

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

电 蒸 箱

SCD26-D1  
SCD26-C2S

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，使用前请通读本说明书，您将从中了解正确的操作规范，并享受到全新的下厨乐趣。

方太对您的承诺是“让家的感觉更好”。我们有责任使您对崭新的方太产品感到满意，请您在使用前务必认真阅读《使用说明书》，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，您将丧失免费保修的权利，任何直接或间接的免费保修申请将不被本公司各地售后服务中心所接受。同时我们建议您在质量保证期内及保证期后需要维修时请与方太厨具有限公司当地售后服务中心联系，这对您和我们都是非常重要的。如果没有好的服务，您等于只购买到一半的产品，方太更加感觉星级服务宗旨就是“努力，让顾客完全满意”。我们的售后服务中心将为您提供宁波方太厨具有限公司纯正的零部件及专业的技术支持，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。

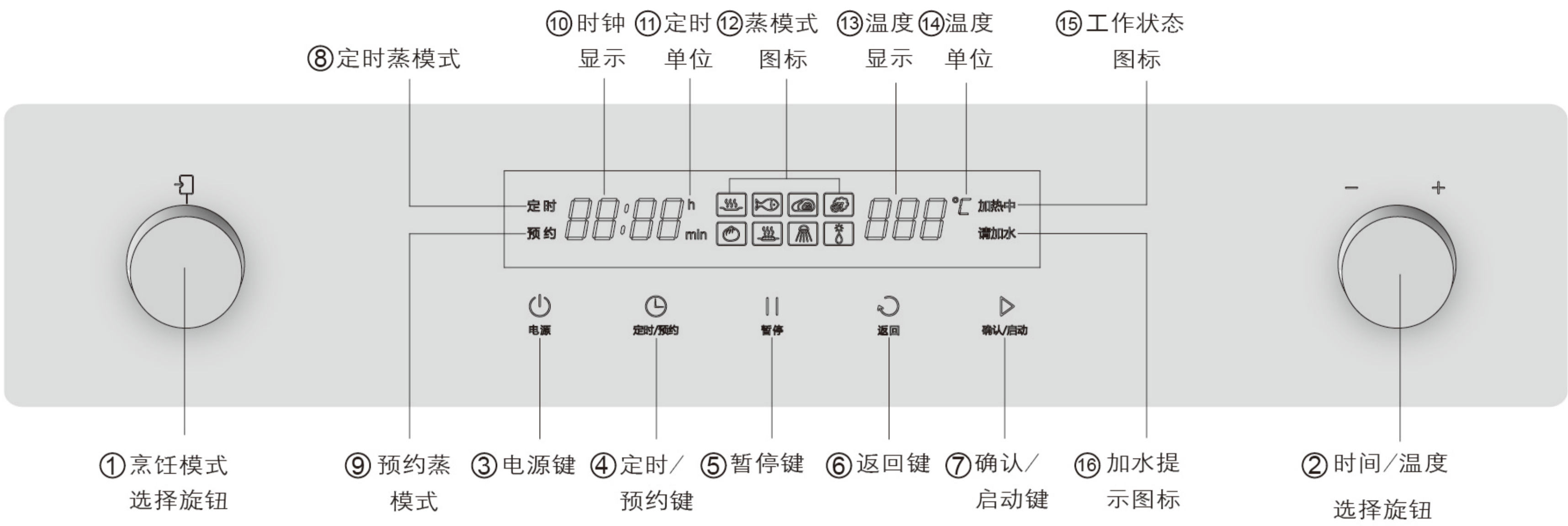
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快速使用指南

一、控制面板图

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■ 关于控制面板旋钮、按键及显示界面的说明

● 操作旋钮

- ① 烹饪模式选择旋钮：设置烹饪模式时，通过左右旋转此旋钮以选择所需的烹饪模式。
- ② 时间/温度选择旋钮：设置烹饪时间或烹饪温度时，通过左右旋转此旋钮以调节所需的数值。

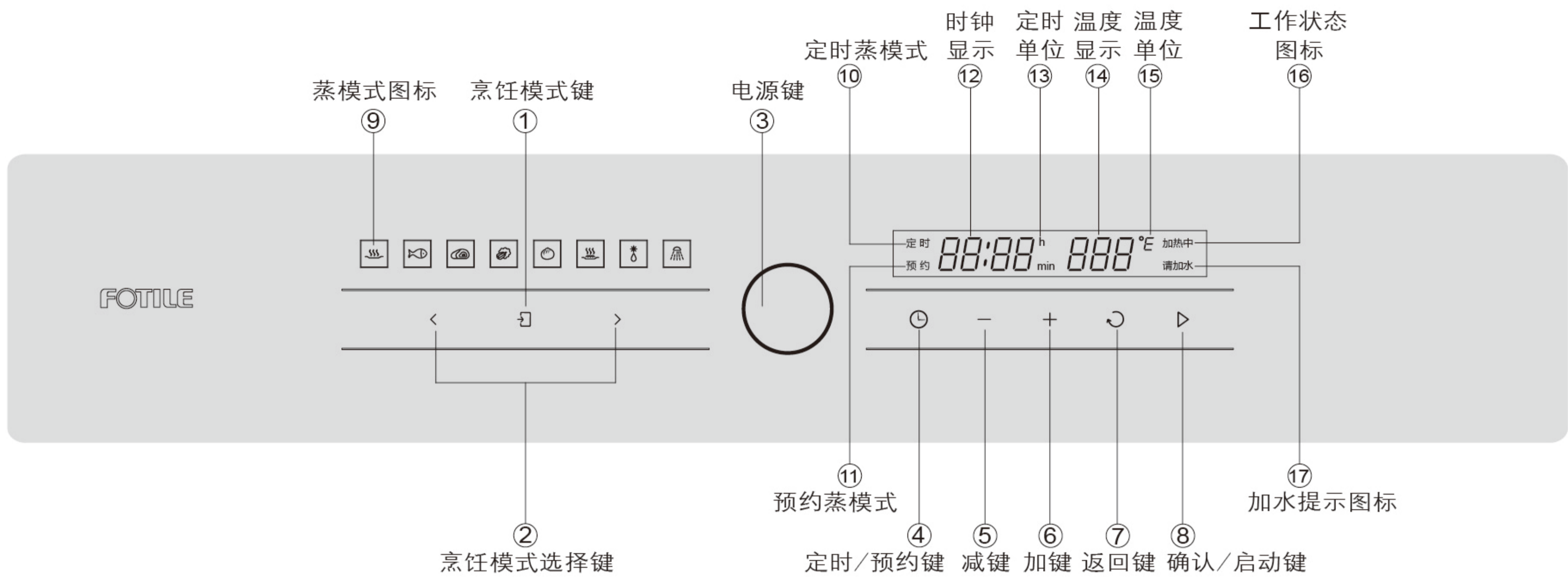
● 操作按键

- ③ 电源键：触摸此键可开机，开机状态触摸此键可关机。
- ④ 定时/预约键：触摸此键可进行时钟设置，也可触摸此键设置定时烹饪时间，也可设置预约烹饪时间。（参见章节：时钟设置、使用预约功能进行烹饪）
- ⑤ 暂停键：触摸此键可暂停烹饪。
- ⑥ 返回键：设置过程中，触摸此键返回至上一级设置界面；工作中，触摸此键返回模式设置状态。
- ⑦ 确认/启动键：触摸此键可确认设置的烹饪温度、时间以及启动或恢复烹饪。

● 显示界面的图标和文字等

- ⑧ 定时蒸模式：此图标显示表示您正在设置或者已经设定好了烹饪时间。
- ⑨ 预约蒸模式：此图标显示表示您选择了预约模式进行烹饪。
- ⑩ 时钟显示：可实时显示您设定的烹饪时间、时钟、预约时间。
- ⑪ 定时单位：显示您正在设置的时间的单位。
- ⑫ 蒸模式图标：显示系统预置的烹饪模式或者您选定的烹饪模式。
- ⑬ 温度显示：可显示您设定的温度以及箱体内的实时温度。
- ⑭ 温度单位：此图标显示您设置的温度单位（℃）。
- ⑮ 工作状态图标：此图标常亮时，表示您的蒸箱正在烹饪工作中；暂停或工作中打开门时，此图标闪烁。
- ⑯ 加水提示图标：此图标闪烁显示时，表示需要您为您的蒸箱水箱加水。

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■ 关于控制面板、按键及显示界面的说明

● 操作按键

- ① 烹饪模式键：设置烹饪模式时，触摸此键显示可选择的八个蒸模式图标。
- ② 烹饪模式选择键：触摸此键，可向右（或向左）选择您想设置的烹饪模式所对应的蒸模式图标。
- ③ 电源键：触摸此键可开机，直接触摸此键可关机。
- ④ 定时/预约键：触摸此键可进行时钟设置，也可触摸此键设置定时烹饪时间，也可设置预约烹饪时间。（参见章节：时钟设置、使用预约功能进行烹饪）
- ⑤ 减键：触摸此键可减少正在设置的烹饪时间值或烹饪温度值。
- ⑥ 加键：触摸此键可增加正在设置的烹饪时间值或烹饪温度值。
- ⑦ 返回键：设置过程中，触摸此键返回至上一级设置界面；工作过程中，触摸此键，返回模式选择界面，工作停止。
- ⑧ 确认/启动键：触摸此键可确认设置的烹饪温度、时间以及启动或恢复烹饪。

● 显示界面的图标和文字等

- ⑨ 蒸模式图标：显示系统预置的烹饪模式或者您选定的烹饪模式。
- ⑩ 定时蒸模式：此图标显示表示您正在设置或者已经设定好了烹饪时间。
- ⑪ 预约蒸模式：此图标显示表示您选择了预约模式进行烹饪。
- ⑫ 时钟显示：可实时显示您设定的烹饪时间、时钟、预约时间。
- ⑬ 定时单位：显示您正在设置的时间的单位。
- ⑭ 温度显示：可显示您设定的温度以及箱体内的实时温度。
- ⑮ 温度单位：此图标显示您设置的温度单位（℃）。
- ⑯ 工作状态图标：此图标常亮时，表示您的蒸箱正在烹饪工作中；暂停或工作中打开门时，此图标闪烁。
- ⑰ 加水提示图标：此图标闪烁显示时，表示需要您为您的蒸箱水箱加水。









二、每一次使用前注意事项

■ 水箱注水

蒸箱工作前，首先往水箱里注入饮用淡水至‘MAX’最高水位刻度线处，然后将水箱插入水箱卡槽中，并且推到位。（最好采用纯净水）。

■ 在使用蒸盘（有孔）前请在内胆中的侧支架底层插入接油盘（无孔）。

■ 功能一览表

蒸模式图标	蒸功能	默认温度 ℃	温度范围 ℃	时间范围
	普通蒸	100	30-100	0-5小时
	蒸鱼	100	75-100	0-5小时
	蒸肉	100	90-100	0-5小时
	蒸蔬菜	100	70-100	0-5小时
	蒸面食	100	80-100	0-5小时
	蒸米饭	100	80-100	0-5小时
	除污	程序固定设置	程序固定设置	程序固定设置
	解冻	60	50-60	0-5小时

注：默认温度仅作参考，可根据烹饪原料的特点，选择合适的烹饪温度：例如，“蒸鱼”模式，默认温度（100℃）在烹饪腌制或肉质较老的鱼类时较为合适，而烹饪肉质相对细嫩的鱼时，应适当降低烹饪温度以及缩短烹饪时间。详细烹饪方法可参考随本机赠送的蒸箱菜谱。

三、使用蒸箱进行烹饪

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操作步骤：水箱注水→开机→选择烹饪模式→设定烹饪温度→设定烹饪时间→确认并开始烹饪→到达设定温度后放置菜肴于箱体内→烹饪结束并关机→日常清洁

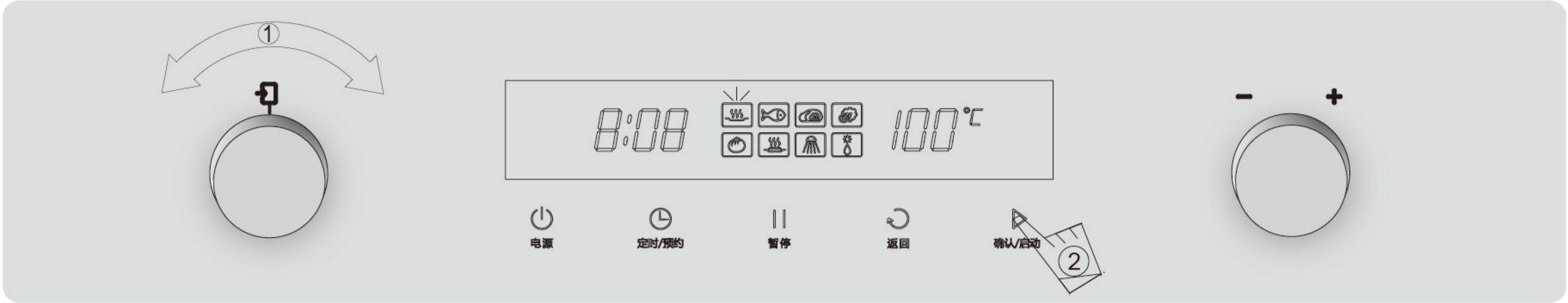
1、开机\关机

触摸‘电源’键即可开机，随即进入待机界面（界面显示本机系统时间）；在开机状态下触摸‘电源’键即完成关机，显示屏同时熄灭。

2、选择烹饪模式

待机界面时，通过调节左边的‘烹饪模式选择’旋钮选择所需的烹饪模式，例如选择了“普通蒸”模式，此时显示界面显示所有的烹饪模式图标，其中“普通蒸”图标闪烁，同时显示对应的默认温度，此时的显示界面如下图（操作①）。

注：说明书中提到的图标或者文字“闪烁”，即为提醒您对该项进行设置。



3、设置烹饪温度

触摸‘确认/启动’键，就确定了烹饪模式为“普通蒸”（操作②），此时默认温度值在闪烁，调节右边的‘时间/温度选择’旋钮可设置所需的烹饪温度，如下图所示（操作③），例如设置烹饪温度为80℃，设置好烹饪温度后，触摸‘确认/启动’键进入时间设置界面（操作④）。



4、设置烹饪时间

进入烹饪时间设置界面时，显示界面上的时间数值开始闪烁，此时通过调节右边的‘时间/温度选择’旋钮设置所需要的烹饪时间（单位为分钟），例如设置烹饪时间为30分钟，如下图所示（操作⑤）。



5、开始烹饪

温度设置完成后，触摸‘确认/启动’键（操作⑥），此时蒸箱开始进行烹饪。



6、烹饪结束

到达设置的烹饪时间后，蒸箱自动停止工作进入待机界面，烹饪结束，同时蜂鸣器短鸣10次进行提醒。


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操作步骤：水箱注水→开机→选择烹饪模式→设定烹饪温度→设定烹饪时间→确认并开始烹饪→到达设定温度后放置菜肴于箱体内→烹饪结束并关机→日常清洁

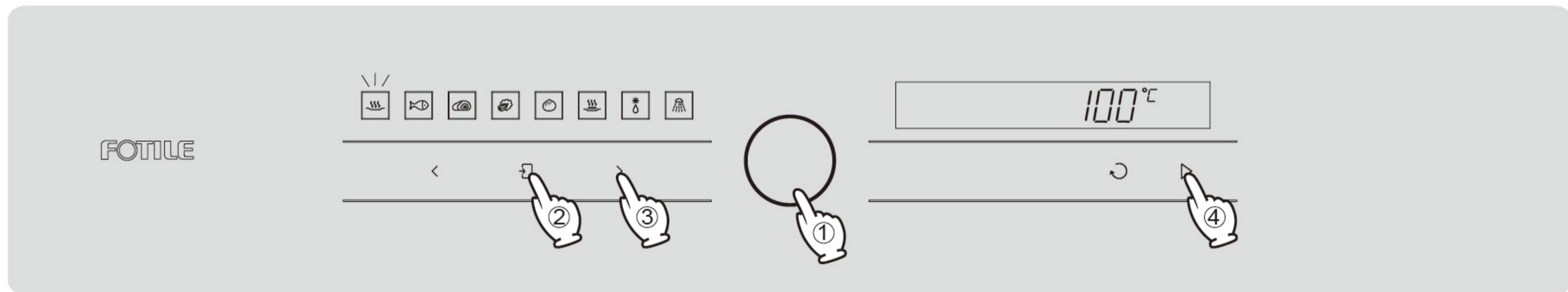
1、开机\关机

触摸‘电源’键即可开机（操作①），随即进入待机界面（界面显示本机系统时钟）；在开机状态下触摸‘电源’键即完成关机，显示屏同时熄灭。

2、选择烹饪模式

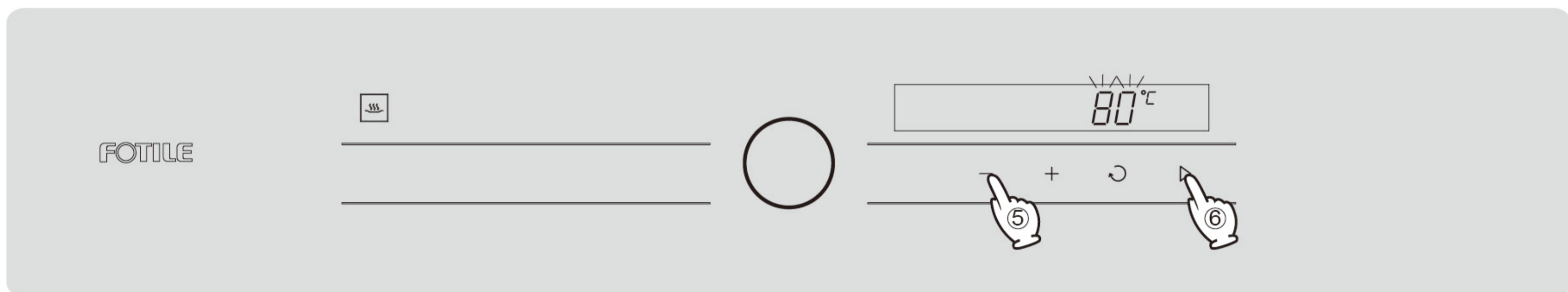
待机界面时，首先触摸  键显示所有的烹饪模式图标（操作②），然后触摸 < 键或 > 键选择所需的烹饪模式（操作③），例如选择了“普通蒸”模式，此时所有显示的烹饪模式图标中，仅有“普通蒸”图标在闪烁，同时显示对应的默认温度，此时的显示界面如下图。

注：说明书中提到的图标或文字“闪烁”，即为提醒您对该项进行设置。



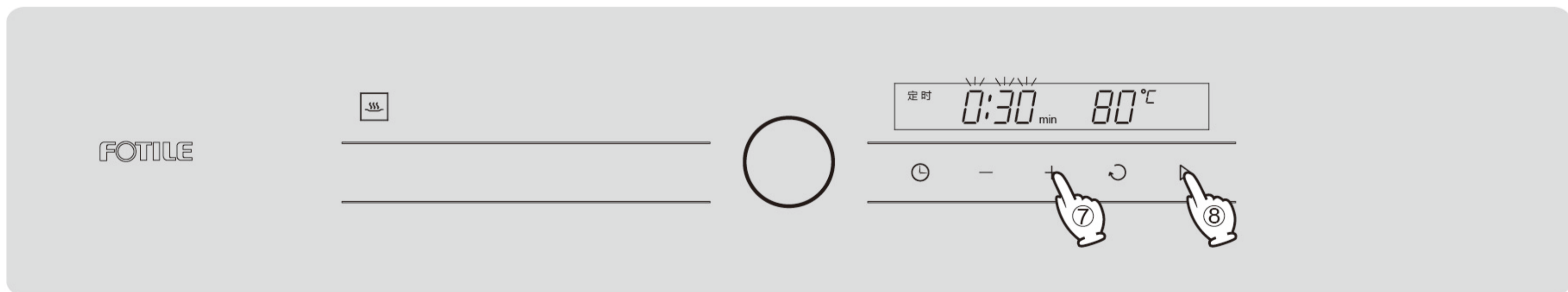
3、设置烹饪温度

触摸 > 键，就确定了烹饪模式为“普通蒸”（操作④），此时默认温度值在闪烁，触摸 - 键或 + 键设置需要的烹饪温度，如图所示（操作⑤），例如设置烹饪温度为80°C，设置好烹饪温度后，触摸 > 键进入烹饪时间设置界面（操作⑥）。



4、设置烹饪时间

进入烹饪时间设置界面时，显示界面上的时间数值开始闪烁，此时触摸 - 键或 + 键设置所需要的烹饪时间（单位为分钟），例如设置烹饪时间为30分钟，如下图所示（操作⑦）。



5、开始烹饪

温度设置完成后，触摸 > 键（操作⑧），此时蒸箱开始进行烹饪。

6、烹饪结束

到达设置的烹饪时间后，蒸箱自动停止工作进入待机界面，烹饪结束，同时蜂鸣器短鸣10次进行提醒。

■ 预热

烹饪过程中，蒸箱需要一定的预热时间（预热时间根据使用环境以及设定的温度不同大约为4-10分钟），当箱体内温度达到设定的烹饪温度时蒸箱即完成预热，此时蒸箱开始烹饪并按照设定的烹饪时间进行倒计时。

高级进阶操作

一、产品显示\功能设置的说明

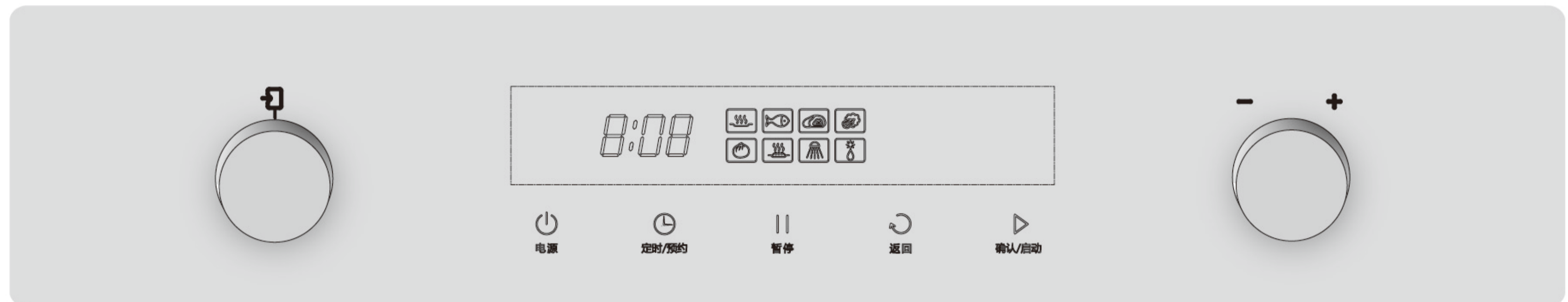
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■ 接通电源

蒸箱接通电源后，显示屏全部显示，1秒钟后显示屏关闭，蜂鸣器长响一声并进入关机状态。  
关机状态：显示屏无任何显示。

■ 待机界面

触摸‘电源’键，即可开机，随即进入待机界面（待机界面仅显示本机系统时钟）。  
注：在未开机状态时，只有‘电源’键有效。  
待机状态时，显示界面如下图所示



待机状态

注：待机界面时，若40秒无操作，则蒸箱关机。  
注：设置状态下，2分钟内无任何操作则蒸箱进入待机状态。

■ 烹饪工作界面



预热过程中，‘时钟显示’显示的时间为设定的烹饪时间，‘温度显示’显示的温度为箱体内的实时温度；当箱体内实际温度达到设定温度，即完成预热时，‘时钟显示’显示的时间为烹饪倒计时，温度显示为实时温度。

■ 时钟设置

待机界面时，触摸‘定时/预约’键，进入时钟设置界面，如下图（操作①）



- 1、时钟小时值闪烁，旋转‘时间/温度选择’旋钮设置小时值，如图（操作②）；
  - 2、触摸‘定时/预约’键进入分钟值设置（注：触摸‘确认/启动’键也可进入分钟值设置），此时分钟值闪烁，旋转‘时间/温度选择’旋钮设置分钟值；
  - 3、分钟值设置完毕后，触摸‘确认/启动’键完成时钟设置,如图（操作③）。
- 注：操作过程中，触摸‘定时/预约’键切换小时值与分钟值的设置。
- 注：蒸箱中的预约时间和系统时间均为24小时制。

■ 暂停

在烹饪过程中，‘暂停’键可操作。

工作状态下，触摸‘暂停’键，蒸箱暂停烹饪以及烹饪计时；工作图标闪烁。

暂停状态下，触摸‘确认/启动’键，蒸箱恢复烹饪以及烹饪计时；工作图标常亮。

■ 其他六个功能的设置

其它六个功能的设置：蒸鱼‘🐟’、蒸肉‘🍖’、蒸蔬菜‘🥬’、蒸面食‘🍞’、蒸米饭‘🍚’、解冻‘💧’的设置和普通蒸一样。

由于不同食材对烹饪温度、不同时间段的火力有不同的要求，故为了达到更好的烹饪效果，建议根据菜肴的主要食材材质选择恰当的烹饪模式。

■ 除污功能设置

由于蒸箱在工作一段时间后，内胆底部发热盘以及背部发热盘可能会出现污垢，为了提高其工作效率以及延长使用寿命，程序设定当蒸箱累积工作30小时的时候，蒸箱每次启动工作，界面都会显示‘C’代码3秒钟，用于提示顾客进行蒸箱除污操作。为了更好地对蒸箱进行维护，您也可以提前在您需要除污时操作“除污”程序。

除污功能的基本操作流程：

a) 首先将内胆底部发热盘中的水抹干；

b) 给水箱加水至‘MAX’最高水位刻度线处，并加入适量的食品级除垢剂（例如，食品级柠檬酸），并把水箱放入水箱卡槽中；

c) 在待机状态下，旋转‘烹饪模式选择’旋钮选中“除污”功能图标‘🧼’，触摸‘确认/启动’键开始工作，如下图；



- d) 工作21分钟后，程序结束，蜂鸣器响10声，进入待机状态；
- e) 清洁内胆底部发热盘并倒净水箱中的剩水；
- f) 给水箱加水至‘MAX’最高水位刻度线处，按步骤c)-e)再次运行“除污”程序即可完成整个除污流程。
- 注：除污工作状态下，温度和定时时间不可选择，为默认的设置；除污过程中，‘暂停’键无效。

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■ 接通电源

蒸箱接通电源后，显示屏全部显示，1秒钟后显示屏关闭，同时蜂鸣器响一声进入关机状态。

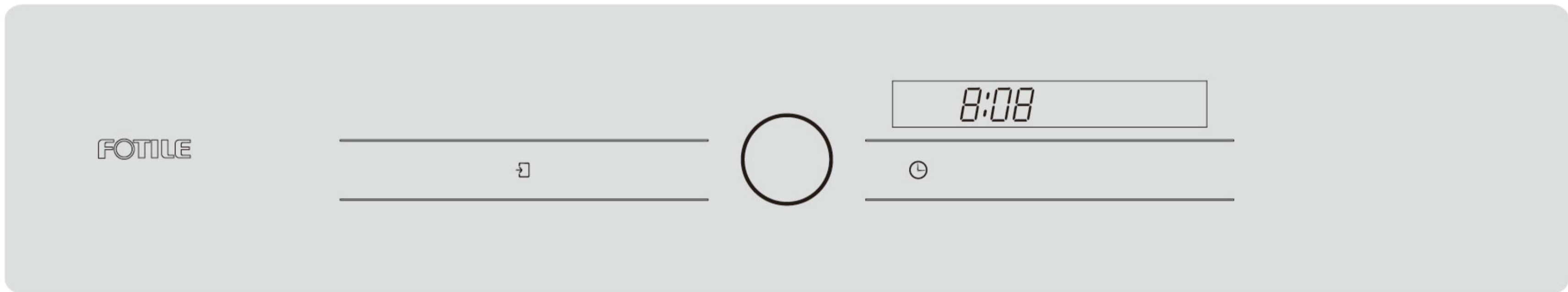
关机状态：显示屏无任何显示。

■ 待机界面

触摸‘电源’键⏻，即可开机，随即进入待机界面(待机界面仅显示本机系统时钟)。

注：在未开机状态时，只有‘电源’键⏻有效。

待机状态时，显示界面如下图所示

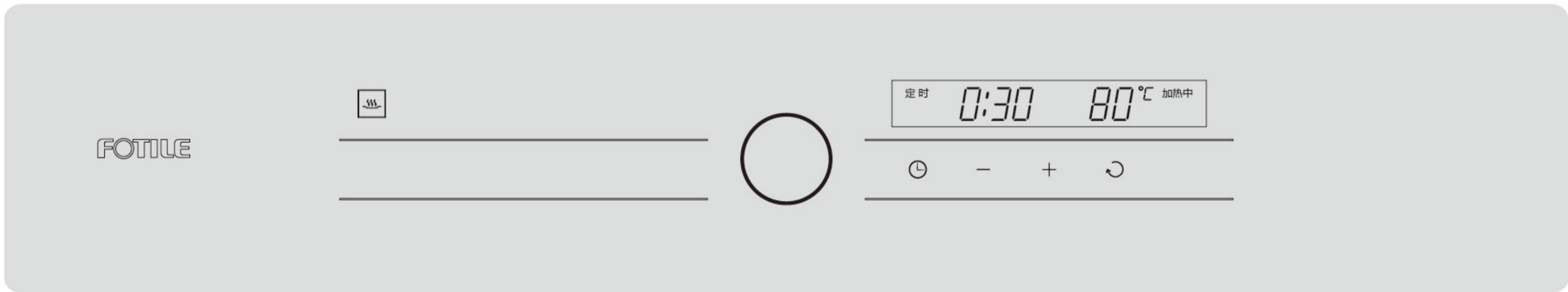


待机状态

注：待机界面时，若40秒无操作，则蒸箱关机。

注：设置状态下，2分钟内无任何操作则蒸箱进入待机状态。

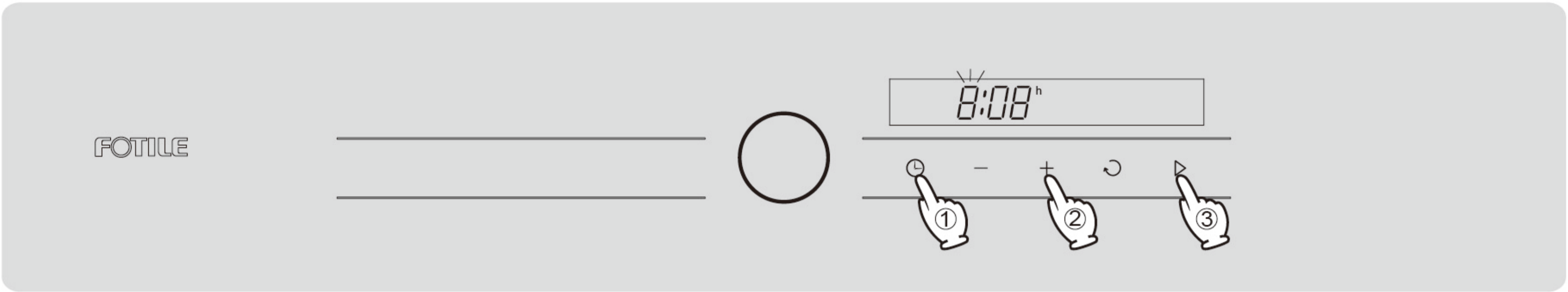
■ 烹饪工作界面



预热过程中，‘时钟显示’显示的时间为设定的烹饪时间，‘温度显示’显示的温度为箱体内的实时温度；当箱体内实际温度达到设定温度，即完成预热时，‘时钟显示’显示的时间为烹饪倒计时，温度显示为实时温度。

■ 时钟设置

- 待机界面时，触摸⏻键，进入时钟设置界面，如下图（操作①）
- 1、时钟小时值闪烁，触摸一键或十键设置小时值（操作②）；
  - 2、触摸▶键进入分钟设置（注：触摸🕒键也可进入分钟设置），此时分钟值闪烁，触摸一键或十键设置分钟值；
  - 3、分钟设置完毕后，触摸▶键完成时钟的设置（操作③）。
- 注：1、操作过程中，触摸🕒键切换小时值与分钟值的设置。
- 2、蒸箱中的系统时间以及预约时间均为24小时制。



### ■ 其他六个功能的设置




其它六个功能的设置：蒸鱼‘’、蒸肉‘’、蒸蔬菜‘’、蒸面食‘’、蒸米饭‘’、解冻‘’的设置和普通蒸一样。

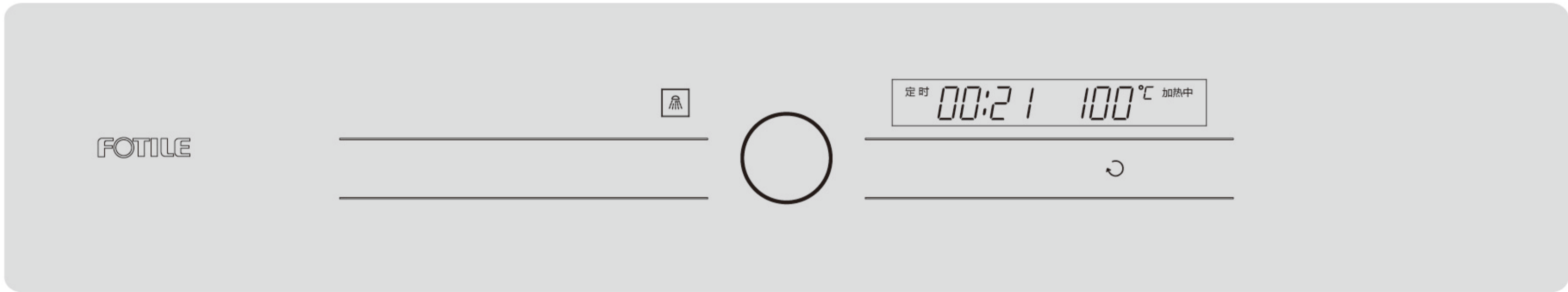
由于不同食材对烹饪温度、不同时间段的火力有不同的要求，故为了达到更好的烹饪效果，建议根据菜肴的主要食材材质选择恰当的烹饪模式。

### ■ 除污功能设置

由于蒸箱在工作一段时间后，内胆底部发热盘以及背部发热盘可能会出现污垢，为了提高其工作效率以及延长使用寿命，程序设定当蒸箱累积工作30小时的时候，蒸箱每次启动工作，界面都会显示‘C’代码3秒钟，用于提示顾客进行蒸箱除污操作。为了更好地对蒸箱进行维护，您也可以提前在您需要除污时操作“除污”程序。

除污功能的基本操作流程：

- 首先将内胆底部发热盘中的水抹干；
- 给水箱加水至‘MAX’最高水位刻度线处，并加入适量的食品级除垢剂（例如，食品级柠檬酸），并把水箱放入水箱卡槽中；
- 在待机状态下，首先触摸  键，然后触摸 <键或 >键选择“除污”功能图标‘’，触摸  键开始工作，如下图；



- 工作21分钟后，程序结束，蜂鸣器响10声，进入待机状态；
- 清洁内胆底部发热盘并倒净水箱中的剩水；
- 给水箱加水至‘MAX’最高水位刻度线处，按步骤c)-e)再次运行“除污”程序即可完成整个除污流程。

注：除污工作状态下，温度和定时时间不可选择，为默认的设置。

## 二、使用预约功能进行烹饪

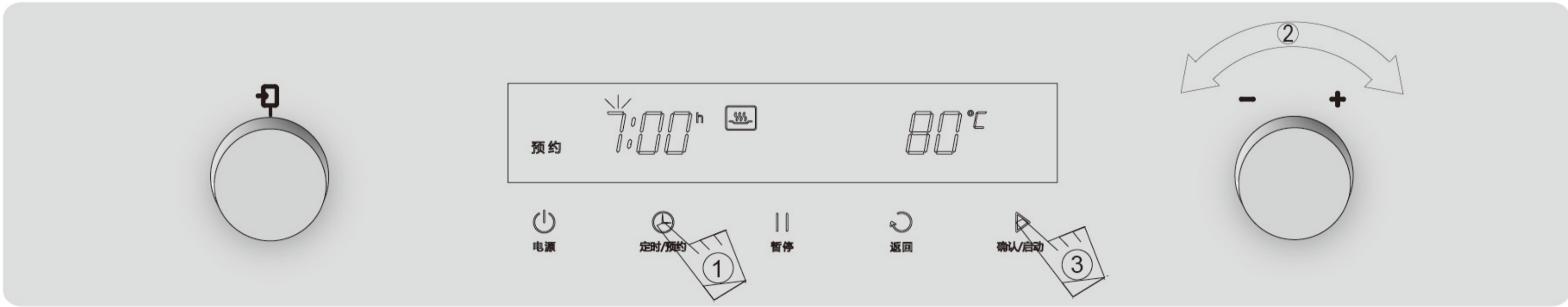
### SCD26-D1

操作步骤：水箱注水→放置菜肴于箱体内→开机→选择烹饪模式→设置烹饪温度→设置烹饪时间→设置预约烹饪时间→确认、完成预约设置→等待到达设置的预约时间后开始烹饪→烹饪进行中→烹饪结束并自动关机→清洁

以上前6个操作步骤，即到‘设置烹饪时间’这一操作时，与【使用蒸箱进行烹饪】完全相同，以下从‘设置预约烹饪时间’开始介绍：

#### 1、设置预约烹饪时间

设置好烹饪的时间后，不触摸‘确认/启动’键，且在2分钟内触摸‘定时/预约’键进入预约烹饪时间的设置（操作①），此时时间数值闪烁，如下图所示：



通过调节右边的‘时间/温度选择’旋钮设置需要预约的时间（小时、分钟）（操作②）。先设置小时，再设置分钟：设置好小时值后，触摸‘确认/启动’键进入分钟值设置（操作③），如下图所示：



#### 2、完成预约设置

分钟值设置完毕后触摸‘确认/启动’键完成预约设置（操作④、操作⑤），此时界面显示实时时钟。如不触摸‘确认/启动’键确认，2分钟后进入待机界面。

#### 3、等待到达设置的预约烹饪时间后系统自动开始进行烹饪，待蒸箱工作到达设置的烹饪温度后，显示烹饪倒计时。

注：

- 预约烹饪时间为蒸箱开始工作的时间，如时钟时间设置与北京时间不同步，预约时间也会与北京时间不同步，为了确保预约烹饪工作时间的准确性，请在设置预约烹饪功能前调整时钟为准确的北京时间。
- 设置过程中，触摸‘定时/预约’键实现‘定时设置’向‘预约设置’的切换；触摸‘返回’键可实现‘预约设置’向‘定时设置’的切换。

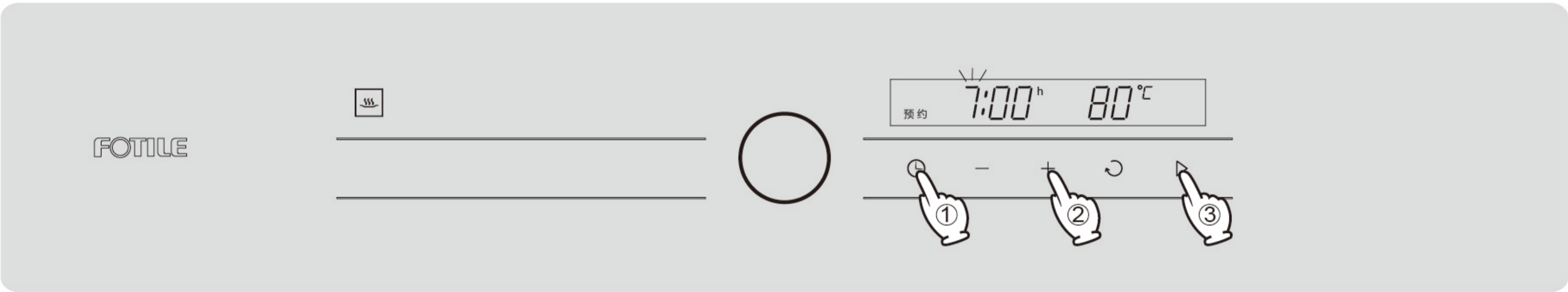
SCD26-C2S

操作步骤：水箱注水→放置菜肴于箱体内→开机→选择烹饪模式→设置烹饪温度→设置烹饪时间→设置预约烹饪时间→确认、完成预约设置→等待到达设置的预约时间后开始烹饪→烹饪进行中→烹饪结束并自动关机→清洁

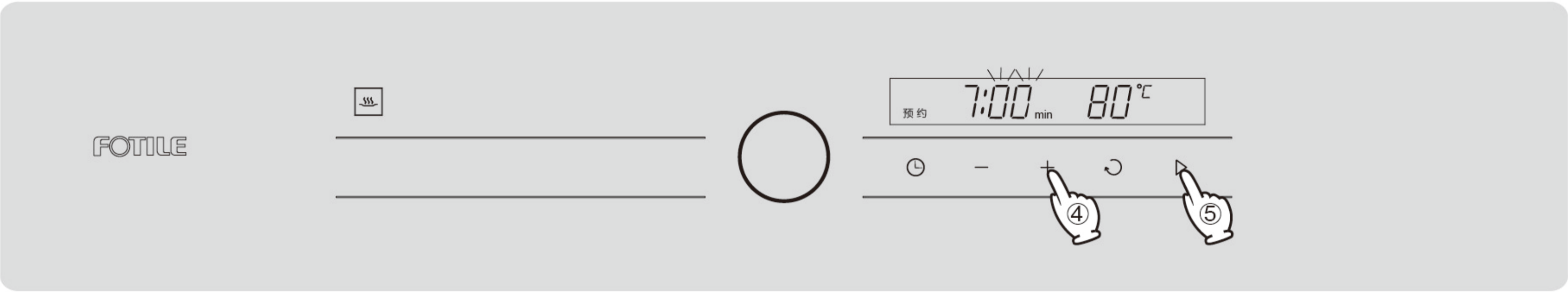
以上前6个操作步骤，即到‘设置烹饪时间’这一操作时，与【使用蒸箱进行烹饪】完全相同，以下从‘设置预约烹饪时间’开始介绍：

1、设置预约烹饪时间

设置好烹饪时间后，不触摸▷键，且在2分钟内触摸🕒键进入预约烹饪时间的设置（操作①），此时时间数值闪烁，如下图所示：



通过触摸—键或+键设置需要预约的时间（小时、分钟）（操作②）。先设置小时，再设置分钟：设置好小时值后，触摸▷键进入分钟值设置（操作③），如下图所示：



2、完成预约设置

分钟值设置完毕后触摸▷键完成预约设置（操作④、操作⑤），此时界面显示本机系统时钟。如不触摸▷键确认，2分钟后进入待机界面。

3、等待到达设置的预约烹饪时间后系统自动开始进行烹饪，待蒸箱工作到达设置的烹饪温度后，显示烹饪倒计时。

注：  
预约烹饪时间为蒸箱开始工作的时间，如时钟时间设置与北京时间不同步，预约时间也会与北京时间不同步，为了确保预约烹饪工作时间的准确性，请在设置预约烹饪功能前调整时钟为准确的北京时间。

三、其他附加功能

功能名称	功能内容
自动返回功能	在设置状态时，未进行任何有效按键操作2分钟，自动返回到待机状态。
查询和修改烹饪温度功能	在整机工作时，可直接旋转右侧的‘时间/温度选择’旋钮一次来显示设置的温度，再次旋转此旋钮则重新设置烹饪温度，然后触摸‘确认/启动’键确认。如果不触摸此键，设置的新的烹饪温度无效。
修改定时功能	在整机工作时，可触摸‘定时/预约’键进入定时时间修改，再旋转右侧‘时间/温度选择’旋钮重新设置定时时间，然后触摸‘确认/启动’键确认。如果不触摸此键，新设置的定时时间无效。
修改预约时间功能	在预约等待时触摸‘定时/预约’键2次进入预约时间修改，再旋转右侧的‘时间/温度选择’旋钮重新设置预约时间，然后触摸‘确认/启动’键确认。工作过程中预约设置或修改无效。
风扇降温功能	在蒸箱定时结束后，风扇会再持续运转20分钟。
缺水提示功能	当水箱内的水低于最低水位后，显示屏上的‘请加水’闪烁，并每隔1秒蜂鸣器提示一声。
‘C’代码除污提示功能	蒸箱工作累积30小时，蒸箱每次启动工作，界面都会显示‘C’代码3秒钟，以提示顾客应进行“除污”操作；执行除污功能后，已累积时间清零，进入下一个时间累积循环。详细操作见“除污功能设置”。
回水功能	蒸箱工作结束之后回到关机界面时，可能会发出还在工作的声音，这是因为蒸箱中的水泵要将蒸箱内部的余水抽回水箱中，防止余水残留。

常见问题处理

■ 关于水箱

- 1、水箱外侧上方丝印有最高水位刻度标识，向水箱注水时，请尽量将水注入到最高水位刻度线附近，这样能最大程度延长一次注水的连续烹饪时间；注水时请勿超过最高水位刻度线，避免插拔水箱时水箱中的水溢出；
- 2、为了缩短蒸汽产生的时间，可以使用80℃ 以下的水，在冲倒时请注意防止热水溅落。
- 3、将注完水的水箱推入蒸箱内，机器才能工作。如果水箱没有完全推入蒸箱内，蒸箱不会加热，同时会闪烁‘请加水’图标。
- 4、如显示屏‘请加水’图标闪烁并有蜂鸣提示音，即表明水箱内的水低于最低水位线，蒸箱停止工作，此时请及时加水。

■ 关于烹饪时间和烹饪效果

- 1、预热时间较长。检查门体有无关严或有明显漏气，若门体未关严，请将门体关严。此时若仍有明显漏气，请联系方太公司售后人员上门维修；检查箱体内部温度传感器上是否有污垢，若有污垢，请及时清理干净。
- 2、烹饪时间过长。首先应避免在烹饪过程中频繁打开蒸箱门，减少烹饪过程中的热量损失；检查门体有无关严或漏气，若门体未关严，请将门体关严。此时若仍有明显漏气，请联系方太公司售后人员上门维修。
- 3、箱体内冷凝水较多。检查是否每次烹饪完能及时清洁并将箱体内部的水清理干净。
- 4、烹饪结束后餐盘中的冷凝水较多。烹饪前可以用保鲜膜将菜肴进行覆盖，或者蒸箱可提前预热，待预热快结束前将菜肴放入箱体内。

■ 烹饪容器的选择

本蒸箱随机附有不锈钢烹调容器，用户也可自购其他配件。选择合适的烹调容器时应注意：尽可能使用多孔式烹调容器，因为蒸汽可以通过小孔更多地接触到食物，使食物烹调更平均、加热速度更快；烹调例如焗制品、豌豆、荀嫩芽等食物时，由于食物小，盛放比较致密，食物之间的空间比较小或没有空间，蒸汽不能全面发挥作用，烹饪时间会比较长，故在烹调时，应尽可能使用扁身容器盛放食物，让蒸汽有更多的空间渗透；食物盛放3-5厘米高比较合适，过多地放入食物会加长烹调时间甚至影响食物口感。蒸箱设计可烹调6至8人份量，注意不要放入过量的食物。

耐热玻璃、陶瓷玻璃、瓷器、不锈钢及搪瓷器皿均可使用。



注意：

- 如使用塑胶烹调容器，请确保容器可抵受100℃高温及蒸汽。
- 如使用厚身容器，烹调时间会较长。
- 请将烹调容器放在随附的蒸盘上。
- 容器的边缘顶部，与烹调格顶部最少要距离3厘米，让足够的蒸汽进入容器内。

■ 常见故障识别与处理

为了您的安全，请先按电源键关闭蒸箱，再进行相应的故障处理



故障现象	原因分析	解决办法
显示‘请加水’	原因1：工作时水箱未推入或推入不到位，造成检测水箱开关未闭合。	将水箱重新推到位。
	原因2：水箱未加水或水量低于设置的最低水位。	将水箱注水到‘MAX’最高水位刻度线,放入水箱卡槽中，并将水箱推入到位。
显示F3	原因：内胆温度传感器未连接或断路。	拔掉蒸箱电源线插头，并联系方太售后服务部门，安排维修。
显示F4	原因：内胆温度传感器短路。	
显示F5	原因：储水盒水位传感器故障。	
显示F6	原因：水箱水位检测板故障。	
显示F7	原因：水位传感器卡在低水位。	
显示E2	原因：内胆加热盘温度传感器故障。	

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：电源线与机器的连接脱离。	拔掉蒸箱电源线插头，将电源线另一端与机器连接后再上电。
	原因2：控制板连接线未连接。	联系方太售后服务部门，安排维修。
	原因3：提供机器电源插座没电。	联系有资质电工检测维修。
机器能操作，但不产生蒸汽	原因1：蒸汽发生器断路。	拔掉蒸箱电源线插头，联系方太售后服务部门，安排维修。
	原因2：保险丝断。	
	原因3：电源板控制蒸汽发生器工作的继电器坏。	
	原因4：内胆温度传感器坏。	
	原因5：电源板上的插片插错。	
	原因6：门未关紧或门控开关坏。	
	原因7：电磁阀坏或电磁阀断路。	
机器漏水	原因8：控制板故障。	
	原因1：冷凝水槽中的水溢出。	用布吸去。
	原因2：内胆发热盘密封不严。	拔掉蒸箱电源线插头，联系方太售后服务部门，安排维修。
	原因3：内胆密封不严。	
	原因4：水箱漏水。	
	原因5：进气管或出气管破。	
	原因6：内胆温度传感器密封不严。	
能产生蒸汽但食物蒸不熟	原因7：水箱未推到位，水箱密封圈变形。	
	原因1：内胆温度传感器坏。	拔掉蒸箱电源线插头，联系方太售后服务部门，安排维修。
	原因2：电源板上的插片插错。	
	原因3：进气管破或管子变形。	
食物能蒸熟，但显示乱码或显示温度上升缓慢	原因4：蒸汽发生器故障。	
	原因1：内胆温度传感器脱落。	拔掉蒸箱电源线插头，联系方太售后服务部门，安排维修。
	原因2：内胆温度传感器坏。	










重要安全说明










为了避免对使用人员及其他人员造成危害及财产损害，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

 <b>警告</b>	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。
 <b>注意</b>	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。
<b>建议</b>	为了安全、正确地进行使用，希望予以了解的内容。

注意、禁止内容的图标

 小心烫伤	 小心触电	 严格执行	 需要接地	 禁止	 禁止明火	 禁止触摸	 禁止用潮湿的手操作	 禁止拆卸
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 <b>警告</b>	
 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。
 严格执行	如果出现电源软线损坏，必须用专用软线或从其制造厂或维修部买到的专用组件来更换；更换电源线时必须要有制造厂专业人员来更换电源软线。
 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。接地不良可能引发触电或者其它意外事故。
 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	如果蒸箱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。
 小心烫伤	工作完毕后，请在 <b>30~60秒</b> 后打开蒸箱门，开门时有蒸汽喷出，人应站在离蒸箱门稍远处，以免蒸汽烫伤。
 禁止	请不要让儿童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。
 严格执行	本产品仅供家庭日常使用，请不要用于商业用途或在其它特殊环境中使用。

 <b>注意</b>	
 禁止触摸	电蒸箱在使用期间会发热，注意避免接触蒸箱内的发热元气件。
 严格执行	整机远离热源、煤气和酒精等易燃品。
 禁止	请不要将重物放在开启的蒸箱门上。
 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	请不要在手脚潮湿、赤脚的状态下触摸蒸箱。
 禁止	请不要使用连接多个插头的多功能插座。
 禁止	不要使用粗糙擦洗剂或锋利的金属刮刀清洁蒸箱门的玻璃。因为它们会擦伤玻璃表面，从而导致玻璃破碎。

<b>建议</b>
<ul style="list-style-type: none"><li>● 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。</li><li>● 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；内胆内部侧支架、随机附件亦可取出冲洗（请参阅[保养清洁]部分）；建议使用经热水稀释的清洁液清洁蒸箱内胆内壁。</li><li>● 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。</li><li>● 每次使用后，应用柔软抹布抹干冷凝水槽。</li><li>● 打开蒸箱门，让箱内的湿气散去，直至干透为止。</li><li>● 如将不使用本机一段时间（如度假），应先彻底清洁本机，随后打开蒸箱门，以免产生异味。</li><li>● 水箱在使用中每加一次水要用布抹干水箱卡槽底部积水。</li><li>● 蒸箱在不使用时，应先确认蒸箱处于关闭状态。</li><li>● 蒸箱出现功能不正常时，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。</li><li>● 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。</li></ul>

## 安装维修安全

- 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。
- 在安装蒸箱前确保家庭所用电源的电压和频率与本机相符。
- 确定您的蒸箱由专业的安装服务人员完成，并且确定安装安全可靠并接地良好。为了保证蒸箱的用电安全，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。
- 安装、修理、保养必须由方太专业的服务人员完成。请勿擅自安装、修理、保养。
- 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。
- 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。
- 电源连接的市电路必须有单独能承载电流20A以上的全极断路器，以满足维修和突发事件时，通过关闭断路器来切断蒸箱电源。

## 使用安全

- 请确保本产品正确可靠地安装在橱柜中后再进行操作。
- 本产品仅限于家庭烹饪，而不能用于任何商业目的烹饪，其他任何应用也会存在安全风险，并有可能造成人身伤害。
- 不能将电源插头、电线等浸入水中，以免再次使用时发生触电危险。
- 从卫生考虑，每次使用完毕后请将水箱中的水倒干擦净，避免产生水垢。
- 使用完毕并冷却后，用干净的布擦干内胆、门体内侧和冷凝水槽。
- 如果打算长时间不再使用，则应将蒸箱彻底清洁，避免气味产生。详见[保养清洁]部分。

## 对于儿童安全

- 在使用中，有蒸汽通过出风口溢出，即便在停止使用后，门的内外都会有点温度，所以请您的孩子与本产品保持一个安全距离，并予嘱咐。
- 在蒸箱工作时，有必要照看产品附近孩子。
- 不允许您的孩子靠着或悬挂在蒸箱的门体上。
- 为减少伤害您孩子的风险，请不要让您的孩子将蒸箱作为游戏的道具，也不要让您的孩子在蒸箱附近玩耍。
- 确保塑料袋放在您孩子够不到的地方保存，防止孩子玩耍时窒息。

## 产品安全

- 不要加热盛于密闭容器的食物。在加热下会增加容器内压力，可能会引起爆炸，使机器受到损伤，同时人体也会受到伤害。
- 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。
- 不要使用使蒸箱生锈的物体，这样会损伤您的蒸箱。
- 在除锈时，尽量采用柠檬酸除锈剂，使用其他除锈剂可能会损害您的蒸箱。
- 不要用蒸汽清洁器来清洗您的蒸箱，蒸汽会渗透到电子元器件，造成短路而使机器无法正常工作，甚至导致触电。
- 如果发生异常情况，请关掉提供蒸箱电源的闸刀，立即联系方太公司服务部门来人处理。在未处理前请远离机器，不要靠近。
- 维修、安装等相关工作必须由方太专业的服务人员操作。

## 人员安全

- 蒸箱必须安装安全合适的高度，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；另外合适的安装高度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。
- 在观察或拿取食物时，先微微开启门体，让大量蒸汽溢出，然后再打开门体，避免手或身体部位直接接触蒸汽，防止烫伤。
- 在开门时，请注意冷凝水槽中的水溅落。
- 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。
- 在取放热的容器时，请用厚布包裹后取放，避免烫伤您的手。
- 在丢弃或移动您的蒸箱时，请先拔下蒸箱的电源插头。

## 清洁保养建议

### 一般注意事项


每次使用后，需清洁内胆，清洁时待内胆冷却后才能进行。关上蒸箱门前，确保内胆已完全干透。



**注意：**切勿使用蒸汽清洁器清洁本机，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。沾有磨腐性清洁剂的海绵亦不要使用，以免刮花表面。

封边／蒸箱门封边

每次使用后，请清洁及抹干蒸箱门封边。请使用布海绵，再加上热水，不要使用清洁剂。蒸箱门封边可能会因日久而穿孔或裂开。如出现此情形，请更换新的封边。

 **注意：**不要使用含表面活性剂的清洁剂。请确定没有清洁剂粘在蒸箱门封边。

蒸箱面板和外壳

蒸箱的面板、蒸箱门体及外壳可以用热水加少量的清洁液进行清洁，用布拭抹，清洁后用软布抹干。面板丝印区域容易划花和受酸性物质侵蚀，因此请按上述要求小心清洁。尽量不要使用不锈钢清洁剂和除垢剂，如使用，则应尽快抹除污渍，避免残留污渍损害您的蒸箱表面。

不锈钢面板及／或外壳：

建议使用不磨损清洁剂及护理剂。请沿着“钢纹”方向拭抹，力度要均匀。

蒸盘、侧支架及烹饪容器

每次使用蒸盘、侧支架及烹调容器后，都要洗净和抹干。

**建议：**以上附件可放入洗碗碟机清洗。

蒸箱内壁

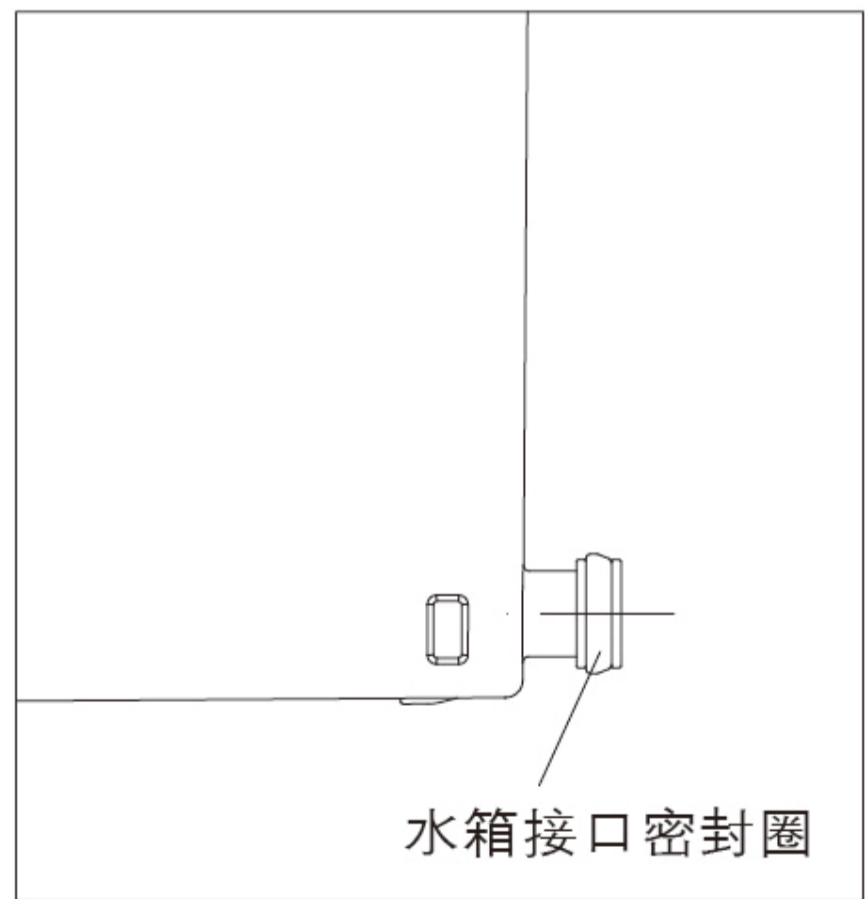
每次使用后，请清洁蒸箱内部。使用海绵或吸湿力强的软布抹去内胆内壁的凝结物。大部分烹调残留物都可用布及温和清洁剂加热水清洁。在水质较差的地区，蒸箱内壁可能会有一层白色的沉积物，可用湿布和少量醋抹掉。用清水抹净内壁并抹干，同时清洁及抹干蒸箱顶部、凝结凹槽、箱门内壁及放置水箱的水箱卡槽。

**建议：**清洁内胆前，先取出两边的侧支架，清洁会更容易。

同时清洁及抹干蒸箱顶部、凝结凹槽、箱门内壁及放置水箱的水箱卡槽。

水箱

每次使用后请将水箱中的水倒清及抹干；




水箱接口密封圈为易损件，多次使用后，可能会出现磨损严重及破损情况，若出现此类情况进而影响水箱与水箱支座之间的密封效果时，可自行更换水箱接口密封圈（随整机赠送2个），也可致电方太售后安排售后人员上门进行更换。

内胆底部发热盘

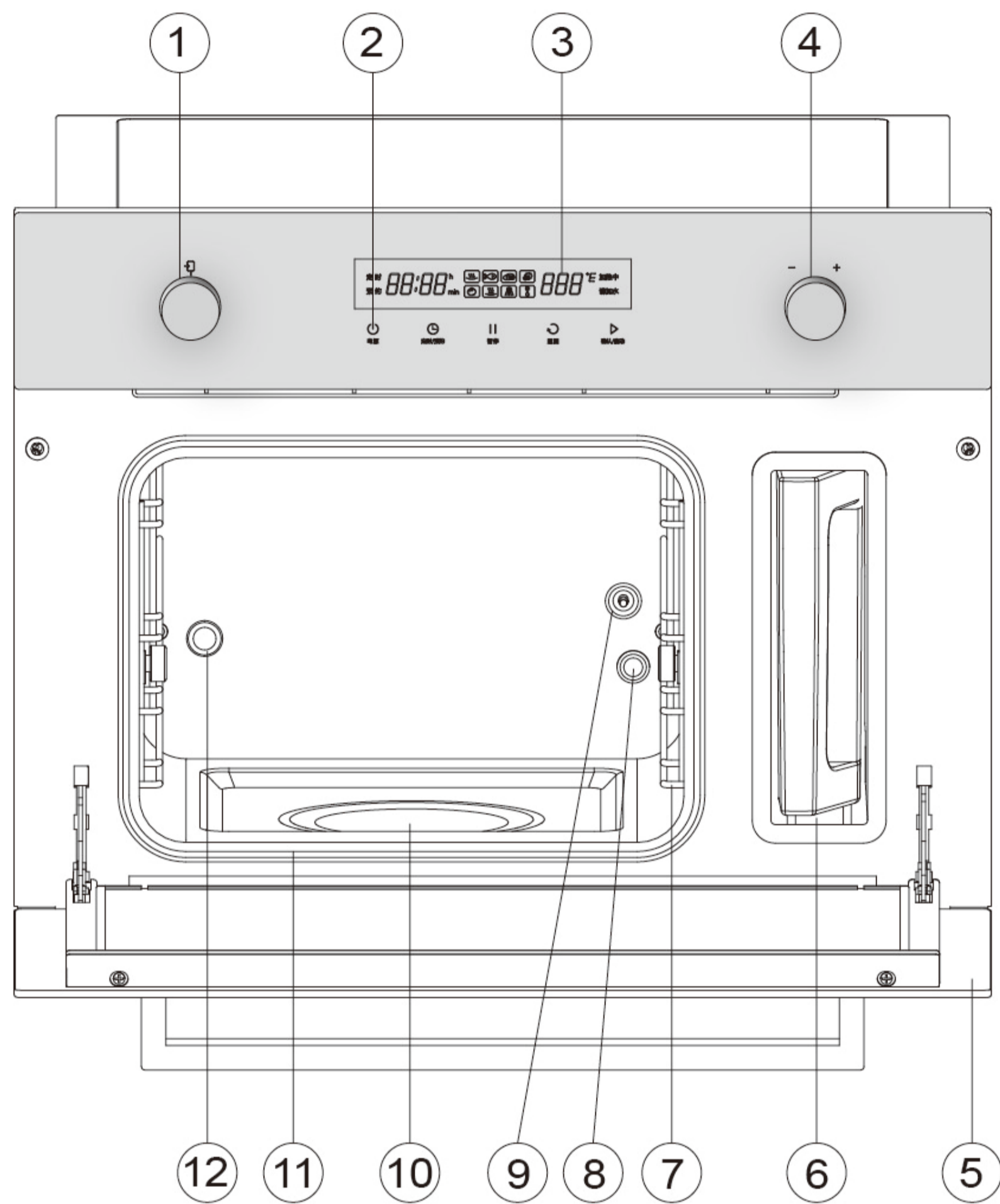
每次使用后请将内胆底部发热盘中的水抹干。

蒸箱工作一段时间后，内胆底部发热盘难免会产生污垢，为了提高其工作效率及延长使用寿命，请使用食品级除垢剂进行除污，具体操作详见“除污功能设置”。

 **注意：**为保持卫生，每次使用蒸箱后，请将水箱、内胆内壁及内胆底部发热盘中的水抹干，避免积聚凝结物；请勿使用百洁布及钢丝刷等清洁。

产品结构介绍

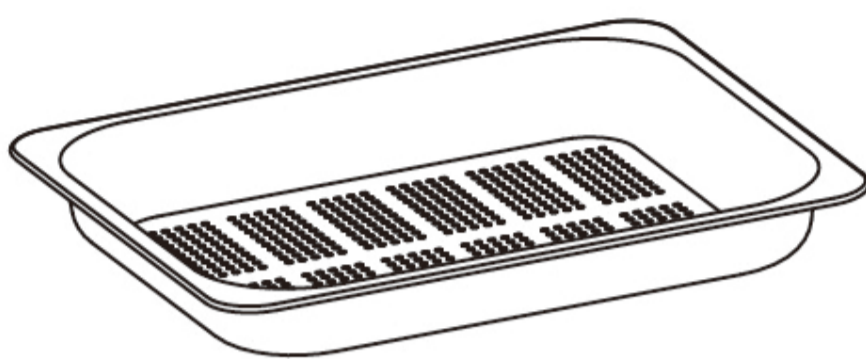
图 例



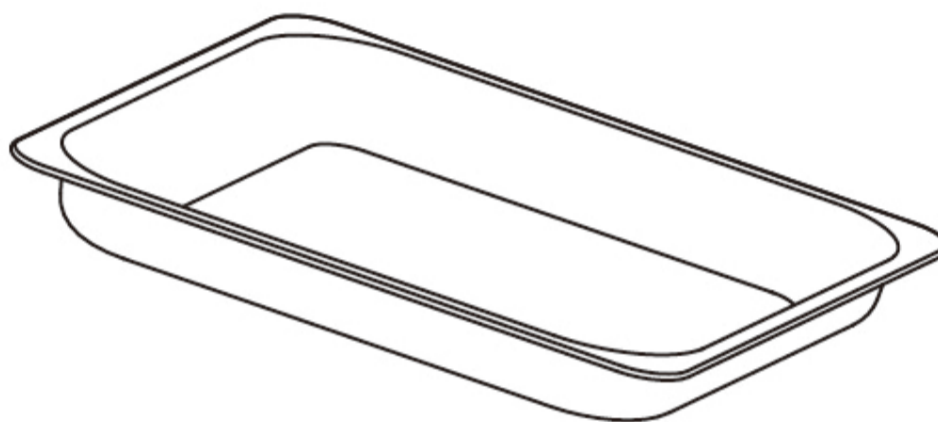
- ① 烹饪模式选择旋钮
- ② 触摸按键
- ③ 显示屏
- ④ 时间／温度选择旋钮
- ⑤ 蒸箱门
- ⑥ 水箱
- ⑦ 侧支架
- ⑧ 排气出口
- ⑨ 内胆温度传感器
- ⑩ 内胆底部发热盘
- ⑪ 橡胶门封
- ⑫ 进气口

随机附件

一个多孔式设计的蒸盘：



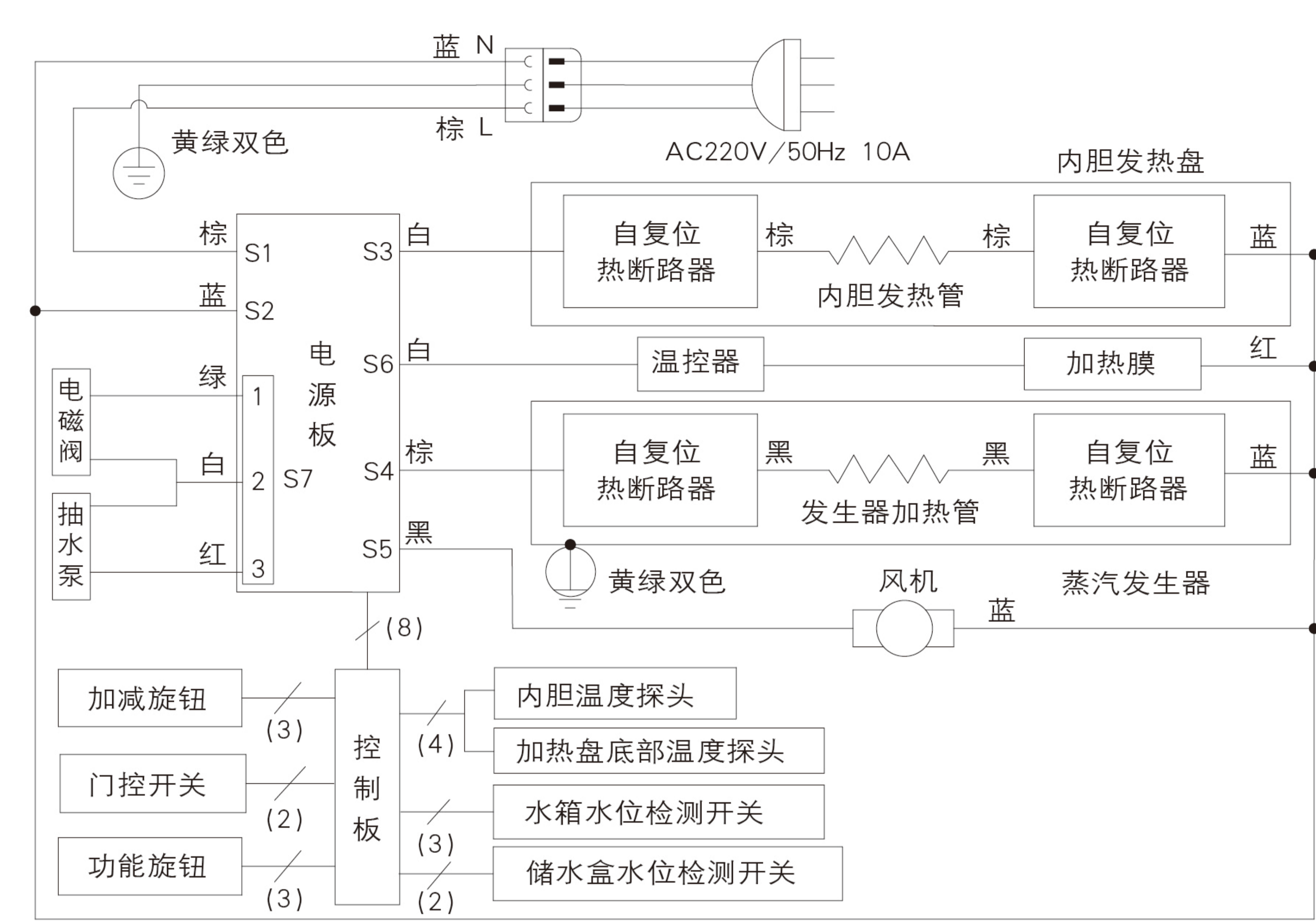
一个接油盘：



主要技术参数

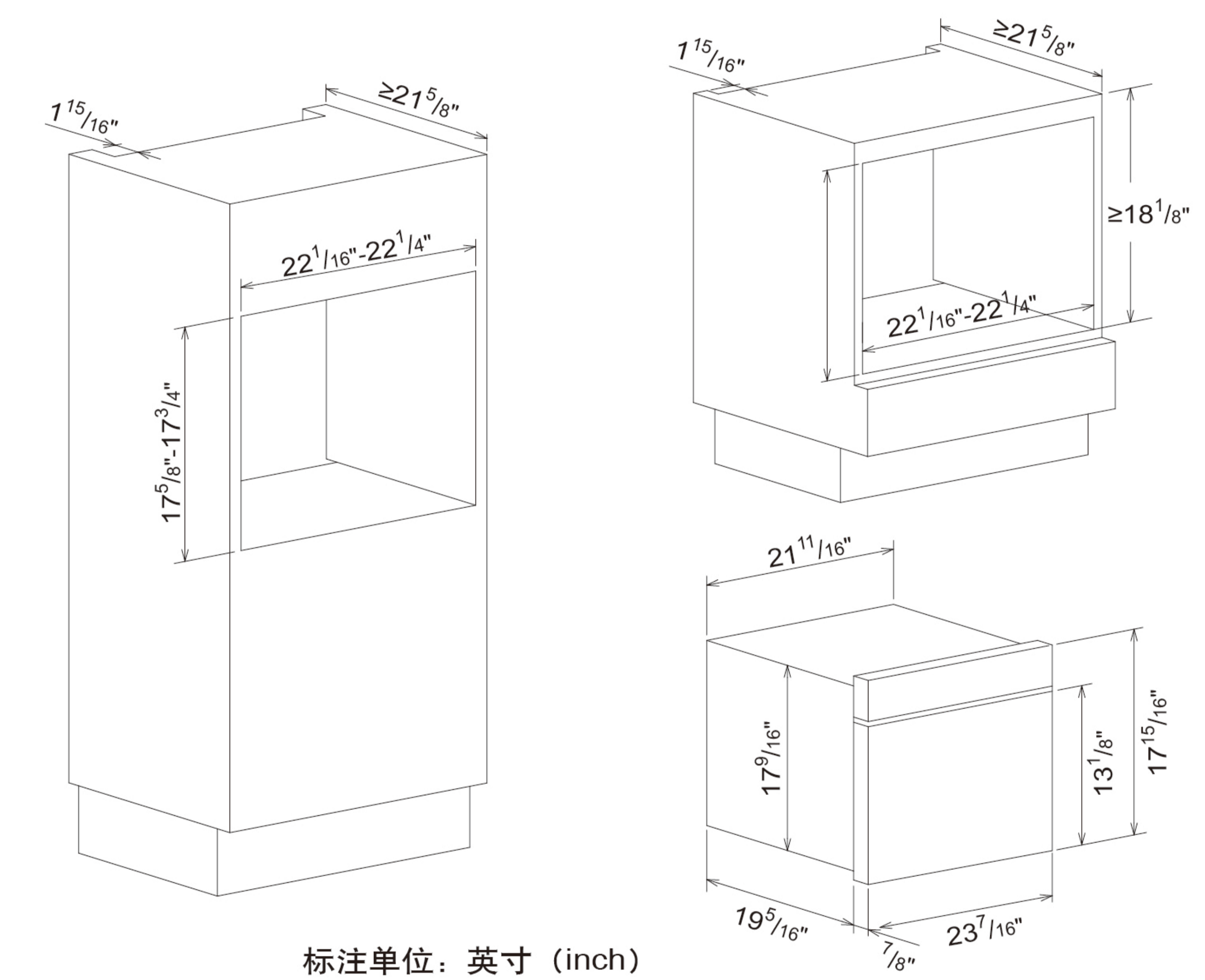
机型	SCD26-D1/SCD26-C2S
额定电压	220-240V
额定功率	1400W
额定频率	50/60Hz
额定容量	26L
净重	24Kg
加热方式	蒸汽加热
控制方式	旋钮 + 触摸

电气接线图



安装方法

- 电蒸箱应平稳安装在操作、保养方便且牢固的地方，不得倾斜安装。
  - 严禁将电蒸箱及电源插座安装在可能受潮或容易被水淋湿的地方。
  - 搬运放置时应从拉手孔或底部抬起，轻搬轻放，切不可通过拖拉门体或把手来移动电蒸箱。
  - 本电蒸箱是嵌入在橱柜内的，橱柜孔的底板必须能承受60kg以上的重量。
- 注意：1.安装蒸箱的橱柜材料(木材和粘合剂)必须耐温100℃ 以上。  
2.为保持通风，请保持后部有大于 $1\frac{13}{16}$  inch的空隙。  
3.安装时必须在蒸箱前留有 $3\frac{1}{8}$  inch以上的空间。



标注单位：英寸（inch）

# FOTILE

## USER'S HANDBOOK

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Please read this instruction  
manual carefully before using

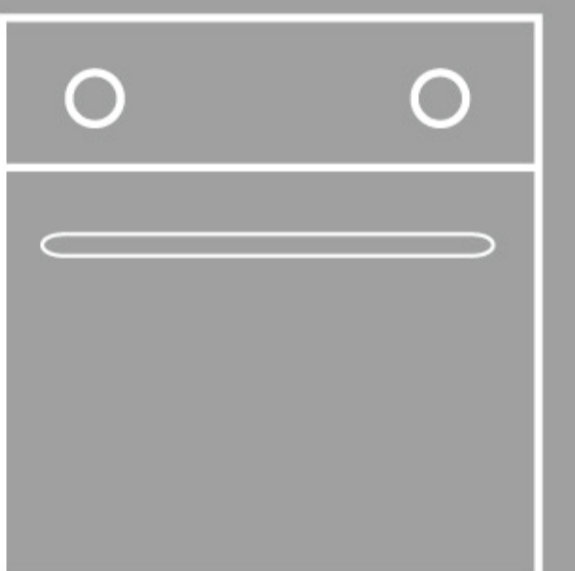
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## BUILT-IN ELECTRIC STEAM OVEN

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SCD26-D1 / SCD26-C2S

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Thank you for choosing our products, please read the handbook carefully before use.

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Important safety description

In order to prevent damages or property losses to users and other people, the following distinction and identification are made hereby.


The following content is important matters related to safety. Please follow them strictly and use them properly based on fully understanding.






Content difference according to hazard and damage degree





	<b>Warning</b>	Ignorance of the identification and faulty operation may lead to personal injury, serious injury or fire.
	<b>Caution</b>	Ignorance of the identification and faulty operation may lead to personal injury or goods damage.
	<b>Advice</b>	Content to be understood for the safety and proper use.









Icon of caution and forbidden content

								
Caution hot	Electric shock	Strict implementation	Required grounding	Forbidden	No open flames	Do not touch	Do not operate with humid hands	No disassembly

-  **Caution:** tempered glass in product of the Company goes through quality monitoring . However, tempering mechanism of the glass determines small probability for explosion of tempered glass.
- \* **Special description:** please use the product in strict accordance with the instruction book. The Company will not be responsible for property loss and personal injury due to improper use.
- \* **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN –** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are identification of surfaces.
- \* The nameplate is stuck on the roof.

 <b>Warning</b>	
	Please do not use loose or bad contact power plug, which may lead to electric leakage, short circuit and fire.
	Please power off immediately in case of any fault of the steam oven. Please handle it according to “Common fault identification and handling”.
	If flexible power supply wire is damaged, please replace it with special flexible wire or special module bought from the manufacturer or repair department; flexible power supply wire must be replaced by special personnel of manufacturer.
	Please open the door of steam oven after 30-60 seconds after completion of operation. Vapor will come out when the door is open. In order to prevent vapor scald, please keep away from it.

Warning			
 Required grounding	To ensure safety, there should be reliable grounding line of plug. Grounding line should not be connected to gas pipe, tap water pipe, lightning rod and telephone wire. Bad grounding may lead to electric shock or other accidental events.	 Forbidden	It can not be used by children and person with limited activity. Keep it away from children; otherwise it may lead to scald, electric shock and other accidental events.
 No disassembly	Only professional personnel can disassemble the machine to repair it or replace parts.	 Strict implementation	The product is for family daily use only. Do not use it for commercial purpose or use it in other special environment.

Caution			
 Do not touch	Electric steam oven will get hot during usage. Pay attention to avoid getting touch with hot element in steam oven.	 Strict implementation	The power must be cut off during cleaning. Please use neutral cleaning agent and soft cloth to wipe and wash to prevent from scratching surface.
 Strict implementation	The whole machine should stay away from inflammable substance such as hot resource, gas and alcohol.	 Forbidden	Please do not touch steam oven when hands and feet are wet or feet are naked.
 Forbidden	Please put heavy substance on the opening steam oven door.	 Forbidden	Do not use multifunctional socket which connects many plugs.
 Strict implementation	The plug must be pulled off by handling end of the plug. Do not pull off the plug by handling the line. Otherwise it will bring dangers such as an electric shock and short circuit, firing and so on.	 Forbidden	Do not use tough cleaning agent or sharp metal knife to clean glass of stem chamber door. Because knife scratches glass surface and results in broken glass.

Suggestion	
<ul style="list-style-type: none"> <li>● The product is only used for family cooking. It will bring risks for other purposes. We will not assume the responsibility of any personnel damage or property loss resulting from deviation of requirement of the instruction.</li> <li>● Clean the machine before first time use. Take out the water tank at first and wash its inner part with hot water. Do not use any cleaning liquid or agent; inner side scaffold of inner container and attachment can also be taken out for a wash. (Please refer to Maintenance and Cleaning section); it is suggested to use cleaning liquid diluted by hot water to clean inner container and inner wall of steam oven.</li> <li>● In order to keep it clean, please pour out redundant water after being used each time to avoid concentrated condensate in the machine.</li> </ul>	

Suggestion
<ul style="list-style-type: none"> <li>● After being used each time, soft cloth should be used to wipe condensate water groove.</li> <li>● Open the steam oven door and let damp air disperse until it becomes dry completely.</li> <li>● If the machine is left alone for a time (for example spending holidays), the machine should be cleaned at first. Then open the steam oven door to avoid peculiar smell.</li> <li>● Wipe the water in the groove bottom of water tank with cloth at each time of adding water into the water tank.</li> <li>● When steam oven is not in use, you should ensure it is in close status at first.</li> <li>● When steam oven function is not unusual, please pull off the power and plug in again. If the problem is not solved, please refer to “Recognition and Treatment on Common problem” for corresponding treatment.</li> <li>● In order to enhance protection, it is suggested to wear hot insulation gloves when carrying hot vessel at hand. The gloves should avoid being wet otherwise the heat passed through the gloves quickly to cause scald.</li> </ul>

Safety of installation and maintenance
<ul style="list-style-type: none"> <li>■ Before using the machine for the first time, please read important instruction relative to safe machine usage, operation and maintenance in the instruction manual to avoid accidents or damages.</li> <li>■ Ensure the family power voltage and frequency is accordant with that of machine before steam oven installation.</li> <li>■ Ensure your steam oven is handled by specialized service personnel and its safe installation and well grounding. Machine grounding and family grid grounding connection must be ensured to be correct and reliable in order to ensure the electric safety of steam oven. It is a basic safety requirement. The product manufacturer will not assume any responsibility of any damage resulted from problems in family grid.</li> <li>■ Installation, maintenance and repair must be specialized service personnel of FOTILE. Do not install, repair or maintain without authorization.</li> <li>■ The product can not be connected with long distance socket because of its too long cable and it is easily to cause wire overheating and thus brings fire or electric leakage accidents.</li> <li>■ Opening product casing without authorization is forbidden. It is dangerous to touch connection line and electrical element or structure and it may bring electric shock and mechanic trauma.</li> <li>■ Urban transmission line connecting power must be provided with full - pole circuit breaker which can withstand current above 20A independently to satisfy that the steam oven power can be cut off by turn off circuit breaker in case of maintenance or urgent incidents.</li> </ul>

### Application safety

- Please make sure that the product is installed in cabinet correctively and reliably before operation.
- The product is only used for family cooking and can not be use for cooking of any commercial purpose. There may be safety risk in any other application and may result in personnel damage.
- The power plug or power line can not be immersed by water to prevent dangerous electric shock during using it again.
- From view of safety, please pour out and wipe the water in the water tank to avoid scale.
- After finishing use and cooling, clean the inner container, inner side of door and condensate water groove with clean cloth.
- If it will be not used for a long time, the steam oven should be cleaned completely to avoid peculiar smell. See details in Maintenance and Cleaning section.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

### About children's safety

- During application, steam comes out from outlet. Even after use, there is still hot temperature on the inner and outer side of the door. Please tell your children to keep a distance with the product for safety.
- When steam oven is in use, it is necessary to take care of children near the product.
- It is forbidden to let your children lean or suspend on the door of the steam oven.
- In order to reduce the risk of damaging your children, do not let your children take the steam oven as plaything or let them play around the steam oven.
- Ensure the plastic bags are saved in place where your children can not reach to prevent suffocating during children playing.

### Production safety

- Do not heat the food in the closed container or otherwise it will result in explosion by increasing pressure of container, which is harmful to both machine and operator.
- Please clean and dry the machine after being used each time in time. Because condensed concentration may be corrosive to the machine after a long time.
- Do not use substance that will rust machine or otherwise steam oven will be damaged.
- Try to use the citric acid rust remover when cleaning the rust. Using other rust removers may be harmful to your steam oven.
- Steam cleaner should not be used for cleaning your steam oven because the steam will enter into electric element, which may result in short circuit leading to machine stoppage or even getting an electric shock.
- Please cut off the plug-in strip of steam which supplies chamber power resource in unusual condition and call Service Department of FOTILE for personnel treatment in time. Please stay away from it and do not get close to machine before treatment.
- Relative operations such as maintenance and installation must be finished by professional service staff of FOTILE.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

### Personnel safety

- The steam oven must be installed at the safe and proper height for convenience of opening or closing the chamber door and taking out food during cooking. Otherwise the coming out steam may scald you. Besides, proper installation height will reduce risks of scalding your child when putting hands on the chamber door.
- Take care of hinge, edge or corner of the chamber door when opening it. Please do not touch it to avoid injury caused by machine.
- Open the chamber door slightly at first when observing or taking out food to let the large amount of steam come out. Then open the chamber door completely to prevent scalding by avoiding the body to touch de steam directly.
- Please take care of the falling drops from condensed water tank when opening the chamber door.
- During cooking, please operate carefully and do not tilt the food in container to make liquid or food come out from the container.
- When getting or putting hot container, please wrap it with thick cloth to prevent it from scalding your hand.
- When removing or moving your steam oven, please pull off power plug of steam oven.

## Packing list

Please check whether product and accessory are in a complete set one by one after opening package.

- Please call distributor for treatment if it is the responsibility of us or distributor.
- Please call nearby After-sales Service Centre of company if it is the responsibility of user.

■ Complete machine	1 set	■ Wood screw	2 pieces
■ Instruction manual	1 piece	■ Steam tray	1 piece
■ Certificate of approval	1 piece	■ Oil-receiving tray	1 piece
■ Mark of production identification	6 pieces	■ Power line	1 piece
■ Cook menu	1 book	■ Exclusive cleaning media for electric steam oven	1 chamber
■ Sealing ring of water tank interface	2 pieces		

## Main technical parameters

Type	SCD26-D1	Rated capacity	26L
Rated voltage	220-240V	Net weight	24Kg
Rated power	1400W*	Heating method	Steam heating
Rated frequency	50/60Hz	Control method	Touch+knob

Type	SCD26-C2S	Rated capacity	26L
Rated voltage	220-240V	Net weight	24Kg
Rated power	1400W*	Heating method	Steam heating
Rated frequency	50/60Hz	Control method	Touch

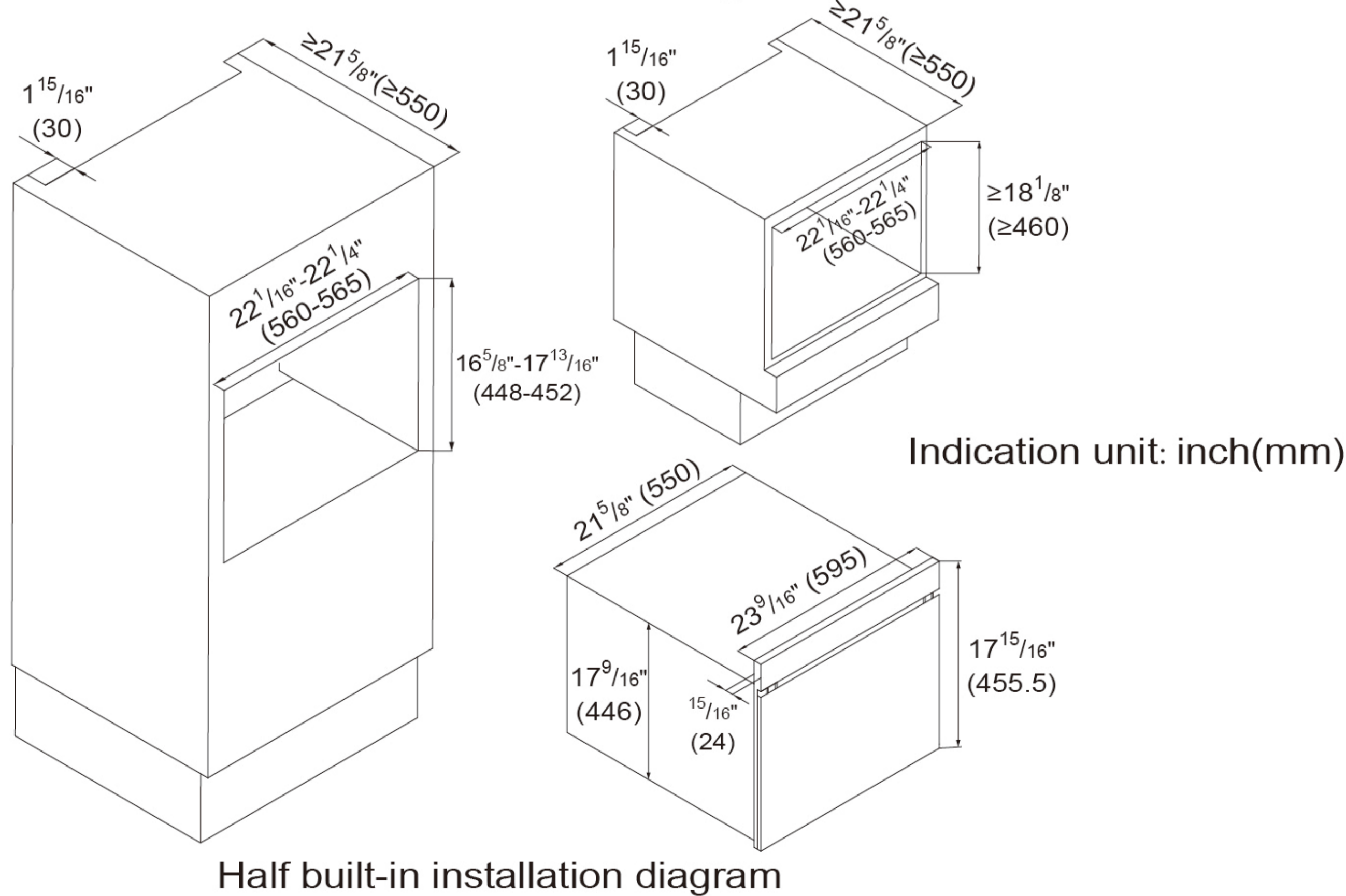
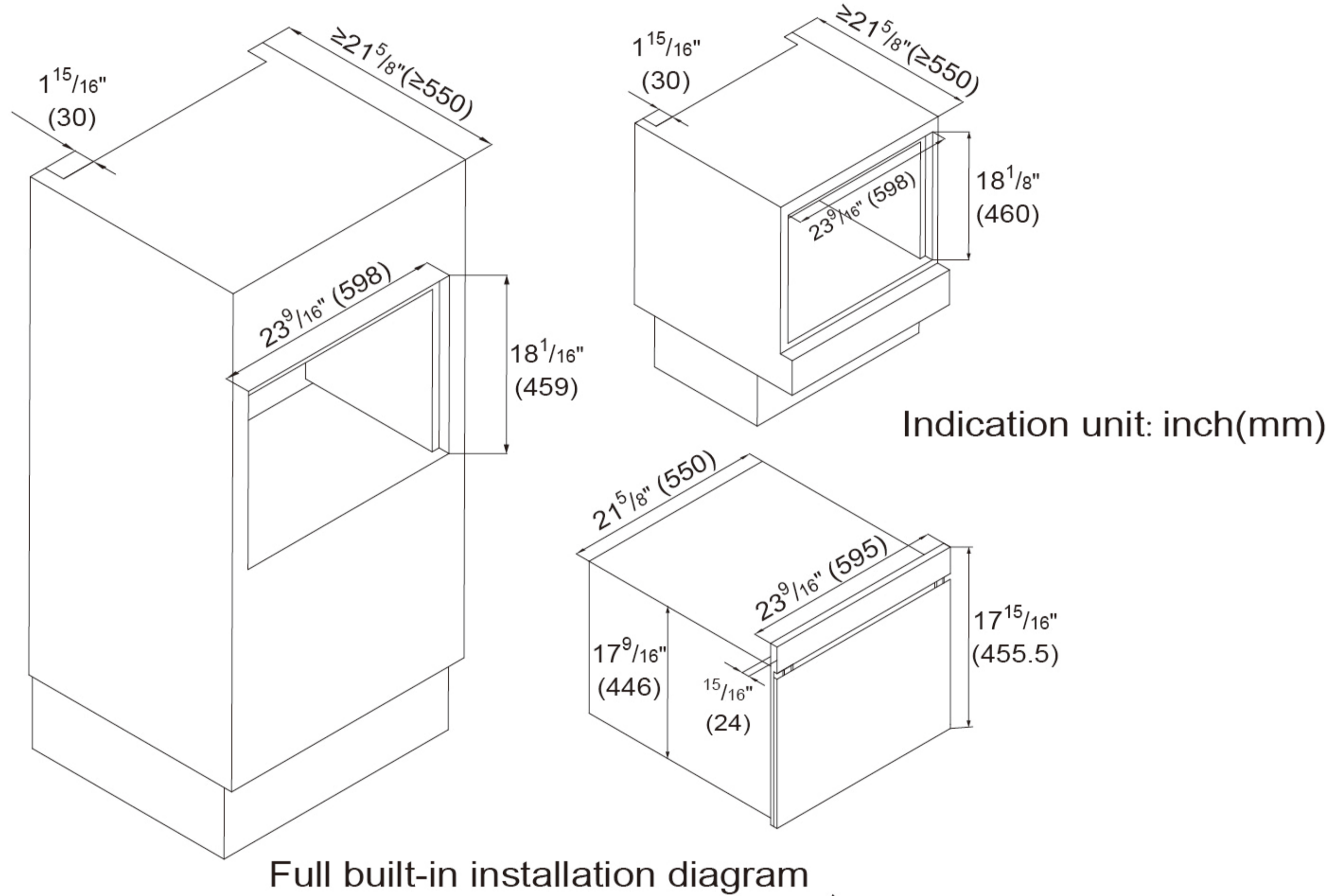
(\*) Add ordinary temperature water (25℃) to the water tank and heat the inner part of steam oven from room temperature to 100℃ (temperature displayed on panel) , which is the average power the machine consumes. The instant maximum power the machine consumes is able to achieve 2000W.

## Installation method

- Electric steam oven should be installed at fixed places with easy access for operation and maintenance and should not be installed obliquely.
- Electric steam oven and power outlet should not be installed at places with easy access of being damp or wet by water.
- During removal and placement, electric steam oven should be lifted from handle hole and bottom. Electric steam oven can not be moved by pulling door or handle.
- The electric steam oven is embedded in cabinet. The bottom board of cabinet hole must be able to withstand the weight above 60kg.

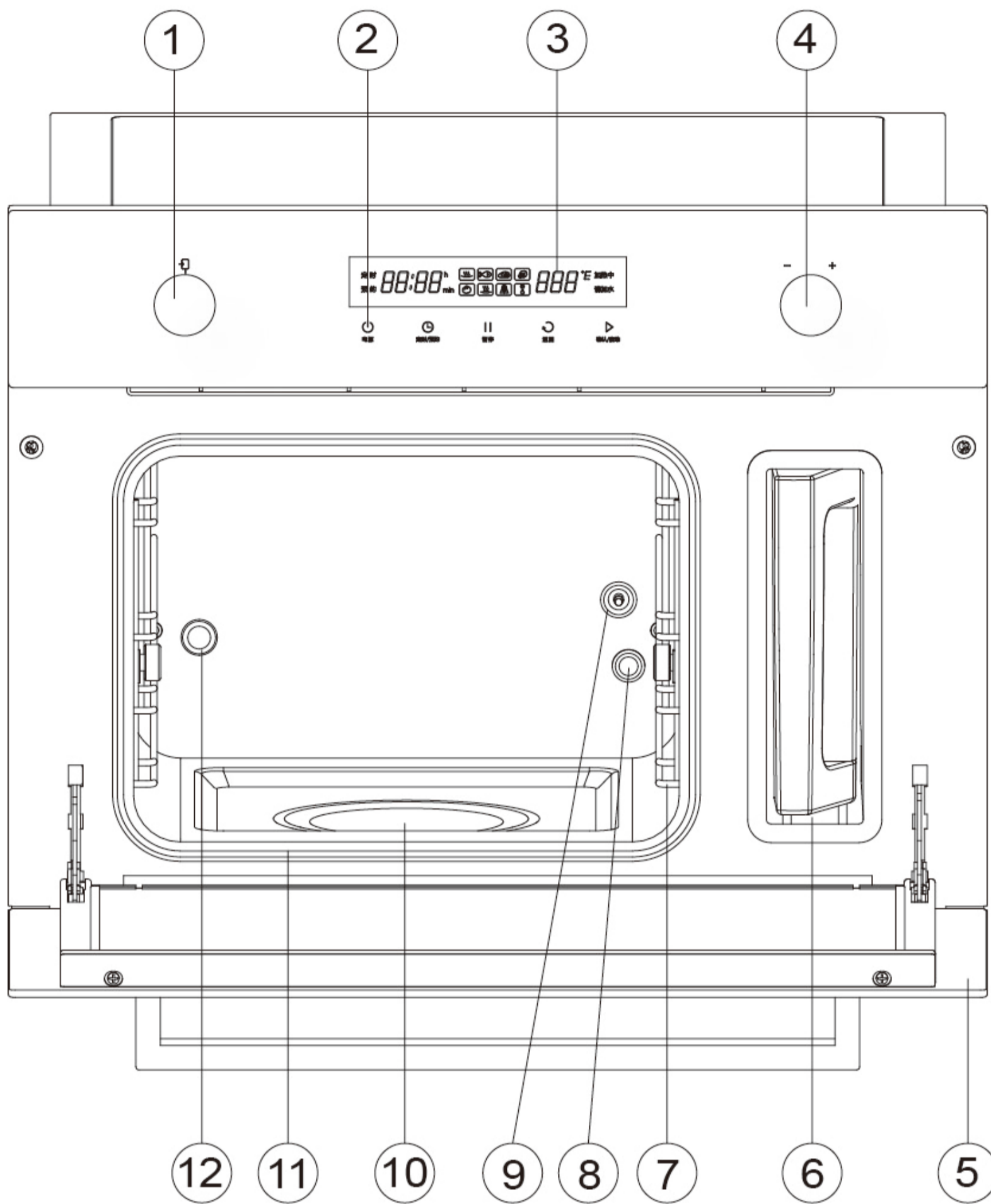
Attention: 1. Cabinet material (wood and adhesive) for steam oven installation must be able to withstand the temperature above 100℃.

2. In order to maintain ventilation, the gap larger than 45mm should be saved at the back side.
3. Space larger than 80cm must be saved in front the steam oven during installation.



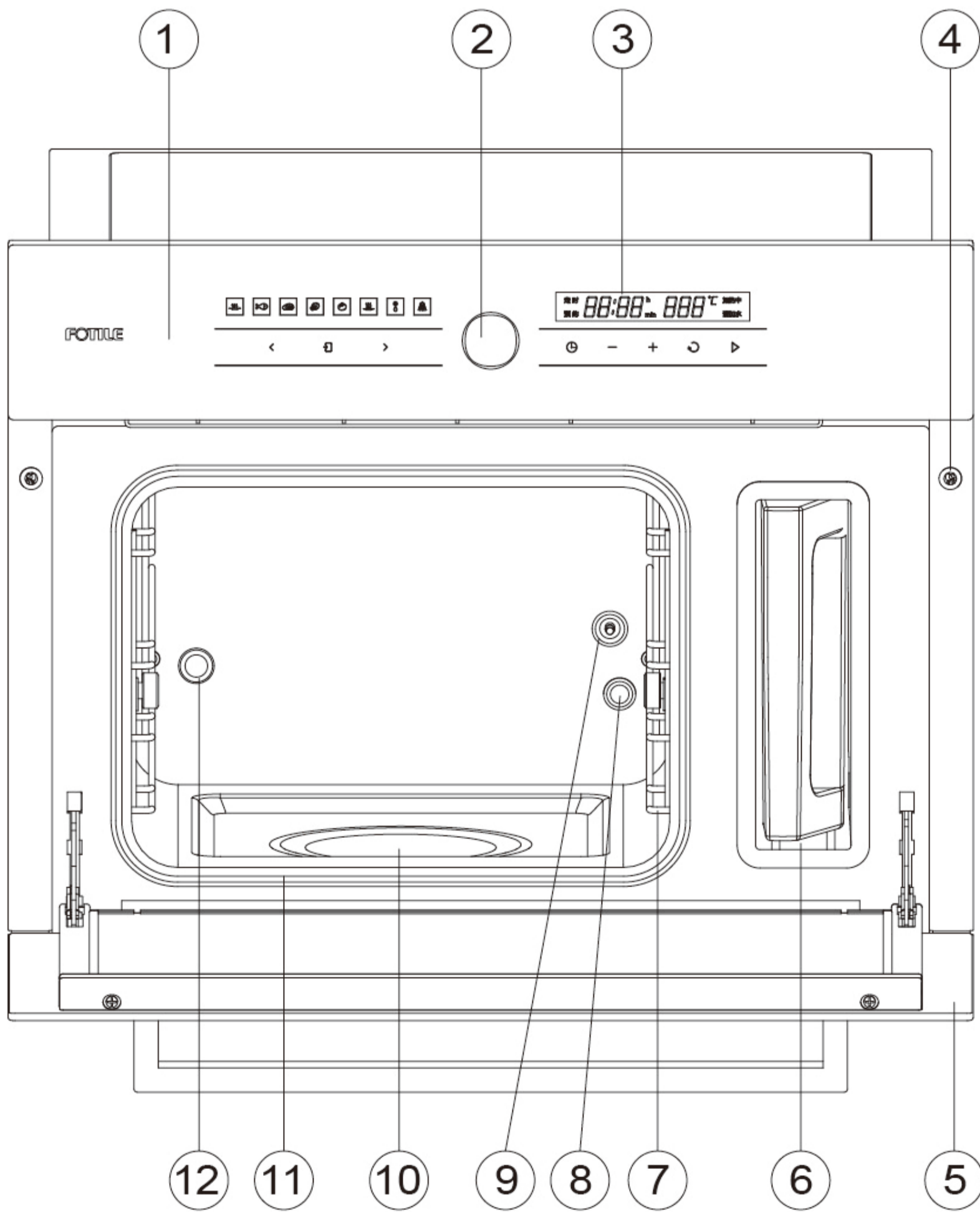
Introduction to product structure

★ SCD26-D1



- ① Conking mode selection knob
- ② Touch key
- ③ Display screen
- ④ Time/temperature selection knob
- ⑤ Steam oven door
- ⑥ Water tank
- ⑦ Side scaffold
- ⑧ Exhaust outlet
- ⑨ Temperature sensor of inner container
- ⑩ Inner container heater
- ⑪ Sealing of rubber door
- ⑫ Air inlet

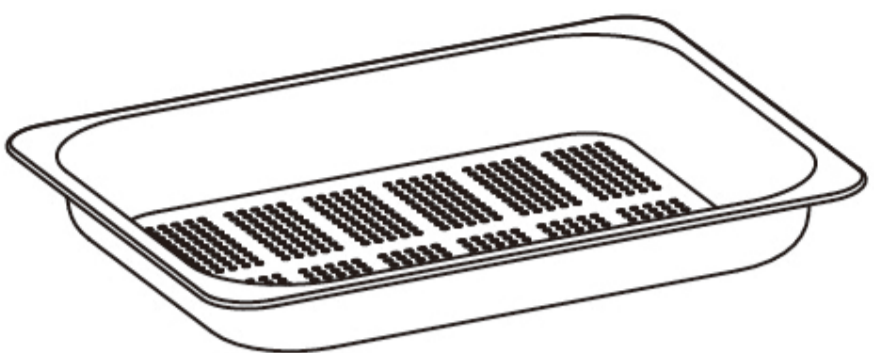
★ SCD26-C2S



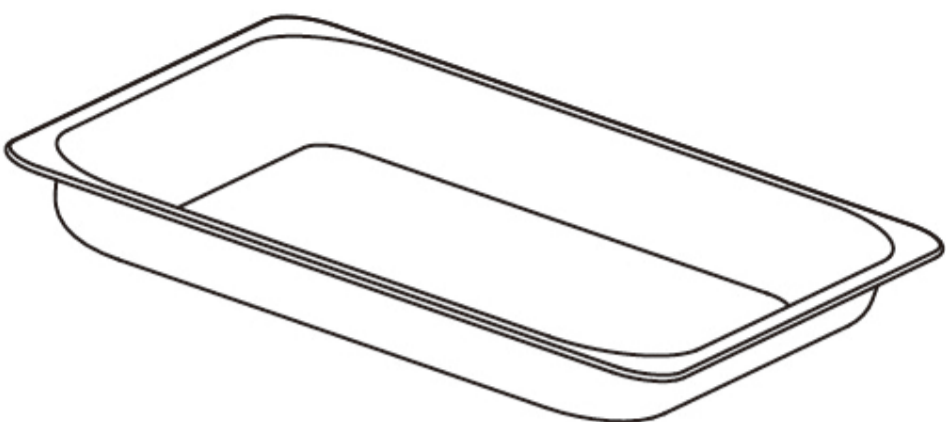
- ① Control panel
- ② Power key
- ③ Display screen
- ④ Erection column for whole machine
- ⑤ Steam oven door
- ⑥ Water tank
- ⑦ Side scaffold
- ⑧ Exhaust outlet
- ⑨ Temperature sensor of inner container
- ⑩ Inner container heater
- ⑪ Sealing of rubber door
- ⑫ Air inlet

Accompanying accessories

A steam tray with several-hole design:



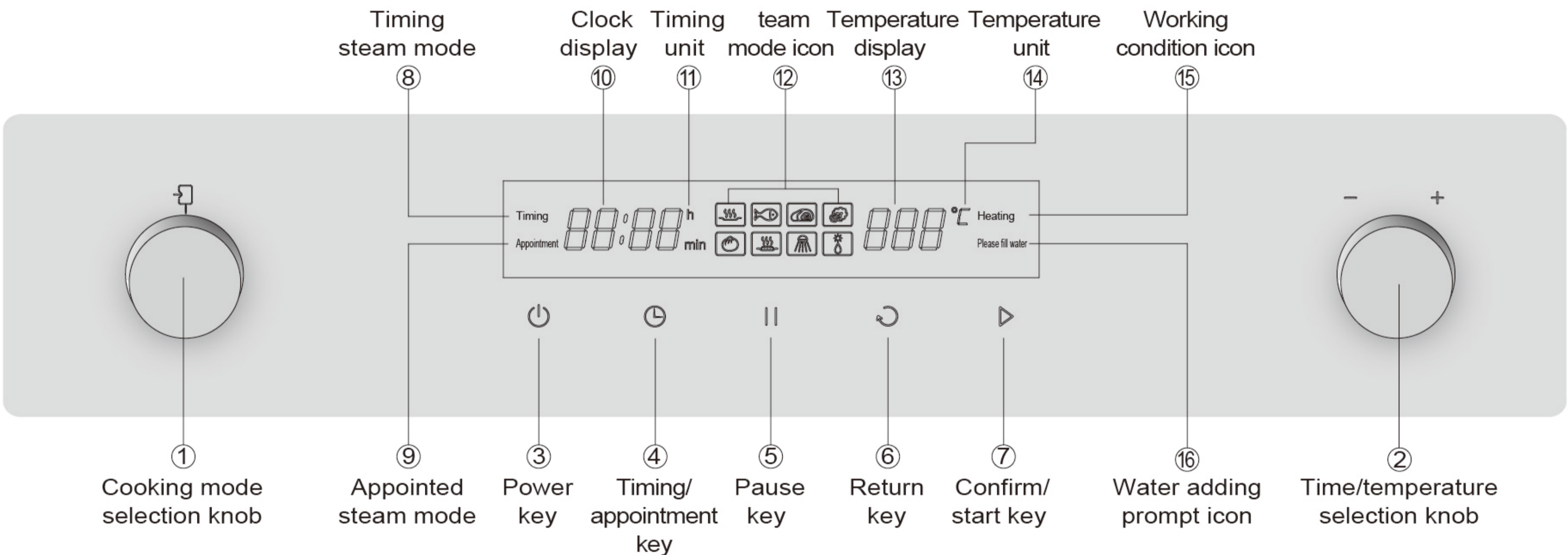
An oil-receiving tray:



Quick use instruction

I. Control panel figure

★ SCD26-D1



■ Description to control panel knob, key and display interface

● Operation knob

- ① Cooking mode selection knob: rotate the knob to the left and right to select the cooking mode needed during setting of cooking mode.
- ② Time/temperature selection knob: rotate the knob to the left and right to adjust to the numerical value needed during setting of cooking time or cooking temperature.

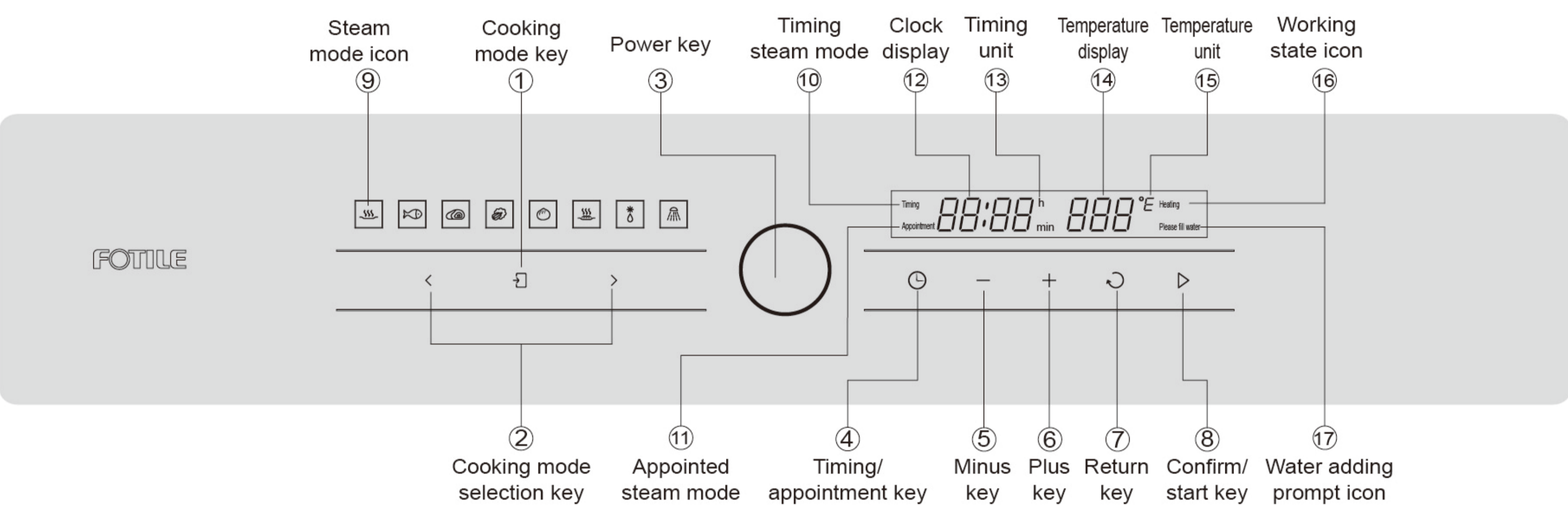
● Operation key

- ③ Power key: touch the key to start the machine as well as shut down during power-on state.
- ④ Timing/appointment key: touch the key to set clock. It can also set timing cooking time and appointed cooking time (refer to chapter: clock setting and cooking with appointment function).
- ⑤ Pause key: touch the key to pause cooking.
- ⑥ Return key: touch the key to return to the previous setting interface during setting process; touch the key to return to mode setting state during working condition.
- ⑦ Confirm/start key: touch the key to confirm cooking temperature and time and to start or recover cooking.

● Icons and words in display interface

- ⑧ Timing steam mode: the icon display indicates that you are setting or have set cooking time.
- ⑨ Appointed steam mode: the icon display indicates that you choose appointment mode for cooking.
- ⑩ Clock display: it can display cooking time, clock and appointment time you set in real time.
- ⑪ Timing unit: it displays units of the time you are setting.
- ⑫ Steam mode icon: it displays cooking mode preset by the system or the cooking mode you choose.
- ⑬ Temperature display: it can display temperature you set and real time temperature in the chamber.
- ⑭ Temperature unit: the icon display temperature unit you set ( °C ).
- ⑮ Working condition icon: persistent-on of the icon indicates that your steam oven is working; the icon will flash in case of pause or door opening in the operation.
- ⑯ Water adding prompt icon: flashing display of the icon indicates that you need to add water to the water tank of the steam oven.

★ SCD26-C2S



■ Description to control panel, key and display interface

● Operation key

- ① Cooking mode key: during setting of cooking mode, touch the key and it will display 8 selectable steam mode icons.
- ② Cooking mode selection key: touch the key and you can select steam mode icon corresponding to the steam mode you want rightward (or leftward).
- ③ Power key: touch the key to start the machine as well as shut down during power-on state.
- ④ Timing/appointment key: touch the key to set clock. It can also set timing cooking time and appointed cooking time (refer to chapter: clock setting and cooking with appointment function).
- ⑤ Minus key: touch the key to minus cooking time value or cooking temperature value which is being set.
- ⑥ Plus key: touch the key to plus cooking time value or cooking temperature value which is being set.
- ⑦ Return key: touch the key to return to the previous setting interface during setting process; touch the key to return to mode setting state during working condition.
- ⑧ Confirm/start key: touch the key to confirm cooking temperature and time and to start or recover cooking.

● Icons and words in display interface

- ⑨ Steam mode icon: it displays cooking mode preset in the system or you select.
- ⑩ Timing steam mode: the icon display indicates that you are setting or have set cooking time.
- ⑪ Appointed steam mode: the icon display indicates that you choose appointment mode for cooking.
- ⑫ Clock display: it can display cooking time, clock and appointment time you set in real time.
- ⑬ Timing unit: it displays units of the time you are setting.
- ⑭ Temperature display: it can displays temperature you set and real time temperature in the chamber.
- ⑮ Temperature unit: the icon displays temperature unit you set ( °C ).
- ⑯ Working state icon: persistent-on of the icon indicates that your steam oven is working; the icon will flash in case of pause or door opening in the operation.
- ⑰ Water adding prompt icon: flashing display of the icon indicates that you need to add water to the water tank of the steam oven.

II. Precautions before every use

■ Water filling of water tank

Drinkable fresh water should be filled into the water tank until it reaches “MAX” highest water level scale line before use of steam oven. Then water tank should be inserted into water tank slot and should be pushed to the right place (purified water is better).

■ Oil-receiving tray (non-porous) should be inserted into the bottom of side support of the inner container before use of (porous) steam tray.

■ Function list

Steam mode icon	Steam function	Default temperature °C	Temperature scope °C	Time scope
	Normal steam	100	30-100	0-5 hours
	Fish steaming	100	75-100	0-5 hours
	Meat steaming	100	90-100	0-5 hours
	Vegetable steaming	100	70-100	0-5 hours
	Wheaten food steaming	100	80-100	0-5 hours
	Rice steaming	100	80-100	0-5 hours
	Defrost	60	50-60	0-5 hours
	Decontamination	Fixed set by program	Fixed set by program	Fixed set by program



Note: default temperature is only for reference and suitable cooking temperature should be selected according to features of cooking ingredients: for example: under “fish steaming” mode, default temperature (100 °C) is suitable in case of salted fish or fish with older meat quality; in case of fish with relatively tender meat quality, cooking temperature should be reduced appropriately to reduce cooking time. Refer to the steaming cookbook attached to the steam oven for detailed cooking method.

III. Cooking with steam oven

★ SCD26-D1

Operation steps: water filling of water tank →starting up →select cooking mode →set cooking temperature →set cooking time →confirm and start cooking →place dishes into the chamber after it reached the temperature set →cooking is finished and shut down →daily clean.

1. Starting up/shut down

Touch “” key for starting up and you can see standby interface (interface will display system time of the machine); touch “” key under power-on state and the machine will shut down and the display screen will also be off at the same time.



2. Select cooking mode

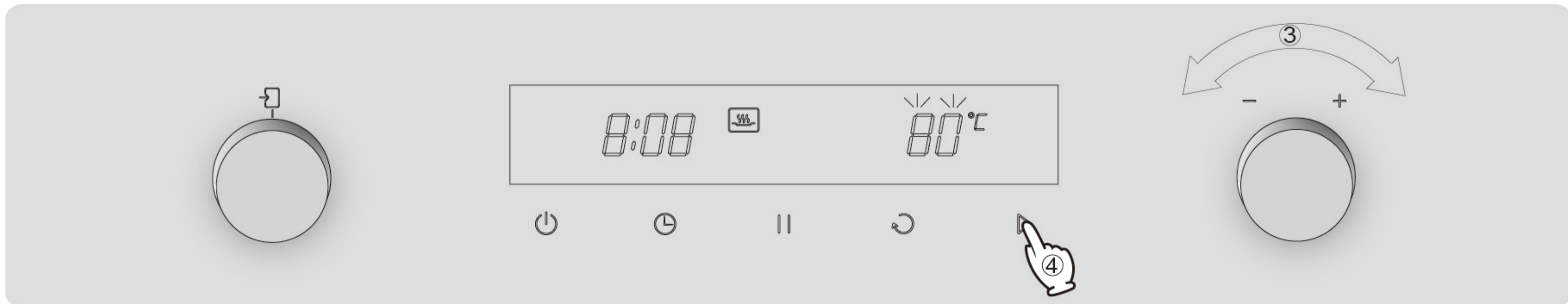
“Cooking mode selection” knob on the left side can be adjusted to select the cooking mode needed under standby interface state. For example: if “normal steam” mode is selected, display interface will display all cooking mode icons at this time and “normal steam” icon will flash and corresponding default temperature will also be displayed at the same time. Refer to the following figure for display interface at this time (operation ①).

Note: if the icon or word referred in the instruction “flashes”, you should set that item.



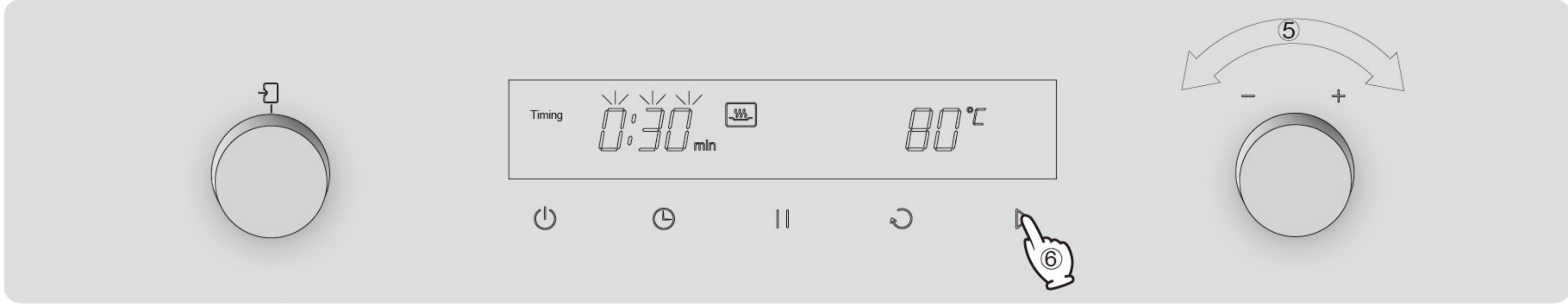
3. Set cooking temperature

If “” key is touched, cooking mode is determined to be “normal steam” (operation ②). Default temperature value is flashing at this time and “time/temperature selection” knob on the right side can be adjusted to set cooking temperature needed, as shown in the following figure (operation ③). For example: you set cooking temperature as 80°C and touch “” key to enter into time setting interface (operation ④).



4. Set cooking time

When you see the cooking time setting interface, time value in the display interface will begin to flash. “Time/temperature selection” knob on the right side can be adjusted to set cooking time needed (unit is minute). For example: cooking time is set to be 30 minutes, as shown in the following figure (operation ⑤).



5. Start cooking

After completion of temperature setting, if “” key is touched (operation ⑥), the steam oven will start cooking.

6. Cooking finished

After it reaches the cooking time set, the steam oven will stop working automatically and enters into standby interface and the cooking is finished. The buzzer will buzz shortly for 10 times at the same time.



■ Preheating

Steam oven needs certain time for preheating (preheating time varies from 4 to 10 minutes according to different operation environment and temperature settings) during steam cooking process. Steam oven finishes preheating when temperature in the chamber reaches the cooking temperature set. Steam oven will start cooking at this time and count down will be conducted according to the cooking time set.


★ SCD26-C2S

Operation steps: Fill water to water tank →start up →select cooking mode →set cooking temperature →set cooking time →confirm and start cooking →place dishes into the chamber after it reaches the temperature set →cooking is finished and shut down →daily clean.

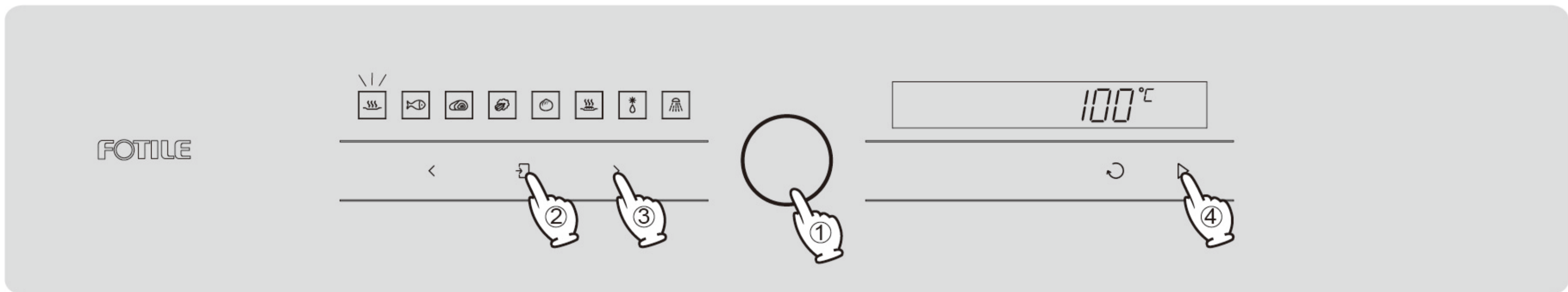
1. Start up/shut down

Touch “Power” key  for starting up (operation ①) and you can see standby interface (interface will display system time of the machine); touch “Power” key  under power-on state and the machine will shut down and the display screen will also be off at the same time.

2. Select cooking mode

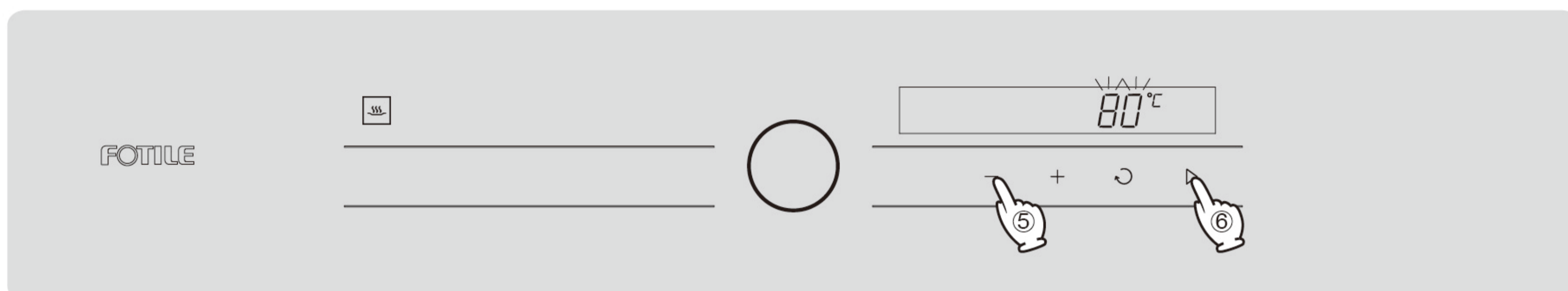
Touch  key in standby interface and it will display all cooking mode icons (operation ②). Then you can touch < key or > key to select the cooking mode you need (operation ③). For example, if “normal steam” mode is selected, only “normal steam” icon in all displayed cooking mode icons is flashing and corresponding default temperature will also be displayed at this time. Display interface at this time is shown in the following figure.

Note: if the icon or word referred in the instruction “flashes”, you should set that item.



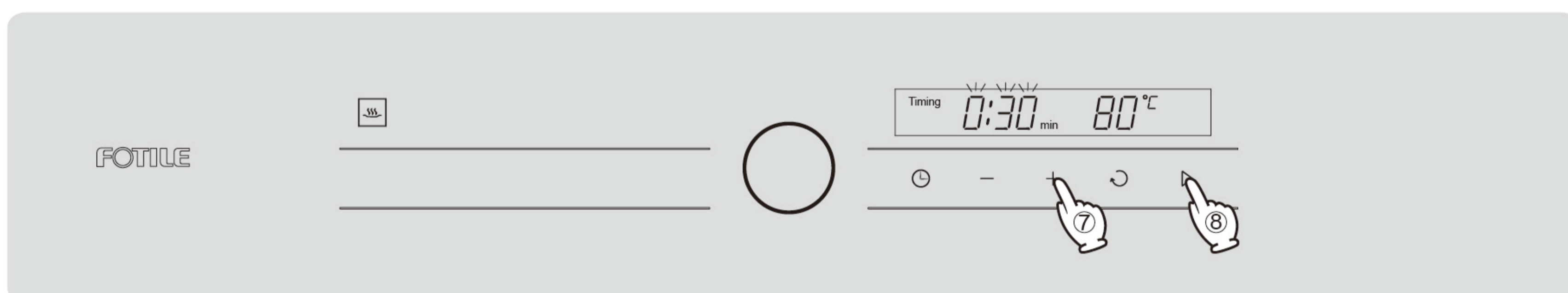
### 3. Set cooking temperature

Touch  $\triangleright$  key and confirm cooking mode as “normal steam” (operation ④) and default temperature value is flashing at this time. — key or + key may be touched to set the cooking temperature needed, as shown in the figure (operation ⑤). For example, if cooking temperature is set as 80℃, you can touch  $\triangleright$  key to enter into cooking time setting interface after setting cooking temperature (operation ⑥).



### 4. Set cooking time

When you see the cooking time setting interface, time value in the display interface will begin to flash. — key or + key may be touched to set the cooking time needed (unit is minute). For example, cooking time is set as 30 minutes, as shown in the following figure (operation ⑦).



### 5. Start cooking

After completion of temperature setting, if  $\triangleright$  key is touched (operation ⑧), steam oven will start cooking.

### 6. Cooking finished

After it reaches the cooking time set, steam oven will stop working automatically and enters into standby interface and the cooking is finished. The buzzer will buzz shortly for 10 times at the same time.

## ■ Preheating

Steam oven needs certain time for preheating (preheating time varies from 4 to 10 minutes according to different operation environment and temperature settings) during steam cooking process. Steam oven finishes preheating when temperature in the chamber reaches the cooking temperature set. Steam oven will start cooking at this time and count down will be conducted according to the cooking time set.

## Senior advanced operations

### ★ SCD26-D1

#### I. Description to product display/function setting

##### ■ Connection of power supply

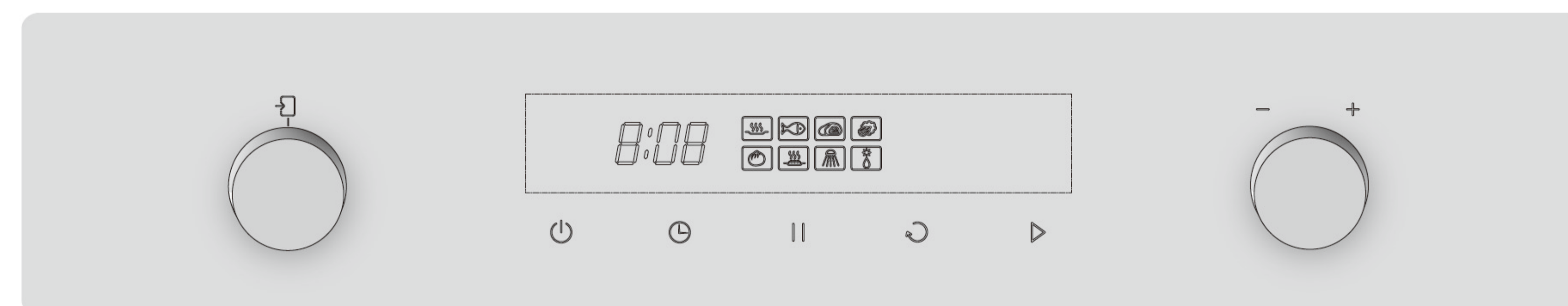
After the steam oven is power on, display screen will display all contents and will be closed after 1 second. Buzzer will buzz for a long time and system will enter into shut down state. Shut down state: no display in the display screen.

##### ■ Standby interface

After “ $\text{⏻}$ ” key is touched, the machine will be started and will enter into standby interface (standby interface displays system clock of the machine only).

Note: only “ $\text{⏻}$ ” key is effective when the machine is not started.

Display interface under standby state is shown in the following figure.

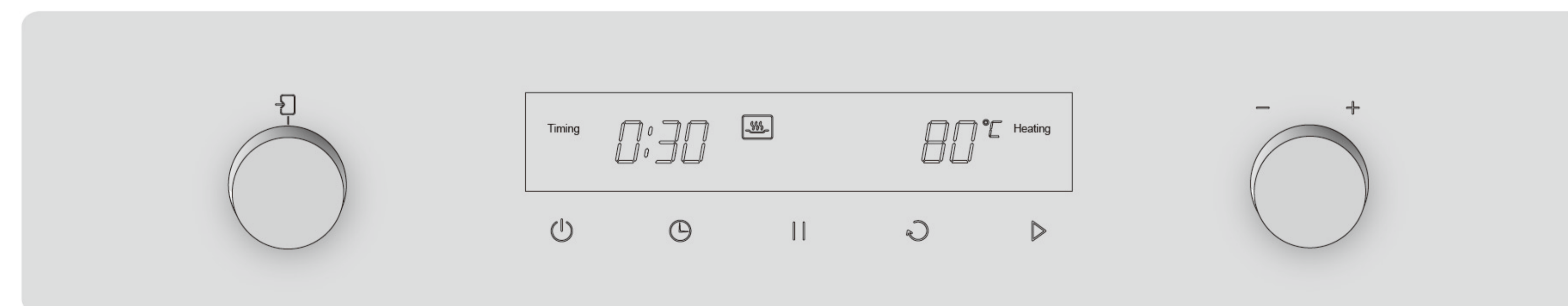


Standby state

Note: the steam oven will shut down automatically if there is no operation within 40 seconds under standby interface.

Note: the steam oven will enter into standby state if there is no operation within 2 minutes under setting state.

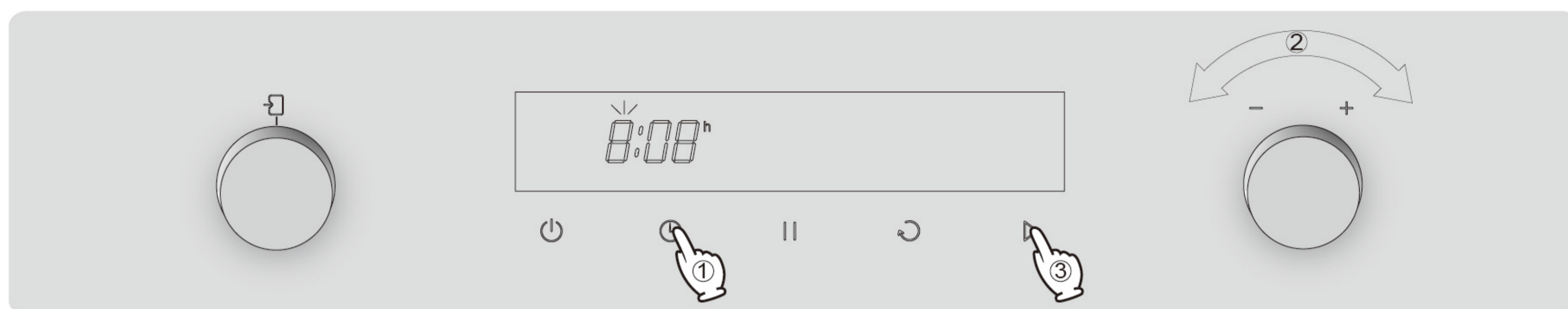
##### ■ Cooking operation interface



In preheating process, time displayed in “clock display” is the cooking time set and temperature displayed in “temperature display” is the real time temperature in the chamber; when preheating is finished namely actual temperature in the chamber reaches the temperature set, time displayed in “clock display” is the count down of cooking and temperature displayed in “temperature display” is the real time temperature.

## ■ Clock setting

Touch “ ⌚ ” key in standby interface to enter into clock setting interface, as shown in the following figure (operation ①).



1. Hour value of the clock flashes and “time/temperature selection” knob should be rotated to set the hour value, as shown in the figure (operation ②);
2. “ ⌚ ” key is touched to set value of minute (note: “ ▶ ” key can also be touched to set value of minute); minute value will flash at this time and “time/temperature selection” knob should be rotated to set minute value;
3. After setting of minute value, “ ▶ ” key should be touched to complete clock setting, as shown in the figure (operation ③).

Note: “ ⌚ ” key can be touched to switch setting of hour value and minute value during the operation.

Note: appointment time and system time of the steam oven are 24-hour system.

## ■ Pause

“ || ” key can be operated during cooking.

When “ || ” key is touched during operation state, steam oven will stop cooking and cooking count down and operation icon will flash.

When “ ▶ ” key is touched under pause state, steam oven will recover cooking and cooking count down and operation icon will be persistent-on.

## ■ Setting of other 6 functions

Setting of other 6 functions: fish steaming 🐟, meat steaming 🍖, vegetable steaming 🥬, wheaten food steaming 🍜, rice steaming 🍚 and defrost ❄️ is the same as that of normal steam.

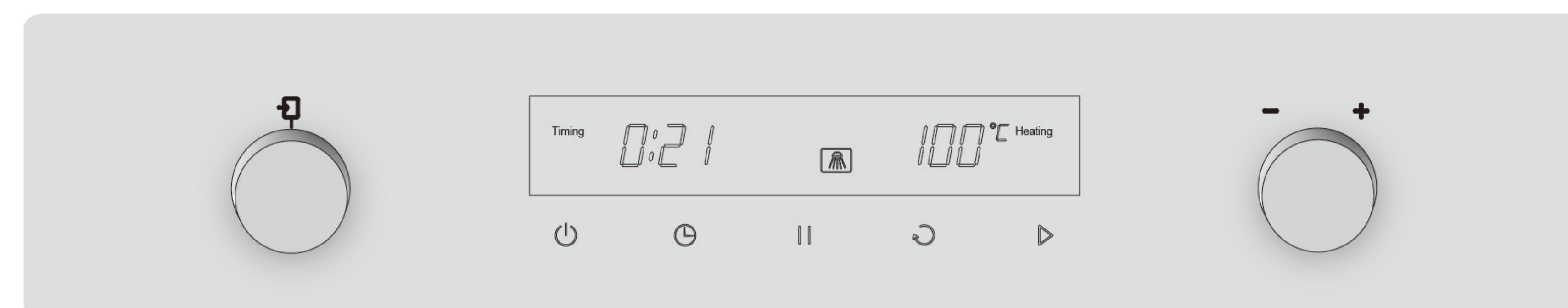
As different cooking materials have different requirements on cooking temperature and heating power in different periods, in order to realize a better cooking effect, appropriate cooking mode should be selected according to features of the main ingredients of dishes.

## ■ Setting of decontamination function

As heating trays in the bottom of the inner container and on the back may be polluted by dirt after periods of operation, in order to improve the working efficiency and prolong the service life, program sets that interface will display “C” code for 3 seconds in each time of starting when the steam oven operates for 30 hours accumulatively. This is used to remind customers of decontamination operation. In order to maintain steam oven in a better way, you can also operate “decontamination” program ahead of time when necessary.

Basic operation flows of decontamination function:

- a) Water in the heating trays in the bottom of the inner container should be wiped;
- b) Water should be filled into the water tank until it reaches “MAX” highest water level scale line and appropriate amount of food level disincrustant (such as food level citric acid) should be added and water tank should be placed in the water tank slot;
- c) Under standby state, “cooking mode selection” knob should be rotated to select “decontamination” function icon 🧼 and “ ▶ ” key should be touched to start operation, as shown in the following figure:



- d) The program is over after 21 minutes of operation. Buzzer will buzz for 10 times and system enters into standby state;
- e) Heating trays in the bottom of the inner container should be cleaned and the residual water in the water tank should be discharged;
- f) Water should be filled into the water tank until it reaches “MAX” highest water level scale line and “decontamination” program should be operated again according to c)-e) steps and then whole decontamination process may be finished.

Note: temperature and timing can not be selected and they will be default values under decontamination state; “ || ” key is invalid during decontamination process.

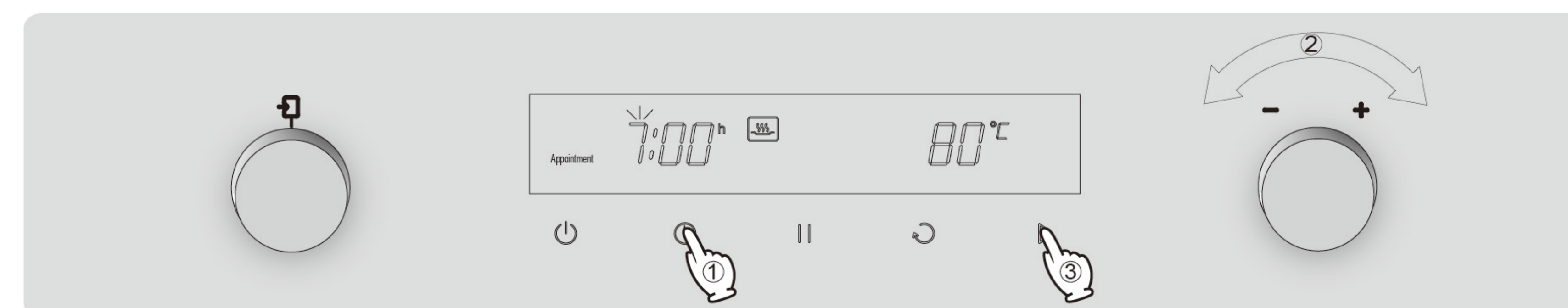
## II. Cooking with appointment function

Operation steps: fill water in water tank →place dishes into the chamber →starting up →select cooking mode →set cooking temperature →set cooking time →set appointment cooking time →confirm and finish appointment setting →machine will start cooking after it reaches the appointment time set →cooking →cooking is finished and will shut down automatically →cleaning

In terms of the first 6 operation steps, namely from the first one to “set cooking time” operation, are the same as that of [cooking with steam oven]. The following content introduces steps starting from “set appointment cooking time”:

### 1. Set appointment cooking time

After cooking time is set, if “ ▶ ” key is not touched and “ ⌚ ” key is touched within 2 minutes, the system will enter into setting of appointment cooking time (operation ①). Time value will flash at this time, as shown in the following figure:



“Time/temperature selection” knob on the right side can be adjusted to set the appointment time needed (hour, minute) (operation ②).

Hour should be set first of all and then minute should be set; after hour value is set, “▶” key should be touched to enter into setting of minute value (operation ③), as shown in the following figure:



2. Finish appointment setting

After minute value is set, “▶” key should be touched to finish appointment setting (operation ④ and operation ⑤) and interface will display real time clock at this time. If “confirm/start” key is not touched, it will enter into standby interface in 2 minutes.

3. System will start cooking automatically after it reaches the appointment cooking time set.

Cooking count down will be displayed after the steam oven reaches the cooking temperature set.

Note:

- a. Appointment cooking time is the time when steam oven starts cooking. If clock time setting is not synchronous with local time, appointment time will not be synchronous with local time neither. In order to ensure accuracy of cooking time, please adjust clock to the accurate local time before setting of appointment cooking function.
- b. In setting process, “⌚” key can be touched to switch from “timing setting” to “appointment setting”; “↺” key can be touched to switch from “appointment setting” to “timing setting”.

★ SCD26-C2S

I. Description to product display/function setting

■ Connection of power supply

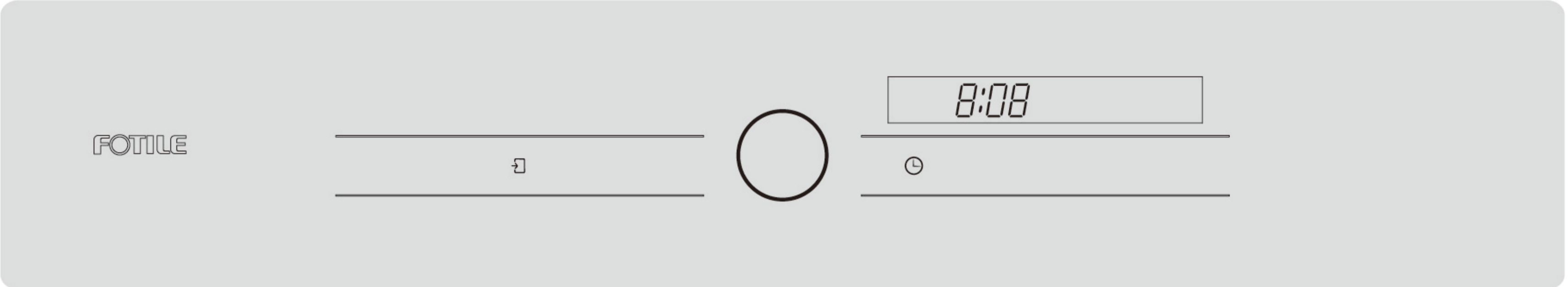
After the steam oven is power on, display screen will display all contents and will be closed after 1 second. Buzzer will buzz for a long time and system will enter into shut down state. Shut down state: no display in the display screen

■ Standby interface

After “power” key ⏻ is touched, the machine will be started and will enter into standby interface (standby interface displays system clock of the machine only).

Note: only “power” key ⏻ is effective when the machine is not started.

Display interface under standby state is shown in the following figure.

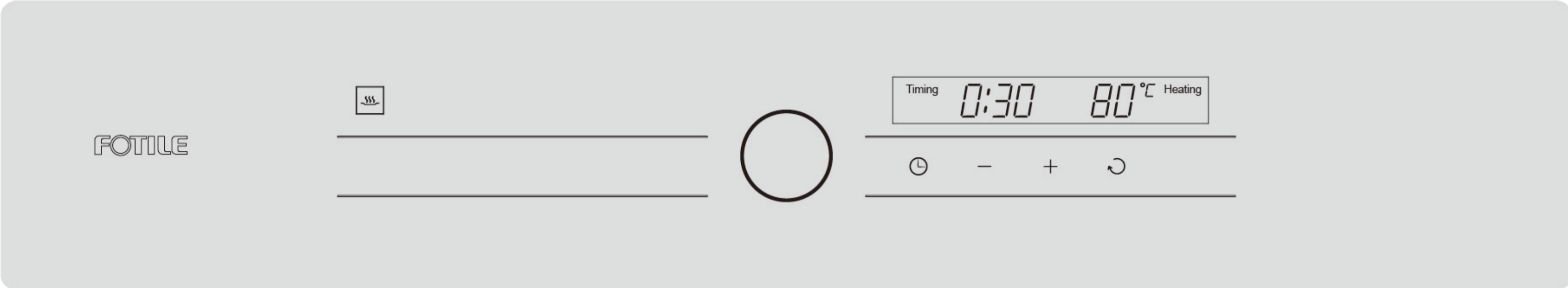


Standby state

Note: the steam oven will shut down automatically if there is no operation within 40 seconds under standby interface.

Note: the steam oven will enter into standby state if there is no operation within 2 minutes under setting state.

■ Cooking operation interface



In preheating process, time displayed in “clock display” is the cooking time set and temperature displayed in “temperature display” is the real time temperature in the chamber; when preheating is finished namely actual temperature in the chamber reaches the temperature set, time displayed in “clock display” is the count down of cooking and temperature displayed in “temperature display” is the real time temperature.

■ Clock setting

Touch ⌚ key in standby interface to enter into clock setting interface, as shown in the following figure (operation ①).

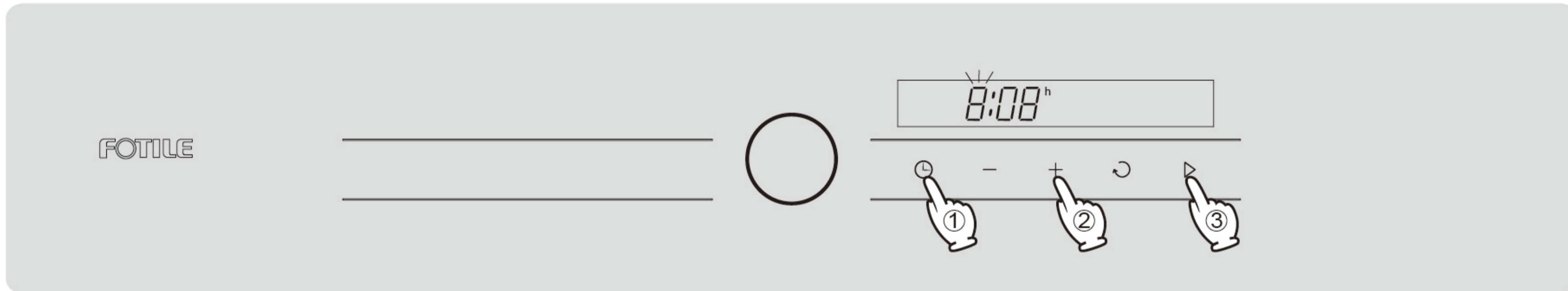
1. Hour value of the clock flashes and — key or + key may be touched to set hour value (operation ②);

2. ▶ key is touched to set value of minute (note: ⌚ key can also be touched to set value of minute); minute value will flash at this time and — key or + key may be touched to set minute value;

3. After setting of minute value, ▶ key should be touched to complete clock setting (operation ③).

Note: 1. ⌚ key can be touched to switch setting of hour value and minute value during the operation.

2. appointment time and system time of the steam oven are 24-hour system.



■ Setting of other 6 functions




Setting of other 6 functions: fish steaming 🐟, meat steaming 🍖, vegetable steaming 🥬, wheaten food steaming 🍜, rice steaming 🍚 and defrost ❄️ is the same as that of normal steam.

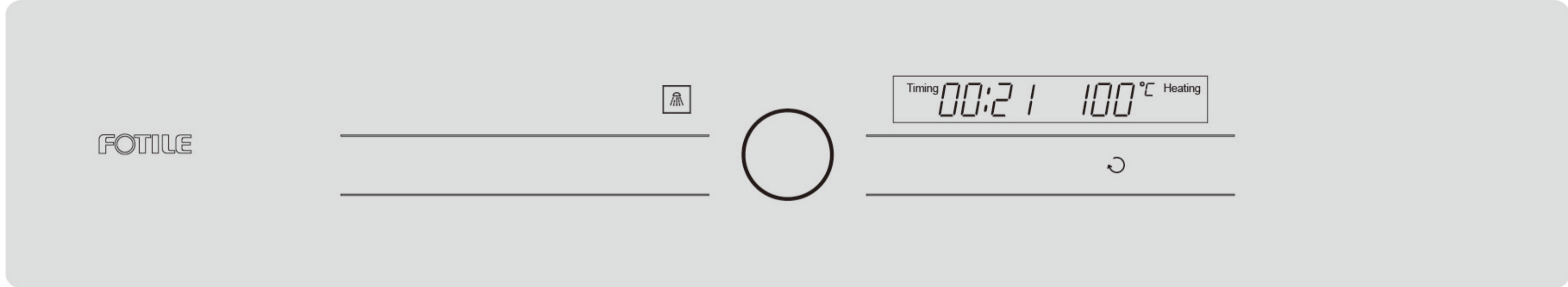
As different cooking materials have different requirements on cooking temperature and heating power in different periods, in order to realize a better cooking effect, appropriate cooking mode should be selected according to features of the main ingredients of dishes.

■ **Setting of decontamination function**

As heating trays in the bottom of the inner container and on the back may be polluted by dirt after periods of operation, in order to improve the working efficiency and prolong the service life, program sets that interface will display “C” code for 3 seconds in each time of starting when the steam oven operates for 30 hours accumulatively. This is used to remind customers of decontamination operation. In order to maintain steam oven in a better way, you can also operate “decontamination” program ahead of time when necessary.

Basic operation flows of decontamination function:

- a) Water in the heating trays in the bottom of the inner container should be wiped;
- b) Water should be filled into the water tank until it reaches “MAX” highest water level scale line and appropriate amount of food level disinfectant (such as food level citric acid) should be added and water tank should be placed in the water tank slot;
- c) Under standby state,  key should be touched first of all and then < key or > key should be touched to select “decontamination” function icon  and  key should be touched to start operation, as shown in the following figure:





- d) After 21 minutes of work, the end of the program, the buzzer sounds 10 times, into the standby state;
- e) Water in the heating trays in the bottom of the inner container should be wiped;
- f) Water should be filled into the water tank until it reaches ‘MAX’ highest water level scale line and appropriate amount of food level disinfectant (such as food level citric acid) should be added and water tank should be placed in the water tank slot.

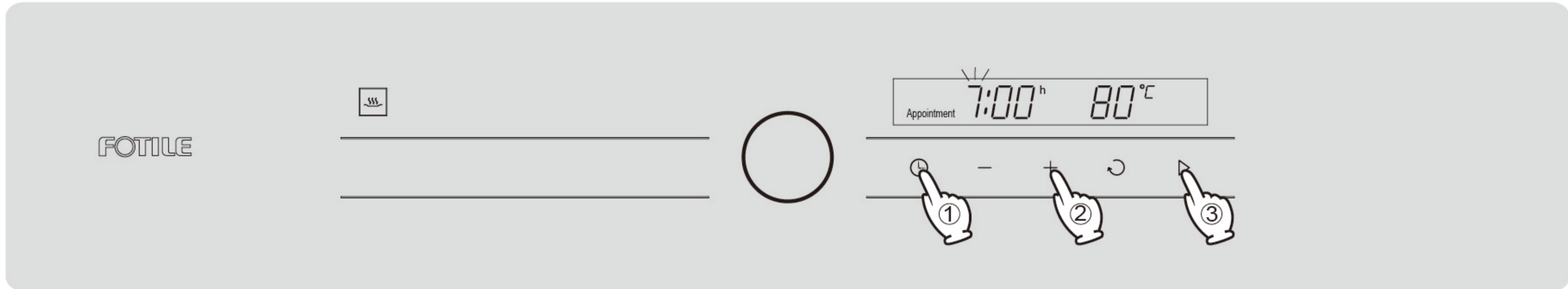
**II. Cooking with appointment function**


Operation steps: fill water in water tank → place dishes into the chamber → starting up → select cooking mode → set cooking temperature → set cooking time → set appointment cooking time → confirm and finish appointment setting → machine will start cooking after it reaches the appointment time set → cooking → cooking is finished and will shut down automatically → cleaning

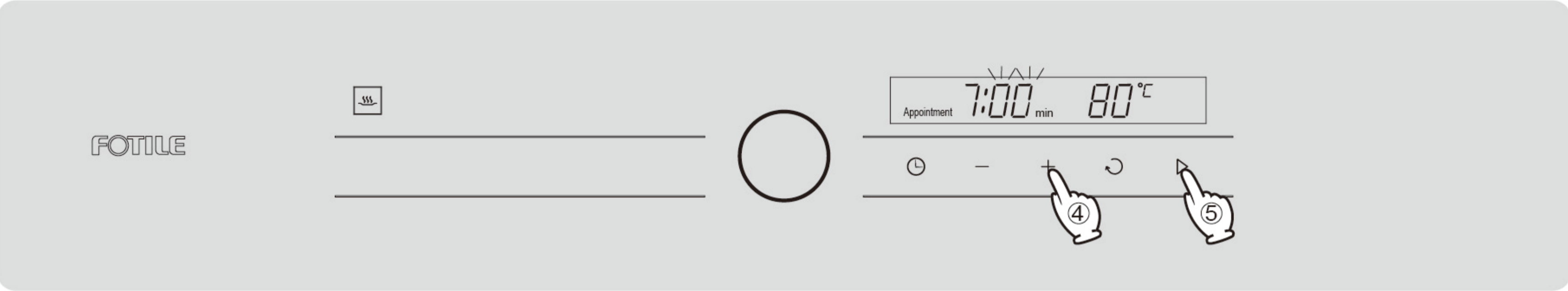
In terms of the first 6 operation steps, namely from the first one to “set cooking time” operation, are the same as that of [cooking with steam oven]. The following content introduces steps starting from “set appointment cooking time”:



**1. Set appointment cooking time**

After cooking time is set, if  key is not touched and  key is touched within 2 minutes, the system will enter into setting of appointment cooking time (operation ①). Time value will flash at this time, as shown in the following figure:



- key or + key may be touched to set appointment time (hour and minute) (operation ②). Hour should be set first of all and then minute should be set; after hour value is set,  key should be touched to enter into setting of minute value (operation ③), as shown in the following figure:








- 2. Finish appointment setting  
After minute value is set,  key should be touched to finish appointment setting (operation ④ and operation ⑤) and interface will display real time clock at this time. If  key is not touched, it will enter into standby interface in 2 minutes.
- 3. System will start cooking automatically after it reaches the appointment cooking time set. Cooking count down will be displayed after the steam oven reaches the cooking temperature set.

**Note:**  
Appointment cooking time is the time when steam oven start cooking. If clock time setting is not synchronous with local time, appointment time will not be synchronous with local time neither. In order to ensure accuracy of cooking time, please adjust clock to the accurate local time before setting of appointment cooking function.

**III. Other additional functions**

★ **SCD26-D1**

Function name	Function content
Automatic return function	If there is no valid key operation within 2 minutes in setting state, system will return to standby state automatically.
Cooking temperature inquiry and modification function	When the whole machine is running, “time/temperature selection” knob on the right side can be rotated directly to display temperature set and rotated again to set cooking temperature again and then “  ” key can be touched for confirmation. If the key is not touched, the new cooking temperature set will be invalid.
Timing modification function	When the whole machine is running, “  ” key can be touched to modify timing time and then “time/temperature selection” knob on the right side can be rotated to set timing time again and then “  ” key can be touched for confirmation. If the key is not touched, the new timing time set will be invalid.
Appointment time modification function	In appointment waiting, “  ” key may be touched for 2 times to enter into appointment time modification. Then “time/temperature selection” knob on the right side can be rotated to set appointment time again and then “  ” key can be touched for confirmation. Appointment setting or modification in operation process is invalid.

Function name	Function content
Fan cool-down function	Fan will operate continuously for 20 minutes after steam oven timing is finished.
Water shortage prompt function	When water level in the water tank is lower than the minimum water level, “please fill water” on the display screen will flash and buzzer will buzz in an interval of 1 second.
“C” code decontamination prompt function	Interface will display “C” code for 3 seconds in each time of starting when the steam oven operates for 30 hours accumulatively. This is used to remind customers of decontamination operation. After decontamination function is operated, the accumulated time will be reset and enters into next circle of time accumulation. Refer to “decontamination function setting” for detailed operation.
Backwater function	When steam oven operation is finished and it goes back to shut down interface, there may still be operation sound. This is because water pump in the steam oven needs to extract the residual water in the chamber into the water tank so as to prevent residual of water.

★ SCD26-C2S

Function name	Function content
Automatic return function	If there is no valid key operation within 2 minutes in setting state, system will return to standby state automatically.
Cooking temperature inquiry and modification function	When the whole machine is running, — key or + key may be touched to display temperature set and touched again to set cooking temperature again and then ▷ key can be touched for confirmation. If the key is not touched, the new cooking temperature set will be invalid. System will return to working interface if there is not any operation within 5 seconds.
Timing modification function	When the whole machine is running, ⊖ key can be touched to modify timing time and then — key or + key may be touched to set timing time again and then ▷ key can be touched for confirmation. If ▷ key is not touched, the new timing time set will be invalid. System will return to working interface if there is not any operation within 5 seconds.
Appointment time modification function	In appointment waiting, ⊖ key may be touched for 2 times to enter into appointment time modification. Then — key or + key may be touched to set appointment time again and then ▷ key can be touched for confirmation. If ▷ key is not touched, the new appointment time set will be invalid. Appointment setting or modification in operation process of whole machine is invalid.
Fan cool-down function	Fan will operate continuously for 20 minutes after steam oven timing is finished.
Water shortage prompt function	When water level in the water tank is lower than the minimum water level, “please fill water” on the display screen will flash and buzzer will buzz in an interval of 1 second. When the door is open, “please fill water” icon on the display screen flashes and there is no alarm prompt.

Function name	Function content
“C” code decontamination prompt function	Interface will display “C” code for 3 seconds in each time of starting when the steam oven operates for 30 hours accumulatively. This is used to remind customers of decontamination operation. After decontamination function is operated, the accumulated time will be reset and enters into next circle of time accumulation. Refer to “decontamination function setting” for detailed operation.
Backwater function	When steam oven operation is finished and it goes back to shut down interface, there may still be operation sound. This is because water pump in the steam oven needs to extract the residual water in the chamber into the water tank so as to prevent residual of water.

Common problems handling

■ About water tank

1. The highest water level scale identification is in the top part outside the water tank. When you fill water into water tank, please fill to the extent that water level reaches the highest water level scale line. This can prolong continuous cooking time of one-time water injection furthest. During water injection, water level should not exceed the highest water level scale line and water in water tank should not overflow during insertion and extraction of water tank;
2. In order to reduce vapor generation time, hot water below 80℃ may be used. Hot water should not be poured out.
3. Push water tank with injected water into the steam oven and the machine can operate. If water tank is not pushed into the steam oven completely, steam oven will not be heated and “please fill water” icon will flash.
4. If “please fill water” icon on the display screen flashes and buzzer buzzes, it indicates that water level in water tank is below the minimum water level. The steam oven will stop working and please inject water promptly at this time.


■ About cooking time and cooking effect

1. Preheating time is too long. Inspect whether door is closed firmly or not or whether there is air leakage in the door. Please close the door firmly if it is not. If there is still obvious air leakage at this time, please contact service of FOTILE Company for repair; inspect whether there is dirt on temperature sensor in the box, if there is, please clean it promptly.
2. Cooking time is too long. First of all, steam oven door should not be open during cooking process frequently so as to reduce heat loss in this process; Inspect whether door is closed firmly or not or whether there is air leakage in the door. Please close the door firmly if it is not. If there is still obvious air leakage at this time, please contact service of FOTILE Company for repair.
3. Much condensed water in the box. Inspect whether the steam oven is cleaned and water in the box is discharged after each time of use.
4. Much condensed water in the dinner plate after completion of cooking. Dished may be covered with preservative film before cooking or steam oven may be preheated ahead of time and then dishes may placed in the box when preheating is almost finished.

■ Selection of cooking container

Stainless steel cooking containers are attached to the steam oven and users can also purchase other accessories. Pay attention to the following content during selection of appropriate cooking container: try to use cooking container with multi-hole as vapor can contact food through small holes and food will be cooked more equally with faster heating speed; when food such as stewed product are cooked, cooking time will be longer as food is small, and placed densely and space among food is small or there is even no such space and vapor can not exert its function completely. Therefore, food should be placed in the oblate body container to make more space for vapor during cooking; appropriate placement height of food is 3-5cm and too much amount of food will prolong cooking time and even influence food taste. Steam oven is designed to cook for 6-8 people and too much food should not be placed in it.

Heat-resistant glass, glass-ceramic, porcelain, stainless steel and enamel container can also be used.

 Attention:  
If plastic cooking container is used, please ensure that it can resist 100℃ high temperature and vapor.  
If cooking container with large thickness is used, cooking time will be long.  
Please place cooking container on the steaming tray attached to the machine.  
Edge top of the container should be at least 3cm away from top of cooking box so as to let sufficient vapor into the container.

■ Common fault identification and handling

For the sake of your safety, please press power key for shut down and then conduct corresponding fault handling.

Fault phenomenon	Analysis of causes	Solutions
Display “please fill water”	Reason 1: water tank is not pushed in the slot or pushed to the wrong place during operation and therefore, water tank detection switch is not closed.	Push water tank to the right place again.
	Reason 2: water is not filled into water tank or water level is lower than the lowest water level.	Inject water into water tank until it reaches “MAX” highest water level scale line. Place water tank into water tank slot and push it to the right place.
Display F3	Reason: temperature sensor in the inner container is not connected or is in disconnection.	Pull up power supply plug of the steam oven and contact after-sale service department of FOTILE, which will arrange repair.
Display F4	Reason: temperature sensor in the inner container is in short circuit.	
Display F5	Reason: water level sensor fault of water storage box.	
Display F6	Reason: water level detection plate fault of water tank.	
Display F7	Reason: water level sensor is blocked in the low water level.	
Display E2	Reason: temperature sensor fault in the heating tray of inner container.	

Fault phenomenon	Analysis of causes	Solutions
The machine does not work after power line plug is power on	Reason 1: separation of connection between power line and the machine.	Pull up power line plug of the steam oven. Connect another end of the power line with the machine and then power it on.
	Reason 2: connection line of control panel is not connected.	Contact FOTILE service department, which will arrange repair.
	Reason 3: power plug of the machine is power off.	Contact qualified electrician for detection and repair.
The machine works, but vapor can not be generated	Reason 1: vapor generator is in open circuit.	Pull up power line plug of the steam oven and contact FOTILE service, which will arrange repair.
	Reason 2: the fuse is broken.	
	Reason 3: relay of vapor generator on power panel is in fault.	
	Reason 4: temperature sensor of inner container is in fault.	
	Reason 5: plug plate is inserted in the wrong place in the power panel.	
	Reason 6: the door is not closed firmly or control switch of the door is in fault.	
	Reason 7: magnetic valve is in fault or is in open circuit.	
	Reason 8: air inlet pipe is broken.	
Water leakage of the machine	Reason 1: water in condensed water channel overflows.	Absorb it with cloth.
	Reason 2: heating tray of the inner container is not sealed firmly.	Pull up power line plug of the steam oven and contact FOTILE service, which will arrange repair.
	Reason 3: inner container is not sealed firmly.	
	Reason 4: water leakage of water tank.	
	Reason 5: air inlet pipe or air outlet pipe is broken.	
	Reason 6: temperature sensor of inner container is not sealed firmly.	
	Reason 7: water tank is not pushed to the right place; seal ring of water tank is deformed.	
Vapor can be generated but food is not cooked	Reason 1: temperature sensor of inner container is in fault.	Pull up power line plug of the steam oven and contact FOTILE service, which will arrange repair.
	Reason 2: plug plate is inserted in the wrong place in the power panel.	
	Reason 3: air inlet pipe is broken or is deformed.	
	Reason 4: vapor generator is in fault.	
Food can be cooked. But messy code is displayed or it shows that temperature rises slowly.	Reason 1: temperature sensor of inner container falls.	Pull up power line plug of the steam oven and contact FOTILE service, which will arrange repair.
	Reason 2: temperature sensor of inner container is in fault.	

# Suggestions for cleaning and maintenance

## General precautions

The inner container should be cleaned after being used each time. The cleaning must be executed after inner container become cool. Making sure the inner container is completely dry before closing the steam oven door.

**Warning:** the steam can not be used for cleaning the machine otherwise pressurized steam will make permanent damage on surface and accessories. We will not assume the responsibility of consequences above. Do not use cleaner of alkali/soda, acid or chlorine, cleaning spray or cleaner for dishwashing machine and corrosive cleaner, hard brush or scouring pad and wire brush. Sponge with corrosive cleaner should not be used to prevent scratching surface.

## Edge banding/ steam oven edge banding

Please clean or wipe steam oven edge banding after being used each time. Please use sponge with hot water but cleaner. Edge banding may have perforations or breaks for a long-term use. Please replace edge banding if above conditions occur.

**Warning:** do not use cleaner of surface active agent and make sure no cleaner sticking on steam oven edge banding.

## Panel and casing of steam oven

Panel, chamber door and casing of steam oven can be cleaned by with hot water and little cleaner, and wiped with cloth. Wipe it with soft cloth after cleaning. Screen painting area is easily scratched and rusted by acid materials. Therefore please clean it carefully according to above requirement. Try not to use stainless steel cleaner or cleaning media otherwise it should be wiped as soon as possible to prevent the remaining dirt from damaging your steam oven surface.

## Stainless steel panel and/or casing

Never-wear cleaner and care agent are recommended for use. Please wipe along with the steel line with average strength.

## Steam tray, side scaffold and cooking container

Steam tray, side scaffold and cooking container must be cleaned and wiped after being used each time.

**Suggestion:** Accessory above can be put into dishwasher for wash.

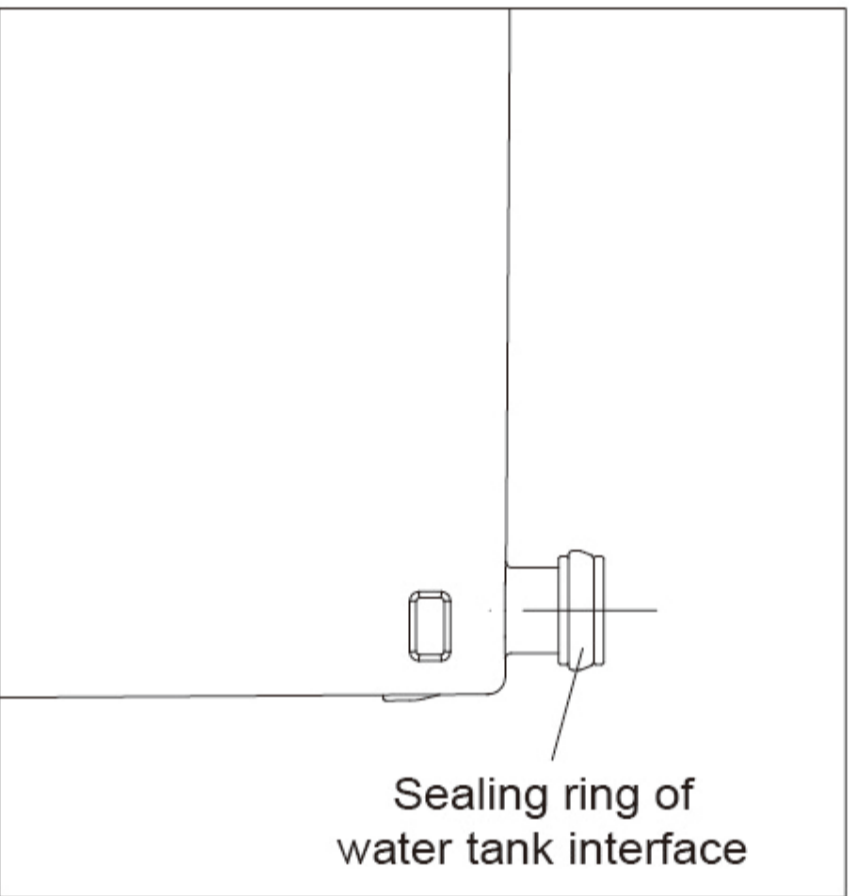
## Inner container of steam tank

Please clean inner container of steam tank after being used each time. Wipe the coagulum in inner container or inner wall with sponge or soft cloth with strong suction. Most cooking residue can be cleaned with cloth and mild cleaner with hot water. In areas with poor water quality, there may be a layer of settlings in inner wall of steam oven and it can be wiped with wet cloth with little vinegar. Clean and swipe the inner wall with clean water. Clean and swipe chamber top and condensed groove, inner wall of chamber door and card slot for storing water tank.

**Suggestion:** cleaning will be easier by taking out side scaffold of two sides before cleaning inner wall. At the same time, clean and wipe steam oven top and condensed groove, inner wall of chamber door and card slot for storing tank.

## Water tank

Please pour out and wipe the water in water tank after being used each time;



Sealing ring of water tank interface is quick-wear part. It may be damaged or broken seriously after being used for many times. If the condition occurs and affects sealing effect between water tank and water tank seat, sealing ring (two amenities attached with machine) of water tank interface can be replaced by self or by calling After-sales Department of FOTILE to arrange staff by door-to-door service.

## Heating tray of inner container bottom

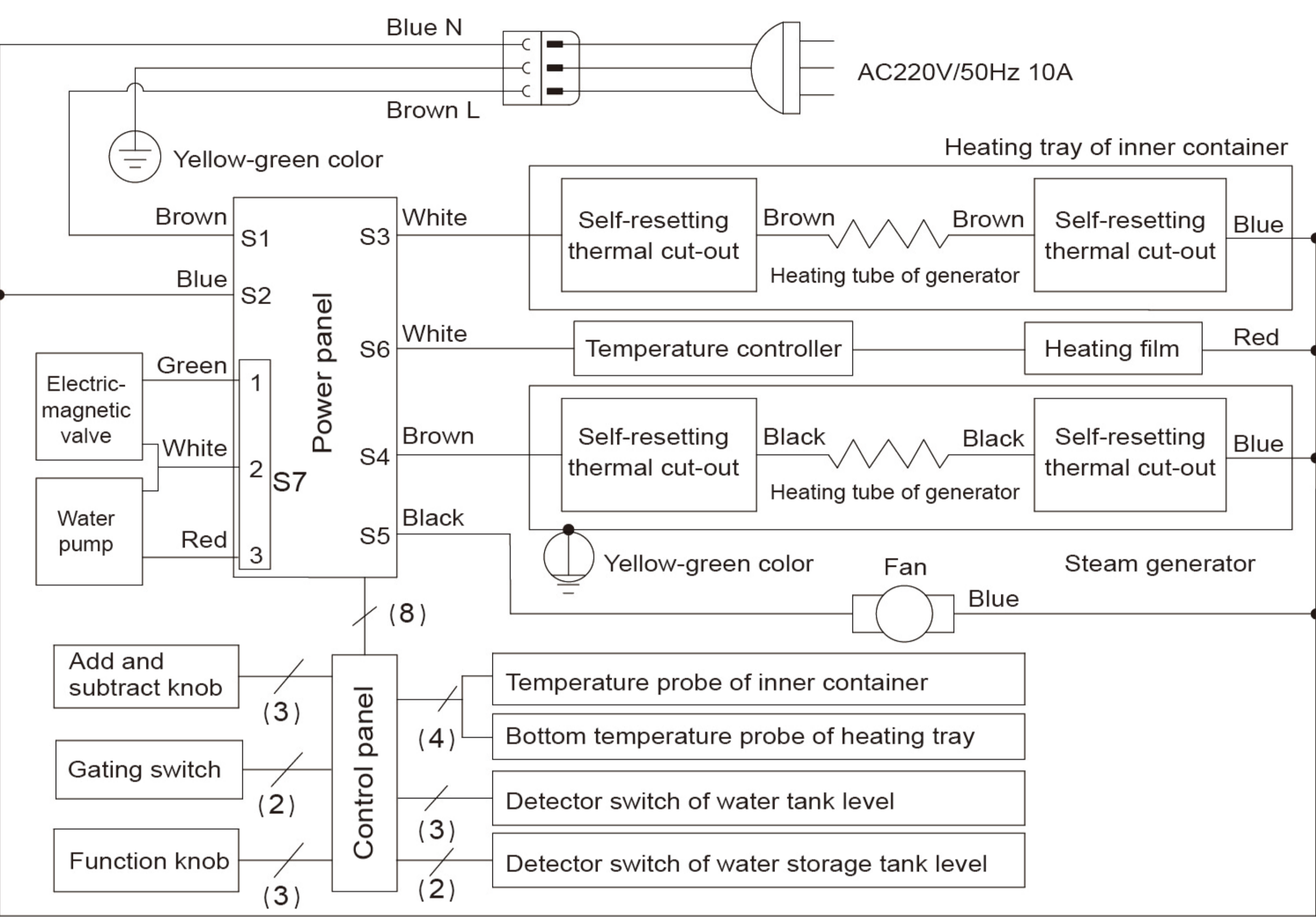
Please wipe water in inner container bottom after being used each time.

After steam oven operates for a period of time, it is hard to avoid dirt on heating tray of inner container bottom. Please remove dirt by scale remover at food grade in order to increase its working efficiency and expand its usage span. See operation details in “Function settings of dirt removal”.

**Warning:** in order to keep it clean, please wipe water in water tank and inner container, inner wall and heating tray of inner container bottom to avoid settlings after being used each time; do not use scouring pad or wire brush for cleaning.

Diagram of electric connection

★ SCD26-D1



★ SCD26-C2S

