

ROBAM

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Operation Manual

Electric Oven

KWS260-R308

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Product Overview

Dear Users:

We would like to avail ourselves of this opportunity to thank for your supports of our built-in electric oven series. We propose that you should read this operation manual carefully and keep it properly for future reference before using the oven.

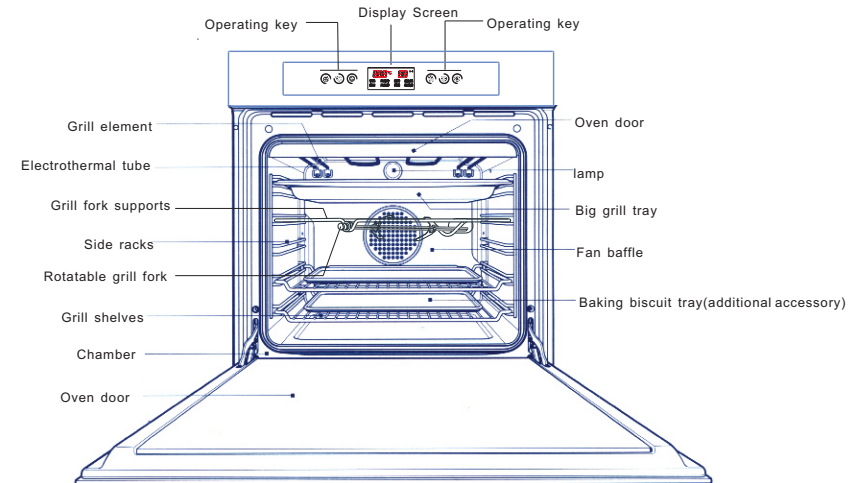
ROBAM specializes in kitchen appliances, for example, range hood, gas hob, tableware disinfection and others. ROBAM electric oven adopts advanced design ideas, optimum sculpt and care for collocation with cabinet. It can ensure customers' benefit.

Product Feature

1. Procelain internal bladder, easy clean.
2. Multiple tempered glass door, insulated and conductive, easy clean.
3. Multiple function selection, satisfy different baking requirements, and it's easy operation.
4. Special based heat and rotatable grill equipment to satisfy multiple baking and high efficiency .
5. Full automatic controller to inspect temperature and improve baking quality.
6. High efficiency baking tube, quickly to add temperature and longer working life.
7. Integrated sealed structure to keep warm and take shorter time to heat.

Product Structure

Picture for reference only.

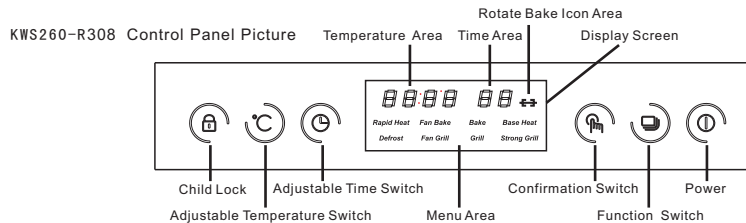


Product Parameter

Model	KWS260-R308
Rated Voltage	220V ~
Rated Frequency	50Hz
Input Power	2600W
Oven Volume	80L
Net Weight	38kg
Product Size (W*H*D)	595*595*550

Use Instruction

1. Control Panel Introduce



2. Operation

- Because the cavity surface of electric oven is coated during saving, when use oven at the first time, please heat oven to steam peculiar smell caused by heating in the cavity. Please keep room ventilating, then select "Fan Grill" function, and set max temperature and longest working time. Please open door after cooking to ensure tasty of food in next cooking.
- Please ensure right position for baking fork and support if using Rotatable Baking function, and put food in right position, too, finally, start this function.
- Under cooling status, it's out of control. If the temperature within furnace cavity is higher than 60 degree, oven will keep working all the time even turn it off, it will work once electricity is connected. It could protect safety.

KWS260-R308 Operation

1. Power switch "⏻": Press this switch for 2 seconds to start oven, it enters default temperature, time and working Mode, icons flicker and oven is under presetting status.
2. Function switch "👉": Press this switch to enter menu interface, press it once, it will alter working mode and corresponding function icon will flicker. Once select working mode, then press confirmation switch "👉", oven will enter working status. (now it's default working temperature and time under default working status, if users need to alter it, please press time switch "🕒" and temperature switch "🌡️" before pressing confirmation switch, finally, press confirmation switch to finish preset.
3. Time switch "🕒": once select cooking mode, before pressing confirmation switch, press this switch to preset time within 5 minutes to 59 minutes (press this switch for long time could preset time quickly), then press confirmation switch to enter cooking mode, and oven starts to work.
4. Temperature switch "🌡️": Once select cooking mode, before pressing confirmation switch, press this switch to preset temperature within 50°C ~230°C (press this switch for long time could preset temperature quickly), then press confirmation switch to enter cooking mode, and oven starts to work.
5. Confirmation switch "👉": Press this switch for confirmation or quit.
6. Child lock switch "🔒": Press this switch for 2 seconds to start or cancel child lock. When oven is under any status, press this switch for long time, it will start lock function, it's ineffective to press any other switch, press this switch for long time again, lock function will be cancelled, and press other function for normal operation.
7. Rotatable baking: under any cooking status, press function switch "🔄" for 2 seconds to start rotatable motor, screen display rotatable baking icon and oven enters to rotatable baking function. Press this switch again to stop rotatable motor, the icon of rotatable baking icon extinguish and quit this function.

▲ Preset

During cooking process, if users would like to preset cooking mode, working temperature and working time, please press confirmation switch firstly, oven will be adjustable status, and it could preset oven again.

Note: please operate oven according to corresponding model.

▲ Turn off

1. Under waiting status, oven will turn off after 5 minutes automatically.
2. After cooking, oven will buzz for several seconds and stop heating, then turn off automatically.
3. During cooking status, there are two methods to turn off oven. For the first method, press power switch for 2 seconds, oven will stop heating directly, and enters to turn off automatically; For the second method, press confirmation switch firstly, oven stops heating, then press power switch for 2 seconds and enter to turn off automatically.

Note: For above 2nd and 3rd status, oven will turn off automatically when cooling fan stops working after 15 minutes.

3. Function

1. Rapid Heat

Heat comes from element surrounding the fan as well as the smaller element above the food. The allows you to preheat your oven 30% quicker than on standard "bake", "Rapid heat" is ideal for cooking frozen pre-cooked foods such as savory pastries, pizzas, meat pies and fruits pies. Simply place the food in the oven straight from the freezer, Cooke in the upper half of the oven for the best results.

2. Fan Bake

Heat comes from the elements surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. And this function is quicker than single bake. Note: Some variation in browning in normal.

3. Bake

Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the "bake" function for single trays of biscuits, scones, muffing, cakes, slices casseroles, delicate egg, and so on.

4. Base Bake

Heat comes from element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The "base heat" function can be used to ad extra browning to the bases of pizzas, pies and pastries.

5. Defrost

The "defrost" function uses low temperature air that is circulated by the fan. You can defrost your food before you cook it. You can also use "defrost" to raise your yeast dough and try to dry fruit, vegetables and herbs.

6. Fan Grill

Heat comes from two heating elements above the food, and will offer you the benefits of both "bake" and traditional "grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for fan grill. You can use "fan grill" for large cuts of meat, which gives you a result that is similar to "rotisserie" cooked meat. Put your food on a shelf in the second lowest shelf position, put the grill dish on the lowest shelf position to catch any spills. When using "fan grill" it is not necessary to turn the food over during the cooking cycle.

7. Grill

The "grill" directs radiant heat from the powerful upper elements on the food. You can use the grill function for tender cuts of meat, steak, chops, toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for three minutes to get the best results.

8. Strong Grill

"Max grill" directs radiant heat from 2 powerful upper elements on to the food. You can use the Max grill function for tender cuts of meat, steak, chops, toasties and other quick cooking foods. Grill the foods with the oven door closed. Preheat your grill for three minutes to get the best results.

4. Use Instruction

When customer need to baking food, please adjust the tray and racks into the related shelves according to your demands, keep horizontally, and closed the oven door, preheat the oven at 180 degree for 3 minutes, please open the door again, and put the cool food into the tray after the oven is cool.

(1) Setting Temperature

The temperature of right formal is one proposal for setting temperature, not actual temperature.

(2) The best proposal for grill setting

The form is a set of reference data, practical experience might be different, should according to actual condition adjustment.

Note : We count the number of grill shelves from bottom to up.

Oven	Temperature (°C)	Temperature (°F)
cool	80	175
Very slow	100-110	210-230
Slow	130-140	265-285
Moderately slow	150-160	300-320
Moderate	170-180	340-355
Moderately hot	190-200	375-390
Hot	200-210	390-416
Very hot	220-230	430-450
Ultra hot	240-250	465-480

food	Temperature (°C)	Time (M)	The number of oven shelves	
Scones	Plain or fruit	210	10月15日	3
Biscuits	Rolled	170-180	41-197	3 or 4
	Spooned	170-180	41-197	3 or 4
	Biscuits	150	15-20	3 or 4
	Macaroons	140	15-20	3 or 4
Meringues	Hard-individual	80-100	60-90	3 or 4
	Soft-individual	180	30-45	3 or 4
	Pavlova-6egg	110-120	90	3
Cakes	Patty cakes	180	15-20	3 or 4
	Sponge-4egg	170-180	18-20	3
	Plain butter cake	170-180	50-60	3
	Nut loaf	170	45-50	3
	Boiled fruit cake	160-170	60-90	3
	Rich fruit cake	140	180-210	3
Pastry-Shortcake	Cornish pasties	220/180	10月30日	3 or 4
	Custard tart	180/160	10月30日	3
	Steak cake	210/180	15/30-40	3 or 4
Pastry-choux	Cream puffs	220/180	20/30	3 or 4
Yeast goods	Buns	200	20/30	3 or 4
	Breads	190	25-30	3
pudding	Chocolate	170	40	3 or 4
	Cheese souffle-4egg	180	35	3

5. Roasting meat

(1) Put the meat in the oven and set the temperature between 180-200 degree. (It is recommended to wrap your meats in an oven roasting bag or foil, to prevent fats and oils from splattering, making it easier to clean your oven).

(2) Use the grill /oven dish and smokeless grill insert. Insert the meat on it.

(3) Do not pierce the meat, as this will cause juices washed away.

(4) When the meat is cooked, take the roast out of the oven, wrap in aluminum foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is cut.

Meat	Reference temperature	Roast level	Minutes/ kilo
Beef	200	Light	35-40
		Medium	45-50
		Well-done	55-60
Lamp	200	Medium	45-50
		Well-done	55-60
Veal	180	Well-done	60
Pork	200	Well-done	60

▲ The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness of the meat or if there is a bone, or stuffing in the meat.

6. Roasting poultry and fish

- (1) Put the poultry or fish in the oven set at a moderate temperature of 180 degree.
- (2) Put a layer of foil over the fish for baking about 45 minutes.

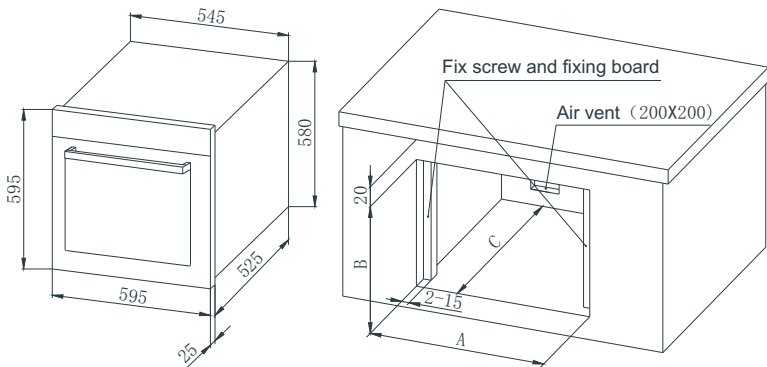
Poultry and fish	Reference temperature	Minutes/kilo
Chicken	180	40-50
Duck	180-200	60-70
Turkey	180	40-45(<10kg)
		35-40(>10kg)
Fish	180	20

▲ The table shows temperatures and cooking times for different kinds of fish and poultry, These may vary depending on the thickness of the fish or poultry and stuffing.

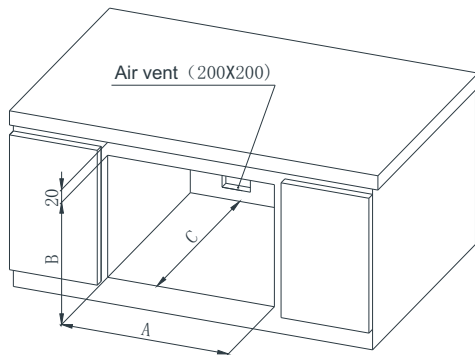
Installation

One the installation area of the cabinet,make the square hole as the following figure.put the oven into the square hole,make sure not to be tilted,the hole size like bellowing:

No\item		A	B	C
1	Complete built in hole size(W*H*D)	600	600	585
2	No-Complete built in hole size(W*H*D)	565	588	585



Complete built in installation figure 1



No-Complete built in installation figure 2

▲ A flat surface is necessary for installing your appliance and try to make the air surrounding the oven flow freely, at last suggest you to cover the infill panel and cleat with non-flammable insulative materials.

▲Make sure the electric wire is convenient to connect and you must be sure it is connected well to ground.

General Troubleshooting

1 Troubleshooting for grill

Troubles	Reasons	Settlement
Grill food is nonuniform	<ul style="list-style-type: none"> * Incorrect position for shelf ; * Unsuitable size for oven tray; * Tray doesn't put in middle position; * Air in oven is nonuniform; * Baking dish affects temperature controller; 	<ul style="list-style-type: none"> * Select joist which can put food in the middle of oven; * Test it by other tray or baking dish; * Put tray in the middle position; * Revolve food during grill process; * Take away baking dish of baking style;
The surface of baking food is too dark	<ul style="list-style-type: none"> * Oven isn't pre-heat before using; * Baking vessel is too big; * The space of baking vessel is nonuniform; * The shape of food or position on the baking dish is nonuniform; * Too high temperature for baking; 	<ul style="list-style-type: none"> * Preheat oven; * Use correct size of baking vessel; * Adjust baking vessel's distance and keep 3cm within each vessel and wall; * Cut food to similar size and put them uniform; * Adjust temperature;
The bottom of baking food is too dark	<ul style="list-style-type: none"> * Compare compound allocation, baking vessel is too big; * The vessel is dead color of metal or glass; * Food is put too low in the oven; * Oven door is open many times during baking process; * Baking temperature is too high; * Baking shelf affects temperature controller; 	<ul style="list-style-type: none"> * Use correct size of vessel; * Use bright color and high vessel, and turn down temperature 10 degree; * Put to higher shelf; * Open the door at least over half time; * Turn down temperature; * For baking mode, take away baking dish;
Cake has crack and deep crispy rice	<ul style="list-style-type: none"> * Baking temperature is too high; * Put food too high in the oven; * Churning time is too long; * The shape of baking pan is too deep; * The color of baking vessel is too dark; 	<ul style="list-style-type: none"> * Turn down temperature; * Put food in lower shelf; * Churning time should be suitable for mix food; * Check pan's size and use proper size of pan; * Use baking vessel with bright color;
Food after baking is pale and immature;	<ul style="list-style-type: none"> * Baking temperature is too low ; * Put food too low in the oven; * Baking time is too short; * The size of vessel is incorrect; 	<ul style="list-style-type: none"> * Turn up temperature; * Put food in higher shelf; * Delay baking time; * Use proper size of vessel;
Cake falls down in the middle of oven	<ul style="list-style-type: none"> * Baking temperature is too low ; * Baking time is too short; * The formula of taste is incorrect; * It's early to open door; 	<ul style="list-style-type: none"> * Turn up temperature; * Delay baking time; * Check formula of food; * Open door until last 15 minutes;
The color of baked meat or potato is not brown	<ul style="list-style-type: none"> * Hot air circulation is not good; * Baking dish affects temperature controller; 	<ul style="list-style-type: none"> * Put food in higher shelf to keep good hot air circulation; * Take away baking dish during baking mode;
Normal juice flows from meat		<ul style="list-style-type: none"> * Don't poke meat by fork * Reverse meat by forceps ;
The baked meat is too mature on surface but immature in the middle		<ul style="list-style-type: none"> * Put food in lower shelf;
Meat and beef steak deform		<ul style="list-style-type: none"> * Cut meat or beefsteak each 2cm distance;

2. Troubleshooting

Troubles	Reasons
Oven not working	* Power isn't turn on; * Controller is set improperly; * Household fuse has blown or power supply is off; Note: If the household fuse continues to blow, call the service center;
Oven light not working	* Lamp blown or loose in socket; * Household fuse has blown; Note: If the household fuse continues to blow, call the service center;
Oven not heating enough and grill not working	* Foils or trays on the bottom of oven; * Household fuse has blown; Note: If the household fuse continues to blow, call the service center;
Oven made smoke for the first operation	*Preservative oil is dispersing;
Door can't be replaced after removal	*Stirrup not engaged properly
Solid hotplates discolor	*It's normal condition for heating elements or decorative rings discolor during grill because of heating;

※Warning : Only authorized personnel should carry out maintenance;

Maintenance

Note:

1. Make sure power is cut off before clean oven. Don't clean oven by steam;
2. Don't put the bottom of the oven and grill shelf together with aluminium foil or vessel;

1. Enamel Panel

Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers;

Note: You can also use household oven enamel cleaners follow the manufacture's instruction carefully. Don't se harsh acrasive cleaners, powder cleansers, steel wool or wax polishes.

2. Stainless steel panel

Note: Make sure you clean oven in accordance of the texture of stainless steel;

Please take care when clean the edge of stainless steel:

- (1) Wash it with warm soapy water and rinse with clean water;
 - (2) Please use suitable cleanser to clean stainless steel then wipe it with a soft lint-free cloth to keep good appearance;
 - (3) Use suitable cleanser for stainless steel to clean it if extremely dirty or brown parts;
- All grades of stainless steel can stain, discolor or become greasy. Please clean it as following process in order to keep beautiful appearance, good performance and longer life.

3. Spray paint control panel

- (1) Use neutral detergent scrub, rinse with clear water, with no cotton leather cloth to wipe dry;
- (2) Do not use rough frictional cleaner, powdered detergent, wire group or paraffin wax polish cleaning.

4. Glass panel

- (1) The door and control panel on the glass surface by a dirty will immediately clean ;
- (2) Deposit on the glass food patches can clean with wet-cloth ;
- (3) Strong patches can clean with oven cleaner.

5. Oven

- (1) We must always keep the oven to be clean and ensure heating elements, fan of surroundings have no accumulation of fat ;
- (2) Roasted bowl, baking tray and smokeless grill card must be kept clean, prevent fat product spot will fire alarm;
- (3) Meat must always wrapped in foil or put into oven bag, Reduce the clean labor intensity, any fat in the oven body will form a layer of lacquer product layer, it is difficult to clear.

6. Grill

Always keep the grill tray and smokeless grill card clean, prevent fat laminated cause fire alarm

7. Cleaning your oven and grill

According to the following steps operation, you can good will hand in the cleaning work:

- (1)Open the door completely;

Toward the front rotary two tache, make them both buckled hinge arm hooks;

In situ hold two tache , the door close approach a bit, tache declared the hang buckle;

Close your door half round, upward, can unload the oven door;

Don't use put the handle pull up door, with one hand holding the door of any side pulling out, keep the distance of finger and hinged arm.

- (2) Reload on door

The two hinge arm at the same time to return to the front of the body;

The hinge arm at the bottom of the positioning concave muzzle under convex lip;

Shut the door local push approach, to ensure the positioning notch fell on the seat;

Hinge positioning, fully open the door, ensure tache decoupling;

Description: Do not force it, install the door must first put on positioning notch ;

Important: Never can hold the handle to take off the door, nor the door immersion into the water.

- (3) Remove the pan and grill:

In your own direction to pull a baking tray and grill,

Use neutral detergent washing roast basin and connectors;

A baking tray and grill, they removed.

In the oven positive oblique mention baking tray and put aside frame, and the dismantling of supporting frame, be careful not to fall a baking dish of food residual;

Reverse the steps above operation, put back to baking tray and connectors;

Place them between two side support line.

(4) Down the side frame (put aside frame retainer) :
 Hold live oven front in the middle of the shelf retainer frame;
 Put them firmly pull;
 Install shelf retainer frame, should first will hook into the hole after;
 The former hook into the former hook hole, and make it stuck.
 Description: Roast basin support line frame should be located in the above position.

(5) Take apart and install fan dam-board
 Two sides hold live fan cover;
 In your own direction pull,
 Note: Fan damper cleaning later be sure to reload back; The fan bottom two shake hands tip into the corresponding hole, pressure to the top

(6) Take apart and install fan oven lamp and the side light
 Counterclockwise to rotary oven lamps and lanterns glass, put it to be removed, replacement bulbs;
 Withdrawing the side light, that a hot scoop into the glass under, and turn it up;
 Replacement bulbs, put the glass click a sound put back;
 Very important: Open, put the parts before, must first closed oven power, in order to avoid electric shock.

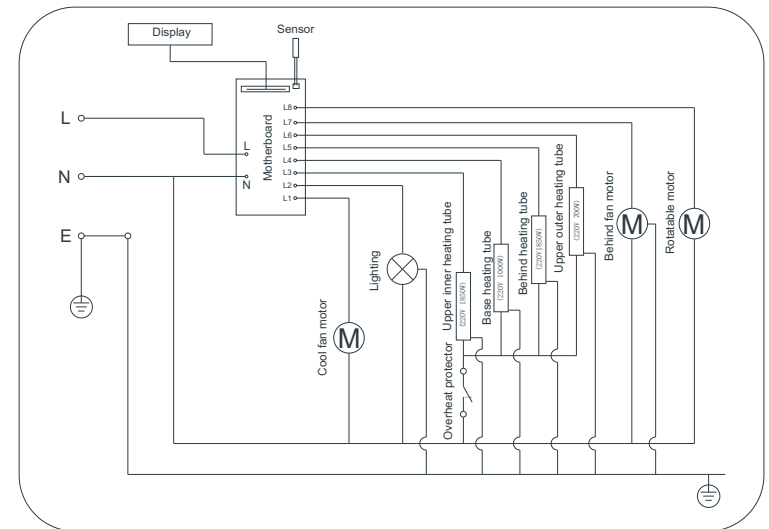
Safety Information

1. Shall not the children, disabled personnel use, also not under unattended from cooking.
2. Look after your children, don't let them play with oven. The oven is not to be used as a indoor heater.
3. The oven is being used, should avoid contact with the surface and heating parts, in order to avoid scalding injury and burn, such as oven door and heating element.
4. This machine used 16A socket alone, and determined the socket contact reliable and grounding, don't and other electric equipment sharing.
5. To prevent fire alarm, oven must be kept clean, air duct must be unimpeded.
6. Use oven, not in the near spray smoke agent, must always manned.
7. Not to flammable substance (such as smoke agent) placed in the inside of the oven and below.
8. After using closed oven immediately, otherwise the remnants of fat can cause fire alarm.
9. Don't put the aluminum foil covering food put in oven, or residual furnace of fat can cause fire alarm.
10. To avoid fire alarm, the grill, roast basin and accessories according to specification method must will plug into the oven.
11. Can't take big thickness of food on the grill next, lest cause food crimp, fever and combustion.
12. If the oven's power supply cord damage, must use special soft line or by its manufacturer of maintenance department buy special components for replacement. Amateurs may not be replaced, in order to avoid the accident.
13. If the oven function is not normal, please unplug the power supply plug to power on.
14. Oven is not used for a long period, should will switch off the power plug.
15. Please do not in the hands and feet wet or barefoot state operation oven. If the oven malfunction immediately please switch off the power to stop the use, please professional maintenance.

▲ Notice

1. Shall not the children, disabled personnel use, also not under unattended from cooking.
2. Not allowed to use the rough cleaner or a pointed metal scraper to clean oven door. because in this way is easy to scratch (glass) surface, causing the glass door burst.
3. Is not allow to use steam cleaning the oven.
4. Before the change the light bulbs, please be sure to confirm has cut off the power of the oven, in order to prevent to get an electric shock risk.
5. Please operate according to the work or installation of description, when using internal put aside frame, roast dish must be correct in place.
6. Suggest physiological, mental disabled persons (including children), or lack of operating experience, do not use this product, unless there is a special care, or someone to ensure their security.
7. Please in the adult supervision, to ensure that the children will not use this product for playing.

Electric Circuit



Accessory

Serial Number	Accessory Name	Quantity
1	Specification	1
2	Installation Accessories	1