

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

HYZK32-E3

*本说明书部分图片为示意图，仅供参考，若图片与实物不符，以实物为准。

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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. Mean-while, 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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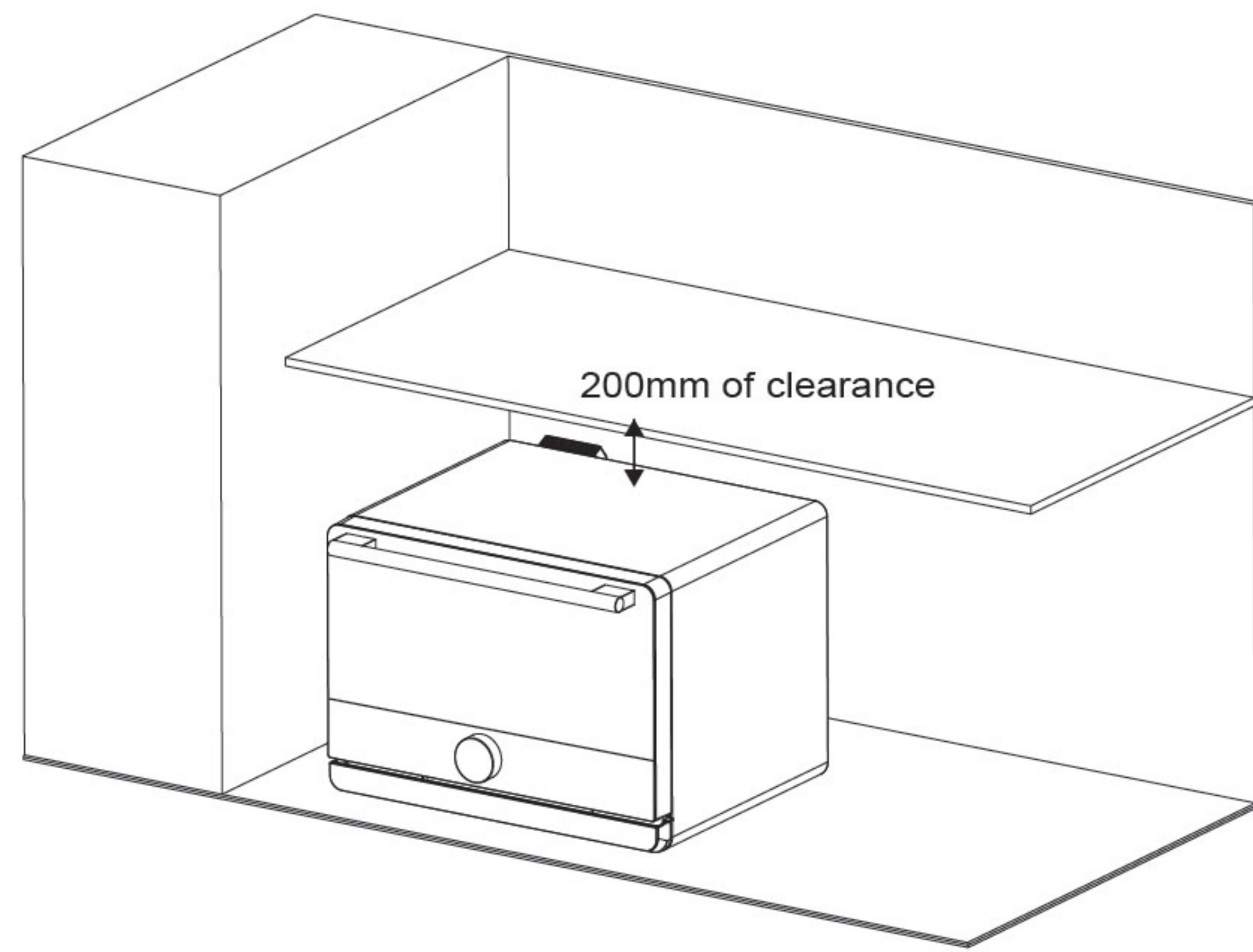
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Installation Instructions

- 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.



Main Technical Parameters

Model	HYZK32-E3		
Rated voltage	220-240V	Heating temperature range	30°C -230°C ⁽¹⁾
Rated frequency	50-60Hz	Display mode	LED digital display
Rated power	2150W ⁽²⁾	Calculated volume	32L
Light	25W/230V~/50Hz	Net weight	18kg

- (1) As this machine has no refrigeration function, the chamber temperature will not be lower than the room temperature.
- (2) In the Full Conv. mode, the temperature in the center of the chamber will rise from room temperature (20±5°C) to 220±4°C and the averaged input power will be measured.
- (3) 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.
- (4) Children should be supervised to ensure that they do not play with the appliance.

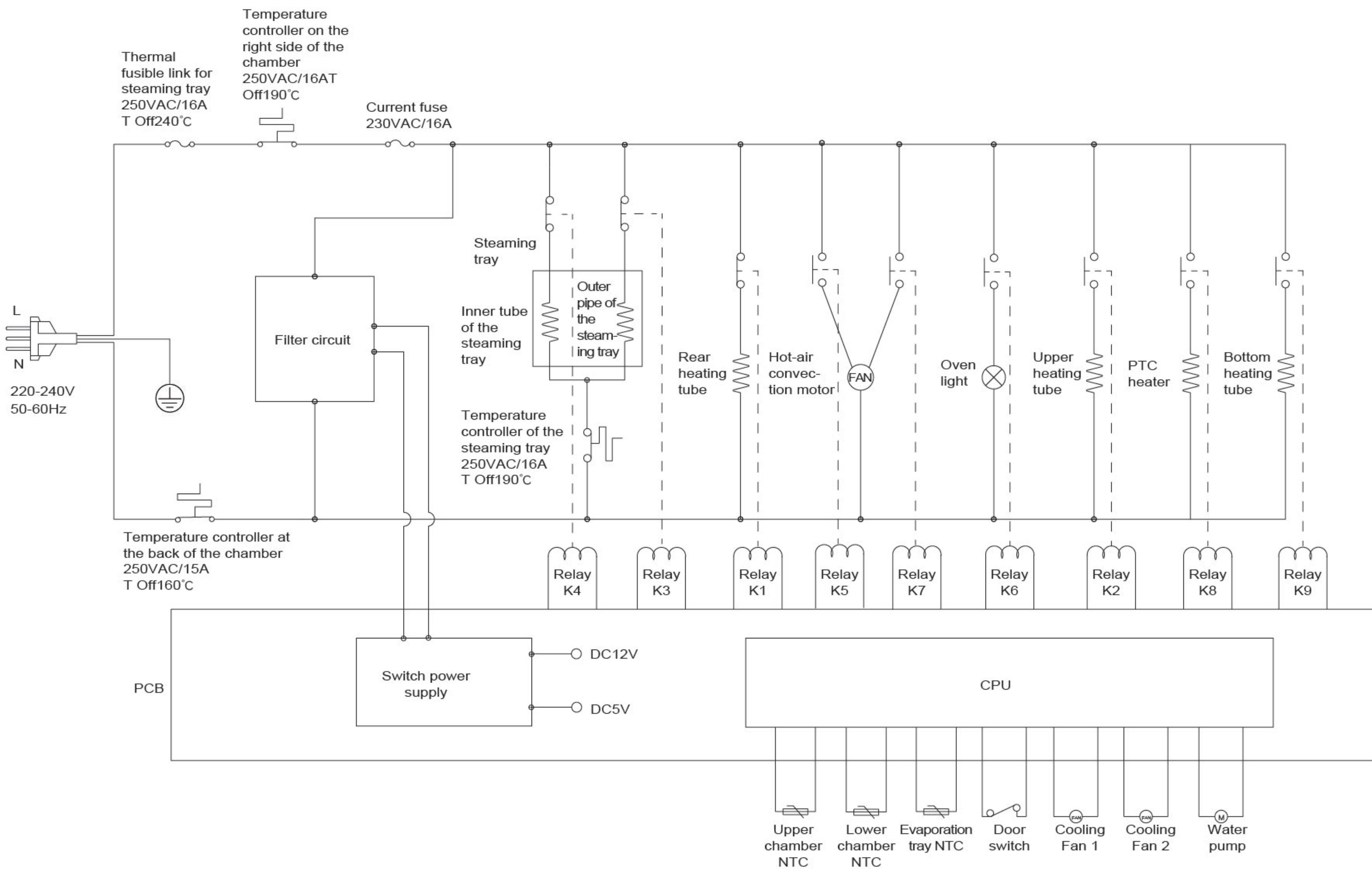
- (5) During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- (6) A steam cleaner is not to be used.
- (7) Young children should be kept away.
- (8) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- (9) the oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- (10) the appliance must not be installed behind a decorative door in order to avoid overheating.
- (11) 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.
- (12) When using a pan grill, push it in along the slot in the inner chamber.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

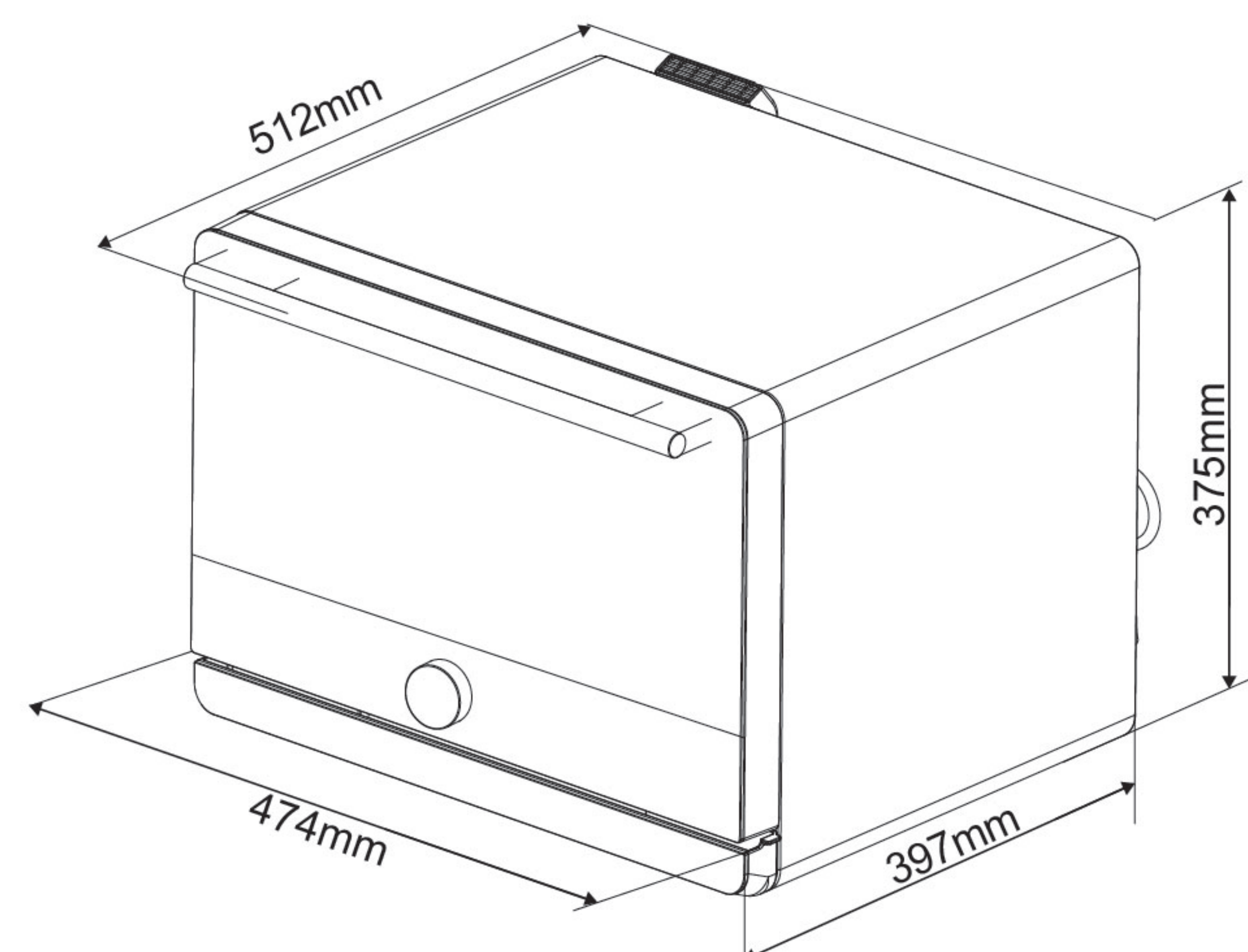
WARNING: Accessible parts may become hot during use.

Electrical Connection Diagram

Main circuit diagram

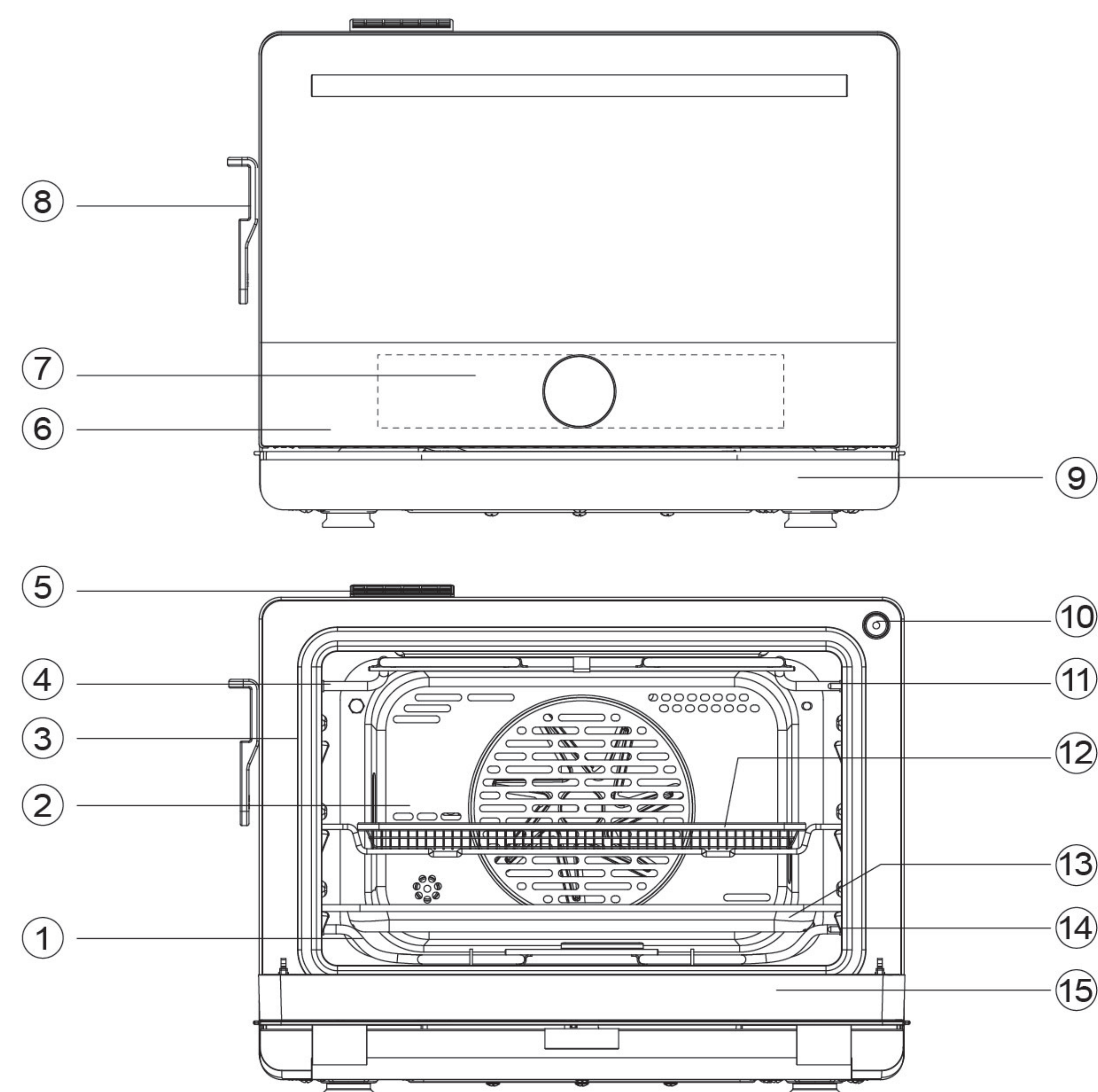


Product Dimensions



Note: 474*375*512mm is the maximum overall dimensions of the oven, and there is a normal assembly error of ± 4 mm in actual measurement.

Introduction to Product Structure



- ① Lower heating tube ② Hot-air fan damper ③ Door seal ring ④ Upper heating tube
- ⑤ Exhaust grille ⑥ Control panel ⑦ Display screen ⑧ Humidity control chip

- ⑨ Water catcher + water tank ⑩ Door switch ⑪ Upper temperature probe ⑫ Steaming and baking grill
- ⑬ Baking tray ⑭ Lower temperature probe ⑮ Door

Precautions

In order to prevent users from injury or product damage, please take note of the following caution signs.

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

Classification by degree of hazard and damage

	Danger	Ignoring this sign and any improper operation is very likely to result in danger, serious injury, or fire.
	Warning	Ignoring this sign and any improper operation could result in danger, serious personal injury or fire.
	Caution	Ignoring this sign and any improper operation could result in personal injury or property damage.
	Recommendation	For safe and proper use of this product, the following contents are listed for reference.

Icons of Caution and Prohibition

Hot Surfaces	Caution! Electrical Shock	Strict Implementation	Grounding Required	Prohibited	No Open Flames	No Touching	Do Not Operate with Wet Hands	No Dismantling!






*** 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.












The appliances are not intended to be operated by means of an external timer or separate remote-control system.



This appliances is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and others working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.







 Danger	
 Prohibited Do not allow children and people with mobility problems to use this product without supervision, and do not place the product within the reach of young children, otherwise, scald, electric shock and other accidental injuries may be caused.	 Prohibited The integrated machine cannot be operated with an external timer or an independent remote control system.
 Prohibited Do not place aluminum foil, ovenware, or utensils directly at the bottom of the liner, as this will cause heat to accumulate and thus damage the integrated machine.	 Prohibited Do not add cold water to any food baked at high temperature, as this could cause serious burns by steam generated.





 Danger	
 Prohibited Do not clean the glass of integrated machine with any rough abrasive cleaner or sharp cleaning tool, as this could scratch the glass surface or even break the glass.	 Prohibited Do not use the integrated machine to heat any canned food which is uncovered, as explosion may occur and cause injury or damage due to excessive pressure building up. (e.g. open the shell with a knife when chestnuts are baked.)
 Prohibited Do not touch the integrated machine with wet hands and on naked feet.	 Prohibited Never use the oven when there is a loose electrical plug or wire, as this can result in electrical shock, short circuit, or a fire.
 Prohibited Do not clean this product with a steam cleaner.	 Prohibited Do not use a multi-functional socket connected with multiple plugs.
 Prohibited Do not place anything on the glass door when it is fully opened.	 Prohibited Do not immerse the power cable, the plug, or any other part of the integrated machine in water or liquid to avoid a fire or danger.
 Prohibited It is forbidden to place the following items in the integrated machine for baking, such as paper, card, plastic, cloth and inflammable plastic.	 Strict Implementation Do not use the oven near any flammable items such as heat source, gas and alcohol, or in the high temperature environment.


 Danger	
 Strict Implementation To avoid fire hazard, keep the integrated machine away from the inflammables or do not cover it with inflammables such as curtains, fabrics and equivalent goods when the integrated machine is working.	 Strict Implementation When unplugging the electrical cord from the electrical outlet, please hold the end of the plug when pulling it from the outlet. Please do not unplug the power cable with your hands, as it may cause danger such as electric shock, short circuit, or fire.
 Prohibited Do not use the integrated machine to store any item.	 No Dismantling! Only authorized FOTILE technicians may dismantle the oven or replace parts.
 Hot Surfaces Avoid cleaning the liner bottom right after use as temperature of the liner bottom is still too high. It is necessary to wait for the liner to cool down before cleaning.	 Strict Implementation In case of any fault of the integrated machine, please cut off the power immediately and handle it accordingly as per the 'Common Fault Identification and Troubleshooting'.
 Hot Surfaces Please wait 30-60 seconds before opening the door of the integrated machine when its cooking is finished. As steam will come out from the machine when the door is opened, please stay away from the integrated machine, so as to avoid steam burn.	 Prohibited To reduce risks for your kid, please do not use the integrated machine as a game prop to your kid, and do not allow your kid to play near the integrated machine.
 Strict Implementation In case of any abnormal phenomenon, press the Power button to turn off the integrated machine and unplug the power plug or cut off the main power, and immediately call the FOTILE "Happiness" service hotline. Electrical shock and fire etc. can be caused when the oven continuously operates under abnormal conditions.	 Prohibited The integrated machine 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. It does not support any other purposes and it may pose a danger if used for other purposes. FOTILE is not responsible for damages or injury caused by improper usage.

 Warning	
 If plastic containers are to be used for cooking, their manufacturer must declare that they are suitable for the oven. Other types of plastic container will be smelted at high temperature and even damage the integrated machine or cause fire hazard.	 Please wear the insulated gloves to put the food in the hot integrated machine, stir or take the food and adjust the grill and the ovenware to prevent skin burns from heating elements or the liner wall.
 If the service location is infested with rats or insects, please attach special importance to keep the integrated machine and its surrounding environment clean and sanitary. FOTILE is not responsible for damage to the integrated machine due to rats or insects.	 If your ingredient contains alcohol, high temperature can cause alcohol to evaporate and even burn when encountering heating elements. To avoid these dangers, please be sure to remove the alcohol before putting the food into the integrated machine.
 If the flexible power cable is damaged, to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department, or similar departments.	 When cooking with oil or grease, it is important to have someone take care of it, as there is a risk of fire if it overheats.
 When cleaning the oven, the power must be cut off and attention shall be paid to using a neutral cleaning agent. At the same time, it is necessary to use a soft cloth to scrub to prevent scratching the surface.	 Please do not allow children to play with plastic film and packaging boxes, as this may cause suffocation accidents. Therefore, please keep packaging materials away from children, and do not allow them to play with the packaging materials as toys!
 If the integrated machine is used for keeping the food warm, please cover the food. The moisture in the food may corrode the integrated machine. The cover can protect it from corrosion and prevent the food from drying.	 The electrical outlet being used shall be provided with reliable grounding cable to ensure safety. Do not connect the grounding wire to a gas pipe, water pipe, lightening rod or telephone line. Poor grounding may cause electric shock or other accidents.

 Warning	
 It is forbidden to place any cooking utensils on the bottom of the integrated machine.	 Any user is forbidden to touch the upper heating tube inside the integrated machine before it is absolutely cooled down. because the heating tube is the heat source of the integrated machine.
 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.	 This machine is provided separately with a 13A socket, and it is confirmed that the socket has good contact. Do not share it with other electrical appliances.
 Please keep children away from the oven as accessible parts may generate heat during use.	 Make sure to disconnect the oven from power supply before the lamp is replaced to avoid electrical shock.
 To enhance protection, it is recommended to wear insulated gloves when handling hot utensils. Avoid wetting the gloves, otherwise heat can quickly pass through the gloves and cause burns.	 To avoid steam loss when cooking, do not open the door during the cooking process as much as possible.
 It is recommended to fill the water tank with water before cooking, and ensure the water tank base is firmly fixed in place to prevent the oven from working failure because no water is pumped.	 Do not open the shell of this product without authorization. It is dangerous to touch the connecting wires, electrical parts or structural parts, which may cause an electric shock or mechanical injury.
 The integrated machine will become hot during use. Please note not to touch the heating unit inside the integrated machine and the door glass and the housing of the entire machine. Especially, children shall be kept away.	 When observing or taking food out, first slightly open the door to allow a large amount of steam to escape, and then open the door to avoid direct contact with steam by hands or body parts, so as to prevent burns.

Warning	
 <p>Strict Implementation</p> <p>Please use pure water for cooking to prevent scale from accumulating and damaging the machine.</p>	 <p>Strict Implementation</p> <p>As steam will come out from the exhaust grille of the integrated machine during use and the external and internal surface of the door, please keep your kids at a safe distance from the integrated machine and remind them of the safety cautions.</p>
 <p>Strict Implementation</p> <p>If the door of the working integrated machine is opened, the integrated machine cannot be cooled down immediately. Be cautious to avoid burns.</p>	
 <p>Strict Implementation</p> <p>The integrated machine is not designed for outdoor use.</p>	 <p>Strict Implementation</p> <p>Do not place any cookware or cooking utensils on the bottom of the integrated machine.</p>
 <p>Strict Implementation</p> <p>During operation of the integrated machine, the surface temperature of front, left, right, and top sides of the product will rise. The area/surface labeled with "Hot Surface" will become very hot during operation. Please be cautious against scalding.</p>	

Caution	
 <p>Strict Implementation</p> <p>This product is for household cooking use only and may be dangerous if used for other purposes. FOTILE will not be held responsible if the product is used for purposes other than specified in the Instructions which result in personal injury or property loss.</p>	 <p>Strict Implementation</p> <p>In case of any abnormal function of the integrated machine, power it off and then power it on. If the problem still exists, handle it following the "Common Fault Identification and Handling".</p>
 <p>Strict Implementation</p> <p>For hygienic purposes, please pour out the remaining water in the water tank each time after use to avoid accumulation of condensate inside the machine.</p>	 <p>Strict Implementation</p> <p>Be sure to dry off the bottom of the water tank' hook groove every time the water is replenished before putting back in the oven.</p>

 **Caution:** Ignorance of this sign and incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.

FOTILE will not be responsible for any consequence arising from non-observance of Safety Precautions.

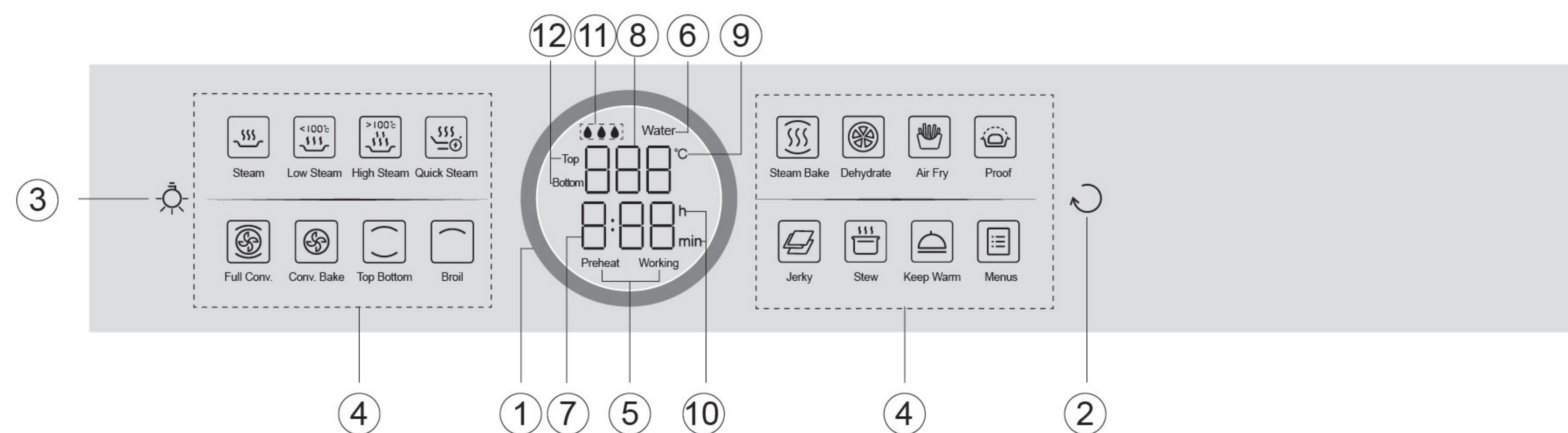
Recommendations
<ul style="list-style-type: none"> ■ Before the first use, please read the important information about safe use, operation and maintenance of the oven listed in the Operation Instructions to avoid accidents and damage. ■ Clean it before the first use. Take the water tank out and wash 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 the section "Maintenance and Cleaning". It is recommended to use a cleaning solution diluted with hot water to clean the liner wall of the integrated machine. ■ Dry the condensate water groove using a soft cloth each time after the oven is used. ■ After each use, open the integrated machine door and let the moisture inside the oven dissipate until it is completely dry. ■ If the integrated machine will not be used for a long time, thoroughly clean it to avoid unpleasant odor. See the section "Care and Cleaning". ■ Confirm that the voltage and frequency of your household power supply are the same as those of the integrated machine before you use it. ■ Please ensure that this product is correctly and reliably placed on the cupboard before proceeding with the operation. ■ After each use, please clean and dry the machine in a timely manner, as the condensed matter may cause corrosion to the machine over a long period of time. ■ The integrated machine 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 as kids may put their hands on the door. ■ When opening the door, be careful about the hinges, edges, and corners of the door. Do not touch them to avoid mechanical trauma. ■ When cooking food, please be careful not to tilt the container that contains the food, causing liquid or food to flow out. ■ When discarding or moving your integrated machine, please unplug its power plug first. The integrated machine shall be discarded in accordance with local laws and regulations.

Installation and Repair Safety

- The integrated machine shall be repaired by FOTILE serviceman and shall not be disassembled or assembled at will. Before the first use of this product, please read the important instructions on safe use, operation, and care in this 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 integrated machine before you use it.
- Ensure that the integrated machine is safe, reliable, and well grounded. In order to ensure the electrical safety of the integrated machine, it is necessary to ensure the correct and reliable connection between the machine grounding and the household power grid grounding, which is an essential safety requirement. If there is a problem with the household power grid and any resulting harm occurs, the manufacturer of this product is not responsible for it.

Quick Operation Guide

1. Control Panel Diagram



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

● Operation Buttons

- ① "Power" button: press the knob to start the device. Press and hold the knob for 3 seconds to shut down it.
- ① "OK" button: In the power-on state, press the knob to confirm the selected task/parameter.
- ② "Return" button: touch the button to return to the previous setting level; If you touch the button when the device is operating, it will return to the temperature settings screen and the device will stop working.
- ③ Light button: Touch the button to turn on or off the LED lamp.

● Knob

- ① Adjusting knob: Achieve function selection by turning this knob left or right. Adjust temperature and time parameters in the cooking mode by turning this knob left or right.

● Text and numbers on the LED display interface

- ④ Text for traditional function mode: it displays the currently selected function mode.
- ⑤ Operating status indication: it displays the operating status.
Preheat indication: It keeps displaying the text if the integrated machine is being preheated.

Working indication: It keeps displaying the text if the integrated machine is working.

- ⑥ Water indicator: If "Water" text is flashing, the water tank is in shortage of water. (In the descaling mode, it means you need do a water change. See descaling steps for details). Push the water tank into the tank. Press the "OK" button to continue working.
- ⑦ Time display: The currently displayed number refers to time.
- ⑧ Temperature/Menus number display: The currently displayed number refers to temperature. If you select the smart dish mode, the currently displayed number refers to smart dish number.
- ⑨ Temperature unit: it displays the temperature unit you set (°C).
- ⑩ 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.
- ⑪ Humidity display: In the steam bake mode, display the humidity mode you have set.
- ⑫ Display top and bottom heating: in this mode, during preheat/working, the top/bottom text is displayed alternately.

2. Precautions Prior to Use

- Before first use, take out all accessories and plastic bags. Clean all accessories. Heat the oven when it is empty. Before heating, wipe the liner of the oven using a wet cloth so that dust or residual packaging material left in the liner during unpacking can be cleaned. Adjust the oven to Full Conv. 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 you are using the integrated machine's cooking function for the first time, please fill the water tank with fresh drinking water (or purified water as preferred), and make sure to push the water tank to its base until it is firmly in place.

Please make sure you secure the oven on the counter before using it. This product can be moved without any additional fixtures. Please do not open the oven door too quickly, as it may tip over.



Tips: If the integrated machine is close to the range hood during operation, it is recommended to turn on the Range Hood and press the Weak button. If you are cooking greasy or oily foods, we advise you to place aluminum foil under your food to prevent any grease build-up at bottom of the oven.

- When using the steaming & baking grill to cook greasy foods, it is recommended to use silicone paper or aluminum foil to reduce the difficulty of cleaning.

■ List of product functions

Function	Mode	Default temperature/℃	Interval for temperature adjustment /℃	Temperature range/℃	Default time/h: min	Interval for time adjustment /min	Time range /h:min	Suggested Purposes
Steaming	Steam	100	1	91-100	0:20	1	0:01-2:00	Suitable for steaming food, such as fish, pastry
	Low Steam	90	1	30-90	0:15	1	0:01-2:00	Suitable for steaming egg custard, asparagus
	High Steam	110	1	110/120	0:20	1	0:01-2:00	Suitable for the food which is difficult to be cooked, such as beef tendon
	Quick Steam	/	/	/	0:12	1	0:01-0:30	Suitable for fast-heating breakfast food, such as steamed buns, steamed stuffed buns
Baking	Full Conv.	120	1	60-230	0:30	1	0:01-3:00	Suitable for baking biscuits and chicken wings
	Conv.Bake	150	1	60-230	0:30	1	0:01-3:00	Suitable for baking meat and sweet potatoes
	Top Bottom	180	1	60-230	0:30	1	0:01-3:00	Suitable for baking cake and pizza
	Broil	180	1	60-230	0:30	1	0:01-3:00	Applicable for colored food heated on surface such as Lasagna and toast.
	Steam Bake	180	1	60-230	20	1	0:01-3:00	Inject steam during baking. Applicable for tender meat like lamb, chicken, also good for baking squash.
Dehydrate	Dehydrate	80	1	60-120	1:00	1	0:01-5:00	Suitable for drying food, such as dried lemon and jujube slices
Air fry	Air fry	200	1	180-230	0:15	1	0:01-0:40	Suitable for food such as French fries, popcorn chicken
Auxiliary	Proof	35	1	30-50	1:00	1	0:01-9:59	Fermented food
	Jerky	120	1	50-230	0:30	1	0:01-9:59	Suitable for making dried meat, such as pork jerky, beef jerky
	Stew	/	/	/	1:30	1	0:01-4:00	Suitable for cooking various soups, such as rib soup, chicken soup
	Keep Warm	80	1	50-100	0:30	1	0:01-3:00	Heat preservation for food
Menus	P01-P50	/	/	/	/	1	/	with the assistance of the cookbook, specific cooking mode for quick cooking.
	L01 (Defrost)	50	/	/	0:30	1	0:01-3:00	Thawed food
	L02 (Descale)	100	/	/	0:35	/	/	Scale removal and maintenance of waterway
	L03 (Sterilization)	100	/	/	0:15	/	/	Chamber sterilization
	L04 (Deodor)	/	/	/	0:15	/	/	Chamber deodorization
	L05 (Ventilation)	160	/	/	0:20	/	/	Chamber drying
	L06 (Steam Clean)	100	/	/	0:10	/	/	Chamber cleaning

■ Details of Menus

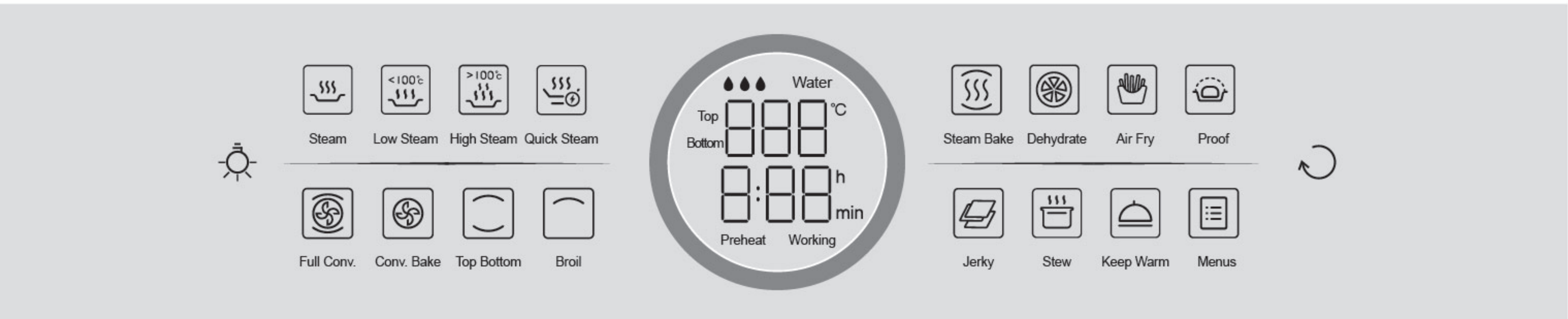
You can select the Menus mode of the integrated machine to quickly cook some dishes without setting time and temperature. The following table shows the matching between the dish name and its display number in this mode. Preheating is not required for the following smart dishes. You only need to select a cooking option, put the ingredients into the chamber, close the door and click OK. The cooking will automatically start.

Category	Code	Dishes	Category	Code	Dishes	Category	Code	Dishes
Steaming	P01	Steamed Rice	Baking	P21	Cookies	Dehydrate	P41	Lemons
	P02	Steamed Buns		P22	Cranberry Shortbread Cookies		P42	Juju/Plum/Raisin
	P03	Steamed Corn		P23	Chiffon Cake		P43	Orange chocolate slices
	P04	Steamed Dumplings		P24	Muffin		P44	Ginger Slices
	P05	Steamed Glutinous rice		P25	Pastry		P45	Beef Jerky
	P06	Steamed Mochi		P26	Toast	Combined Steaming & Baking	P46	Grilled Steak
	P07	Steamed Egg		P27	Mooncake		P47	Roasted Whole Chicken
	P08	Steamed Branzino		P28	Tarts		P48	Grilled Lamb Chops
	P09	Steamed Cod		P29	Pizza		P49	Steam-Baked Fish
	P10	Steamed Scallops		P30	Baked Chestnut		P50	Roasted Pumpkin
	P11	Steamed Crab	Air fry	P31	Caramel Milk Pudding	Auxiliary	L01	Defrost
	P12	Steamed Shrimp		P32	Grilled Chicken Wings		L02	Descale
	P13	Steamed Abalone		P33	Teriyaki Chicken Thighs		L03	Sterilization
	P14	Steamed Cabbage Soup		P34	Grilled Fish		L04	Deodor
	P15	Steamed Asparagus		P35	Lamb Skewers		L05	Ventilation
	P16	Steamed Broccoli		P36	Fries		L06	Steam Clean
	P17	Steamed Chicken		P37	Chicken Nuggets	/	/	/
	P18	Steamed Ribs		P38	Korean Barbecue Beef		/	/
	P19	Stewed Chicken Soup		P39	Fried Shrimp		/	/
	P20	Stewed Herbal Soup		P40	Fried Chicken Chop		/	/

3. Operation Guide for the Integrated Machine

● Power-on

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



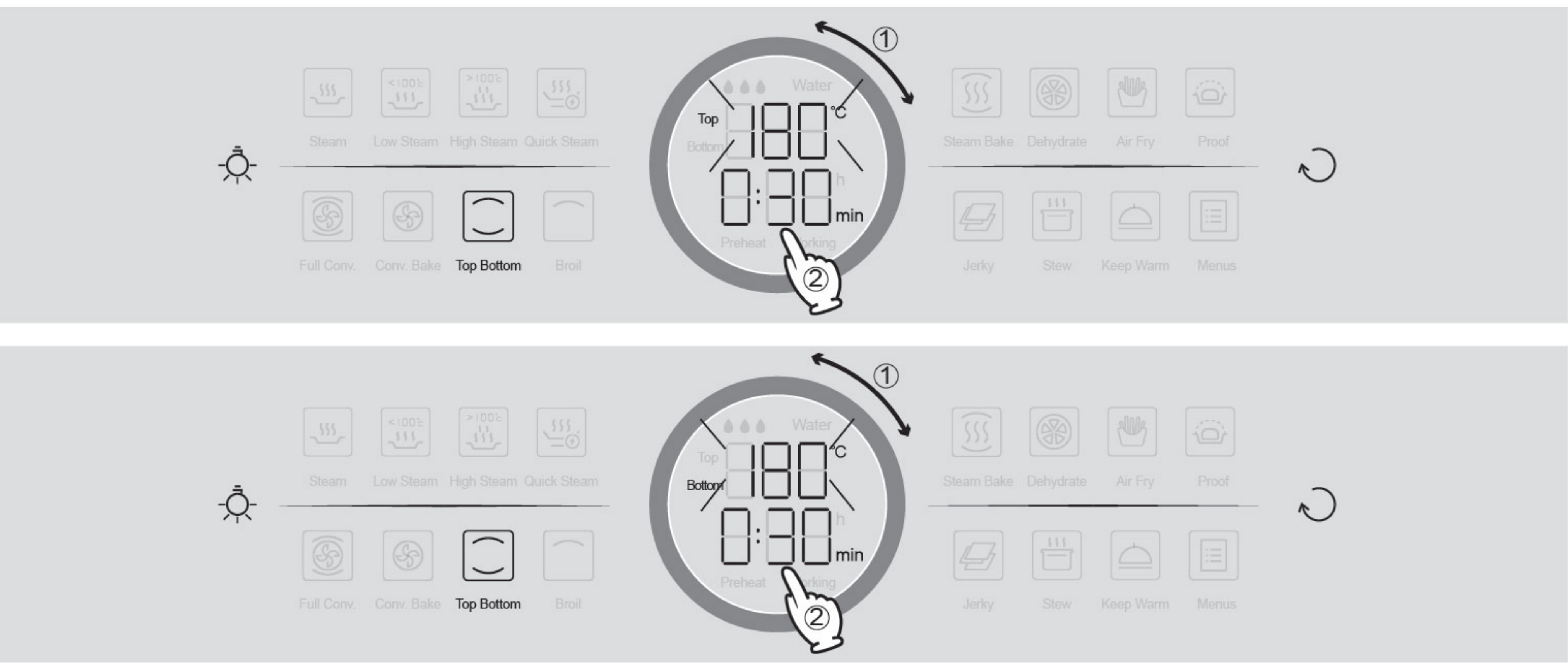
● Traditional cooking (using Top Bottom as an example)

1. **Start the device and select a function mode.** After pressing the knob to turn on the device, rotate the knob to select a mode, and press the knob to confirm it.



Note: Rotating clockwise (counterclockwise direction is opposite)
Steam →Low Steam→High Steam→Quick Steam→Full Conv.→Conv. Bake→Top Bottom→Broil→Steam Bake→Dehydrate→Air Fry→Proof→Jerky→Stew→Keep Warm→Menus

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



Note: In the Top Bottom mode, the temperature can be set separately, while in other modes the temperature does not need to be set.

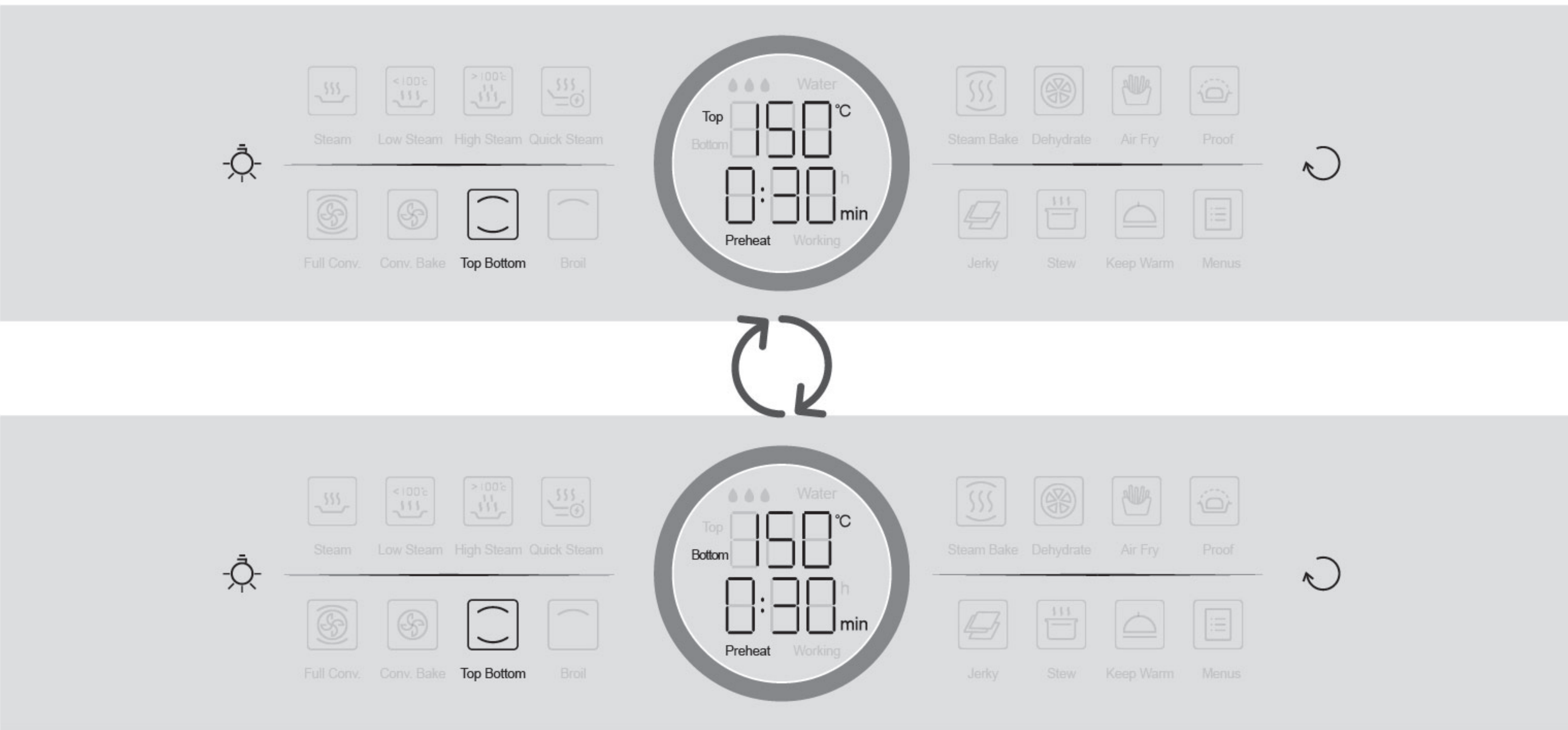
In the Top Bottom mode, the temperature difference between them is set to $\pm 30^{\circ}\text{C}$.
In the Steam Bake mode, the cooking humidity needs to be set before setting the cooking temperature.

- Low humidity
- Medium humidity
- High humidity

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



4. **Preheating.** Preheating of the chamber is started, and current temperature is displayed.



Note: In the Top Bottom fire mode, the temperature is displayed in real time and cyclically during the preheat (top/bottom temperature).
There is no "preheat" process in the Air Fry mode.

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



Note: In the Top Bottom fire mode, the temperature is displayed in real time and cyclically during the operation (top/bottom temperature), which is the same as that during preheating.

6. **Cooking completed.** The countdown goes to zero and click the Return button to skip to the selection page.



Note: 1. In the process of preheat 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 min.

● **Steps for modifying parameters in operation**

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



Note: In the Top Bottom mode, the temperature is divided into top temperature and bottom temperature, and the temperature values need to be modified twice.

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

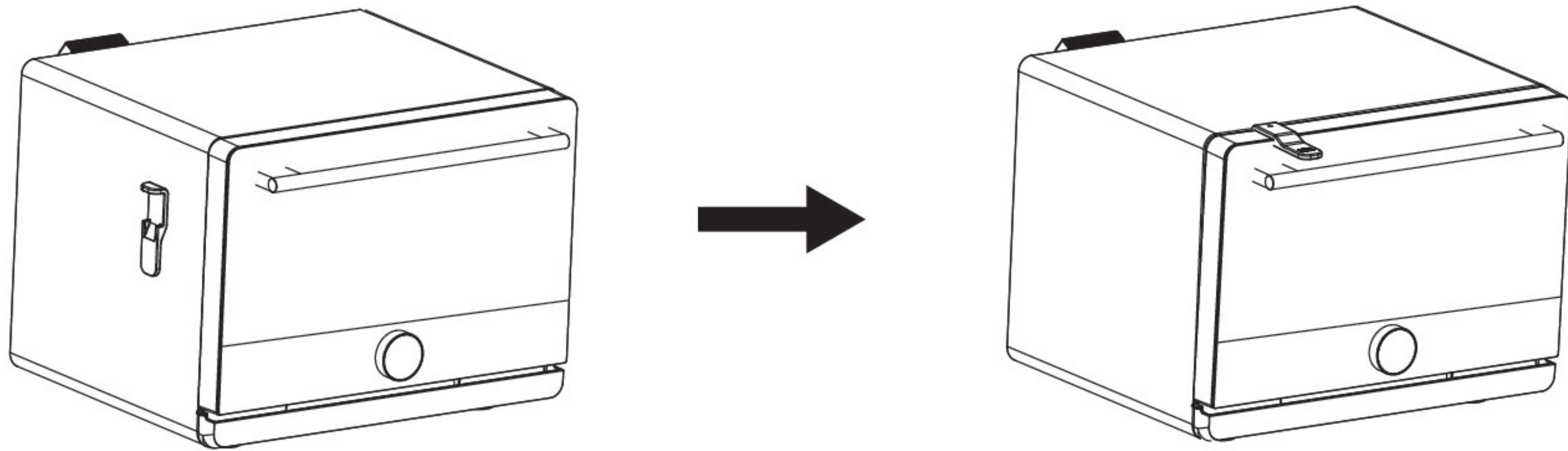


Note: In the Steam Bake mode, after modifying the time, the humidity level needs to be modified.

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

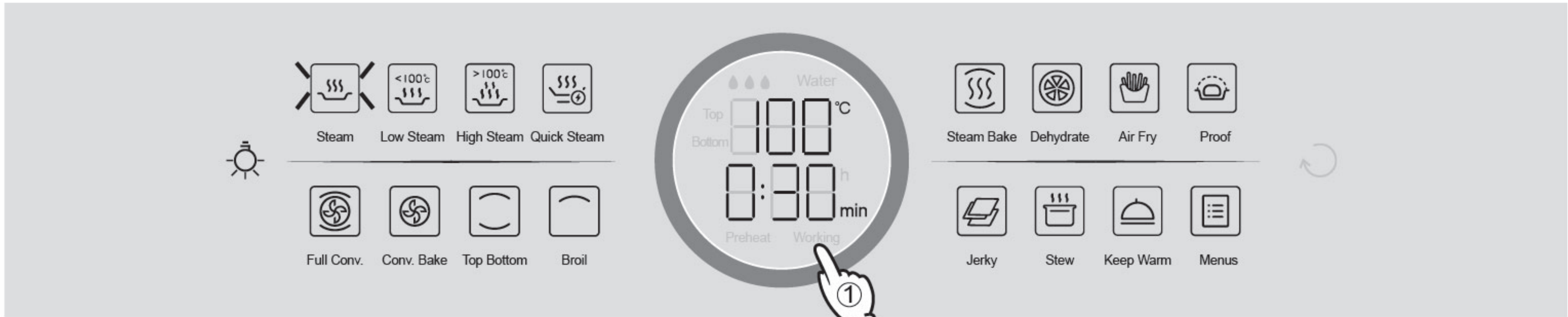


Tips: When using the Dehydrate mode, please use a Humidity control chip as required in the cookbook; Its placement position is indicated by the icon on the label of the device, and the specific use method is shown in the following figure.



● **Menus**

1. **Start the device to enter the home page.**



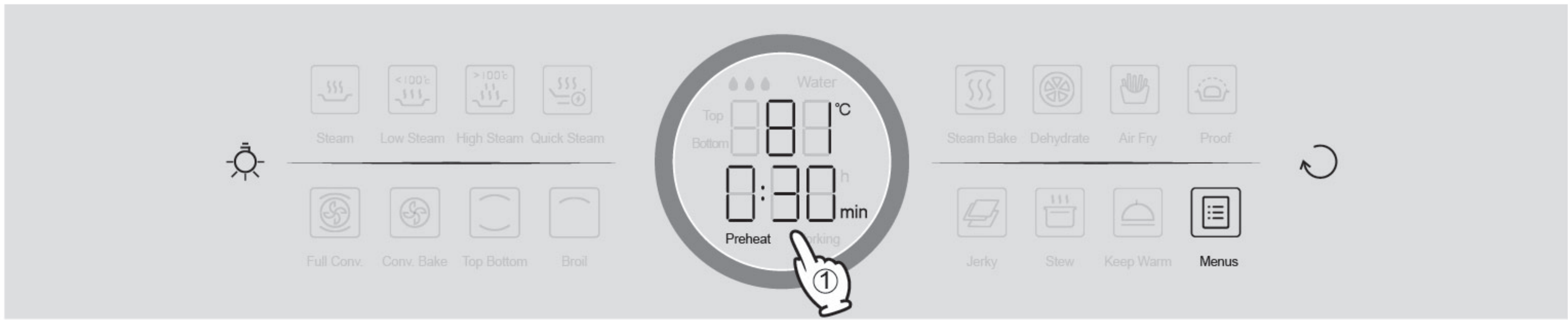
2. **Select the Menus.** Turn the knob to "Menu" and confirm it with a short press of the knob; and then turn the knob to select a dish (with the dish code of P01-P50), and confirm your selection with a short press of the knob.



3. **Set the time.** Rotate the knob to set the time.



4. **Preheat.** Please put dishes in the integrated machine and confirm it with a short press of the knob to start working.



5. **In working.** Start the countdown.



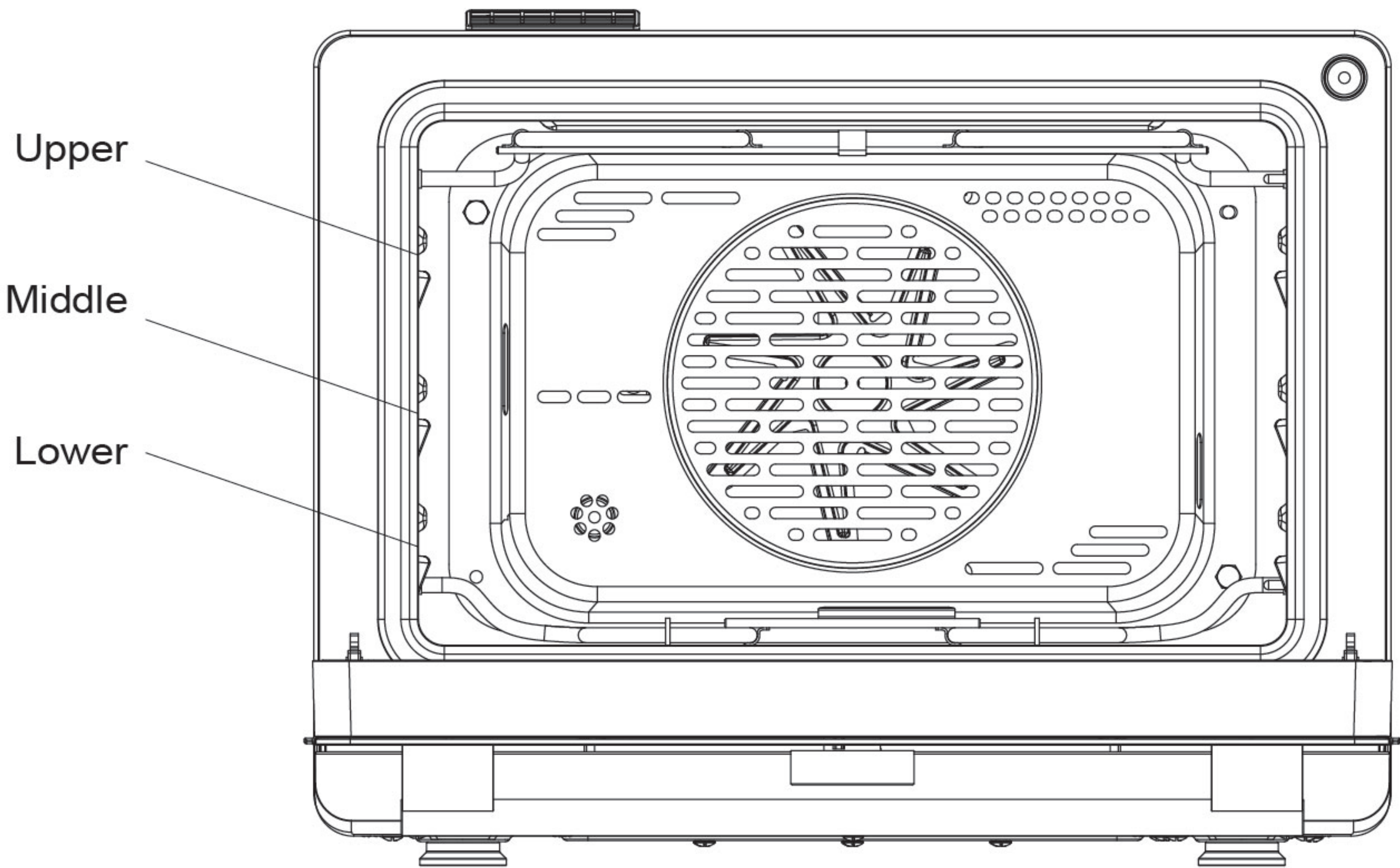
6. **Cooking completed.**



- Notes:
1. L01-L06 represent auxiliary functions. To enter this mode, rotate the knob to select "Menus". In the "Menus" mode, rotate clockwise to toggle from P01 to L06; rotate counterclockwise, toggle from L06 to P01.
 2. When preheat and working menus, the cooking time may be set within a certain range by turning the knob.
 3. The names of dishes corresponding to the codes of menus can be found in the Instructions or on the glass in the door.

Suggestions on Use

■ Location of Steaming & Baking Grill



Tips: When cooking, it is recommended to use the middle layer. The steaming & baking grill and the ovenware can be simultaneously on the lower layer (the grill is placed on the ovenware)

■ Common Cooking Questions

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

Please check the following products and accessories one by one after you open the case for their completeness. If there is any missing or damaged one:

■ **Please call the after-sales service hotline of FOTILE.**

■ Complete machine	1 pcs	■ Warranty card	1 pcs
■ User manual	1 pcs	■ Baking rack	1 pcs
■ Steaming & baking grill	1 pcs	■ Humidity control chip	1 pcs
■ Heat-resistant oven mitts	1 pcs		

Suggestions for Maintenance And Cleaning

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. 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.
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 “Descale” 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 ≥ 6g/100ml) and 200ml normal temperature water into the tank and mix them thoroughly.
2. Place the water tank back into the product, select "Descale" mode, and start descaling by pressing "Enter".
3. After "Descale" 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.

Common Fault Identification and Troubleshooting

For your safety, please press the Power button to turn off the integrated machine 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 NTC.	Please call FOTILE after-sale service hotline to get service arranged.
Display F4	Short circuit of cavity NTC.	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 方太

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

HYZK32-E3

* 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.

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。

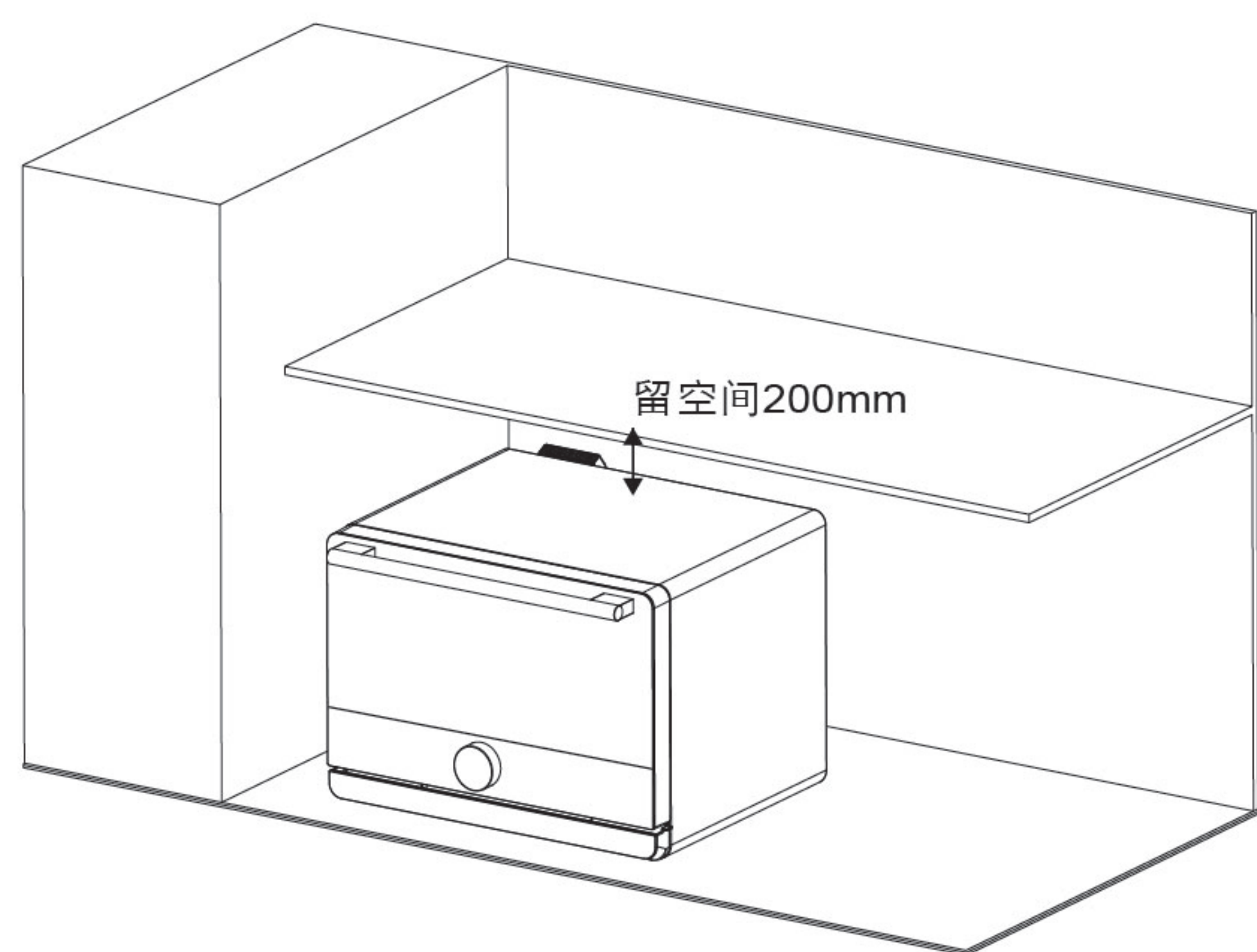
如果您需要服务，您将需要提供产品型号和序列号。

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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安装在操作、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，若整机放置在橱柜内请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

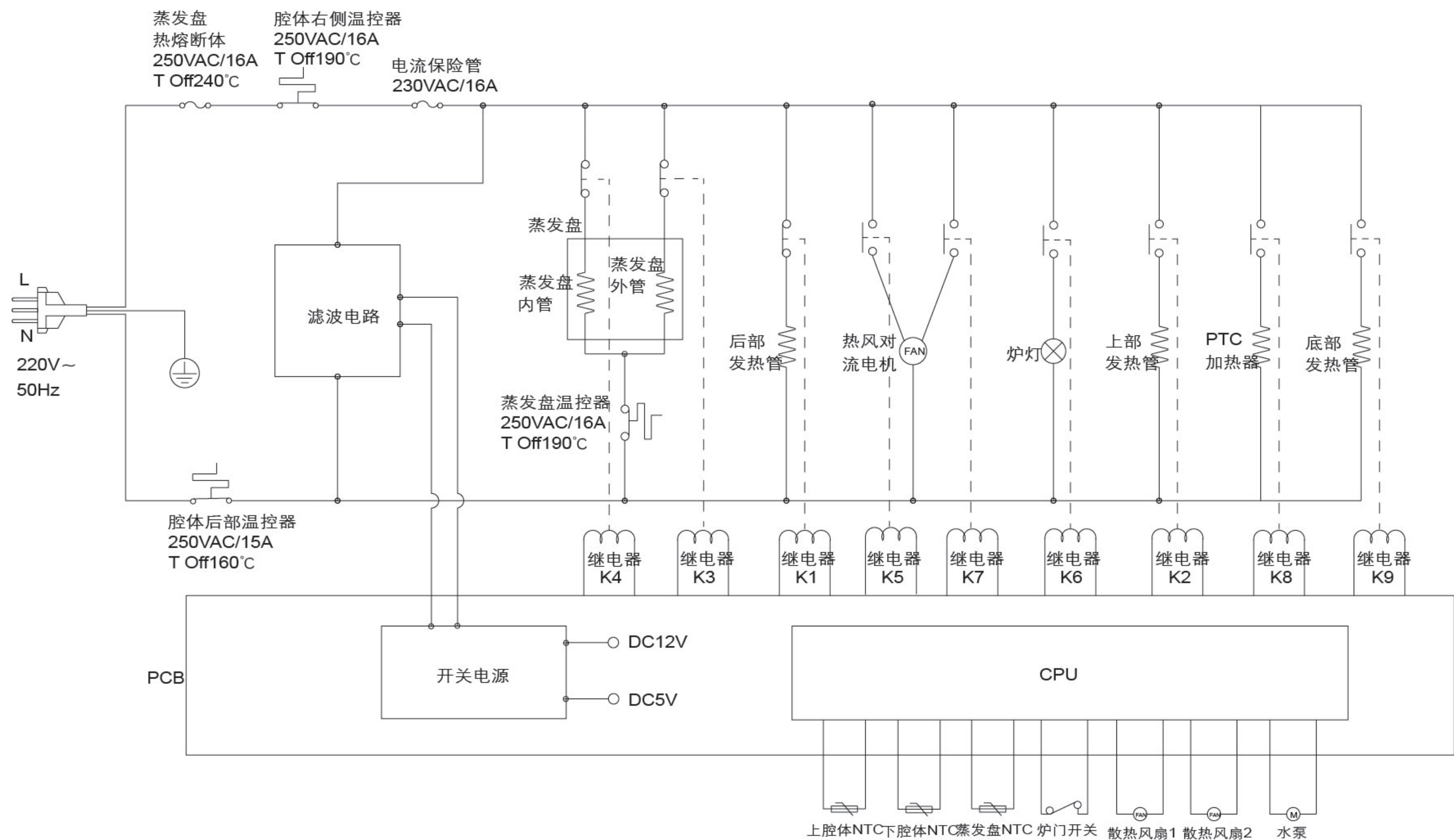
机型	HYZK32-E3		
额定电压	220-240V	加热温度范围	30℃-230℃ ⁽¹⁾
额定频率	50-60Hz	显示方式	LED数码显示
额定功率	2150W ⁽²⁾	额定容积	32L
灯	25W/230V~/50Hz	净重	18kg

- (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230±4℃，所测得输入功率平均值。
- (3) 器具不要由存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。
- (4) 应照看好儿童，确保他们不玩耍本器具。
- (5) 器具在使用期间会发热。注意避免接触烤箱内的发热单元。
- (6) 不能使用蒸汽清洁器。
- (7) 儿童应远离本产品。
- (8) 不要使用粗糙磨料清洗剂或锋利的金属刮刀清洁烤箱门的玻璃，因为其会擦伤玻璃表面，从而可能导致玻璃破碎。

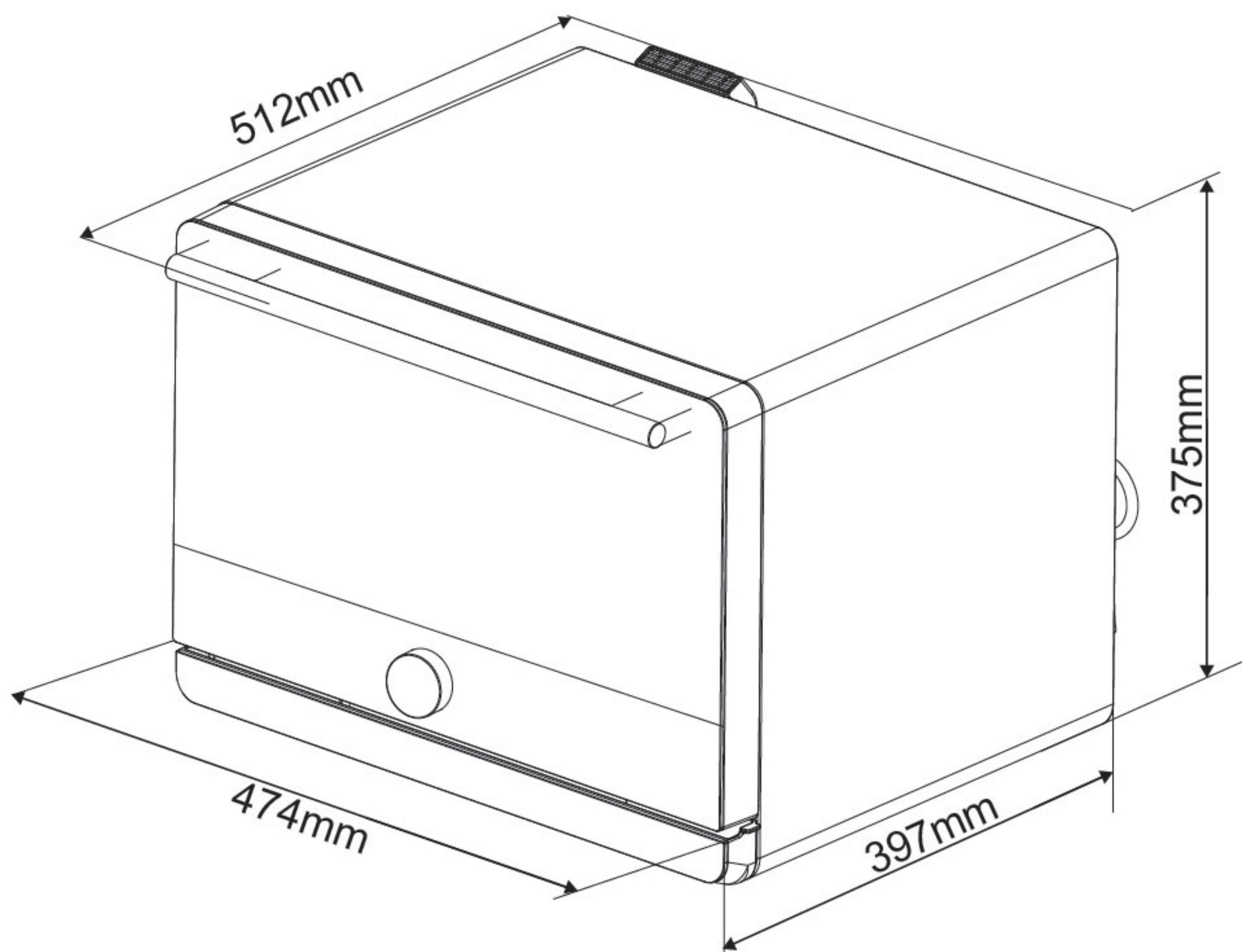
- (9) 移开保护装置前必须将烤箱断电。清洁后，必须按使用说明把保护装置重新设置到原位置。
- (10) 本产品不能安装在装饰性门后面以免过热。
- (11) 如果电源软线损坏，为了避免危险，必须由制造商、其服务机构或类似的专业人员更换。
- (12) 使用烤盘时，请沿内腔的槽将其推入。

电气连接图

主电路图

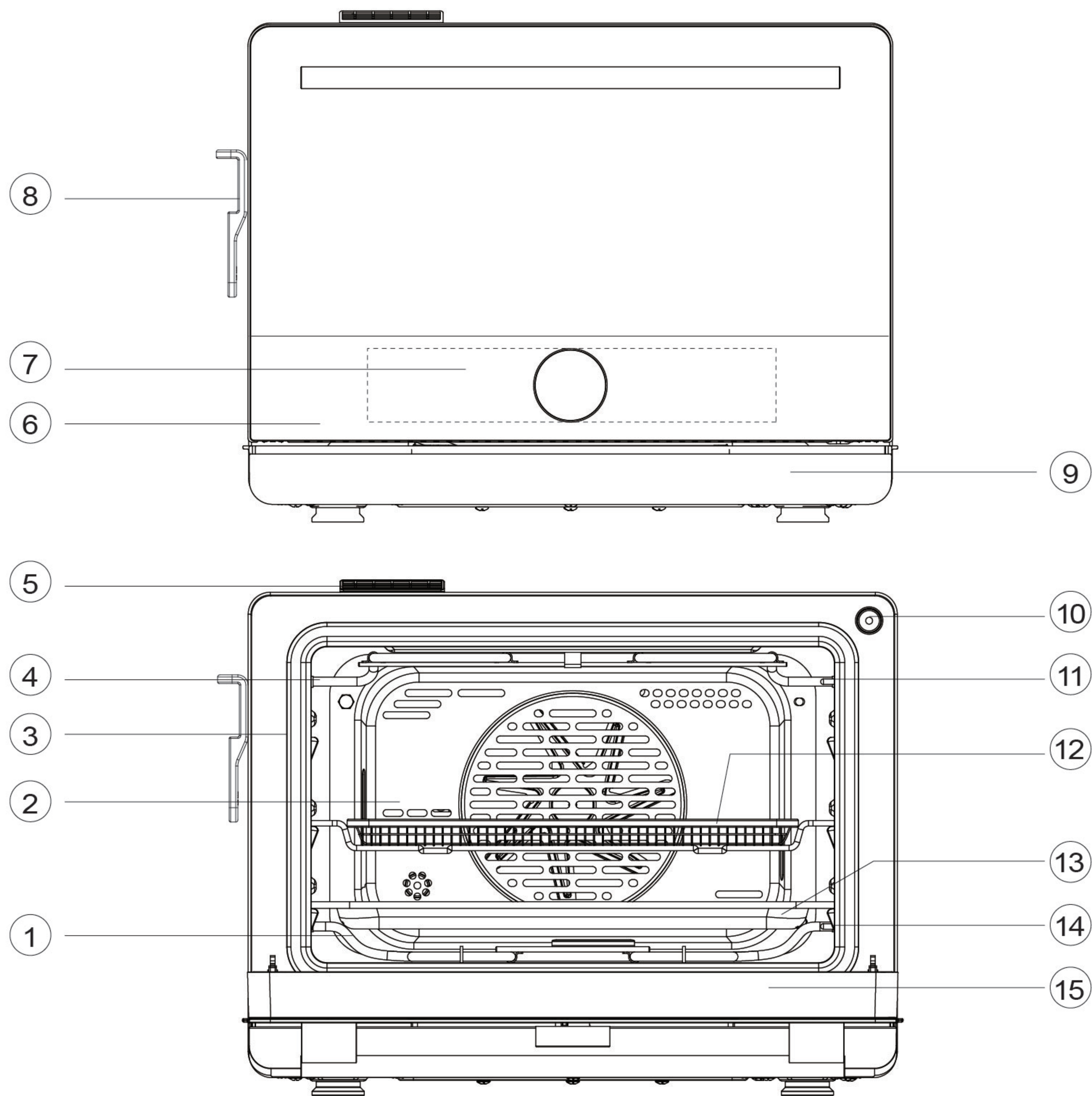


整机尺寸图



注:474*375*512mm为整机最大轮廓尺寸，实际测量存在±4mm为正常装配误差。

产品结构介绍



- | | | | |
|----------|---------|---------|--------|
| ① 下加热管 | ② 热风机挡板 | ③ 门密封圈 | ④ 上加热管 |
| ⑤ 排气栅 | ⑥ 控制面板 | ⑦ 显示屏 | ⑧ 控湿插片 |
| ⑨ 接水槽+水箱 | ⑩ 门控开关 | ⑪ 上温度探头 | ⑫ 蒸烤网 |
| ⑬ 蒸烤盘 | ⑭ 下温度探头 | ⑮ 门体 | |

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

高温表面	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。

1. 如果说明书与适用的国家法律有任何冲突，以适用的国家法律为准。
2. 本电器不适用于通过外部定时器或单独的远程控制系统进行操作。
3. 本产品作为家用和类似用途器具使用时，仅可在如下位置使用：
 - 在商店，办公室和其他工作环境中的厨房使用；
 - 农庄；
 - 顾客在酒店，汽车旅馆和其他住宅类型的环境中使用；
 - 仅提供床位和早餐的快捷酒店环境。

<div> 危 险</div>			
<div> 禁 止</div>	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。	<div> 禁 止</div>	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。
<div> 禁 止</div>	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。	<div> 禁 止</div>	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。

⚠ 危 险	
 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。
 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	不要用蒸烤炸烘一体机储存任何物品。
 高温表面	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。
 高温表面	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，马上致电方太幸福服务热线。异常状态下连续运转易发生触电、火灾等危险。
 禁止	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	请勿将蒸烤炸烘一体机的电源线、插头及其他任何部分浸在水中或液体中，以免产生火灾或危险。
 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。
 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。

⚠ 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 拭，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	为避免可能出现的电击，换灯前应确 定器具已断开电源。
 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	本机单独使用电流为10A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	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。防止加热元件 或内胆壁处烫伤皮肤。
 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。
 严格执行	禁止将烹饪器皿放置于蒸烤烘炸一体 机底部。
 严格执行	在使用时可触及部分可能会发热。
 禁止触摸	请用户在蒸烤炸烘一体机未完全冷却 时，禁止碰触位于蒸烤炸烘一体机内 部的上加热管。因为加热管为蒸烤炸 烘一体机箱的热源。
 严格执行	为避免可能出现的电击，换灯前应确 认器具已断开电源。
 严格执行	烹调过程中尽量不打开炉门，以免蒸 汽流失，影响烹饪效果。
 禁止拆卸	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。

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。	
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。	

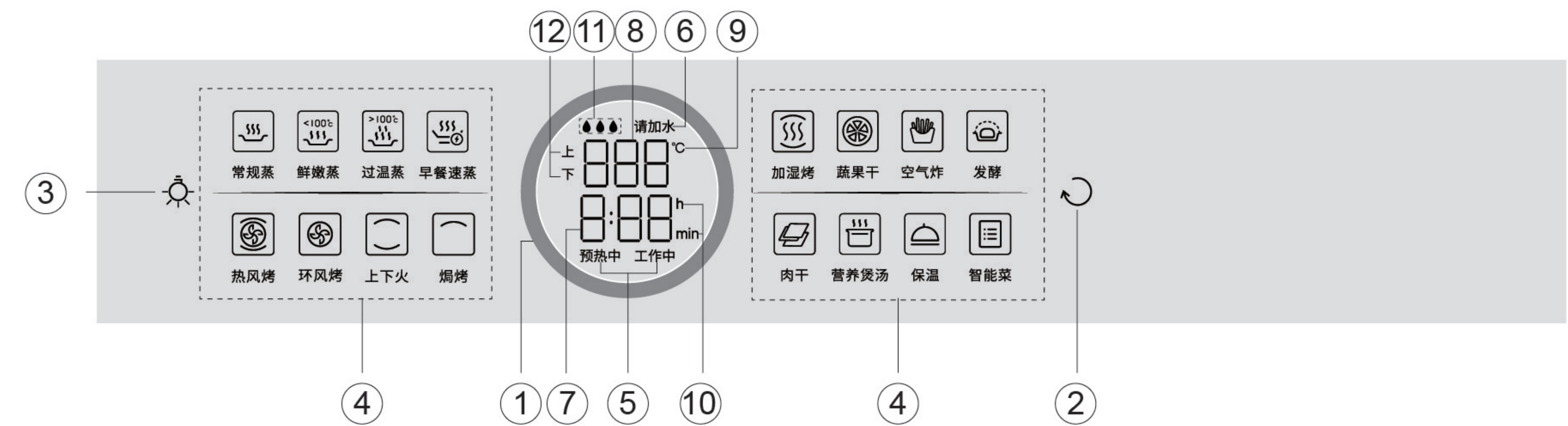
⚠ 注意：若忽视这一标志，并进行错误操作，有可能导致人员危险、重伤或引起火灾。本公司对不遵守《安全注意事项》而引起的后果概不负责。

建议	
<ul style="list-style-type: none">■ 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）；内胆清洁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。■ 每次使用后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	
<ul style="list-style-type: none">■ 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。■ 确定蒸烤炸烘一体机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

- ① “电源”键：短按旋钮，进行开机。长按旋钮3秒，进行关机。
- ① “确定”键：在开机状态下，短按旋钮确定所选任务/所选参数。
- ② “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温度设置界面，同时停止工作。
- ③ “照明”键：触摸此键可打开或关闭照明灯。

● 旋钮

- ① 调节旋钮：选择功能模式，通过左右旋转此旋钮进行选择设置。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

- ④ 传统功能模式文字：显示您当前选定的功能模式。
- ⑤ 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。
- ⑥ 请加水提示：此文字闪烁时，表示水箱缺水（除垢模式中文字闪烁表示需要换水，详见除垢步骤），加水完成后将水箱推入水箱座中，点击确定键继续工作。
- ⑦ 时间显示：显示您当前看到的数字内容代表时间。
- ⑧ 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。
- ⑨ 温度单位：显示您设置的温度单位（℃）。
- ⑩ 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。
- ⑪ 湿度显示：在加湿烤模式下，显示您设定的湿度模式
- ⑫ 上下火显示：上下火模式，预热中/工作中，上/下文字交替显示。

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、蒸烤网的塑料袋，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蒸饪功能时，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时，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。

■ 在使用蒸烤网烹饪油脂类食物时，建议使用硅油纸或铝箔纸，以降低清洁难度。

■ 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
	过温蒸	110	1	110/120	0:20	1	0:01-2:00	适用于难熟食物，如牛腱肉等
	早餐速蒸	/	/	/	0:12	1	0:01-0:30	适用于速热早餐食物，如馒头、包子等
烤	热风烤	120	1	60-230	0:30	1	0:01-3:00	适用于烤制食物，如饼干、鸡翅等
	环风烤	150	1	60-230	0:30	1	0:01-3:00	适用于烤制食品，如肉类、红薯等
	上下火	180	1	60-230	0:30	1	0:01-3:00	适用于烤制食物，如蛋糕、披萨等
	焗烤	180	1	60-230	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	1	60-230	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
	蔬果干	80	1	60-120	1:00	1	0:01-5:00	适用于烘干食物，如柠檬干、枣片等
	空气炸	200	1	180-230	0:15	1	0:01-0:40	适用于无油炸食物，如薯条、鸡米花等
辅助	发酵	35	1	30-50	0:60	1	0:01-9:59	发酵食物
	肉干	120	1	50-230	0:30	1	0:01-9:59	适用于制作肉干，如猪肉干、牛肉干等
	营养煲汤	/	/	/	1:30	1	0:01-4:00	适用于各种汤品制作，如排骨汤、鸡汤等
	保温	80	1	50-100	0:30	1	0:01-3:00	保温食物
智能菜	P01-P50	/	/	/	/	1	/	有菜谱辅助，指定烹饪模式、快速烹饪

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
智能菜	L01 (解冻)	50	/	/	0:30	1	0:01-3:00	解冻食物
	L02 (除垢)	100	/	/	0:35	/	/	水路除垢保养
	L03 (杀菌)	100	/	/	0:15	/	/	腔体杀菌
	L04 (除味)	/	/	/	0:15	/	/	腔体除味
	L05 (腔体烘干)	160	/	/	0:20	/	/	腔体烘干
	L06 (蒸汽清洁)	100	/	/	0:10	/	/	腔体清洁

■ 智能菜详细

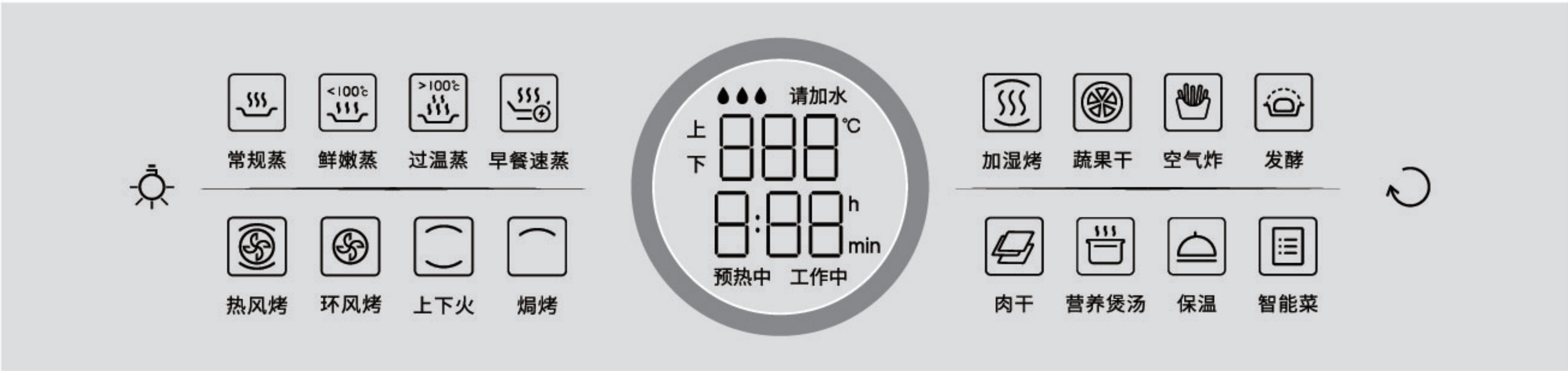
在蒸烤炸烘一体机中可选择智能菜模式，其功能为针对部分菜品而实现快速启动烹饪，一般不需要设置温度和时间。在该模式中菜品名称以及显示屏显示的编号对应关系如下表，以下智能菜均不需要预热，在选择好烹饪选项后就可以将菜品放入腔体内，后关闭门体点击确认键开始烹饪。

类别	代码	菜名	类别	代码	菜名	类别	代码	菜名
蒸菜	P01	米饭	烤菜	P21	曲奇饼干	蔬果干	P41	柠檬干
	P02	刀切馒头		P22	蔓越莓饼干		P42	养生枣片
	P03	蒸玉米		P23	戚风蛋糕		P43	香橙巧克力片
	P04	柳叶蒸饺		P24	蓝莓马芬		P44	红糖姜片干
	P05	糯米红枣		P25	小餐包		P45	南洋牛肉干
	P06	青团		P26	香甜吐司	蒸烤结合菜	P46	叉烧仔排
	P07	蛤蜊蒸蛋		P27	广式月饼		P47	黄焖鸡
	P08	清蒸鲈鱼		P28	葡式蛋挞		P48	西北羊排
	P09	双椒鲮鱼头		P29	鲜虾培根披萨		P49	嫩烤鱼
	P10	蒜蓉粉丝蒸扇贝		P30	糖烤栗子		P50	桂花蜂蜜烤南瓜
	P11	清蒸大闸蟹		P31	焦糖奶香布丁	辅助	L01	解冻
	P12	麻辣对虾		P32	秘制鸡翅		L02	除垢
	P13	葱油鲍鱼		P33	蜜汁叉烧		L03	杀菌
	P14	上汤娃娃菜		P34	盐烤秋刀		L04	除味
	P15	秋葵嫩豆腐		P35	羊肉串		L05	腔体烘干
	P16	豆豉蒸腐竹	空气炸	P36	美式薯条		L06	蒸汽清洁
	P17	香菇滑鸡		P37	鸡米花	/	/	/
	P18	豆豉蒸排骨		P38	韩式烤肉		/	/
	P19	海带筒骨汤		P39	黄金凤尾虾		/	/
	P20	红枣乌鸡汤		P40	炸鸡排		/	/

三、蒸烤炸烘一体机操作指引

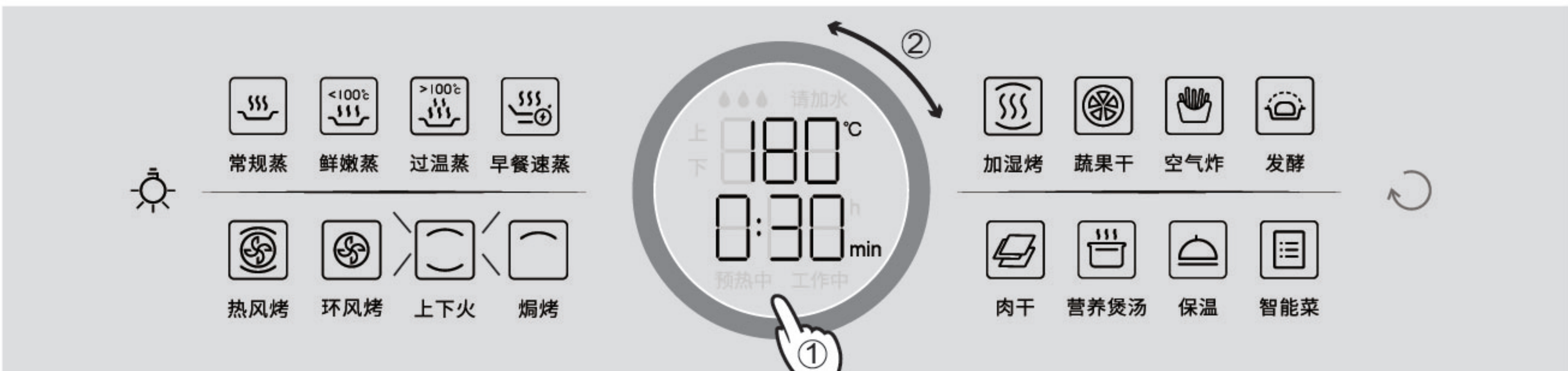
● 上电

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（以 上下火为例）

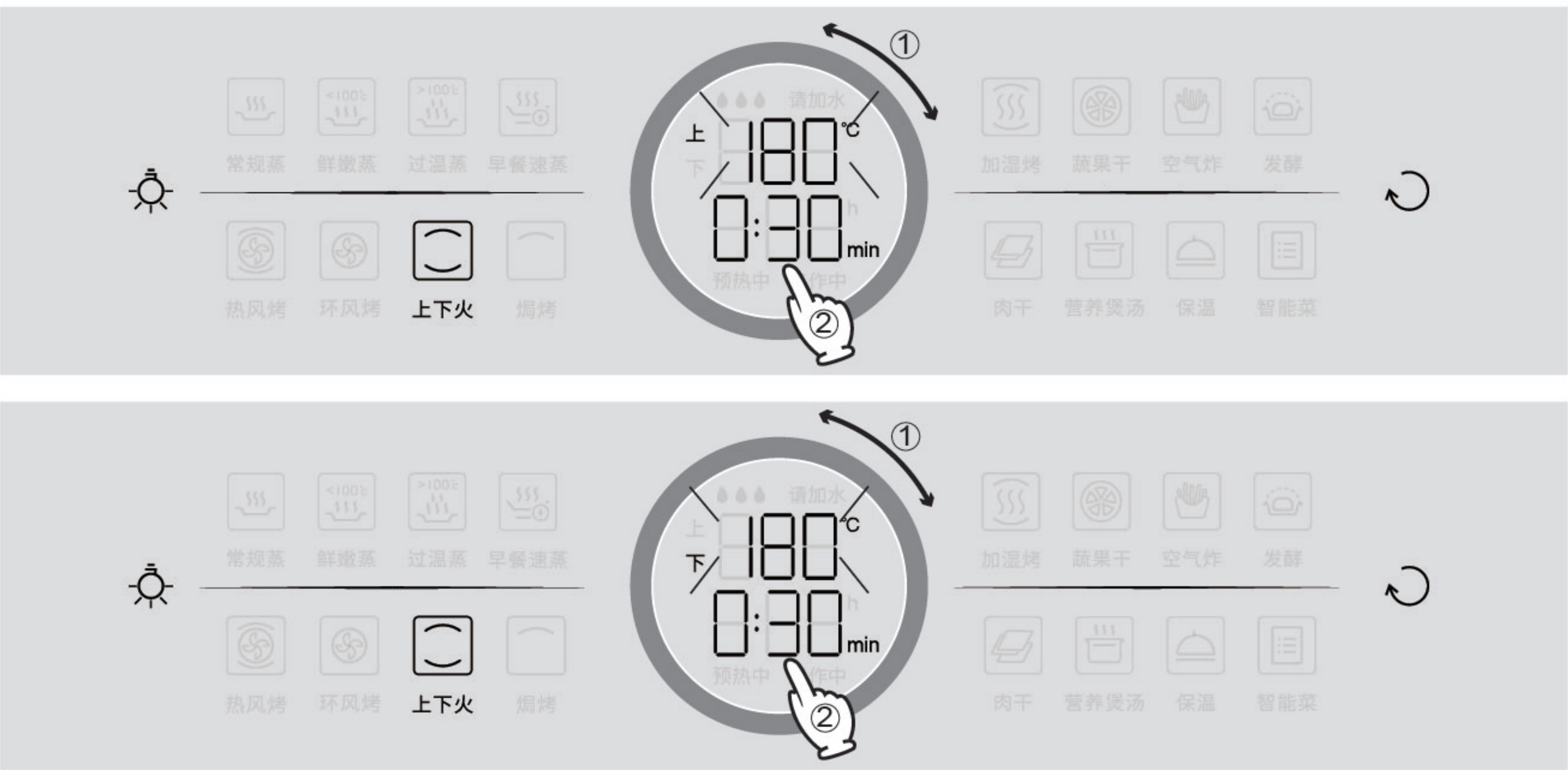
1. 开机选择模式。短按旋钮开机后，旋转旋钮选择模式，短按旋钮确定。



注:顺时针切换顺序(逆时针则相反)

常规蒸→鲜嫩蒸→过温蒸→早餐速蒸→热风烤→环风烤→上下火→焗烤→加湿烤→蔬果干→空气炸→发酵→肉干→营养煲汤→保温→智能菜

2. 设置烹饪温度。旋转旋钮设置温度，短按旋钮确定。



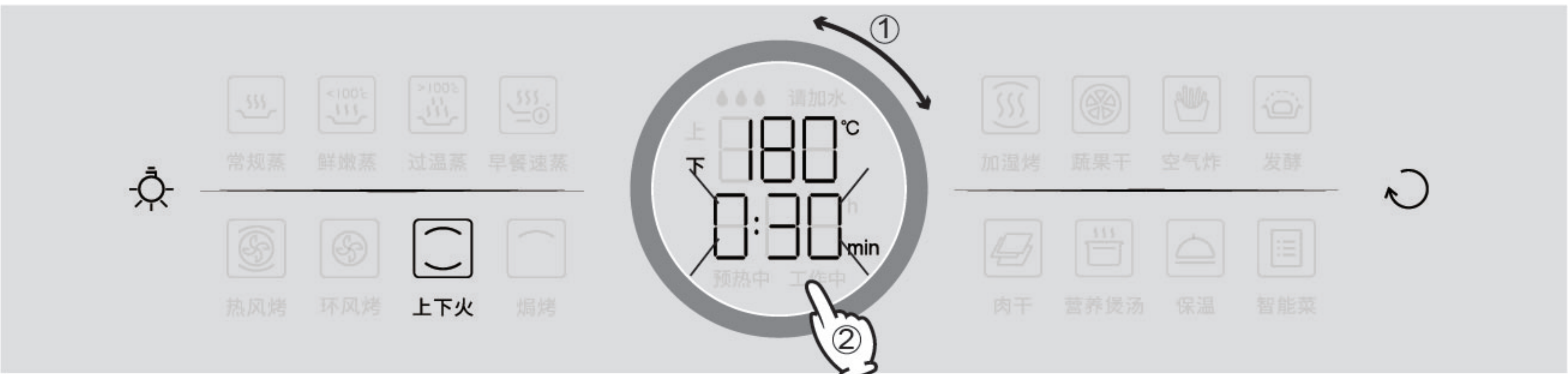
注：上下火模式下，温度可分别设置，其余模式无需设置。

上下火模式下，上下温度设置差值为±30℃。

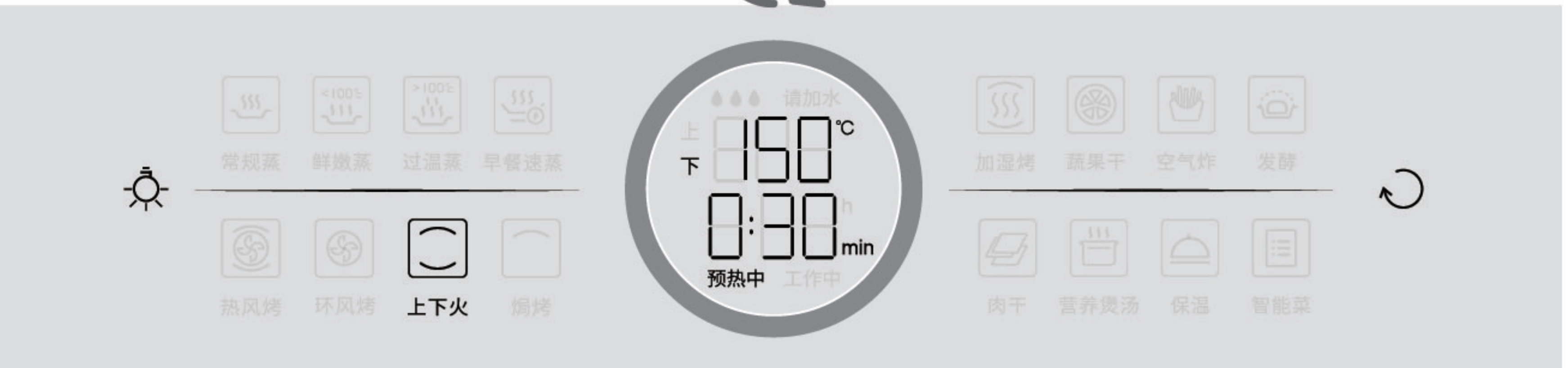
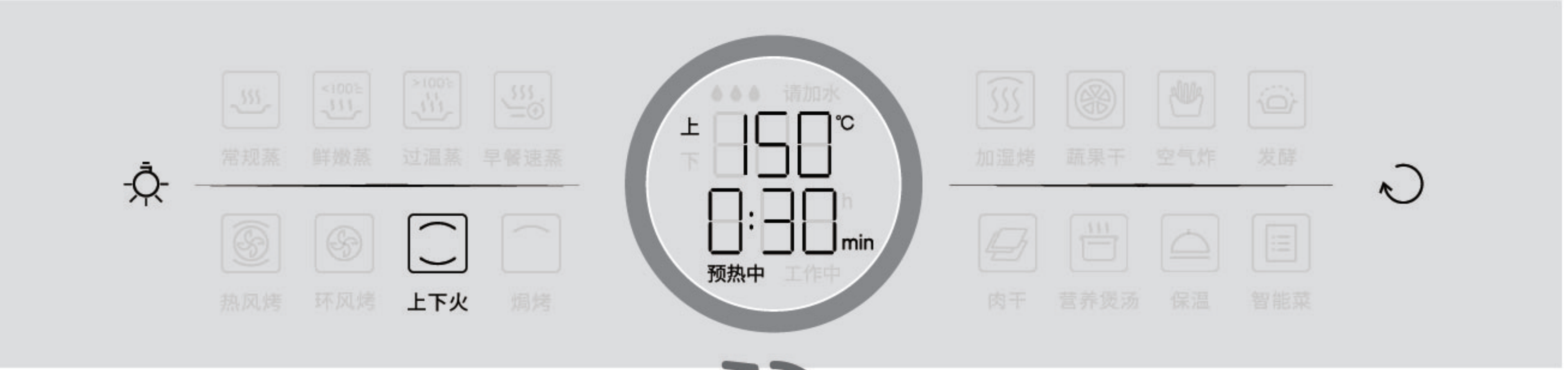
加湿烤模式下，设置烹饪温度前需要设置烹饪湿度。

- 一档加湿
- 二档加湿
- 三档加湿

3. 设置烹饪时间。旋转旋钮设置时间，短按旋钮确定。



4. 预热。腔体开始预热，显示当前实时温度。



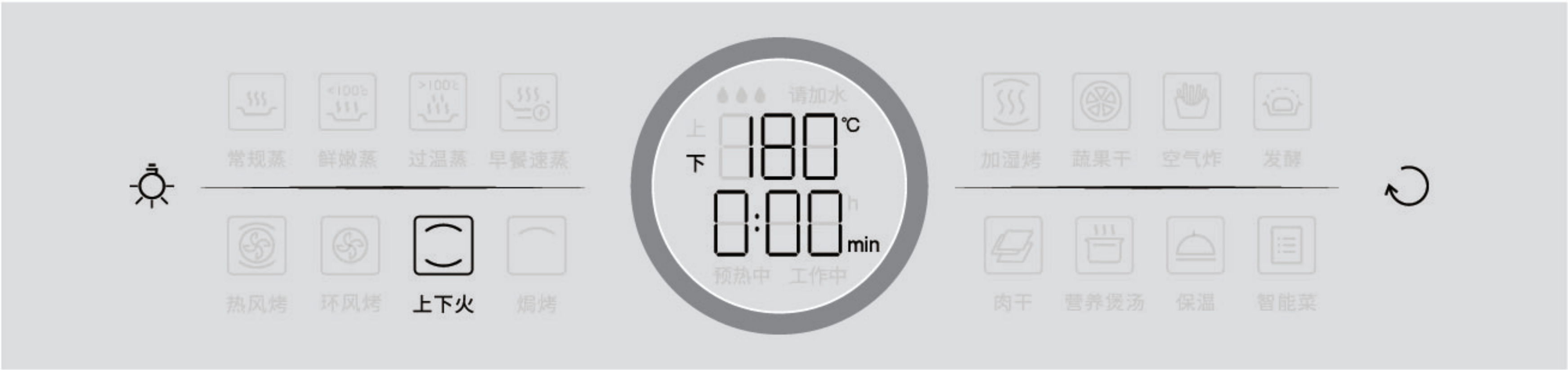
注：上下火模式下，预热中温度实时循环跳动显示(上温/下温)。空气炸模式无“预热中”过程。

5. 工作中。到达设置温度后，开始烹饪，时间倒计时。



注：上下火模式下，工作中温度实时循环跳动显示(上温/下温)，同预热中。

6.烹饪完成。时间倒计时归零，点击返回键跳转至选择页面。

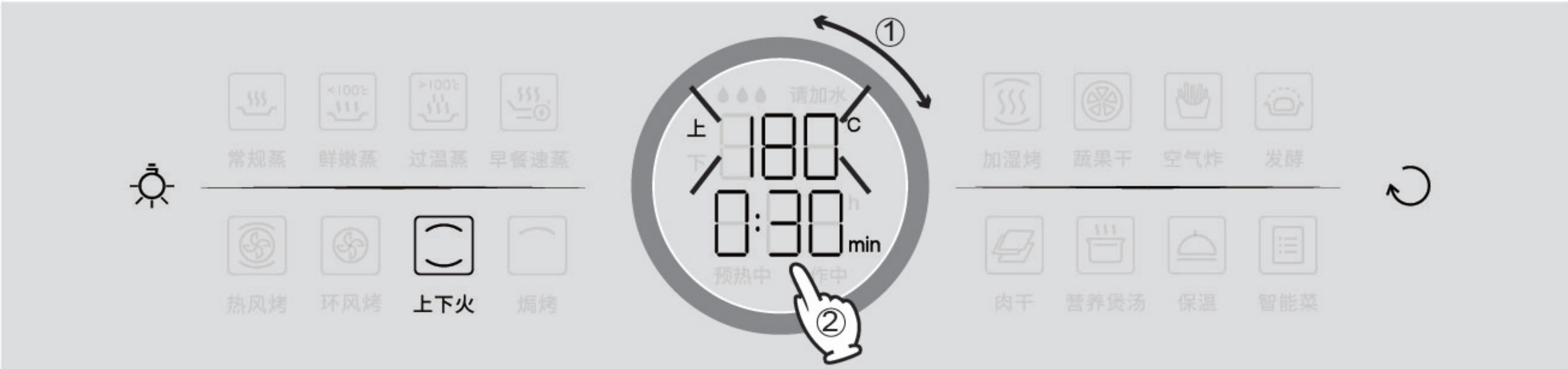


注：1.预热及烹饪过程中，旋转旋钮可修改烹饪温度和烹饪时间。中间间隔10秒无操作，则返回到原工作界面。

烹饪完成后，2min无操作自动关机。

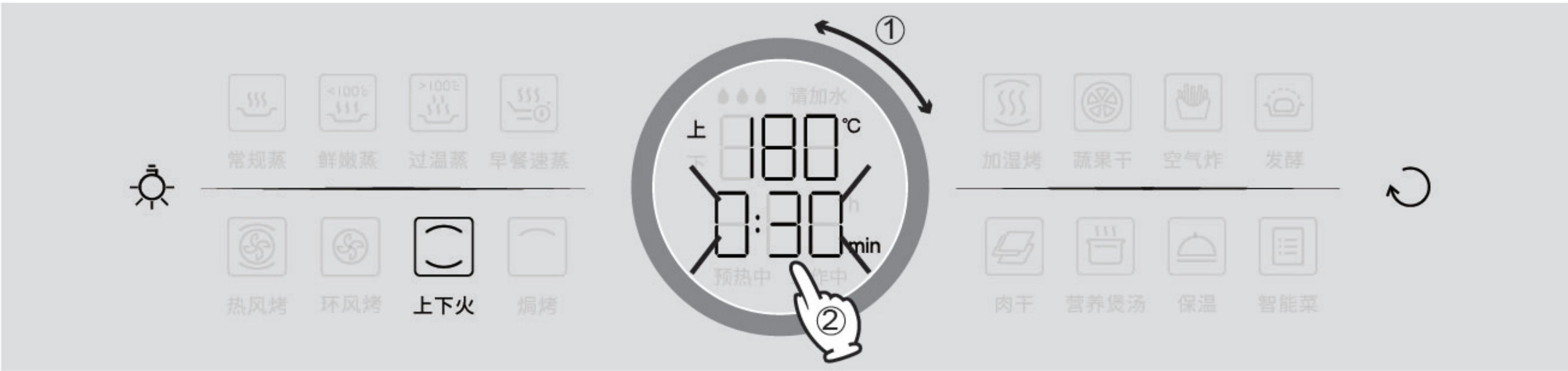
● 工作中修改参数步骤

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



注：上下火模式下，温度分为上温和下温，需要修改两次温度值。

2. **修改时间参数。**旋转旋钮，即可修改时间参数，短按旋钮确认修改。



注：加湿烤模式下，修改完时间后，需要修改湿度档位。
过程中10秒无操作，则返回到原工作界面。

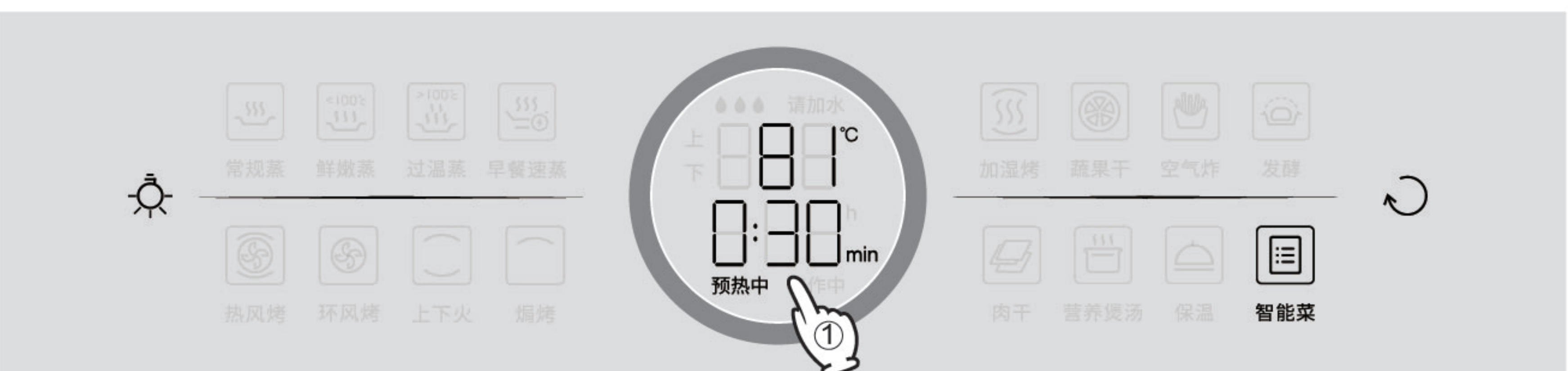
2. **选择智能菜。**旋转旋钮切换至智能菜，短按旋钮中间确认，旋转旋钮选择菜品，菜品代码P01-P50，短按旋钮确定。



3. **设置时间。**旋转旋钮调整时间。



4. **预热中。**请将菜品放入蒸烤炸烘一体机，短按旋钮确认，开始工作。




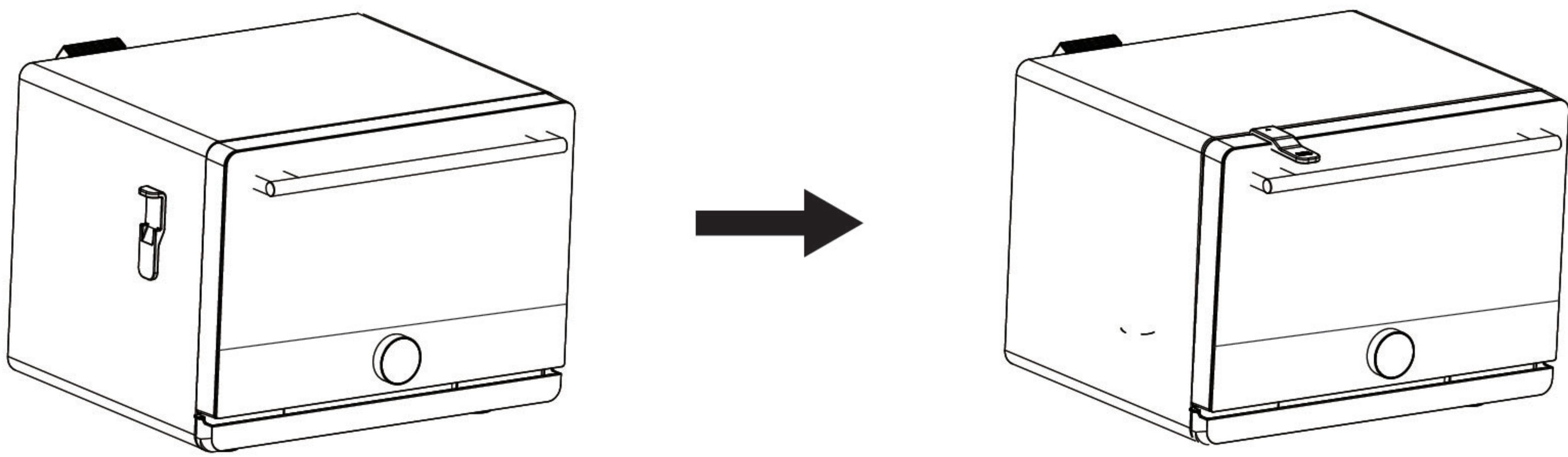
5. **工作中。**时间开始倒计时。



6. **烹饪完成。**



 **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；放置位置见机身标贴上的图标指示，具体使用方法见下图所示。



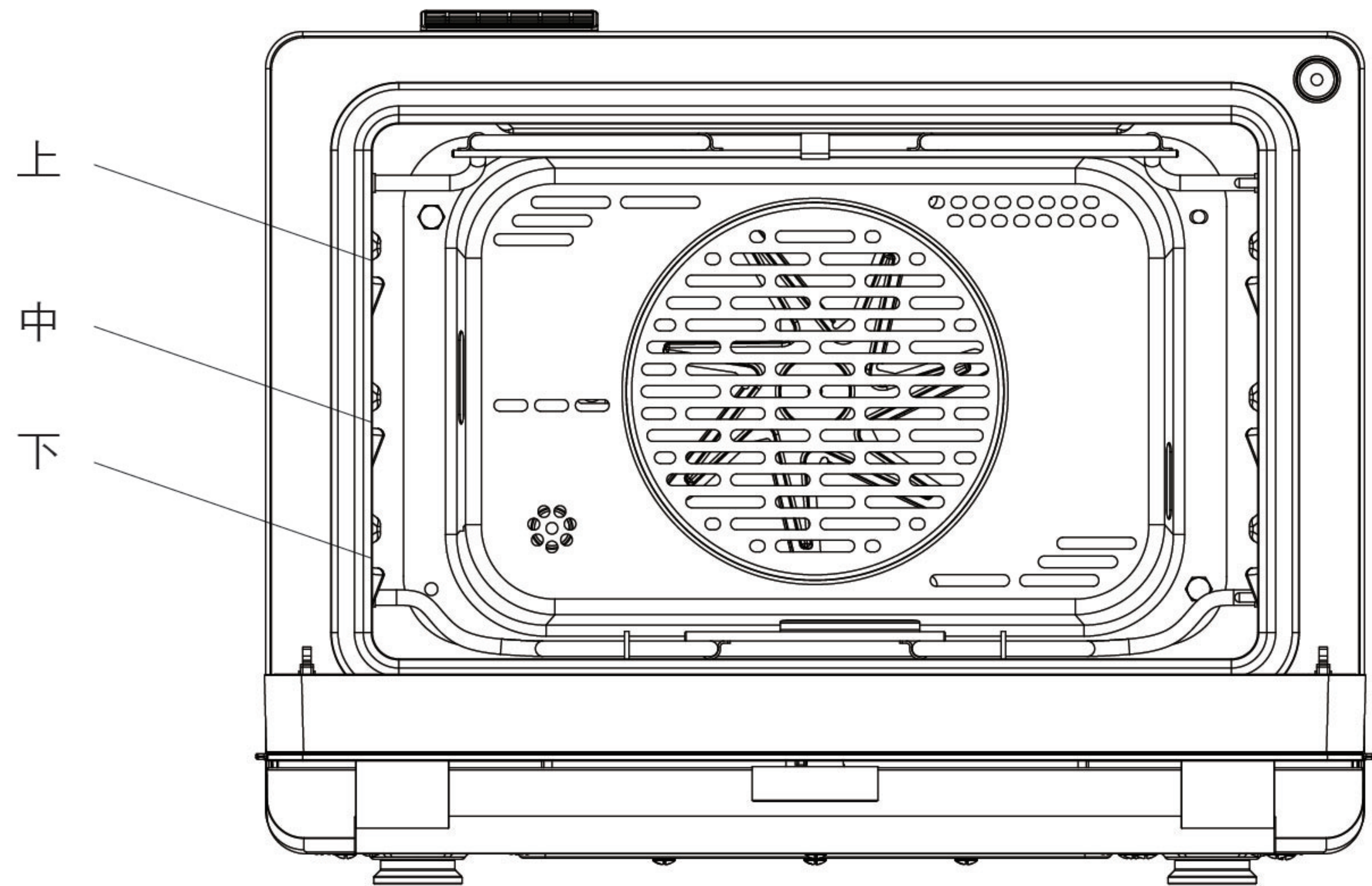
● 智能菜


1. **开机进入首页。**



使用建议

蒸烤网位置图



 温馨提示：烹饪时，推荐使用中层。下层可以同时放置蒸烤网和蒸烤盘（网上、盘下）

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，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：

■ 请致电方太服务热线。

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

保养清洁建议

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，请通知方太服务人员更换。

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，并短按旋钮确认。
- 3.关于腔体烘干为保持腔体干燥，可在每次烹饪结束后，启动腔体烘干功能，将腔体内的水分蒸发完全。也可使用抹布，将腔体擦拭干净。

■ 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。

 注意：不锈钢在高温下发黄是正常现象，不影响正常使用。

■ 除垢

产品工作每满一段时间，会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。

 注意：产品主动提示“L02”时，表示产品的蒸功能已经累计工作超过50h以上，需要进行至少一次的除垢养护。

■ 污渍清洁

1. 一般污渍清洁
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。
2. 顽固污渍清洁
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。
3. 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。




温馨提示：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NTC开路	致电方太售后服务热线，安排维修。
显示F4	腔体NTC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。

