leaks air or water when working	The door is closed tightly, or the door seal is not installed in place or is damaged	Check the closing of door, refit the door seal, or contact the professional serviceman for repair.
The “  ” icon flickers on the screen	The water tank lacks water	Fill the water, or contact the professional serviceman
	No water tank is installed, or the water tank is not installed in place	Install the water tank correctly; if the icon flickers after the water tank is installed correctly, contact professional serviceman
The temperature cannot rise	The steam generator, computer board or temperature sensor is defective	Contact the professional serviceman
The screen shows “E-1”	The temperature of chamber temperature probe is above 930°F	Contact the professional serviceman
The screen shows “E-2”	The temperature of heating tray is above 930°F	Contact the professional serviceman
The screen shows “E-3”	The chamber temperature is above 100 for a long period because the operation is long suspended; in such case, the warning is made	Restart the machine again, eliminate the warning, and start the cooking. If the machine cannot heat normally,

	because the machine is unsuitable to continue to cook or cannot heat normally.	contact the professional serviceman
The screen shows “E-4”	The task related to steaming mode is started when the chamber is still hot and not cooled, or the steam generator is defective	Restart the machine, eliminate the warning, open the door for the chamber to cool down, and then start the task related to steaming mode. If there is still a warning after the chamber cools down and the steaming mode is activated, contact the professional serviceman
The screen shows “E-5”	The temperature sensor is in open circuit or short circuit	Contact the professional serviceman
The screen shows “E-6”	Communication failure	Contact the professional serviceman

Warning: The water tank must be pushed in place before use; the water inlet must not be blocked with sundries in the course of cleaning.

Electrical Schematic Diagram

