

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

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.

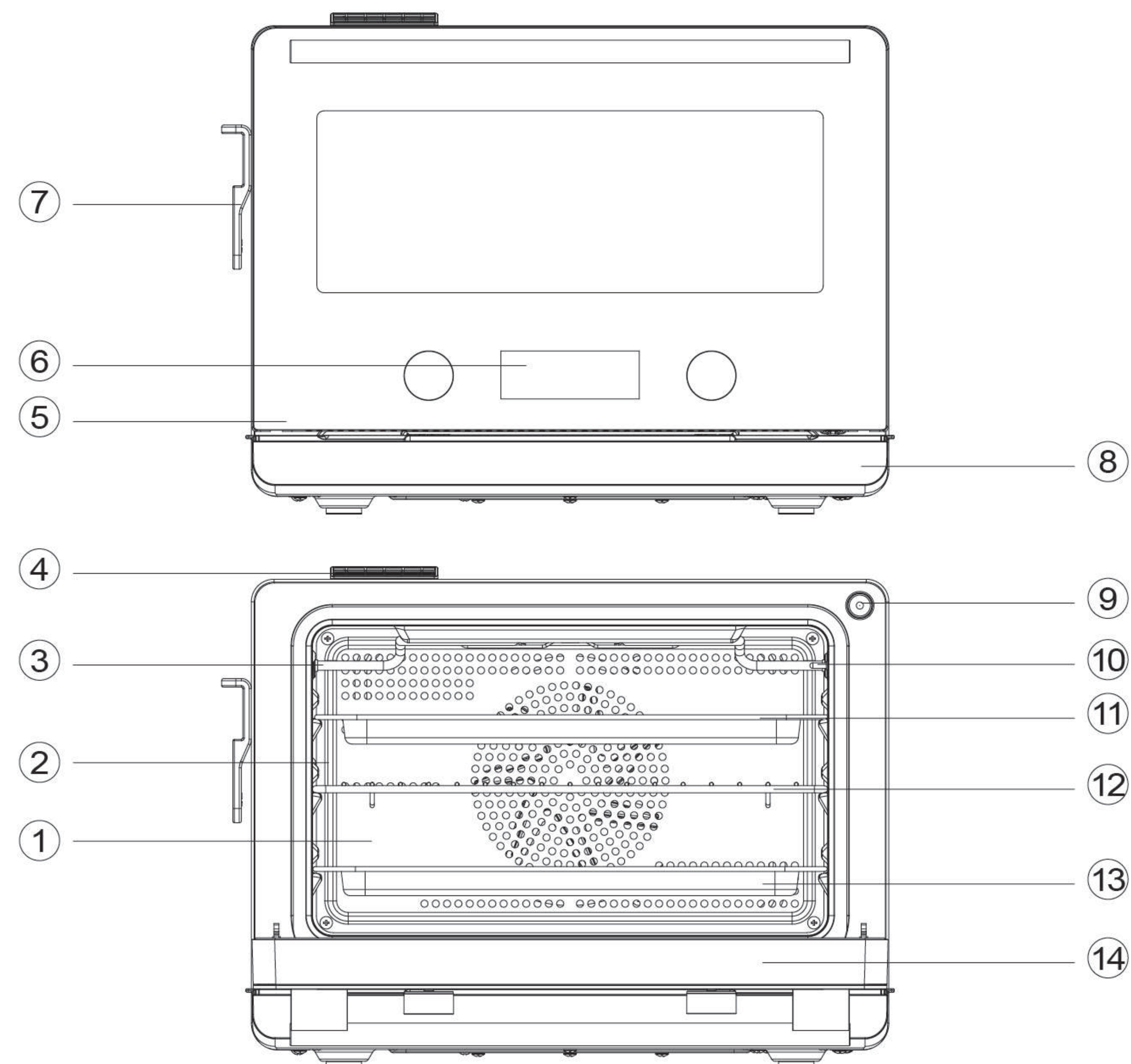
You are required to provide model and serial number of your product if you need services.

Contents

Contents	1
Parts & Accessories	2
Safety precautions	2
Quick operation guide	8
The control panel	8
Precautions before use	9
Instructions for use	12
Recommendation	16
Tray placement	16
FAQ in cooking	16
Packing list	17
Installation instructions	17
Main technical parameters	18
Electrical connection diagram	18
Overall dimensions	19
Cleaning & Maintenance	19
Troubleshooting	22
Customer service	24

Product features and parameters are subjected to changes at any time without prior notice, and may be slightly different from the instructions.
Please visit our website at www.fotile.com.au for the most up-to-date information.

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

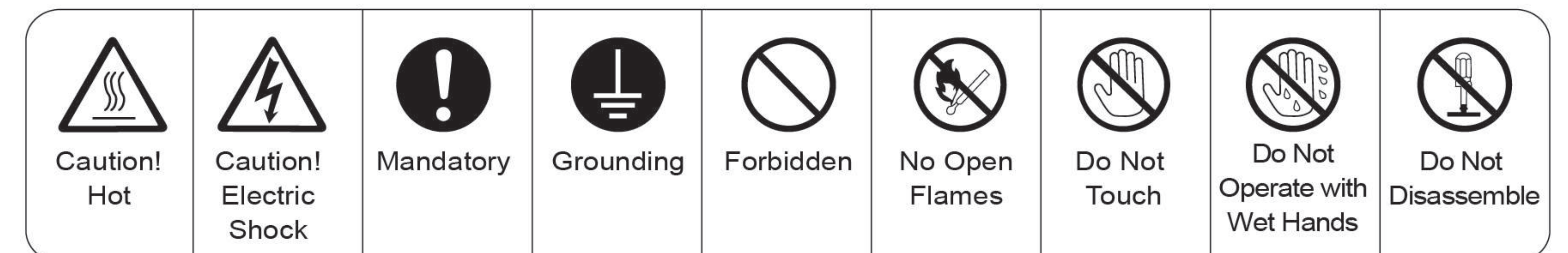
⚠ Danger Ignoring this symbol and any improper operation is very likely to result in danger, serious injury, or fire.

⚠ Warning Ignoring this symbol and any improper operation which is possible 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



*** 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 not 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 10A 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.

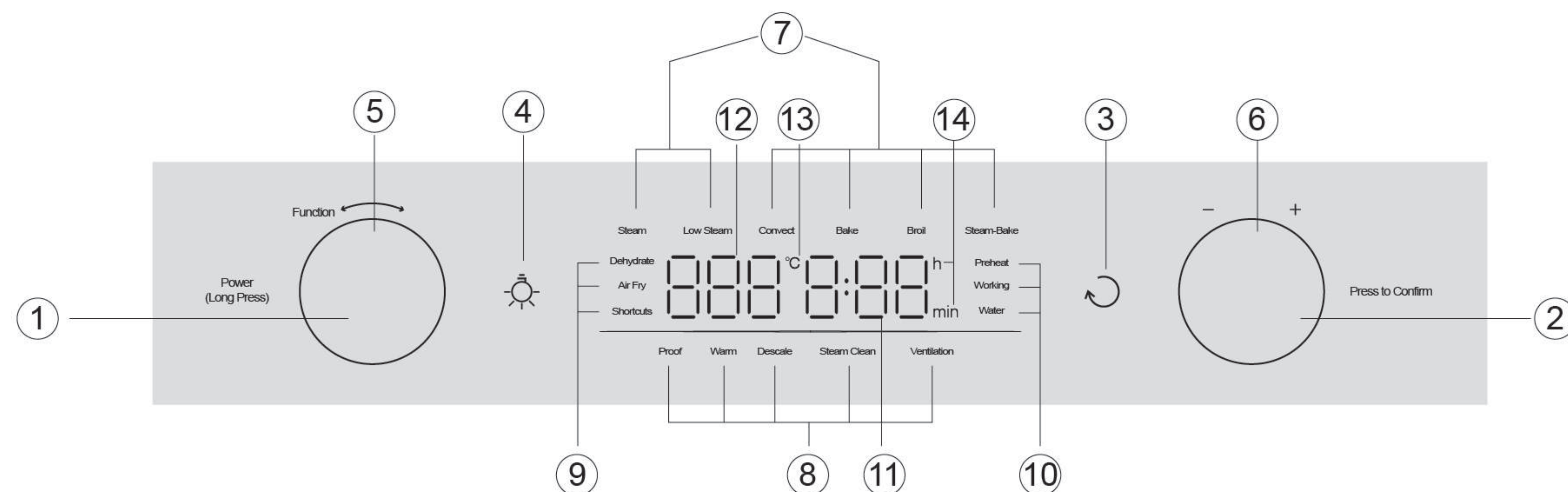
Recommendation
<ul style="list-style-type: none"> ■ Before the first use, please read important information about safe use, operation and maintenance of the oven listed in the User Manual avoid accidents and damage. ■ Clean the oven before first use. Take the water tank out and wash the inside of the 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

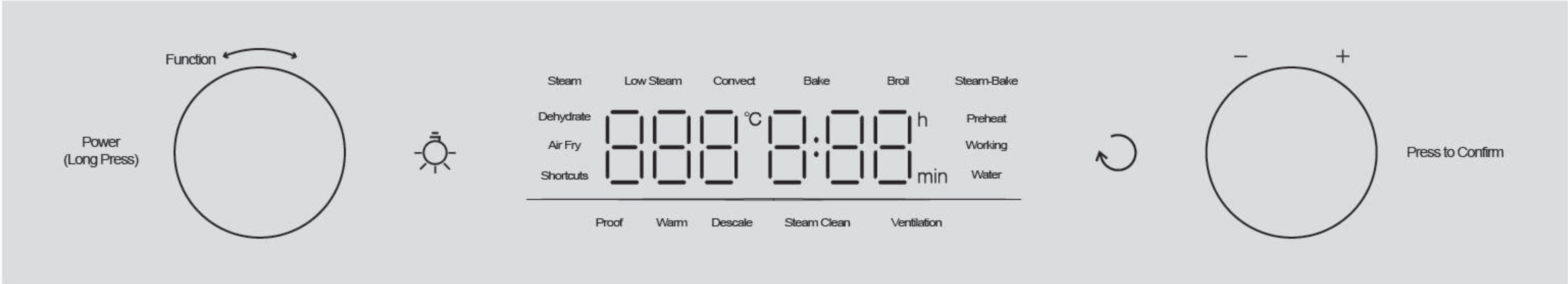
You can select the Shortcuts mode of the oven to quickly cook certain dishes without setting time and temperature for most dishes. The following table shows the matching between the dish name and its display number in this mode. Preheating is not required for the following quick menu. You only need to 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

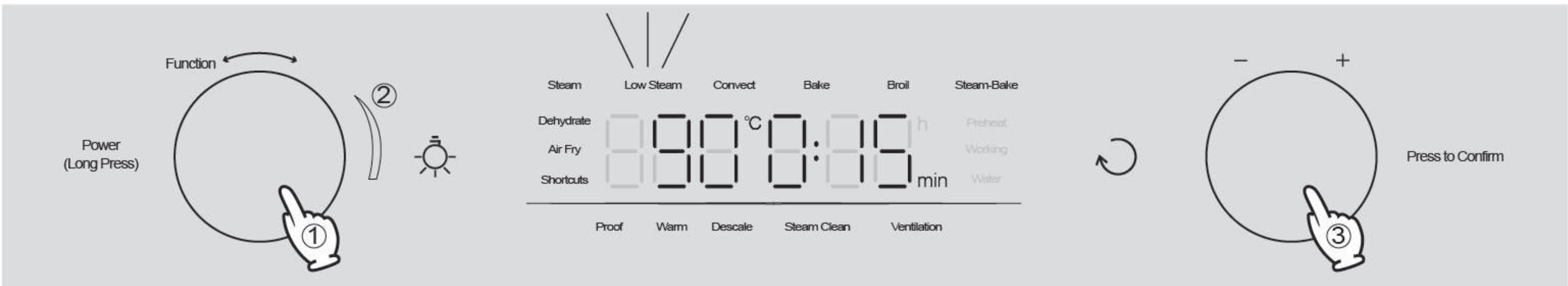
● Power-on

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

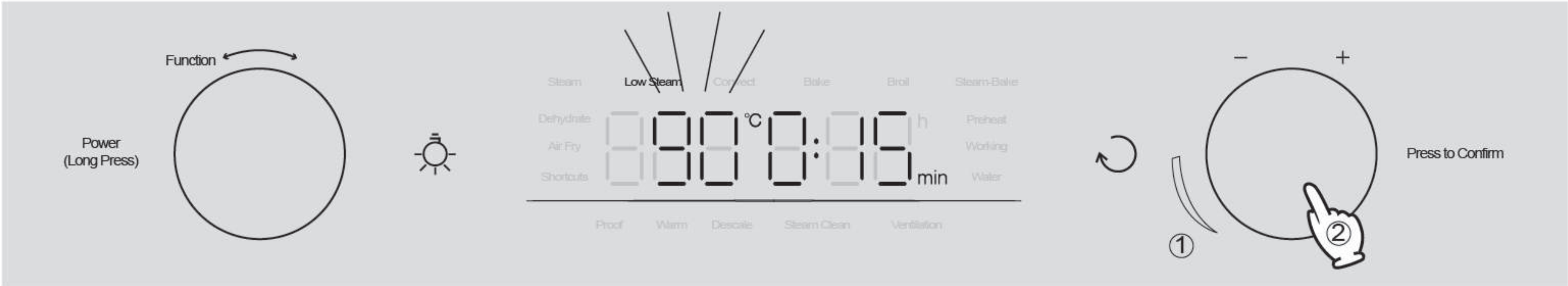


● Traditional cooking

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.

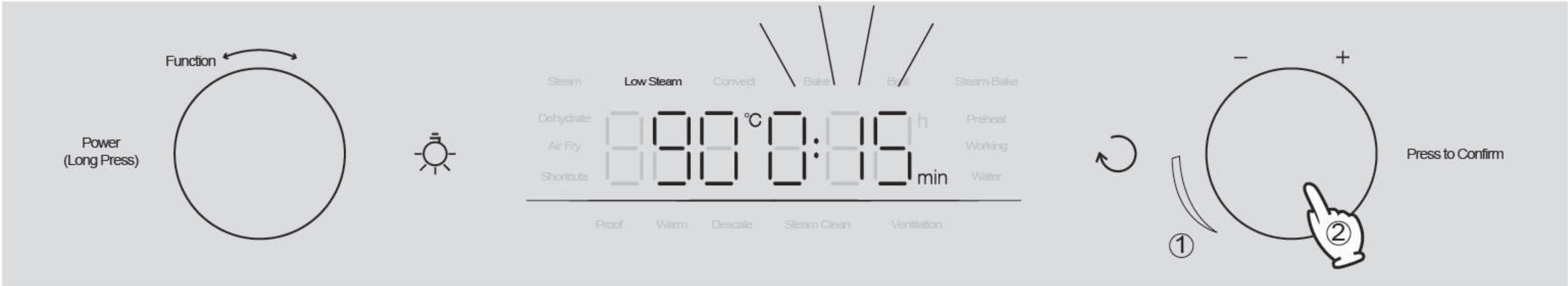


2. **Set cooking temperature.** Turn Knob 2 to set temperature and confirm the temperature with a short press of Knob 2.

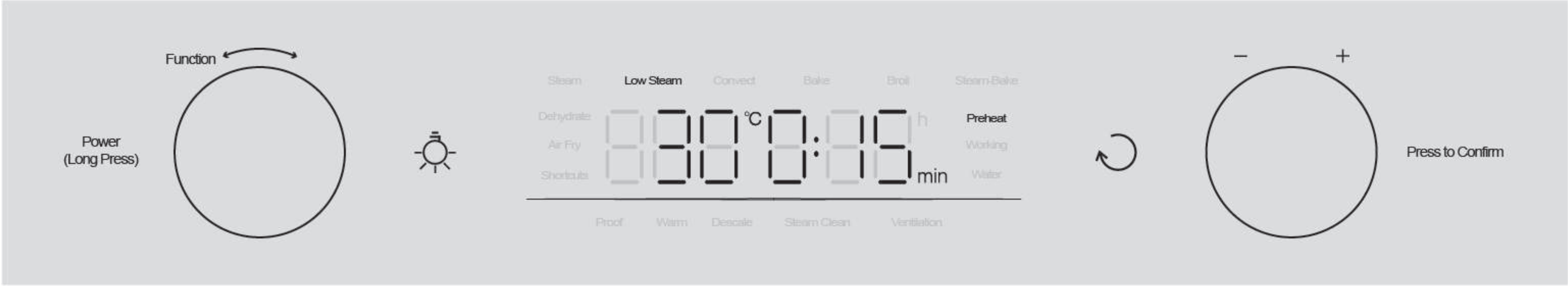


Notes: After function is selected, you can also directly turn Knob 2 and skip to the temperature setting.

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.

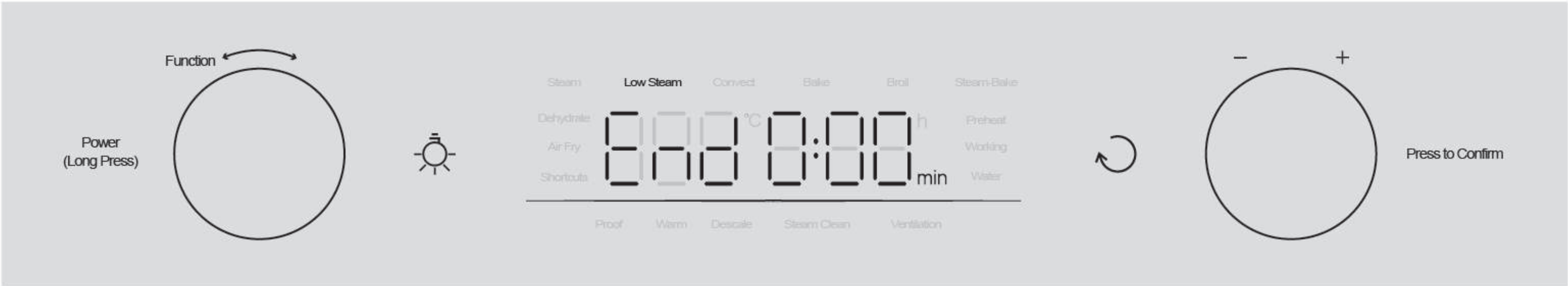


Notes: Air Fry mode has no “preheating” process.

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



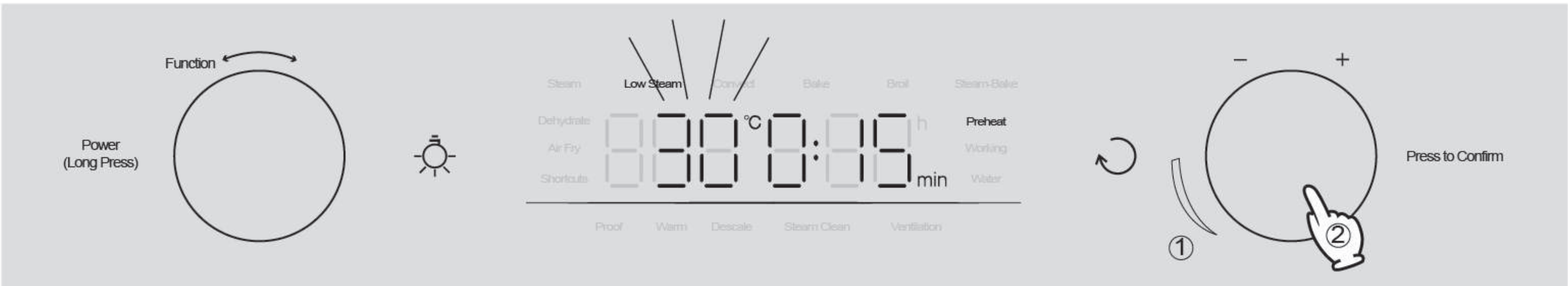
6. **Cooking completed.** The countdown goes to zero, and "End" is displayed in the temperature display column. Click the Return button to skip to the selection page.



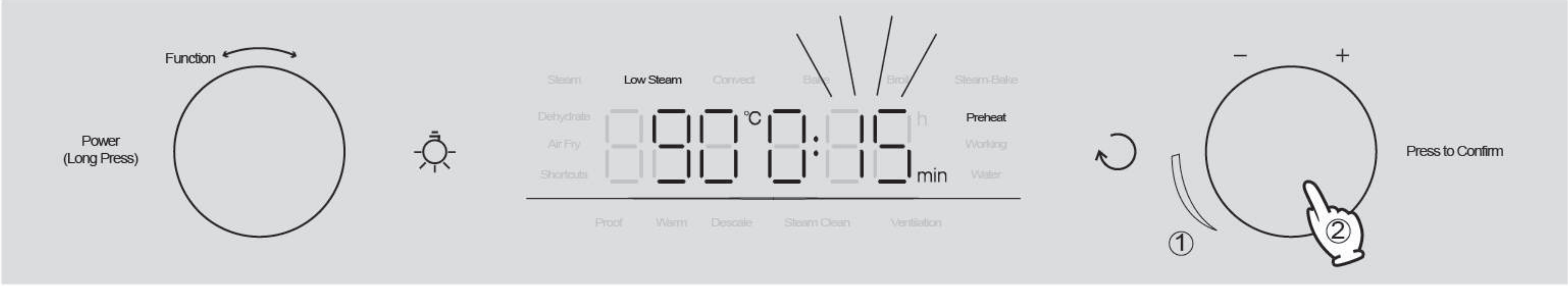
Notes: In the process of preheating and cooking, the cooking temperature and time may be modified by turning the knob. If there is no operation for 10 seconds, it will return to the original work interface. After the cooking is completed, it will automatically shut down without operation for 2 minutes.

● 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.



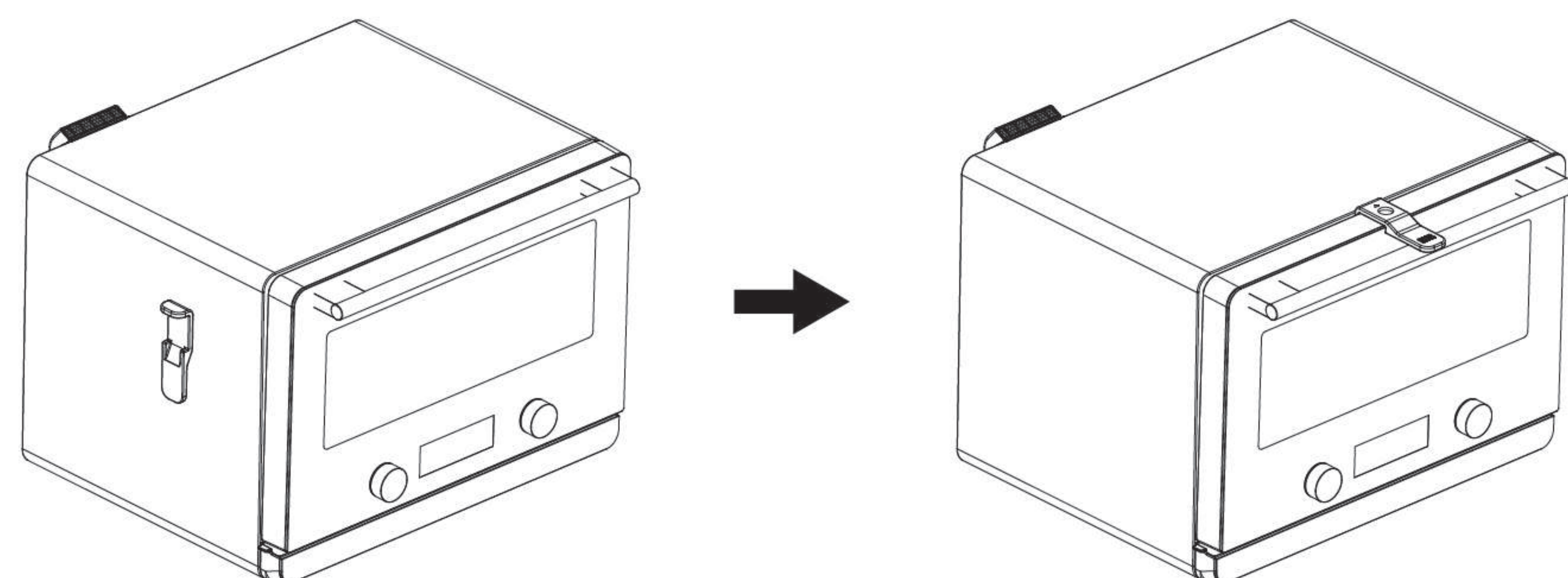
2. **Modify time parameters.** Turn Knob 2 to set time and confirm the modification with a short press of Knob 2.



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

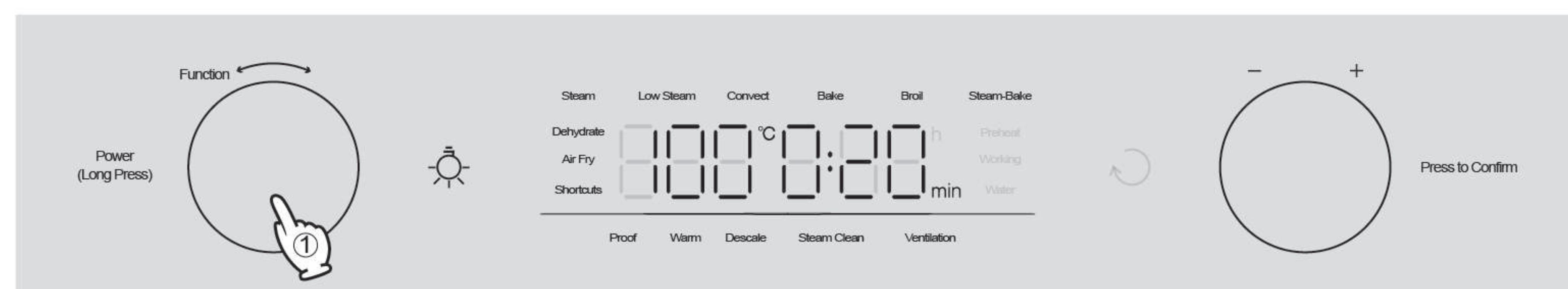


Tips: As shown in the following figure, To dehydrate, DO insert the humidity-controlled chip into the “▼”.

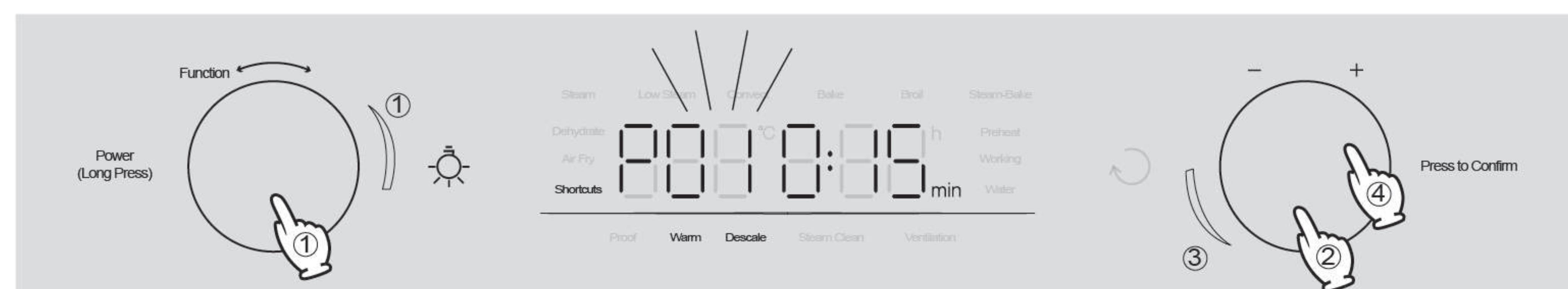


● Quick menu

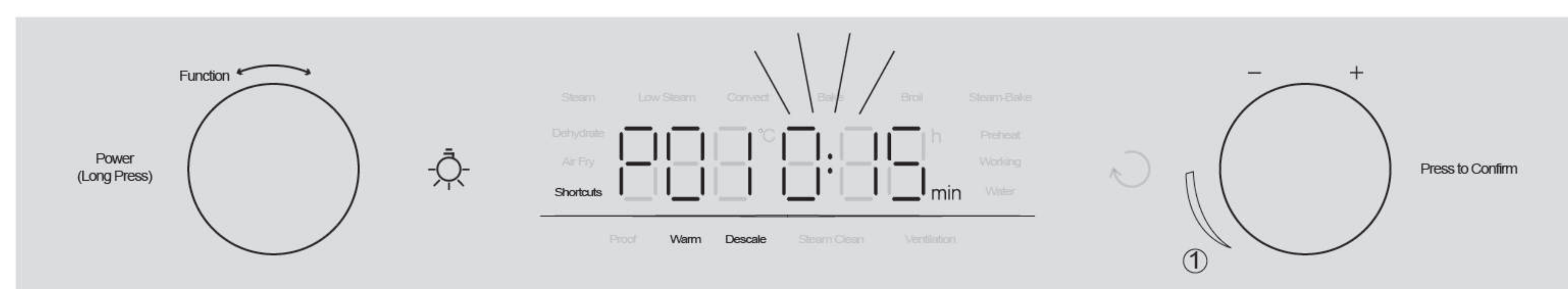
1. Starting up and enter the homepage.



2. **Select the quick menu.** Turn Knob 1 to switch to Shortcus 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.

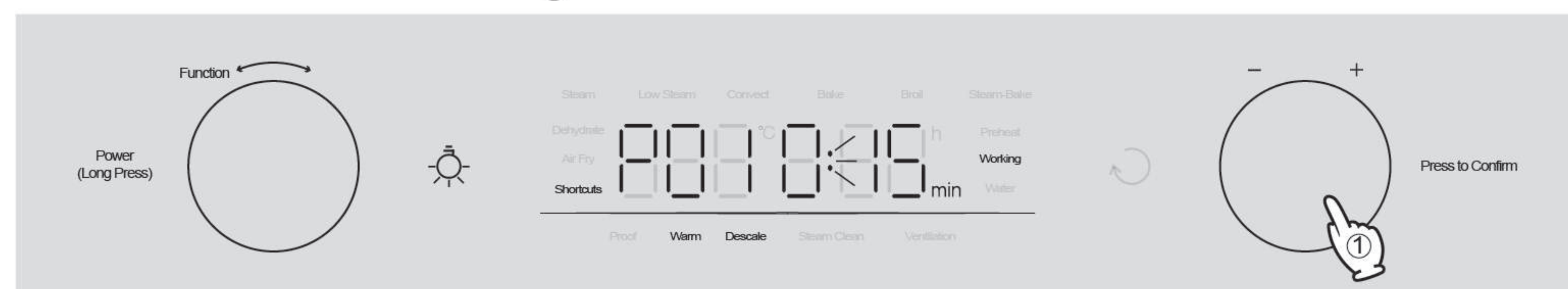


3. **Set time.** Turn Knob 2 to adjust the time.

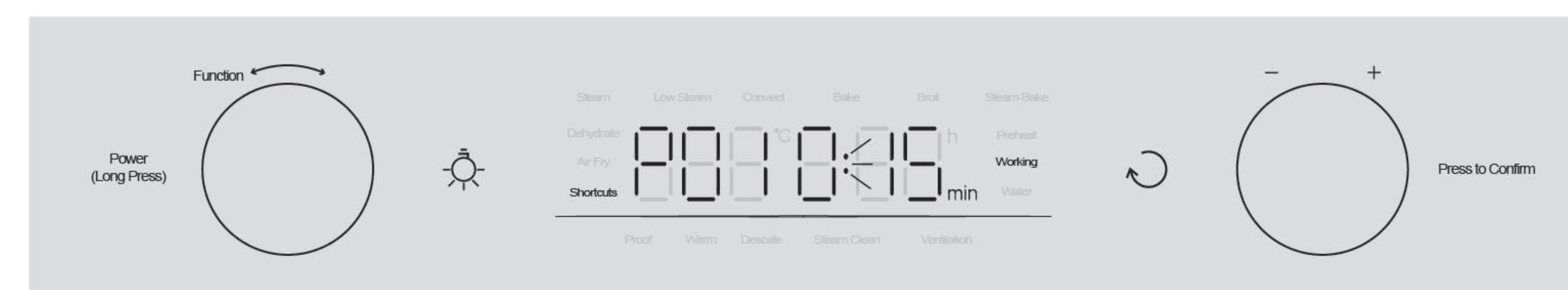


Notes: The current display time is the default time.

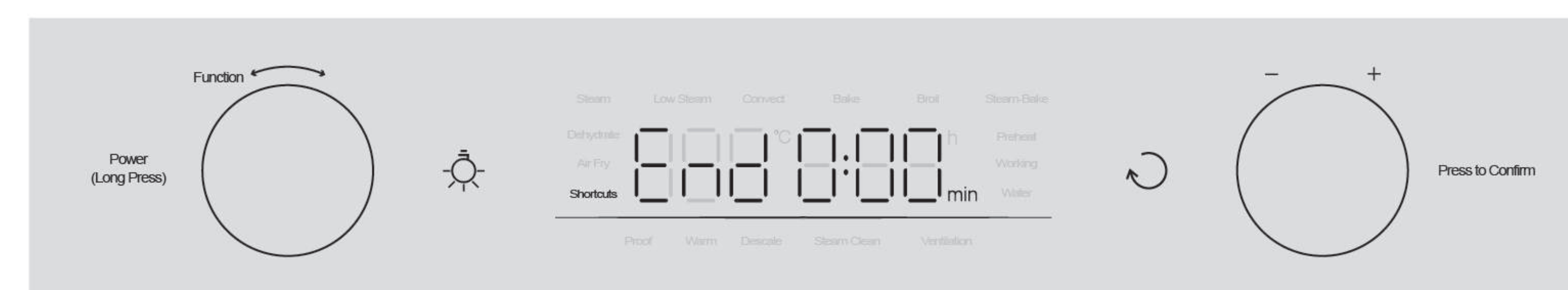
4. **Start working.** Please put food in the oven and confirm it with a short press of Knob 2 to start working.



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



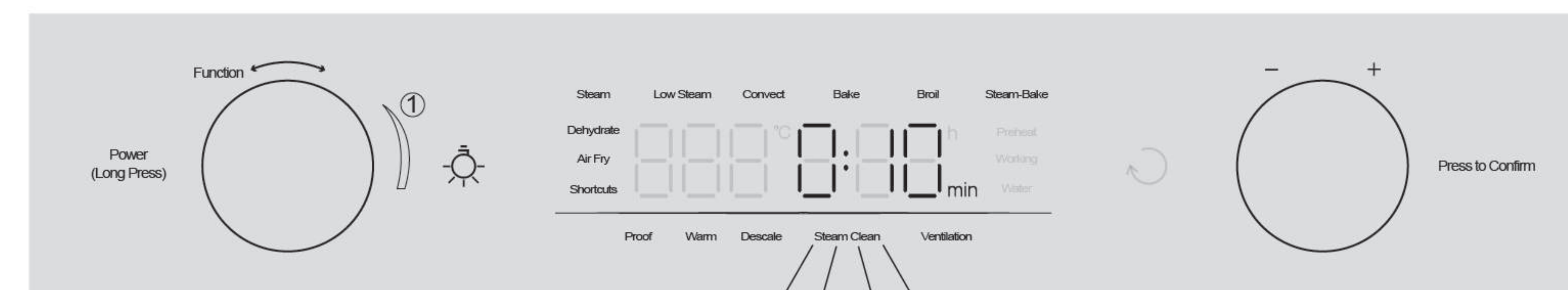
6. **Cooking completed.**



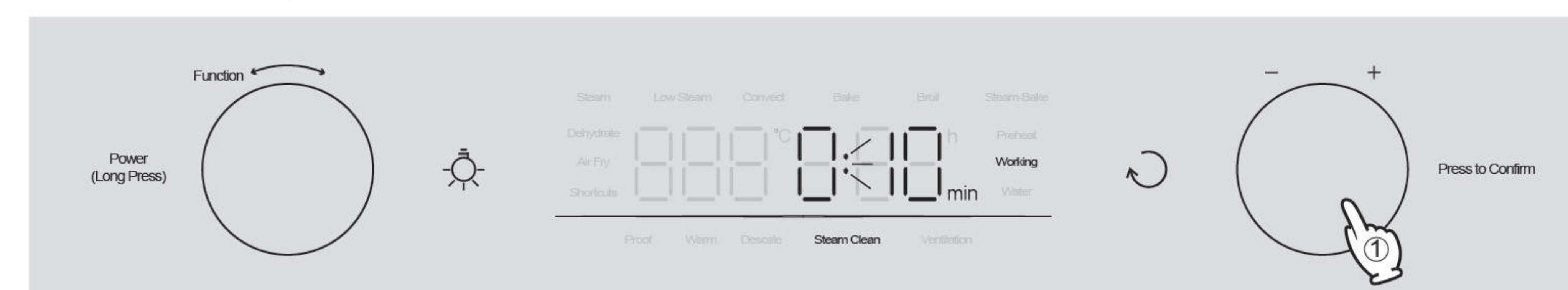
Notes: 1. To Shortcuts, during preheating and cooking, the cooking time may be set within a certain range by turning Knob 2.
2. The names of dishes corresponding to the codes of quick menu can be found in the Instructions or on the glass in the door.

● Steps for operating auxiliary functions

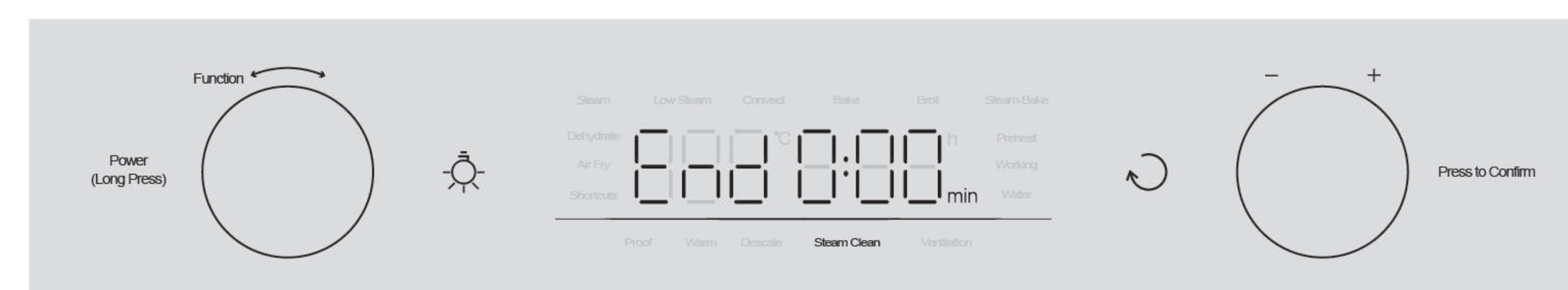
1. **Select auxiliary functions.** Turn Knob 1 to auxiliary functions (taking steam cleaning as an example).



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

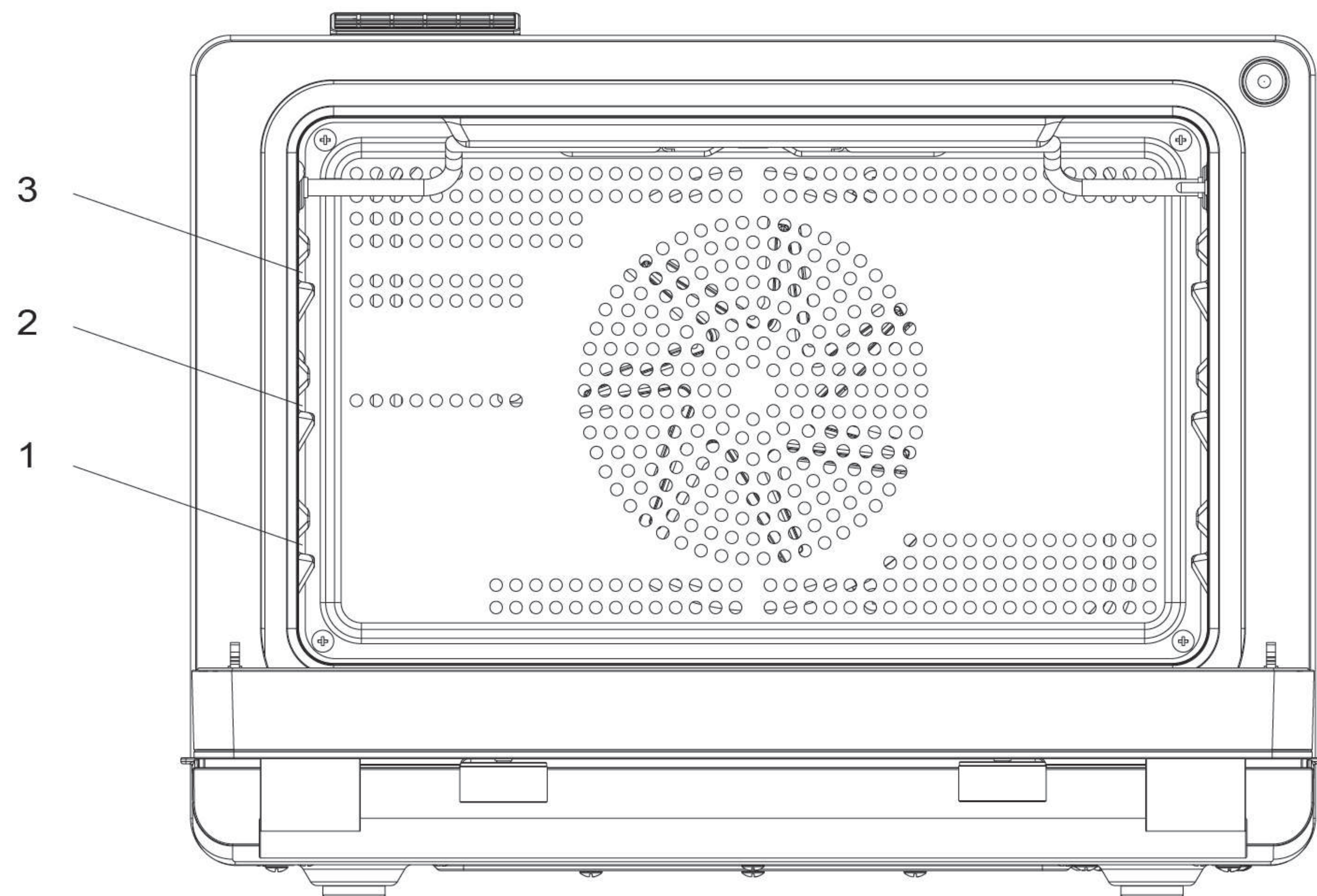


3. **Cooking completed.**



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

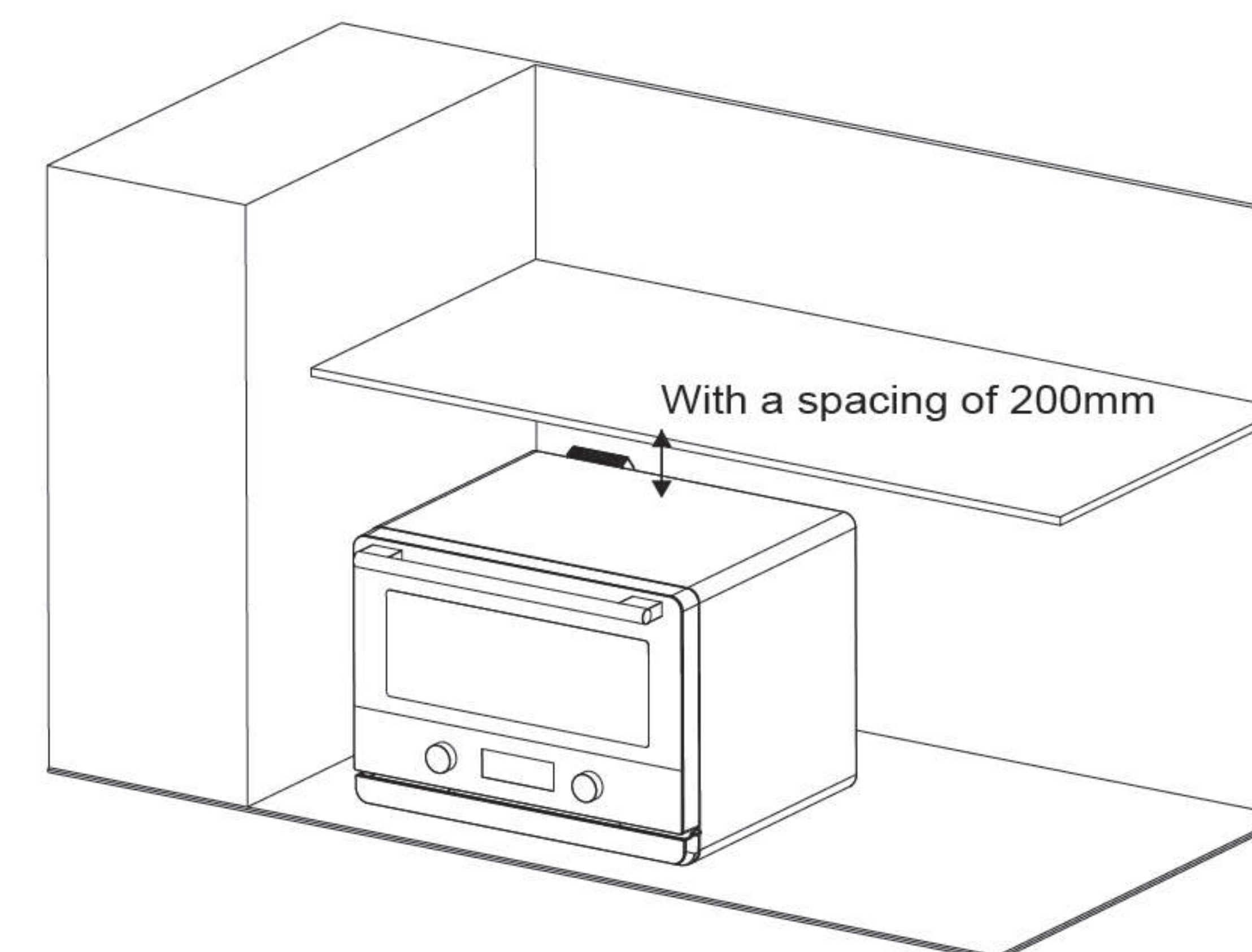
After the package is opened, please check whether each of the following products and accessories suffers from any defect or damage:

- 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



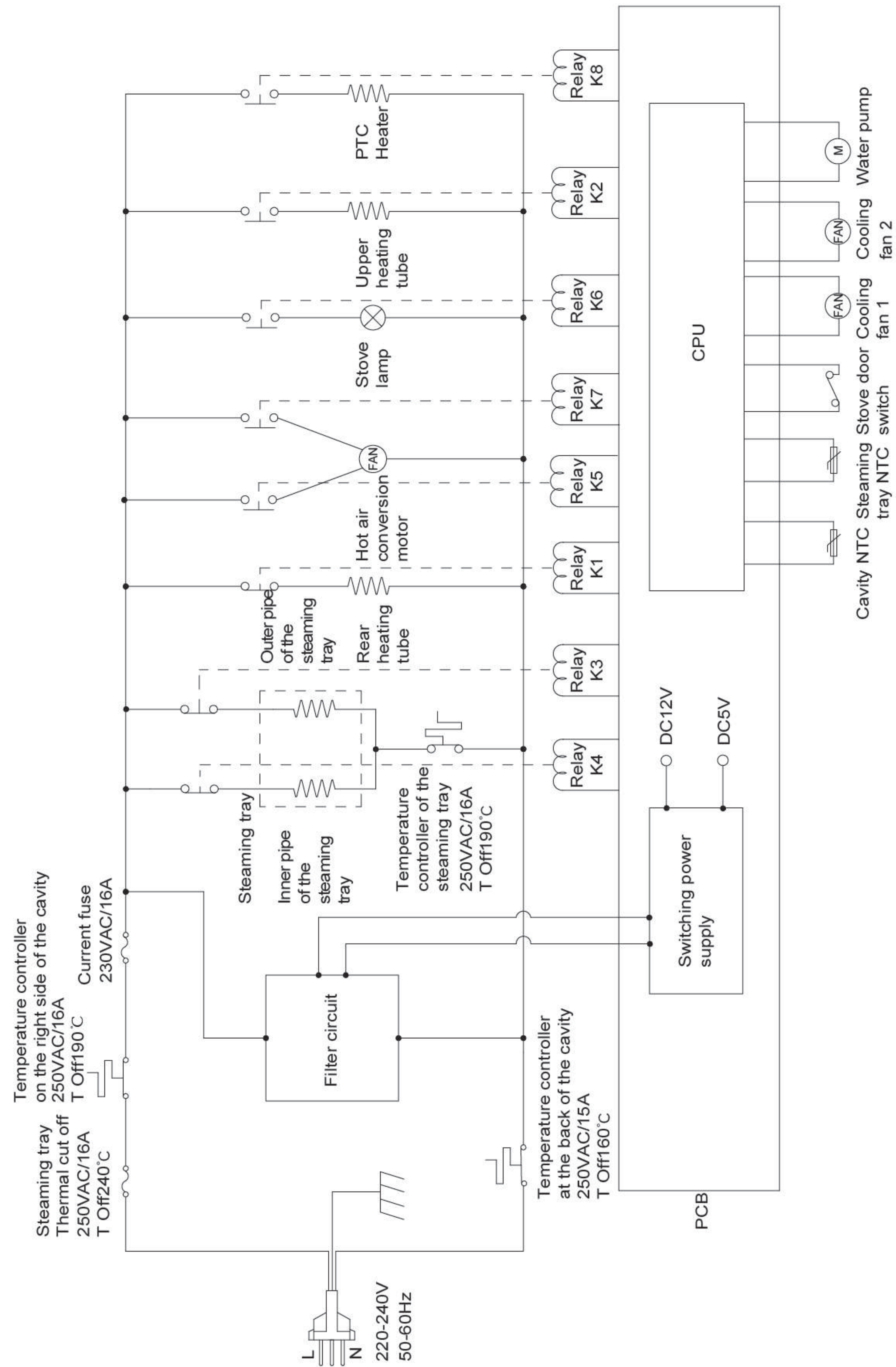
Main technical parameters

Model	HYZK26-E1		
Rated voltage	220-240V	Heating temperature range (1)	30°C -230°C
Rated frequency	50-60Hz	Display mode	LED display
Rated power(2)	2100W	Capacity	26L
Lamp	40W/230V~/50Hz	Net weight	16kg

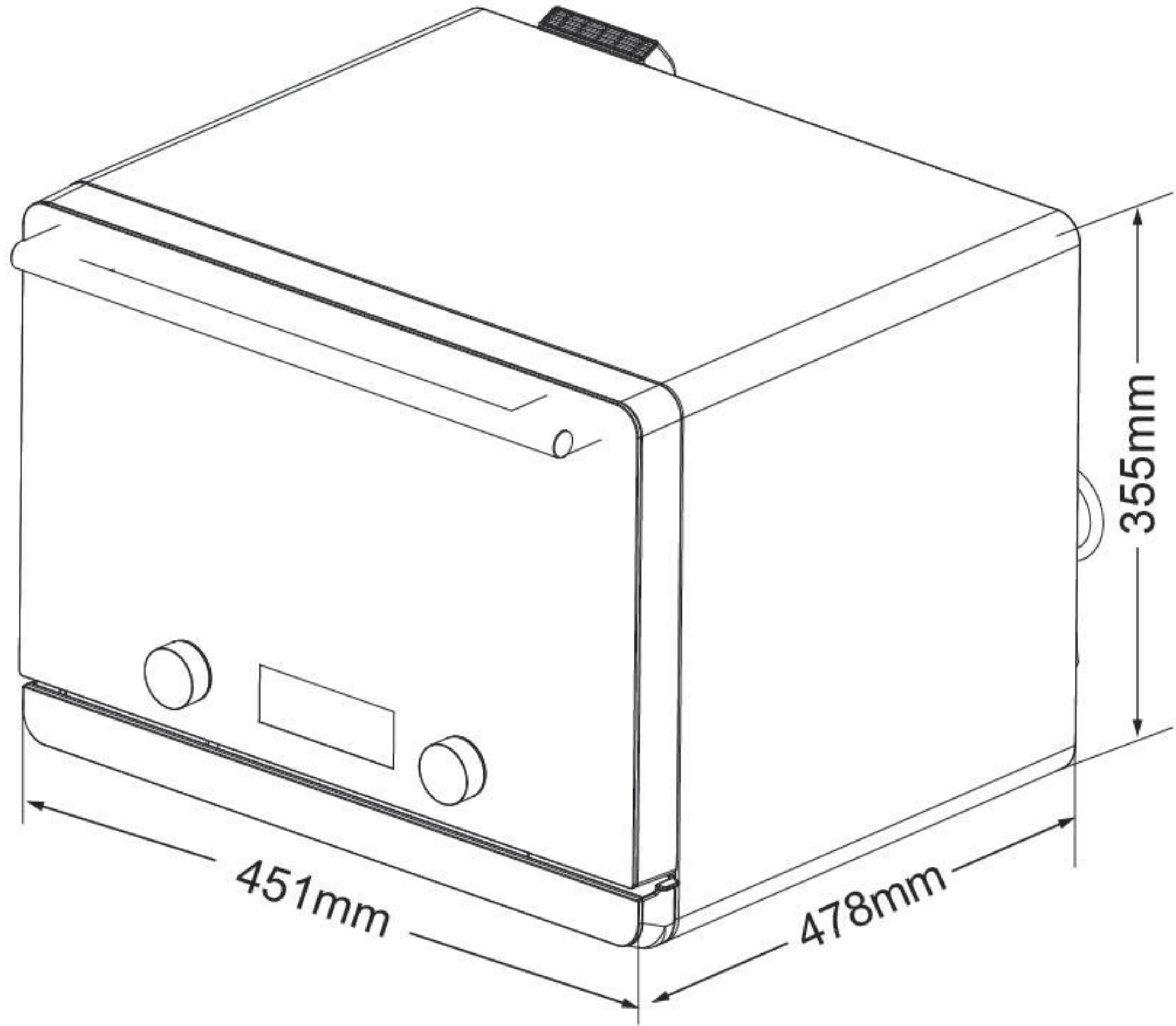
- (1) As this machine has no refrigeration function, the cavity temperature will not be lower than the room temperature.
- (2) When baking with hot wind, the temperature of the cavity center increases from the normal temperature ($20\pm5^{\circ}\text{C}$) to $220\pm4^{\circ}\text{C}$, and the average 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

使用說明書

請妥善保管，以備參閱

使用產品前請仔細閱讀
本說明書

蒸烤炸烘一體機

HYZK26-E1

目 录

目 录	1
產品結構介紹	2
安全注意事項	2
快速操作指南	7
控制面板圖	7
使用前注意事項	8
蒸烤炸烘一體機操作指引	10
使用建議	14
蒸烤架位置圖	14
烹飪常見問題	14
裝箱清單	15
安裝說明	15
主要技術參數	16
電氣連接圖	16
整機尺寸圖	17
清潔保養建議	17
常見故障識別與處理	19
客戶服務	20

產品特征和參數會在無通知情況下隨時更改，并且可能與此說明書略有不同。請訪問我們的官網www.fotile.com.au獲取最新信息。

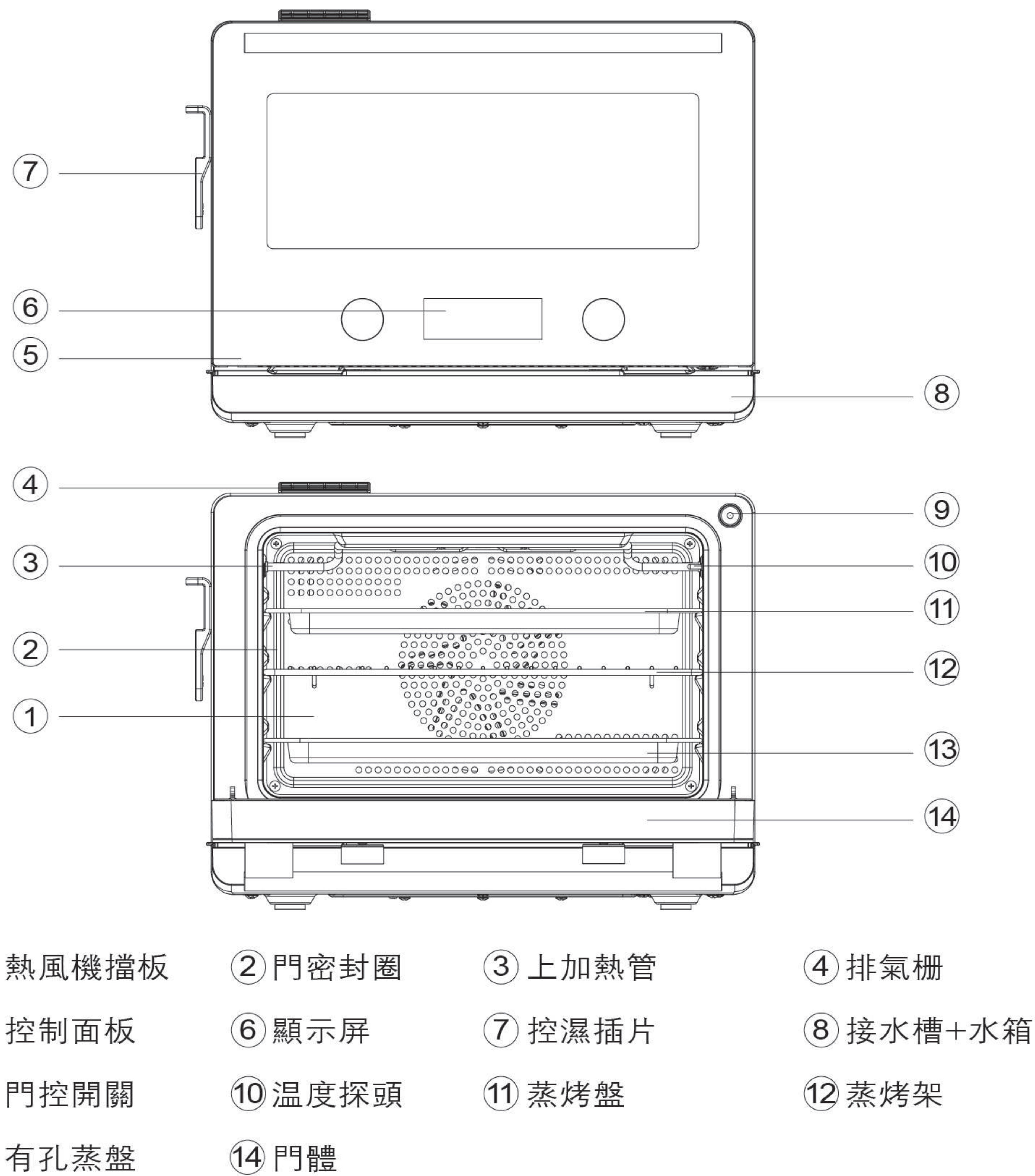
尊敬的用戶，您好！感謝您選購方太公司為您精心制造的方太系列產品，使用前請通讀本《使用說明書》（以下簡稱說明書），此說明書將有利于您熟悉蒸烤炸烘一體機安全信息、操作及保養維修等，并讓您享受到全新的下廚樂趣。

請您在使用前務必認真閱讀說明書，并遵從說明書要求進行使用。本說明書的操作說明對于維持產品的良好工作狀況十分重要，若因使用不當造成產品故障，您將失去免費保修的權利，任何直接或間接的免費保修申請將不被本公司各地授權的服務中心所接受。同時我們建議您在質量保修期內及保修期后，如有需要維修時請與方太公司當地授權的服務中心聯系，這對您和我們都是非常重要的。

我們授權的服務中心將為您提供方太公司專業的零部件及技術支持，使您的產品得到優質快捷的維修保障，同時讓您得到最輕鬆細心的服務。

如果您需要服務，您將需要提供產品型號和序列號。




產品結構介紹



安全注意事項

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

■ 根據危害、損害程度進行的內容區分









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




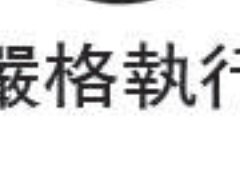




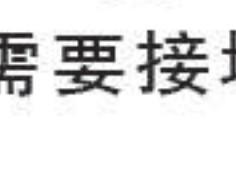

■ 注意、禁止內容的圖標

 小心燙傷	 小心觸電	 嚴格執行	 需要接地	 禁止	 禁止明火	 禁止觸摸	 禁止用潮濕的手操作	 禁止拆卸
--	--	--	--	--	--	--	---	--



* 特別說明：請嚴格按照本說明書規定使用，由于本產品不當使用造成的任何財產損失、人身損害，本公司不承擔責任。
本說明書各項規定若與國家法律強制性規定相衝突之處，以法律規定爲准。

⚠ 危險	
 禁止 請不要讓幼兒和行動不方便者自己使用，更不要放在幼兒可以觸及到的地方使用，否則可能導致燙傷、觸電和其它意外傷害。	 禁止 蒸烤炸烘一體機僅用于家庭及相似的工作和居住環境中烹飪，如烘焙、烘烤、燒烤、解凍、干燥食物等。不支持任何其它用途，用作其它用途可能構成危險。任何因不正確使用或操作不當而造成的損失，本公司概不負責。
 禁止 切勿將鋁箔、蒸烤盤或餐具直接放在內膽底部。這樣會使熱量聚集，損壞蒸烤炸烘一體機。	 禁止 切勿向高溫烘烤中的食物加冷水，產生的蒸汽會導致嚴重燙傷。
 禁止 不要使用粗糙擦洗劑或鋒利的清潔工具清潔蒸烤炸烘一體機的玻璃。因爲他們會擦傷玻璃表面，從而導致玻璃破碎。	 禁止 切勿使用蒸烤炸烘一體機加熱未開蓋的罐裝食物。壓力劇增，會引起爆炸，造成傷害或損壞。（例如：烘烤板栗時，請用刀具劃開外殼）
 禁止 請不要在手腳潮濕、赤腳的狀態下觸摸蒸烤炸烘一體機。	 禁止 請不要使用鬆動或接觸不良的電源插座。否則易導致觸電、短路、起火。
 禁止 不能使用蒸汽清潔器。	 禁止 請不要使用連接多個插頭的多功能插座。
 禁止 當玻璃門完全打開后，禁止在玻璃門上放置任何物品。	 禁止 不能將電源插頭、電綫等浸入水中，以免再次使用時發生觸電危險。
 禁止 下列物品禁止放入蒸烤炸烘一體機中燒烤，如：紙張、卡片、塑料、布料、易燃塑料等等。	 嚴格執行 整機遠離熱源、煤氣和酒精等易燃品及高溫環境使用。
 嚴格執行 蒸烤炸烘一體機工作中切勿接觸易燃物或被一些易燃物所覆蓋如窗簾、織物等類似的東西，防止引發火災。	 嚴格執行 拔出插座上的插頭時，必須手握插頭的端部將其拔出。請不要手拿電源綫拔插頭，否則易發生觸電、短路、起火等危險。

⚠ 危 險	
 禁 止	不要用蒸烤炸烘一體機儲存任何物品。
 小心燙傷	工作完畢后，內膽底部仍有較高溫度，請勿立即清潔內膽以免燙傷，需要等內膽冷卻后再清潔。
 小心燙傷	工作完畢后，請在30~60秒后打開蒸烤炸烘一體機門，開門時有蒸汽噴出，人應站在離蒸烤炸烘一體機門稍遠處，以免蒸汽燙傷。
 嚴格執行	出現異常現象時，按電源鍵，關閉蒸烤炸烘一體機，并拔下電源插頭或者切斷總電源，馬上致電方太售后服務熱線。異常狀態下連續運轉易發生觸電、火災等危險。
 禁止拆卸	非專業人員不得擅自拆機維修或更換零件。
 嚴格執行	如果蒸烤炸烘一體機出現任何故障請立即斷電停止使用，并按照‘常見故障識別與處理’進行相應處理。
 禁 止	為減少傷害您孩子的風險，請不要讓您的孩子將蒸烤炸烘一體機作為遊戲的道具，也不要讓您的孩子在蒸烤炸烘一體機附近玩耍。
 禁 止	蒸烤炸烘一體機不能在外接定時器或獨立的遙控控制系統的方式下運行。

⚠ 警 告	
 嚴格執行	如果要使用塑料容器進行烹飪，其生產商必須聲明適用于烤箱。其它類塑料容器遇高溫會熔化，同時還可能損壞蒸烤炸烘一體機或引起火災。
 嚴格執行	如果所在地易受鼠類或蟲類侵襲，請特別注意保持蒸烤炸烘一體機及其周邊環境的清潔衛生。如果由于鼠類或蟲類對蒸烤炸烘一體機造成損壞，本公司不承擔保修責任。
 嚴格執行	如果電源軟線損壞，為了避免危險，必須由制造商、其維修部或類似部門的專業人員更換。
 嚴格執行	清洗時必須切斷電源，注意使用中清洗劑。同時注意使用柔軟抹布擦拭，防止劃傷表面。
 嚴格執行	如您要用蒸烤炸烘一體機保溫食物，請用蓋子蓋上。食物中的水分可能會腐蝕蒸烤炸烘一體機，蓋上蓋子，還可防止食物烤干。
 嚴格執行	將食物放入灼熱的蒸烤炸烘一體機、翻動或取出食物以及調整蒸烤架、蒸烤盤時，請佩戴隔熱手套。切勿在加熱元件或內膽壁處燙傷。
 嚴格執行	假如您的菜譜配料中含有酒精，高溫會導致酒精揮發，遇到加熱元件而燃燒。因此在將食物放入蒸烤炸烘一體機前，把酒精處理掉，以免發生此類危險。
 嚴格執行	用油類或油脂烹飪時，一定要有人看管，因為一旦過熱，就會有發生火災的危險。
 嚴格執行	請勿讓兒童玩耍塑料薄膜和包裝箱，這可能會產生窒息事故，所以請讓包裝材料遠離兒童，包裝材料不是玩具。
 需要接地	插座必須具有可靠的接地線，以確保安全。不得將接地線接于煤氣管、自來水管、避雷針及電話線上。接地不良將可能引發觸電或者其它意外事故。
 嚴格執行	禁止將烹飪器皿放置于蒸烤炸烘一體機底部。

⚠ 警 告	
 嚴格執行	不能使用長距離的插線板來連接本產品，因為線纜過長，機器工作時容易引發電纜過熱而造成火災或漏電事故。
 嚴格執行	本機單獨使用10A的插座，且確定插座接觸良好，請勿與其他電器共用。
 嚴格執行	在使用時可觸及部分可能會發熱，兒童應遠離。
 嚴格執行	為加強保護，拿燙手的器皿時，建議戴上隔熱手套。避免手套濕水，否則熱力很快傳過手套，造成燙傷。
 嚴格執行	把水箱充分插入水箱座內，確保固定到位，以免工作時泵不到水而導致不能工作。
 嚴格執行	蒸烤炸烘一體機在使用期間會發熱，注意避免接觸蒸烤炸烘一體機內的發熱單元以及蒸烤炸烘一體機門玻璃、整機殼罩。尤其注意，兒童應遠離。
 嚴格執行	請使用純淨水進行烹飪，以免水垢積攢后損壞機器。
 禁止觸摸	請用戶在蒸烤炸烘一體機未完全冷卻時，禁止碰觸位于蒸烤炸烘一體機內部的上加熱管。因為加熱管為蒸烤炸烘一體機箱的熱源。
 嚴格執行	為避免可能出現的電擊，換燈前應確認器具已斷開電源。
 嚴格執行	烹調過程中盡量不打開爐門，以免蒸汽流失，影響烹飪效果。
 禁止拆卸	禁止擅自打開本產品外殼，接觸連接線、電氣件或者結構件是危險的，有可能會觸電或引起機械創傷。
 嚴格執行	在觀察或拿取食物時，先微微開啓門體，讓大量蒸汽溢出，然后再打開門體，避免手或身體部位直接接觸蒸汽，防止燙傷。
 嚴格執行	在使用中，有蒸汽通過出風口溢出，即便在停止使用后，門的內外都會有點溫度所以請您的孩子與蒸烤炸烘一體機保持一個安全距離，并予囑咐。
 嚴格執行	蒸烤炸烘一體機不適合戶外使用。
 小心燙傷	在工作中打開門體，蒸烤炸烘一體機不會立即冷卻。請用戶注意安全，避免燙傷。

⚠ 注 意	
 嚴格執行	本產品僅供家庭烹飪使用，如作其他用途會有危險。未按照本說明書要求使用所造成的任何人身損害、財產損失，本公司不承擔任何責任。
 嚴格執行	蒸烤炸烘一體機出現功能不正常時，請拔掉電源重新上電，若仍有問題，請按照“常見故障識別與處理”進行相應處理。

注意



嚴格執行

為保持衛生，請在每次使用后把水箱裏多余的水倒出，避免積聚冷凝物在機內。



嚴格執行

水箱在使用中每加一次水要用布抹干水箱卡槽底部積水。

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

建議

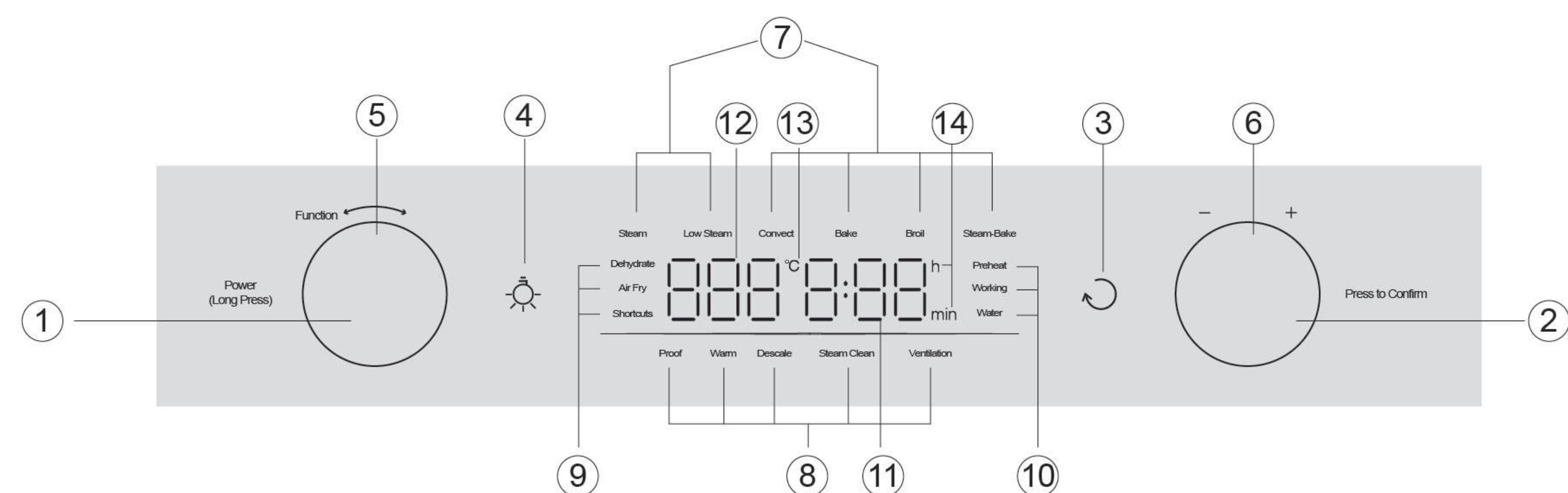
- 首次使用本機前，請先閱讀本操作說明書有關本機的安全使用，操作及護理的重要說明，從而避免意外及損壞。
- 首次使用前清潔。首先取出水箱，用熱水衝洗水箱內部，切勿使用任何清潔液或清潔劑；隨機附件亦可取出衝洗（請參閱【保養清潔】部分）；建議使用經熱水稀釋的清潔液清潔蒸烤炸烘一體機內膽內壁。
- 每次使用后應用柔軟抹布抹干冷凝水槽。
- 打開蒸烤炸烘一體機門讓箱內的濕氣散去，直至干透為止。
- 如果打算長時間不再使用，則應將蒸烤炸烘一體機徹底清潔，避免氣味產生。詳見【保養清潔】部分。
- 在使用蒸烤炸烘一體機前確保家庭所用電源的電壓和頻率與本機相符。
- 請確保本產品正確可靠地放置在櫥櫃臺上后再進行操作。
- 在每次使用后，請及時清洗并擦干機器，因為冷凝后的濃縮物在長時間下可能會對機器產生腐蝕作用。
- 蒸烤炸烘一體機必須放置在安全合適的高度，方便在烹飪時開關門體并取放食物，否則溢出的蒸汽可能會燙傷您，另外合適的工作位置將降低您的孩子將手放在門體上燙傷的風險。
- 開門時，小心門體的鉸鏈，邊沿及角落，請勿觸摸，避免產生機械創傷。
- 在烹飪食物時，請小心操作，不要將食物的容器側傾而使積液流出或食物流出。
- 在丟棄或移動您的蒸烤炸烘一體機時，請先拔下蒸烤炸烘一體機的電源插頭。丟棄蒸烤炸烘一體機時，應符合當地的法律、法規。

安裝維修安全

- 確定您的蒸烤炸烘一體機修理由方太專業的服務人員完成，請勿擅自拆裝。首次使用本機前，請先閱讀本操作說明書有關本機的安全使用、操作及護理的重要說明，從而避免意外及損壞。
- 在使用蒸烤炸烘一體機前確保家庭所用電源的電壓和頻率與本機相符。
- 確定安裝安全可靠并接地良好。為了保證蒸烤炸烘一體機的用電安全，必須確保機器接地和家庭電網接地連接正確并可靠，這是一項基本的安全要求。如果家庭電網存在問題，并由此產生的傷害，本產品制造商不負任何責任。

快速操作指南

一、控制面板圖



■ 關於控制面板按鍵、旋鈕及顯示界面的說明

● 操作按鍵

- ① “電源” 鍵：長按旋鈕1秒，進行開機或關機操作。
- ② “確定” 鍵：短按旋鈕確定所選任務/所選參數。
- ③ “返回” 鍵：設置過程中，觸摸此鍵返回上一級狀態；工作中觸摸此鍵返回時間設置界面，同時停止工作。
- ④ “照明” 鍵：觸摸此鍵可打開或關閉照明燈。

● 旋鈕


- ⑤ 調節旋鈕1：選擇功能模式，通過左右旋轉此旋鈕進行選擇設置。
- ⑥ 調節旋鈕2：在烹飪模式中調節溫度、時間參數，通過左右旋轉此旋鈕進行參數調節。

● LED顯示界面的文字和數字等

- ⑦ 傳統蒸烤功能模式文字：顯示您當前選定的蒸烤模式。
- ⑧ 輔助功能模式文字：顯示您當前選定的輔助模式。
蔬果干、空氣炸、智能菜譜功能模式文字：顯示您當前選定的模式。
- ⑨ 工作狀態指示：顯示工作狀態。
- ⑩ 預熱指示：當蒸烤炸烘一體機處于預熱狀態時，該文字一直顯示。
工作指示：當蒸烤炸烘一體機處于工作中時，該文字一直顯示。
請加水提示：此文字閃爍時，表示水箱缺水，加水完成后將水箱推入水箱座中，點擊確定鍵繼續工作。
- ⑪ 時間顯示：顯示您當前看到的數字內容代表時間。
- ⑫ 溫度/智能菜編號顯示：顯示您當前看到的數字內容代表溫度；當您選擇智能菜模式時，顯示您當前看到的數字內容代表智能菜編號。
- ⑬ 溫度單位：顯示您設置的溫度單位（℃）。
- ⑭ 時間單位：顯示您設置的時間單位（h/min）。
當工作時間不足1小時，h指示符號滅；當工作時間超過1小時，h指示符號亮起。

二、使用前注意事項

- 首次使用前， 從蒸烤炸烘一體機內取出所有配件， 去掉蒸烤盤、蒸烤架及有孔蒸盤的塑料袋， 拿出說明書袋， 并清洗所有配件。
- 蒸烤炸烘一體機空箱加熱。加熱前， 最好用濕布擦拭蒸烤炸烘一體機內膽。這樣， 儲存和拆開包裝過程中留在內膽中的灰塵或殘留包裝物就能被清理掉。將蒸烤炸烘一體機調至熱風烤模式， 溫度設置為200℃空烤20分鐘， 然后打開蒸烤炸烘一體機門， 確保房間通風， 因為最初使用蒸烤炸烘一體機時， 會產生异味， 异味是儲存和安裝時保護蒸烤炸烘一體機的物質揮發產生的。進行上述操作時， 關閉通往其它房間的門， 以免氣味彌漫整個屋子。
- 水箱注水
- 首次使用蒸烤炸烘一體機蒸飪功能時， 請往水箱內注滿飲用淡水（建議使用純淨水）， 然后將水箱推入水箱座中， 且推到位。
- 在使用前請將整機放置平穩；由于此產品為可移動式， 無額外的固定裝置， 在使用時， 請勿突然用力開門， 防止整機傾倒。



溫馨提示：蒸烤炸烘一體機在使用時離吸油煙機較近， 建議您打開吸油煙機至弱檔。
如您烹飪帶油脂類的食物， 建議先用鋁箔紙將其包裹。

- 在使用蒸烤架烹飪油脂類食物時， 請將蒸烤盤同蒸烤架放置于同層， 烤架在上， 烤盤在下。

■ 功能一覽表

功能	模式	默認溫度值/℃	溫度調節間隔值/℃	溫度範圍/℃	默認時間/h:min	時間調節間隔值/min	時間範圍/h:min	建議用途
蒸	常規蒸	100	1	90-110	0:20	1	0:01-2:00	適用于蒸制食物， 如魚類、面點等
	鮮嫩蒸	90	1	30-90	0:15	1	0:01-2:00	適用于蛋羹、蘆筍等
烤	環風烤	150	5	60-230	0:30	1	0:01-3:00	適用于烤制食物， 如餅干、面包等
	熱風烤	120	5	60-230	0:30	1	0:01-3:00	適用于果脯、蛋撻等
	焗烤	190	5	100-230	0:30	1	0:01-3:00	適用于千層意面、吐司片等頂部加熱上色的食物
	加濕烤	180	5	60-230	0:20	1	0:01-3:00	可在烤制過程噴蒸汽， 適用于嫩烤肉類、歐包等
烘、炸智能菜	蔬果干	80	5	60-120	1:00	1	0:01-5:00	適用于烘干食物， 如檸檬片、牛肉干等
	空氣炸	200	5	180-230	0:15	1	0:01-0:40	適用于無油炸食物， 如薯條、鷄米花等
	智能菜	/	/	/	/	1	/	有菜譜輔助， 指定烹飪模式， 快速烹飪
輔助	發酵	35	1	30-50	1:00	1	0:01-9:59	發酵食物
	保溫	80	1	50-100	0:30	1	0:01-3:00	腔體保溫
	除垢	/	/	/	0:35	/	/	水路除垢保養
	蒸汽清潔	/	/	/	0:10	/	/	腔體清潔
	腔體烘干	/	/	/	0:20	/	/	腔體烘干

■ 智能菜詳細

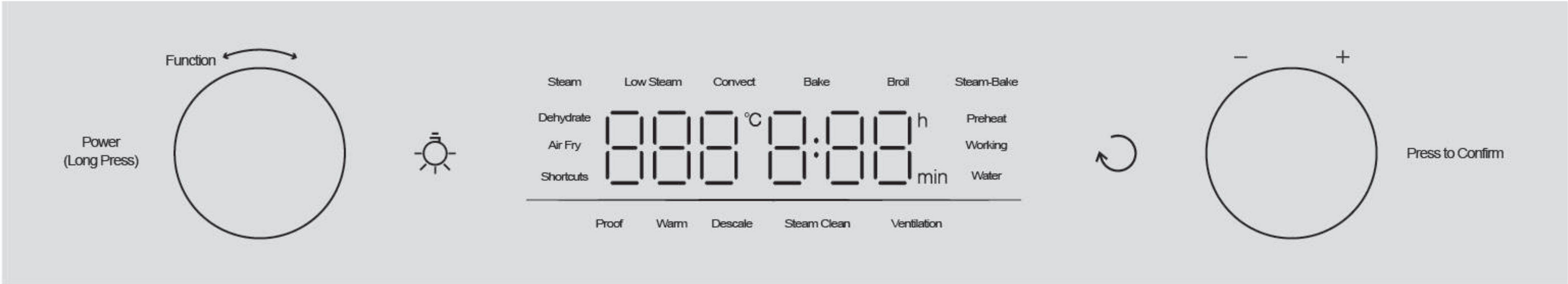
在蒸烤炸烘一體機中可選擇智能菜模式， 其功能為針對部分菜品而實現快速啓動烹飪， 一般不需要設置溫度和時間。在該模式中菜品名稱以及顯示屏顯示的編號對應關系如下表， 以下智能菜均不需要預熱， 在選擇好烹飪選項后就可以將菜品放入腔體內， 后關閉門體點擊確認鍵開始烹飪。

類別	代碼	菜名	類別	代碼	菜名	類別	代碼	菜名
蒸菜	P01	清蒸鱸魚	烤菜	P16	曲奇餅干	蔬果干	P31	檸檬干
	P02	雙椒鱸魚頭		P17	戚風蛋糕		P32	南洋牛肉干
	P03	蒜蓉粉絲扇貝		P18	小餐包		P33	養生棗片
	P04	清蒸大閘蟹		P19	葡式蛋撻		P34	寶寶蝴蝶面
	P05	麻辣對蝦		P20	鮮蝦培根披薩		P35	紅糖姜片干
	P06	蛤蜊蒸蛋		P21	秘制叉燒	蒸烤結合菜	P36	黃燜鷄
	P07	刀切饅頭		P22	烤秋刀魚		P37	西北羊排
	P08	米飯		P23	烤紅薯		P38	嫩烤魚
	P09	柳葉蒸餃		P24	廣式月餅		P39	桂花蜂蜜烤南瓜
	P10	青團		P25	糖烤栗子		P40	奶酪果干軟歐包
	P11	香菇滑鷄	空氣炸	P26	美式薯條	/	/	/
	P12	芋頭扣肉		P27	鷄米花		/	/
	P13	蒸玉米		P28	秘制鷄翅		/	/
	P14	豆豉蒸腐竹		P29	韓式烤肉		/	/
	P15	秋葵嫩豆腐		P30	黃金鳳尾蝦		/	/

三、蒸烤炸烘一體機操作指引

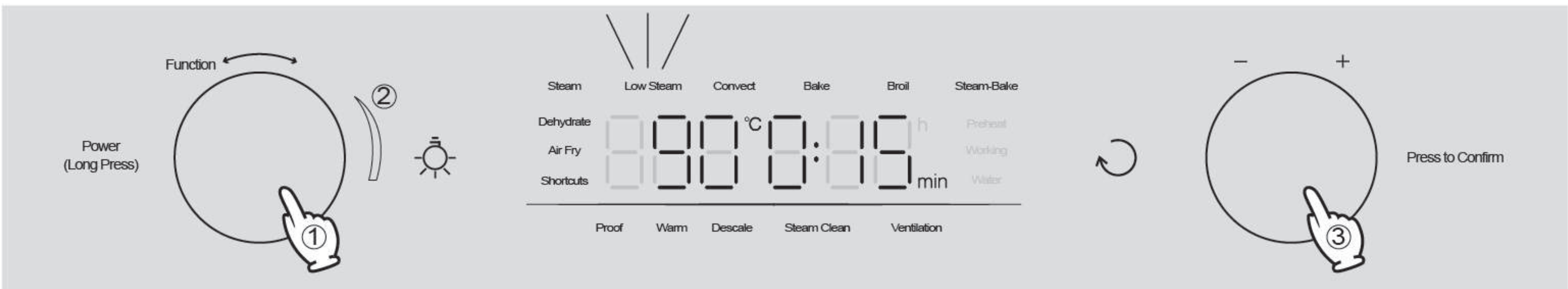
● 上電

上電。上電后伴隨一次蜂鳴，所有圖標和文字進行動畫閃屏一次。

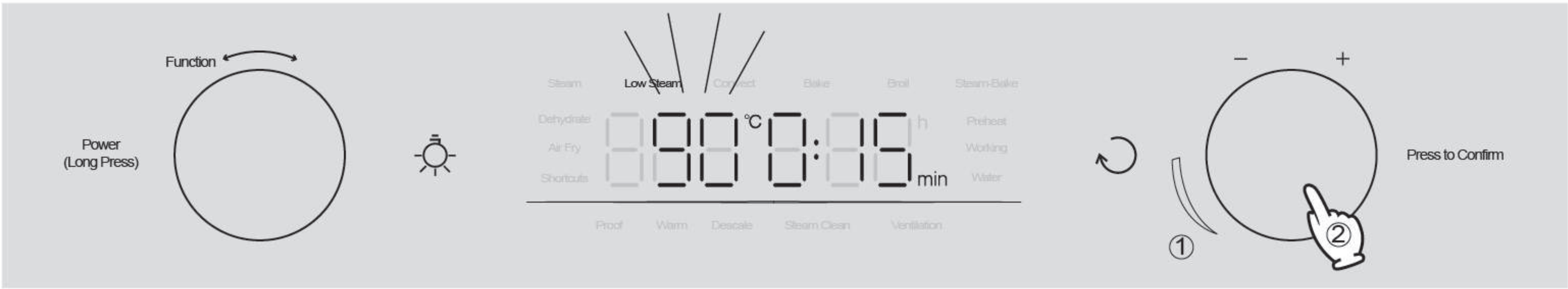


● 傳統烹飪

1. 開機選擇模式。長按旋鈕1(電源鍵)開機后，旋轉旋鈕1選擇模式(包含蒸飪模式、烘烤模式、蔬果干及空氣炸模式)，短按旋鈕2(確定鍵)確定。

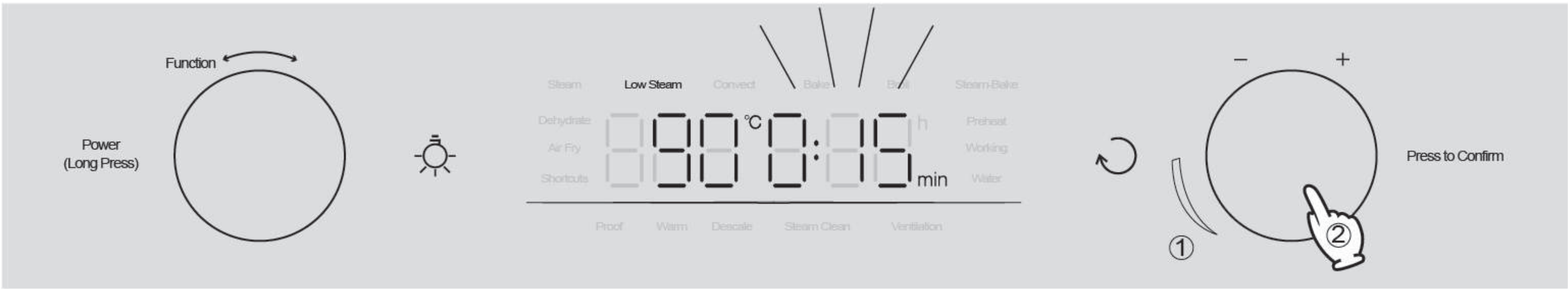


2. 設置烹飪溫度。旋轉旋鈕2設置溫度，短按旋鈕2確定。

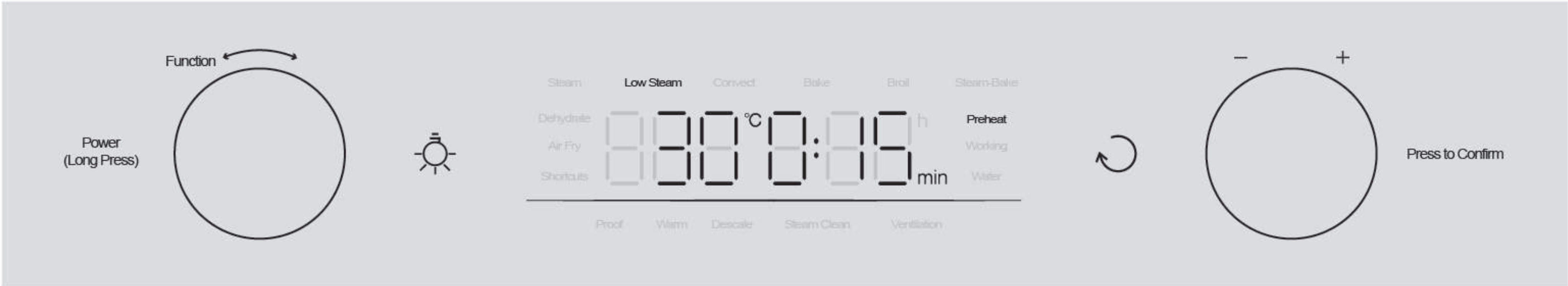


注：選擇好烹飪模式后，亦可直接旋轉旋鈕2跳至溫度調節。

3. 設置烹飪時間。旋轉旋鈕2設置時間，短按旋鈕2確定。



4. 預熱。蒸烤炸烘一體機開始預熱，顯示當前實時溫度。

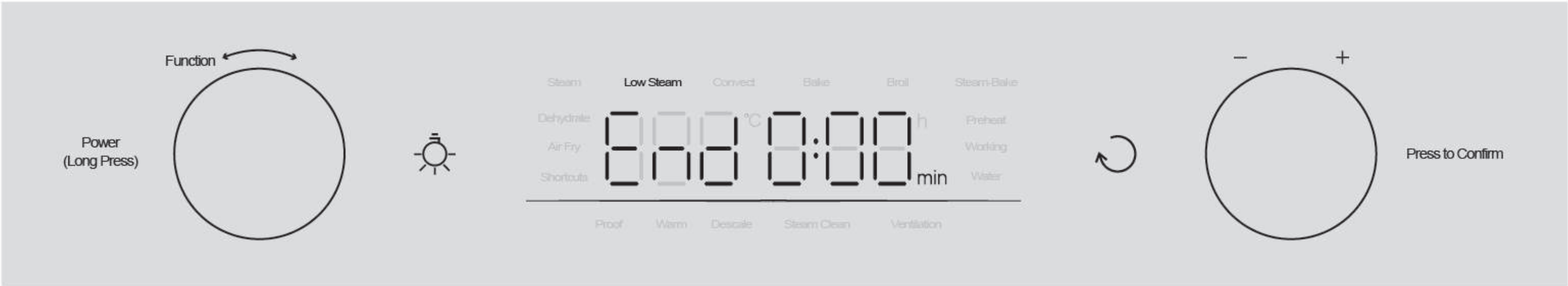


注：空氣炸模式無“預熱中”過程。

- 5.工作中。到達設置溫度后，開始烹飪，時間倒計時。



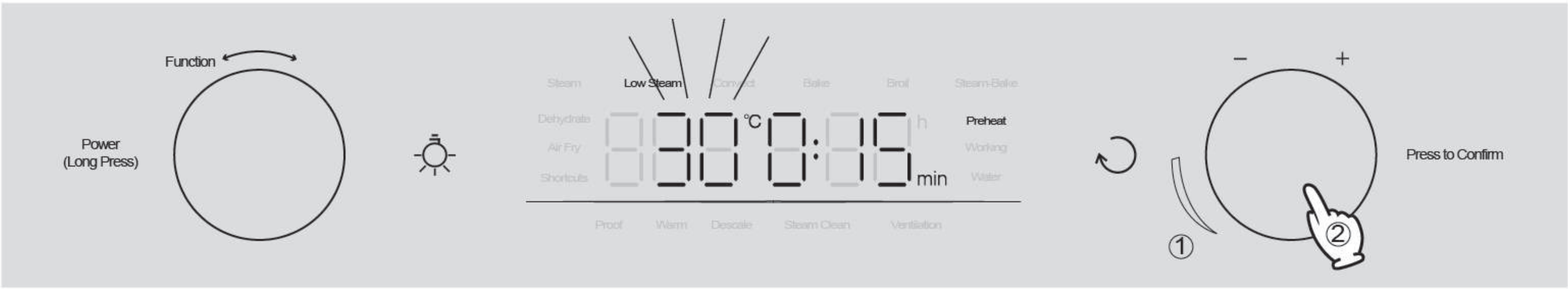
- 6.烹飪完成。時間倒計時歸零，溫度顯示欄顯示End，點擊返回鍵跳轉至選擇頁面。



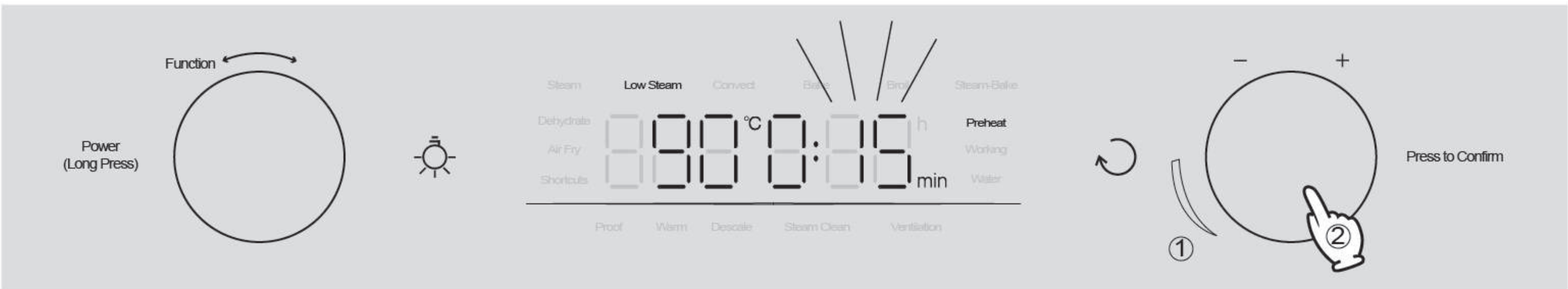
注：預熱及烹飪過程中，旋轉旋鈕可修改烹飪溫度和烹飪時間。中間間隔10秒無操作，則返回到原工作界面。
烹飪完成后，2min無操作自動關機。

● 工作中修改參數步驟

1. 修改溫度參數。在預熱或工作中，旋轉旋鈕2，進入溫度參數修改界面。繼續旋轉旋鈕2，即可修改溫度參數，短按旋鈕2確認修改，同時進入時間修改界面。



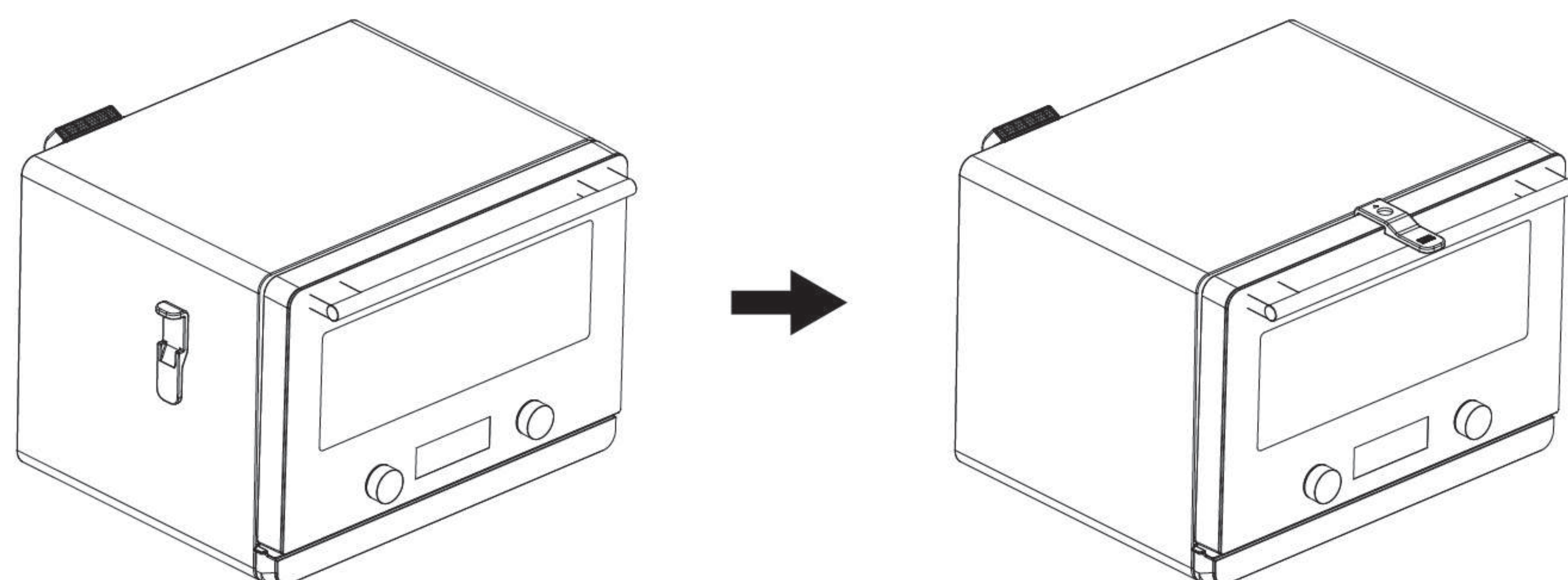
2. 修改時間參數。旋轉旋鈕2，即可修改時間參數，短按旋鈕2確認修改。



注：過程中10秒無操作，則返回到原工作界面。



溫馨提示：在使用蔬果干模式時，請按照菜譜要求，使用控濕插片；具體使用方法見下圖所示。



● 智能菜

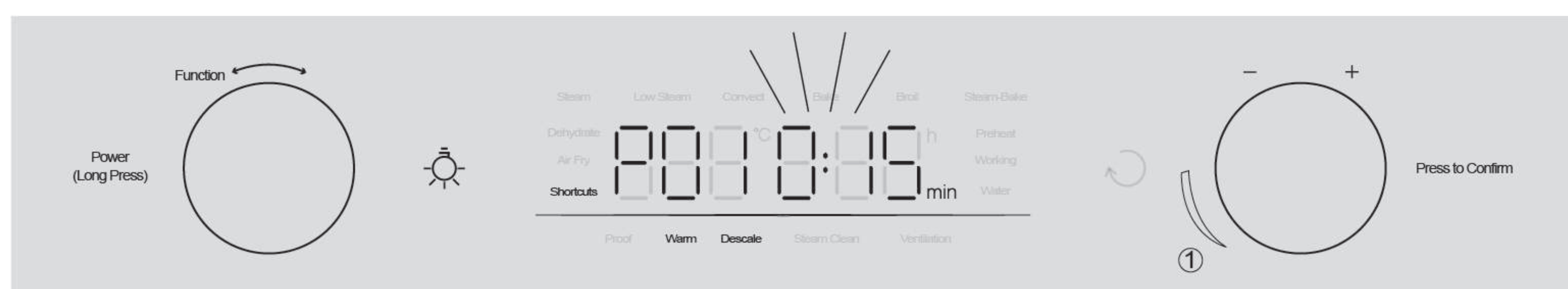
1. 開機進入首頁。



2. 選擇智能菜。旋轉旋鈕1切換至智能菜，短按旋鈕2中間確認，旋轉旋鈕2選擇菜品，菜品代碼P01-P40，短按旋鈕2確定。

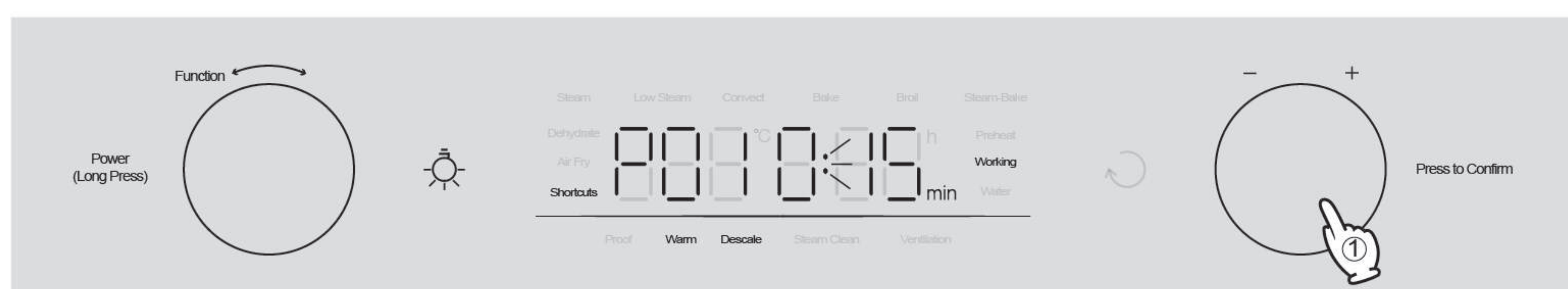


3. 設置時間。旋轉旋鈕2調整時間。

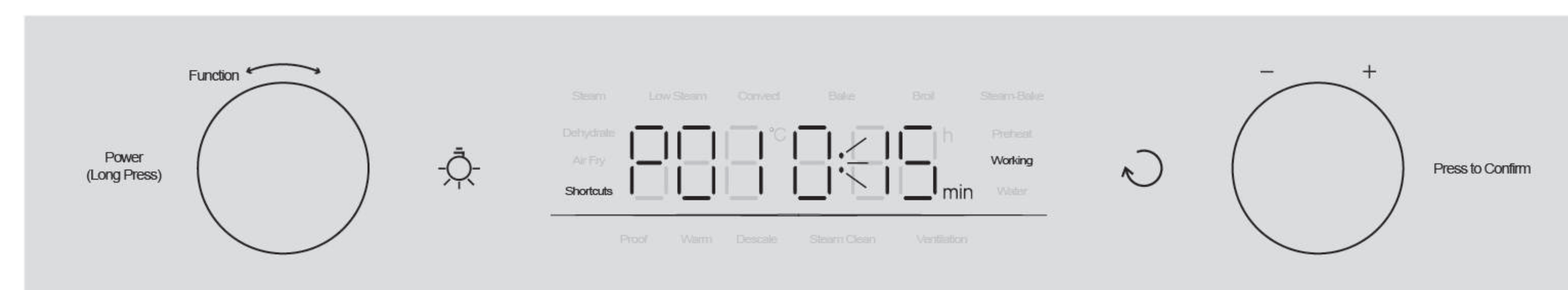


注：當前顯示時間為默認時間。

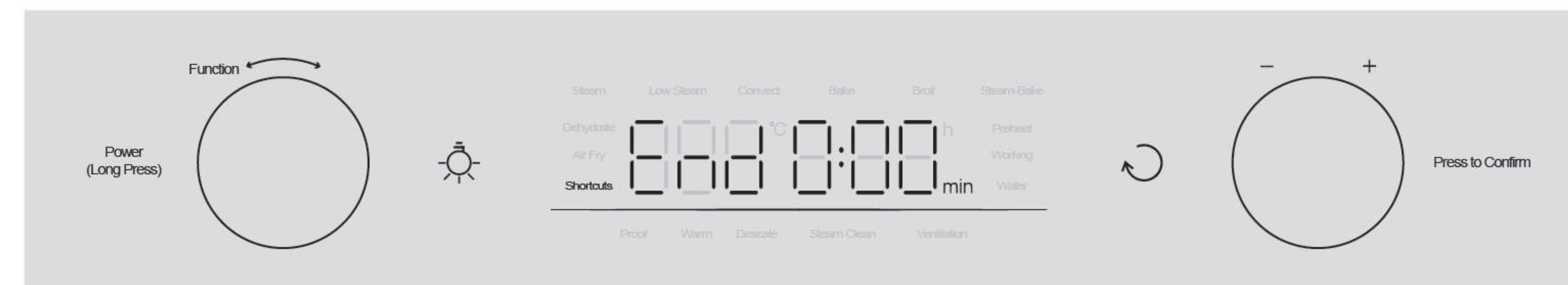
4. 開始工作。請將菜品放入蒸烤炸烘一體機，短按旋鈕2確認，開始工作。



5. 工作中。時間開始倒計時。



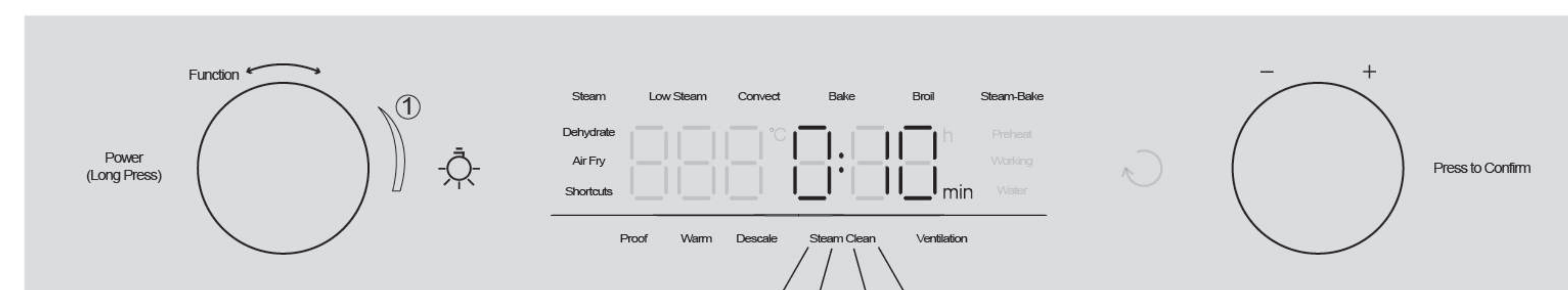
6. 烹飪完成。



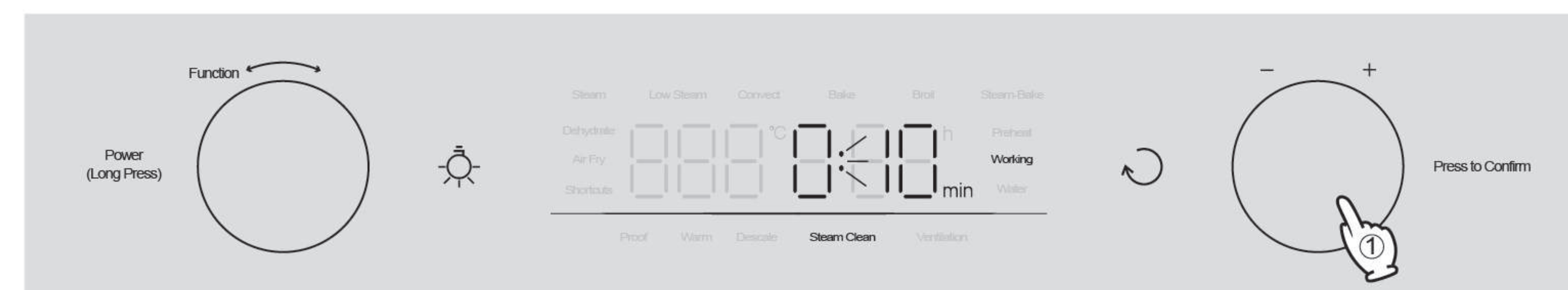
注：1. 智能菜預熱及烹飪中，旋轉旋鈕2可在一定範圍內設定烹飪時間。
2. 與智能菜編碼相對應的菜品名稱，可在說明書、門體內玻璃上查看。

● 輔助功能操作步驟

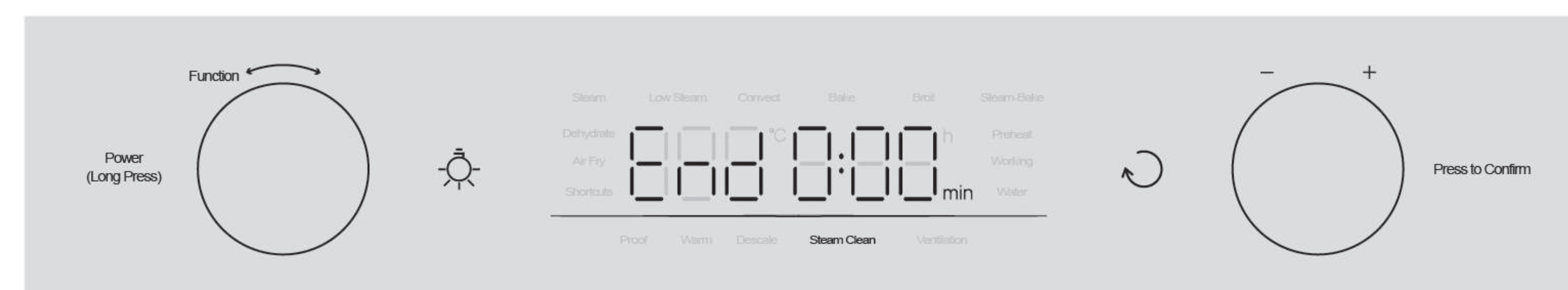
1. 選擇輔助功能。旋轉旋鈕1至輔助功能選項（以蒸汽清潔為例）。



2. 工作中。短按旋鈕2開始工作，時間開始倒計時。可按↺鍵退出。

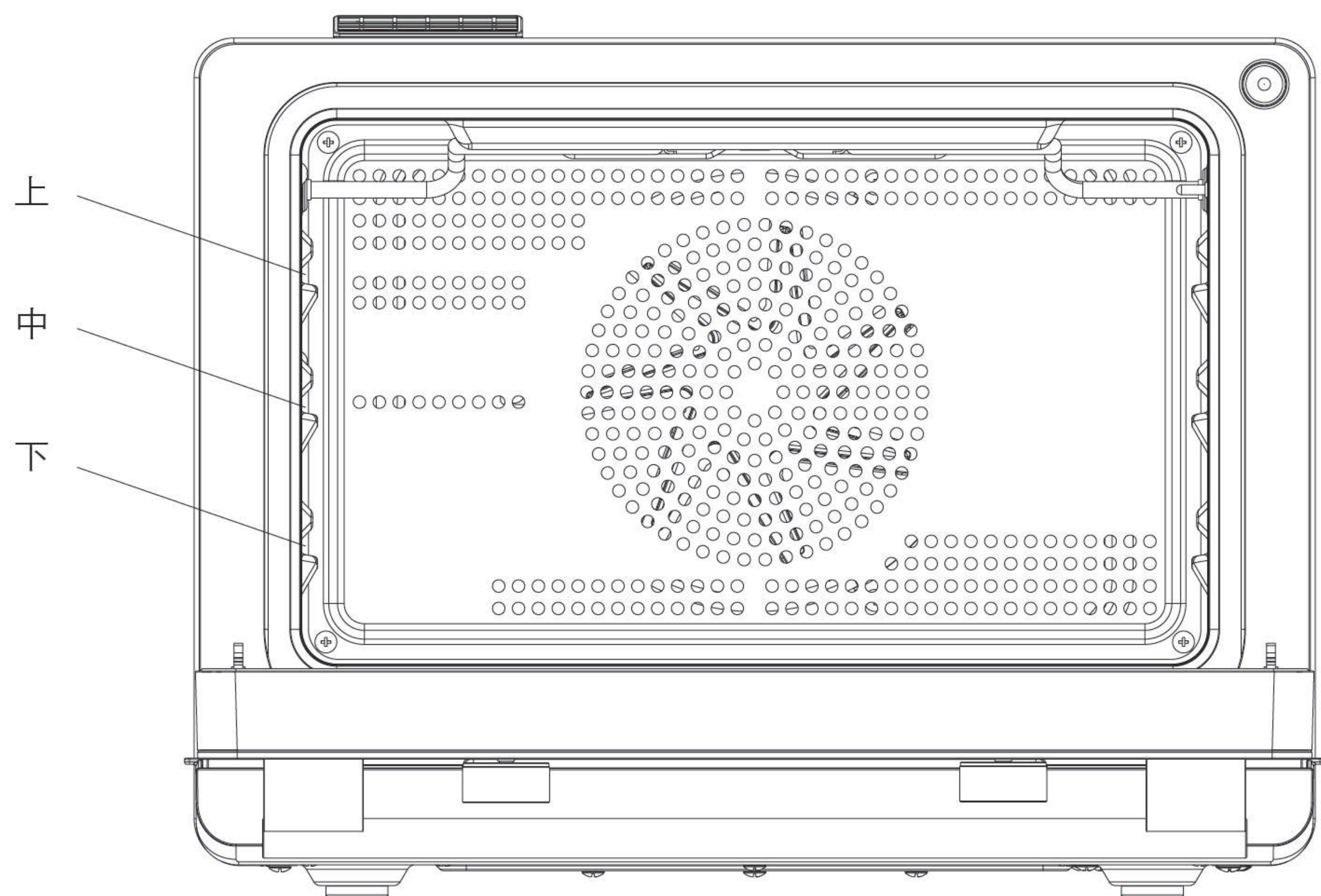


3. 工作完成。



使用建議

蒸烤架位置圖



烹飪時，推薦使用中層。

烹飪常見問題

1. 預熱時間超出20分鐘。首先檢查門體有無明顯漏氣、門密封圈是否安裝好，然后檢查箱體內的溫度傳感器上是否有污物。
2. 烹飪時間過長。首先烹飪過程中盡少打開門體，然后檢查設置的烹飪溫度是否過低，最后檢查門體有無關嚴或漏氣。
3. 烹飪過程中產生較多油煙。檢驗每次烹飪完是否及時清潔并將箱體內的污物清理干淨。
4. 烹飪色差明顯。確認是否選擇了合適的烹飪模式，可適當調低設置溫度。
5. 未關閉門體。機器工作中一定確保關閉門體。如果門體未關閉或者未關閉到位，“預熱中”或“工作中”字體閃爍，并會有蜂鳴聲的提示。
6. 腔體積水。蒸飪中會產生大量蒸汽，部分蒸汽會冷凝到腔體壁面上，導致腔體積水。請使用完成后，及時將積水清理干淨。
7. 腔體內異味。多次烹飪之后，未及時清理干淨腔體內的殘余水分、油脂等。請及時清理，保證腔體的干燥、整潔。
8. 腔體下側滴水。請檢查冷凝水槽內積水是否已滿。冷凝水槽的積水溢出，會導致腔體下側滴水。每次蒸飪之后，請及時清理冷凝水槽內的積水。
9. 開門時刻，油煙\蒸汽量大。為了保證烹飪效果，腔體密閉性能優越。因此導致烹飪中的油煙、蒸汽會部分存留于腔體內。開門時，請先將門體微微打開10°-15°，將腔體內的油煙、蒸汽提前釋放。然后，再將門體打開完全。

10. 由于烹飪環境差异（如電壓、濕度、室溫），烹飪效果會受影響，如遇此問題，請根據烹飪效果，自行調節烹飪溫度、時間。
11. 啓動烘烤功能時，請確保腔體內干燥，無積水，尤其在烘烤蛋糕類食物時。

裝箱清單

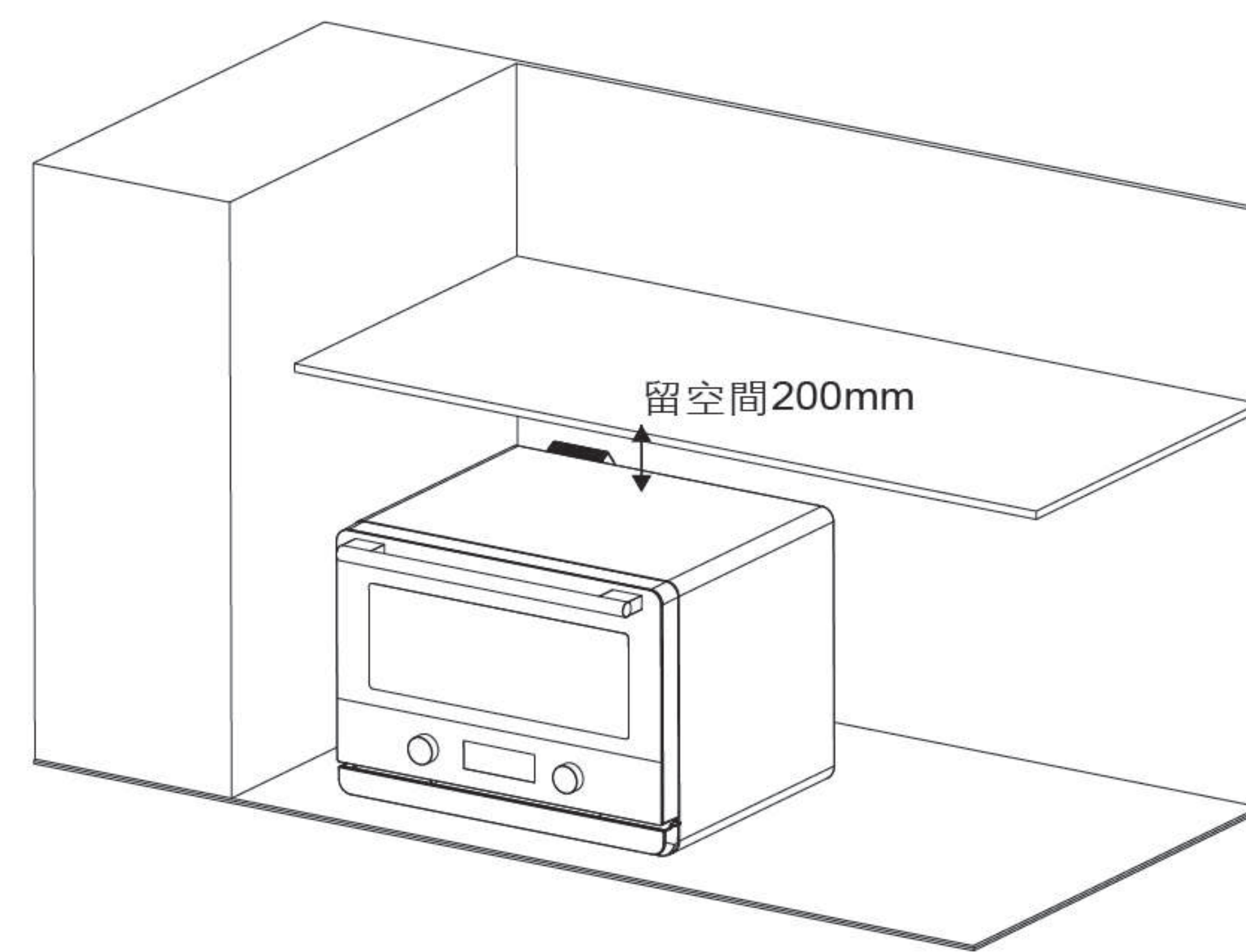
請您開箱后逐一檢查以下產品和附件是否齊全，如有缺少或損壞：

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

■ 整機	1臺	■ 保修卡	1張
■ 隔熱手套	1個	■ 有孔蒸盤	1個
■ 使用說明書	1份	■ 蒸烤盤	1個
■ 蒸烤架	1個	■ 控濕插片	1個

安裝說明

- 把蒸烤炸烘一體機腔內的附件及其包裝物全部取出；
- 應仔細查看蒸烤炸烘一體機是否有損壞。如有損壞，請立刻聯系經銷商或售后服務；
- 蒸烤炸烘一體機應平穩放置在操作、保養方便且牢固的地方，不得傾斜安置；
- 嚴禁將蒸烤炸烘一體機及電源插座安裝在可能受潮或容易被水淋濕的地方，應在通風干燥、無腐蝕性氣體的環境中使用，遠離高溫及蒸汽；
- 切勿在蒸烤炸烘一體機外殼上放置任何物品，并確保外殼頂部與壁櫃距離至少有200毫米。
- 放置位置示意圖

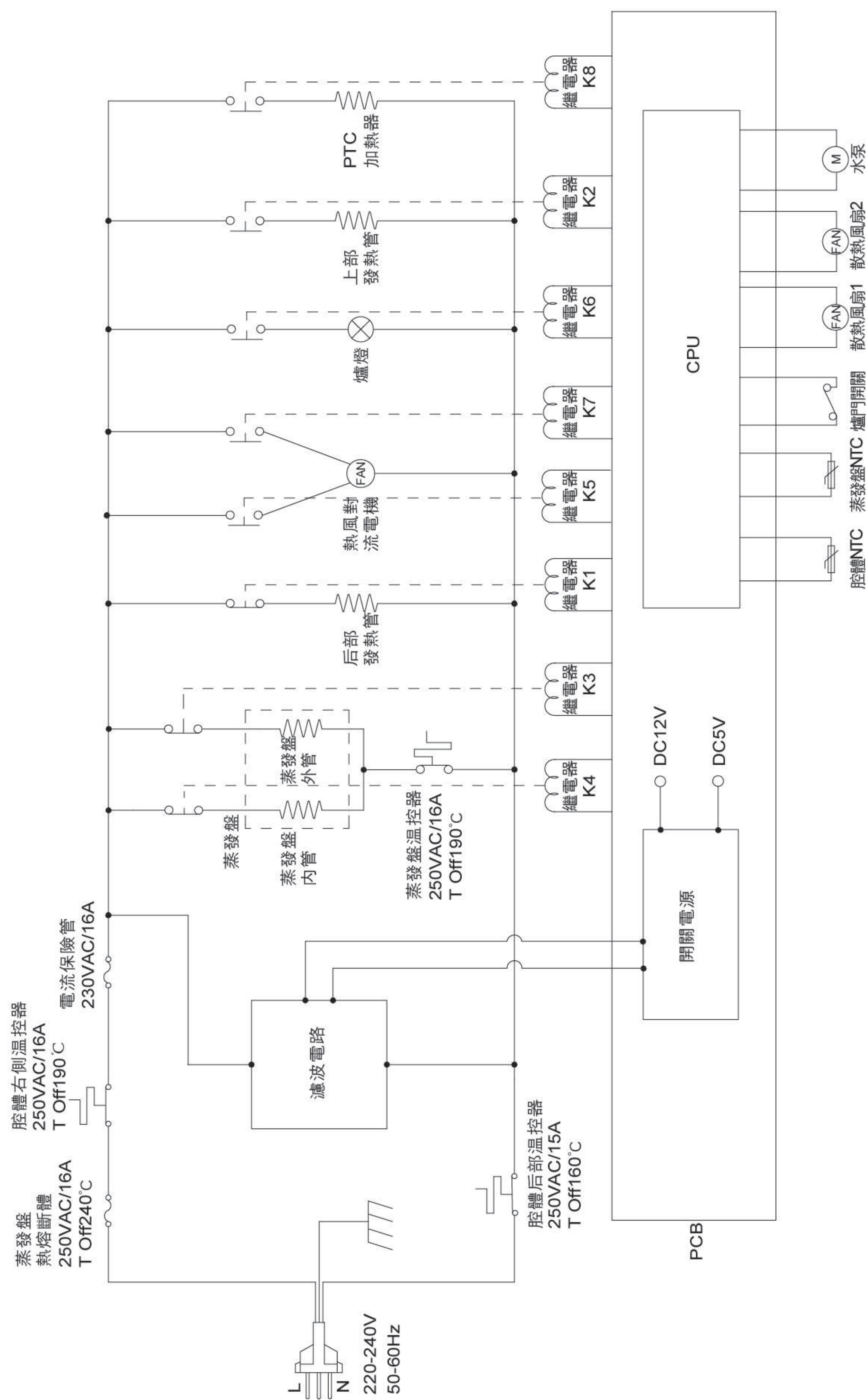


主要技術參數

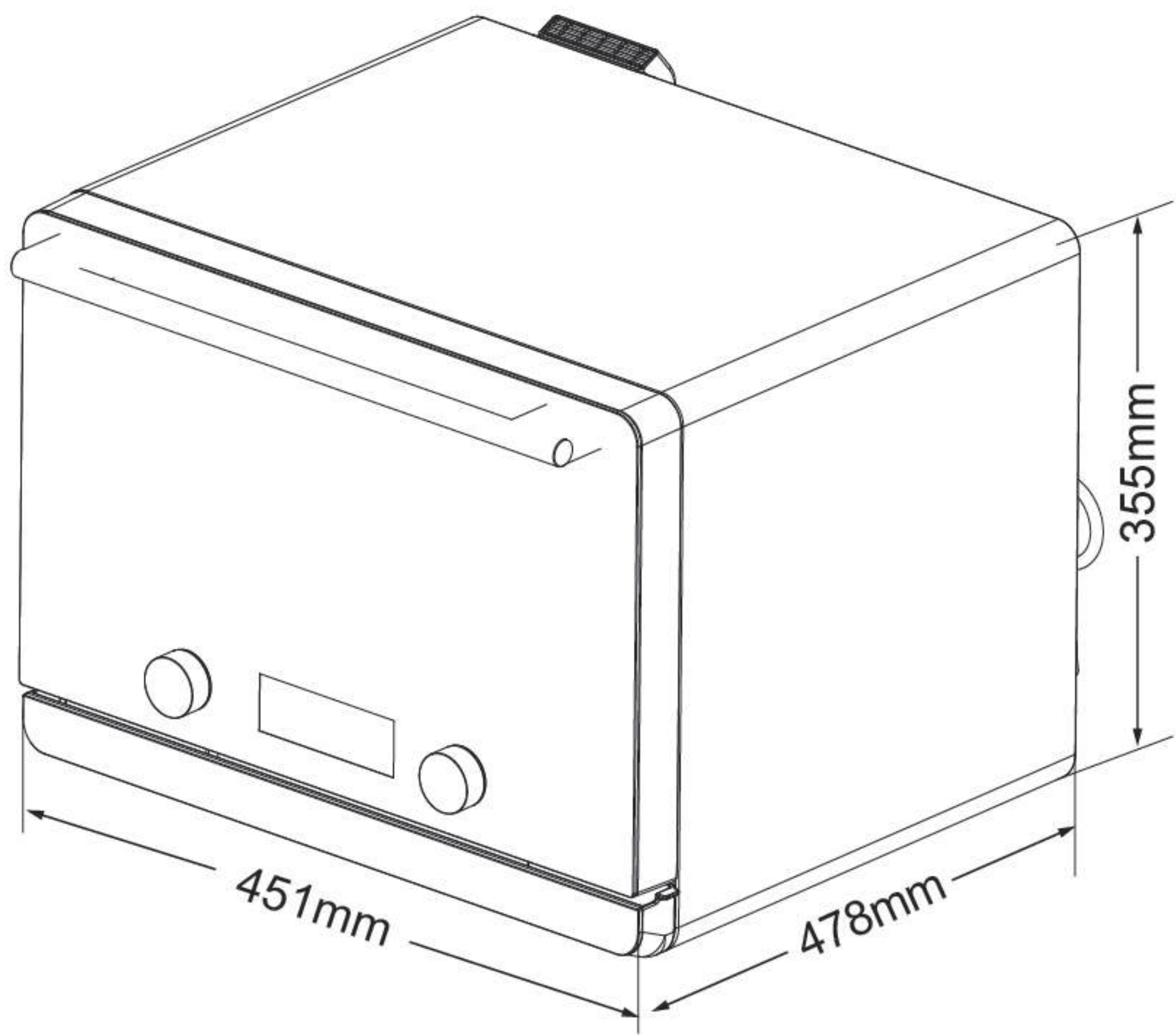
機型	HYZK26-E1		
額定電壓	220-240V	加熱溫度範圍(1)	30℃-230℃
額定頻率	50-60HZ	顯示方式	LED數碼顯示
額定功率(2)	2100W	有效容積	26L
燈	40W/230V~/50Hz	淨重	16kg

- (1) 由于本機器并無制冷功能，腔體溫度不會低于室內溫度。
- (2) 在熱風烤下，腔體中心溫度從常溫（ $20\pm 5^{\circ}\text{C}$ ）加熱到 $220\pm 4^{\circ}\text{C}$ ，所測得輸入功率平均值。

電氣連接圖



整機尺寸圖



清潔保養建議

一般注意事項



注意：

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



注意：

所有表面需要使用軟海綿和軟布蘸水和少許洗滌液進行清潔，然后用軟布將表面擦干。切勿使用蒸汽清潔劑清洗本機，加壓蒸汽會對表面和配件造成永久損害，對此本公司概不負責。切勿使用含碱、蘇打、酸或氯的清潔劑，亦不要使用清潔噴霧、洗碗碟機清潔劑或腐蝕性清潔劑、硬刷、百潔布及鋼絲刷等。沾有磨腐蝕性的海綿亦不要使用，以免刮花表面。

門密封圈

每次使用后，請清潔及擦干產品門密封圈。請使用清潔海綿和溫水，產品門密封圈可能會因日久而穿孔或開裂，如出現此情形，請致電方太售後服務。

蒸飪與烘焙容器

每次使用蒸飪與烘焙容器，都要洗淨和抹干。

產品內腔

每次使用后，請清潔使用后的產品內腔，使用清潔海綿或軟布抹去內腔壁的凝結物。大部分烹調殘留物都可以用布及溫和清潔劑加熱水清潔。在水質較差的地區，產品內壁可能出現會有一層白色的沉澱物，可用濕布加少量醋擦拭，再用清水擦洗干净，同時抹干產品接水槽及水箱卡槽。

■ 關於水箱

1. 將注完水的水箱推入水箱座內，并短按旋鈕2確認，機器才能工作。
2. 如顯示屏“請加水”圖標閃爍并有蜂鳴提示音，即表明水箱內的水量不足，蒸烤炸烘一體機停止工作，此時請及時加水，然后將水箱推入水箱座中，確保推入到位，并短按旋鈕2確認。
3. 腔體烘干為保持腔體干燥，可在每次蒸飪結束後，先使用抹布將腔體擦拭一遍，再啓動腔體烘干功能，將腔體內的水分蒸發完全。

■ 不銹鋼內膽清潔保養

1. 將20g食用面碱和150g溫水進行混合稀釋，用抹布沾面碱水拭擦內膽油污處；
2. 關閉產品門體，選擇“蒸汽清潔”模式（請確定水箱已加滿水），開始工作；
3. 蒸汽可以使內膽的油污軟化；工作結束後用含面碱水的抹布再擦拭內膽，之后用濕抹布再進行擦拭，此時油污基本去除；
4. 最后選擇“蒸汽清潔”模式，再清潔一遍內膽。

■ 除垢

- 產品使用蒸功能滿50小時后，“除垢”圖標閃爍，主動提示您進行水路除垢保養。除垢步驟如下：
1. 將200ml白醋（建議使用酸度≥6g/100ml的白醋）與200ml常溫水加入水箱中，充分混合；
 2. 將水箱放回產品中，選擇“除垢”模式，按“確定鍵”開始除垢；
 3. “除垢”程序運行一段時間后（大約25min），蜂鳴器響起，此時請打開門，清潔內膽，并且取出水箱更換500ml清水；
 4. 把水箱放回產品中，關門按“確定鍵”繼續工作，直至除垢完成；
 5. 將產品內膽中殘留水擦拭干净，并且打開門清除异味。

一般污漬

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

頑固污漬

要清理如因烘烤造成的頑固污漬，可能要先浸泡污漬，然后用濕海綿清理。如有需要，可使用適合用于玻璃表面的刮刀將污漬刮掉。清潔后，用清水徹底衝洗。
非常頑固的污漬上使用烤箱噴劑（中性食品級）。

★ 重要事項

為了保持烹飪最佳效果，每次使用后，建議及時清理箱體及配件。
如果未能及時清理，油污等的積聚會導致箱體及配件難以清理，同時影響您的使用環境及體驗感。




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

常見故障識別與處理

為了您的安全，請先按電源鍵關閉蒸烤炸烘一體機，再進行相應的故障處理。

故障現象	原因分析	解決辦法
插上電源綫插頭后，機器無反應	原因1：電源插座沒電	聯系有資質電工檢測維修
	原因2：電源綫插頭松脫	重新插上電源綫插頭
	原因3：控制板與電源板連接綫松脫	致電方太售后服務熱綫，安排維修。
按鍵不靈敏	原因1：控制面板上有污漬	對控制面板進行清潔
	原因2：控制板故障	致電方太售后服務熱綫，安排維修。
烹飪結束，風扇仍在工作	原因1：烤功能結束後，內膽溫度高于70℃。蒸功能結束後，20分鐘內。	開蒸烤炸烘一體機門加速散熱。烤功能內膽低于70℃后，風扇停止工作。蒸功能結束20分鐘后，風扇停止工作。
	原因2：電源板或溫度探頭壞	致電方太售后服務熱綫，安排維修。
蒸烤盤“發黃”	食物未清理干净發黃	將蒸烤架/蒸烤盤放在熱水中浸泡后，用清潔布用力擦拭清潔。
機器漏水	原因1：接水槽中的水溢出	用布及時清潔
	原因2：門體未緊閉	檢查門體、箱體口部、密封圈處是否存在异物、污物
	原因3：水箱未安裝到位	檢查水箱是否完全推入水箱座中
	原因4：其他	致電方太售后服務熱綫，安排維修。
能產生蒸汽但是食物蒸不熟	原因1：蒸飪時間過短	加長烹飪時間。
	原因2：食物體積過大	將食物切小塊或者表面分割處理
	原因3：食物放置層數過高	盡量將蒸飪的食物放置于腔體中、下層，使食物貼近于PTC加熱盤。
	原因4：烹飪器皿選擇不合適	選擇蒸飪器皿時，應注意選擇多孔式、矮小壁面的器皿。
	原因5：其他	致電方太售后服務熱綫，安排維修。
顯示E2	蒸汽發生器NTC短路/開路	致電方太售后服務熱綫，安排維修。
顯示E3	控制板與顯示板通訊異常	致電方太售后服務熱綫，安排維修。

故障現象	原因分析	解決辦法
顯示F3	腔體探頭開路	致電方太售后服務熱綫，安排維修。
顯示F4	腔體探頭短路	致電方太售后服務熱綫，安排維修。
請加水	水箱內水位過低	請在水箱內加入適量的水。
	水路系統故障	致電方太售后服務熱綫，安排維修。

 **警告：**當上述簡易故障排除后，蒸烤炸烘一體機仍不能正常工作，請致電方太售后服務熱綫。爲保障安全和正確使用，本產品必須由本公司指派的专业人員進行維修。如因消費者委托非本公司指派的人員或消費者自行維修，而導致產品不能正常使用的，即使在保修期內，也不屬於免費維修範圍，由此而造成的財產損失，人身傷害本公司亦不承擔任何責任。

客戶服務

如蒸烤炸烘一體機在使用中發生異常狀況，請停止使用，拔去電源綫插頭，請致電方太售后服務熱綫。

保修注意事項：

- 1.用戶送修時必須持有銷售憑證和保修卡。產品保修期自產品售賣開票之日起計算，用戶應妥善保存購機發票，如用戶遺失購機發票，將按照“產品編號”所示的生產日期延后3個月爲起始日期計算。
- 2.下列項目不屬於免費保修範圍，在具備修理條件，且能清晰識別產品包裝箱或整機標貼上“產品編號”的情況下，實行收費修理：
- ◆用戶搬運、安裝、使用、維護、保管不當而損壞的；

◆超出正常使用條件，强行使用本產品造成的故障和損傷（例如電壓超出264V或低于189V而損壞的）；

◆自行或非方太指定服務人員或服務機構安裝和拆修的產品；

◆購買憑證和保修卡信息與產品不符的；

◆因不可抗力造成產品損壞的（如自然災害、戰爭等）；

◆不根據“使用說明書”的規定使用，造成產品故障或損傷的。
- 20-
- 21-