

# FOTILE 方太

## 使用說明書

請妥善保管，以備參閱

使用產品前請仔細閱讀  
本說明書

蒸烤烹飪機

HZK-TS1

\* 本說明書部分圖片為示意圖，僅供參考，若圖片與實物不符，以實物為準。

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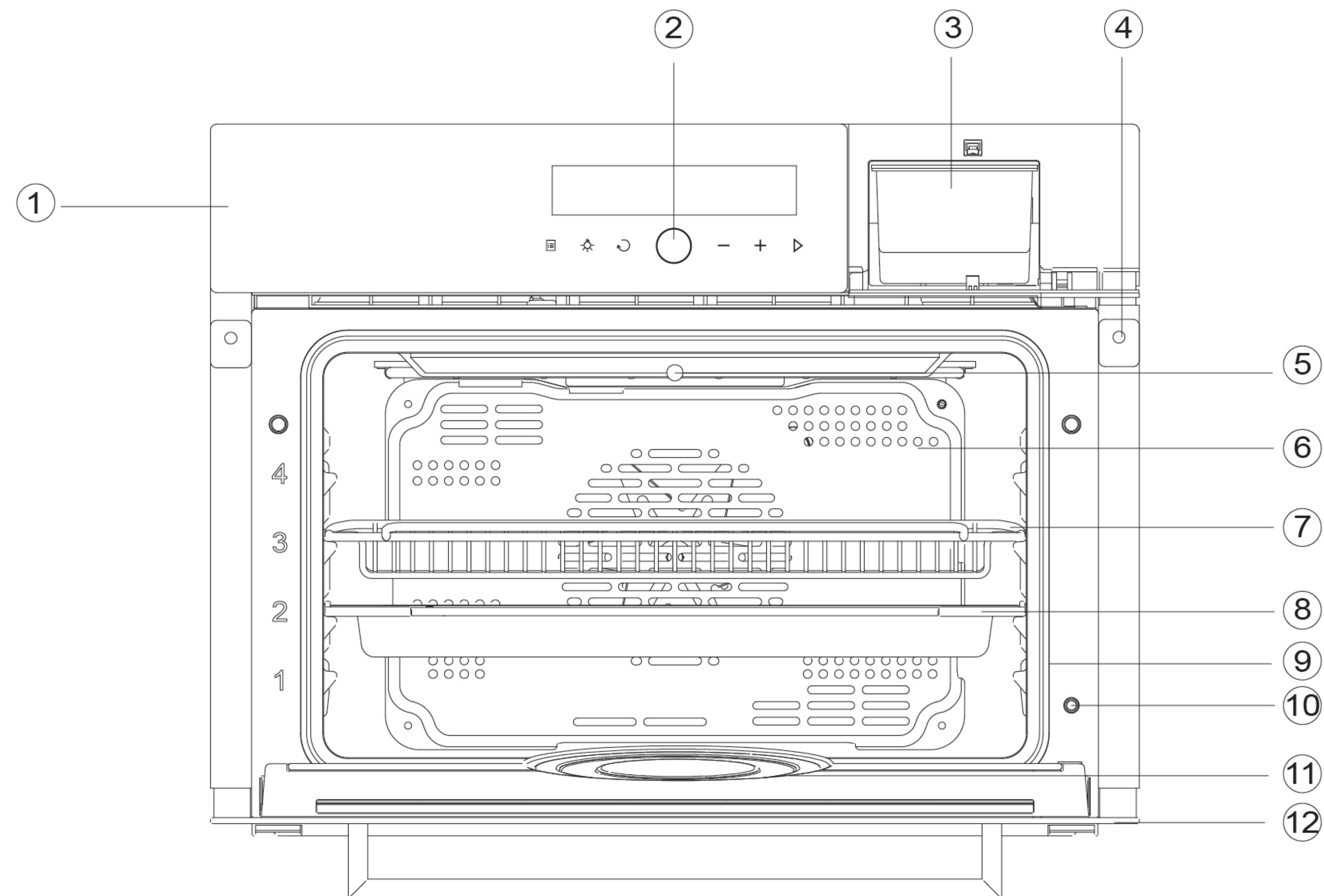
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尊敬的用戶，您好！感謝您選購方太公司為您精心制造的方太系列產品，使用前請通讀本說明書，您將從中了解正確的操作規範，並享受到全新的下廚樂趣。

方太對您的承諾是“讓家的感覺更好”。我們有責任使您對嶄新的方太產品感到滿意，請您在使用前務必認真閱讀《使用說明書》，並遵從說明書要求進行使用，本說明書的操作說明對於維持產品的良好工作狀況十分重要，若因使用不當造成產品故障，您將喪失免費保修的權利，任何直接或間接的免費保修申請將不被本公司售後服務中心所接受。同時我們建議您在質量保修期內及保修期後需要維修時請致電方太服務熱綫，這對您和我們都是非常重要的。如果沒有好的服務，您等於只購買到一半的產品，我們的售後服務中心將為您提供原廠的零部件及專業的技術支持，使您的產品得到優質快捷的維修保障，同時讓您得到輕鬆細心的服務。

## 產品結構介紹



- ① 控制面板
- ② 電源鍵
- ③ 水箱
- ④ 整機安裝柱
- ⑤ 溫度探頭
- ⑥ 熱風機擋板
- ⑦ 蒸烤架
- ⑧ 蒸烤盤
- ⑨ 門密封圈
- ⑩ 門控開關
- ⑪ 內膽發熱盤
- ⑫ 門體

## 安全注意事項

爲了避免對使用人員及其他人員造成危害及財產損害，特作如下區分及標志。  
以下均爲有關安全的重要事項，敬請嚴格遵守，並在充分理解內容的基礎上正確使用。

### ■ 根據危害、損害程度進行的內容區分

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

### ■ 注意、禁止內容的圖標



**注意：**方太產品使用的玻璃爲鋼化玻璃，但玻璃的鋼化機理決定了存在極小概率的鋼化玻璃自爆。一旦發生非使用不當的自爆，我公司承諾免費更換該配件。

\*特別說明：請嚴格按照本說明書規定使用，由于本產品不當使用造成的任何財產損失、人身損害，本公司不承擔責任。

本說明書各項規定若與國家法律強制性規定相衝突之處，以法律規定爲准。

### 其他國家

本器具不適合身體、感官或心理能力下降或缺乏經驗和知識的人(包括兒童)使用，除非他們已被負責其安全的人給予有關使用該器具的監督或指導。

兒童應在監護人的監督下，確保他們不玩該器具。

如果電源軟綫損壞，必須由制造商、其服務代理或具有類似資質的人員更換，以避免危險。

在使用過程中，設備變熱。應注意避免接觸烤箱內的加熱元件。

警告：在使用過程中，易接觸的部件可能會變熱。

兒童應該遠離。

切勿使用粗糙的清潔劑或鋒利的金屬刮刀(視情況而定)清潔爐門玻璃/滾刀銜接蓋的玻璃，因爲它們會劃傷玻璃表面，導致玻璃破碎。

### 歐盟

8歲及以上的兒童及身體、感官或心理能力下降或缺乏經驗和知識的人，如果他們已得到有關安全使用器具的監督或指導，並了解所涉及的危險，可使用該器具。兒童不得玩此器具。

清潔和用戶維護不得由兒童在沒有監督的情況下進行。

如果電源軟綫損壞，必須由制造商、其服務代理或具有類似資質的人員更換，以避免危險。

警告：在使用過程中，器具及其易接觸部件會發熱。

應小心避免接觸加熱元件。








8歲以下的兒童應遠離，除非有持續的監督。

危險	
	請不要讓幼兒和行動不方便者自己使用，更不要放在幼兒可以觸及到的地方使用，否則可能導致燙傷、觸電和其它意外傷害。
	蒸烤一體機僅用于家庭及相似的工作和居住環境中烹飪，如烘焙、烘烤、燒烤、解凍、干燥食物等。不支持任何其它用途，用作其它用途可能構成危險。任何因不正確使用或操作不當而造成的損失，本公司概不負責。
	切勿將鋁箔、蒸烤盤或餐具直接放在內膽底部。這樣會使熱量聚集，損壞蒸烤一體機。
	切勿使用蒸烤一體機加熱未開蓋的罐裝食物。壓力劇增，會引起爆炸，造成傷害或損壞。(例如：烘烤板栗時，請用刀具劃開外殼)





 危險	
 禁止 不要使用粗糙擦洗劑或鋒利的清潔工具清潔蒸烤一體機的玻璃。因為他們會擦傷玻璃表面，從而導致玻璃破碎。	 禁止 切勿向高溫烘烤中的食物加冷水，產生的蒸汽會導致嚴重燙傷。
 禁止 請不要在手腳潮濕、赤腳的狀態下觸摸蒸烤一體機。	 禁止 請不要使用鬆動或接觸不良的電源插座。否則易導致觸電、短路、起火。
 禁止 請不要將重物放在開啓的蒸烤一體機門上。	 禁止 請不要使用連接多個插頭的多功能插座。
 禁止 不能使用蒸汽清潔器。	 嚴格執行 整機遠離熱源、煤氣和酒精等易燃品。
 嚴格執行 拔出插座上的插頭時，必須手握插頭的端部將其拔出。請不要手拿電源線拔插頭，否則易發生觸電、短路、起火等危險。	 嚴格執行 出現異常現象時，按電源鍵，關閉蒸烤一體機，並按下電源插頭或者切斷總電源，馬上致電方太服務熱線。異常狀態下連續運轉易發生觸電、火災等危險。
 小心燙傷 工作完畢後，請在30~60秒後打開蒸烤一體機門，開門時有蒸汽噴出，人應站在離蒸烤一體機門稍遠處，以免蒸汽燙傷。	 禁止 為減少傷害您孩子的風險，請不要讓您的孩子將蒸烤一體機作為遊戲的道具，也不要讓您的孩子在蒸烤一體機附近玩耍。
 禁止拆卸 非專業人員不得擅自拆機維修或更換零件。	 禁止 不能將電源插頭、電線等浸入水中，以免再次使用時發生觸電危險。
 小心燙傷 工作完畢後，內膽底部仍有較高溫度，請勿立即清潔內膽以免燙傷，需要等內膽冷卻後再清潔。	 嚴格執行 如果蒸烤一體機出現任何故障請立即斷電停止使用，並按照「常見故障識別與處理」進行相應處理。
 禁止 不要用蒸烤一體機儲存任何物品。	 嚴格執行 蒸烤一體機工作中切勿接觸易燃物或被一些易燃物所覆蓋如窗簾、織物等類似的東西，防止引發火災。
 禁止 蒸烤一體機不能在外接定時器或獨立的遙控控制系統的方式下運行。	

 警告	
 嚴格執行 如果所在地易受鼠類或蟲類侵襲，請特別注意保持蒸烤一體機及其周邊環境的清潔衛生。如果由于鼠類或蟲類對蒸烤一體機造成損壞，本公司不承擔保修責任。	 嚴格執行 假如您的菜譜配料中含有酒精，高溫會導致酒精揮發，遇到加熱元件而燃燒。因此在將食物放入蒸烤一體機前，把酒精處理掉，以免發生此類危險。
 嚴格執行 如果要使用塑料容器進行烹飪，其生產商必須聲明適用於烤箱。其它類塑料容器遇高溫會熔化，同時還可能損壞蒸烤一體機或引起火災。	 嚴格執行 將食物放入灼熱的蒸烤一體機、翻動或取出食物以及調整蒸烤架、蒸烤盤時，請佩戴隔熱手套。切勿在加熱元件或內膽壁處燙傷。
 嚴格執行 如您要用蒸烤一體機保溫食物，請用蓋子蓋上。食物中的水分可能會腐蝕蒸烤一體機，蓋上蓋子，還可防止食物烤干。	 嚴格執行 用油類或油脂烹飪時，一定要有人看管，因為一旦過熱，就會有發生火災的危險。
 嚴格執行 清洗時必須切斷電源，注意使用中性的清洗劑。同時注意使用柔軟抹布擦洗，防止劃傷表面。	 嚴格執行 請勿讓兒童玩耍塑料薄膜和包裝箱，這可能會產生窒息事故，所以請讓包裝材料遠離兒童，包裝材料不是玩具。
 嚴格執行 如果電源軟線損壞，為了避免危險，必須由制造商、其維修部或類似部門的專業人員更換。	 需要接地 插座必須具有可靠的接地線，以確保安全。不得將接地線接于煤氣管、自來水管、避雷針及電話線上。接地不良將可能引發觸電或者其它意外事故。
 嚴格執行 蒸烤一體機在使用期間會發熱，注意避免接觸蒸烤一體機內的發熱單元以及蒸烤一體機門玻璃。尤其注意，兒童應遠離。	 禁止觸摸 請用戶在蒸烤一體機未完全冷卻時，禁止碰觸位于蒸烤一體機內部的上加熱管。因為加熱管為蒸烤一體機的熱源。
 嚴格執行 本機單獨使用16A的插座，且確定插座接觸良好，請勿與其他電器共用。	 嚴格執行 為避免可能出現的電擊，換燈前應確認器具已斷開電源。
 嚴格執行 在使用時可觸及部分可能會發熱，兒童應遠離。	 嚴格執行 請使用純淨水進行烹飪，以免水垢積攢後損壞機器。
 嚴格執行 不能使用長距離的插線板來連接本產品，因為線纜過長，機器工作時容易引發電線過熱而造成火災或漏電事故。	 嚴格執行 為加強保護，拿燙手的器皿時，建議戴上隔熱手套。避免手套濕水，否則熱力很快傳過手套，造成燙傷。
 小心燙傷 在工作中打開門體，蒸烤一體機不會立即冷卻。請用戶注意安全，避免燙傷。	 禁止拆卸 禁止擅自打開本產品外殼，接觸連接線、電氣件或者結構件是危險的，有可能會觸電或引起機械創傷。

### 警告

 嚴格執行	蒸烤一體機安裝后，如果不能觸及電源插頭，則應由符合布綫規定的固定布綫的開關完成，以滿足維修或突發事件時，通過此開關切斷電源。	 嚴格執行	在使用中，有蒸汽通過出風口溢出，即便在停止使用后，門的內外都會有點溫度所以請您的孩子與蒸烤一體機保持一個安全距離，并予囑咐。
 嚴格執行	烹調過程中盡量不打開門體，以免蒸汽流失，影響烹飪效果。	 嚴格執行	烹調前最好把水注滿，并且把水箱充分插入水箱座內，確保固定到位，以免工作時泵不到水而導致不能工作。
 嚴格執行	蒸烤一體機不適合戶外使用。	 嚴格執行	在觀察或拿取食物時，先微微開啓門體，讓大量蒸氣溢出，然后再打開門體，避免手或身體部位直接接觸蒸汽，防止燙傷
 嚴格執行	禁止將烹飪器皿放置于蒸烤一體機底部。		

### 注意

 嚴格執行	本產品僅供家庭烹飪使用，如作其他用途會有危險。未按照本說明書要求使用所造成的任何人身損害、財產損失，本公司不承擔任何責任。	 嚴格執行	蒸烤一體機出現功能不正常時，請拔掉電源重新上電，若仍有問題，請按照“常見故障識別與處理”進行相應處理。
 嚴格執行	為保持衛生，請在每次使用后把水箱裏多余的水倒出，避免積聚冷凝物。	 嚴格執行	水箱在使用中每加一次水要用布抹干水箱卡槽底部積水。

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

### 建議

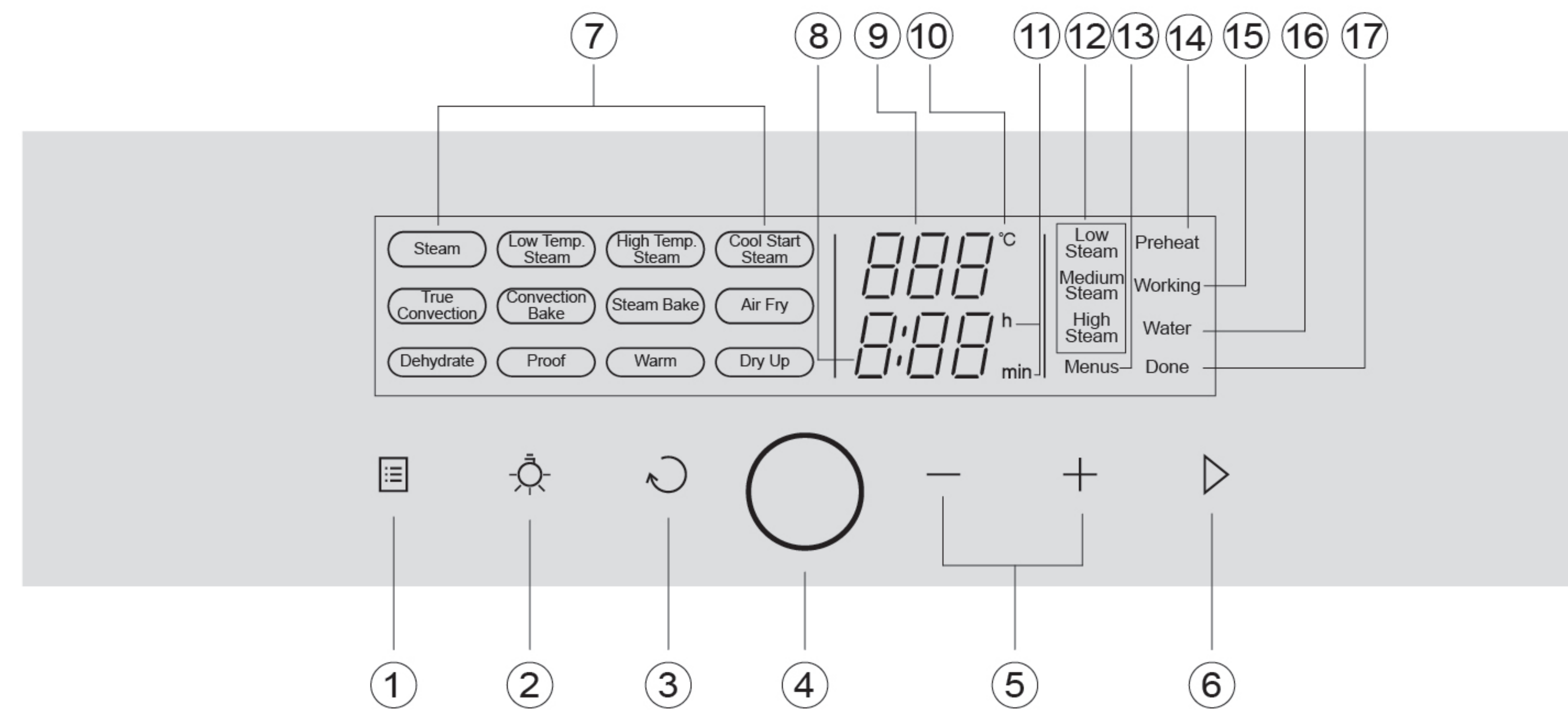
- 首次使用本機前，請先閱讀本操作說明書有關本機的安全使用、操作及護理的重要說明，從而避免意外及損壞。
- 首次使用前清潔。首先取出水箱，用熱水衝洗水箱內部，切勿使用任何清潔液或清潔劑；內膽內部蒸烤架等隨機附件亦可取出衝洗（請參閱【保養清潔】部分）；建議使用經熱水稀釋的清潔液清潔蒸烤一體機內膽內壁。
- 每次使用后應用柔軟抹布抹干冷凝水槽。
- 打開蒸烤一體機門讓箱內的濕氣散去，直至干透為止。
- 如果打算長時間不再使用，則應將蒸烤一體機徹底清潔，避免氣味產生。詳見【保養清潔】部分。
- 在安裝蒸烤一體機前確保家庭所用電源的電壓和頻率與本機相符。
- 請確保本產品正確可靠地安裝在櫥櫃中后再進行操作。
- 在每次使用后，請及時清洗并擦干機器，因為冷凝后的濃縮物在長時間下可能會對機器產生腐蝕作用。
- 蒸烤一體機必須安裝安全合適的高度，方便在烹飪時開關門體并取放食物，否則溢出的蒸汽可能會燙傷您，另外合適的安裝高度將降低您的孩子將手放在門體上燙傷的風險。
- 開門時，小心門體的鉸鏈，邊沿及角落，請勿觸摸，避免產生機械創傷。
- 在烹飪食物時，請小心操作，不要將食物的容器側傾而使積液流出或食物流出。
- 在丟棄或移動您的蒸烤一體機時，請先拔下蒸烤一體機的電源插頭。丟棄蒸烤一體機時，應符合當地的法律、法規。

### 安裝維修安全

- 確定您的蒸烤一體機安裝、修理、保養由方太專業的服務人員完成，請勿擅自拆裝。首次使用本機前，請先閱讀本操作說明書有關本機的安全使用、操作及護理的重要說明，從而避免意外及損壞。
- 在安裝蒸烤一體機前確保家庭所用電源的電壓和頻率與本機相符。
- 確定安裝安全可靠并接地良好。為了保證蒸烤一體機的用電安全，必須確保機器接地和家庭電網接地連接正確并可靠，這是一項基本的安全要求。如果家庭電網存在問題，并由此產生的傷害，本產品制造商不負任何責任。

## 快速操作指南

### 一、控制面板圖



#### 關於控制面板按鍵及顯示界面的說明

##### ● 操作按鍵

- 1) “智能菜”鍵：觸摸此鍵進入智能菜單選擇。
- 2) “照明”鍵：觸摸此鍵可打開或關閉照明燈。
- 3) “返回/取消”鍵：設置過程中，觸摸此鍵返回上一級狀態，工作中觸摸此鍵返回模式選擇界面，同時停止工作。
- 4) “電源”鍵：觸摸此鍵開機或關機。
- 5) “減加”鍵：設置烹飪溫度、時間、濕度或者選擇智能菜模式時，觸摸減加鍵調節選擇。
- 6) “確定/啓動”鍵：觸摸此鍵可確定所選擇的烹飪模式、溫度、時間或智能菜模式。

##### ● LED顯示界面的圖標及文字

- 7) 功能模式文字：顯示您設定的烹飪模式。
- 8) 時間顯示：顯示您當前看到的數字內容代表時間。
- 9) 溫度/智能菜編號顯示：顯示您當前看到的數字內容代表溫度；當您選擇智能菜模式時，顯示您當前看到的數字內容代表智能菜編號。
- 10) 溫度單位：顯示您設定的溫度單位(°C)。
- 11) 時間單位：顯示您設定的時間單位(h/min)。
- 12) 濕度顯示：顯示您設定的濕度模式。
- 13) 智能菜顯示：進入智能菜單選擇時，該圖標一直顯示。
- 14) 預熱指示：當蒸烤一體機處于預熱狀態時，該文字一直顯示。
- 15) 工作指示：當蒸烤一體機處于工作中時，該文字一直顯示。
- 16) 請加水提示：此文字閃爍時，表示需要您為您的水箱加水，加水后將水箱推入水箱卡槽中，且推到位。
- 17) 完成提示：當工作完成時，該文字一直顯示。

### 二、使用前注意事項

- 首次使用前，從蒸烤一體機內取出所有配件，去掉蒸烤盤及蒸烤架上的泡泡袋，拿出說明書袋，去除把手保護膜，并清洗所有配件。蒸烤一體機空箱加熱。加熱前，最好用濕布擦拭蒸烤一體機內膽。這樣，儲存和拆開包裝過程中留在內膽中的灰塵或殘留包裝物就能被清理掉。將蒸烤一體機設定為全開模式，溫度設置為220°C，空烤1小時，然后打開蒸烤一體機門，確保房間通風，因為最初使用蒸烤一體機時，會產生異味，異味是儲存和安裝時保護蒸烤一體機的物質揮發產生的。進行上述操作時，關閉通往其它房間的門，以免氣味瀰漫整個屋子。
- 水箱注水  
首次使用蒸烤一體機蒸飪功能時，請往水箱內注入飲用淡水（建議使用純淨水）至“MAX”最高水位刻度線處，然后將水箱推入水箱卡槽中，且推到位。



溫馨提示：蒸烤一體機在使用時，建議您打開吸油煙機至弱檔。如您烹飪帶油脂類的食物，建議先用鋁箔紙將其包裹。

- 在使用蒸烤架烹飪食物時，請在蒸烤一體機內膽第一層放入蒸烤盤。

#### 功能一覽表

功能	模式	默認溫度值/°C	溫度範圍/°C	默認時間/min	時間範圍/min	建議用途
蒸	普通蒸	100	90-100	0:30	0:01-5:00	適用于蒸制魚類、面點等食物
	鮮嫩蒸	90	30-90	0:20	0:01-5:00	適用于蒸制蛤蜊蒸蛋、蘆筍等食物
	過溫蒸	110	110/120 (固定檔位)	0:20	0:01-5:00	適用于蒸制牛肉等難熟的食物
	早餐速蒸	/	/	0:10	0:10-00:30	適用于冷凍食物，如饅頭、包子等食物
烤	全開	180	60-230	0:30	0:01-4:00	適用于烤制披薩、酥皮等食物
	環風烤	150	60-230	0:30	0:01-4:00	適用于烤制餅干、蛋糕等食物
	加濕烤	180	60-230	0:20	0:01-4:00	可在烤制過程中補充水蒸汽，適用于嫩烤肉類等食物
	蔬果干	80	60-120	1:00	0:01-5:00	適用于烘干食物，如檸檬干、牛肉干等食物
空氣炸	空氣炸	200	180-230	0:15	0:01-0:40	適用于烤制薯條、鷄米花等無油炸食物
其他	智能菜	/	/	/	/	有菜譜輔助，指定烹飪模式，快速烹飪
	發酵	35	30-50	0:30	0:01-9:59	發酵食物
	解凍	50	/	0:30	0:01-4:00	解凍食物
	保溫	60	50-100	0:30	0:01-4:00	保溫食物
	蒸汽清潔	固定程序，時間約10min			腔體清潔	
	腔體烘干	固定程序，時間約15min			干燥內腔	
	除垢	固定程序，時間約35min			腔體除垢	

## ■ 智能菜

在蒸烤一體機中可以開啓智能菜單模式，其功能為針對部分菜品而實現快速啓動烹飪，一般不需要手動修改烹飪條件，其中代碼32-34、37-38、40、53-55烹飪時間不可調節，其余代碼菜品可根據實際烹飪情況進行時間的調節。

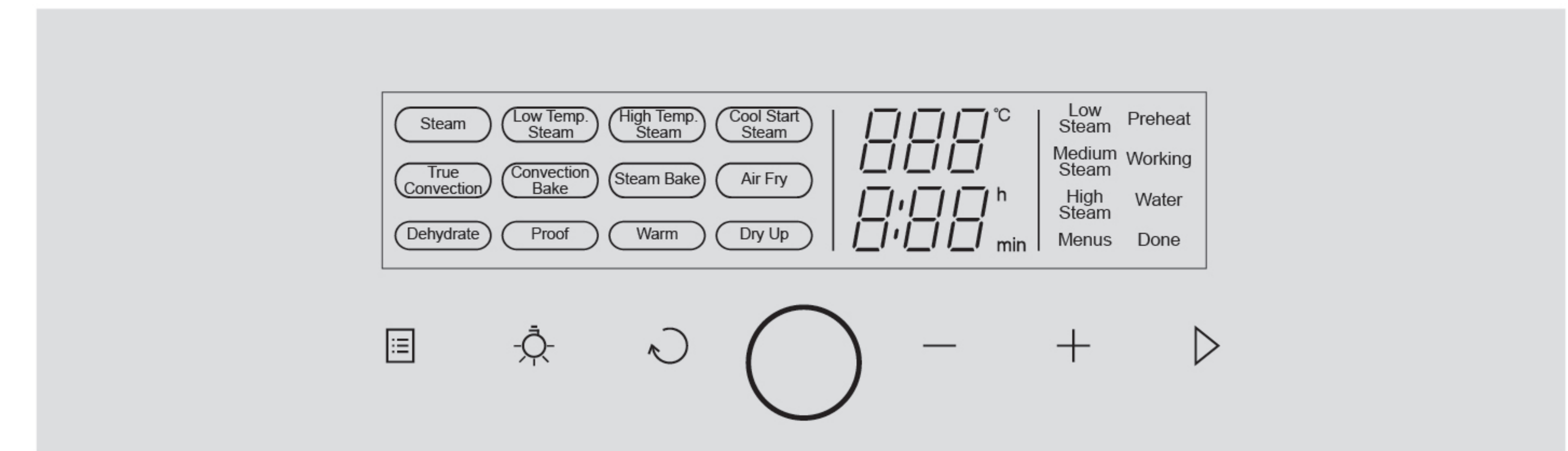
在智能菜中菜品與顯示屏顯示的代碼對應關係如下表，其中帶“\*”符號的菜品需要預熱，即在啓動智能菜后需要等待腔體到達設定溫度后再將菜品放入腔體中進行加熱。

代碼	菜品名稱	類別	代碼	菜品名稱	類別	代碼	菜品名稱	類別	
01	米飯	蒸菜	21	戚風蛋糕	烤菜	* 41	叉燒仔排	蒸烤菜	
02	刀切饅頭		22	重芝士蛋糕		* 42	照燒鷄腿		
03	鮮肉包		23	香甜吐司		* 43	美式薯條		
04	柳葉蒸餃		24	小餐包		* 44	鷄米花	空氣炸	
05	水蒸蛋		25	葡式蛋撻		* 45	韓式烤肉		
06	清蒸鱸魚		26	焦糖奶香布丁		* 46	薯片鷄翅		
07	雙椒鱸魚頭		27	秘制鷄翅		* 47	黃金鳳尾蝦		
08	清蒸大閘蟹		28	羊肉串		48	檸檬干	蔬果干	
09	蒜蓉粉絲蒸扇貝		29	鹽烤對蝦		49	南洋牛肉干		
10	麻辣對蝦		30	宮廷桃酥		50	養生棗片		
11	海帶筒骨湯		31	廣式月餅	51	寶寶蝴蝶面			
12	豆豉蒸排骨		32	桂花蜂蜜烤南瓜	52	紅糖姜片			
13	蒸玉米		33	黃燜鷄	蒸烤菜	53	解凍	輔助	
14	上湯娃娃菜		34	蒜香蒸烤茄子		54	蒸汽清潔		
15	醬醋茄子		* 35	鮮蝦培根披薩	烤菜	55	除垢		
16	豆豉蒸腐竹		* 36	奶酪果干軟歐包		/	/		/
17	秋葵嫩豆腐		* 37	蔓越莓法棍		/	/		/
18	曲奇餅干		38	西北羊排	蒸烤菜	/	/		/
19	蔓越莓餅干		* 39	泰式鷄翅		/	/		/
20	椰絲球		* 40	蒜香土豆		/	/		/

## 三、蒸烤一體機操作指引

### ● 上電

上電。上電后所有圖標和按鍵閃爍一下，并伴隨一次蜂鳴。



### ● 傳統烹飪

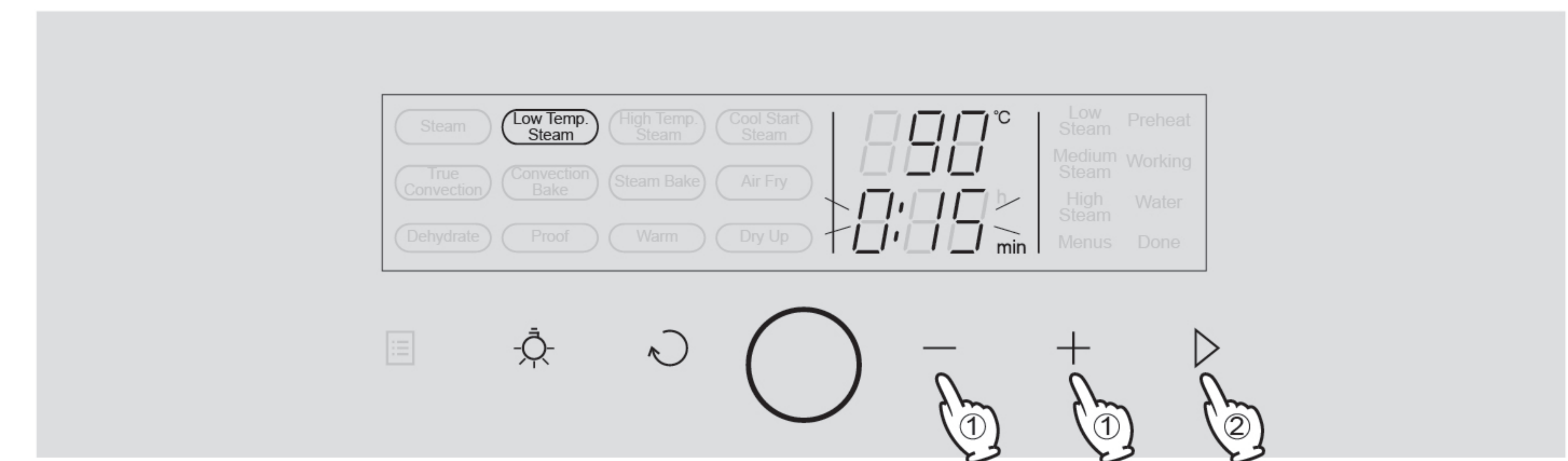
1. 開機選擇模式。按電源鍵開機后，按-、+鍵選擇模式，按▷鍵確認。



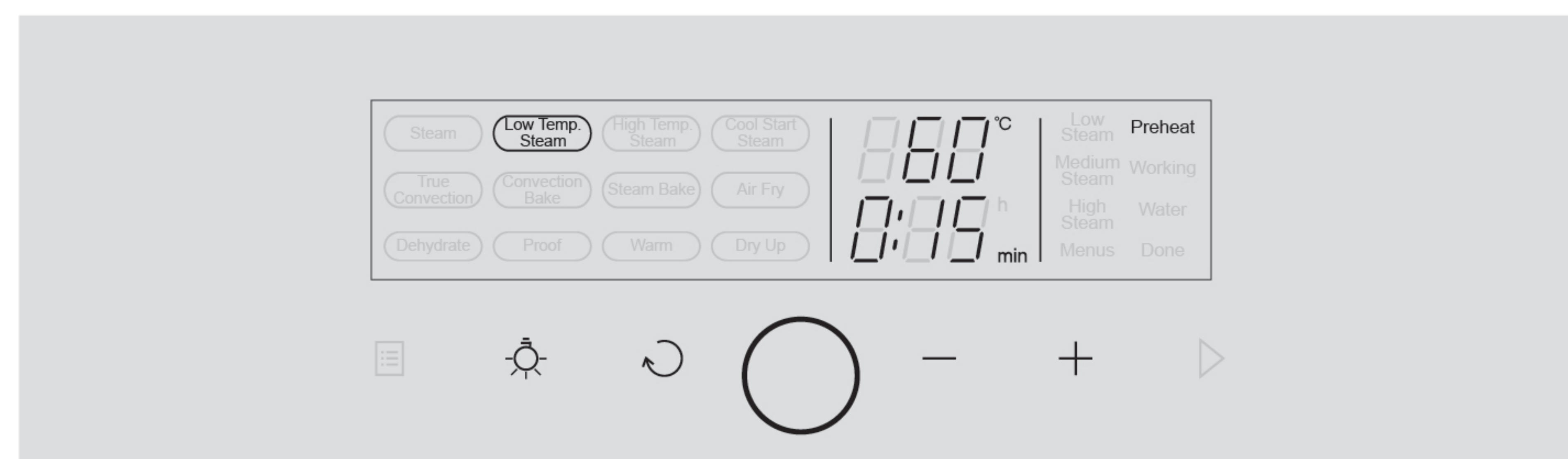
2. 設置烹飪溫度。按-、+鍵設置溫度，按▷鍵確定



3. 設置烹飪時間。按-、+鍵設置時間，按▷鍵確定

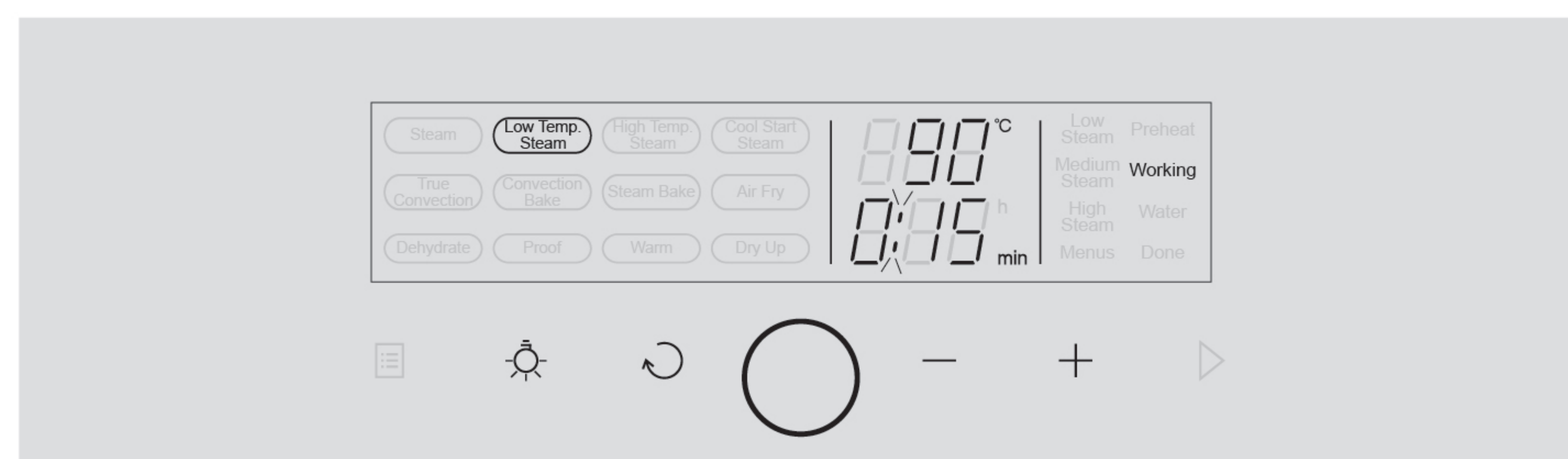


4. 預熱中。蒸烤一體機開始預熱，顯示當前實時溫度。

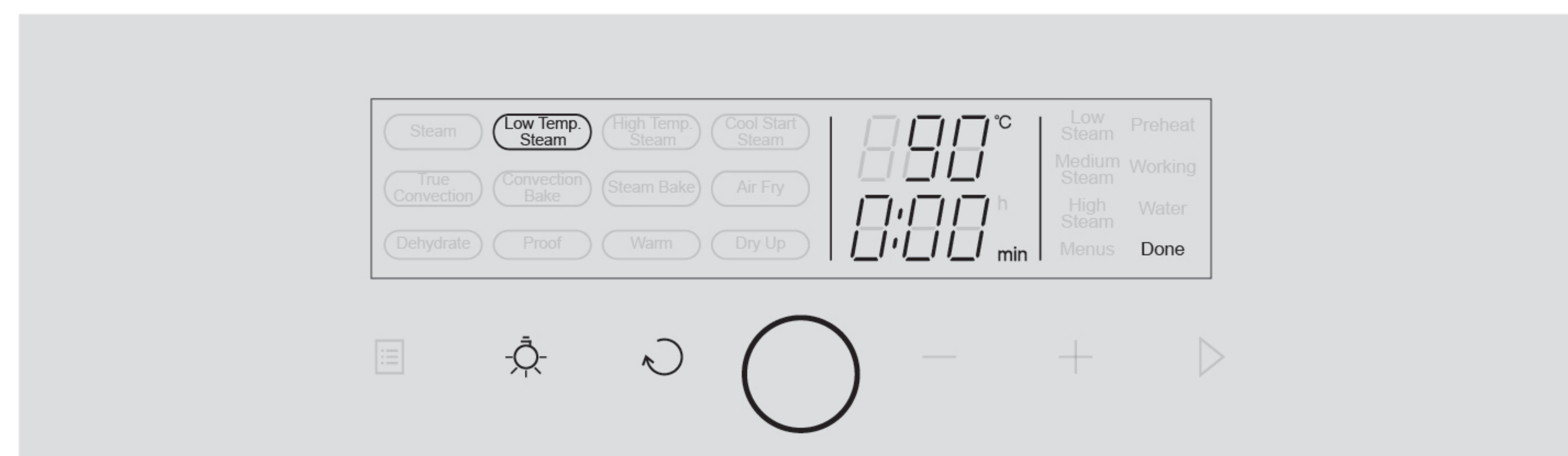


注：無需預熱的菜品可以直接放入。

5. 工作中。到達設置溫度后，開始烹飪，時間倒計時走動，時間冒號閃爍。



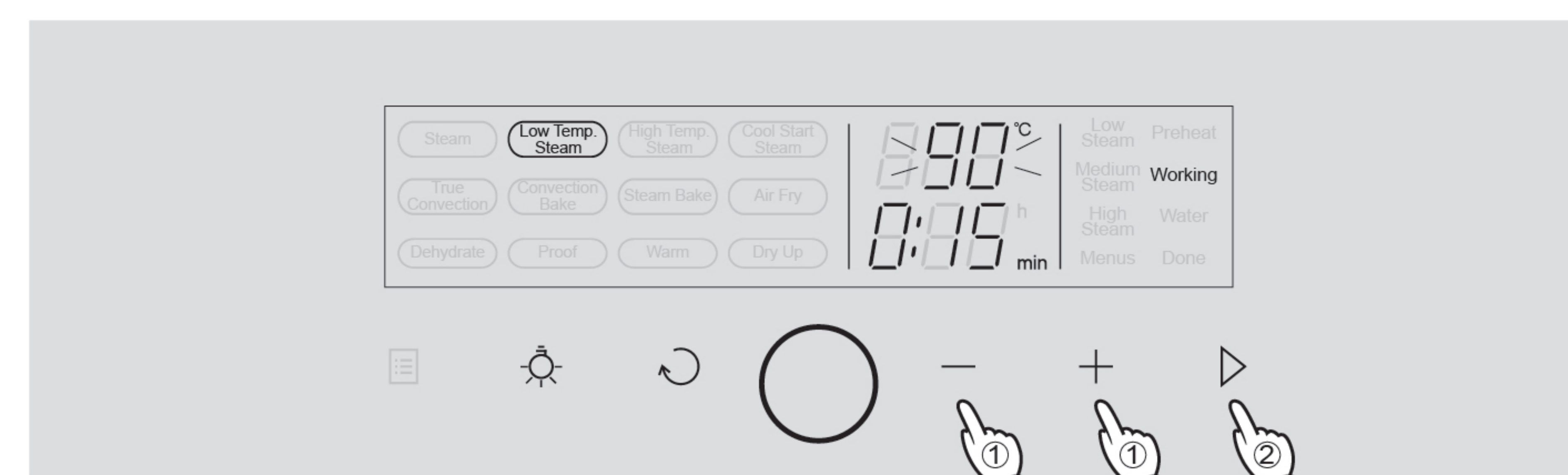
6. 工作完成。時間倒計歸零，蜂鳴10聲。



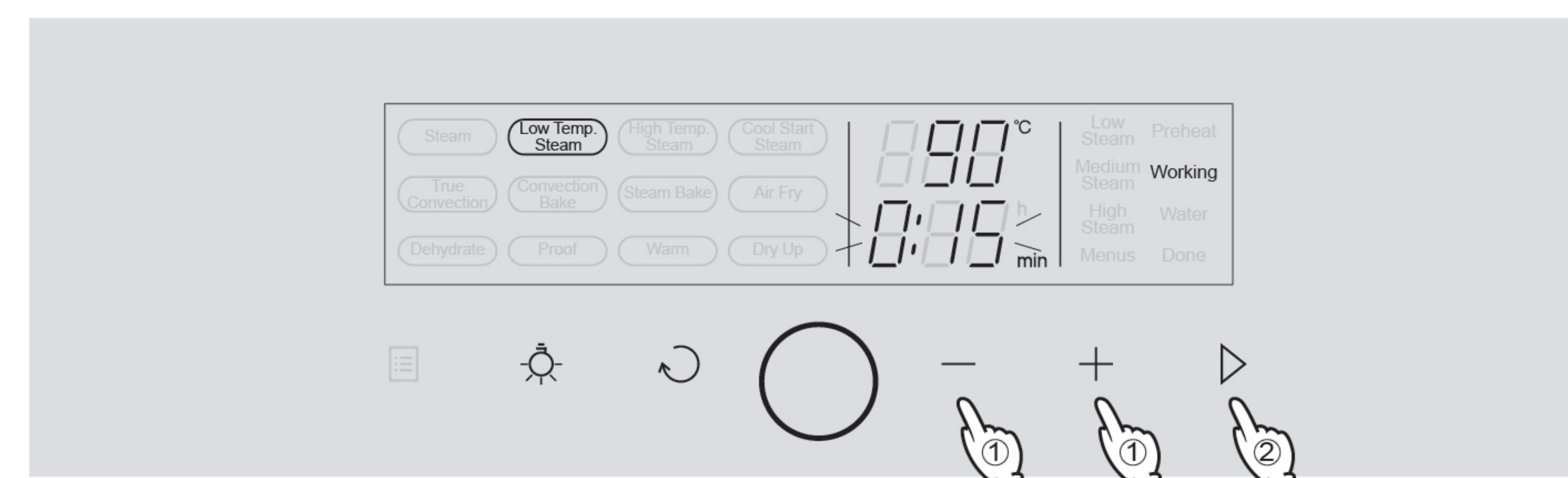
注：預熱及烹飪過程中，按-、+鍵可重新設定烹飪溫度和烹飪時間。中間間隔10秒無操作，則返回到原工作界面，烹飪完成后，2min無操作自動關機黑屏。

## ● 修改設置參數

1. 修改溫度參數。在預熱或工作中，按-、+鍵進入溫度參數修改界面，繼續按-、+鍵修改溫度參數。

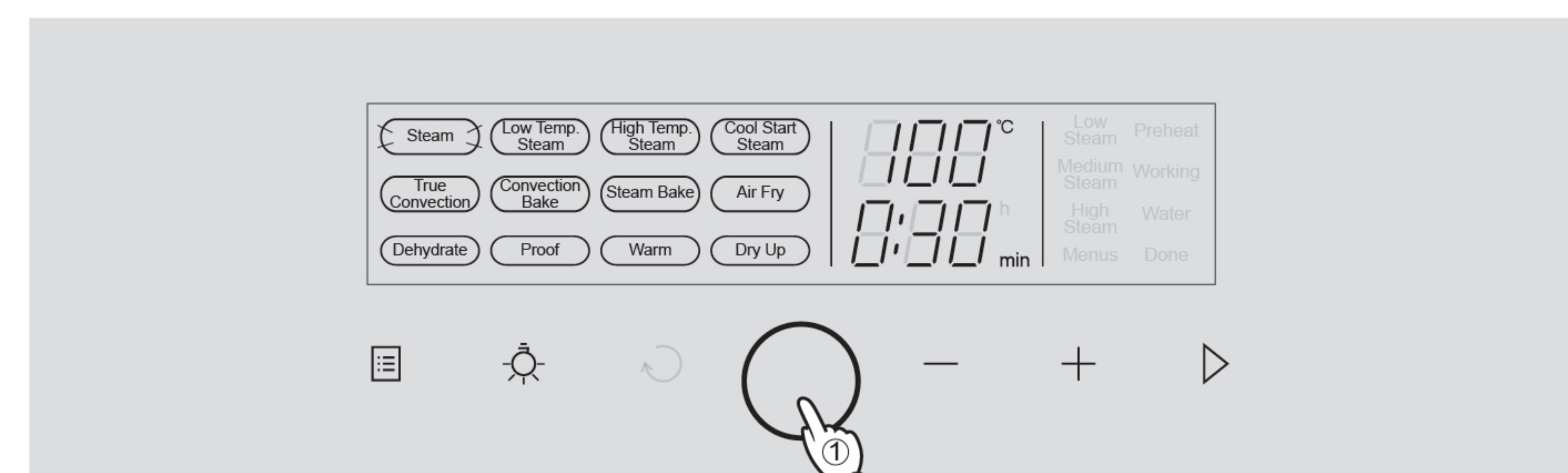


2. 修改時間參數。按-、+鍵調整時間參數，按▷鍵確認修改。

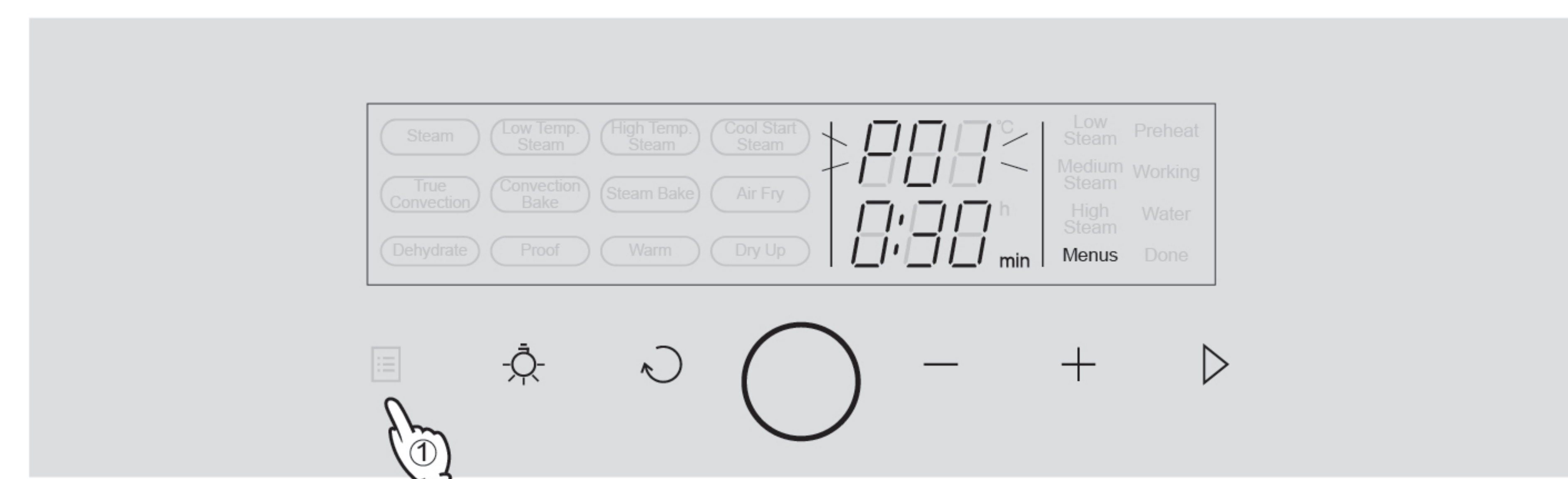


## ● 智能菜

1. 開機進入首頁。



2. 選擇智能菜。按智能菜鍵，進入智能菜模式。





3. 選擇菜品序號。按-、+鍵選擇菜品代碼，菜品代碼01-52，按▷確認。



4. 設置時間。按-、+鍵設置時間，按▷確認。



5. 開始預熱。



6. 工作中。時間開始倒計時。



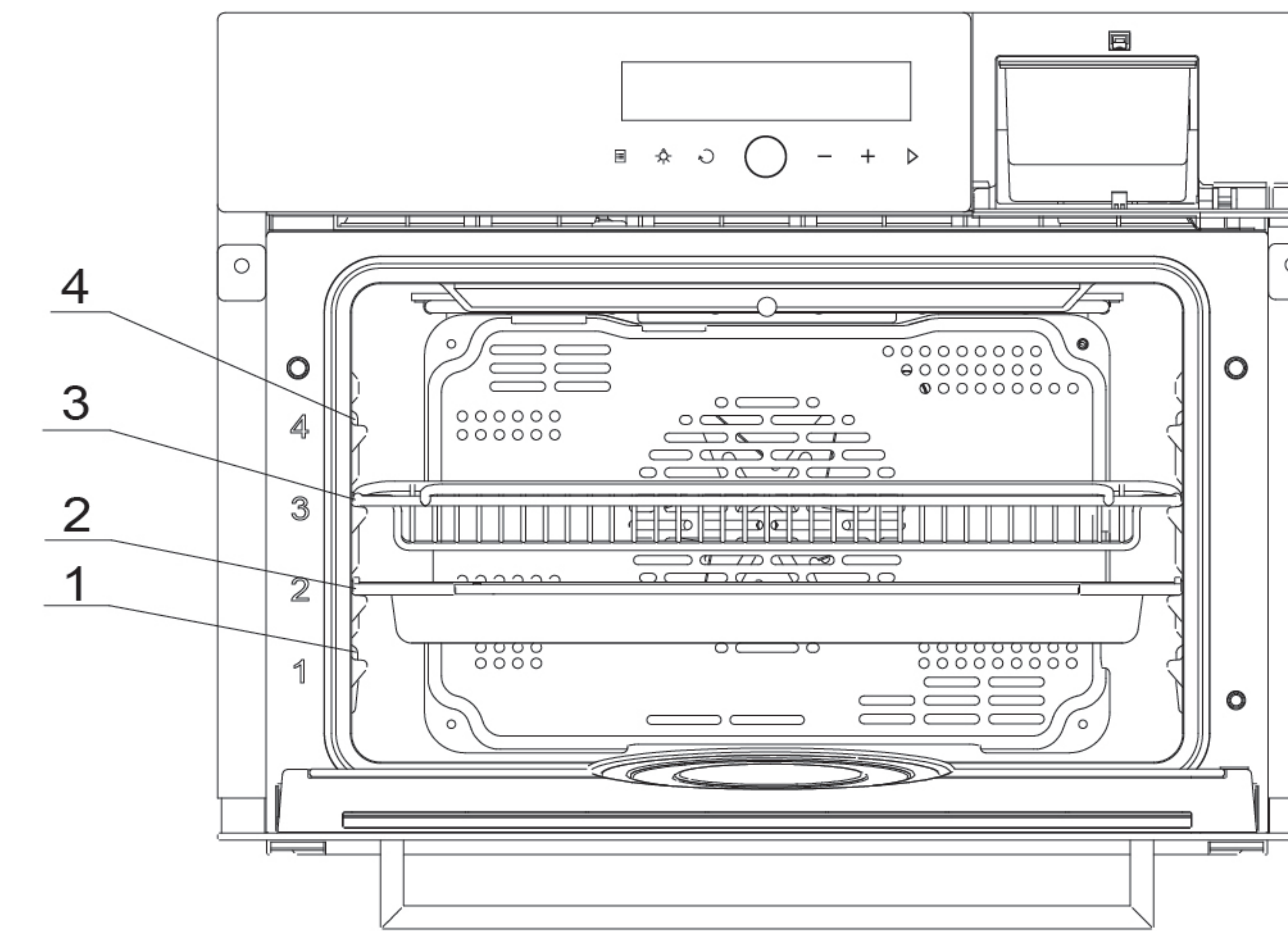
7. 烹飪完成。蜂鳴10聲，2min無操作自動關機黑屏。



注：與智能菜編碼相對應的菜品名稱，可在說明書、門內玻璃上查看。

## 使用建議

### 蒸烤架位置圖



蒸飪時，推薦使用1、2層；烘烤時，推薦使用2、3層，如果食物上色需求，推薦使用4層

### 烹飪常見問題

1. 預熱時間超出20分鐘。首先檢查門體有無明顯漏氣、門密封圈是否安裝好，然後檢查箱體內的溫度傳感器上是否有污物。
2. 烹飪時間過長。首先烹飪過程中盡少打開門體，然後檢查設置的烹飪溫度是否過低，最後檢查門體有無關嚴或漏氣。
3. 烹飪過程中產生較多油煙。檢驗每次烹飪完是否及時清潔並將箱體內的污物清理干淨。
4. 烹飪色差明顯。確認是否選擇了合適的烹飪模式，可適當調低設置溫度，請預熱完成后將菜肴放入。
5. 未關閉門體。機器工作中一定確保關閉門體。如果門體未關閉或者未關閉到位，“預熱中”或“工作中”字體閃爍，並會有蜂鳴聲的提示。
6. 腔體積水。蒸飪中會產生大量蒸汽，部分蒸汽會冷凝到腔體壁面上，導致腔體積水。請使用完成后，及時將積水清理干淨。
7. 腔體內異味。多次烹飪之后，未及時清理干淨腔體內的殘余水分、油脂等。請及時清理，保證腔體的干燥、整潔。
8. 腔體下側滴水。請檢查冷凝水槽內積水是否已滿。冷凝水槽的積水溢出，會導致腔體下側滴水。每次蒸飪之后，請及時清理冷凝水槽內的積水。
9. 開門時刻，油煙蒸汽量大。為了保證烹飪效果，腔體密閉性能優越。因此導致烹飪中的油煙、蒸汽會部分存留于腔體內。開門時，請先將門體微微打開10°-15°，將腔體內的油煙、蒸汽提前釋放。然後，再將門體打開完全。
10. 由于烹飪環境差異（如電壓、濕度、室溫），烹飪效果會受影響，如遇此問題，請根據烹飪效果，自行調節烹飪溫度、時間。
11. 啟動烘烤功能時，請確保腔體內干燥，無積水，尤其在烘烤蛋糕類食物時。
12. 除垢。水蒸汽產生過程中，容易產生水垢。當水垢結節在內膽發熱盤表面，請及時使用水垢清除劑清除水垢，並按照水箱上的操作步驟清除水垢，以免影響蒸飪效果。
13. 腔體烘干。在腔體烘干程序结束后，需要打開蒸烤一體機門體，以便更好地散除腔體內部殘留的水蒸汽。

## 裝箱清單

請您開箱后逐一檢查以下產品和附件是否齊全，如有缺少或損壞：

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

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

## 安裝說明

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

注：1. 周邊如有高溫電器，請確保安裝距離大于80mm。

2. 安裝本機的櫥櫃材料（木材和粘合劑）必須耐溫120℃以上。

3. 安裝后，蒸烤一體機面板左右邊及上邊應與周邊牆壁、櫥櫃、器具等保持3mm以上間隙，蒸烤一體機面板下應與周邊牆壁、櫥櫃、器具等保持10mm以上間隙。

4. 蒸烤一體機在出廠前會進行全檢老化測試，因此在內部管路中會有少量的余水殘留，在內膽和水箱中有少量水珠是正常現象。

5. 若蒸烤一體機安裝在竈具下方，竈具燃氣管必須采用波紋管且有效固定，確保不會觸碰到本產品。

6. 若安裝在竈具下方，確保竈具使用過程中沒有水或雜物掉（漏）入櫥櫃中。

7. 若安裝在竈具下方，蒸烤一體機頂蓋不得影響下進風式竈具風門開關調節功能，推薦竈具底盤與蒸烤一體機頂蓋間距≥8cm。

8. 若安裝在竈具下方，櫥櫃通風條件參考竈具安裝標準且蒸烤一體機不能遮擋通風孔。

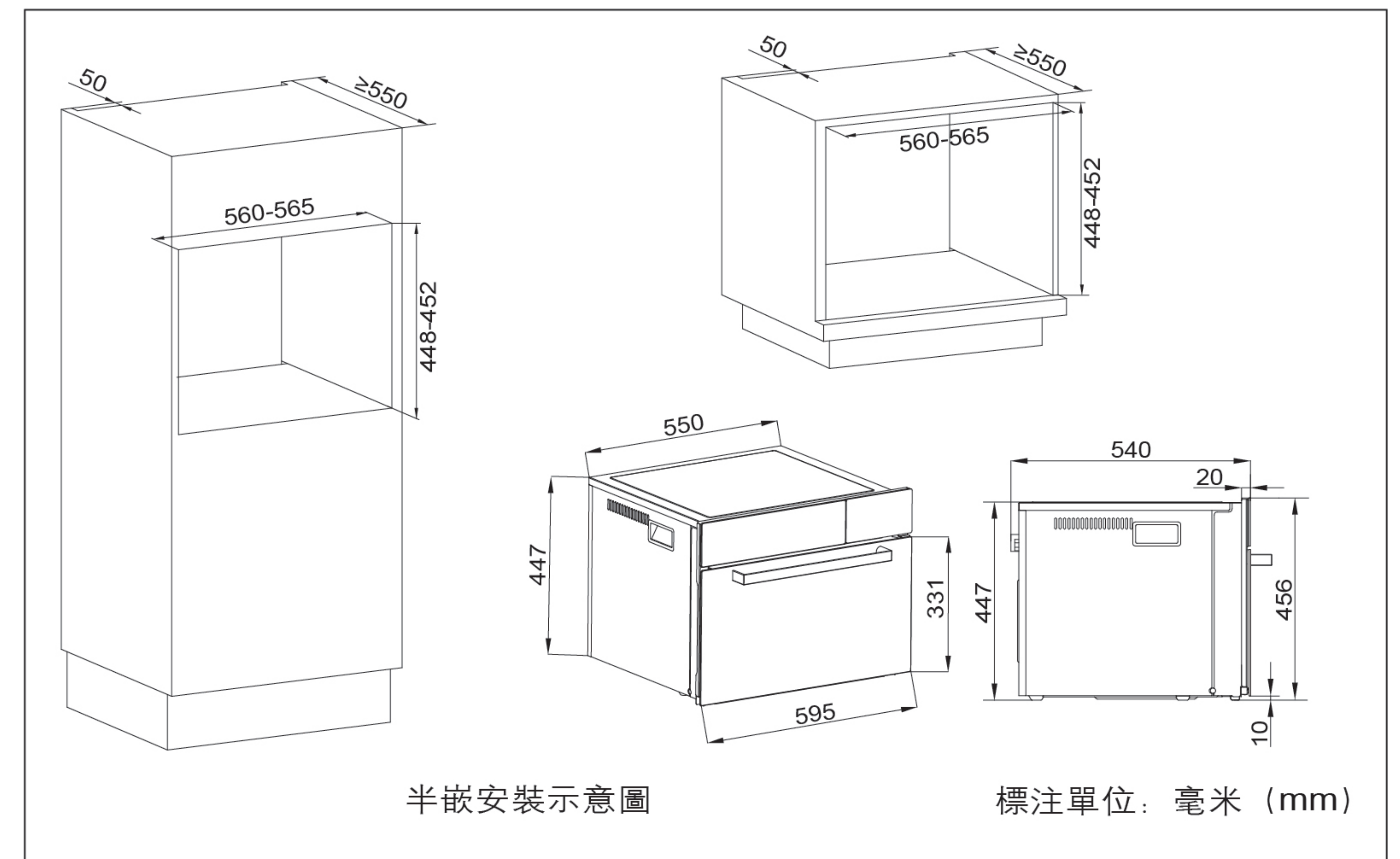
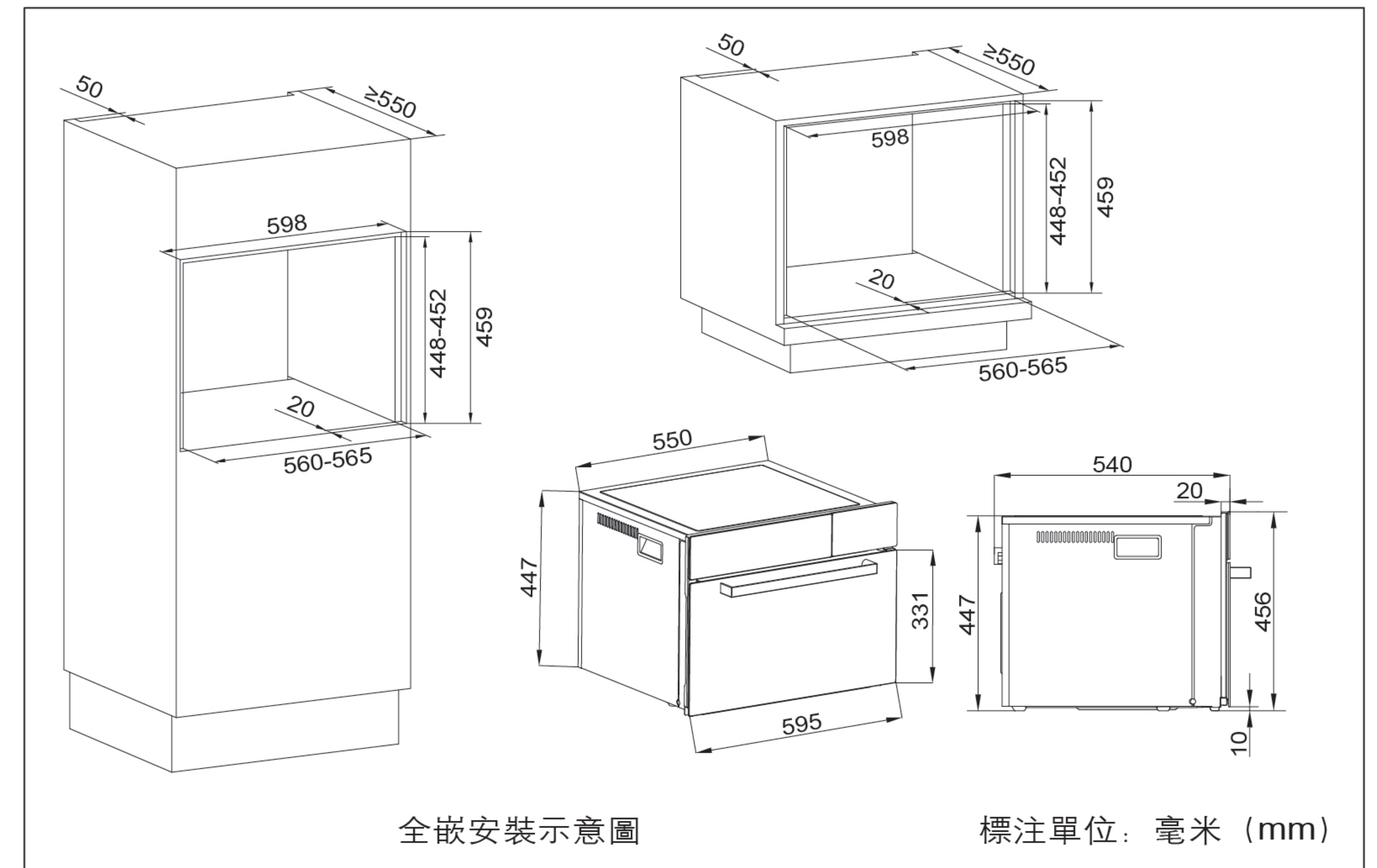
9. 如不符合以上要求，需提醒用戶整改安裝環境，否則可能會造成財產損失或人身傷害。

10. 蒸烤一體機為前置排氣，若安裝在竈具下方，用戶會感受到一定的熱氣或熱蒸汽，竈具玻璃上可能會有冷凝水產生，這是正常現象。

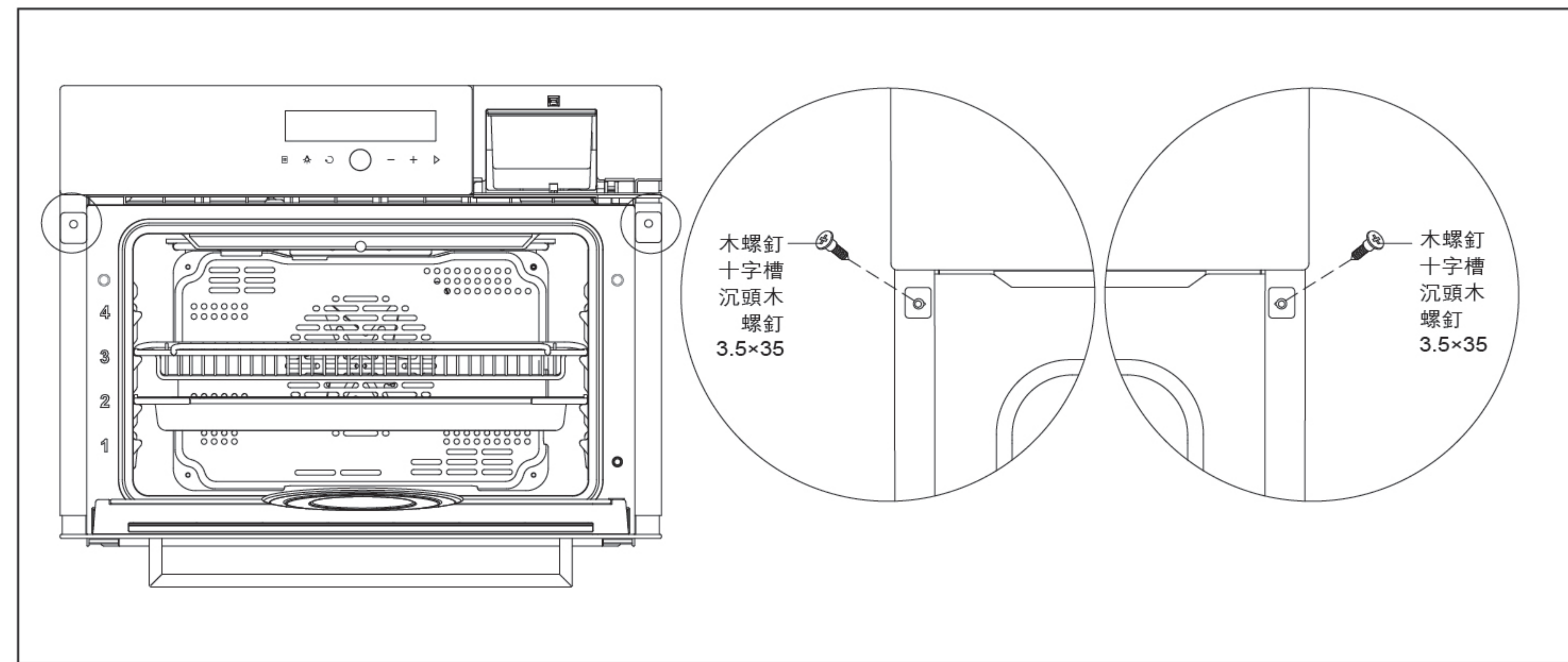
去除蒸烤一體機的外包裝和薄膜袋，將蒸烤一體機放置在離安裝孔較近的地方。接上電源插座（不帶電），一手提在蒸烤一體機的挖手處，一手托住底部，將蒸烤一體機慢慢地放在櫥櫃孔內。一手放開，輕輕地將蒸烤一體機推至盡頭。將蒸烤一體機的前端擱在櫥櫃底板上。用附件袋內的木螺釘將蒸烤一體機固定在櫥櫃上（見打螺釘示意圖）。

## ■ 安裝櫥櫃示意圖

安裝在中櫃



打螺釘示意圖



注：器具各部分與其周圍結構之間的最小間距為10mm。

## 主要技術參數

機型	HZK-TS1		
額定電壓	220-240V	加熱溫度範圍	30°C -230°C <sup>(1)</sup>
額定頻率	50-60Hz	顯示方式	LED數碼顯示
額定功率	3400W <sup>(2)</sup>	有效容積	42L <sup>(3)</sup>
燈	25W/230V~ /50Hz	淨重	31kg

(1) 由于本機器并無制冷功能，腔體溫度不會低于室內溫度。

(2) 在全開模式的預熱階段，所測得輸入功率的最大值。

(3) 有效容積是指按照IEC 60350-1方法測量有效長度、有效寬度、有效高度后，計算得到的容積。

## 清潔保養建議

### 一般注意事項



注意：

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



注意：

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

### 門密封圈

每次使用后，請清潔及擦干產品門密封圈。請使用清潔海綿和溫水，產品門密封圈可能會因日久而穿孔或開裂。

### 蒸餾與烘焙容器

每次使用蒸餾與烘焙容器，都要洗淨和抹干。

### 產品內腔

每次使用后，請清潔使用后的產品內腔，使用清潔海綿或軟布抹去內腔壁的凝結物。

大部分烹調殘留物都可以用布及溫和清潔劑加熱水清潔。在水質較差的地區，產品內壁可能出現

會有一層白色的沉澱物，可用濕布加少量醋擦拭，再用清水擦洗干净，同時抹干產品冷凝水槽及水箱卡槽。

### 關於水箱

1. 水箱外側上方絲印有最高水位刻度標識，向水箱注水時，請盡量將水注入到最高水位刻度線附近，這樣能最大程度延長一次注水的連續烹飪時間；注水時請勿超過最高水位刻度線，避免插拔水箱時水箱中的水溢出。
2. 將注完水的水箱推入水箱卡槽內，機器才能工作。
3. 如顯示屏“請加水”圖標閃爍并有蜂鳴提示音，即表明水箱內的水低于最低水位線，蒸烤一體機停止工作，此時請及時加水，然後將水箱推入水箱卡槽中，并且推到位。
4. 關於烘干為保持腔體干燥，可在每次蒸餾结束后，啟動腔體烘干功能，將腔體內的水分蒸發完全。也可使用抹布，將腔體擦拭干净。

### 不銹鋼內膽清潔保養

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

### 關於腔體烘干

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

### 污漬清潔

#### 1. 一般污漬清潔

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

#### 2. 頑固污漬清潔

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

#### 3. 非常頑固的污漬上使用烤箱噴劑（中性食品級）。

### ★ 重要事項

為了保持最佳烹飪效果，每次使用后，建議及時清理箱體及配件。

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



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

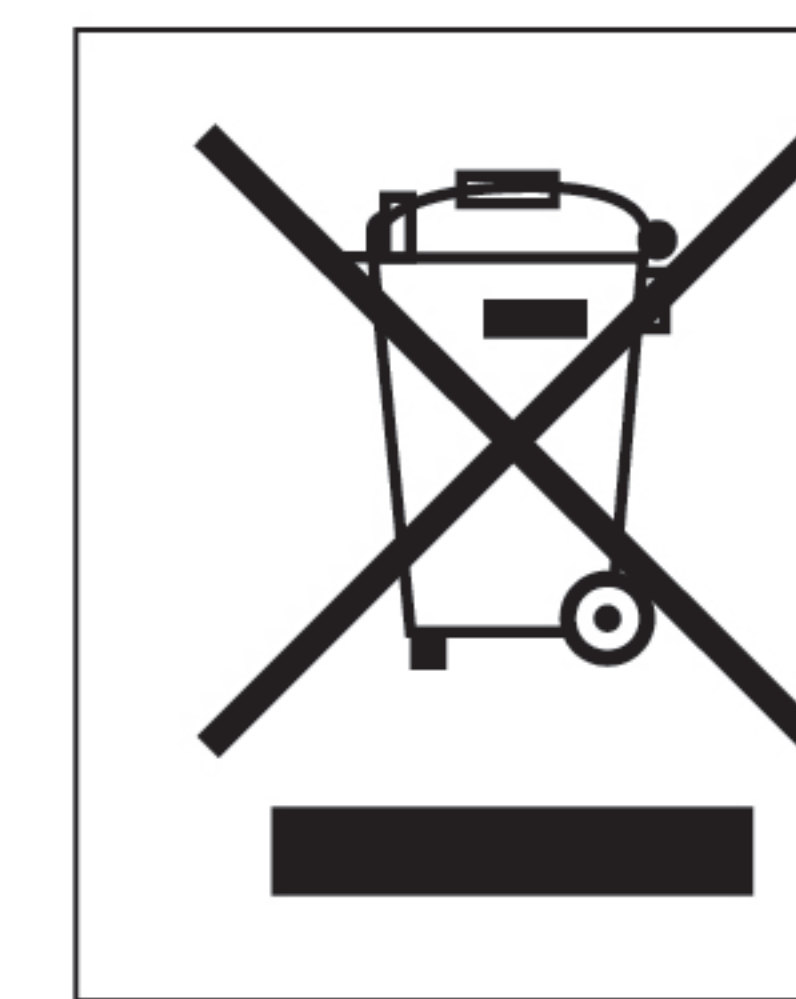
## 常見故障識別與處理

為了您的安全，請先按電源鍵關閉蒸烤一體機，再進行相應的故障處理。

故障現象	原因分析	解決辦法
插上電源綫插頭后，機器無反應	原因1：電源插座沒電	聯系有資質電工檢測維修
	原因2：電源綫插頭松脫	重新插上電源綫插頭
	原因3：控制板與電源板連接綫松脫	致電方太服務熱綫，安排維修。
按鍵不靈敏	原因1：控制面板上有污漬	對控制面板進行清潔
	原因2：安裝盒老化損壞	致電方太服務熱綫，安排維修。
	原因3：控制板故障	致電方太服務熱綫，安排維修。
烹飪結束，風扇仍在工作	原因1：烤功能结束后，內膽溫度高于70°C。蒸功能结束后，20分鐘內。	開蒸烤一體機門加速散熱。烤功能結束，內膽低于70°C后，風扇停止工作。蒸功能結束20分鐘后，風扇停止工作。
	原因2：電源板或溫度探頭壞	致電方太服務熱綫，安排維修。
蒸烤架“生銹”/蒸烤盤“掉瓷”	原因1：食物未清理干淨發黃	將蒸烤架/蒸烤盤放在熱水中浸泡后，用清潔布用力擦拭清潔。
	原因2：蒸烤架生銹/蒸烤盤掉瓷	致電方太服務熱綫，安排維修。
機器漏水	原因1：冷凝水槽中的水溢出	用布及時清潔
	原因2：門體未緊閉	檢查門體、箱體口部、密封圈處是否存在異物、污物
	原因3：其他	致電方太服務熱綫，安排維修。
能產生蒸汽但是食物蒸不熟	原因1：蒸飪時間過短	加長烹飪時間。
	原因2：食物體積過大	將食物切小塊或者表面分割處理
	原因3：食物放置層數過高	盡力將蒸飪的食物放置于箱體1、2層，使食物貼近于內膽發熱盤。
	原因4：烹飪器皿選擇不合適	選擇蒸飪器皿時，應注意選擇多孔式、矮小壁面的器皿。
	原因5：其他	致電方太服務熱綫，安排維修。
顯示E2	內膽發熱盤溫度傳感器短路或者斷路	致電方太服務熱綫，安排維修。
顯示E3	通訊故障	致電方太服務熱綫，安排維修。
顯示E6	進水故障	致電方太服務熱綫，安排維修。
顯示F3	箱體溫度傳感器斷路或者未連接	致電方太服務熱綫，安排維修。

故障現象	原因分析	解決辦法
顯示F4	箱體溫度傳感器短路	致電方太服務熱綫，安排維修。
顯示E0	進水泵短路或斷路	致電方太服務熱綫，安排維修。
請加水	水箱內水位過低	請在水箱內加入適量的水
	水位檢測故障	致電方太服務熱綫，安排維修。

**⚠警告：**當上述簡易故障排除后，蒸烤一體機仍不能正常工作，請致電方太服務熱綫。為保障安全和正確使用，本產品必須由本公司指派的專業人員進行維修。如因消費者委托非本公司指派的人員或消費者自行維修，而導致產品不能正常使用的，即使在保修期內，也不屬於免費維修範圍，由此而造成的財產損失，人身傷害本公司亦不承擔任何責任。



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

## 客戶服務

如蒸烤一體機在使用中發生異常狀況，請停止使用，拔去電源綫插頭，請致電方太服務熱綫。

**⚠警告：**只有經過專業培訓的、并獲得蒸烤一體機維修資質的維修人員，才能對蒸烤一體機進行維修。其他人員不得擅自維修該蒸烤一體機，以免造成嚴重后果。

### 免費保修注意事項：

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

# FOTILE

## Operation Instructions

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

Please read the Instructions carefully before use

## Built-in Combi Oven

HZK-TS1

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\* Some pictures in the Instructions are schematic diagrams, they are for reference only. In case of any inconsistency between the picture and the real object, the latter shall prevail.

**Table of Contents**

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

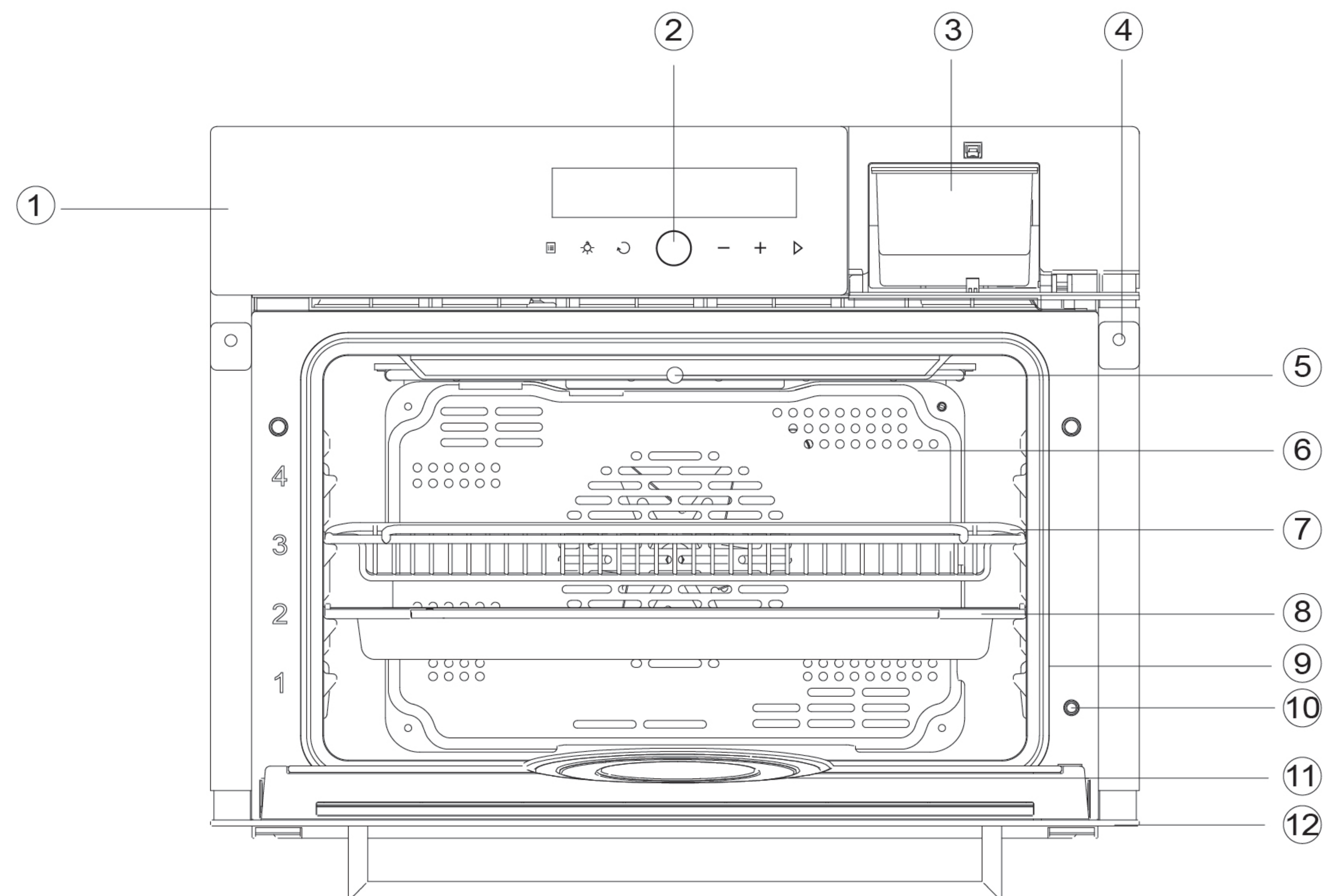
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FOTILE's promise is to "Make Our Home Better". It is our duty to let you satisfy with FOTILE products. Please read the Operation Instructions carefully before using the products, and operate the products in compliance with the requirements in the Operation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

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## Product Structure



- |                     |                    |                       |                            |
|---------------------|--------------------|-----------------------|----------------------------|
| ① Control panel     | ② Power button     | ③ Water tank          | ④ Oven mounting column     |
| ⑤ Temperature probe | ⑥ Air heater apron | ⑦ Wire rack           | ⑧ Steaming and baking rack |
| ⑨ Door gasket       | ⑩ Door switch      | ⑪ Liner heating plate | ⑫ Door                     |

## Safety Precautions

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

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

■ Content distinguished according to the degree of harm and damage

	<b>Danger</b>	Ignorance of this sign and incorrect operation are highly likely to cause personal damage, serious injury or fire.
	<b>Warning</b>	Ignorance of this sign and incorrect operation are highly likely to cause personal damage, serious injury or fire.
	<b>Caution</b>	Ignorance of this sign and incorrect operation are highly likely to cause personal injury or property damage.
	<b>Suggestions</b>	Contents we hope you to understand for safe and correct operation.

## Caution and prohibition signs



**⚠ Caution:** The glass used in FOTILE products is tempered glass. However, the strengthening mechanism of the tempered glass determines the existence of a small probability of self-explosion. In case of self-explosion due to any cause rather than improper use, FOTILE promises to replace the part free of charge.

**\*Special note:** Please operate the product in strict accordance with the Instructions. FOTILE will not be liable for any property loss or personal injury caused by improper use of this product.

**If the provisions of the Instructions are inconsistent with the mandatory provisions of national laws, the legal provisions shall prevail.**

### For other countries

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.

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.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** Accessible parts may become hot during use.

Young children should be kept away.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

### For the European Union

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. Children shall not play with the appliance.



















Cleaning and user maintenance shall not be made by children without supervision.









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.










**WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.


















Children less than 8 years of age shall be kept away unless continuously supervised.







 Danger	
 Forbidden Children and people with limited mobility are not allowed to use the product. Especially, keep the product out of reach of children. Otherwise, it may cause scalds, electric shocks and other accidental injuries.	 Forbidden Do not use the combi oven to heat unopened canned food. Otherwise, the sharp pressure rise can cause an explosion, leading to injury or damage. (For example, when roasting chestnuts, cut the shell with a knife)
 Forbidden Do not place any aluminum foil, ovenware or tableware directly on the liner bottom. Otherwise, the heat will build up and thus damage the combi oven.	 Forbidden Do not clean the glass of the combi oven with rough abrasive cleaner or a sharp cleaning tool, as such cleaner or tool will damage the glass surface, thus causing the glass to break.
 Forbidden Do not use any loose or poorly connected power socket. Otherwise, electric shock, short circuit or fire may occur.	 Forbidden Do not add cold water to food that is being roasted at high temperatures because the steam generated may cause severe scalds.
 Forbidden Please don't touch the combi oven with your wet hands and feet, or when you are barefooted.	 Forbidden Do not use steam cleaner.
 Forbidden Do not place any heavy object on the open door of the combi oven.	 Forbidden Do not use any multi-purpose socket with multiple plugs.
 Strictly follow Grasp the end of the plug when removing the plug from the socket. Do not remove the plug by grasping the power cable with your hand. Otherwise, electric shock, short circuit, fire and other hazards may occur.	 Strictly follow In case of abnormalities, press the power button to shut down the combi oven, and remove the power plug or cut off the main power, and immediately call FOTILE hotline. Continuous operation under abnormal conditions is prone to electric shock, fire and other hazards.
 Caution, scald After work, please open the door of the combi oven after 30~60 seconds. Steam will spray out when the door is opened. You shall stand at a little distance from the door to avoid being burnt by the steam.	 Forbidden Do not immerse the power plug or wire in water to avoid the danger of electric shock in future use.
 Disassembly prohibited Non-professionals are not allowed to dismantle or repair the equipment or replace any part of the oven without authorization.	 Caution, scald After work, the liner bottom is still hot. Do not clean the liner immediately to avoid scalds and wait the liner to cool down before cleaning it.
 Forbidden The combi oven is only applicable to household cooking and cooking in similar working and living scenarios such as roasting, barbecuing, thawing and drying food. No other purpose is supported. The product used for any other purpose may cause a hazard. FOTILE will not be liable for any loss caused by incorrect use or improper operation.	






 Danger	
 Forbidden To minimize the risk of injury to your children, they shall not be allowed to use the combi oven as a toy, nor shall they play near the oven.	 Strictly follow In case of any fault of the combi oven, please cut off the power immediately and shut down the oven, and follow the "Common fault identification and troubleshooting".
 Forbidden Never store any items inside the oven when not in use.	 Strictly follow To avoid fire hazard, keep the oven away from flammable items such as curtains, blinds, aerosol cans and detergents when the oven is in use.
 Forbidden Do not try connecting the oven to an external timer or a remote control system.	
 Forbidden Never place the following items in the oven for cooking: paper, cardboard, plastic, cloth, flammable items.	 Strictly follow Keep the whole oven away from heat sources, gas, alcohol and other inflammable products.


 Warning	
 Strictly follow If the place where the combi oven is used is vulnerable to rats or insects, please keep the oven and its surrounding environment clean. For the damage of the combi oven caused by rats or insects, FOTILE does not undertake any warranty responsibility.	 Strictly follow Any plastic container to be used for cooking shall be provided with the statement by its manufacturer that the container is suitable for an oven. Any plastic container other than the above will melt at a high temperature and may damage the combi oven or cause a fire.
 Strictly follow Cover your food if you want to keep food warm in the combi oven. Moisture in food may corrode the combi oven. Covering can protect the food from drying.	 Strictly follow The damaged power cable must be replaced by specialized personnel from the manufacturer, its maintenance department, or a similar department to avoid danger.
 Strictly follow Wear heat-insulation gloves when putting food into the combi oven, turning over or taking out the food from the oven and adjusting the grill or ovenware. Avoid being scalded by the heating elements or liner walls.	 Strictly follow Do not allow children to play with plastic films and packing boxes, which may cause suffocation accidents. Therefore, keep the packaging materials away from children, because the packaging materials are not toys.
 Strictly follow Cut off the power before cleaning the oven with neutral cleaning agent. Meanwhile, use a soft cloth to clean the oven to prevent scratching its surface.	 No touch Do not touch the upper heating tube inside the combi oven until the oven completely cools down because the heating tube is the heat source of combi oven.



 Warning	
 <b>Strictly follow</b> The combi oven generates heat during working. Therefore, avoid contacting the heating element and the door glass of the combi oven. Especially, keep the oven away from children.	 <b>Grounding required</b> The socket must be equipped with a reliable grounding wire for the sake of safety. Do not connect the grounding wire to any gas pipe, water pipe, lightning rod or telephone wire. Poor grounding may cause electric shock or other accidents.
 <b>Strictly follow</b> Accessible parts may emit heat during use and shall be kept away from children.	 <b>Strictly follow</b> To avoid possible electric shock, make sure the oven is powered off before replacing the lamp.
 <b>Strictly follow</b> When cooking with oil or grease, make sure the oven is attended as overheating may cause a fire.	 <b>Strictly follow</b> Please use purified water for cooking to avoid damage to the oven due to scale accumulation.
 <b>Strictly follow</b> The oven shall be provided with an independent 16A socket, and such socket shall be in good contact and shall not be shared with any other electrical appliance.	 <b>Caution, scald</b> The combi oven will not cool down immediately after the door is opened during work. Please pay attention to safety and avoid being scalded.
 <b>Strictly follow</b> It is not allowed to connect this product with a long-range plug board because too long cable may cause overheating of the cable and thus lead to fire or power leakage when the oven is working.	 <b>Disassembly prohibited</b> Do not open the shell of this product without authorization. It is dangerous to touch the wires, electrical parts or structural parts, which may cause an electric shock or mechanical injury.
 <b>Strictly follow</b> When observing or taking food, slightly open the door to allow a large amount of steam to overflow before fully opening the door to protect your hands or body from being scalded due to direct contact with the steam.	 <b>Strictly follow</b> You'd better wear heat-insulation gloves when carrying hot utensils in order to enhance protection. Avoid wet gloves. Otherwise, heat will quickly pass through the gloves and result in scalds.
 <b>Strictly follow</b> Upon installation of the combi oven, if the power plug cannot be touched, it shall be realized by the fixed wiring switch meeting wiring rules, in order to cut off the power through such switches during maintenance or in emergency.	 <b>Strictly follow</b> There is steam overflowing through the air outlet when the combi oven is working. Even after the oven stops, the inside and outside of the door are warm to some extent. Thus, your children shall keep a safe distance with the oven.
 <b>Strictly follow</b> Do not place any cooking utensils on the bottom of the combi oven.	 <b>Strictly follow</b> The oven is not designed for outdoor use.

 Warning	
 <b>Strictly follow</b> To avoid steam and heat loss when cooking, do not open the oven door during the cooking process as much as possible.	 <b>Strictly follow</b> Please ensure the water tank base is firmly fixed in place otherwise there will be a pumping failure.
 <b>Strictly follow</b> Strictly follow: When observing or taking food, slightly open the door to allow a large amount of steam to overflow before fully opening the door to protect your hands or body from being scalded due to direct contact with the steam.	 <b>Strictly follow</b> Strictly follow: Do not place any cooking utensils on the bottom of the combi oven.
 <b>Strictly follow</b> If your recipe ingredients contain alcohol, high temperatures will cause the alcohol to evaporate, and the alcohol may even burn when coming into contact with the heating element. Therefore, to avoid such risk, the alcohol should be removed before the food is put into the combi oven.	

 Caution	
 <b>Strictly follow</b> This product is intended for household cooking only and is dangerous if used for any other purpose. FOTILE will not be liable for any personal injury or property loss caused by failing to use the oven according to the Instructions.	 <b>Strictly follow</b> In case of any abnormality of the combi oven, please cut off the power immediately and power the oven on again. If the abnormality still exists, follow the "Common fault identification and troubleshooting".
 <b>Strictly follow</b> To maintain hygiene, pour the excess water out of the water tank after each use to avoid condensation buildup.	 <b>Strictly follow</b> Dry the bottom of the hook groove of the water tank with a cloth every time when the water tank is fed with water.

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

### Suggestions

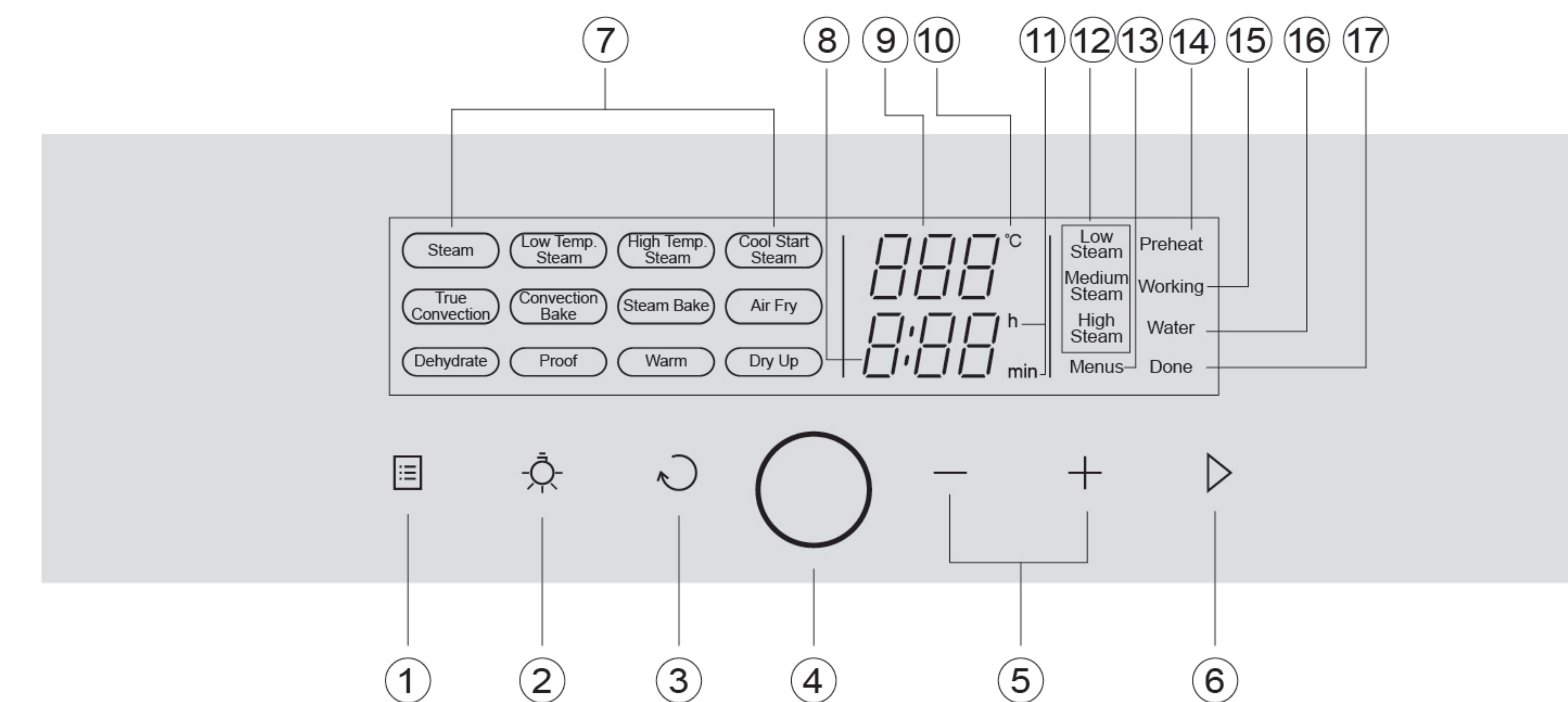
- Before the first use of the oven, please read the instructions on safe use, operation and maintenance in the Operation Instructions to avoid accidents and damage.
- Clean the oven before the first use. Take out the water tank and flush the inside of the tank with hot water instead of any cleaning fluid or detergent. Take out the accessories to the oven for washing, including the grill in the liner (Refer to Maintenance and Cleaning). It is recommended to clean the inner wall of the tank of the combi oven with cleaning liquid diluted by hot water.
- Dry the condensate tank with a soft cloth after each use.
- Open the door of the combi oven to let the moisture in the oven escape until the oven is dry.
- The combi oven shall be thoroughly cleaned if it is planned to remain idle for a long time in order to avoid odor. See the Care and Cleaning.
- Ensure that the voltage and frequency of the household power supply are consistent with those of the combi oven before installation.
- Please ensure that this product is correctly and reliably installed in the cupboard before being put into operation.
- Clean and dry the oven after each use as the condensed concentrate may corrode the oven over a long period of time.
- The combi oven must be installed at a safe and appropriate height which is convenient for you to open and close the door and take out food during cooking. Otherwise, the overflowed steam may scald you. In addition, the appropriate installation height can reduce the risk of scalding your children when they put their hands on the door.
- When opening the door, pay attention to the hinges, edges and corners of the door. Do not touch these locations to avoid mechanical trauma.
- When cooking food, be careful to operate the oven and not to tilt the food container so that liquid or food may flow out.
- Remove the power plug before discarding or moving your combi oven. The combi oven shall be discarded in strict compliance with the local laws and regulations.

### Installation and Repair Safety

- Make sure the installation, repair and maintenance of your combi oven are completed by service professionals from FOTILE. Do not disassemble the oven without authorization. Before the first use of the oven, please read the instructions on safe use, operation and maintenance in the Operation Instructions to avoid accidents and damage.
- Ensure that the voltage and frequency of the household power supply are consistent with those of the combi oven before installation.
- Ensure that the oven is installed safely and reliably and well grounded. To guarantee the power safety of the combi oven, ensure correct and reliable grounding of the oven and correct and reliable grounding and connection of the household power grid, which is a basic safety requirement. The manufacturer of this product will not be liable for any damage caused by the problem of the household power grid.

## Quick Operation Guide

### 1. Control Panel



- Introduction to control panel buttons and display interface
- Buttons
  - 1) “Pre-set menus” button: Touch the button for intelligent menu selection.
  - 2) “Lighting” button: Touch the button to turn on or off the LED lamp.
  - 3) “Back/cancel” button: During setting, touch the button to return to the previous state; during work, touch the button to return to the mode selection interface and stop the work.
  - 4) “Power” button: Touch the button to power on or off.
  - 5) “-/+” button: When setting cooking temperature, time or humidity or selecting Pre-set menus mode, touch “-/+” button to adjust the selection.
  - 6) “OK/start” button: Touch the button to determine the selected cooking mode, temperature, time or Pre-set menu mode.

● Icons and texts on LED display interface

- 7) Text about functions and modes: to display the cooking mode you have set.
- 8) Time display: to display the time represented by the number you currently see.
- 9) Temperature/Pre-set menus number display: to display the temperature represented by the number you currently see. When you select the "Pre-set menus" mode, the number you currently see represents that of the Pre-set menus.
- 10) Temperature unit: to display the temperature unit you have set (°C).
- 11) Time unit: to display the time unit you have set (h/min).
- 12) Humidity display: to display the humidity mode you have set.
- 13) Pre-set menus display: this icon remains during intelligent menu selection.
- 14) Pre-heating indication: the text remains when the combi oven is under pre-heating state.
- 15) Work indication: the text remains when the combi oven is working.
- 16) Add water: When the text is flashing, it means that you shall add water into the water tank and push the water tank into the hook groove adequately.
- 17) Completion prompt: The text remains displayed when the work is completed.


**2. Precautions Prior to Use**

■ Prior to the first use, take out all accessories from the combi oven, remove the bubble bags from the ovenware and grill, take out the Instructions, remove the protective film from the handle and clean all the accessories.

Heat the combi oven when it is empty. Before heating, you'd better wipe the liner of the combi oven with a wet cloth to remove the dust or residual packaging left in the liner during storage and unpacking. Set the combi oven to fully open mode and the temperature to 220°C. Heat the oven for one hour when it is empty, and then open the door of the combi oven to guarantee ventilation of the room as odor is generated when the combi oven is used for the first time. The odor comes from the volatile substances used to protect the combi oven during storage and installation. In the process of the above operations, close the doors to other rooms to prevent the odor from entering the rooms.

■ Filling the water tank with water

When using the cooking function of the combi oven for the first time, fill the water tank with drinking water (purified water as recommended) to the "MAX" level mark, and push the water tank into the hook groove adequately.



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

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

■ List of product functions

Function	Mode	Default temperature/°C	Temperature range/°C	Default time/h:min	Time range/h:min	Suggested uses
Steam	Steam	100	90-100	0:30	0:01-5:00	Suitable for cooking such food as fish and pastry.
	Low Temp. Steam	90	30-90	0:20	0:01-5:00	Suitable for cooking such food as steamed eggs with clams and asparagus.
	High Temp. Steam	110	110/120 (fixed stall)	0:20	0:01-5:00	Suitable for cooking beef and other food which requires a long time to cook.
	Cool Start Steam	/	/	0:10	0:10-00:30	Suitable for frozen food, e.g. steamed bun and steamed stuffed bun.
Roast	True Convection	180	60-230	0:30	0:01-4:00	Suitable for roasting such food as pizza and puff pastry.
	Convection Bake	150	60-230	0:30	0:01-4:00	Suitable for cooking such food as biscuits and cakes.
	Steam Bake	180	60-230	0:20	0:01-4:00	Steam can be added in the process of roast, suitable for cooking such food as tender meat
	Dehydrate	80	60-120	1:00	0:01-5:00	Suitable for drying food, e.g. dry lemon and sliced dried beef.
Air fry	Air fry	200	180-230	0:15	0:01-0:40	Suitable for cooking such oil-free fried food as French fries and popcorn chicken.
Others	Pre-set menus	/	/	/	/	Supported by recipes, cooking mode specified, quick cooking
	Proof	35	30-50	0:30	0:01-9:59	Food fermentation.
	Defrost	50	/	0:30	0:01-4:00	Thawing food.
	Warm	60	50-100	0:30	0:01-4:00	Heat preservation of food.
	Steam cleaning	Fixed program, lasting for about 10min				Cavity cleaning.
	Dry up	Fixed program, lasting for about 15min				Inner cavity cleaning.
	Descale	Fixed program, lasting for about 35min				Cavity descaling.

■ Pre-set menus

The "Pre-set menus" mode is available to the combi oven, which aims at quickly starting the cooking of some dishes. Generally, there is no need to manually modify the cooking conditions. However, time adjustment is not available for the dishes with codes 32-34, 37-38, 40 and 53-55, while those dishes with other codes can be subject to time adjustment according to the actual cooking conditions.

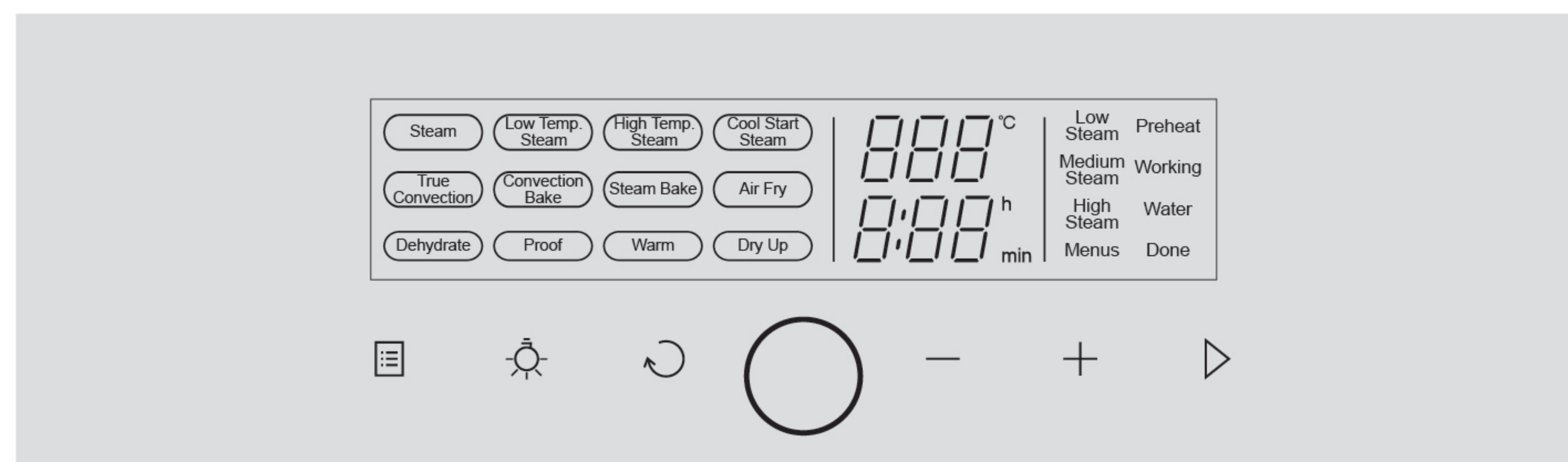
The corresponding relationship between dishes and codes displayed on the screen under the "Pre-set menus" mode is shown below. Among them, the dishes with "\*" shall be preheated, which means that the dishes shall not be put into the cavity to heat until the cavity temperature reaches the set one after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

Code	Dish name	Type	Code	Dish name	Type	Code	Dish name	Type
01	Steamed Rice	Steamed dish	21	Chiffon Cake	Roasted dish	*41	Roast Pork Chops	Steamed /roasted dish
02	Steamed Buns		22	Cheese Cake		*42	Teriyaki Chicken Thighs	
03	Steamed Stuffed Bun		23	Toast		*43	Fries	Air fry
04	Steamed Dumplings		24	Pastry		*44	Chicken Nuggets	
05	Steamed Clams		25	Tarts		*45	Korean Barbecue Beef	
06	Steamed Branzino		26	Caramel Milk Pudding		*46	Air-Fired Chicken Wings	
07	Steamed Cod		27	Baked Chicken Wings		*47	Fried Shrimp	
08	Steamed Maryland Crab		28	Lamb Skewers		48	Lemons	Dehydrate
09	Steamed Scallops		29	Grilled Prawns		49	Beef Jerky	
10	Steamed Shrimp		30	Palace Peach Crisp		50	Juju/Plum/Raisin	
11	Pork Ribs Seaweed Soup		31	Cupcake		51	Farfalle	
12	Dim Sum Steamed Spare Ribs	32	Roasted Butternut Squash	52	Candid Ginger	Miscellaneous		
13	Steamed Corn	33	Roasted Whole Chicken	53	Defrost			
14	Steamed Napa Cabbage in Broth	34	Steamed-Roasted Garlic Eggplant	54	Descalce	/		
15	Steamed Eggplant with Soy Sauce	*35	Pizza	55	Steam Clean			
16	Steamed Broccoli	*36	Artisan Bread	/	/			
17	Steamed Asparagus	*37	Cranberry Brie Crostini	/	/			
18	Cookies	38	Grilled Lamb Chops	/	/			
19	Cranberry Shortbread Cookies	*39	Thai Chicken Wings	/	/			
20	Keto Coconut Macaroons	*40	Garlic Roasted Potatoes	/	/			

### 3. Operation Instructions for Combi Oven

#### ● Power on

Power on. Then all the icons and buttons will blink and buzz.



#### ● Traditional cooking

1. **Start the oven and select the mode.** Press the power button to start the oven, press "-" or "+" button to select mode, and press ">" button for confirmation.



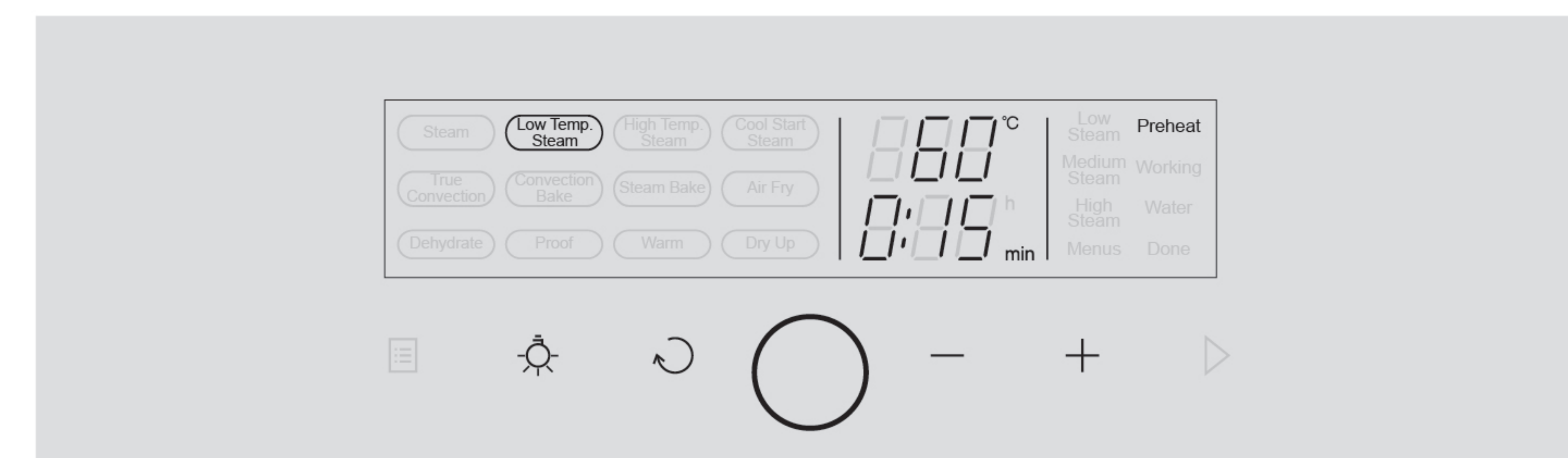
2. **Set cooking temperature.** Press "-" or "+" button to set the temperature and press ">" button for confirmation.



3. **Set the cooking time.** Press "-" or "+" button to set the time, and press ">" button for confirmation.

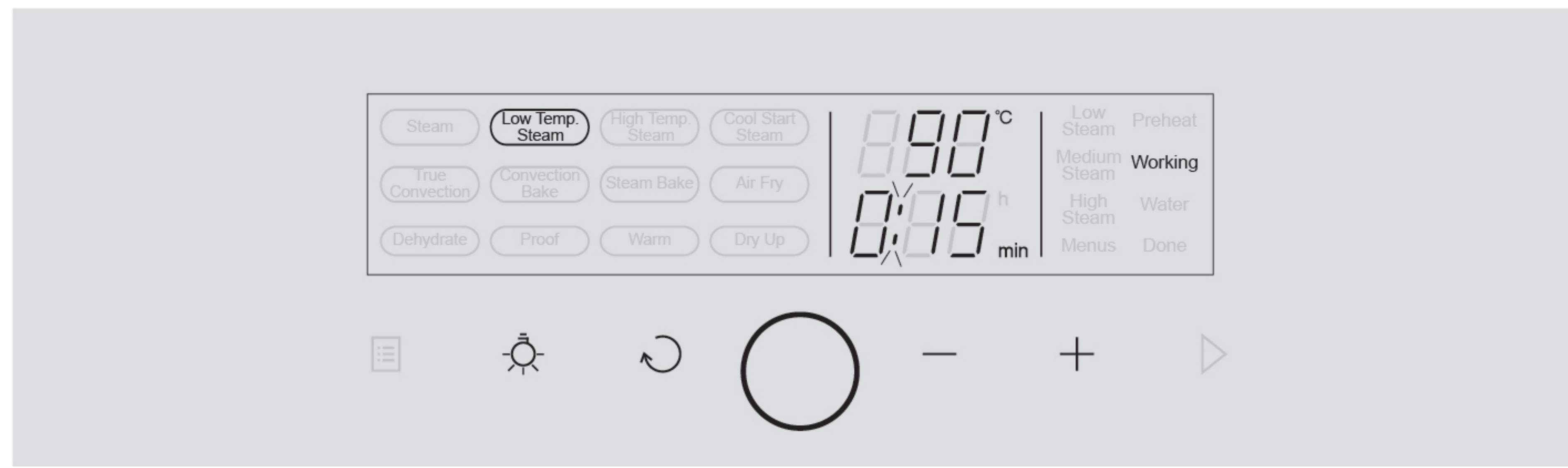


4. **Preheating.** The combi oven starts to warm up and displays the current real-time temperature.

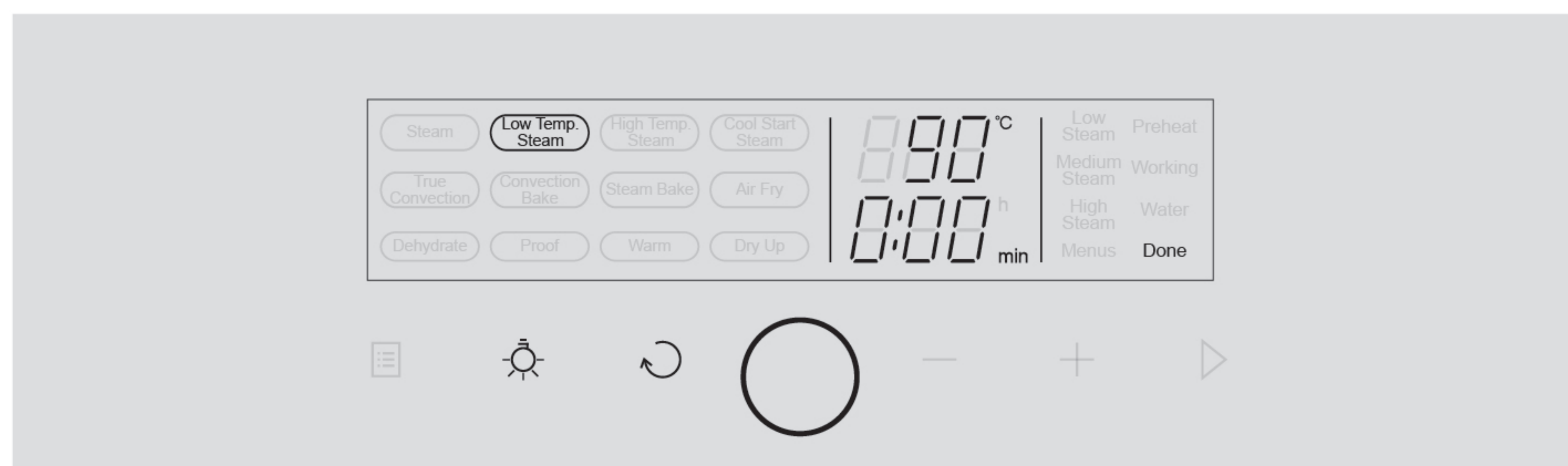


Note: The dishes that do not require preheating can be placed into the oven directly.

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



6. **Complete cooking.** The countdown reaches zero, with ten buzzers given.



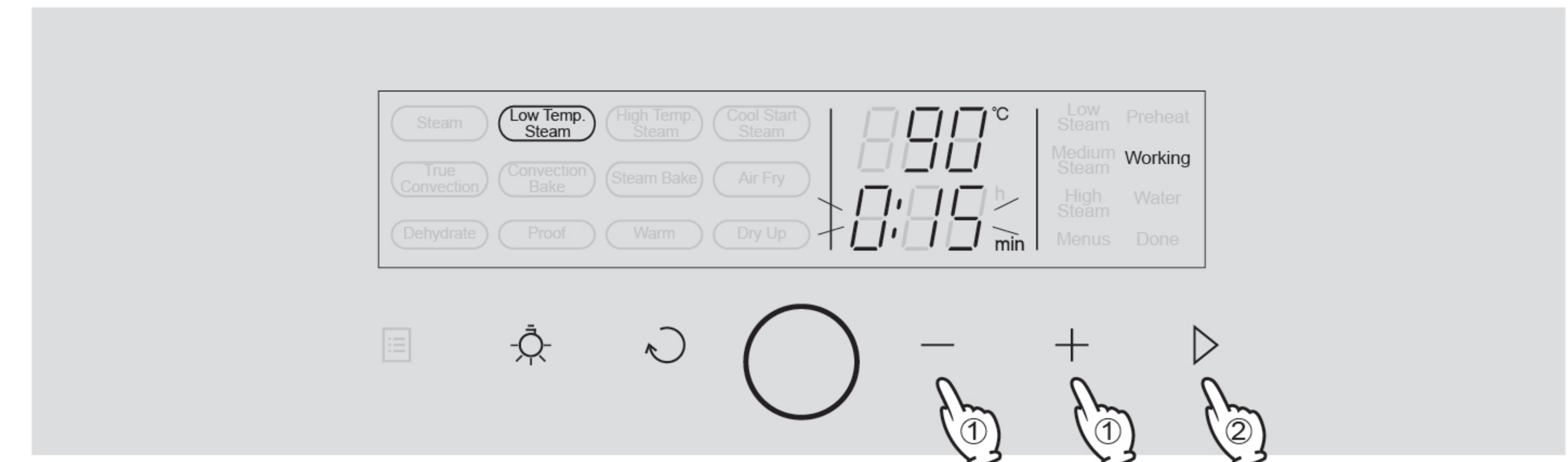
Note: During preheating and cooking, press "-" or "+" button to reset the cooking temperature and cooking time. In case of no operation within 10 seconds, the oven will return to the original working interface. Upon completion of cooking, the oven will automatically shut down if no operation occurs within 2 minutes.

● **Modify setting parameters**

1. **Modify temperature parameters.** During preheating or working, press "-" or "+" button to enter the interface for modifying temperature parameters, and then continue pressing "-" or "+" button to modify temperature parameters.



2. **Modify time parameters.** Press "-" or "+" button to adjust time parameters, and press "▷" button to confirm the modification.



● **Pre-set menus**

1. **Power on and enter the home page.**



2. **Choose Pre-set menu.** Press "Pre-set menu" button to enter the Pre-set menu mode.



3. **Choose a dish number.** Click "+" or "-" button to select dish code (01-52), and press "▷" button for confirmation.



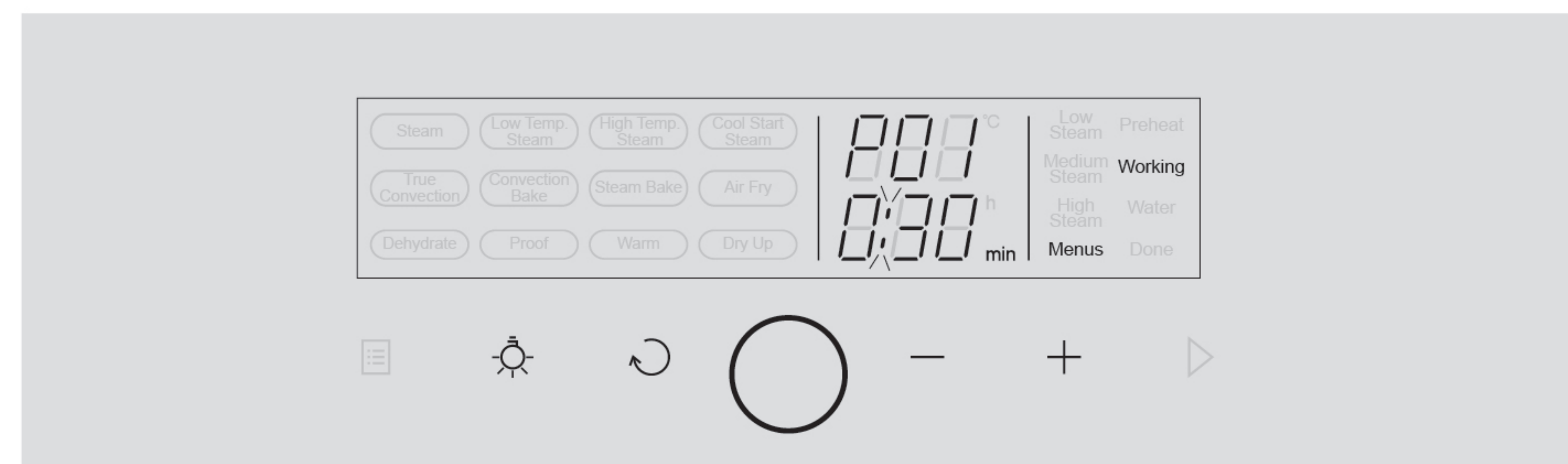
4. **Set time.** Press "-" or "+" button to set time and press "▷" button for confirmation.



5. **Start preheating.**



6. **Working.** Start countdown.



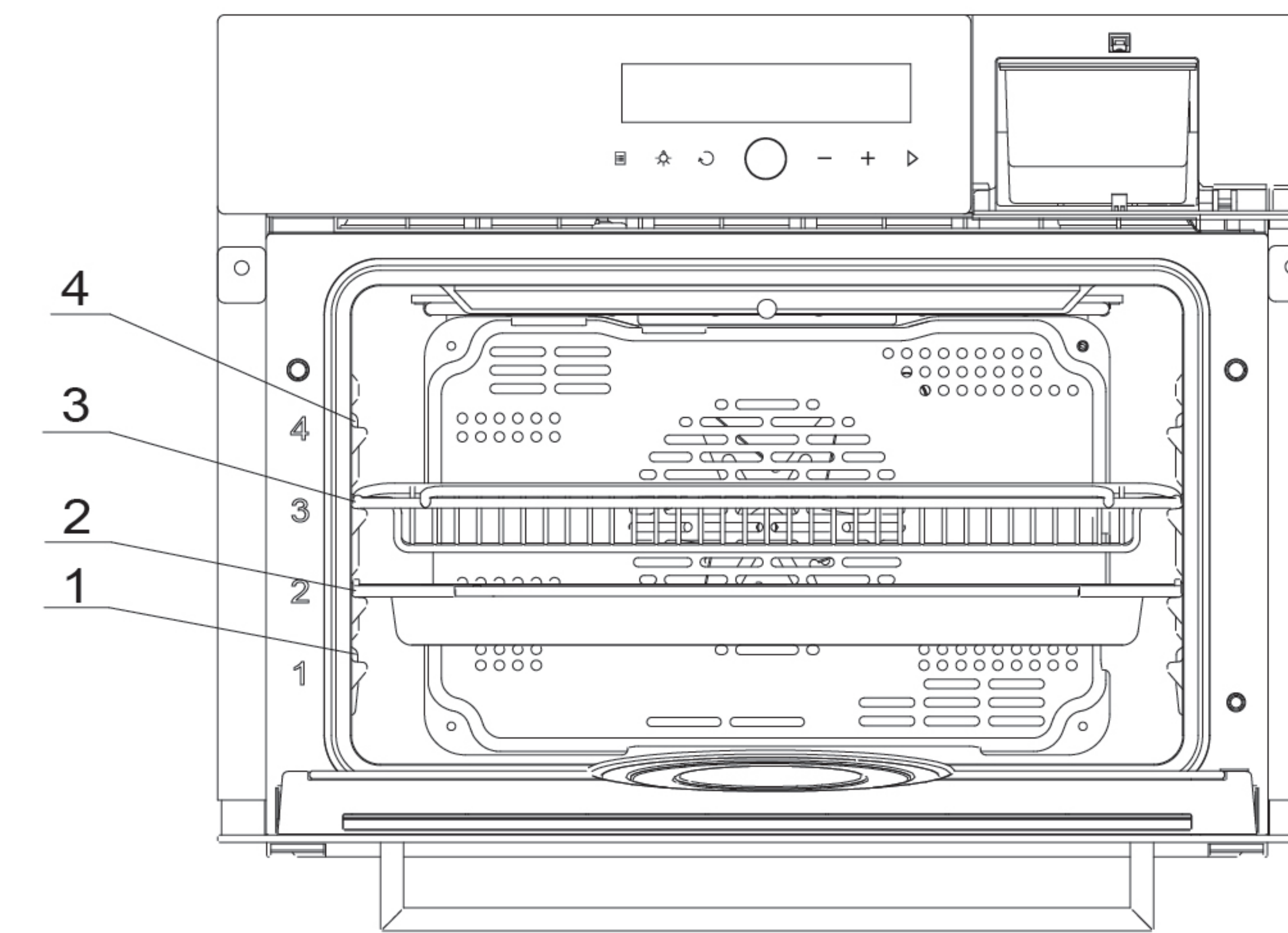
7. **Complete cooking.** The oven is auto powered-off and turns black after 10 beeping prompts in case of no operation within 2min.



Notes: 1. You can view the dish name corresponding to the Pre-set menus code on the Instructions and the door glass.

## Suggestions on Use

### Location diagram of grill



For cooking, Layer 1 and layer 2 are recommended. For roast, Layer 2 and Layer 3 are recommended. Layer 4 is recommended if the food requires coloring.

### Common problems in cooking

1. The preheating time exceeds 20 minutes. Firstly, check whether the door suffers obvious air leakage and whether the door seal ring has been well installed, and make sure that no dirt exists on the temperature sensor in the oven body.
2. Overcooking. Firstly, Try not to open the door as possible during cooking. Then, check whether the cooking temperature is set too low, and finally check whether the door is closed tightly or suffers air leakage.
3. There is a lot of oily fume during cooking. Check whether the oven body is timely cleaned and the dirt in it is removed thoroughly after each cooking.
4. There is an obvious color difference before and after cooking. Confirm whether an appropriate cooking mode is chosen. Lower the setting temperature appropriately. Put in the dish after preheating.
5. The door is not closed off. Make sure the door is closed off when the combi oven is working. If the door is not closed off or is not closed in place, the word "preheating" or "working" will flash and there will be a beeping prompt.
6. The cavity is ponded. During cooking, there will be a lot of steam, some of which condenses to the cavity wall, making the cavity ponded. Please clean up the water immediately after use.

7. There is a peculiar smell in the cavity. Residual water and grease in the cavity are not cleaned timely after many times of cooking. Please clean up the cavity timely to keep it dry and tidy.
8. Water drops from the cavity underside. Please check whether the condensate tank is full of ponded water. Overflowing ponded water from the condensate tank will cause water dropping at the cavity underside. Please clean up the ponded water in the condensate tank timely after each cooking.
9. There is a lot of oily fume and steam when opening the door. In order to ensure the cooking effect, the cavity shall have good sealing performance. Thus, some of oily fume and steam generated during cooking will reside in the cavity. When opening the door, please open the door slightly for 10°-15° to release oily fume and steam in the cavity in advance. Then, the door is opened fully.
10. Due to the difference in cooking environment (e.g. voltage, humidity and room temperature), the cooking effect will be affected. If this problem occurs, please adjust the cooking temperature and time at your own discretion according to the cooking effect.
11. When enabling the roast function, please make sure that the cavity is dry and free from ponded water, especially when baking food such as cake.
12. Descaling. Scale is easily caused during the steam generation. When the scale deposits on the surface of liner heating plate, please use scale remover timely to remove the scale and follow the instructions on the water tank to remove it, so as not to affect the cooking effect.
13. Cavity drying. After Cavity drying is finished, it is necessary to open the door of combi oven in order to better disperse the residual steam in the cavity.

## Packing List

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

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

■ Oven	1	■ Grill	1
■ Wood screw	2	■ Ovenware	1
■ Operation Instructions	1		

## Installation Instructions

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

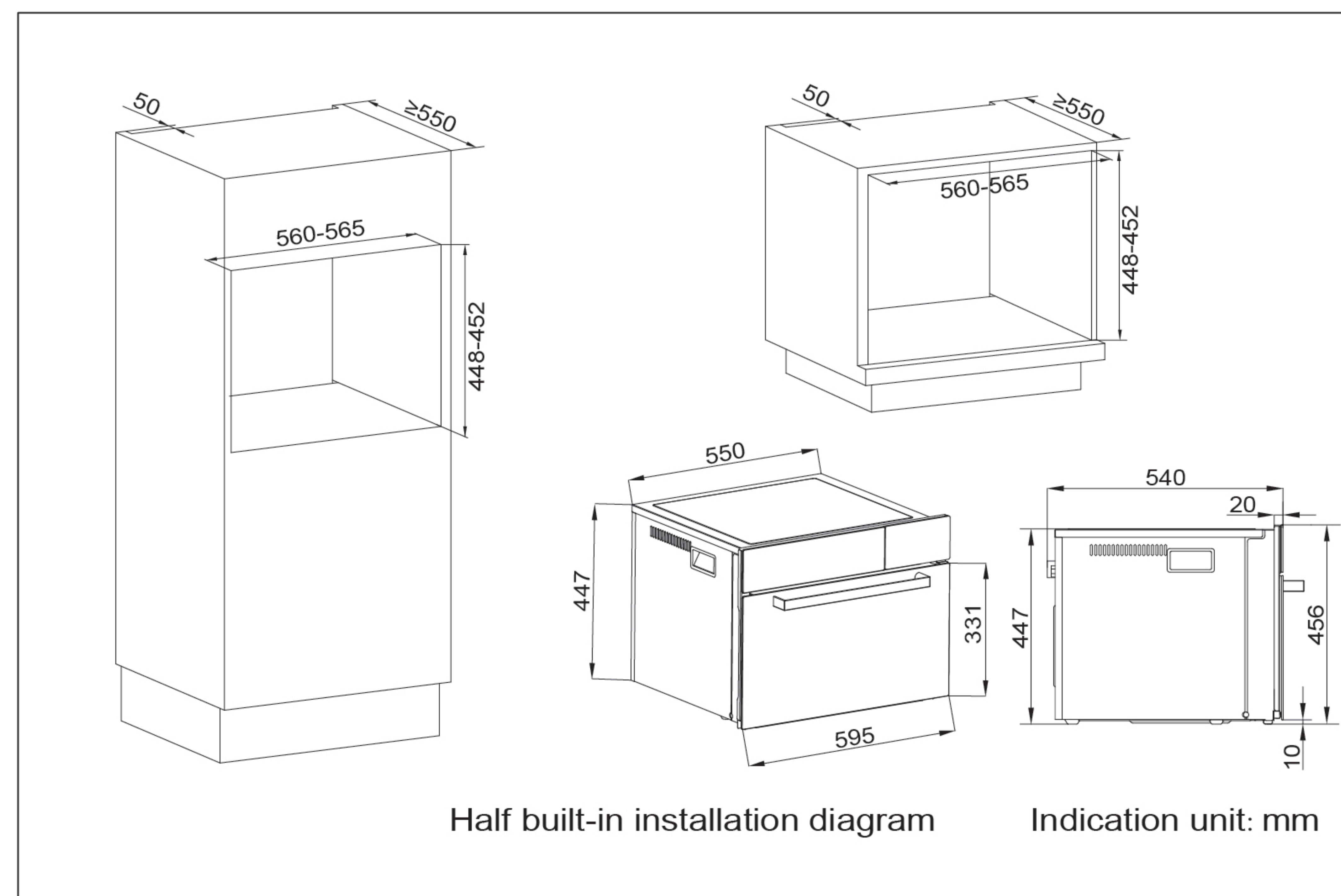
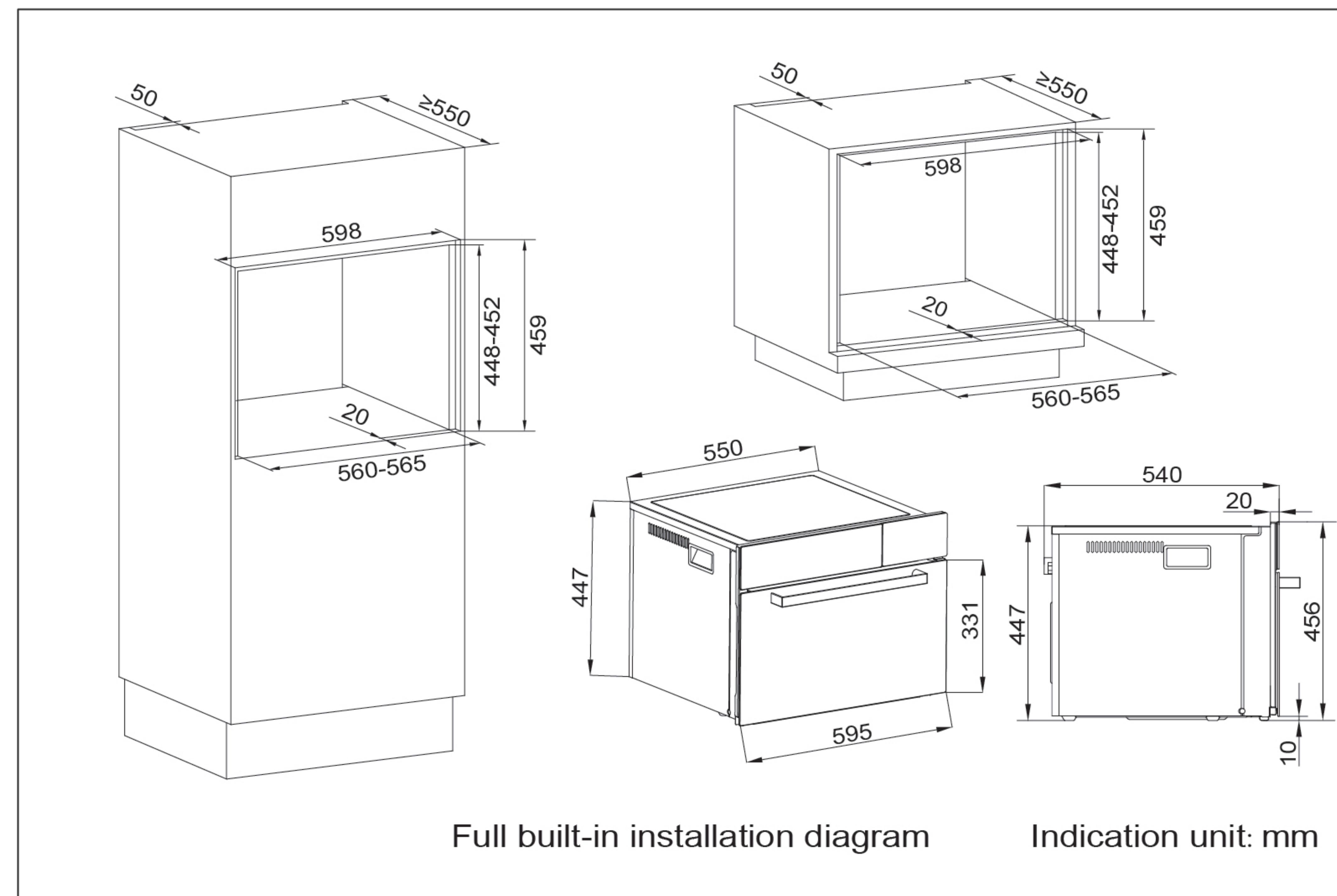
- The combi oven must be installed by the installation personnel designated by the Company, and the Company will not be responsible for any loss caused by improper installation of unqualified installation personnel.

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

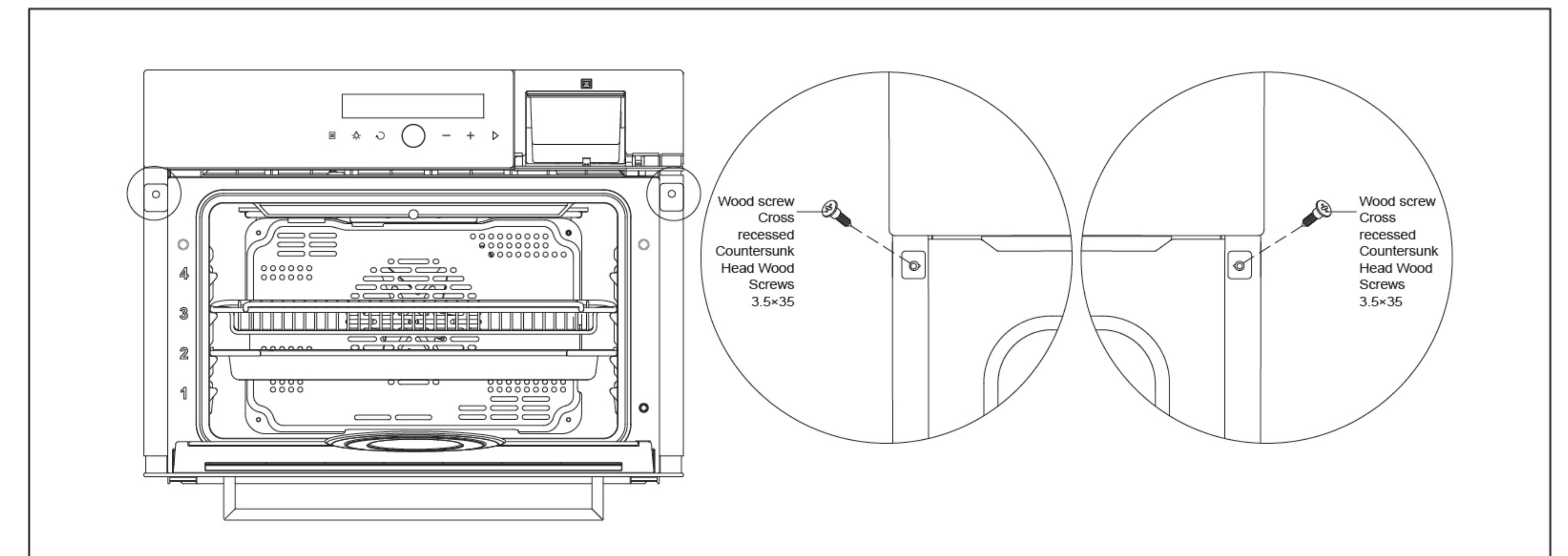
Remove the outer packaging and film bag of the combi oven and then place the combi oven close to the mounting hole. Connect to the power socket (no power connected), hold the combi oven bottom with one hand while putting the other hand at its handle, and then slowly put it in the cupboard hole. Loosen one hand and gently push the combi oven to the end. Put the front end of combi oven on the cupboard base plate. Use the wood screws in the accessory bag to fix the combi oven to the cupboard (see screw fixing sketch).

■ Cupboard installation sketch

Installed at the cupboard center



Screw fixing sketch



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

**Main Technical Parameters**

Model	HZK-TS1		
Rated voltage	220-240V	Heating temperature range	30°C -230°C <sup>(1)</sup>
Rated frequency	50-60Hz	Display mode	LED digital display
Rated power	3400W <sup>(2)</sup>	Effective volume	42L <sup>(3)</sup>
Light	25W/230V~ /50Hz	Net weight	31kg

(1) As this combi oven has no refrigeration function, the cavity temperature will not be lower than the indoor temperature.

(2) The maximum input power measured in the preheating stage of the convection mode.

(3) The effective volume refers to the volume calculated in accordance with IEC 60350-1 by measuring effective length, effective width and effective height.

**Suggestions on Cleaning and Maintenance**

■ General precautions

⚠ Caution:

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

⚠ Caution:

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



**Water tank**

- 1.The maximum water level scale is printed at the top outside of the water tank. When filling the water tank, please try to inject water near the maximum water level scale, so as to maximize the continuous cooking time of one injection. For water filling, do not exceed the maximum water level scale to avoid water in the water tank from overflowing during inserting or removing the water tank.
- 2.The combi oven can only work after pushing the filled water tank into the water tank hook groove.
- 3.The icon "please fill water" on the display screen flashes and there is a beep prompt, which means the water in the water tank is below the minimum water level, and the combi oven stops working. At this time, please fill water timely, and then push the filled water tank into the water tank hook groove in place.
- 4.For drying, in order to keep the cavity dry, enable the cavity drying function after each cooking to evaporate the water in the cavity completely. Alternatively, use a rag to clean the cavity.

**Cleaning and maintenance of stainless steel liner**

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

**Cavity drying**

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

**General stain**

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

**Stubborn stain**

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

**★ Important notice**

In order to keep the best cooking effect, it is recommended to clean the oven body and accessories after each use.

If they are not cleaned timely, oil stain accumulated will make it difficult to clean the oven body and accessories, and affect your operating environment and experience.



You had better to clean up dirt (e.g. spilled juice and cake batter) when the oven body or ovenware is still warm. During cleaning, please ensure that the oven body is not hot, so as to avoid being scalded.

The spilled juice and other acidic liquid may make the liner yellow. Thus, please clean it in time, so as to avoid irreparable yellowing of the liner.

**Common Fault Identification and Troubleshooting**

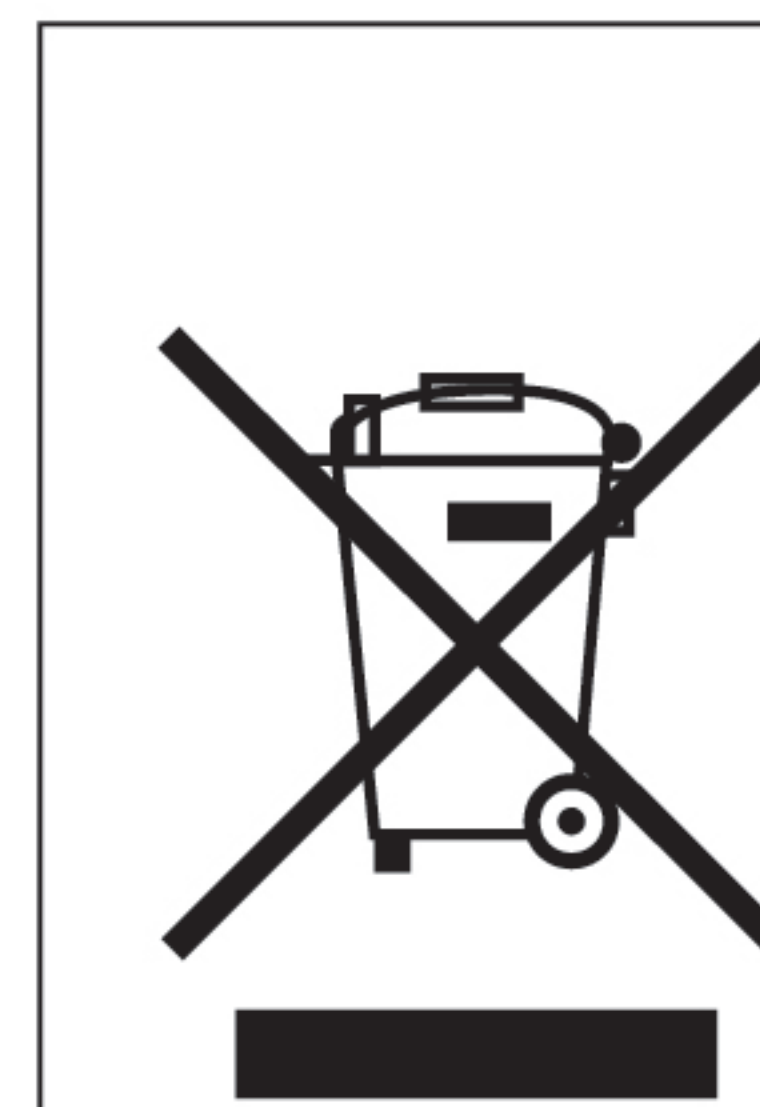
For your safety, please press the power button to shut down the combi oven firstly, and then proceed with the corresponding troubleshooting.

Fault	Cause analysis	Solutions
After inserting the power cable plug, the oven still cannot work.	Cause1: There is no electricity for the power socket.	Contact a qualified electrician for inspection and repair
	Cause2: The power cable plug is loose	Reinsert the power cable plug
	Cause3: The cable between the control panel and power pan is loose	Contact FOTILE service hotline for repair.
The button is insensitive	Cause1: There are stains on the control panel	Clean the control panel
	Cause2: The mounting box is aged and damaged	Contact FOTILE service hotline for repair.
	Cause3: Control panel fault	
The fan is still working after cooking	Cause1: The liner temperature is more than 70°C after using the roast function. It occurs within 20 minutes after using the steam function.	Open the combi oven door to accelerate heat dissipation. The fan stops working when the liner temperature is below 70°C after using the roast function. The fan stops working after 20 minutes after using the steam function.
	Cause2: The power pan or temperature probe malfunctions	Contact FOTILE service hotline for repair.
Grill "rusting"/ovenware "porcelain-off"	Cause1: The food is not cleaned thoroughly, causing yellowing	Soak the grill/ovenware in hot water and clean it with a cleaning cloth.
	Cause2: Grill "rusting"/ovenware "porcelain-off"	Contact FOTILE service hotline for repair.
Water leakage from the combi oven	Cause1: Water overflowing from the condensate tank	Clean it with a cloth
	Cause2: The door is not tightly closed off	Check whether there are foreign matters and dirt at the door, oven mouth and seal ring.
	Cause3: Others	Contact FOTILE service hotline for repair.

Fault	Cause analysis	Solutions
There is steam generated but the food is not well steamed	Cause1: Too short cooking time	Extend the cooking time.
	Cause2: Excessive volume of food	Cut the food into small pieces or divide the surface
	Cause3: Too many layers placed for food	Try to place the steamed food in containers on layers 1 and 2 of oven body to keep it close to the liner heating plate.
	Cause4: An inappropriate cooking ware is chosen	Pay attention to choosing a porous and low-walled cooking/steaming ware.
	Cause5: Others	Contact FOTILE service hotline for repair.
Display E2	The temperature sensor for liner heating plate is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display E3	Communication fault	Contact FOTILE service hotline for repair.
Display E6	Inlet fault	Contact FOTILE service hotline for repair.
Display F3	The temperature sensor for oven body is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display F4	The temperature sensor for oven body is short-circuited	Contact FOTILE service hotline for repair.
Display E0	The inlet pump is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Add water	Too low water level in the water tank	Please fill the water tank with appropriate amount of water
	Water level detection fault	Contact FOTILE service hotline for repair.

**⚠ Warning:** After the above simple troubleshooting, if the combi oven still cannot work normally, please contact FOTILE service hotline.

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



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

## Customer Service

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

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

### Precautions for warranty:

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