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User Manual
WKQS-26-CQ935H01
Compact Oven with Microwave

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

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Safety Precautions

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance

The compact oven with microwave is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire

All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper operation of this product.

- ◆ Hold the end of the plug and pull it out when pulling out the plug on the socket. Do not pull out the plug with the power cord, otherwise it is prone to hazards such as electric shock, short circuit and fire.
- ◆ Be sure not to use a power socket that is loose or contacted poorly, otherwise such dangers as electric shock, short circuit and fire may occur.
- ◆ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ◆ The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol). Keep away from damp places, live areas, or sinks.
- ◆ If the appliance door cannot be opened and the door hinge is damaged, do not use the appliance.
- ◆ If the metal screen inside the appliance door is slightly bent or deformed, do not use the appliance.
- ◆ Do not knock panel, internal chamber, appliance door, and other parts to avoid

appliance failure.

- ◆ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- ◆ Remove all packaging materials of the appliance before installation. If they are not removed, they may cause sparking, burns and other hazards during work.
- ◆ Do not start the microwave mode without placing any food. When there is no food or water absorbing microwave energy in the inner chamber, the microwave energy will be constantly reflected in the inner chamber, which will cause too-high inner temperature and thereby result in abnormality.
- ◆ When using the appliance, please use proper containers for food. When using microwave mode, do not put metal objects in the oven, including metal containers, containers with metallic decorations, knives, forks and other tableware.
- ◆ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ◆ The appliance is only suitable for home cooking and cannot be used for other purposes than cooking food, such as drying items, which may cause a fire.
- ◆ The appliance shall not be used for laboratory experiments or other commercial purposes.
- ◆ If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- ◆ Do not heat chemical reagents or other non-food products in microwave mode to avoid microwave leakage.
- ◆ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ Use a separate 10A or higher socket, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.
- ◆ If the appliance fails, please power it off immediately and stop using, and do not touch the appliance, and ask a professional to repair it.
- ◆ Do not damage the power cord. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, be sure not to press or attack the power cord with weight.
- ◆ To prevent fire, appliances must be kept clean and air ducts must be unobstructed.
- ◆ **WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- ◆ Never place any flammable substance (e.g. smoke agent) in or under the appliance. When using the appliance, be sure not to spray any smoke agent around it and that the appliance is always supervised.

- ◆ In case the appliance is not to be used for an extended period of time, please cut off the power.
- ◆ Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
- ◆ Turn off the appliance immediately after using, otherwise the residual fat may cause a fire.
- ◆ Before cleaning, be sure to turn off the power first and use a neutral cleaner. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
- ◆ When in microwave mode, The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- ◆ After use, do not clean the appliance directly. Be sure to clean it after cooling to avoid scalding.
- ◆ When in microwave mode, Only use utensils that are suitable for use in microwave ovens and cannot be cooked directly on the bottom glass.
- ◆ Non-professionals are not allowed to install, disassemble, repair or replace the machine or replace any of its parts without permission.
- ◆ **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- ◆ When making popcorn in microwave mode, a special popcorn container must be used. Some food packaged in paper bags can be cooked directly. People shall not leave when cooking.
- ◆ When heat potatoes, apples, sausage, chicken wings and other food with skin in microwave mode, food must be perforated with a knife and fork to prevent rupture or explosion.
- ◆ When in microwave mode, Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- ◆ Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- ◆ When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- ◆ **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- ◆ Do not overcook food in microwave mode.
- ◆ **Warning:** Do not let unattended children and the disabled use the product or let children play with it.
- ◆ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

- ◆ Do not allow children and others unfamiliar with the appliance to operate the product.
- ◆ When the appliance works in the combination mode, children must use it under the supervision of adults due to the temperature rise.
- ◆ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- ◆ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- ◆ If the appliance functions abnormally, please disconnect the power plug and power it on again.
- ◆ The internal crisp plate should be placed properly during use.
- ◆ The appliance cannot be used as an indoor heater.
- ◆ Do not clean this product with a steam cleaner.
- ◆ **Warning:** do not put the crisp plate on the bottom glass in microwave mode.

Product Introduction

Dear Users

Thank you for choosing Robam compact oven with microwave . We recommend that you read this manual carefully before installing and using this product and keep it for future reference.

The company is a professional enterprise producing extractor hood, compact oven with microwave , gas stove, disinfection cabinet, electric oven and other household appliances and kitchenware in China. Robam compact oven with microwave adopts advanced design concept, focusing on overall design and model optimization. It has the advantages of health, environmental protection and energy saving.

Code anti-fake labels are used to ensure that users buy genuine products and safeguard their own interests.

This product belongs to the Class I appliance and must be reliably grounded when used.

※ All pictures of the product in the Manual are for reference only. The real products shall prevail. Our products are constantly improved. The manual will be subject to change without prior notice.

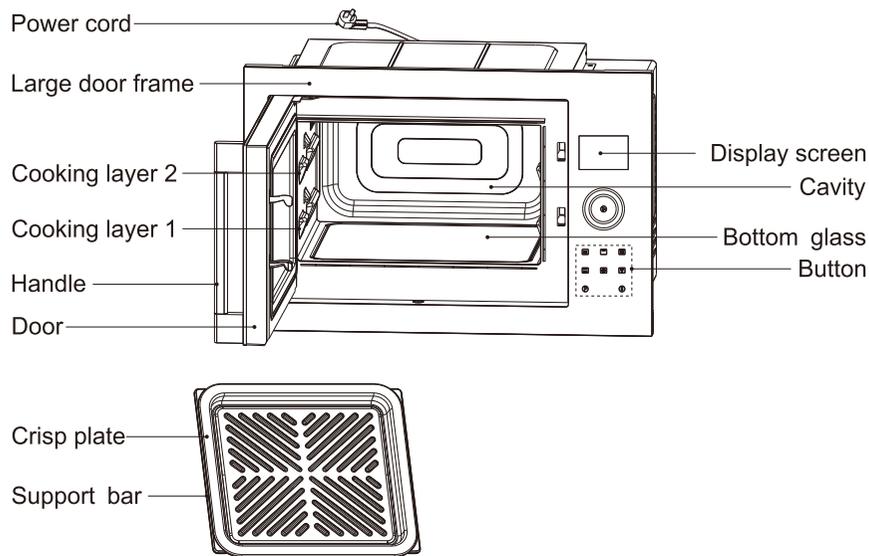
Important Information

Packaging of Compact Oven with Microwave

Please dispose of these packaging materials in an environmentally friendly way to maintain a good environment.

Do not allow children to play with packaging materials such as plastic films and paper boxes, as this may cause suffocation accidents. Therefore, please keep the packaging materials away from children.

Product Structure



Technical Parameters

Model	WKQS-26-CQ935H01
Rated Voltage	220-240V ~
Rated Frequency	50-60Hz
Rated Power Input	1560W
Rated Power Input(Grill)	870W
Microwave Power Output	1000W
Rated Microwave Frequency	2450MHz
Gross Capacity	28L

Effective Capacity	26L
Noise	65dB(A) sound power level
Net weight	17kg
Dimensions (mm) width × height × depth	595 × 385 × 388

List of Attachments

S/N	Description	Qty.
1	Specification	1
2	Crisp plate	1
3	Installation instruction	1
4	Locating plate	1
5	ST4.2 × 12 self-tapping screw	3
6	ST3.5 × 30 self-tapping screw	1

Selection of Cooking Utensils

It is necessary to choose appropriate cooking containers for different cooking methods. Please refer to the following table for use.

Container type	Microwave mode	Baking mode	Combination mode
Heat-resistant glass vessels	Usable	Usable	Usable
Non-heat-resistant glass vessels	Unusable	Unusable	Unusable
Heat-resistant plastic vessels	Usable Note: *appliances marked "for microwave oven" shall be used. *Sealed containers are prohibited.	Unusable	Unusable
Non-heat-resistant plastic vessels	Unusable	Unusable	Unusable
Ceramic container	Usable Note: those with metal decorations are prohibited.	Usable	Usable Note: those with metal decorations are prohibited.

Container type	Microwave mode	Baking mode	Combination mode
Metal vessel 	Unusable	Usable	Unusable
Wooden, bamboo and cloth containers 	Unusable	Unusable	Unusable
Aluminium-foil paper, tin-foil paper, etc. 	Unusable	Usable	Unusable
Food fresh-keeping film 	Usable	Unusable	Unusable
crisp plate 	Unsuitable	Usable	Usable

Note: ● It is recommended to use a glass or ceramic container with a wide mouth for microwave ovens in microwave mode. For example,  the use of necked containers is prohibited. For instance: 

- Do not drag the crisp plate on the door when taking and placing it, to avoid damage to the glass.
- Place the crisp plate on the cooking layer.
- The crisp plate, the inner wall and top of the whole oven chamber are very hot after use. Do not touch them with hands to avoid scalding.
- Clean crisp plate frequently.
- When cooking food, place the food in the wavy area in the middle of the crisp plate. This is to avoid that the food cannot be fully roasted because it enters the surrounding grooves.
- The crisp plate can be used in baking, combination and double-drive baking and cooking modes.

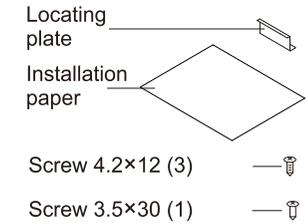
Installation Instruction

In the setting position of the cabinet, set the square hole according to the installation diagram below, and embed the compact oven with microwave into the square hole smoothly. Note that tilt placement is not allowed. The specific hole size (mm) is shown in the following table:

S/N	Description	W	H	D
1	Dimension of completely-nested opening (WxHxD)	600	395	450
2	Dimension of half-nested opening (WxHxD)	560	380	450

Installation method:

A. Lay the installation instructions on the bottom of the cabinet, with the center of the instructions aligned with the center of the cabinet. The front edge of the installation instructions shall be aligned with the front edge of the cabinet. Mark cabinets according to the position of screws in the installation instructions. Place the locating plate at the mark in the correct direction and fix it on the



cabinet with three screws (4.2x12), as shown in Fig. 4. (the protruding edge of the locating plate faces the front of the cabinet)

B. Put the machine into the cabinet so that the outer frame is about the same distance from the left and right of the cabinet. Push the machine back into place so that the locating plate is stuck in the product locating slot. Open the machine door and fix the product on the cabinet with screws (3.5x30) at the screw position on the front upper part of the liner.

C. When the cabinet is fully embedded, a fixed board shall be installed on the top of the cabinet as shown in Fig. 3.

D. The socket shall be conveniently plugged and reliably grounded.

Note: all dimensions in the drawing are in mm.

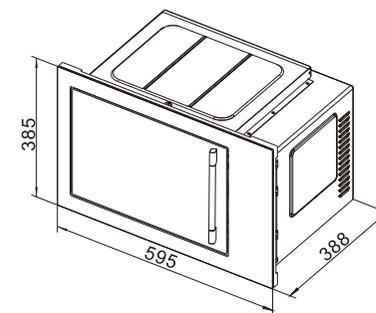


Fig. 1: schematic diagram of overall dimensions

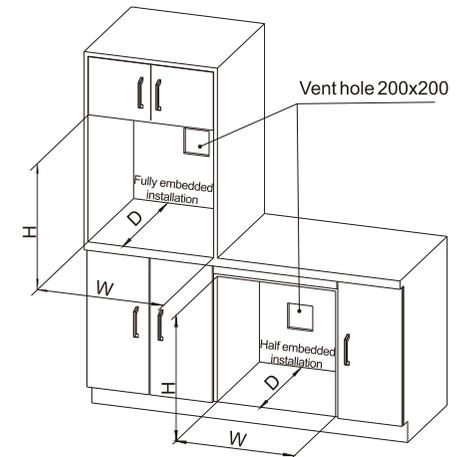
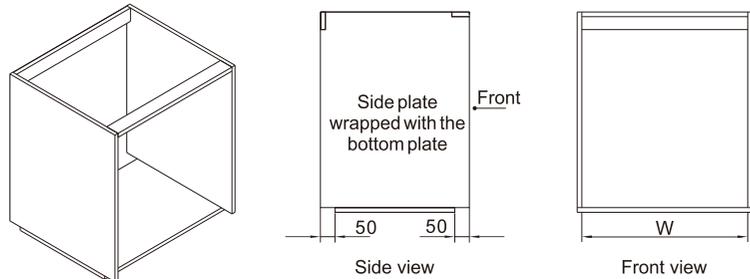


Fig. 2: schematic diagram of opening dimensions



Note: If the product is installed in a floor cabinet, the floor cabinet structure diagram shown in the above figure is recommended to ensure the consistent visual effect between the product door body and left & right cabinet doors.

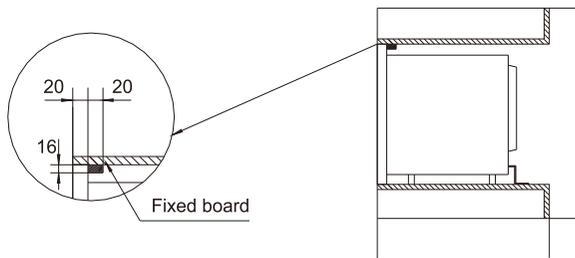


Fig. 3: schematic diagram of fully embedded installation of fixed board

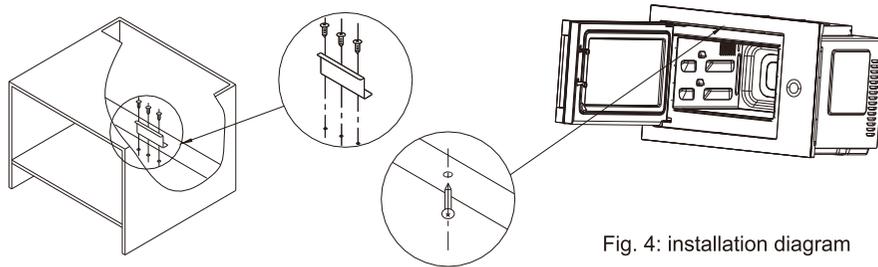
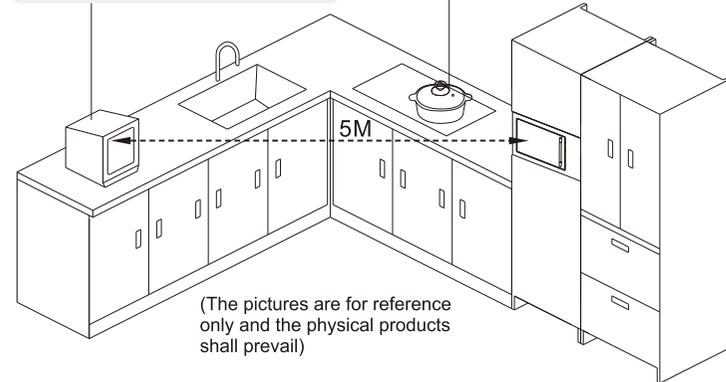


Fig. 4: installation diagram

Be sure the oven is far away from such appliances as TV set, radio and antenna. (Otherwise, interference to the image or sound of these appliances will occur)

Do not place the compact oven with microwave in a place with high temperature and humidity. For example, near a gas stove, live areas or sinks.



(The pictures are for reference only and the physical products shall prevail)

Note: the upper part of the top shell of the complete appliance shall maintain a gap of more than 3mm with the cabinet.

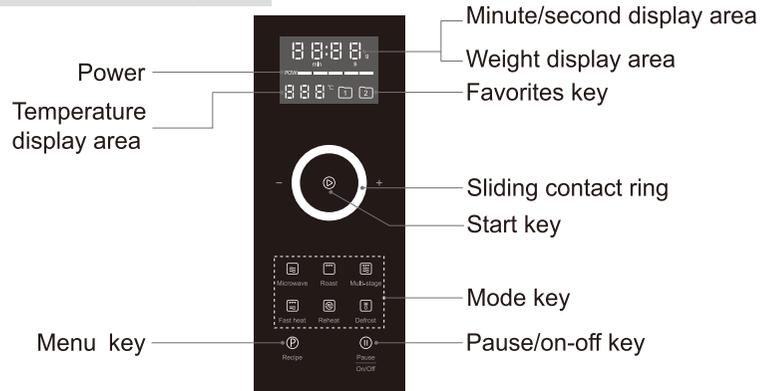
Power supply: the Robam compact oven with microwave shall adopt a separate power supply system. If this system is not used, the fuse may blow or the cooking time may be prolonged. However, high-capacity fuses are not supposed to apply in the power system.

Grounding instructions: the equipment must be grounded. The plug must be plugged into a properly grounded socket. The power cord must be easily connected and disconnected to ensure that the power supply can be disconnected at any time after the oven is installed.

Note: if the indoor temperature is too high, the compact oven with microwave cannot be used. The compact oven with microwave is for residential use only.

Usage Method

Introduction to control panel



Instructions before Use

- When the new product is used for the first time, the volatilization of the protective coating of the heating element will produce a peculiar smell. Under the condition of ensuring good ventilation around the product, select the roast mode, set 180°C and run the cavity for 60 minutes to remove the protective coating. After the work is finished and the machine is cooled, wipe and clean the inner tank with a wet rag. Subsequent cooking can be carried out normally, and the product will no longer produce odor.

How to Use

1. Power on

Turn on the power, sound a beep, the screen display and key full light, the circle breathing flashing, a few seconds later the screen display " - - ", the key off, the circle off, sound a beep into the standby state (the following figure), standby state press any key or touch screen area to enter the wait for the power on state, pause/on key flashing (the following figure).



Note: when waiting for a startup, the machine will return to the standby state if there is no operation within a few minutes.

2. Startup

Long press the “⏸” key to start up and enter the default mode (as shown in the figure below).



3. Select cooking mode

Users can choose from six cooking modes according to their own needs, including microwave “☰” roast “☱” multi-stage “☲” fast heat “☴” reheat “☵” and defrost “☶”.

Microwave and Multi-stage Mode

- ① In the mode selection state, press the mode key to select the required mode;
- ② To adjust the cooking firepower, press the firepower bar. Then, the firepower bar flashes. The firepower can be adjusted by continuously pressing the firepower bar and the flashing mode key, and the firepower can be

increased/decreased by pressing the sliding contact ring;

③ To adjust the cooking time, press the minute display area. Then, the minute display area flashes. To adjust the minutes, short press the sliding contact ring. Press the second display area. Then, the second display area flashes. To adjust the seconds, press the sliding contact ring;

④ After setting, press the "▶" key to start and enter the working mode automatically. When the work is finished, the buzzer will beep.



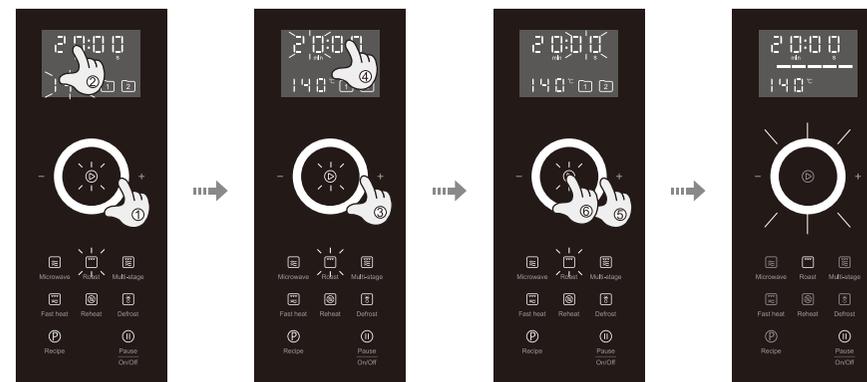
Roast Mode

① In the mode selection state, press the roast key to select the roast mode.

② To adjust the cooking temperature (the temperature is divided into three gears: 140°C, 160°C and 180°C), press the temperature display area. Then, the temperature display area flashes. The temperature can be adjusted by continuously clicking the temperature display area and the flashing braking key, or by pressing the sliding contact ring.

③ To adjust the cooking time, press the minute display area. Then, the minute display area flashes. To adjust the minutes, press the sliding contact ring. Press the second display area. Then, the second display area flashes. To adjust the seconds, press the sliding contact ring.

④ After setting, press the "▶" key to start and enter the preheating state. After preheating, the buzzer will beep and automatically enter the working mode. When the work is finished, the buzzer will beep.



Fast heat Mode

① In the mode selection state, press the fast heat key to select the fast heat mode.

② To adjust the cooking time, press the minute display area. Then, the minute display area flashes. To adjust the minutes, press the sliding contact ring. Press the second display area. Then, the second display area flashes. To adjust the seconds, press the sliding contact ring.

③ The cooking firepower is divided into 5 gears by default and cannot be adjusted.

④ After setting, press the "▶" key to start and enter the working mode automatically. When the work is finished, the buzzer will beep.



Reheat and Defrost Modes

- ① In the mode selection state, press the mode key to select the required mode.
- ② If the weight needs to be adjusted, press the sliding contact ring. Press once to adjust 100g (the weight adjustment range in reheating mode is 200g-600g, and the weight adjustment range in defrosting mode is 100g-3,000g).
- ③ The cooking firepower in reheat mode is divided into 5 gears by default and 2 gears in defrost mode, and it cannot be adjusted.
- ④ After setting, press the "▶" key to start and enter the working mode automatically. When the work is finished, the buzzer will beep.



- Note:** ● If there is no need to adjust the cooking firepower, time, temperature and weight, press the "▶" key directly after selecting the mode to start.
- When setting the firepower, time, temperature and weight, users can adjust according to the cooking reference list or personal taste and cooking experience.
 - Long press both ends of the sliding contact ring or slide the ring to continuously increase/decrease the parameters.
 - Cooking memory function is available in some modes. If the power is not off, the cooking mode of the last operation can be continued when the power is turned on again.

Menu function

1. Press the "Ⓟ" key to enter the menu setting state, the screen displays the time parameters and units, and the menu S/N, menu key and start key flash.
2. Press the menu S/N or sliding contact ring to select the required menu, and its corresponding relationship is shown in the table below:
3. After selection, press the "▶" key to enter the working state.

- Note:** ● To adjust the time parameter, press the minute/second display area. Then, the minute/second display area flashes. Press the sliding contact ring to adjust the time. After the adjustment is completed, press the "▶" key to enter the working state.
- Press "Ⓟ" key again to exit the menu function.

Menu S/N corresponding table

S/N	Menu name	Cooking layer position	Preheating required or not
P01	Coarse grain rice	Bottom glass	/
P02	Minced meat congee with preserved egg	Bottom glass	/
P03	Bread with a crispy base	1	/
P04	Baked fish with Sichuan flavor	2	/
P05	Bacon and vegetable roll	2	Yes
P06	Assorted kebabs	2	/
P07	Roasted beef	1	/
P08	Baked pizza	2	/
P09	Egg sandwich	1	/
P10	Popcorn	Bottom glass	/
P11	Orleans chicken wing	2	/
P12	Crispy and tender chicken chops	2	Yes
P13	Roasted oysters	2	Yes
P14	Grilled lamb chop with Rosemary	2	/
P15	Shrimps with bean curd	Bottom glass	/
P16	Garlic prawns	Bottom glass	/

- Note:** ● Some recipes require food to be taken out for processing, and the machine will beep to remind users.

■ Favorites settings

1.Common modes and parameters can be added to favorites for future use. Specific operations are as follows: If the "microwave" function is added to favorites, set the firepower and time parameters of the microwave function in the startup state and long press the "1" or "2" key. The buzzer will beep to remind that the favorites setting is completed.

2.To use the parameters in the favorites, press "1" or "2" key and then directly press "▶" key to start cooking. To exit favorites, first press "⏸" key to pause work, and then press "1" or "2" key to exit.

Note:● Only microwave, baking, combination and double-drive baking modes can be added to favorites.
 ● The existing favorites parameters cannot be adjusted.
 ● The current favorites can overwrite the existing favorites parameters.

■ Adjustment settings

To change the set mode, firepower, time, temperature and weight during operation, please press the "⏸" key to stop operation and enter the adjustment state. Then, reset the mode, firepower, time, temperature and weight. After adjustment, press the "▶" key to start work.

Note:● The weight cannot be adjusted after the reheating and defrosting modes are suspended.

■ Lighting function

- 1.The light is always on in the working state. When the work is suspended or finished, the light will be turned on automatically, and the light will be off without any operation after a few minutes.
- 2.The light will be turned on automatically when opening or closing the door, and the light will be off without any operation after a few minutes.

■ Shutdown

- 1.Long press the "⏸" key in the startup state to enter the standby state.
- 2.In the off-working state, it will automatically enter the standby state without any operation after a few minutes.
- 3.It will enter the standby state after the work is finished.

Working Mode

Function	Default firepower	Default temperature	Default weight	Default time
Microwave	POW ██████████	/	/	30s
Roast	/	Gear 3: 180°C	/	20min
Multi-stage	POW ██████████	/	/	20min
Fast heat	POW ██████████	/	/	20min
Reheat	POW ██████████	/	200g	/
Defrost	POW ██████	/	100g	/

Function	Firepower range	Temperature range	Weight range	Time range
Microwave	POW ██████████	/	/	5s-90min
	POW ██████████			
	POW ██████████			
	POW ██████████			
	POW ██████████			5s-30min
Roast	/	Gear 1: 140°C	/	1-90min
		Gear 2: 160°C		
		Gear 3: 180°C		
Multi-stage	POW ██████████	/	/	1-90min
	POW ██████████			
Fast heat	POW ██████████	/	/	1-90min

Function	Firepower range	Temperature range	Weight range	Time range
 Reheat		/	200g-600g	/
 Defrost		/	100g-3000g	/

Cooking Reference List

Mode	Food	Cooking layer position	Appliances used	Temperature (°C)/gear	Setting time (min)
 Microwave	Jumbo shrimp	Bottom glass	/	Gear 5	4-10
	Vegetables (spinach)	Bottom glass	/	Gear 4	4-10
	Tofu	Bottom glass	/	Gear 5	5-10
	Sandwiches	1	/	Gear 3	2-10
	Popcorn	Bottom glass	/	Gear 5	2-6
 Roast	Bacon and vegetable roll	2	Crisp plate	180	8-25
	Oysters	2	Crisp plate	180	5-25
	Chicken chop	2	Crisp plate	180	10-30
	Sliced bread	1	Crisp plate	180	5-15
	Cake roll	1	Crisp plate	140	20-35
	Cranberry cookie	1	Crisp plate	160	10-25
 Fast heat	Bread with a crispy base	1	Crisp plate	/	10-25
	Pizza	2	Crisp plate	/	15-30
 Multi-stage	Grilled fish	2	Crisp plate	Gear 5	15-40
	Kebab	2	Crisp plate	Gear 5	18-30
	Steak	1	Crisp plate	Gear 4	5-20
	Lamb chop	2	Crisp plate	Gear 5	15-35
	Chicken wing	1	Crisp plate	Gear 5	15-30
	Drumsticks	2	Crisp plate	Gear 5	15-40

Mode	Food	Remarks
 Microwave	Jumbo shrimp	About 300g frozen prawn
	Vegetables (spinach)	About 400g spinach cut into two pieces
	Tofu	About 300g lactone tofu sliced
	Sandwiches	4 slices of toast
	Popcorn	About 100g microwave popcorn
 Roast	Bacon and vegetable roll	About 250g bacon and about 200g vegetables
	Oysters	About 800g oysters
	Chicken chop	About 150g chicken breast
	Sliced bread	9 pieces of toast with edge removed
	Cake roll	1 crisp plate, 6 eggs
	Cranberry cookie	1 crisp plate
 Fast heat	Bread with a crispy base	About 50g/piece, 8 in total
	Pizza	8-inch quick-frozen pizza base
 Multi-stage	Grilled fish	About 450g bass
	Kebab	About 60g/string, 9 in total
	Steak	About 200g steak, 1 in total
	Lamb chop	About 600g French lamb chop, 6 in total
	Chicken wing	Chicken middle wings, 12 in total
	Drumsticks	Drumsticks, 2 in total

Note:

- The food cooking temperature and time in the above table are only for reference. During the cooking process, users can adjust the cooking temperature, time, mode and cooking layer according to their personal taste and cooking experience.
- In baking mode, it is recommended to roast chicken, duck and larger meat at low temperature first and then switch to high temperature for better taste.
- In the baking mode, the user can marinate the food with the prepared ingredients for about 30-40 minutes before baking, which will enhance the flavor of the food.
- Users can also choose different cooking modes for the same food according to their personal cooking experience.
- In the baking mode, it is recommended that the food be turned over to ensure that it is evenly heated.
- In the actual cooking process, the cooking time should be adjusted appropriately due to the influence of the appliance and food weight.
- In defrost mode, the defrosting effect is different due to the size, shape and type of ingredients. The defrosting weight data is for reference only, and users can adjust the weight data to increase/decrease the defrosting time according to the actual situation.

Common Phenomena and Treatment Methods during Baking

Phenomena	Cause analysis	Handling
Uneven baking	*The baking layer is incorrect *The food is not placed in the middle of the crisp plate *The function is selected incorrectly	*Select the right baking layer *Place the food in the middle of the crisp plate *Select the correct function
The top or bottom of the baked food is darker	*The function is selected incorrectly *The food is of different sizes or the food is not evenly placed *The baking temperature is too high *The baking layer is too high or too low *The door of compact oven with microwave is opened too many times during baking	*Select the correct function *Cut the food evenly in size and place it evenly on the baking tray *Turn down the temperature *Put the food to a lower or higher layer *Open the door at least halfway baking time
The baked cake has cracks and deep crust.	*The time is too long *The baking temperature is too high *The baking layer is too high *The recipe or operation process of making cake is wrong *The vessel is not suitable	*Adjust time *Turn down the temperature *Lower one layer *Adjust the formula and operate the process correctly *Replace with a suitable vessel
The baked food is light in color and not thoroughly baked	*The baking temperature is too low *The baking layer is too low *The baking time is too short	*Raise the temperature *Raise one layer *Prolong the baking time

Maintenance and Service

Important note: power off the compact oven with microwave before cleaning it .

The appliance must be kept clean at all times to ensure that the heating elements and internal cavities are free from fat and oil stains. Crisp plate and other items must be cleaned to avoid fire caused by fat accumulation. For convenience of cleaning, meat can be wrapped in aluminum-foil paper for baking. Any fat or oil stains will form a lacquer layer in the appliance, which is difficult to clean, so they should be cleaned after each use.

1. Inner cavity: clean with warm water. Do not use corrosive and abrasive cleaners. The stains that are difficult to remove can be cleaned with nylon brush or neutral detergent, not with steel ball, to avoid irreparable damage to the surface. The cleaner in the cavity must be cleaned without residue, and then dried with a cloth to keep the cavity dry.

2. Door frame glass and bottom plate glass: the glass surface on the door, control board and baseboard shall be cleaned immediately if it becomes dirty. The firm dirt can be cleaned with neutral detergent, not with steel ball, to avoid scratching the surface. After cleaning, wipe it dry with a rag.

3. Door sealing: it cannot be disassembled. Wipe it with a rag after use. Do not clean it with corrosive and abrasive detergent. The stains that are difficult to remove can be cleaned with nylon brush or neutral detergent, not with steel ball, to avoid irreparable damage to the surface.

4. If the compact oven with microwave operates normally or the humidity is high, water vapor may be generated around the oven door or in the oven, which can be wiped with a soft cloth.

5. Use a piece of soft dry cloth to wipe the control panel (if wet). Do not wipe the control panel with rough and abrasive materials.

6. Please clean the surface of the compact oven with microwave with a soft wet cloth. To prevent damage to the internal parts of the oven, do not let water penetrate into the vent.

Common Faults and Fault Dropping

The following table lists common faults. Please confirm and rectify the faults according to the instructions listed in the table. If the fault persists or you cannot confirm the cause of the fault, please contact the local dealer or after-sales service center. For your safety, we remind you not to disassemble and repair by yourself.

Fault phenomenon	Causes	Handling method
E3 displayed on the screen	Heating failure The temperature change is less than 5°C within 8 minutes after the operation and does not reach 80% of the set temperature	The fault can be eliminated automatically after entering the standby state. If it fails again, it is recommended to check whether the connector is loose or the heating pipe is abnormal after power off. Restart after troubleshooting. If the fault cannot be eliminated, please contact professional personnel for maintenance.
E5 displayed on the screen	Temperature sensor fault Short circuit or open circuit	It is recommended to check whether the connector is loose or whether the temperature sensor is damaged after power off. Restart after troubleshooting. If the fault cannot be eliminated, please contact professional personnel for maintenance.
E6 displayed on the screen	Communication is faulty Abnormal communication between panel and power board	It is recommended to check whether the communication line or program matches after power off. Restart after troubleshooting. If the fault cannot be eliminated, please contact professional personnel for maintenance.
ERR displayed on the screen	Frequency converter fault Abnormal microwave inoperation or abnormal operation	It is recommended to check whether the connector is loose or whether the frequency converter is abnormal. Restart after troubleshooting. If the fault cannot be eliminated, please contact professional personnel for maintenance.

Electrical Schematic Diagram

