

FOTILE

User manual

Please keep it properly for further reference

Please read this manual thoroughly before you use the appliance

4-In-1 COMBI OVEN
CONV.BAKE/STEAM/
AIR FRY/DEHYDRATE

HYZK26-E1

XXXXXXXXXXXXXX

Dear Users, thanks for your choice of FOTILE series products. Please read through the User Manual to be familiar with the safety information, operation, maintenance and repair of the Combi Oven (later referred to as the oven) and enjoy the brand-new pleasure of cooking.

Please do read the manual thoroughly before use, and operate this product in accordance with the manual. The User Manual is important to maintaining the product in good working condition. In case of any product failure due to improper operation, you will lose your right of warranty, direct or indirect, it will not be accepted by any FOTILE authorized service center. Meanwhile, we suggest you contact local authorized after-sales service centers of FOTILE for maintenance after the warranty period, which is both important to you and us.

The FOTILE authorized service center will offer you the original parts and professional technical support, and ensure you a quality and considerate service and a rapid access to the maintenance support.

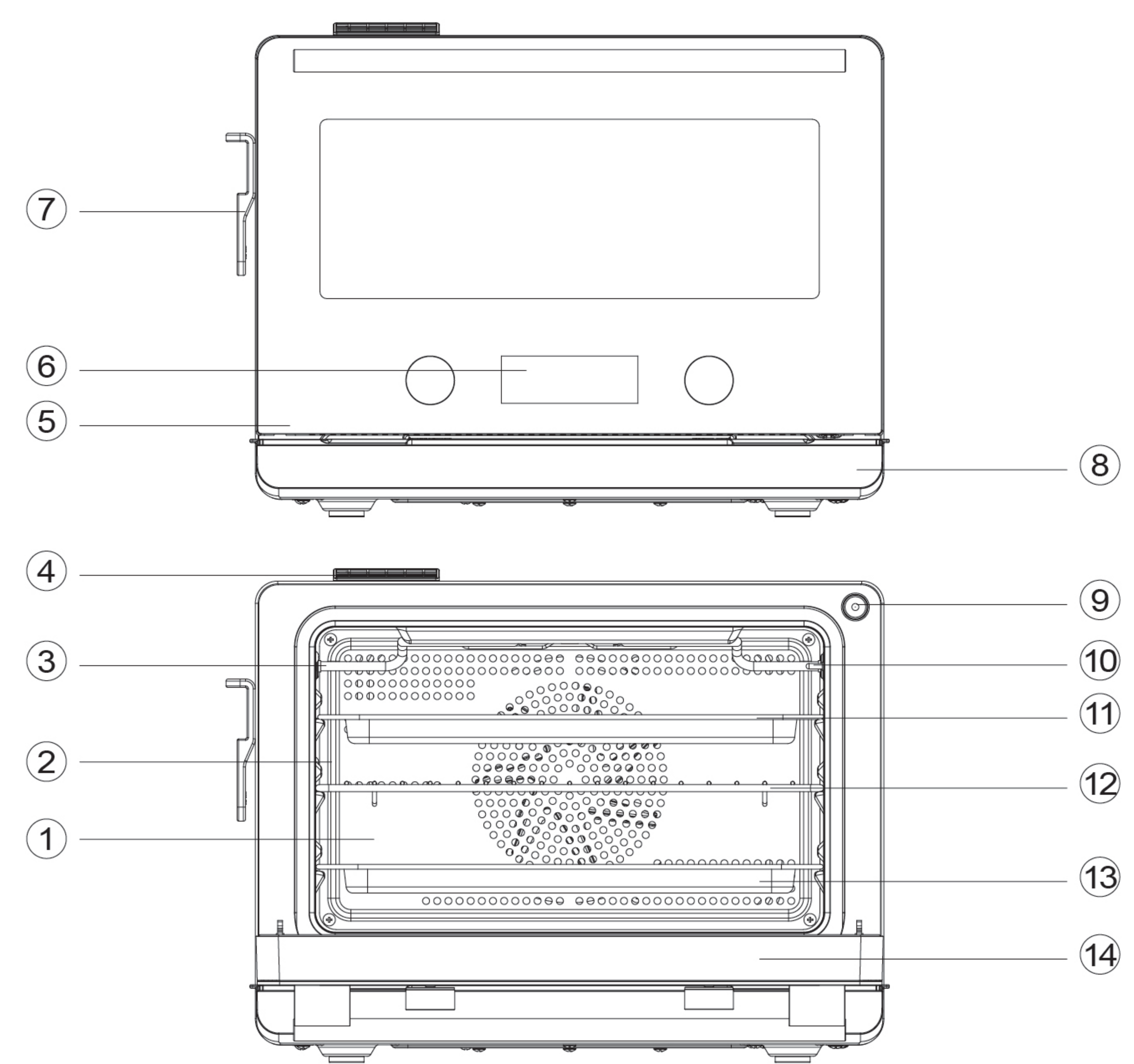
You are required to provide model and serial number of your product if you need services.

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Product features and parameters are subjected to changes at any time without prior notice, and may be slightly different from the instructions.

Parts & Accessories



- | | | | |
|-------------------------------|---------------------|----------------------------|------------------------------|
| ① Air heater apron | ② Door gasket | ③ Upper heating tube | ④ Vent |
| ⑤ Control panel | ⑥ Display | ⑦ Humidity-controlled chip | ⑧ Water catcher + water tank |
| ⑨ Door switch | ⑩ Temperature probe | ⑪ Universal pan | ⑫ Wire rack |
| ⑬ Steam container, perforated | ⑭ Door | | |

Safety Precautions

In order to protect the users and others from hazard and property loss, the following caution marks are used.

All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them.

Classification by degree of hazard and damage

Warning Ignoring this symbol and any improper operation which is possible to result in danger, serious injury, or fire.

Danger Ignoring this symbol and any improper operation is very likely to result in danger, serious injury, or fire.

Caution Ignoring this symbol and any improper operation which is possible to result in personal injury or property damage.




















Recommendation For safe and proper use of this product, the following contents are listed for reference.












Symbols of caution and prohibition













Caution! Hot	Caution! Electric Shock	Mandatory	Grounding	Forbidden	No Open Flames	Do Not Touch	Do Not Operate with Wet Hands	Do Not Disassemble





*** Special note:** Please use this product by strictly following the instructions. The Company is not responsible for any property damage or personal injuries caused by improper use of the product. If case of any conflict between the instructions and applicable national laws, the latter shall prevail.

Danger	
 Forbidden	Do not allow children and people with mobility problems to use this product unsupervised, and do to place this product in the reach of children, otherwise it may cause burn, electric shock and other accidental injuries.
 Forbidden	The oven is only used for cooking, such as baking, roasting, toasting, unfreezing and drying food and others in a household and similar working and living environment. Other uses which may cause dangers are not supported. The Company will not be responsible for any loss incurred by any improper use or operation.
 Forbidden	Do not place any aluminum foil, steaming and baking tray or tableware on the liner bottom of the oven, which may gather heat and even damage the oven.
 Forbidden	Do not add cold water to any food which is baked at high temperature, the steam from which may cause serious burn.
 Forbidden	Do not clean the glass of oven with any rough abrasive cleaner or sharp cleaning tool. They may scratch the glass surface and even break the glass.
 Forbidden	Do not use the oven to heat any canned food which is uncovered. When the pressure increases, explosion may occur and even injury or damage can be resulted in. (For example, if the oven is used for baking the Chinese chestnut, please cut apart its shell)

 Danger	
 Forbidden Do not touch the oven with wet hands and on naked feet.	 Forbidden Do not use loose or poorly connected power outlets. Otherwise, electric shock, short circuit or flame may be caused.
 Forbidden Do not clean this product with a steam cleaner.	 Forbidden Do not use a multi-functional socket with multiple plugs.
 Forbidden When the glass door is totally opened, do not place any item on the glass door.	 Forbidden Do not immerse the power plug and wire in the water, which may cause electric shock danger when the oven is put into service again.
 Forbidden It is forbidden to place the following items in the oven for baking, such as paper, card, plastic, cloth and inflammable plastic.	 Mandatory Keep the complete machine away from heat source, gas, alcohol and other flammable products and do not use the oven in a high temperature environment.
 Mandatory To avoid fire hazard, keep the oven away from the inflammables or do not cover the same with curtains, fabrics and equivalent goods when the oven is working.	 Mandatory Be sure to pull out the plug from the socket by holding the end of the plug. Please do not unplug the power cable with hands as it is easy to occur electric shock, short circuit and fire.
 Forbidden Do not store any item inside the oven.	 Do Not Disassemble Non-professionals are not allowed to dismantle the machine for maintenance or replacement of parts without permission.
 Caution! Hot The liner bottom of the oven is still in high temperature after work. To avoid burn, please do not clean the oven immediately after work and wait until the liner is cooled.	 Mandatory For occurrence of any fault, please cut off power immediately, stop using the oven, and take corresponding as per the Common Fault Identification and Troubleshooting.
 Caution! Hot Please open the door of oven 30-60 seconds after its work is finished. As the steam will come out from the machine when the door is opened, please stay away from the oven, so as to avoid steam burn.	 Forbidden To reduce risks to your children, please refrain from letting your children from playing near the oven.
 Mandatory In case of abnormality, press the Power button, turn off the oven, unplug the power plug or disconnect the main power, and contact the after-service hot line of FOTILE. Continuous work of the oven under abnormal conditions may cause electric shock and fire.	 Forbidden The oven cannot run, if it is connected to an external timer or an independent remote control system.

 Warning	
 Mandatory Do not use any plastic container for cooking. If do, only the one with the manufacturer's applicability statement for the oven is allowed. Other plastic container types will be smelted at high temperature and even damage the oven or cause fire hazard.	 Mandatory Please wear the oven gloves to put the food in the hot oven, stir or take the same and adjust the steaming and baking rack . This is to protect your skin from being burned by the heating element or liner wall.
 Mandatory If the service location is infested with rats or insects, please attach special importance to keep the oven and its surrounding environment clean and sanitary. The Company will not be liable for warranty of any damage of the oven due to rats or insects.	 Mandatory Any alcohol in your recipe or ingredient may volatilize at high temperature and even burn the heating element. To avoid these dangers, please be sure to remove the alcohol before putting the food into the oven.
 Mandatory The damaged power cord must be replaced by qualified personnel of the manufacturer, its maintenance or relevant departments to avoid any dangers.	 Mandatory As the overheated oil or grease can cause fire danger, be sure to watch the oven if any oil or grease is used for cooking.
 Mandatory Be sure to cut off the power at first and use the neutral cleaner for cleaning. Meanwhile, please be noted that to avoid surface scratch and use a soft cloth for scrubbing.	 Mandatory Do not allow children to play with the plastic film and packaging boxes, which may cause asphyxiation accidents. So please keep the packaging materials away from children. Packaging materials are not toys.
 Mandatory If the oven is used for keeping the food warm, please cover the food. The moisture in the food may corrode the oven. The cover can protect it from against corrosion and prevent the food from drying.	 Grounding The socket must be equipped with a reliable grounding wire to ensure safety. Do not connect the grounding wire to the gas pipe, water pipe, lightning rod and telephone line. Imperfect grounding may cause electric shock or other accidents.
 Mandatory It is forbidden to place any cooking ware on the bottom of the oven.	 Mandatory Do not connect this product to a long patch board. If the cable is long, fire hazard or electric leakage may be caused by overheated cable when the oven is working.
 Do Not Touch The heating tube is used as the heating source of the oven. Any user is forbidden to touch the upper heating tube inside the oven before it is absolutely cooled down.	 Mandatory Use a dedicated 16A power outlet and make sure that the power socket contacts well. Do not share it with other electrical appliances.

Warning	
 Mandatory Please confirm the ware is disconnected to the power supply, so as to avoid possible electric shock.	 Mandatory Keep the kid away from any accessible part which might be heated during service.
 Mandatory To avoid steam loss and impacts to cooking effect, do not open the furnace door during the cooking process as much as possible.	 Mandatory To strengthen protection, it is suggested to take the hot ware with oven gloves. Do not use any wet gloves. Otherwise, heat will be transferred through the gloves quickly and your hands will be burned.
 Do Not Disassemble Do not open the housing of this product without permission. It is very dangerous to touch any connecting wire, electrical component or structural component, because such actions may cause electric shock or mechanical injury.	 Mandatory To avoid work failure caused by pumping failure during work, please insert the water tank completely into the water tank base and fix it to the place.
 Mandatory To protect the hands or any body part from being directly touched and burned by the steam, please open the door slightly to let out most of the steam out and then completely open the door when observing or fetching the food.	 Mandatory The oven will become hot during service. Please be noted not to touch the heating unit inside the oven and the door glass and the housing of entire machine. Please attach importance to keep the kid away from the oven.
 Mandatory As steam will come out from the exhaust grille of the oven during the service and the external and internal surface of the door, please keep your kids at the safe distance from the oven and tell them the safety cautions.	 Mandatory Please use pure water in cooking to avoid damage to the machine due to scale accumulation.
 Mandatory The oven is not designed for outdoor use.	 Caution! Hot If the door of the working oven is opened, the oven cannot be cooled down immediately. Users should be careful not to be burnt.

Caution	
 Mandatory This product is used for home cooking only, and may be dangerous if it is used for other purposes. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper use of this product against the instructions.	 Mandatory In case of any abnormal function of the oven, power it off and then power it on. If the problem still exists, handle it following Common Faults Identification and Troubleshooting.
 Mandatory For hygiene purposes, pour out the remaining water in the water tank each time after you use the oven to avoid accumulated condensate.	 Mandatory When using the water tank, wipe its hook groove bottom dry with a cloth every time water is replenished.

Caution: Ignoring this symbol and any improper operation may result in danger, serious injury, or fire.
The Company will not be responsible for any consequence arising from non-observance of Safety Precautions.

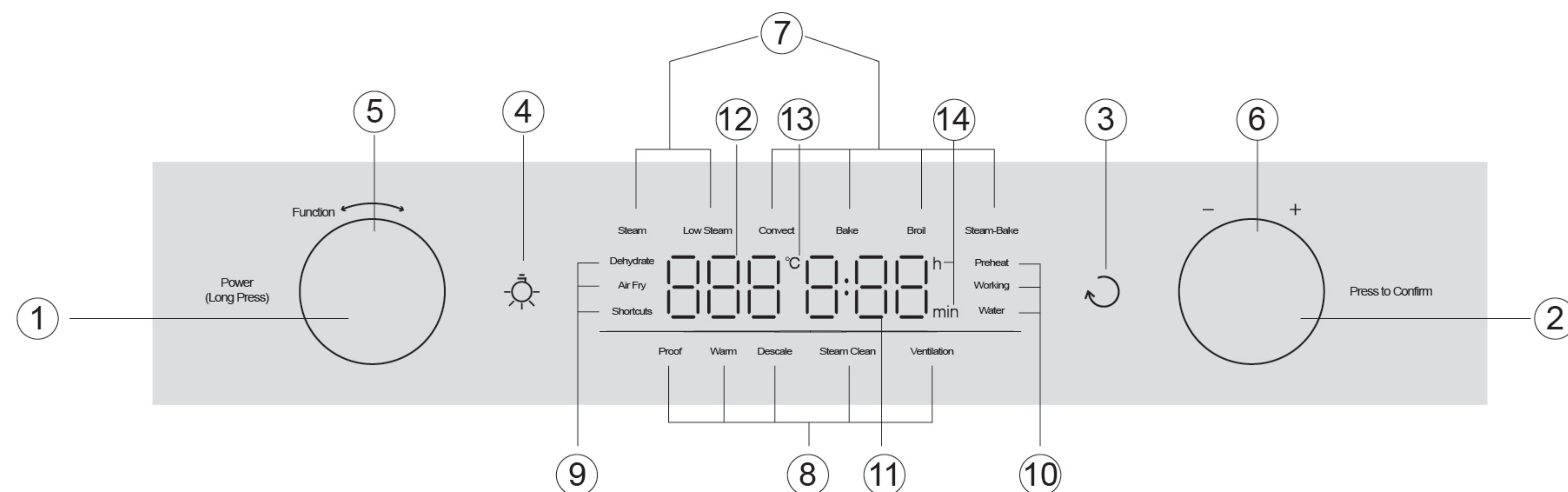
Recommendation
<ul style="list-style-type: none"> ■ Before the first use, please read important information about safe use, operation and maintenance of the oven listed in the User Manual avoid accidents and damage. ■ Clean the oven before first use. Take the water tank out and wash the inside of the water tank using hot water. Do not use any cleaning solution or detergent. Its accessories can also be taken out for cleaning. For details, see section Maintenance and Cleaning. You are recommended to clean the inner wall and the liner of the oven using the cleaning solution diluted with hot water. ■ Dry the condensate water tank using a soft cloth each time after you use the oven. ■ Open the door of the oven to dry the moisture completely after each use. ■ If the oven will not be used for a long time, thoroughly clean it to avoid unpleasant odor. For details, see section Maintenance and Cleaning. ■ Confirm that the voltage and frequency of your household power supply are the same as those of the oven before you use it. ■ Place the oven on the countertop of the cupboard correctly and reliably before your operation. ■ Clean and dry the oven in time after each use because it may be corroded by condensed concentrates which are accumulated over a long time. ■ The oven must be placed at a height safe and proper for opening and closing the door as well as taking out and putting in food while cooking. Otherwise, you might be burnt by the escaping steam. A proper working position also reduces the risk of burning because kids may put their hands on the door. ■ When opening the door, watch out for the hinges, edges and corners of the door. Do not touch them because you might be hurt mechanically. ■ When cooking food, be careful not to tip the food container which may have fluid or food flowing out. ■ When throwing away or moving the oven, remove the power plugs first. The oven should be discarded in accordance with local laws and regulations.

Installation and maintenance safety

- The oven should be repaired by FOTILE serviceman and should not be disassembled or assembled at will. Before the first use, please read important information about safe use, operation and maintenance of the oven listed in the Operation Instructions to avoid accidents and damage.
- Confirm that the voltage and frequency of your household power supply are the same as those of the oven before you use it.
- Ensure that the oven is grounded safely, reliably and properly. For electrical safety, the grounding wires of the oven should be properly and reliably connected to the grounding system of the household power grid, which is an essential safety requirement. The Company will not be responsible for any damage or injury arising from any problem in the household power grid.

Quick operation guide

1. The control panel



■ Description of the buttons and rotary knobs of control panel and display interface

● Operation buttons

- ① Power: Press and hold the button for 1 second to turn on or off the oven.
- ② OK: Press the button to confirm the selected function/parameter.
- ③ Return: Touch the button to return to the previous setting level; if you touch the button when the oven is working, it will go to the time settings screen and stop working.
- ④ Light: Touch the button to turn on or off the LED lamp.

● Rotary knob

- ⑤ Rotary knob 1: Function selection mode. Select setting function by turning this knob left or right.
- ⑥ Rotary knob 2: Adjusting temperature and time parameters in cooking mode. Adjust parameters by turning this knob left or right.

● Text and numbers on the LED display interface

- ⑦ Traditional steaming and baking function mode: It displays the currently selected steaming and baking mode.
- ⑧ Auxiliary function mode: It displays the currently selected auxiliary mode.
- ⑨ Dehydrate, Air Fry and Shortcuts: It displays the currently selected mode.
- ⑩ Working status indication: It displays the working status.
Preheat indication: It keeps displaying the text if the oven is being preheated.
Working indication: It keeps displaying the text if the oven is working.
Tips for adding water: If the icon is flashing, the water tank is in shortage of water (in Descaling mode, it means you need to do a water change. See descaling steps for details). Push the water tank into the tank. Press knob 2 to continue working.
- ⑪ Time display: The currently displayed number refers to time.
- ⑫ Temperature/Quick menu number display: The currently displayed number refers to temperature. If you select the Shortcuts mode, the currently displayed number refers to quick menu number.
- ⑬ Temperature unit: It displays the temperature unit you set (°C).
- ⑭ Time unit: It displays the time unit you set (h/min).
When working time is shorter than 1 hour, the h indicator is off. When working time is longer than 1 hour, the h indicator is on.

2. Precautions before use

■ Before first use, take out all accessories and the plastic bags and clean all accessories.

Heat the oven when it is empty. Before heating, wipe the liner of the oven using a wet cloth. In this manner, dust or packaging remaining in the liner resulting from storage and unpacking can be cleaned. Adjust the oven to Convection mode for empty baking at a temperature of 200°C for 20 minutes. When using the oven for the first time, make sure that the room is ventilated for venting unpleasant odor generated by materials used to protect the oven during storage and installation. Close doors to other rooms at the same time to prevent the unpleasant odor from spreading to the entire house.

■ Water tank filling

When using the cooking function of the oven for the first time, fill the tank with fresh drinking water (purified water preferred) and push the water tank to its base until it is in place. Place the oven securely before use. This product is moveable and not provided with additional fixtures. When it is being used, do not open the door suddenly because it may tip over.



Tips: If the working oven is placed close to a range hood, you are advised to turn the range hood to the weak button. When cooking greasy food, you are advised to first wrap them using aluminum-foil paper.

- When cooking greasy food using the steaming and baking grill, put the universal pan and wire rack on the same layer. The pan is placed under the rack.

■ List of product functions

Cooking Methods	Function	Default temperature /°C	Unit of least precision /°C	Temperature range /°C	Default time/h: min	Unit of least precision/min	Time range/h:min	Best for
Steaming	Steam	100	1	90-110	0:20	1	0:01-2:00	Applicable for rice/fish/veggies
	Low Steam	90	1	30-90	0:15	1	0:01-2:00	Applicable for egg and asparagus
Baking	Bake	150	5	60-230	0:30	1	0:01-3:00	Applicable for cookies/breads
	Convect	120	5	60-230	0:30	1	0:01-3:00	Applicable for dried fruit and egg tart
	Broil	190	5	100-230	0:30	1	0:01-3:00	Applicable for colored food heated on surface such as lasagna and toast
	Steam-Bake	180	5	60-230	0:20	1	0:01-3:00	Steam spraying during baking, applicable for tender meat and western-style bread
Baking and frying quick menu	Dehydrate	80	5	60-120	1:00	1	0:01-5:00	Applicable for Jerky/onions/plums
	Air Fry	200	5	180-230	0:15	1	0:01-0:40	Applicable for Fries/nugget/steak
	Shortcuts	/	/	/	/	1	/	Auxiliary menu, specific cooking mode and quick cooking
Assist	Proof	35	1	30-50	1:00	1	0:01-9:59	Bread Proof
	Warm	80	1	50-100	0:30	1	0:01-3:00	Keep warm
	Descale	/	/	/	0:35	/	/	Descaling and maintenance
	Steam clean	/	/	/	0:10	/	/	Cavity Cleaning
	Ventilation	/	/	/	0:20	/	/	Self-dry

■ Details about quick menu

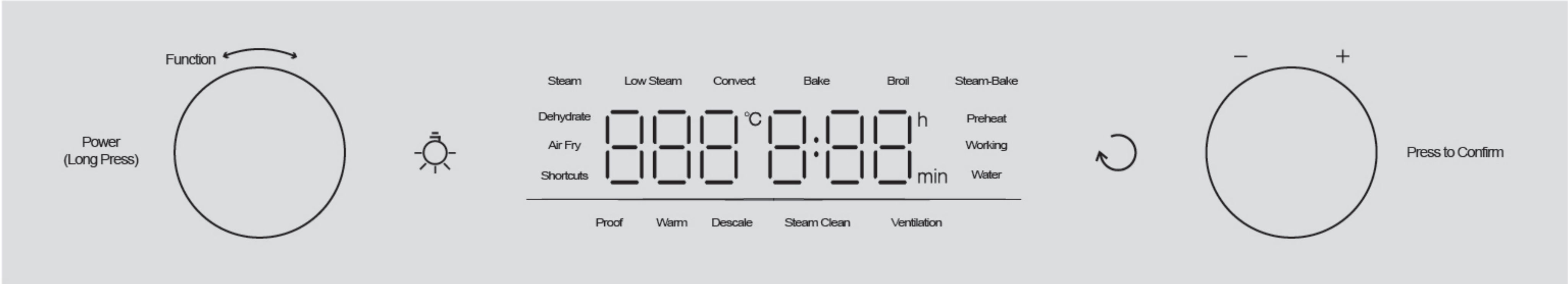
You can select the Shortcuts mode of the oven to quickly cook certain dishes without setting time and temperature for most dishes. The following table shows the matching between the dish name and its display number in this mode. Preheating is not required for the following quick menu. You only need to select a cooking option, put the ingredients into the cavity, close the door and click OK. The cooking will automatically start.

Cooking Methods	Pre set Menu Number	Dishes	Cooking Methods	Pre set Menu Number	Dishes	Cooking Methods	Pre set Menu Number	Dishes
Steam Cooking	P01	Steamed Branzino	Convection Cooking	P16	Cookies	Dehydration	P31	Lemons
	P02	Steamed Cod		P17	Chiffon Cake		P32	Beef Jerky
	P03	Steamed Scallops		P18	Pastry		P33	Juju/Plums/Raisans
	P04	Steam Crab		P19	Tarts		P34	Farfalle
	P05	Steamed Shrimp		P20	Pizza		P35	Candid Ginger
	P06	Steamed Egg		P21	Roast Meat	Combi Steam & Convection	P36	Roasted Whole Chicken
	P07	Steamed Buns		P22	Pacific Saury		P37	Griled Lamb Chops
	P08	Steamed Rice		P23	Sweet Potato		P38	Baked Tilapia Fillet
	P09	Steamed Dumplings		P24	Moon Cake		P39	Roasted Butternut Squash
	P10	Steamed Mochi		P25	Baked Chestnuts		P40	Artisan Bread
	P11	Steamed Chicken	Air fry	P26	Fries	/	/	/
	P12	Steamed Potatoes		P27	Chicken Nuggets		/	/
	P13	Steamed Corn		P28	Chicken Wings		/	/
	P14	Steamed Broccoli		P29	Korean Barbecue		/	/
	P15	Steamed Asparagus		P30	Fried Shrimp		/	/

3、Instructions for use

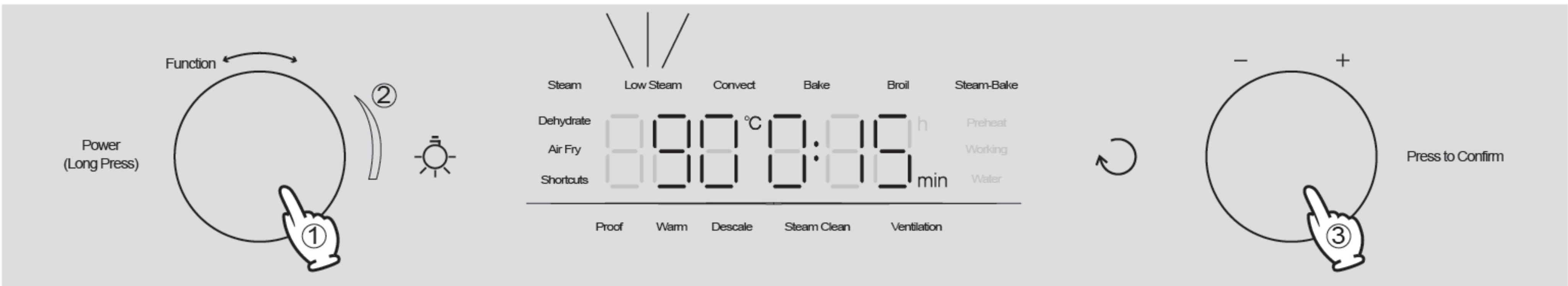
● Power-on

Power on the oven. After power-on, all icons flash once on the screen with one buzzing sound.

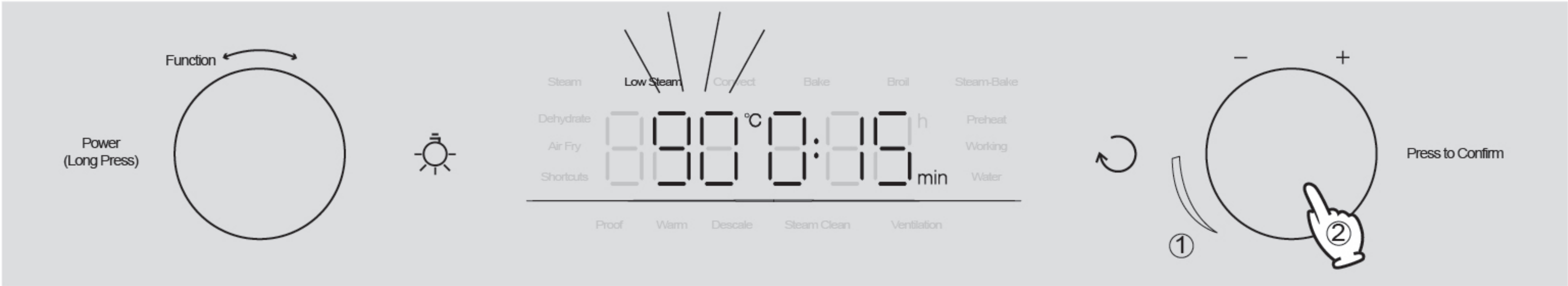


● Traditional cooking

1. **Start up and select functions.**After starting up with a long press of Knob 1 (Power button), turn Knob 1 to select a function, and confirm the selected mode with a short press of Knob 2.

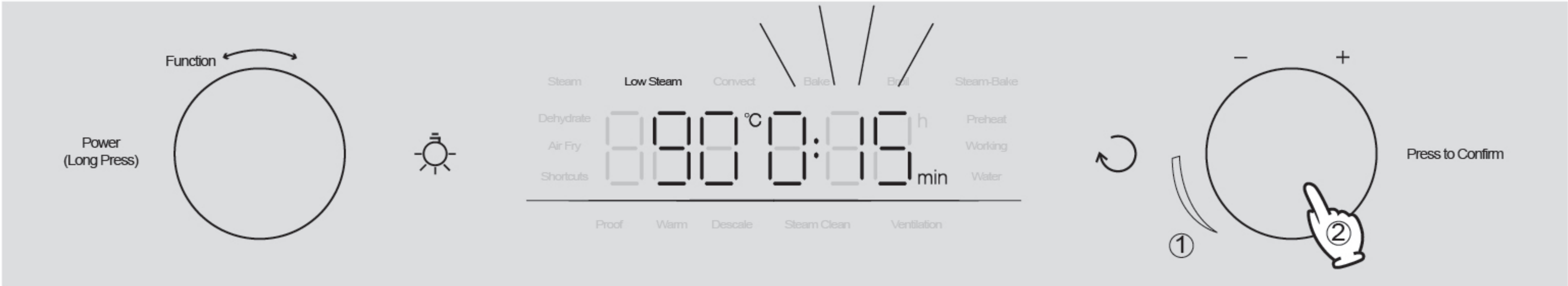


2. **Set cooking temperature.**Turn Knob 2 to set temperature and confirm the temperature with a short press of Knob 2.

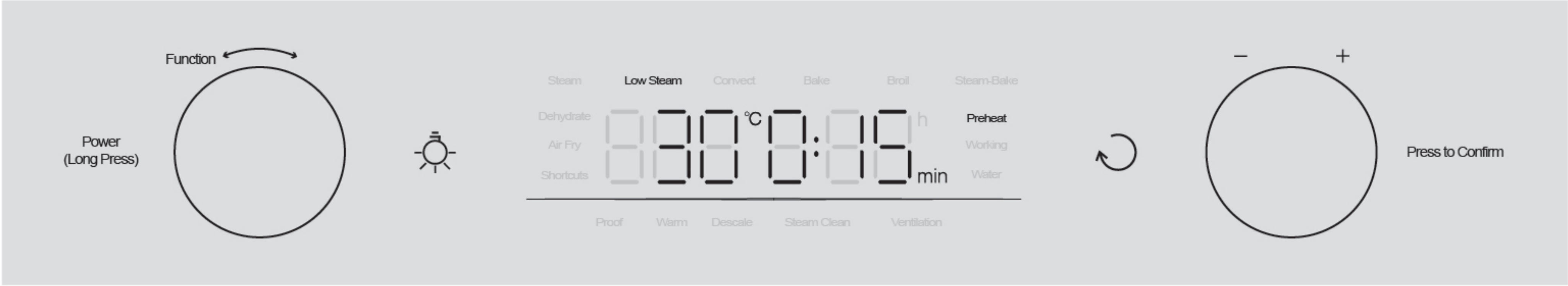


Notes: After function is selected, you can also directly turn Knob 2 and skip to the temperature setting.

3. **Set cooking time.**Turn Knob 2 to set time and confirm the time with a short press of Knob 2.

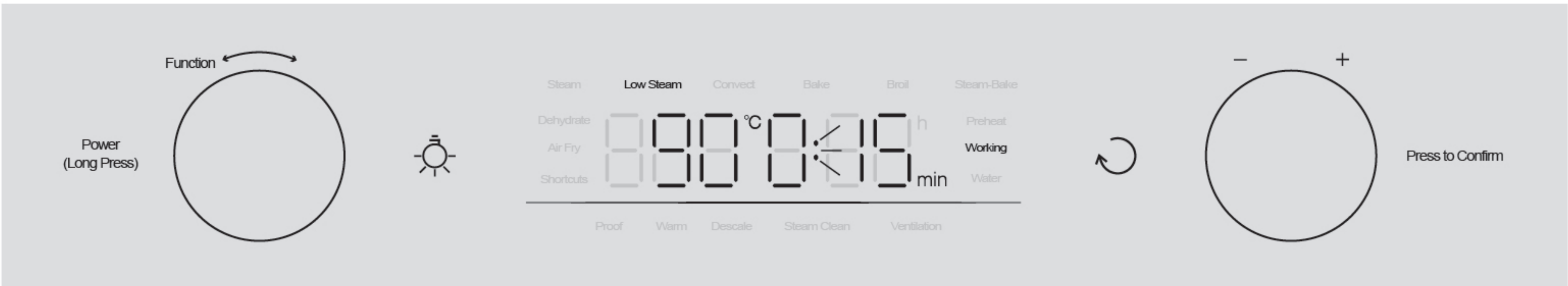


4. **Preheat.**When the oven starts to preheat, the real-time temperature is displayed.

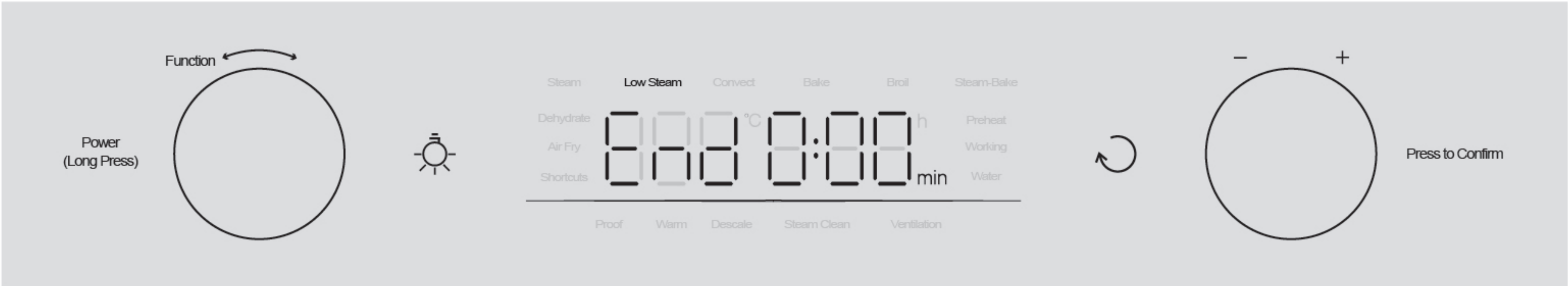


Notes: Air Fry mode has no “preheating” process.

5. **Working.**After reaching the set temperature, start cooking and count down the time.



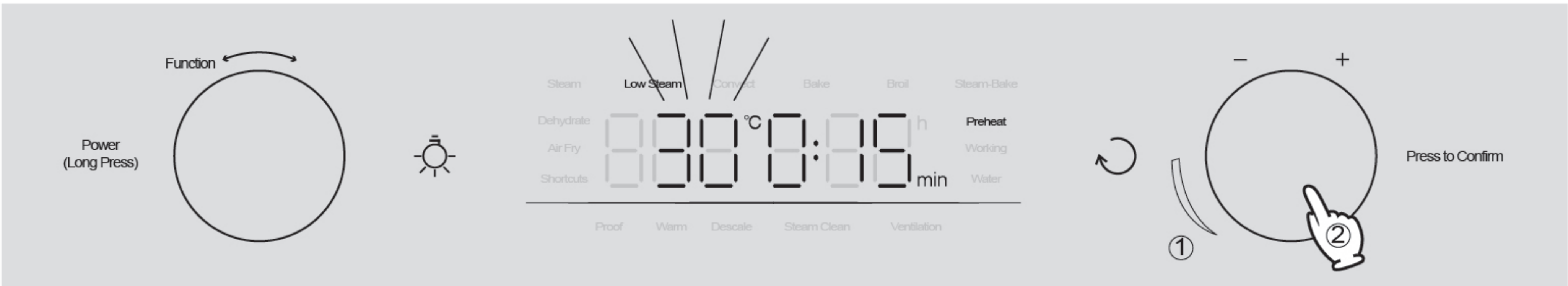
6. **Cooking completed.**The countdown goes to zero, and "End" is displayed in the temperature display column. Click the Return button to skip to the selection page.



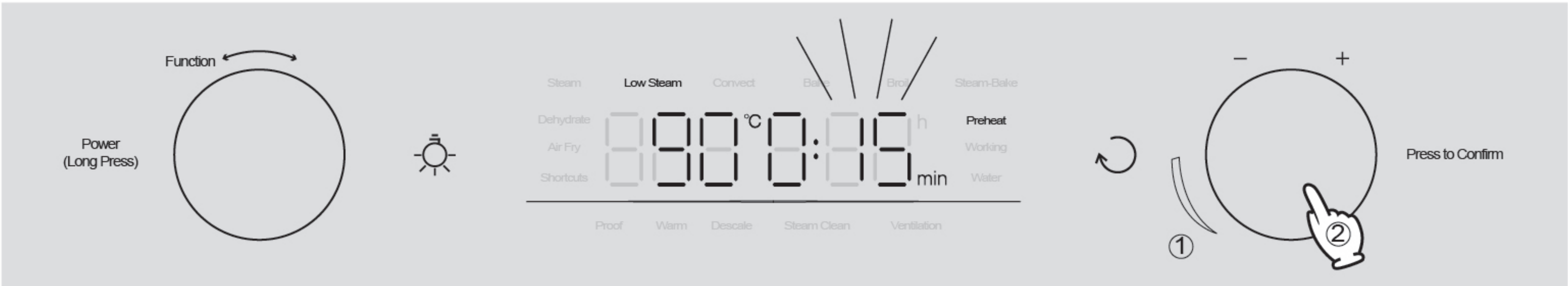
Notes: In the process of preheating and cooking, the cooking temperature and time may be modified by turning the knob. If there is no operation for 10 seconds, it will return to the original work interface. After the cooking is completed, it will automatically shut down without operation for 2 minutes.

● Steps for modifying parameters in operation

1. **Modify temperature parameters.**When preheating or operating, turn Knob 2 and enter the interface for modifying temperature parameters. Continue to turn Knob 2 to modify the temperature parameters, and confirm your modification with a short press of Knob 2 and enter the interface for modifying time parameters at the same time.



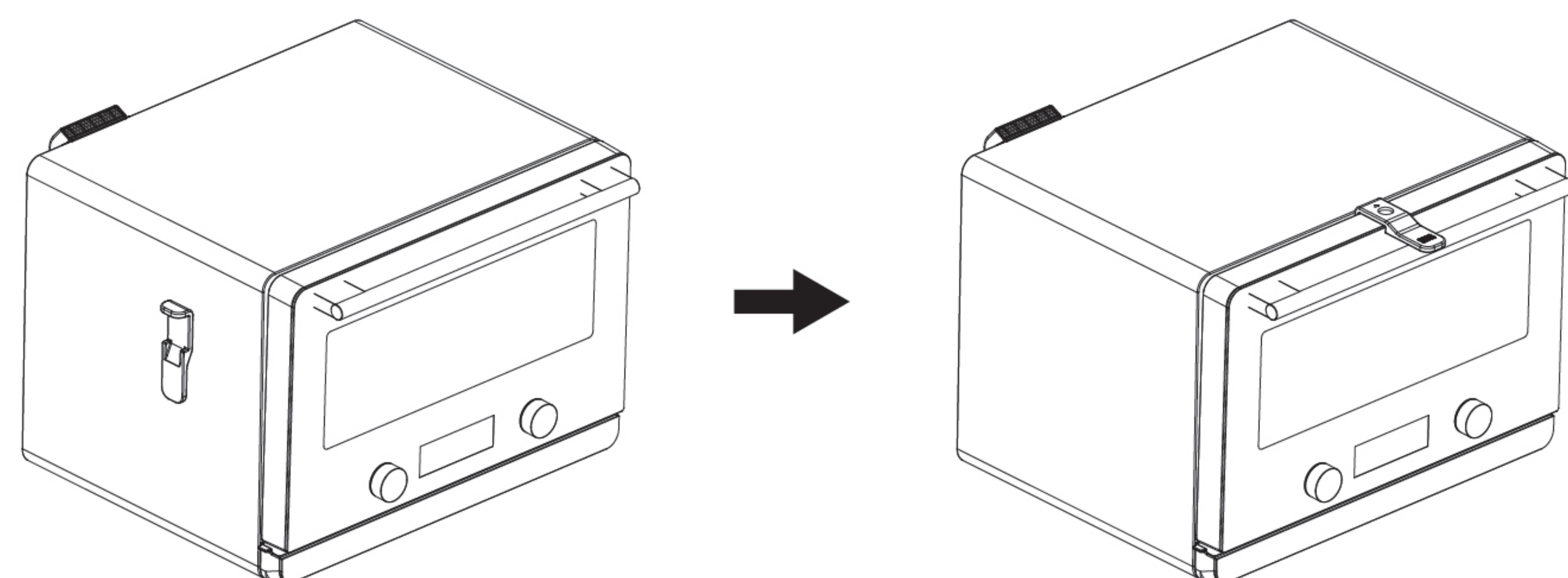
2. **Modify time parameters.**Turn Knob 2 to set time and confirm the modification with a short press of Knob 2.



Notes: If there is no operation for 10 seconds, it will return to the original work interface.

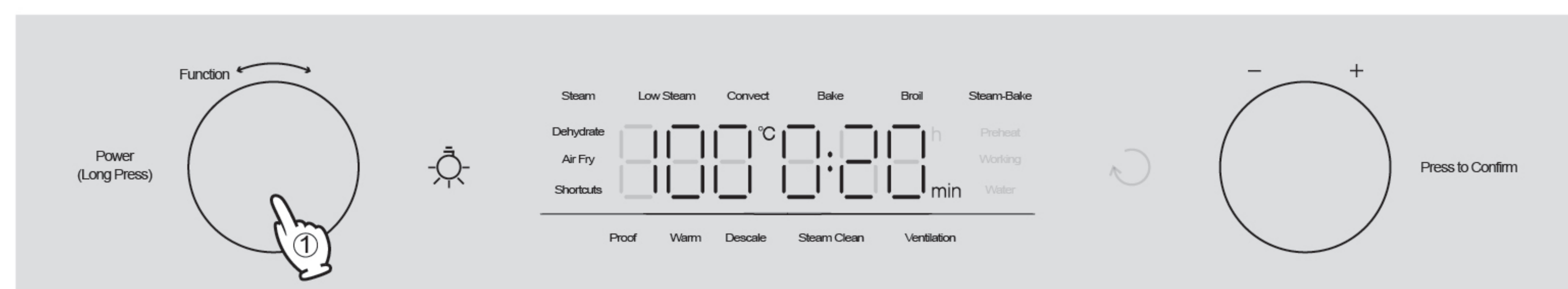


Tips: As shown in the following figure, To dehydrate, DO insert the humidity-controlled chip into the “▼”.

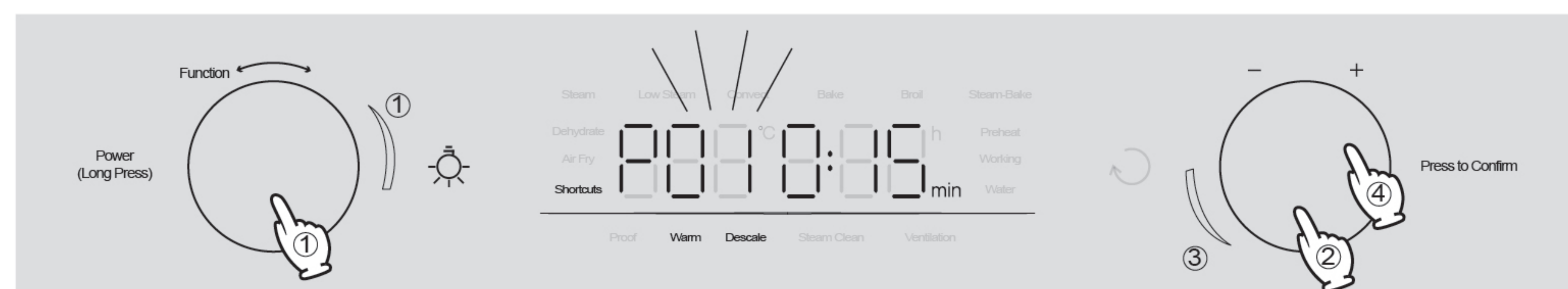


● Quick menu

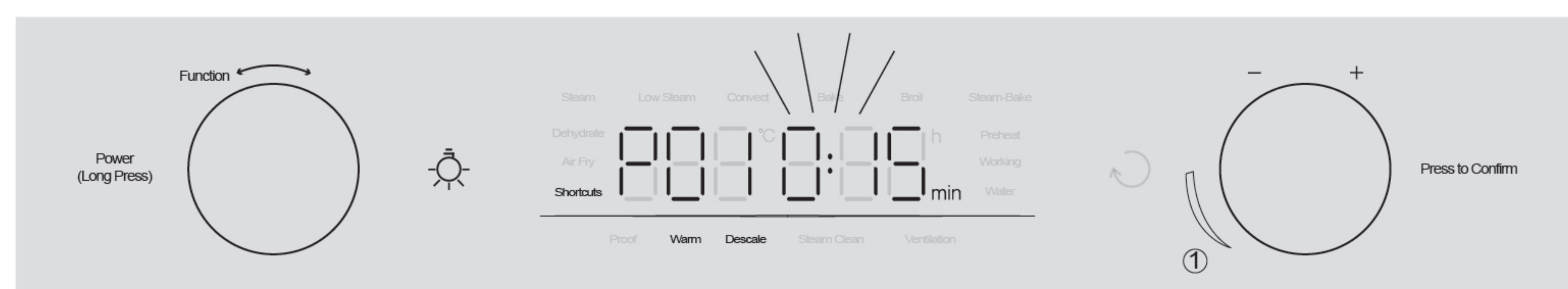
1. Starting up and enter the homepage.



2. **Select the quick menu.** Turn Knob 1 to switch to Shortcuts and confirm your selection with a short press of Knob 2; turn Knob 2 to select dishes (with the dish code of P01-P40), and confirm your selection with a short press of Knob 2.

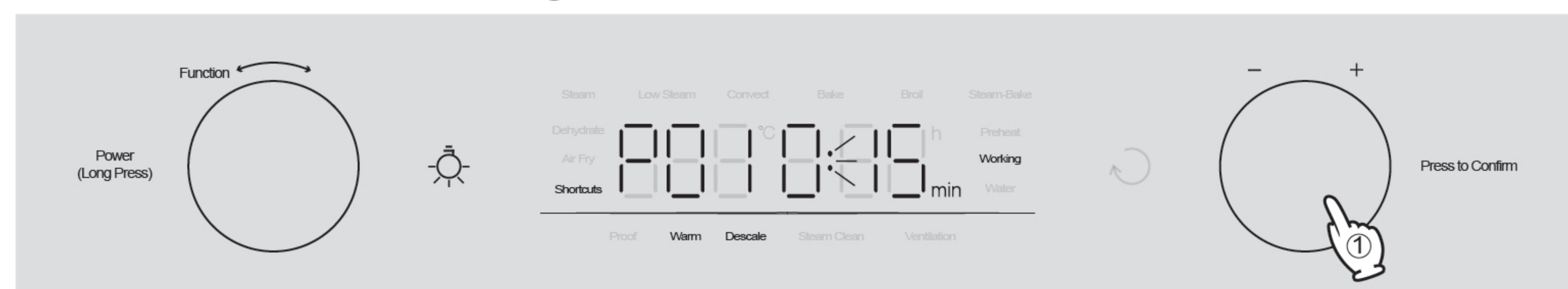


3. **Set time.** Turn Knob 2 to adjust the time.

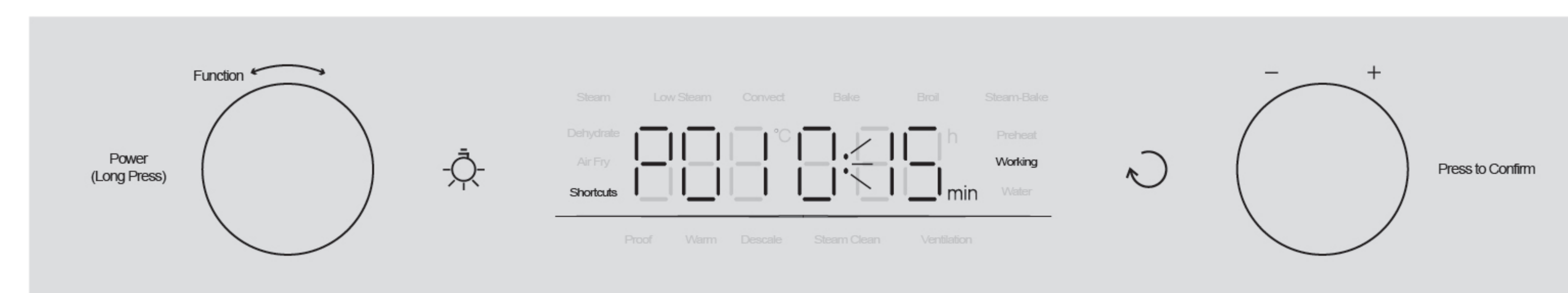


Notes: The current display time is the default time.

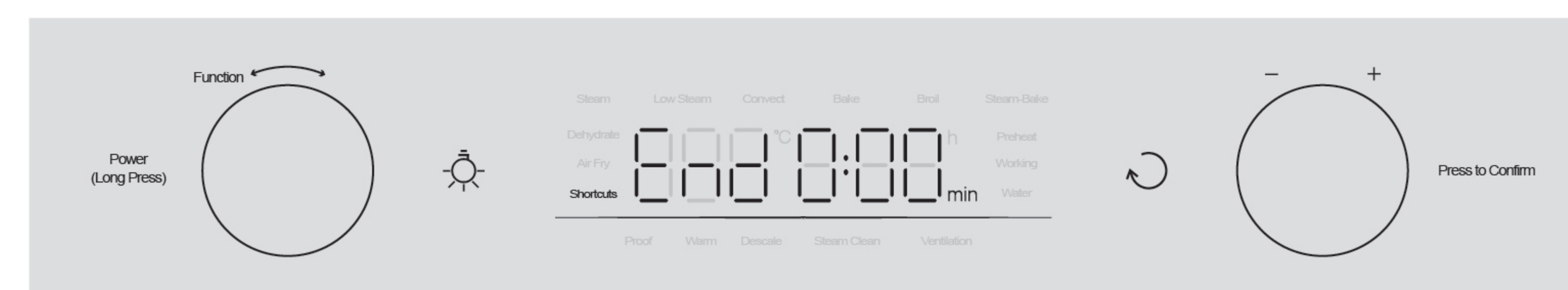
4. **Start working.** Please put food in the oven and confirm it with a short press of Knob 2 to start working.



5. **Working.** Time starts counting down.



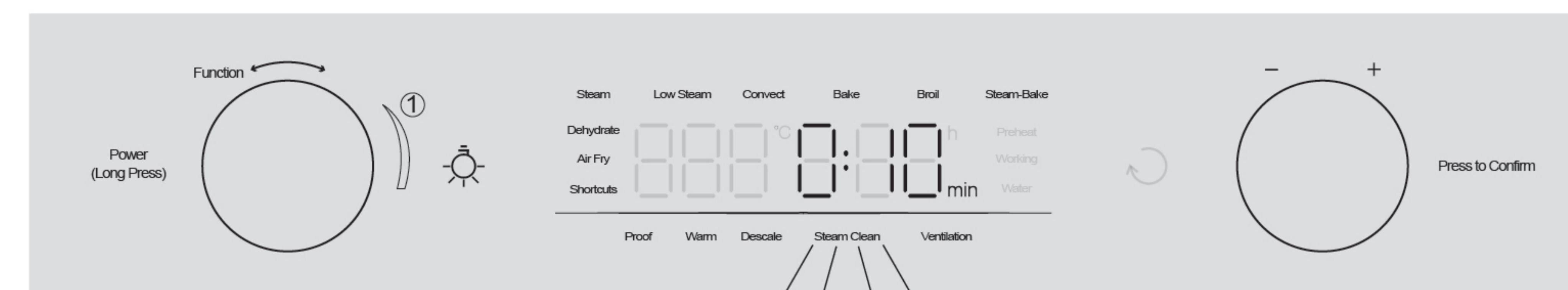
6. **Cooking completed.**



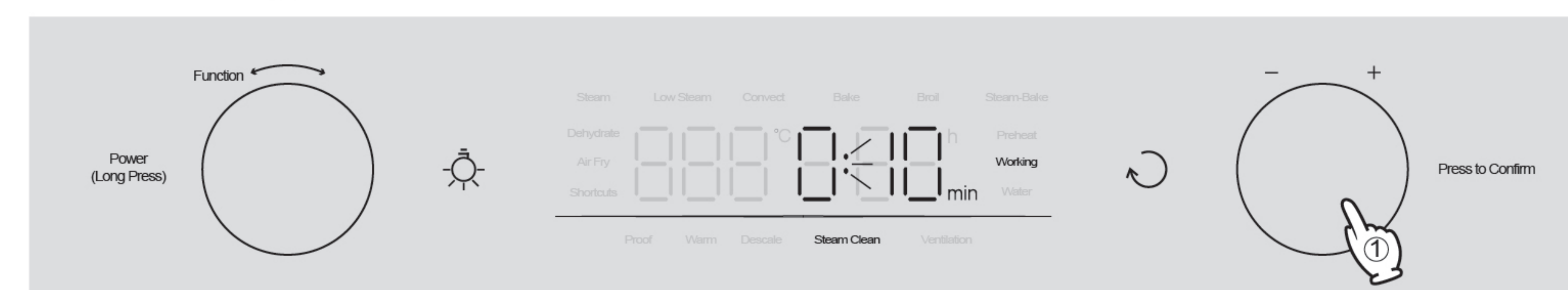
Notes: 1. To Shortcuts, during preheating and cooking, the cooking time may be set within a certain range by turning Knob 2.
2. The names of dishes corresponding to the codes of quick menu can be found in the Instructions or on the glass in the door.

● Steps for operating auxiliary functions

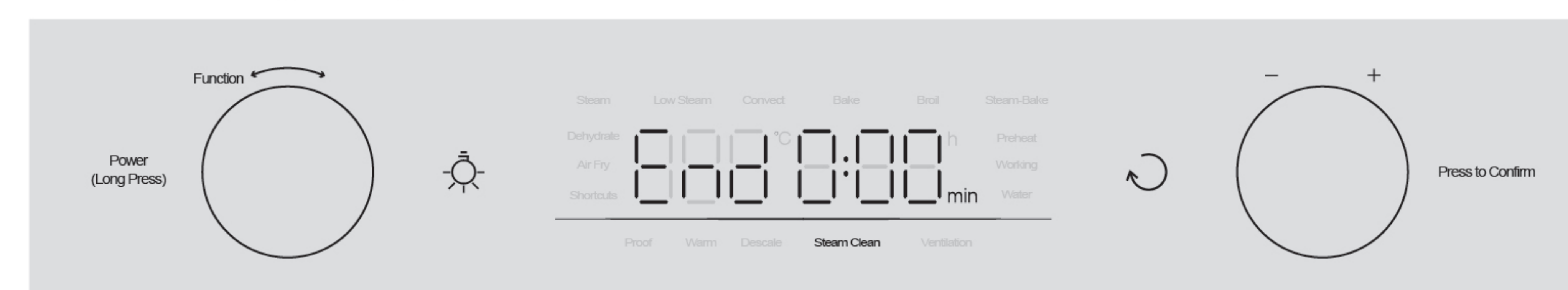
1. **Select auxiliary functions.** Turn Knob 1 to auxiliary functions (taking steam cleaning as an example).



2. **In operation.** Turn Knob 2 to start working, and time starts counting down. Press button to exit.

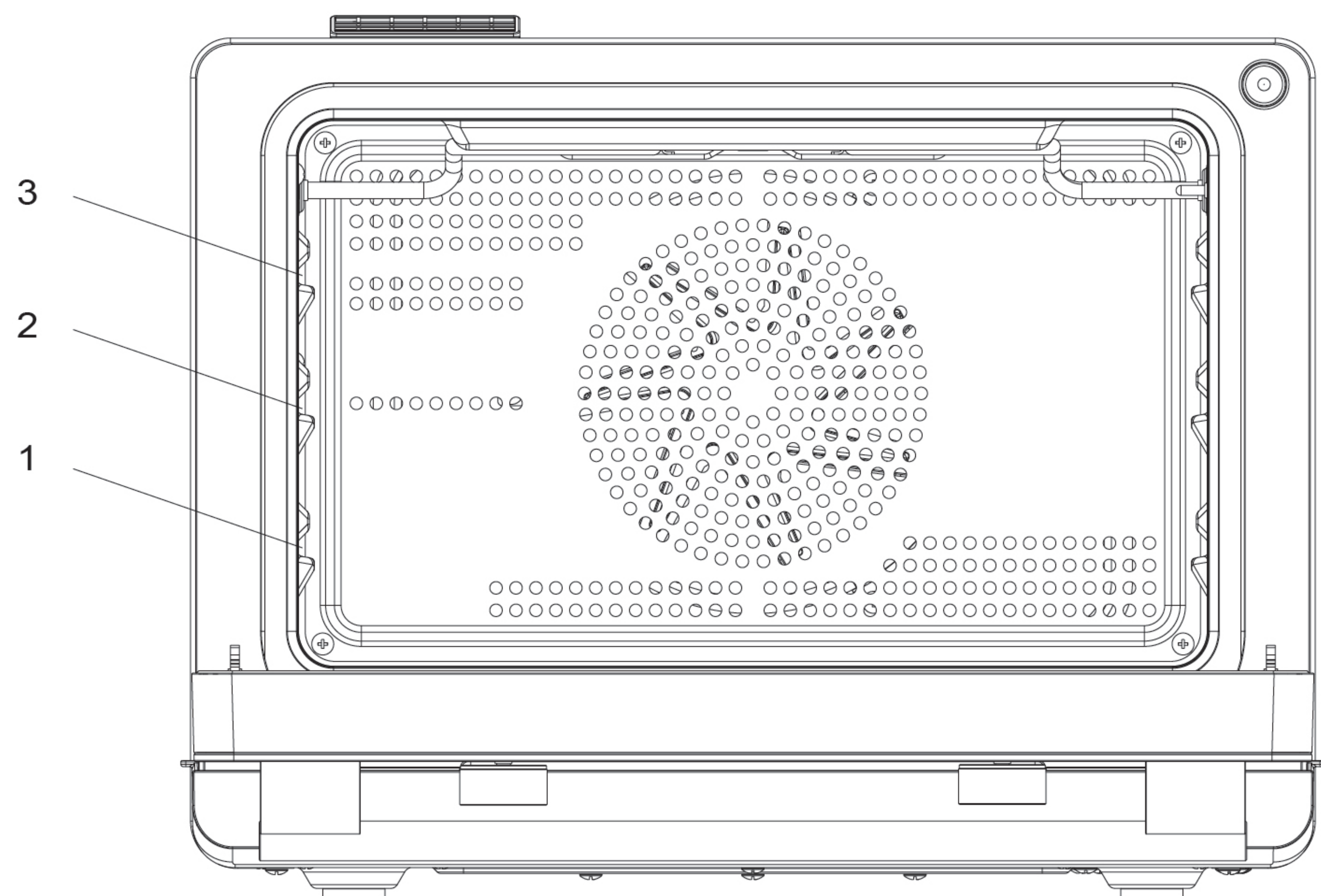


3. **Cooking completed.**



Recommendation

Tray placement



The second layer is recommended when cooking.

FAQ in cooking

1. Preheating time exceeds 20 minutes. First of all, check whether there is obvious air leakage on the door, whether the door seal rings are properly installed, and then check whether there is dirt on the temperature sensor inside the box.
2. Cooking time is too long. First of all, keep the door closed as much as possible, and then check whether the set temperature is too low and whether the door is properly closed or there is air leakage.
3. A lot of smoke is produced in the process of cooking. Check whether the box is timely cleaned and whether the dirt in the box is removed after each cooking.
4. There is a noticeable color difference in cooking. Check whether a proper cooking mode is selected, and lower the set temperature appropriately.
5. The door is not closed. The door must be closed when the machine is in operation. In the case that the door is not closed or fully closed, the word "Preheat" or "Working" will blink and a prompt tone of buzzing will be given.
6. There is water accumulation in the cavity. A lot of steam is produced during cooking, and part of the steam condenses onto the wall of the cavity, resulting in water accumulation in the cavity. Please clean the water accumulation in a timely manner after use.
7. There is an unpleasant odor in the cavity. After several times of cooking, the residual moisture and grease in the cavity are not removed in a timely manner. Please clean the cavity in a timely manner to ensure it is dry and tidy.
8. Water drops from the underside of the cavity. Please check whether the condensation gutter is full of water. The overflow of water in the condensation gutter will cause water to drip from the underside of the cavity. Please remove the water in the condensation gutter in a timely manner after each cooking.

9. When opening the door, there is a lot of smoke/stream. To ensure the cooking effect, the cavity is designed with excellent airtight performance, so part of the smoke/stream produced during cooking remains in the cavity. When opening the door, please open it slightly by 10°-15° to early release the smoke/stream in the cavity; and then fully open the door.
10. Due to the difference in the cooking environment (such as voltage, temperature, and room temperature), the cooking effect will be affected. In this case, please adjust cooking temperature and time by yourself based on the cooking effect.
11. When using the baking function, please ensure that the cavity is dry and free of water, especially when baking cakes.

Packing list

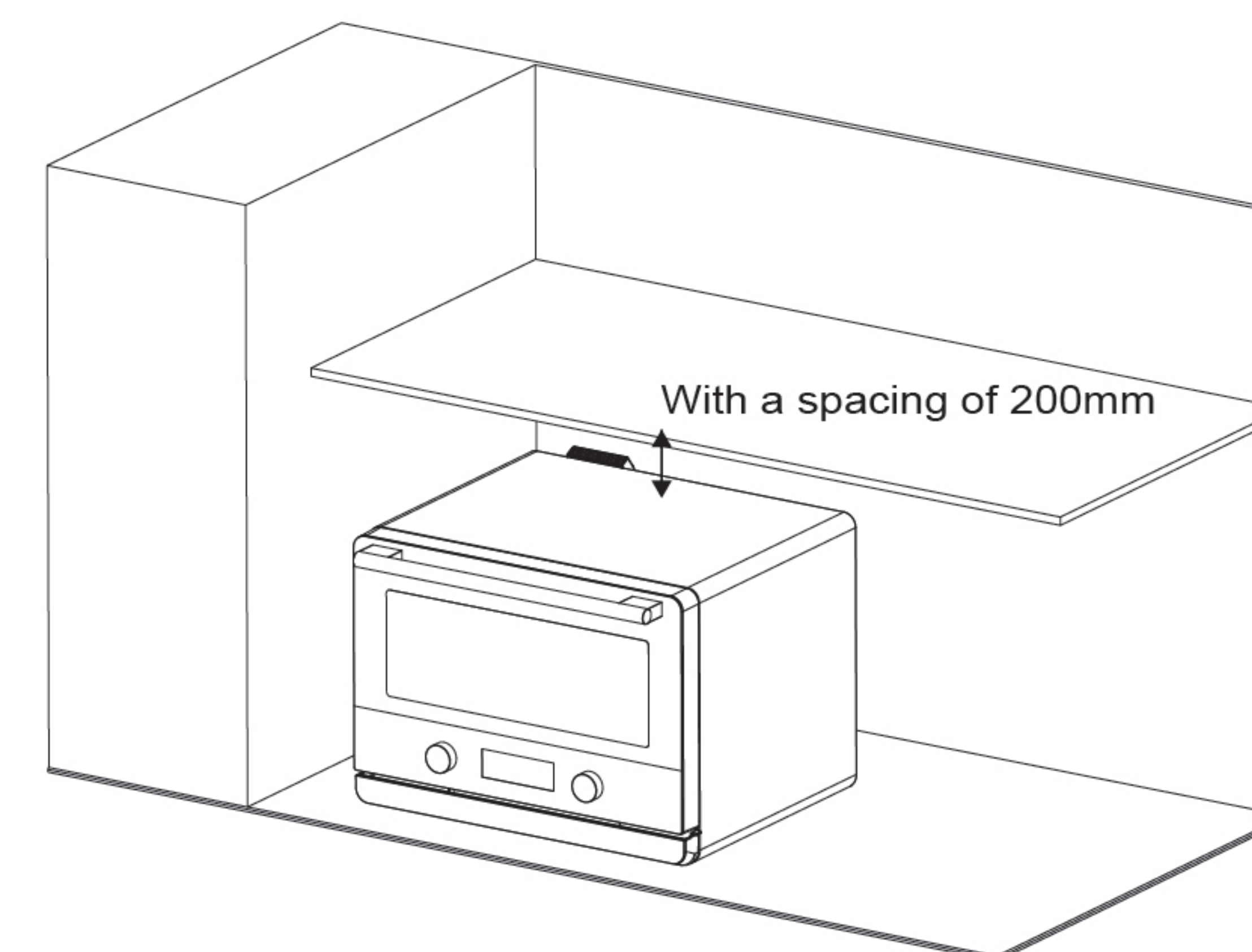
After the package is opened, please check whether each of the following products and accessories suffers from any defect or damage:

- If the Company or the seller is liable for such defects or damages, please contact the seller;
- If the user is liable for such defects or damages, please call the after-sales service hotline of FOTILE.

■ Complete machine	1pcs	■ Warranty card	1pcs
■ Heat-resistant oven mitts	1pcs	■ Steaming Rack	1pcs
■ User Manual	1pcs	■ Baking Rack	1pcs
■ Wire Rack	1pcs	■ Humidity-controlled chip	1pcs

Installation instructions

- Take out all accessories and their packages inside the cavity of the oven;
- Carefully check whether the oven is damaged. In case of any damage, please contact the dealer or after-sales service immediately;
- The oven should be placed stably and securely in a place where operation and maintenance are convenient, and slanting installation should be avoided;
- It is strict prohibited to install the oven and power sockets in places that may get damp or wet easily, and they should be used in a ventilated and dry environment without any corrosive gas, away from high temperature and steam;
- Do not put anything on the enclosure of the oven. If the complete machine is placed in the cupboard, please make sure that there is at least a 200mm distance between the top of the enclosure and cupboard.
- Placement location



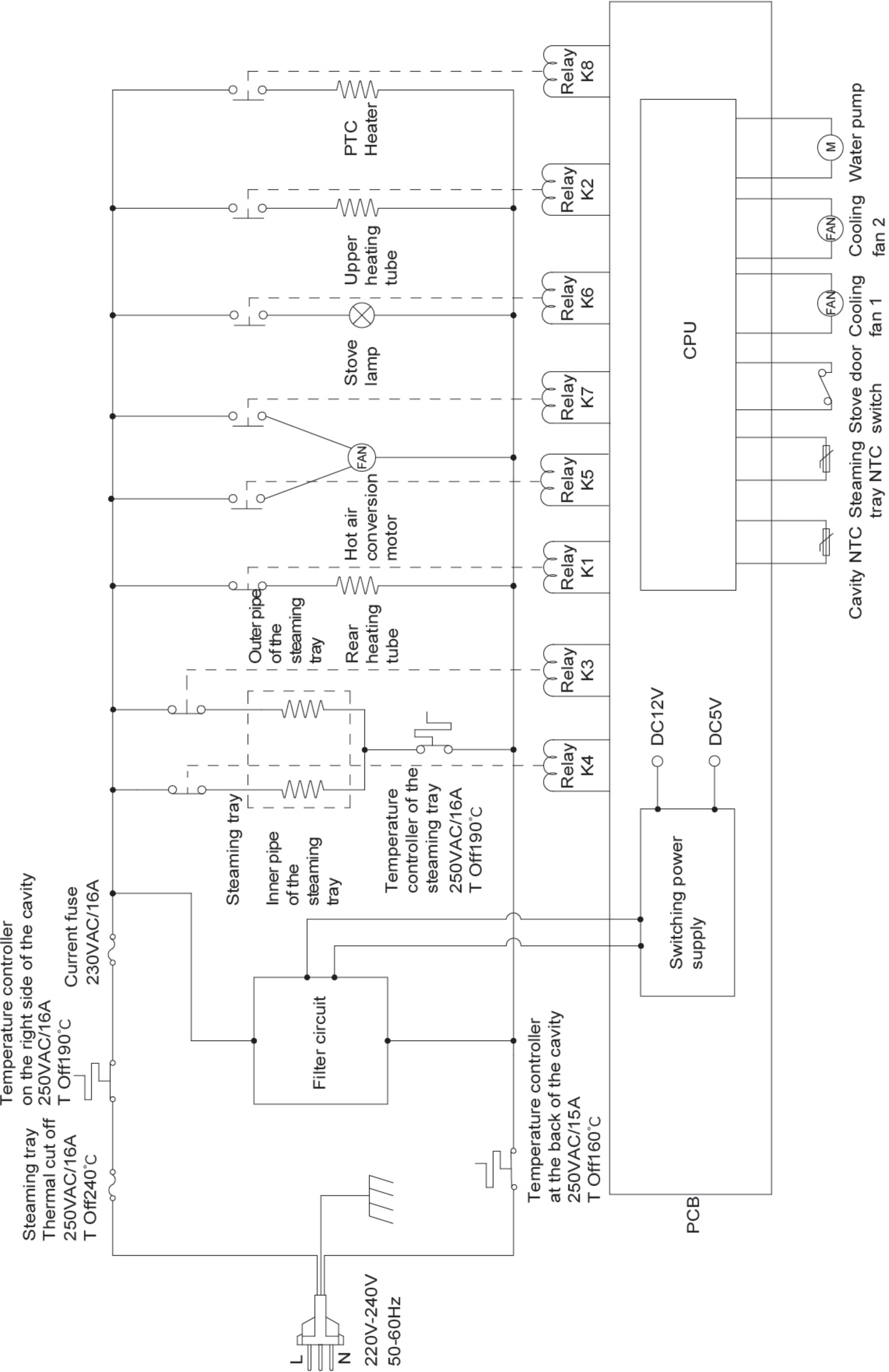
Main technical parameters

Model	HYZK26-E1		
Rated voltage	220-240V	Heating temperature range (1)	30°C -230°C
Rated frequency	50-60Hz	Display mode	LED digital
Rated power(2)	2100W	Capacity	26L
Lamp	25W/230V~/50Hz	Net weight	16kg

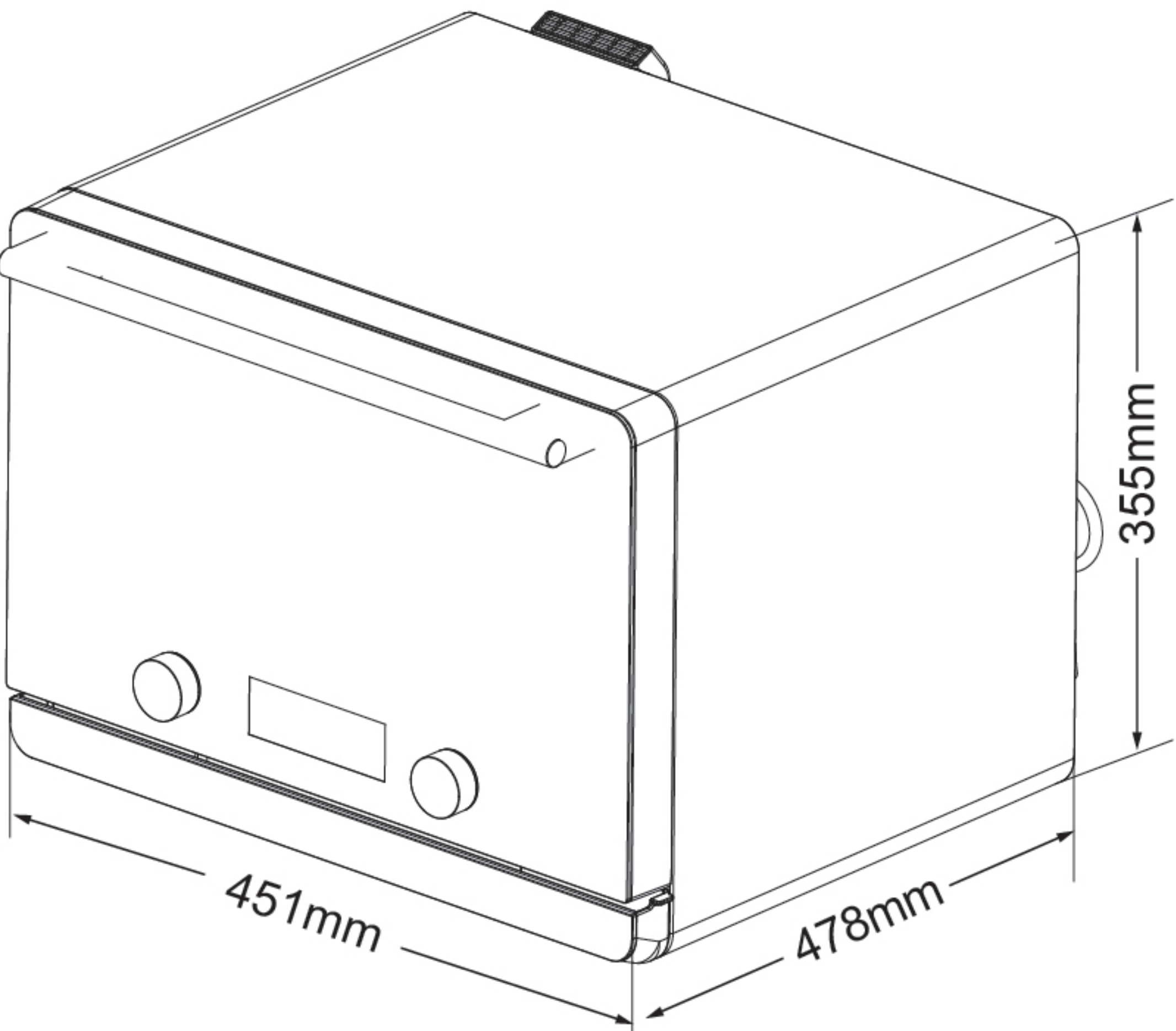
- (1) As this machine has no refrigeration function, the cavity temperature will not be lower than the room temperature.
- (2) When baking with hot wind, the temperature of the cavity center increases from the normal temperature (20±5°C) to 220±4°C, and the average input power is measured.

Electrical connection diagram

Main circuit diagram



Overall dimensions



Cleaning & Maintenance

General precautions

Caution:

The used cavity, door, handle, control panel, condensation gutter, and door sealing rings should be cleaned after each use, and power must be cut off before cleaning to avoid electric shock. Cleaning can only be conducted after the cavity is cooled, and the cavity must be completely dry before closing the door. In this way, the surface of the upper and lower cavity can be free of grease or other dirt, which is hard to be removed. Sometimes, it may cause the decoloration of the surface, and the grease deposition can also make the door sealing rings brittle, thus being prone to crack.

Caution:

All surfaces need to be cleaned with a soft sponge and cloth dipped in water and a little cleaning solution, and then they should be dried with a soft cloth. Do not use any detergent to clean this machine. The steam under pressure will bring permanent damages to its surface and accessories, and any loss caused thereby will not be borne by the Company. Neither the detergents, which contain alkali, soda, acid, or chlorine, nor clean sprays, detergents for dishwashers, or corrosive detergents, hard brushes, scouring pads, and wire brushes should be used. In addition, any sponge stained with corrosive agents should not be used, so as not to scratch the surface.

Door gasket

Please clean and dry the door gasket after each use. Please use cleaning sponges and warm water. As the door gasket may be perforated or cracked over time, in this case, please call the after-sales service center of FOTILE.

■ Steaming and cooking container

Please clean and dry the steaming and cooking container after each use.

■ Product cavity

Most cooking residues can be cleaned with a piece of cloth and gentle detergents, supplemented by some hot water. In those areas with poor water quality, there may be a layer of white sediment on the inner wall of the product, and it can be wiped with a piece of wet cloth, supplemented by a little vinegar, and then cleaned with clear water. Meanwhile, the water catcher and the hook groove of the water tank of the product should also be dried.

■ About water tank

1. The machine works only after pushing the filled water tank into the tank pedestal and confirming with a short press of knob 2.
2. If the " Water" icon on the display screen flashes with a prompt tone of buzzing, this indicates that there is no sufficient water in the water tank and the oven stops working. At this time, please add some water in a timely manner, push the water tank into the tank pedestal (ensure that it is pushed in place), and then confirm it with a short press of knob 2.
3. The Ventilation is to help the cavity dry. You can wipe the chamber firstly then start up the Ventilation function after each cooking is completed.

■ Cleaning and maintenance of stainless steel liner

1. Dilute 20g sodium carbonate decahydrate with 150g warm water, and wipe up oil stains on the liner with cleaning cloth dipped with alkaline water.
2. Close the product door, select "Steam Clean" mode (please make sure that the water tank has been filled with water), and start cleaning.
3. Soften oil stains on the liner. After completion of cleaning, repeatedly wipe up the liner with cleaning cloth dipped with alkaline water before oil stains are basically removed.
4. Select "Steam Clean" mode to clean the liner again.

■ Descale

When the product works for 50 hours with steam function, the icon of “Descal” flashes and will actively prompt you to do descaling and maintenance of waterway. The descaling steps are given below:

1. Add 200ml white vinegar (with acidity $\geq 6\text{g}/100\text{ml}$) and 200ml normal temperature water into the tank and mix them thoroughly.
2. Place the water tank back into the product, select "Descal" mode, and start descaling by pressing "Enter".
3. After "Descal" program runs for a period (about 25min), open the door when the buzzer sounds, clean the liner, and take out the water tank to replace 500ml water.
4. Place the water tank back into the product, close the door and press knob 2 to continue cleaning till the end of descaling.
5. Wipe up residual water on the liner, and open the door to remove unpleasant odor.

Cleaning of common stains

After use, please clean the liner by cleaning cloth, soft sponge or soft nylon brush dipped with solution mixed with warm water and cleaning fluid. The longer the stains remains, the harder it is removed.

Cleaning of stubborn stains

Stubborn stains such as those caused by baking are likely to be firstly soaked and cleaned with a wet sponge if cleaned. They can be scraped with a scraper suitable for glass surface, if necessary. They can be completely flushed with clean water after scraping.

Cleaning of relatively stubborn stains with an oven spray (neutral food grade).

★ Attentions

To keep the best cooking effect, the tank and accessories are recommended to be timely cleaned after each use.

In case of failure to timely clean them, accumulated oil stains will lead to have difficulties in cleaning of the tank and accessories, affecting your use environment and experience.



It is preferred to clean up dirt (such as spills of juice and cake pulp) when the tank or steaming and baking pan is still warm. For the avoidance of scald, please make sure that the tank is not very hot during cleaning.


To avoid the unrecoverable liner arising from yellowing, please clean up spills of juice and other acidic liquid timely because they may cause the yellowing inner container.

Troubleshooting

For your safety, please press the Power button to turn off the oven before troubleshooting.

Faults	Cause analysis	Solution
No response after the power cable of the oven is plugged	Cause 1: No power on the power socket.	Contact a qualified electrician for inspection and repair.
	Cause 2: Loose power cable plug.	Re-plug the power cable plug.
	Cause 3: Loose connection wire between control panel and power panel.	Please call FOTILE after-sale service hotline to get service arranged.
Insensitive button	Cause 1: Stains on control panel.	Clean up the control panel.
	Cause 2: Control panel faults.	Please call FOTILE after-sale service hotline to get service arranged.
The fan still runs after cooking	Cause 1: The temperature of the liner is higher than 70°C after the end of the roasting function. Within 20 minutes after the end of the steaming function.	Open the door to the oven for quick heat dissipation. The fan stops running after the liner with roasting function is lower than 70°C. The fan stops running 20 minutes after the end of the steaming function.
	Cause 2: Undamaged power panel or temperature probe.	Please call FOTILE after-sale service hotline to get service arranged.
Steaming and baking pan “Yellowing”	Steaming and baking pan will become yellow due to presence of uncleaned food.	After the steaming and baking stand/steaming and baking pan is soaked in the hot water, wipe it vigorously with the cleaning cloth.
The oven leaks	Cause 1: Water in the water catcher overflows.	Timely clean it with the cloth.
	Cause 2: The door is not fully closed.	Check whether there are foreign matters and dirt at the door, tank port and sealing ring.
	Cause 3: The water tank is not properly installed.	Check whether the water tank is fully pushed into the tank holder.
	Cause 4: Others.	Please call FOTILE after-sale service hotline to get service arranged.
Steam is generated but food cannot be well cooked	Cause 1: Short cooking time.	Prolong cooking time.
	Cause 2: Excessive food volume.	Cut the food into small pieces or conduct surface division.
	Cause 3: High food stacking layers.	Place the food at the middle and bottom of the cavity as close as possible to PTC heating plate.

Faults	Cause analysis	Solution
Steam is generated but food cannot be well cooked	Cause 4: Inappropriate cooking ware.	Choose multi-hole cooking ware with short walls.
	Cause 5: Others.	Please call FOTILE after-sale service hotline to get service arranged.
Display E2	Short circuit/open circuit of steam generator NTC.	Please call FOTILE after-sale service hotline to get service arranged.
Display E3	Abnormal communication between control panel and display panel.	Please call FOTILE after-sale service hotline to get service arranged.
Display F3	Open circuit of cavity probe.	Please call FOTILE after-sale service hotline to get service arranged.
Display F4	Short circuit of cavity probe.	Please call FOTILE after-sale service hotline to get service arranged.
Add water please	Low water level for water tank.	Fill the tank with an appropriate amount of water.
	Failed water pipeline system.	Please call FOTILE after-sale service hotline to get service arranged.

 **Warning:** If the oven still fails to work normally after the above troubles hooting, please call FOTILE after-sale service hotline.

This product must be repaired by a professional appointed by the Company in order to ensure the safety and correct use. If the product cannot be used normally due to the customer entrusting the person not appointed by the Company for repair or repair by customer himself/herself, even during the warranty period, it will not be repaired free of charge, and the Company shall not be liable for any property loss or personal injury caused thereby.

Customer service

In case of any abnormal condition during the use of the oven, please stop using it and unplug the power cable. Please call the FOTILE after-sale service hotline.

Warranty precautions:

- 1.The users must hold the Sales Voucher and Warranty Card if required for repair. The product warranty period is started from the issuance date of the product purchase invoice, users properly keep the purchase invoice. If the users lose the purchase invoice, the warranty period shall be calculated by postponing the production date for 3 months according to the product code.
- 2.The following items are not covered by the free warranty and repair will be charged on condition that it is repairable and “Product Number” can be clearly identified on the packing box or the label of the complete appliance:
 - ◆ Damage caused by users due to improper handling, installation, use, maintenance and storage.
 - ◆ Failure and damage caused by using the product beyond the normal operating conditions (damage caused in the case that the voltage is higher than 264V or lower than 189V).
 - ◆ Products installed and overhauled by users themselves or the service personnel or service agencies not designated by FOTILE.
 - ◆ Discrepancy among the information on the Purchase Voucher and the Warranty Card and the product.
 - ◆ Damages caused by force majeure (such as natural disasters and wars).
 - ◆ Failure or damage caused in a case that the product is not used according to the Operation Instructions.

FOTILE

使用说明书

请妥善保管，以备参阅

使用产品前请仔细阅读
本说明书

蒸烤炸烘一体机

HYZK26-E1

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产品特征和参数会在无通知情况下随时更改，并且可能与此说明书略有不同。

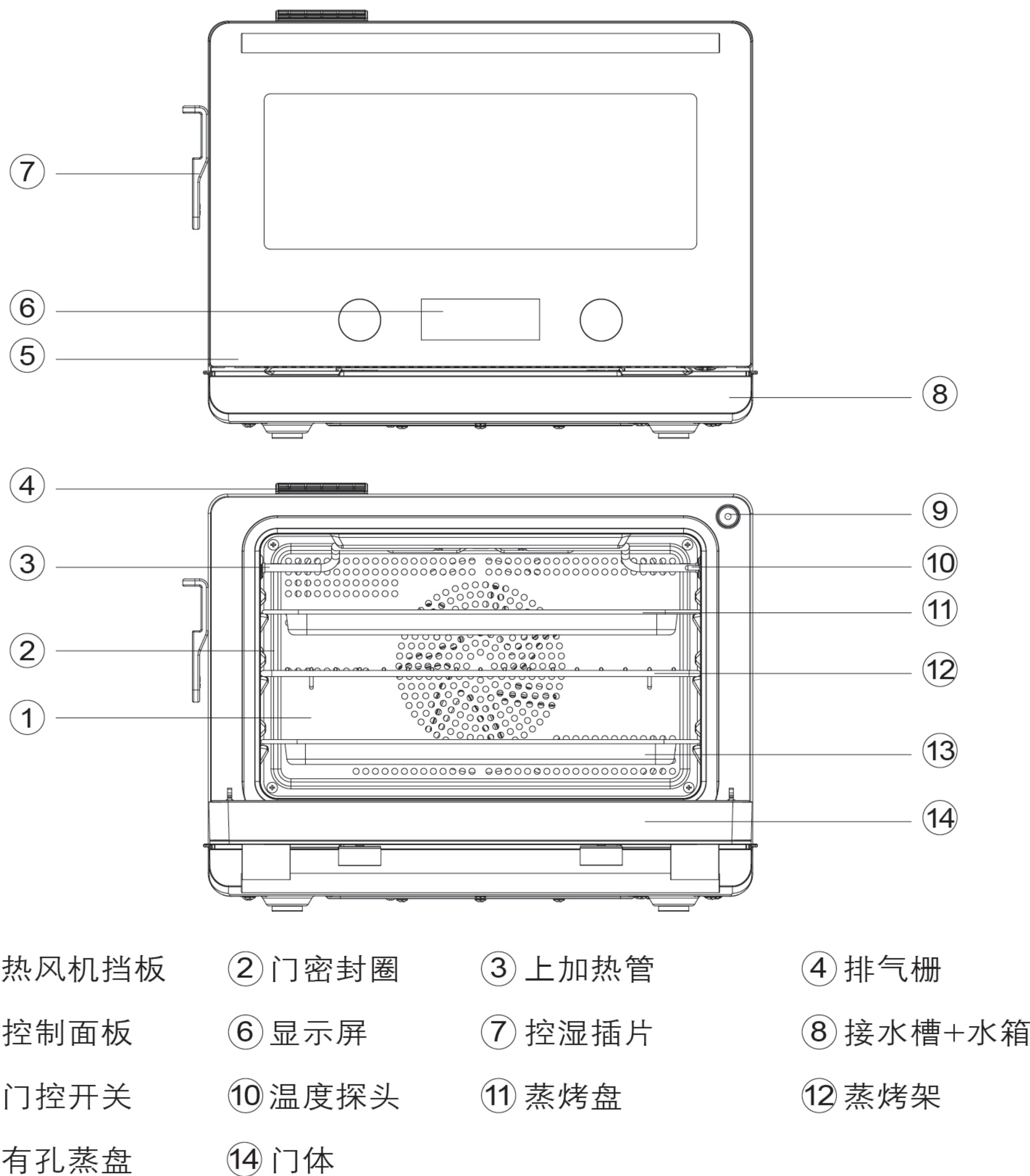
尊敬的用户，您好！感谢您选购方太公司为您精心制造的方太系列产品，使用前请通读本《使用说明书》（以下简称说明书），此说明书将有利于您熟悉蒸烤炸烘一体机安全信息、操作及保养维修等，并让您享受到全新的下厨乐趣。

请您在使用前务必认真阅读说明书，并遵从说明书要求进行使用。本说明书的操作说明对于维持产品的良好工作状况十分重要，若因使用不当造成产品故障，您将失去免费保修的权利，任何直接或间接的免费保修申请将不被本公司各地授权的服务中心所接受。同时我们建议您在质量保修期内及保修期后，如有需要维修时请与方太公司当地授权的服务中心联系，这对您和我们都是非常重要的。

我们授权的服务中心将为您提供方太公司专业的零部件及技术支持，使您的产品得到优质快捷的维修保障，同时让您得到最轻松细心的服务。

如果您需要服务，您将需要提供产品型号和序列号。

产品结构介绍



安全注意事项

为了避免对使用人员及其他人员造成危害及财产损失，特作如下区分及标志。
以下均为有关安全的重要事项，敬请严格遵守，并在充分理解内容的基础上正确使用。

根据危害、损害程度进行的内容区分









	危 险	若忽视这一标志，并进行错误操作，极有可能导致人员危险，重伤或引起火灾。
	警 告	若忽视这一标志，并进行错误操作，有可能导致人员危险，重伤或引起火灾。
	注 意	若忽视这一标志，并进行错误操作，有可能导致人员受伤或造成物品损害。
	建 议	为了安全、正确地进行使用，希望予以了解的内容。


注意、禁止内容的图标

小心烫伤	小心触电	严格执行	需要接地	禁 止	禁止明火	禁止触摸	禁止用潮湿的手操作	禁止拆卸



* 特别说明：请严格按照本说明书规定使用，由于本产品不当使用造成的任何财产损失、人身损害，本公司不承担责任。
本说明书各项规定若与国家法律强制性规定相冲突之处，以法律规定为准。

⚠ 危 险	
 禁 止	请不要让幼儿和行动不方便者自己使用，更不要放在幼儿可以触及到的地方使用，否则可能导致烫伤、触电和其它意外伤害。
 禁 止	切勿将铝箔、蒸烤盘或餐具直接放在内胆底部。这样会使热量聚集，损坏蒸烤炸烘一体机。
 禁 止	不要使用粗糙擦洗剂或锋利的清洁工具清洁蒸烤炸烘一体机的玻璃。因为他们会擦伤玻璃表面，从而导致玻璃破碎。
 禁 止	请不要在手脚潮湿、赤脚的状态下触摸蒸烤炸烘一体机。
 禁 止	不能使用蒸汽清洁器。
 禁 止	当玻璃门完全打开后，禁止在玻璃门上放置任何物品。
 禁 止	下列物品禁止放入蒸烤炸烘一体机中烧烤，如：纸张、卡片、塑料、布料、易燃塑料等等。
 严格执行	蒸烤炸烘一体机工作中切勿接触易燃物或被一些易燃物所覆盖如窗帘、织物等类似的东西，防止引发火灾。
 禁 止	蒸烤炸烘一体机仅用于家庭及相似的工作和居住环境中烹饪，如烘焙、烘烤、烧烤、解冻、干燥食物等。不支持任何其它用途，用作其它用途可能构成危险。任何因不正确使用或操作不当而造成的损失，本公司概不负责。
 禁 止	切勿向高温烘烤中的食物加冷水，产生的蒸汽会导致严重烫伤。
 禁 止	切勿使用蒸烤炸烘一体机加热未开盖的罐装食物。压力剧增，会引起爆炸，造成伤害或损坏。（例如：烘烤板栗时，请用刀具划开外壳）
 禁 止	请不要使用松动或接触不良的电源插座。否则易导致触电、短路、起火。
 禁 止	请不要使用连接多个插头的多功能插座。
 禁 止	不能将电源插头、电线等浸入水中，以免再次使用时发生触电危险。
 严格执行	整机远离热源、煤气和酒精等易燃品及高温环境使用。
 严格执行	拔出插座上的插头时，必须手握插头的端部将其拔出。请不要手拿电源线拔插头，否则易发生触电、短路、起火等危险。

⚠ 危 险	
 禁止	不要用蒸烤炸烘一体机储存任何物品。
 小心烫伤	工作完毕后，内胆底部仍有较高温度，请勿立即清洁内胆以免烫伤，需要等内胆冷却后再清洁。
 小心烫伤	工作完毕后，请在30~60秒后打开蒸烤炸烘一体机门，开门时有蒸汽喷出，人应站在离蒸烤炸烘一体机门稍远处，以免蒸汽烫伤。
 严格执行	出现异常现象时，按电源键，关闭蒸烤炸烘一体机，并拔下电源插头或者切断总电源，马上致电方太售后服务热线。异常状态下连续运转易发生触电、火灾等危险。
 禁止拆卸	非专业人员不得擅自拆机维修或更换零件。
 严格执行	如果蒸烤炸烘一体机出现任何故障请立即断电停止使用，并按照‘常见故障识别与处理’进行相应处理。
 禁止	为减少伤害您孩子的风险，请不要让您的孩子将蒸烤炸烘一体机作为游戏的道具，也不要让您的孩子在蒸烤炸烘一体机附近玩耍。
 禁止	蒸烤炸烘一体机不能在外接定时器或独立的遥控控制系统的方式下运行。

⚠ 警 告	
 严格执行	如果要使用塑料容器进行烹饪，其生产商必须声明适用于烤箱。其它类塑料容器遇高温会熔化，同时还可能损坏蒸烤炸烘一体机或引起火灾。
 严格执行	如果所在地易受鼠类或虫类侵袭，请特别注意保持蒸烤炸烘一体机及其周边环境的清洁卫生。如果由于鼠类或虫类对蒸烤炸烘一体机造成损坏，本公司不承担保修责任。
 严格执行	如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
 严格执行	清洗时必须切断电源，注意使用中 性清洗剂。同时注意使用柔软抹布 擦洗，防止划伤表面。
 严格执行	如您要用蒸烤炸烘一体机保温食物，请用盖子盖上。食物中的水分可能会腐蚀蒸烤炸烘一体机，盖上盖子，还可防止食物烤干。
 严格执行	禁止将烹饪器皿放置于蒸烤炸烘一体机底部。
 严格执行	将食物放入灼热的蒸烤炸烘一体机、翻动或取出食物以及调整蒸烤架、蒸烤盘时，请佩戴隔热手套。切勿在加热元件或内胆壁处烫伤。
 严格执行	假如您的菜谱配料中含有酒精，高温会导致酒精挥发，遇到加热元件而燃烧。因此在将食物放入蒸烤炸烘一体机前，把酒精处理掉，以免发生此类危险。
 严格执行	用油类或油脂烹饪时，一定要有人看管，因为一旦过热，就会有发生火灾的危险。
 严格执行	请勿让儿童玩耍塑料薄膜和包装箱，这可能会产生窒息事故，所以请让包装材料远离儿童，包装材料不是玩具。
 需要接地	插座必须具有可靠的接地线，以确保安全。不得将接地线接于煤气管、自来水管、避雷针及电话线上。接地不良将可能引发触电或者其它意外事故。

⚠ 警 告	
 严格执行	不能使用长距离的插线板来连接本产品，因为线缆过长，机器工作时容易引发电线过热而造成火灾或漏电事故。
 严格执行	本机单独使用16A的插座，且确定插座接触良好，请勿与其他电器共用。
 严格执行	在使用时可触及部分可能会发热，儿童应远离。
 严格执行	为加强保护，拿烫手的器皿时，建议戴上隔热手套。避免手套湿水，否则热力很快传过手套，造成烫伤。
 严格执行	把水箱充分插入水箱座内，确保固定到位，以免工作时泵不到水而导致不能工作。
 严格执行	蒸烤炸烘一体机在使用期间会发热，注意避免接触蒸烤炸烘一体机内的发热单元以及蒸烤炸烘一体机门玻璃、整机壳罩。尤其注意，儿童应远离。
 严格执行	请使用纯净水进行烹饪，以免水垢积攒后损坏机器。
 严格执行	禁止擅自打开本产品外壳，接触连接线、电气件或者结构件是危险的，有可能会触电或引起机械创伤。
 严格执行	在观察或拿取食物时，先微微开启门体，让大量蒸汽溢出，然后再打开门体，避免手或身体部位直接接触蒸汽，防止烫伤。
 严格执行	在使用中，有蒸汽通过出风口溢出，即便在停止使用后，门的内外都会有点温度所以请您的孩子与蒸烤炸烘一体机保持一个安全距离，并予嘱咐。
 严格执行	蒸烤炸烘一体机不适合户外使用。
 小心烫伤	在工作中打开门体，蒸烤炸烘一体机不会立即冷却。请用户注意安全，避免烫伤。

⚠ 注 意	
 严格执行	本产品仅供家庭烹饪使用，如作其他用途会有危险。未按照本说明书要求使用所造成的任何人身损害、财产损失，本公司不承担任何责任。
 严格执行	蒸烤炸烘一体机出现功能不正常时，请拔掉电源重新上电，若仍有问题，请按照“常见故障识别与处理”进行相应处理。

注意



严格执行

为保持卫生，请在每次使用后把水箱里多余的水倒出，避免积聚冷凝物在机内。



严格执行

水箱在使用中每加一次水要用布抹干水箱卡槽底部积水。

注意：若忽视这一标志，并进行错误操作，有可能导致人员危险、重伤或引起火灾。本公司对不遵守《安全注意事项》而引起的后果概不负责。

建议

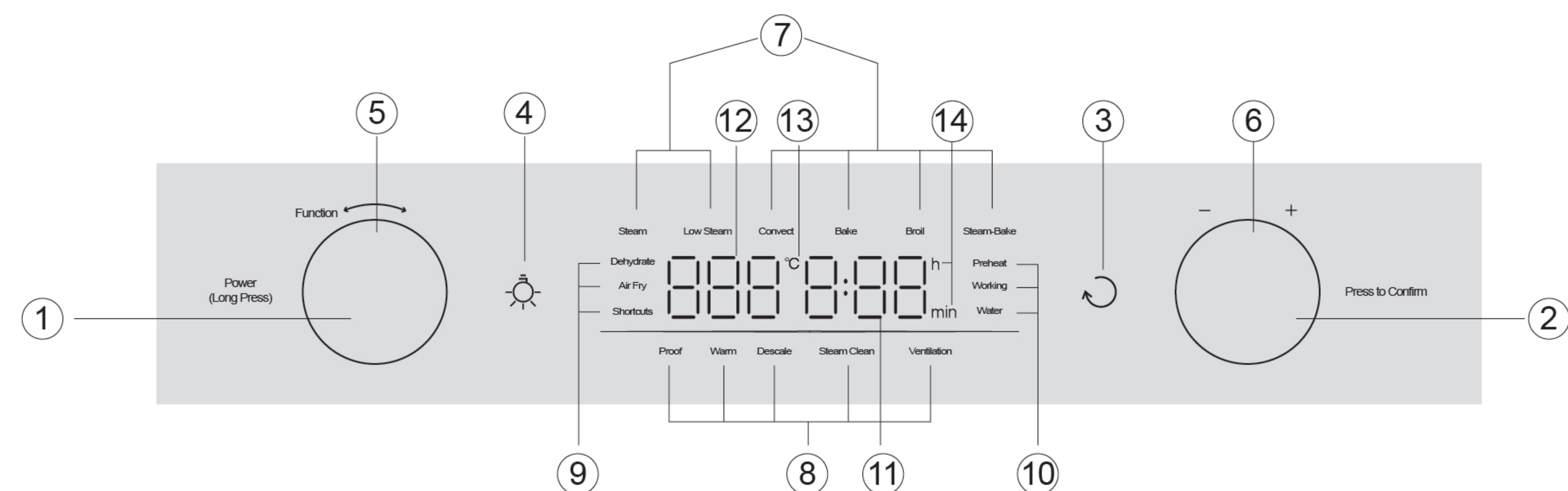
- 首次使用本机前，请先阅读本操作说明书有关本机的安全使用，操作及护理的重要说明，从而避免意外及损坏。
- 首次使用前清洁。首先取出水箱，用热水冲洗水箱内部，切勿使用任何清洁液或清洁剂；随机附件亦可取出冲洗（请参阅【保养清洁】部分）；建议使用经热水稀释的清洁液清洁蒸烤炸烘一体机内胆内壁。
- 每次使用后应用柔软抹布抹干冷凝水槽。
- 打开蒸烤炸烘一体机门让箱内的湿气散去，直至干透为止。
- 如果打算长时间不再使用，则应将蒸烤炸烘一体机彻底清洁，避免气味产生。详见【保养清洁】部分。
- 在使用蒸烤炸烘一体机前确保家庭所用电源的电压和频率与本机相符。
- 请确保本产品正确可靠地放置在橱柜台上后再进行操作。
- 在每次使用后，请及时清洗并擦干机器，因为冷凝后的浓缩物在长时间下可能会对机器产生腐蚀作用。
- 蒸烤炸烘一体机必须放置在安全合适的高度，方便在烹饪时开关门体并取放食物，否则溢出的蒸汽可能会烫伤您，另外合适的工作位置将降低您的孩子将手放在门体上烫伤的风险。
- 开门时，小心门体的铰链，边沿及角落，请勿触摸，避免产生机械创伤。
- 在烹饪食物时，请小心操作，不要将食物的容器侧倾而使积液流出或食物流出。
- 在丢弃或移动您的蒸烤炸烘一体机时，请先拔下蒸烤炸烘一体机的电源插头。丢弃蒸烤炸烘一体机时，应符合当地的法律、法规。

安装维修安全

- 确定您的蒸烤炸烘一体机修理由方太专业的服务人员完成，请勿擅自拆装。首次使用本机前，请先阅读本操作说明书有关本机的安全使用、操作及护理的重要说明，从而避免意外及损坏。
- 在使用蒸烤炸烘一体机前确保家庭所用电源的电压和频率与本机相符。
- 确定安装安全可靠并接地良好。为了保证蒸烤炸烘一体机的用电安全，必须确保机器接地和家庭电网接地连接正确并可靠，这是一项基本的安全要求。如果家庭电网存在问题，并由此产生的伤害，本产品制造商不负任何责任。

快速操作指南

一、控制面板图



关于控制面板按键、旋钮及显示界面的说明

操作按键

- “电源”键：长按旋钮1秒，进行开机或关机操作。
- “确定”键：短按旋钮确定所选任务/所选参数。
- “返回”键：设置过程中，触摸此键返回上一级状态；工作中触摸此键返回时间设置界面，同时停止工作。
- “照明”键：触摸此键可打开或关闭照明灯。

旋钮


- 调节旋钮1：选择功能模式，通过左右旋转此旋钮进行选择设置。
- 调节旋钮2：在烹饪模式中调节温度、时间参数，通过左右旋转此旋钮进行参数调节。

LED显示界面的文字和数字等

- 传统蒸烤功能模式文字：显示您当前选定的蒸烤模式。
- 辅助功能模式文字：显示您当前选定的辅助模式。
蔬果干、空气炸、智能菜谱功能模式文字：显示您当前选定的模式。
- 工作状态指示：显示工作状态。
- 预热指示：当蒸烤炸烘一体机处于预热状态时，该文字一直显示。
工作指示：当蒸烤炸烘一体机处于工作中时，该文字一直显示。
请加水提示：此文字闪烁时，表示水箱缺水，加水完成后将水箱推入水箱座中，点击确定键继续工作。
- 时间显示：显示您当前看到的数字内容代表时间。
- 温度/智能菜编号显示：显示您当前看到的数字内容代表温度；当您选择智能菜模式时，显示您当前看到的数字内容代表智能菜编号。
- 温度单位：显示您设置的温度单位（℃）。
- 时间单位：显示您设置的时间单位（h/min）。
当工作时间不足1小时，h指示符号灭；当工作时间超过1小时，h指示符号亮起。

二、使用前注意事项

- 首次使用前，从蒸烤炸烘一体机内取出所有配件，去掉蒸烤盘、蒸烤架及有孔蒸盘的塑料袋，拿出说明书袋，并清洗所有配件。
- 蒸烤炸烘一体机空箱加热。加热前，最好用湿布擦拭蒸烤炸烘一体机内胆。这样，储存和拆开包装过程中留在内胆中的灰尘或残留包装物就能被清理掉。将蒸烤炸烘一体机调至热风烤模式，温度设置为200℃空烤20分钟，然后打开蒸烤炸烘一体机门，确保房间通风，因为最初使用蒸烤炸烘一体机时，会产生异味，异味是储存和安装时保护蒸烤炸烘一体机的物质挥发产生的。进行上述操作时，关闭通往其它房间的门，以免气味弥漫整个屋子。
- 水箱注水
- 首次使用蒸烤炸烘一体机烹饪功能时，请往水箱内注满饮用淡水（建议使用纯净水），然后将水箱推入水箱座中，且推到位。
- 在使用前请将整机放置平稳；由于此产品为可移动式，无额外的固定装置，在使用时，请勿突然用力开门，防止整机倾倒。



温馨提示：蒸烤炸烘一体机在使用时离吸油烟机较近，建议您打开吸油烟机至弱档。
如您烹饪带油脂类的食物，建议先用铝箔纸将其包裹。

- 在使用蒸烤架烹饪油脂类食物时，请将蒸烤盘同蒸烤架放置于同层，烤架在上，烤盘在下。

功能一览表

功能	模式	默认温度值/℃	温度调节间隔值/℃	温度范围/℃	默认时间/h:min	时间调节间隔值/min	时间范围/h:min	建议用途
蒸	常规蒸	100	1	90-110	0:20	1	0:01-2:00	适用于蒸制食物，如鱼类、面点等
	鲜嫩蒸	90	1	30-90	0:15	1	0:01-2:00	适用于蛋羹、芦笋等
烤	环风烤	150	5	60-230	0:30	1	0:01-3:00	适用于烤制食物，如饼干、面包等
	热风烤	120	5	60-230	0:30	1	0:01-3:00	适用于果脯、蛋挞等
	焗烤	190	5	100-230	0:30	1	0:01-3:00	适用于千层意面、吐司片等顶部加热上色的食物
	加湿烤	180	5	60-230	0:20	1	0:01-3:00	可在烤制过程喷蒸汽，适用于嫩烤肉类、欧包等
烘、炸智能菜	蔬果干	80	5	60-120	1:00	1	0:01-5:00	适用于烘干食物，如柠檬片、牛肉干等
	空气炸	200	5	180-230	0:15	1	0:01-0:40	适用于无油炸食物，如薯条、鸡米花等
	智能菜	/	/	/	/	1	/	有菜谱辅助，指定烹饪模式，快速烹饪
辅助	发酵	35	1	30-50	1:00	1	0:01-9:59	发酵食物
	保温	80	1	50-100	0:30	1	0:01-3:00	腔体保温
	除垢	/	/	/	0:35	/	/	水路除垢保养
	蒸汽清洁	/	/	/	0:10	/	/	腔体清洁
	腔体烘干	/	/	/	0:20	/	/	腔体烘干

智能菜详细

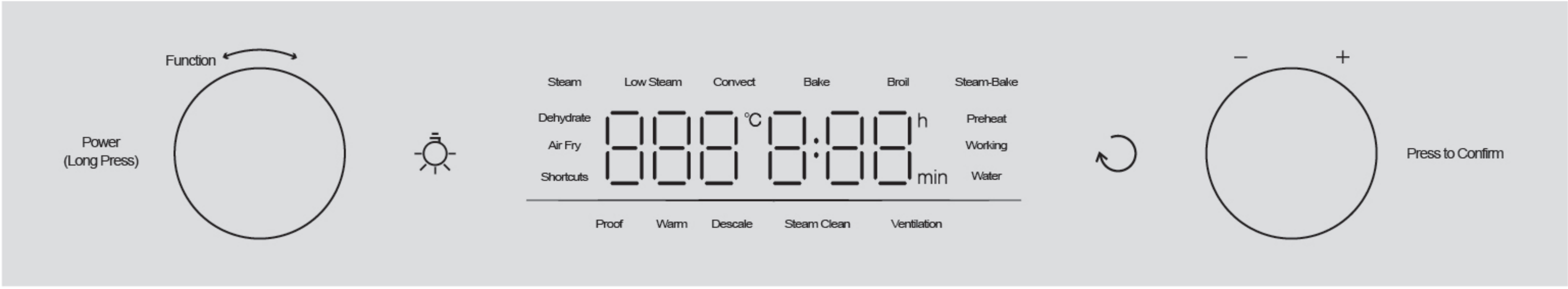
在蒸烤炸烘一体机中可选择智能菜模式，其功能为针对部分菜品而实现快速启动烹饪，一般不需要设置温度和时间。在该模式中菜品名称以及显示屏显示的编号对应关系如下表，以下智能菜均不需要预热，在选择好烹饪选项后就可以将菜品放入腔体内，后关闭门体点击确认键开始烹饪。

类别	代码	菜名	类别	代码	菜名	类别	代码	菜名
蒸菜	P01	清蒸鲈鱼	烤菜	P16	曲奇饼干	蔬果干	P31	柠檬干
	P02	双椒鲮鱼头		P17	戚风蛋糕		P32	南洋牛肉干
	P03	蒜蓉粉丝扇贝		P18	小餐包		P33	养生枣片
	P04	清蒸大闸蟹		P19	葡式蛋挞		P34	宝宝蝴蝶面
	P05	麻辣对虾		P20	鲜虾培根披萨		P35	红糖姜片干
	P06	蛤蜊蒸蛋		P21	秘制叉烧	蒸烤结合菜	P36	黄焖鸡
	P07	刀切馒头		P22	烤秋刀鱼		P37	西北羊排
	P08	米饭		P23	烤红薯		P38	嫩烤鱼
	P09	柳叶蒸饺		P24	广式月饼		P39	桂花蜂蜜烤南瓜
	P10	青团		P25	糖烤栗子		P40	奶酪果干软欧包
	P11	香菇滑鸡	空气炸	P26	美式薯条	/	/	/
	P12	芋头扣肉		P27	鸡米花		/	/
	P13	蒸玉米		P28	秘制鸡翅		/	/
	P14	豆豉蒸腐竹		P29	韩式烤肉		/	/
	P15	秋葵嫩豆腐		P30	黄金凤尾虾		/	/

三、蒸烤炸烘一体机操作指引

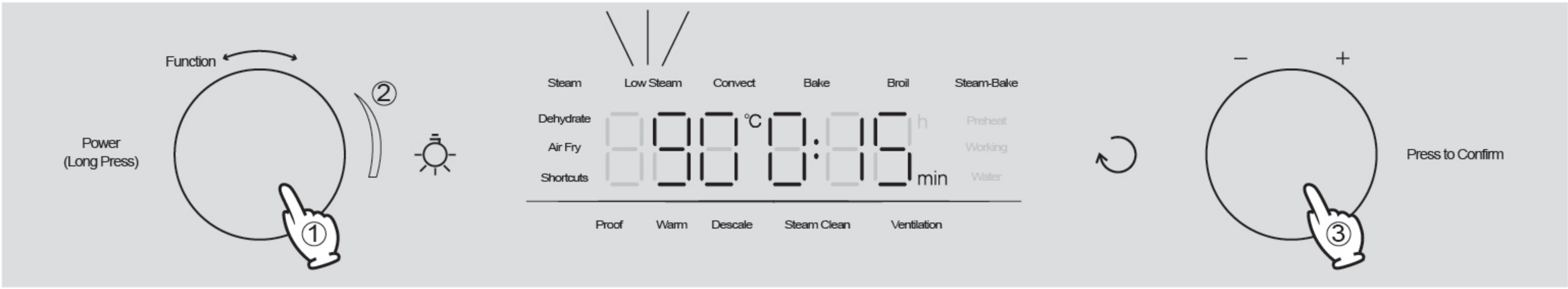
● 上电

上电。上电后伴随一次蜂鸣，所有图标和文字进行动画闪屏一次。

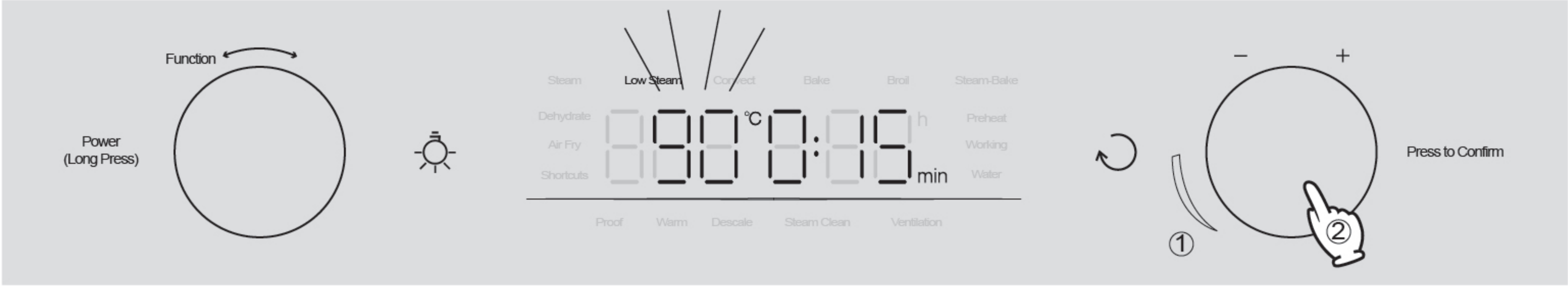


● 传统烹饪

1. 开机选择模式。长按旋钮1(电源键)开机后，旋转旋钮1选择模式(包含烹饪模式、烘烤模式、蔬果干及空气炸模式)，短按旋钮2（确定键）确定。

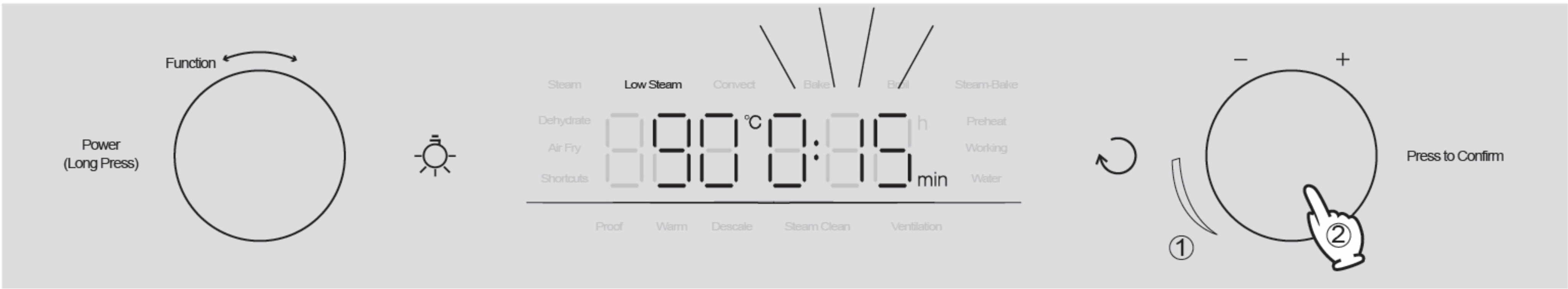


2. 设置烹饪温度。旋转旋钮2设置温度，短按旋钮2确定。



注：选择好烹饪模式后，亦可直接旋转旋钮2跳至温度调节。

3. 设置烹饪时间。旋转旋钮2设置时间，短按旋钮2确定。



4. 预热。蒸烤炸烘一体机开始预热，显示当前实时温度。

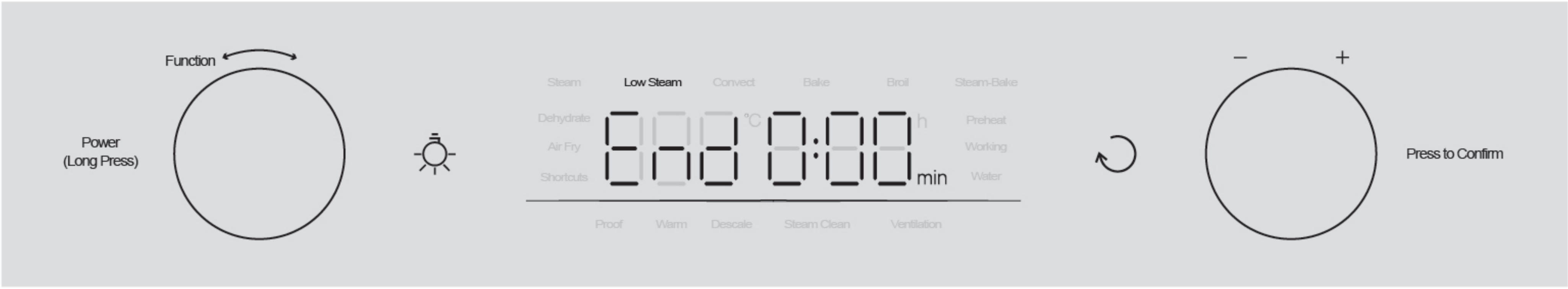


注：空气炸模式无“预热中”过程。

- 5.工作中。到达设置温度后，开始烹饪，时间倒计时。



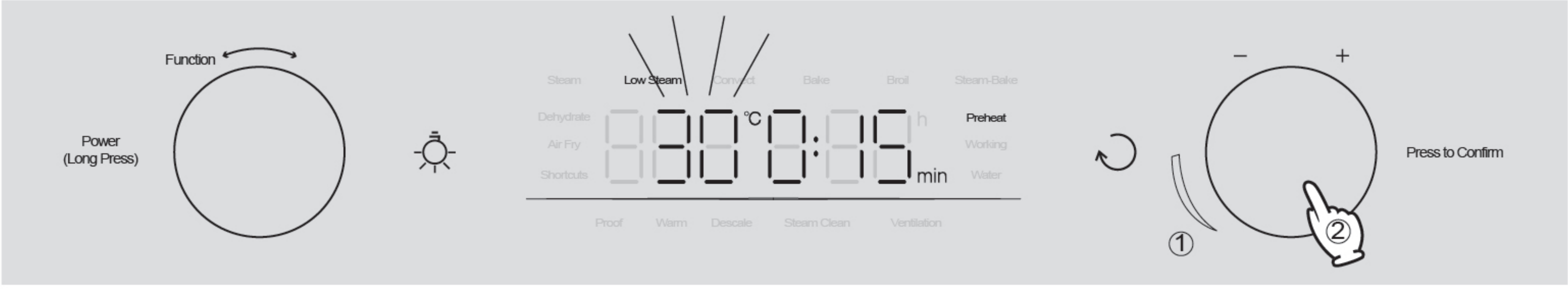
- 6.烹饪完成。时间倒计时归零，温度显示栏显示End，点击返回键跳转至选择页面。



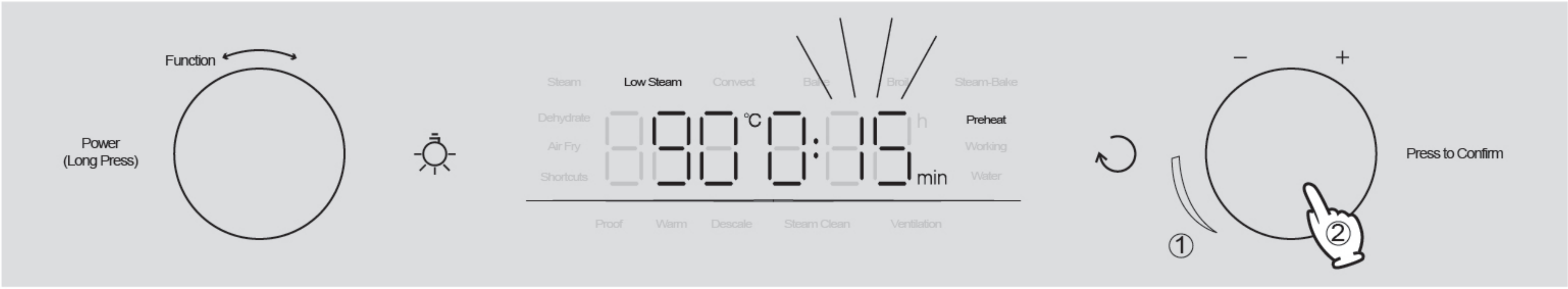
注：预热及烹饪过程中，旋转旋钮可修改烹饪温度和烹饪时间。中间间隔10秒无操作，则返回到原工作界面。
烹饪完成后，2min无操作自动关机。

● 工作中修改参数步骤

1. 修改温度参数。在预热或工作中，旋转旋钮2，进入温度参数修改界面。继续旋转旋钮2，即可修改温度参数，短按旋钮2确认修改，同时进入时间修改界面。



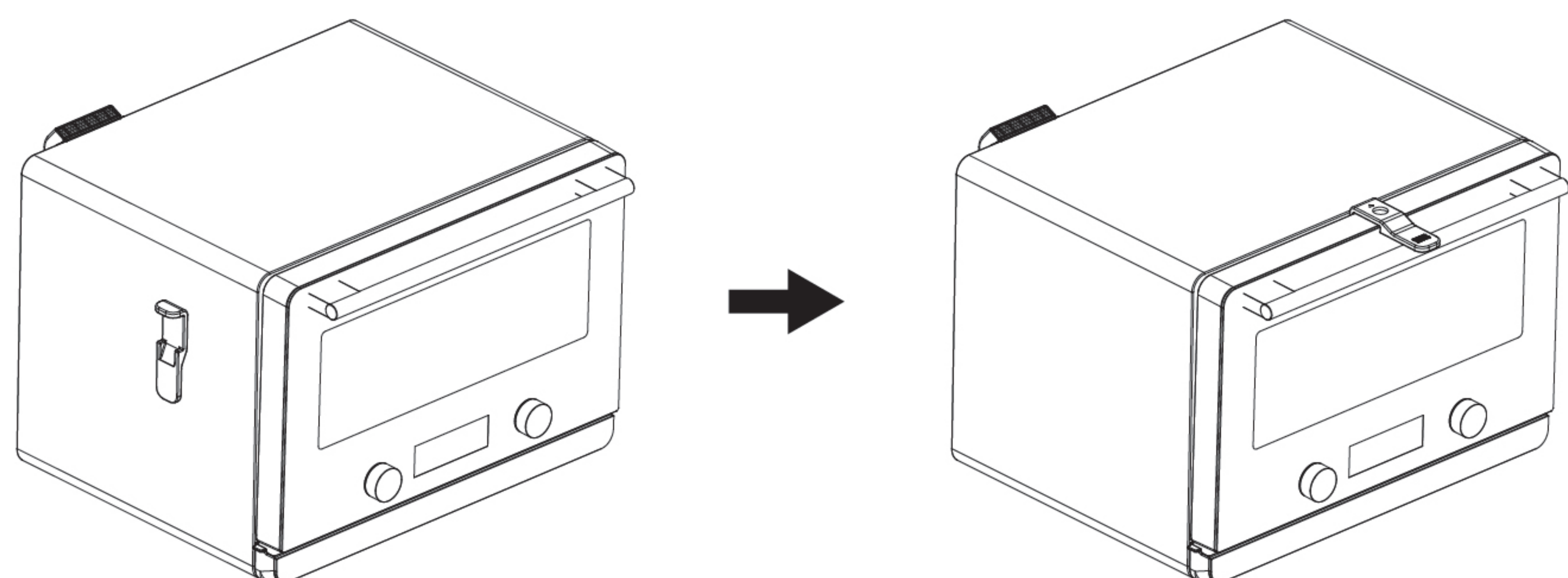
2. 修改时间参数。旋转旋钮2，即可修改时间参数，短按旋钮2确认修改。



注：过程中10秒无操作，则返回到原工作界面。

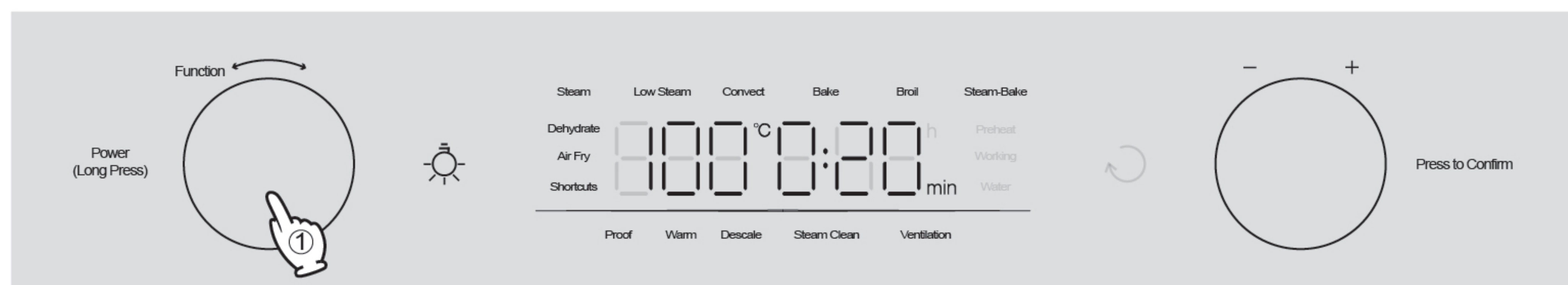


温馨提示：在使用蔬果干模式时，请按照菜谱要求，使用控湿插片；具体使用方法见下图所示。



● 智能菜

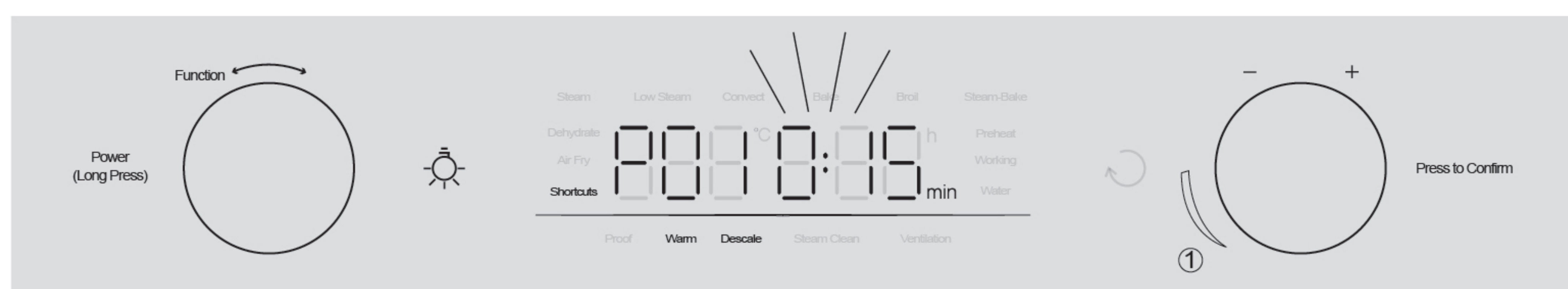
1. 开机进入首页。



2. 选择智能菜。旋转旋钮1切换至智能菜，短按旋钮2中间确认，旋转旋钮2选择菜品，菜品代码P01-P40，短按旋钮2确定。

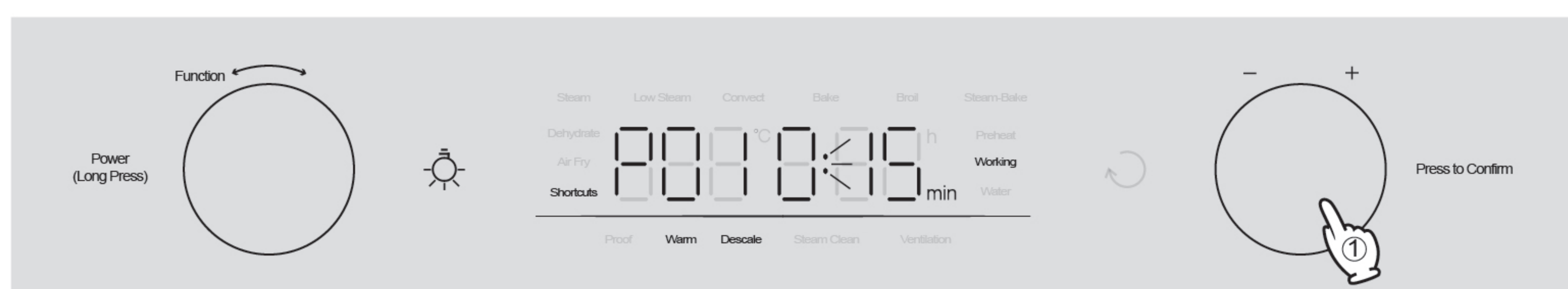


3. 设置时间。旋转旋钮2调整时间。

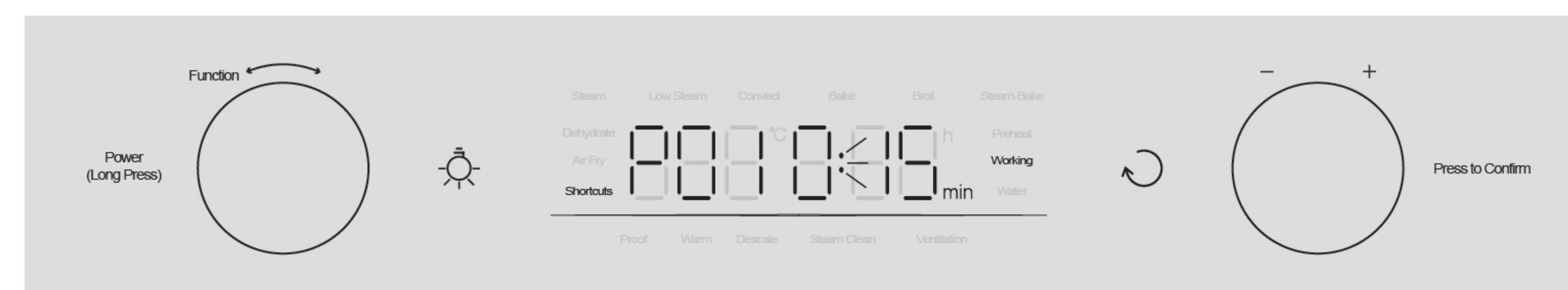


注：当前显示时间为默认时间。

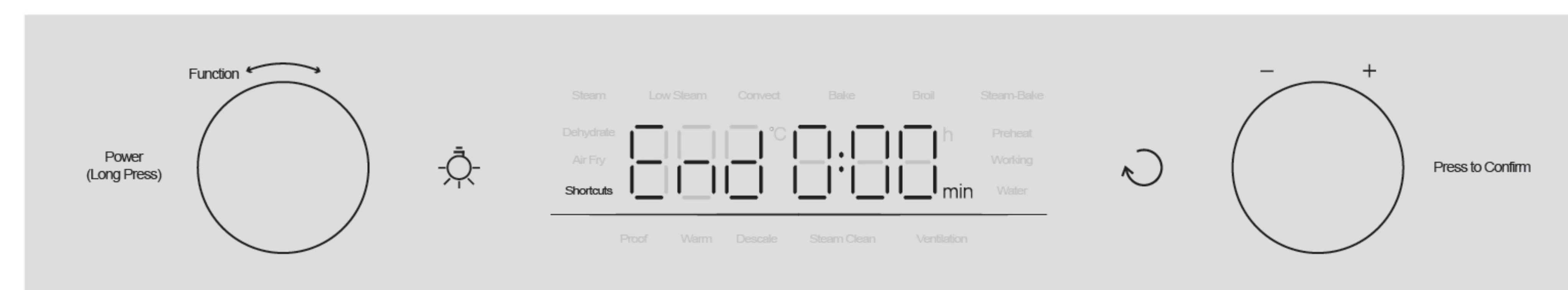
4. 开始工作。请将菜品放入蒸烤炸烘一体机，短按旋钮2确认，开始工作。



5. 工作中。时间开始倒计时。



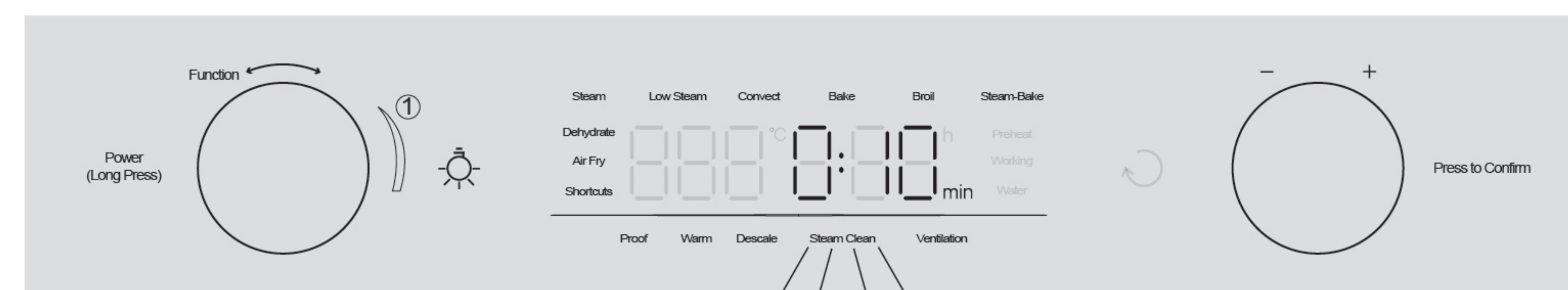
6. 烹饪完成。



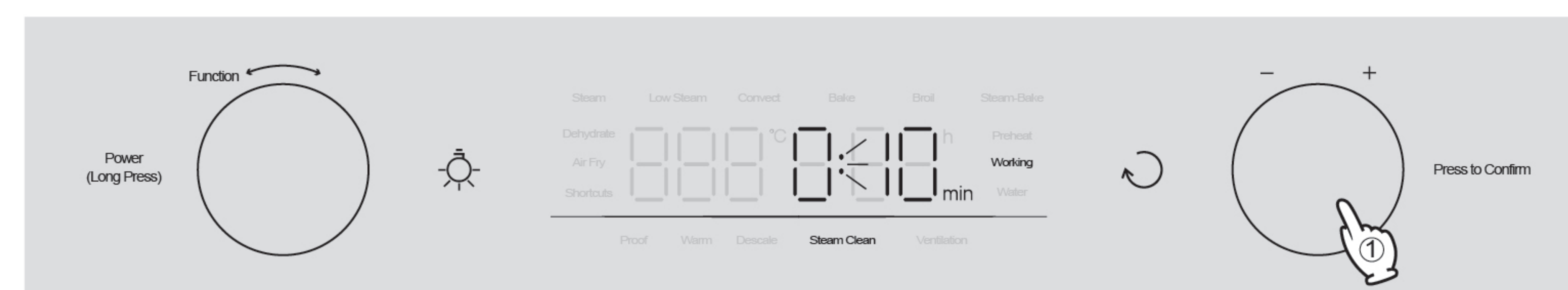
- 注：1. 智能菜预热及烹饪中，旋转旋钮2可在一定范围内设定烹饪时间。
2. 与智能菜编码相对应的菜品名称，可在说明书、门体内玻璃上查看。

● 辅助功能操作步骤

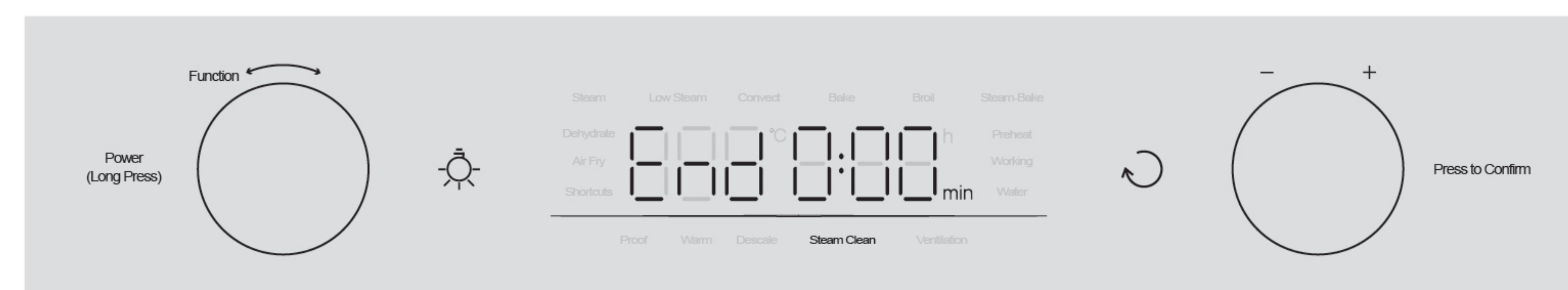
1. 选择辅助功能。旋转旋钮1至辅助功能选项（以蒸汽清洁为例）。



2. 工作中。短按旋钮2开始工作，时间开始倒计时。可按↺键退出。

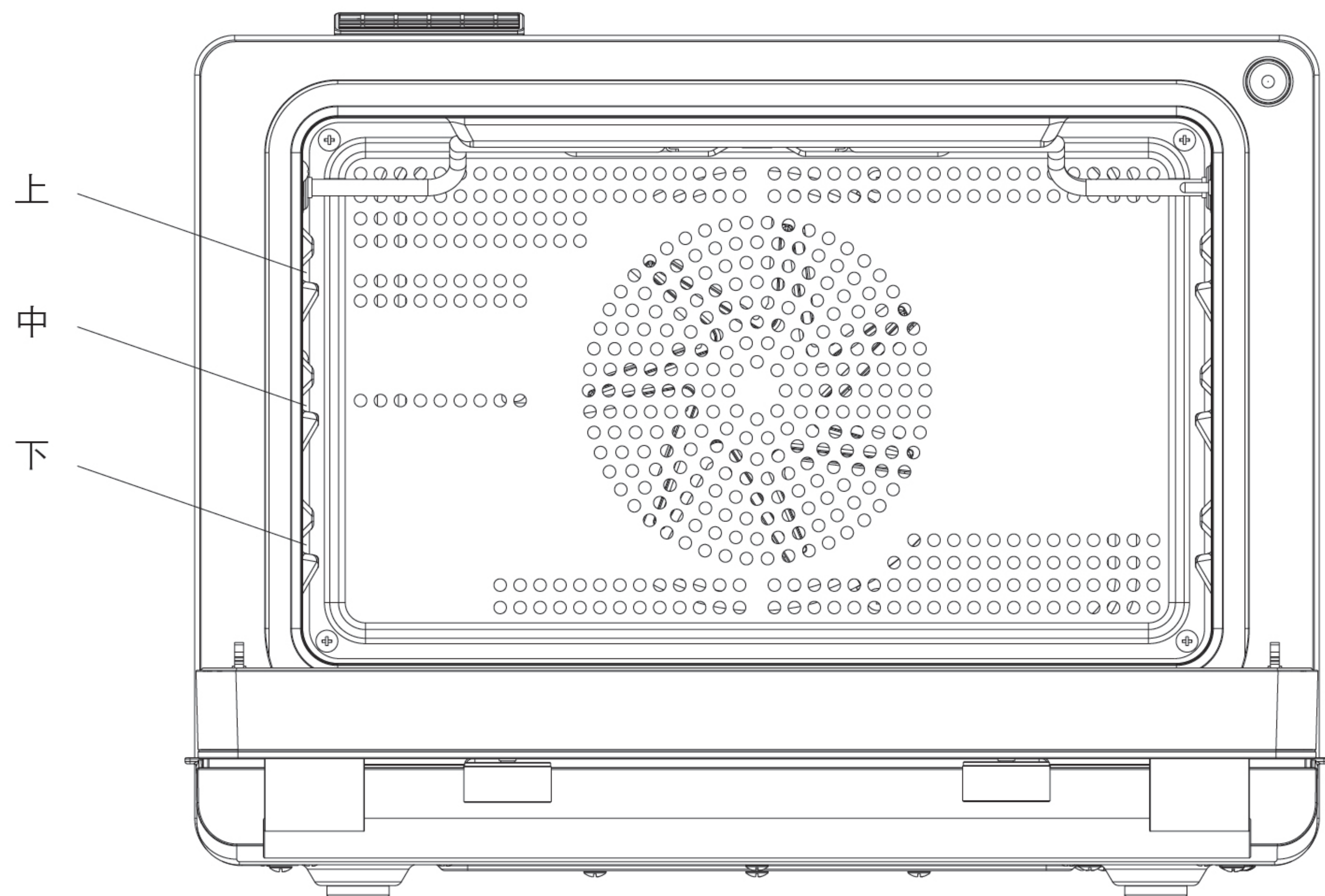


3. 工作完成。



使用建议

蒸烤架位置图



烹饪时，推荐使用中层。

烹饪常见问题

1. 预热时间超出20分钟。首先检查门体有无明显漏气、门密封圈是否安装好，然后检查箱体内的温度传感器上是否有污物。
2. 烹饪时间过长。首先烹饪过程中尽量少打开门体，然后检查设置的烹饪温度是否过低，最后检查门体有无关严或漏气。
3. 烹饪过程中产生较多油烟。检验每次烹饪完是否及时清洁并将箱体内的污物清理干净。
4. 烹饪色差明显。确认是否选择了合适的烹饪模式，可适当调低设置温度。
5. 未关闭门体。机器工作中一定确保关闭门体。如果门体未关闭或者未关闭到位，“预热中”或“工作中”字体闪烁，并会有蜂鸣声的提示。
6. 腔体积水。烹饪中会产生大量蒸汽，部分蒸汽会冷凝到腔体壁面上，导致腔体积水。请使用完成后，及时将积水清理干净。
7. 腔体内异味。多次烹饪之后，未及时清理干净腔体内的残余水分、油脂等。请及时清理，保证腔体的干燥、整洁。
8. 腔体下侧滴水。请检查冷凝水槽内积水是否已满。冷凝水槽的积水溢出，会导致腔体下侧滴水。每次烹饪之后，请及时清理冷凝水槽内的积水。
9. 开门时刻，油烟\蒸汽量大。为了保证烹饪效果，腔体密闭性能优越。因此导致烹饪中的油烟、蒸汽会部分存留于腔体内。开门时，请先将门体微微打开10°-15°，将腔体内的油烟、蒸汽提前释放。然后，再将门体打开完全。

10. 由于烹饪环境差异（如电压、湿度、室温），烹饪效果会受影响，如遇此问题，请根据烹饪效果，自行调节烹饪温度、时间。
11. 启动烘烤功能时，请确保腔体内干燥，无积水，尤其在烘烤蛋糕类食物时。

装箱清单

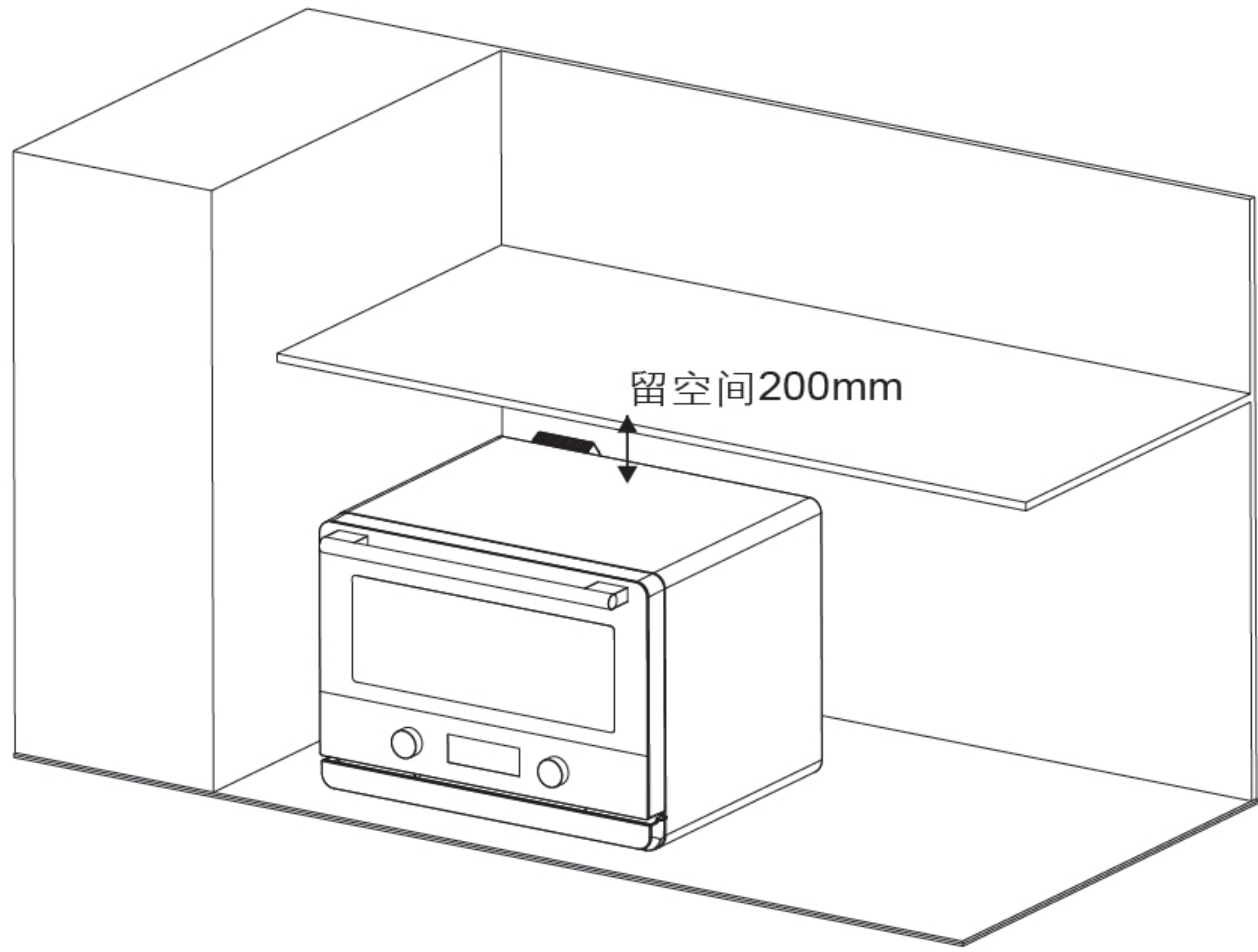
请您开箱后逐一检查以下产品和附件是否齐全，如有缺少或损坏：

- 属本公司或销售商责任的，请与销售商联系处理；
- 属用户自行责任的，请致电方太售后服务热线。

■ 整机	1台	■ 保修卡	1张
■ 隔热手套	1个	■ 有孔蒸盘	1个
■ 使用说明书	1份	■ 蒸烤盘	1个
■ 蒸烤架	1个	■ 控湿插片	1个

安装说明

- 把蒸烤炸烘一体机腔内的附件及其包装物全部取出；
- 应仔细查看蒸烤炸烘一体机是否有损坏。如有损坏，请立刻联系经销商或售后服务；
- 蒸烤炸烘一体机应平稳放置在操作、保养方便且牢固的地方，不得倾斜安置；
- 严禁将蒸烤炸烘一体机及电源插座安装在可能受潮或容易被水淋湿的地方，应在通风干燥、无腐蚀性气体的环境中使用，远离高温及蒸汽；
- 切勿在蒸烤炸烘一体机外壳上放置任何物品，并确保外壳顶部与壁柜距离至少有200毫米。
- 放置位置示意图

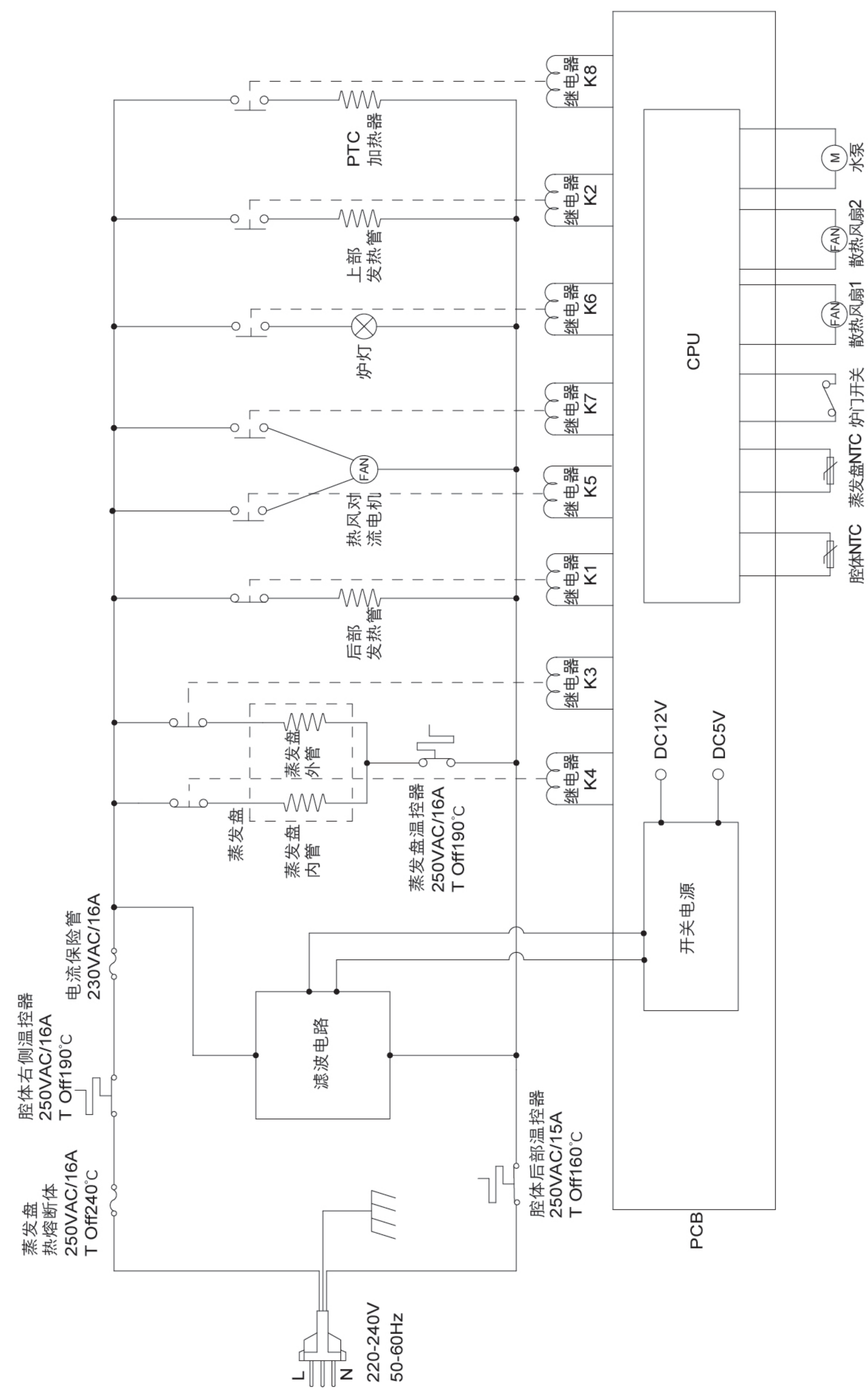


主要技术参数

机型	HYZK26-E1		
额定电压	220-240V	加热温度范围(1)	30℃-230℃
额定频率	50-60HZ	显示方式	LED数码显示
额定功率(2)	2100W	有效容积	26L
灯	25W/230V~/50Hz	净重	16kg

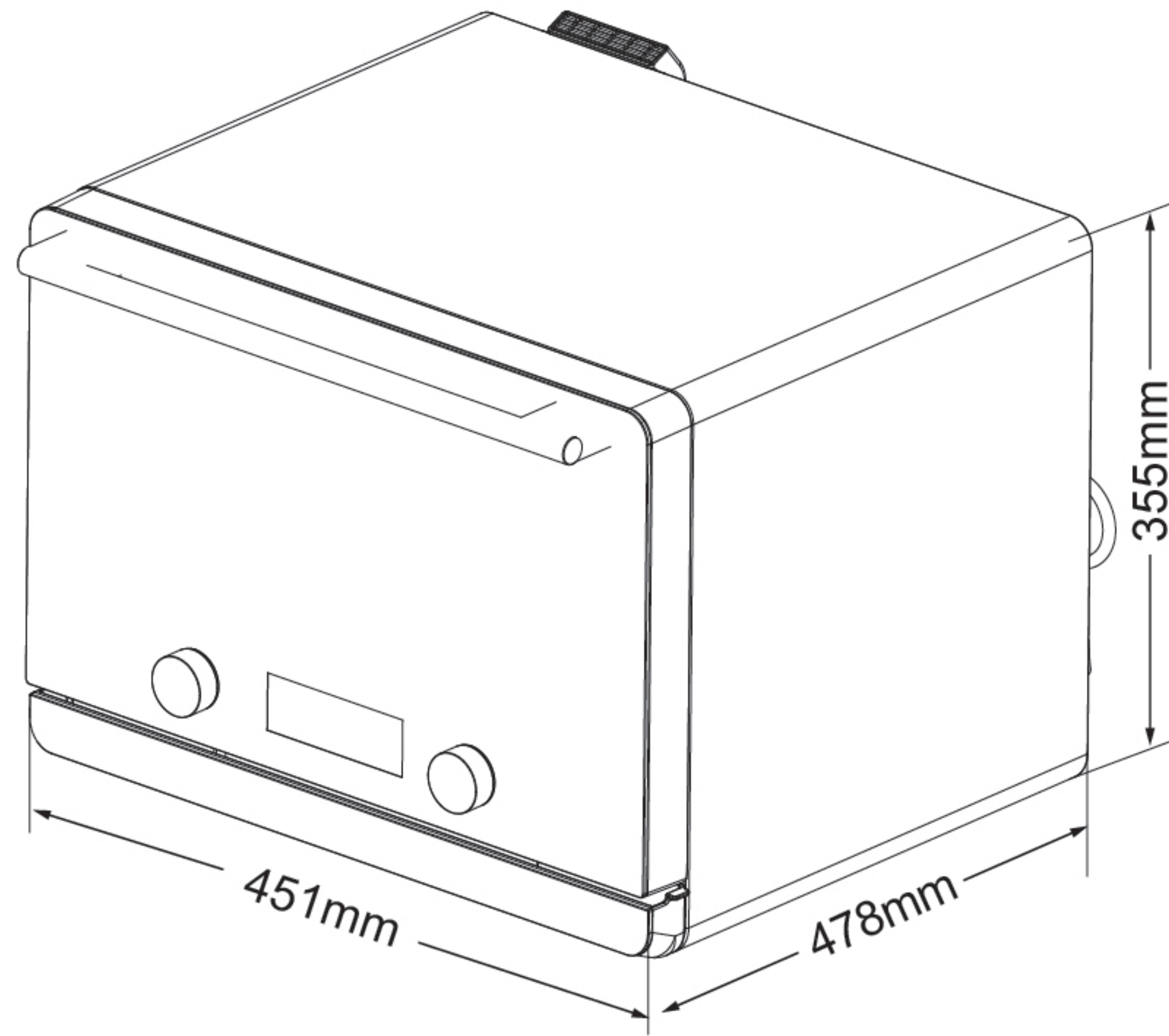
- (1) 由于本机器并无制冷功能，腔体温度不会低于室内温度。
- (2) 在热风烤下，腔体中心温度从常温（20±5℃）加热到220±4℃，所测得输入功率平均值。

电气连接图



主电路图

整机尺寸图



清洁保养建议

一般注意事项

- 注意：**
- 每次使用后，需清洁使用过的内腔、门体、把手、控制面板、冷凝水槽与门密封圈，清洁前必须切断电源，以免触电。清洁时待内腔冷却后才能进行，关上门体前，确保内腔已完全干透。这样可以避免油脂或其他污滞黏在上下腔体表面，变得难以清理，有时候甚至会导致表面脱色，油脂的沉积也会使门密封圈变脆，容易破裂。
- 注意：**
- 所有表面需要使用软海绵和软布蘸水和少许洗涤液进行清洁，然后用软布将表面擦干。切勿使用蒸汽清洁剂清洗本机，加压蒸汽会对表面和配件造成永久损害，对此本公司概不负责。切勿使用含碱、苏打、酸或氯的清洁剂，亦不要使用清洁喷雾、洗碗碟机清洁剂或腐蚀性清洁剂、硬刷、百洁布及钢丝刷等。沾有磨蚀性的海绵亦不要使用，以免刮花表面。

门密封圈

每次使用后，请清洁及擦干产品门密封圈。请使用清洁海绵和温水，产品门密封圈可能会因日久而穿孔或开裂，如出现此情形，请致电方太售后服务。

烹饪与烘焙容器

每次使用烹饪与烘焙容器，都要洗净和抹干。

产品内腔

每次使用后，请清洁使用后的产品内腔，使用清洁海绵或软布抹去内腔壁的凝结物。大部分烹调残留物都可以用布及温和清洁剂加热水清洁。在水质较差的地区，产品内壁可能会出现会有一层白色的沉淀物，可用湿布加少量醋擦拭，再用清水擦洗干净，同时抹干产品接水槽及水箱卡槽。

■ 关于水箱

- 1. 将注完水的水箱推入水箱座内，并短按旋钮2确认，机器才能工作。
- 2. 如显示屏“请加水”图标闪烁并有蜂鸣提示音，即表明水箱内的水量不足，蒸烤炸烘一体机停止工作，此时请及时加水，然后将水箱推入水箱座中，确保推入到位，并短按旋钮2确认。
- 3. 腔体烘干为保持腔体干燥，可在每次烹饪结束后，先使用抹布将腔体擦拭一遍，再启动腔体烘干功能，将腔体内的水分蒸发完全。

■ 不锈钢内胆清洁保养

- 1. 将20g食用面碱和150g温水进行混合稀释，用抹布沾面碱水拭擦内胆油污处；
- 2. 关闭产品门体，选择“蒸汽清洁”模式（请确定水箱已加满水），开始工作；
- 3. 蒸汽可以使内胆的油污软化；工作结束后用含面碱水的抹布再擦拭内胆，之后用湿抹布再进行擦拭，此时油污基本去除；
- 4. 最后选择”蒸汽清洁”模式，再清洁一遍内胆。

■ 除垢

- 产品使用蒸功能满50小时后，“除垢”图标闪烁，主动提示您进行水路除垢保养。除垢步骤如下：
- 1. 将200ml白醋（建议使用酸度≥6g/100ml的白醋）与200ml常温水加入水箱中，充分混合；
 - 2. 将水箱放回产品中，选择“除垢”模式，按“确定键”开始除垢；
 - 3. “除垢”程序运行一段时间后（大约25min），蜂鸣器响起，此时请打开门，清洁内胆，并且取出水箱更换500ml清水；
 - 4. 把水箱放回产品中，关门按“确定键”继续工作，直至除垢完成；
 - 5. 将产品内胆中残留水擦拭干净，并且打开门清除异味。

一般污渍

每次使用后，请尽快用抹布、软海绵或软尼龙刷，及温水和清洁液混合的溶液清洁。污渍残留的时间越长便越难清理。

顽固污渍

要清理如因烘烤造成的顽固污渍，可能要先浸泡污渍，然后用湿海绵清理。如有需要，可使用适合用于玻璃表面的刮刀将污渍刮掉。清洁后，用清水彻底冲洗。

非常顽固的污渍上使用烤箱喷剂(中性食品级)。

★ 重要事项

为了保持烹饪最佳效果，每次使用后，建议及时清理箱体及配件。

如果未能及时清理，油污等的积聚会导致箱体及配件难以清理，同时影响您的使用环境及体验感。



最好在箱体或蒸烤盘仍暖时进行清理污物（如溅出的果汁及蛋糕粉浆）。进行清理时，请确保箱体不是热烫，小心烫伤。


溅出的果汁等酸性液体可能会使内胆发黄，请及时清理，以免内胆发黄不可恢复。

常见故障识别与处理

为了您的安全，请先按电源键关闭蒸烤炸烘一体机，再进行相应的故障处理。

故障现象	原因分析	解决办法
插上电源线插头后，机器无反应	原因1：电源插座没电	联系有资质电工检测维修
	原因2：电源线插头松脱	重新插上电源线插头
	原因3：控制板与电源板连接线松脱	致电方太售后服务热线，安排维修。
按键不灵敏	原因1：控制面板上有污渍	对控制面板进行清洁
	原因2：控制板故障	致电方太售后服务热线，安排维修。
烹饪结束，风扇仍在工作	原因1：烤功能结束后，内胆温度高于70℃。蒸功能结束后，20分钟内。	开蒸烤炸烘一体机门加速散热。烤功能内胆低于70℃后，风扇停止工作。蒸功能结束20分钟后，风扇停止工作。
	原因2：电源板或温度探头坏	致电方太售后服务热线，安排维修。
蒸烤盘“发黄”	食物未清理干净发黄	将蒸烤架/蒸烤盘放在热水中浸泡后，用清洁布用力擦拭清洁。
机器漏水	原因1：接水槽中的水溢出	用布及时清洁
	原因2：门体未紧闭	检查门体、箱体口部、密封圈处是否存在异物、污物
	原因3：水箱未安装到位	检查水箱是否完全推入水箱座中
	原因4：其他	致电方太售后服务热线，安排维修。
能产生蒸汽但是食物蒸不熟	原因1：烹饪时间过短	加长烹饪时间。
	原因2：食物体积过大	将食物切小块或者表面分割处理
	原因3：食物放置层数过高	尽量将烹饪的食物放置于腔体中、下层，使食物贴近于PTC加热盘。
	原因4：烹饪器皿选择不合适	选择烹饪器皿时，应注意选择多孔式、矮小壁面的器皿。
	原因5：其他	致电方太售后服务热线，安排维修。
显示E2	蒸汽发生器NTC短路/开路	致电方太售后服务热线，安排维修。
显示E3	控制板与显示板通讯异常	致电方太售后服务热线，安排维修。

故障现象	原因分析	解决办法
显示F3	腔体探头开路	致电方太售后服务热线，安排维修。
显示F4	腔体探头短路	致电方太售后服务热线，安排维修。
请加水	水箱内水位过低	请在水箱内加入适量的水。
	水路系统故障	致电方太售后服务热线，安排维修。

 **警告：**当上述简易故障排除后，蒸烤炸烘一体机仍不能正常工作，请致电方太售后服务热线。为保障安全和正确使用，本产品必须由本公司指派的专业人员进行维修。如因消费者委托非本公司指派的人员或消费者自行维修，而导致产品不能正常使用的，即使在保修期内，也不属于免费维修范围，由此而造成的财产损失，人身伤害本公司亦不承担任何责任。

客户服务

如蒸烤炸烘一体机在使用中发生异常状况，请停止使用，拔去电源线插头，请致电方太售后服务热线。

保修注意事项：

- 1.用户送修时必须持有销售凭证和保修卡。产品保修期自产品售卖开票之日起计算，用户应妥善保存购机发票，如用户遗失购机发票，将按照“产品编号”所示的生产日期延后3个月为起始日期计算。
- 2.下列项目不属于免费保修范围，在具备修理条件，且能清晰识别产品包装箱或整机标贴上“产品编号”的情况下，实行收费修理：
- ◆用户搬运、安装、使用、维护、保管不当而损坏的；

◆超出正常使用条件，强行使用本产品造成的故障和损伤（例如电压超出264V或低于189V而损坏的）；

◆自行或非方太指定服务人员或服务机构安装和拆修的产品；

◆购买凭证和保修卡信息与产品不符的；

◆因不可抗力造成产品损坏的（如自然灾害、战争等）；

◆不根据“使用说明书”的规定使用，造成产品故障或损伤的。
- 20-