



ELECTRIC OVEN

User Manual KSG7007A

Please read carefully about the user manual before using the product. And keep it well after reading, for future reference.

CONTENTS

Honorable guest, thank you for your choice of FOTILE products. Please read through the manual to be familiar with the correct operation norms and enjoy the cooking.

FOTILE promise is, make our home better. It is our duty to let you satisfy with FOTILE products. Please read the user manual carefully before using it, and operate it complying with the manual requests. The manual description is important to keep the product a good working condition. And you will lose the free warranty right if the product is failed to use due to your improper use, thus any direct or indirect free warranty certificate will be rejected by FOTILE authorized service center. Meanwhile, we suggest you contact FOTILE service center when the product need to be repaired no matter within or exceed the warranty period. FOTILE star-level service goal is to make customers fully satisfied by our tireless efforts.

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Warning and Safety Instructions

The Manual does not appear to include the mandatory warnings

- The instructions shall state the substance of the following:
- 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 instructions for cooking ranges and ovens shall include the substance of the following:
 During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The instructions for ovens shall state the substance of the following:
- WARNING: Accessible parts may become hot during use.
- Young children should be kept away.
- The instructions for ovens having doors with glass panels shall include the substance of the following: 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.
- The instructions for ovens that have shelves shall include details indicating the correct installation of the shelves.

Special version:

- a. Please properly use the appliance, strictly complying with the user manual. FOTILE company will not bear responsibility for property loss and personal injury due to improper use.
- b. The appliance is for built-in installation, so we suggest you fix a all-pole disconnection switch outside the kitchen cabinet to control the appliance.
- Marning: It may cause people danger, serious injury or fire, if you ignore the following contents and improperly operate.
 - The appliance must not be installed behind a decorative door in order to avoid overheating.

Ground Connection	The plug should be connected with reliable ground wire to ensure safety. The ground wire should not be connected with gas pipe, tap water pipe, lightening rod and telephone line. Bad ground connection may cause electric shock or other accidents.
16A	The appliance must use 16A power socket separately and ensure its well connection.
	If the oven happens any malfunction, please cut off the power supply and don't touch oven. When you are pulling out the plug, please hold the bottom part of the plug and then pull it out. Please don't pull out the plug by grasping the power cord, otherwise, it will cause electric shock, short circuit, fire, etc.
ON OFF Neutral	Please cut off the power supply before cleaning. Please use neutral cleanser. Rub it with soft dishcloth to avoid scratching the surface.

ON OFF	If the oven happens any malfunction, please cut off the power supply and don't touch oven.
The state of the s	When the power cord is damaged, please contact FOTILE service center to replace it.
ON ON OFF	Please make sure the product is power off before replacing the bulb to avoid possible electric shock.
	Please keep the product plastic package away from the infants, to avoid suffocation, etc.

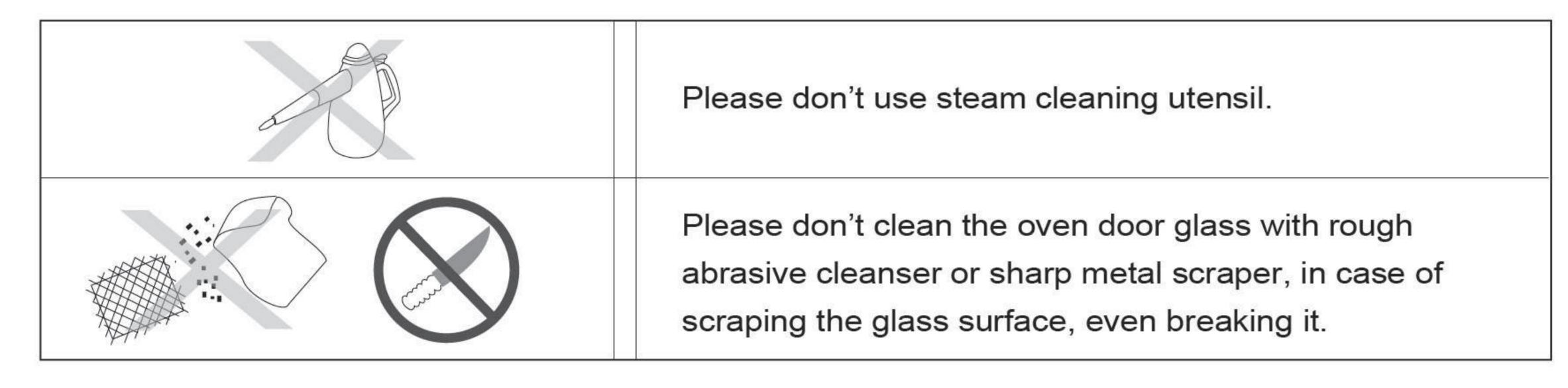


The glass used in FOTILE products is tempered glass, and the tempering mechanism of glass decides that there is extremely small probability for tempered glass self explosion. Once it happens self explosion not due to improper use, we promise to replace the tempered glass for free.

⚠ Forbidden

	Please don't use loose or poor contact electric outlet, otherwise, it will cause elctric shock, short circuit, firing, etc.
	Please don't use multifuctional power socket .
	Please keep away from the inflammable substance, like heat source, gas, alcohol, etc.
	Please don't let children use oven by themselves and don't place it where infants can touch, otherwise, it will cause burning injury, electric shock or other accidents.
	Please don't touch the oven when your hands and feet are humid, or you are barefooted.
Heavy	Please don't place heavy items on the opened oven door.





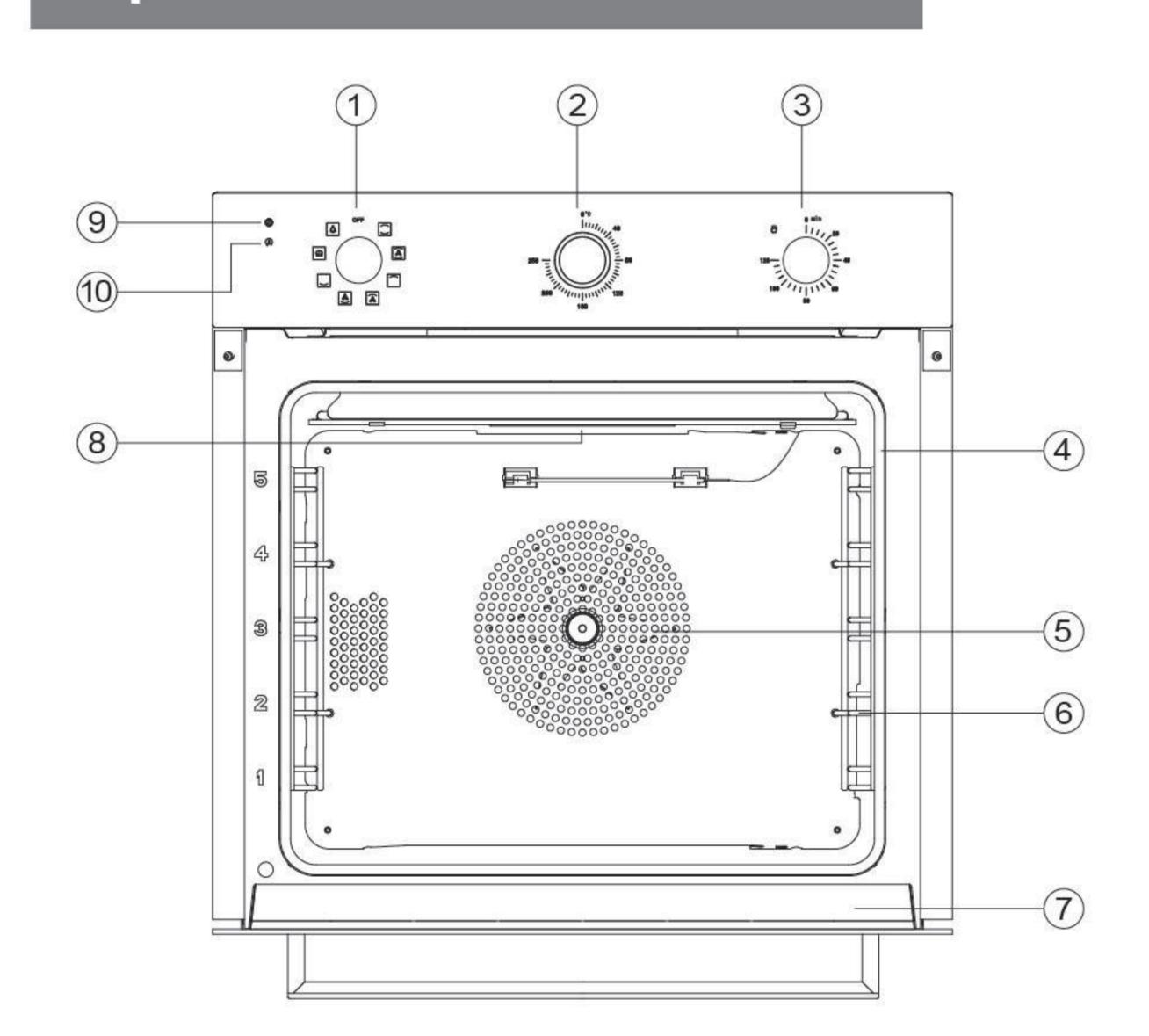
Usage

Oven Introduction

Electric oven is for baking or roasting food by the radiation heating which is from the heating elements inside of the oven. We can roast chicken, duck, bake bread, cake, etc.

The electric oven temperture can be adjusted from 40°C -250°C according to different food's features. Please preheat the oven for around 10 minutes before baking or roasting food, which can also save the baking, roasting time.

Specification and Structure

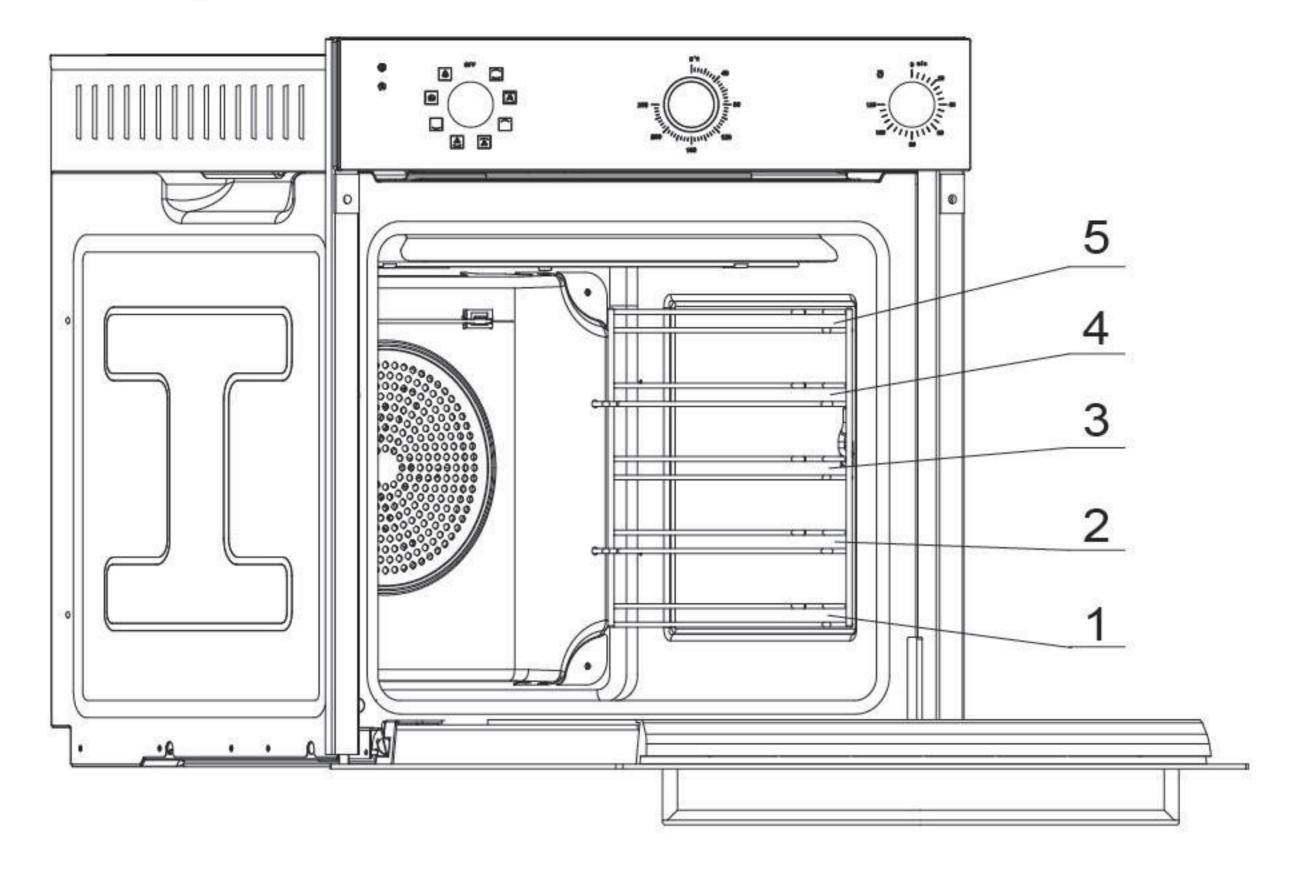


- ① Function Selector
- ② Temperature Selector
- ③ Time Selector
- Rubber Seal Ring
- ⑤ Convection Motor Block
- ® Rack Layer
- ⑦ Door
- Oven Bulb
- Work Indicator
- (Preheat) temperature indicator

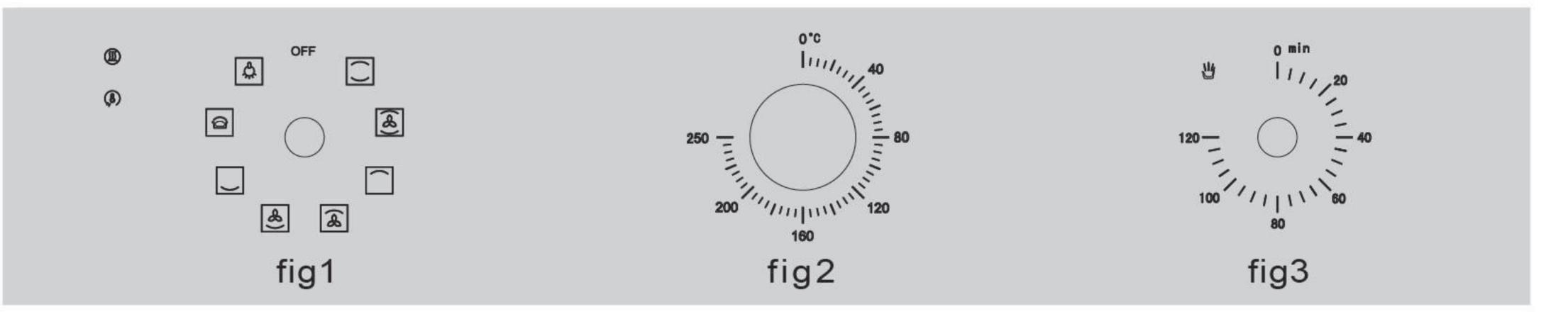


- a. For the first use, the coating protection substance will be heated and steamed, and generate abnormal flavour, please set the highest temperature, and persistently heating for more than half an hour. After heating, please open the oven door and keep the room ventilation.
- b. When baking or roasting, if need to open the oven door to treat with the food, please keep your head and body not too near the oven door, and keep your childen away from the oven, because it will generate and overflow high temperature heat, it may hurt you.
- c. To save energy, please switch off the oven after using.

Grill Position Sketch Map



Firstly, let's be familiar with the oven control interface.



Function Selector

The function selector is used for selecting your cooking function.

How to use the rotary to select required function, please turn it clockwise or anti-clockwise (fig1).

Temperature Selector:

The temperature selector is used for setting the required cooking temperature.

How to use the rotary to select the select the required temperature.

Turn the rotary clockwise to the required temperature (fig2).

Time Selector:

The time selector is used for setting the required cooking time.

How to use the rotary to set the cooking time.

Turn the rotary clockwise to the required time, or turn Rotary contrarotate (fig3).

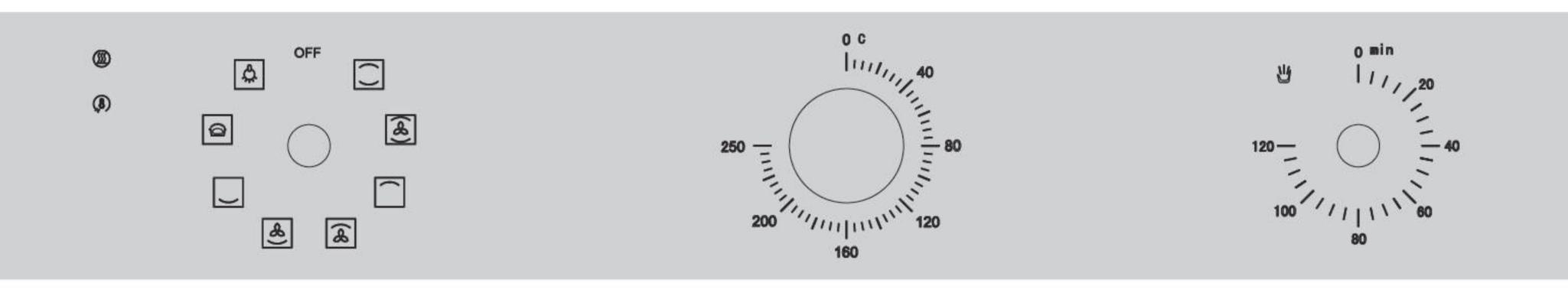
Icon	Operating principle	Suitable baking food
	Upper and bottom heating elements working together	Chiffon cake, Vegetable, Bread, swiss roll, Pasta, Rice, Lasagna
8	Upper and bottom heating elements working together, and circulating fan opening	Steak, Toast, Cookies, Apple strudel, Lamb chop, Chicken, Cupcake
	Only upper heating element working	Toast, pizza, pancake.
2	Upper heating element working and circulating fan opening	Drumstick, Prawn&Fish
&	Bottom and back heating elements working together, and circulating fan opening	Pizza, Egg tart, Quiche, Pie
	Only bottom heating element working	Toast, pizza, pancake.
a	Fermentation	Dough



Icon	Operating principle	Suitable baking food	
	Light Selector	Using this function you can light up the interior,e.g. for cleaning	
(<u>(()</u>	When the oven is working, the light is orange		
	When the preheating temperature is reached, the light is red		

Operation Instruction

Roast

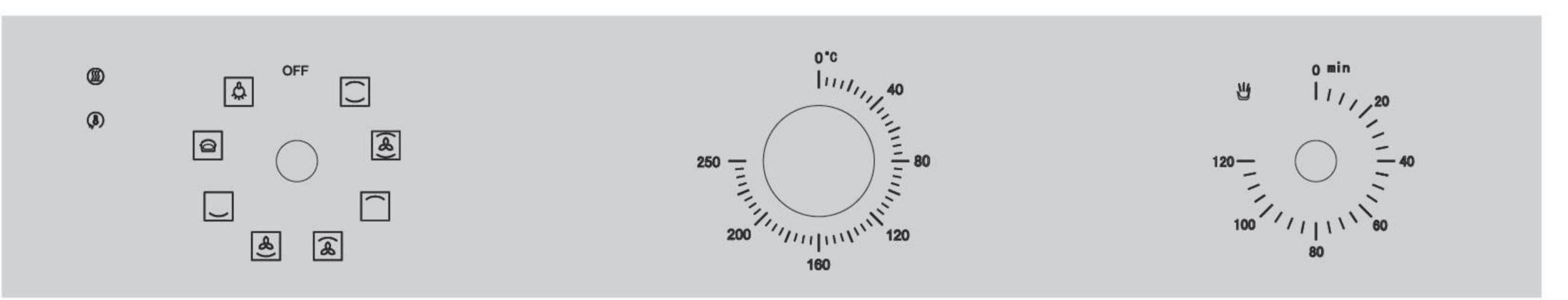


- 1. Rotate the function selector to the required function. (Eight gear stalls)
- 2. Rotate the Temperature Selector to the needed temperature.
- 3. Rotate the time selector to " " position.
- 4. The orange heating indicator lights, which means oven is working.
- 5. The red heating indicator lights, which means oven preheat finished. The food can be put in the oven at this moment.



If you don't choose all of selectors (function, time, temperature), the oven don't work.

Timed roast



- 1. Rotate the function selector to the required function. (Eight gear stalls)
- 2. Rotate the Temperature Selector to the needed temperature.
- 3. Rotate the time selector to the required time (0-120min).
- 4. The orange heating indicator lights which means oven is working.
- 5. The red heating indicator lights, which means oven preheat finished. The food can be put in the oven at this moment.

Cooking Suggestions



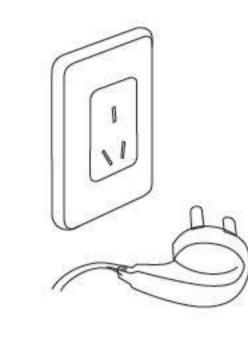
- a.Please turn on the range hood to low speed when using the electric oven.
- b.If you cook grease food, better to cover it with aluminium-foil paper firstly.
- c.Meat can be roasted in the baking tray, oiling, covering when cook vegetable, to prevent the oil globule sputtering. (if you add spices, better to turn over the meat to make it more tasty.)
- d. The heating time is the same no matter you use the cover or not.

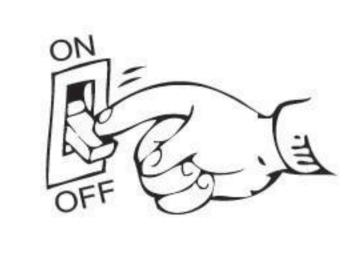
Function	Food	Weight	Suggested temperature	Cooking time (after preheating)	Location of grills	Remarks
	Chiffon cake	250-400g	140-150°C	40-60min	2	
	Vegetable	200-400g	190-210°C	10-30min	2	1.Suitable for cooking single and big size food (eg,
	Bread	300-500g	180-200°C	18-25min	3	cake)
	swiss roll	300-650g	140-150°C	20-35min	3	2.Better to place the food in the middle of oven, and
	Pasta	300-500g	180-200°C	10-20min	3	use one grill, otherwise,
	Rice	400-600g	180-200°C	25-35min	3	the heating will be
	Lasagna	600-800g	160-180°C	20-40min	2	uneven.
	Steak	100-300g	180-200°C	8-30min	3	
	Toast	500g	155-165℃	30-40min	2	1.Fast baking food,bake on
	Cookies	230g	140-150°C	25-35min	2	several grills at the same
8	Apple strudel	150-400g	170-190°C	10-40min	3	time. 2.This function is like
	Lamb chop	80-1000g	170-190°C	20-80min	3	rotisserie,suitable for
	Chicken	6-10kg	170-190°C	3-5h	1	cooking big size food.
	Cupcake	350g	165-175℃	18-25min	3	
	Pizza	Thick/Thin	190-210°C	8-20min	2	Cuitable fau belieu e facel
	Egg tart	Large/Small	160-180℃	15-30min	2	Suitable for baking food which is not necessary
&	Quiche	400-500g	170-190°C	30-40min	2	thoroughly cooked, such
	Pie	400-500g	170-190°C	20-40min	2	as pizza, milk biscuit, flan.
	Drumstick	100-400g	170-190°C	20-60min	3	Light bake for the food surface, but watery inside,
&	Prawn&Fish	100-500g	170-190°C	10-50min	3	suitable for crispy-skinned food.
	Dough		40-50°C	30-120min	2	Put the kneaded clough into a container and cover with a plastic wrap, Then put the container on the baking tray which is placed in the second lager, Add a bowl of water of 200ml and select the mode "a", and set the temperature 40-50°C, It will work after setting time.
	Applicable for top coloring, reheating for toast, pizza and pancake.					
	Applicable for bottom coloring, reheating, decoct for toast, pizza and pancake.					



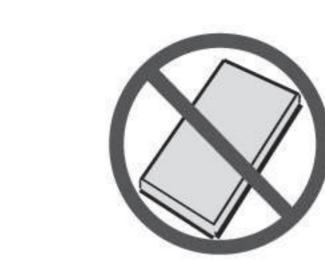
For the grill position, please refer to the "Grill position sketch map " in Page 4.

Cleaning and Maintenance





1.Please cut off the power supply before cleaning or maintaining oven.

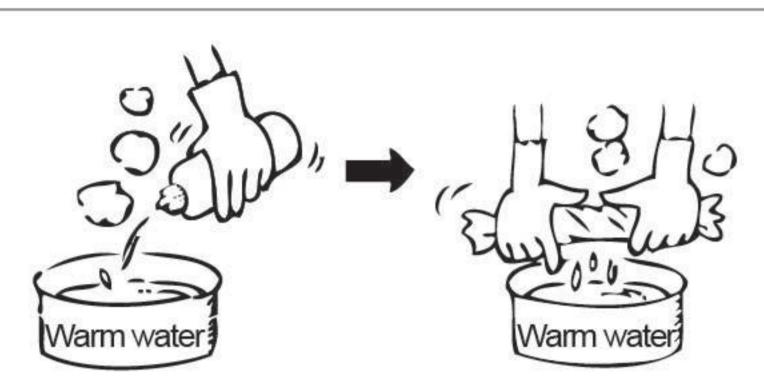






Foam material Powder material Acid material

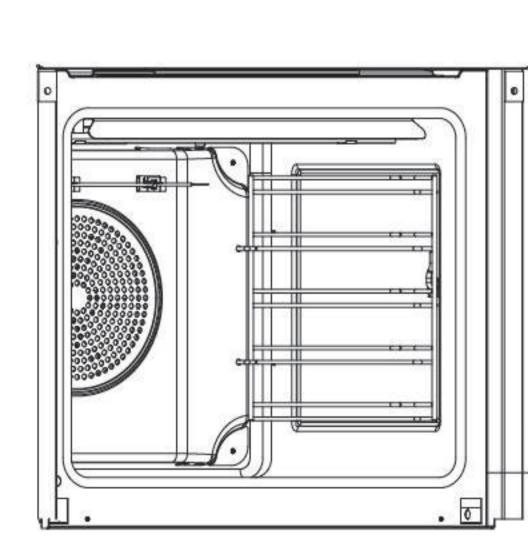
2. Take care to clean the panel. Take a soft cloth, brush with proper water, then wipe the panel (If the panel gets wet, please wipe it with dry soft cloth). Please don't scratch it and don't use abrasive and corrosive cleanser.



3.Clean the enamelled cavity with warm water. Scrub the adherend with softcloth. After using the oven, the residual temperature is useful for cleaning the cavity.

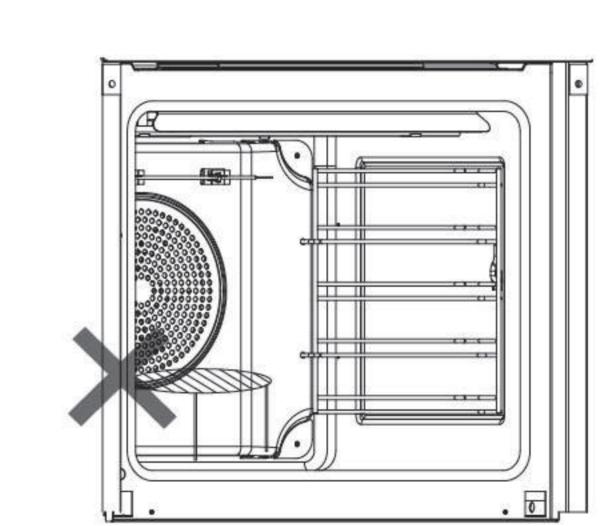


4.If the grease and other ordure are difficult to clean up, you can buy specialized cleanser, and use it according to its user manual.



Rubber seal ring

5. There is a rubber seal ring in the oven door as above picture shows. Please check it frequently, and make necessary clean. If it is damaged, please contact FOTILE service center, and don't use it before it is repaired.



6.Forbid to put metal articles at the oven bottom, because it will accumulate heat and affect the cooking, cause serious damage in the enamel surface, even can't be repaired.

7. Please scrub the cleanser after cleaning to keep the oven cavity dry.



If the oven can't normally work, please check whether the power plug is inserted well.If the plug is well inserted, but oven still can't work, please contact FOTILE

Normal Malfunction and Trouble Shooting

Malfunctions	Possible reasons	How to solve	
After inserting the	Disconnection for the control board connecting wire.	Contact FOTILE service center to repair.	
power plug, the oven still can't work.	There is no electricity for the power socket.	Contact certified electrician to test and maintain.	
	The heating elements are damaged.		
Oven can work but can't heat up.	Temperature limiter protection.	Pull out the oven plug, and contact FOTILE service center to repair.	
	Electric relay in the power panel is damaged.		
	The heating elements are damaged.		
Oven can heat up, but the food is far from the ideal effect.	The thermostat is damaged.	Pull out the oven plug, and contact FOTILE service center to repair.	
	The heating elements are wrongly connected.		



After getting rid of the above malfunctions, if the oven still can't work, please contact FOTILE service center.

Installation

Packing List

Complete Appliance	1	*CTBA 大学 口	User manual	1
Wooden screw	4		Grill grid	1
Tray	1			

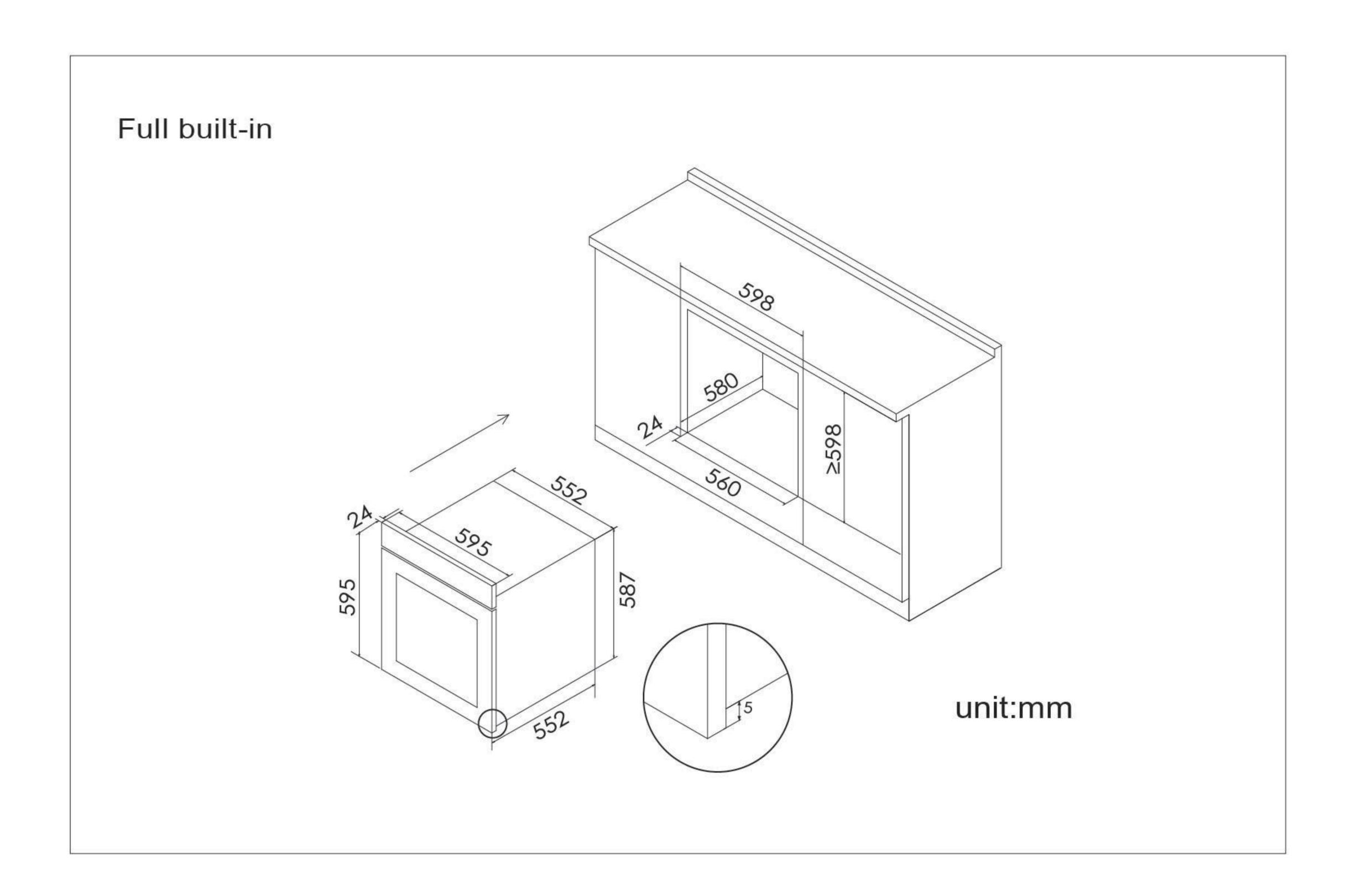


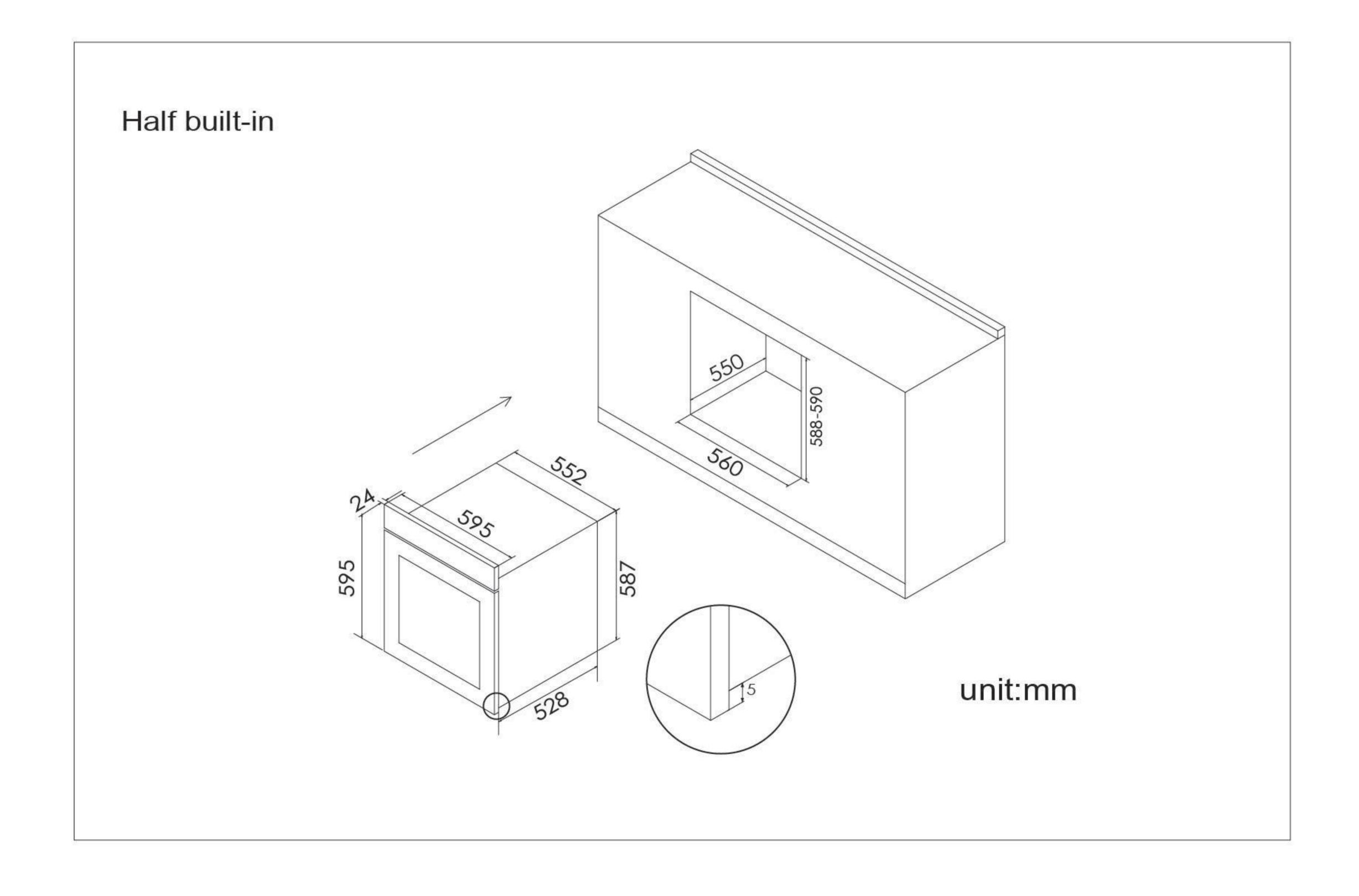
Installation Methods

/!\ Attentions When moving the oven, lift up the The oven should be installed in the oven from the digging hole or the place which is firm and convenient to Strictly Execute operate, maintain. Don't let it be bottom, and handle with care.Please don't move oven by dragging door or oblique. handle. The electric supply which connects Forbid to install the oven and power socket in the place which will easily the power supply, must have a Strictly execute two-poles breaker that can bear Forbidden be damped or soaked. more than 20A electric current. Thus, if there is incidents or need to repair,the oven power supply can be cut off by turning off the breaker. The cabinet material (wood, adhe-When installing, please keep a sive) must be able to bear 120°C. distance of more than 80cm ahead of Strictly execute the oven. The oven is built in the cabinet. The cabinet bottom plate must be able to bear at least 60Kg. To keep good ventilation, please If there are high temperature electric keep a more than 45mm space at appliances nearby, please keep the distance more than 80mm apart from the back of oven. the oven.

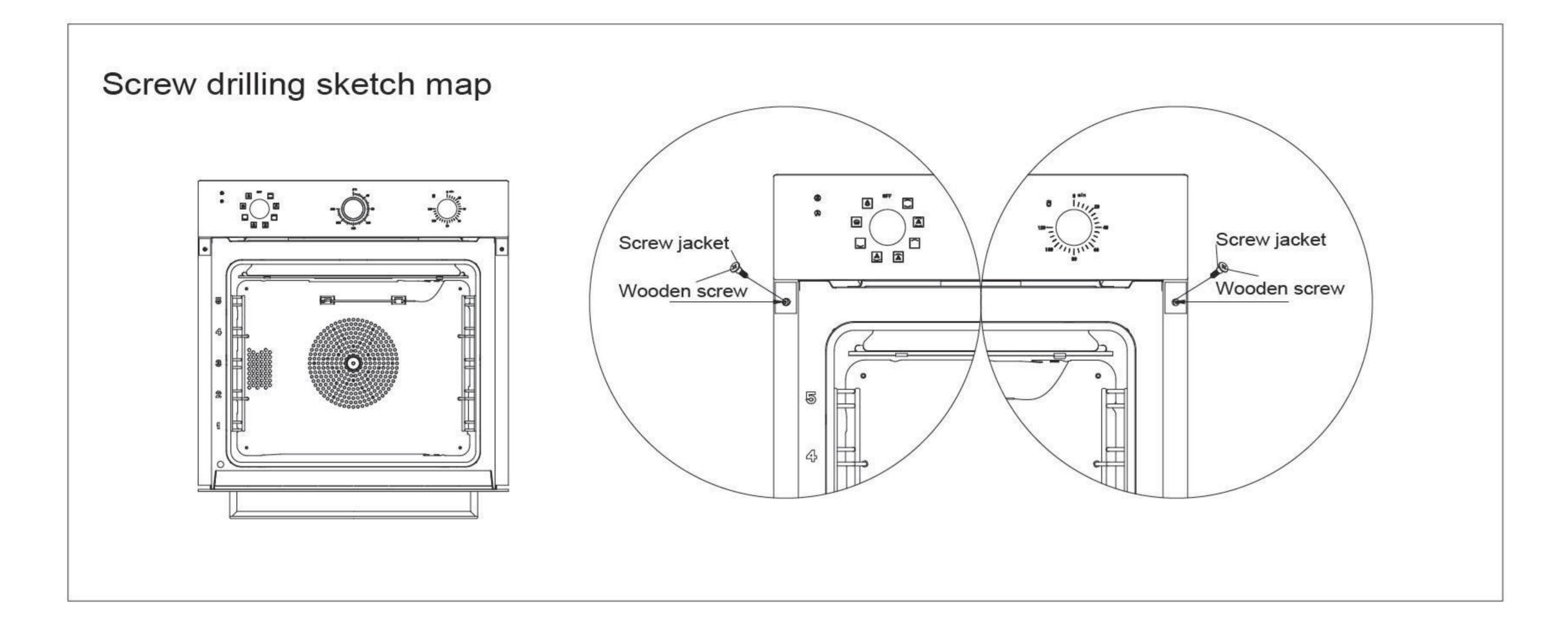
Installation Steps

- 1. Remove the oven package and thin film, place the oven near the built in hole.
- 2. Connect the power socket(without electricity), one hand carry the digging hole, another hand carry the bottom part. Slowly put the oven into cabinet, remove the hand which is in the digging hole meantime and push the oven into the cabinet end. (suggest two persons to do this work)
- 3. Place the oven's front end on the cabinet's bottom plate.
- 4. Fix the oven onto cabinet with the wooden screw, then charge the socket.
- 5. After installation, please test the oven complying with the user manual, to ensure proper installation and normal working.





FOTILE



Energization



Because the electric oven power is big, it should separately fit into 16A socket and ensure well ground connection.

Main Technical Specifications

Model	KSG7007A
Rated voltage	220-240V
Rated frequency	50-60HZ
Rated power	2800W
Illumication power	25W
Heating temperature range	40~250°C
Capacity	70L
Net weight	38.5Kg

FOTILE

产品说明书 KSG7007A

使用产品前请仔细阅读本说明书。 请妥善保管,以备参阅。

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售后服务中心所接受。同时我们建议您在质量保修期内及保修期后需要维修时请致电方太幸福服务热线,这对您和我们都是非常重要的。方太的星级服务宗旨就是"努力,让顾客完全满意"。

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安全注意事项

本说明书不包含强制性的警告

-说明包含以下内容:

本烤箱不得由有生理、感知或心理能力方面存在缺陷或缺乏经验和知识的人员(包括儿童)进行操作,除非他们在操作的时候得到了负责他们的安全人员的监督或指导;

应监督好儿童,确保其不会将本电器当玩具玩耍。

-针对烤箱的说明包含以下内容:

在使用过程中,烤箱会发热。应当注意避免接触烤箱内的加热元件。

一针对烤箱的操作说明如下:

警告: 在使用过程中能接触到的部件都有可能发热, 儿童须远离。

-针对带玻璃门的烤箱说明如下:

不要使用粗糙清洗剂或锋利的工具清洁烤箱的玻璃,因为他们会擦伤玻璃表面,从而导致玻璃破碎;

针对有架子的烤箱的说明应包括架子的正确安装方法。

特别说明:

- a. 请严格按照说明书正确操作本烤箱,任何因不正确使用或操作不当而造成的损失和人身伤害,本公司概不负责;
- b. 本烤箱是嵌入式安装,因此建议您在橱柜的外面安装一个全极断路开关用于控制烤箱。

⚠ 警告: 如果您忽视以下内容或者操作不当,有可能对您造成伤害或烧伤; 为避免过热,不得将本烤箱安装在装饰门的后面。

介 严格执行

接地	插头必须具有可靠的接地线,以确保安全。接地线不能接在煤气管、自来水管、避雷针、电话线上。接地不良可能会造成触电或者事故。
16A	烤箱必须单独使用16A的电源插座,并且确保连接好。
	如果烤箱发生故障,请切断电源,并且不要触摸烤箱。 当你要拔掉插头的时候,请握住插头的端部,然后拔出 来。请不要拽扯电源线,否则会造成触电、电路短路、 火灾等。
ON OFF 中性清洁剂	在清洁之前请切断电源,请使用中性清洁剂,用软的抹布进行擦拭以避免刮伤表面。

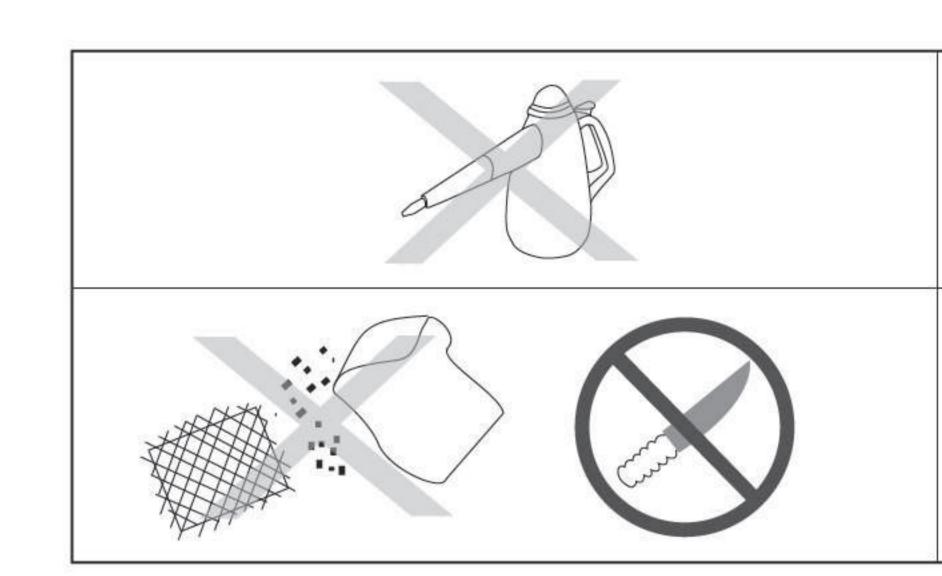




本公司产品上的玻璃是钢化玻璃,但玻璃的钢化机理决定了存在小概率的钢化玻璃自爆,一旦发生非使用不当的自爆,我公司承诺免费更换该配件。

企禁止事项

禁止使用松动或接触不良的电源插座,否则会引起触电、短路、着火等。
禁止使用有故障的电源插座。
务必远离易燃物质,比如热源、气体、酒精等。
禁止让儿童自己操作烤箱,并把烤箱放置在小孩无法接触到的地方,否则可能会造成烧伤、触电或者其他事故。
当您的手和脚是湿的或者赤脚的时候,禁止触摸烤箱。
禁止在烤箱门体上放置重物。



请不要使用带蒸汽清洗功能的工具。

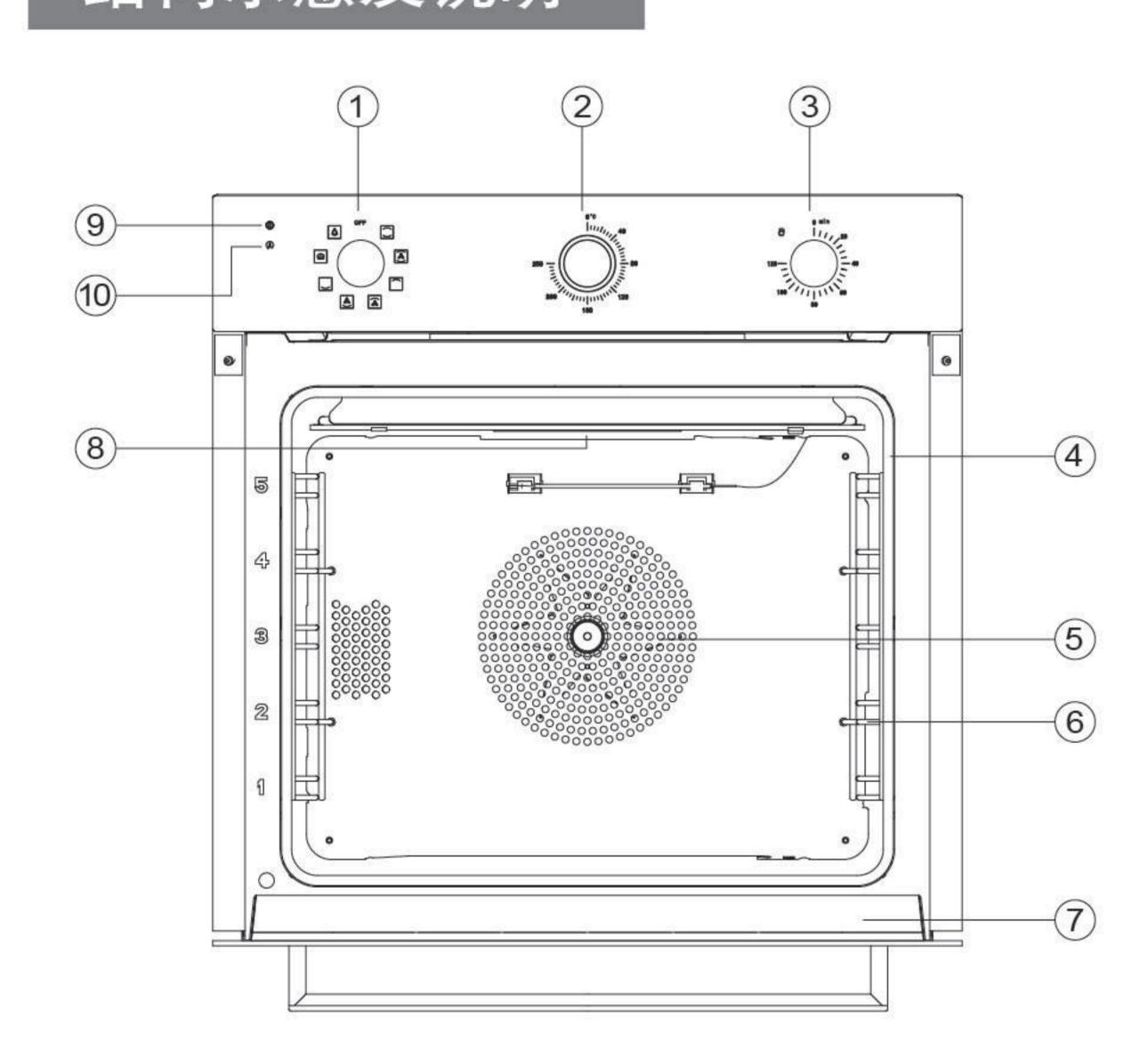
为了防止擦伤玻璃表面甚至破坏它,请不要使用粗糙的磨料清洁剂或锋利的金属刮刀清洗烤箱玻璃门。

使用方法

■ 烤箱介绍

电烤箱是通过加热元件的热辐射来烘烤或烘焙食物的。在烤箱里,我们可以烤鸡、鸭、面包、蛋糕等。根据不同的食物特点,可在40°C-250°C之间调节烤箱的温度。烘烤食物前,请将烤箱预热10分钟左右,这样也可以节省烘烤时间。

结构示意及说明

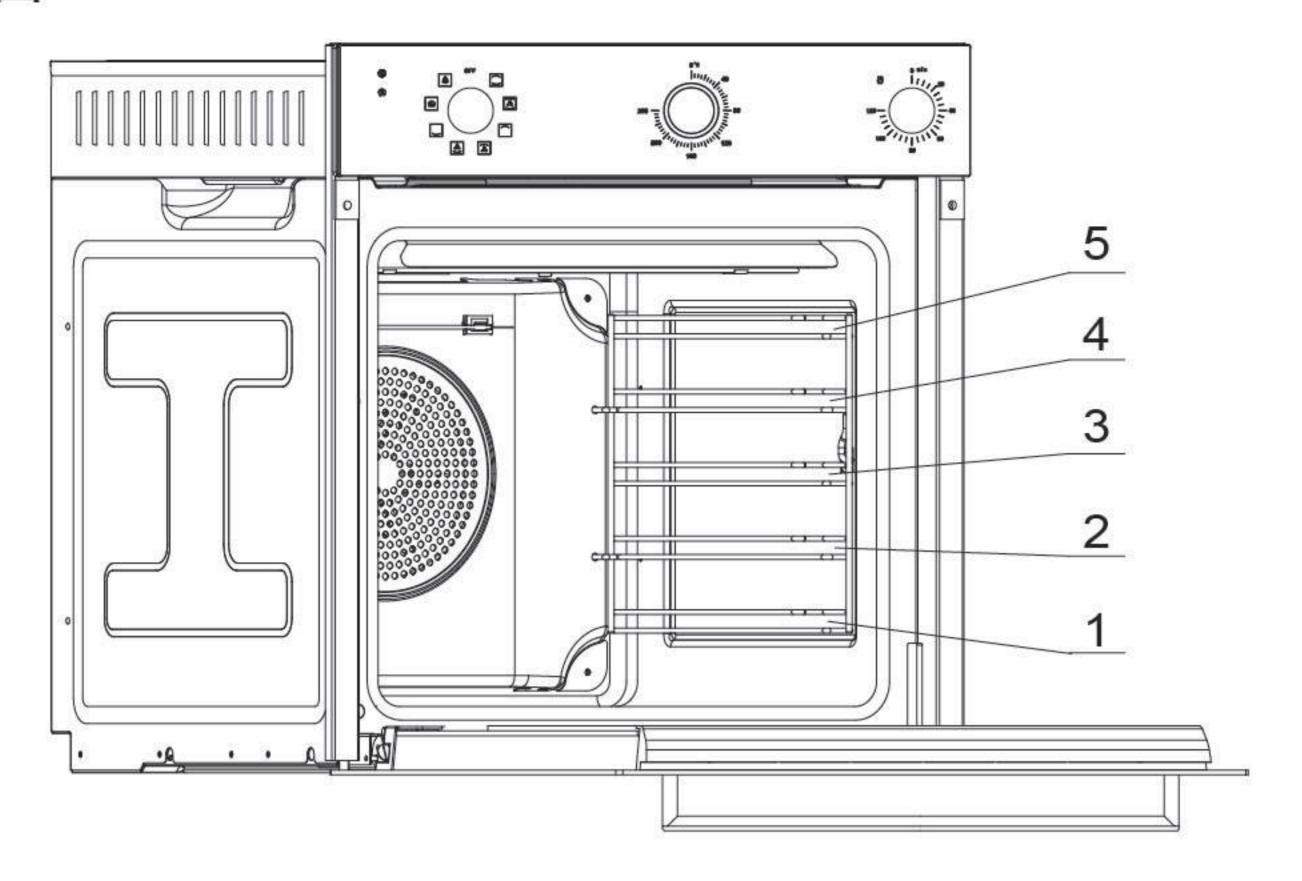


- ① 功能选择器
- ② 温度选择器
- ③ 时间选择器
- ④ 门密封圈
- ⑤ 热风机挡板
- ⑥ 侧支架
- 7 1
- ⑧ 烤箱灯
- ⑨ 工作指示灯
- ⑩ (预热)温度指示灯

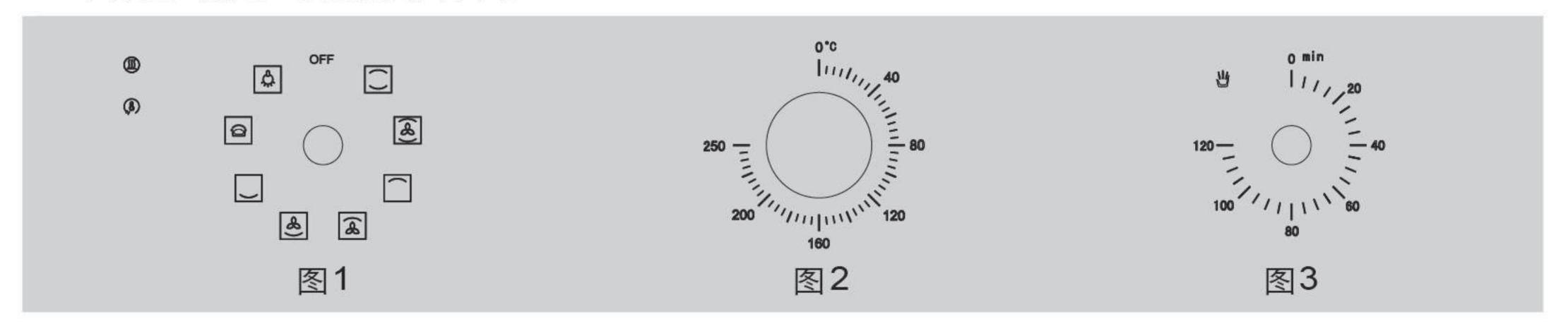


- a.首次使用时,保护涂层会被加热和蒸煮,并产生异味,请设定最高温度,并 持续加热半小时以上。加热后,请打开烤箱门,然后保持房间通风;
- b.烘烤过程中如果您需要打开烤箱门处理食物,请保证头和身体不要太靠近烤箱门,并使儿童远离烤箱,因为它会产生高温热气,有可能会伤到你;
- c.为了节能,请在使用完后关闭烤箱。

■ 烤架位置示意图



■ 首先,熟悉烤箱操作界面



● 功能选择器

功能选择器用于选定你需要的烘烤模式。

请按顺时针或者逆时针方向使用旋钮以选择你需要的加热模式(见图1)。

● 温度选择器

温度选择器用来设定你需要的烘烤温度。

请按顺时针方向使用旋钮以选择你需要的烘烤温度(见图2)。

● 时间选择器

时间选择器用来设定你需要的烘烤时间。

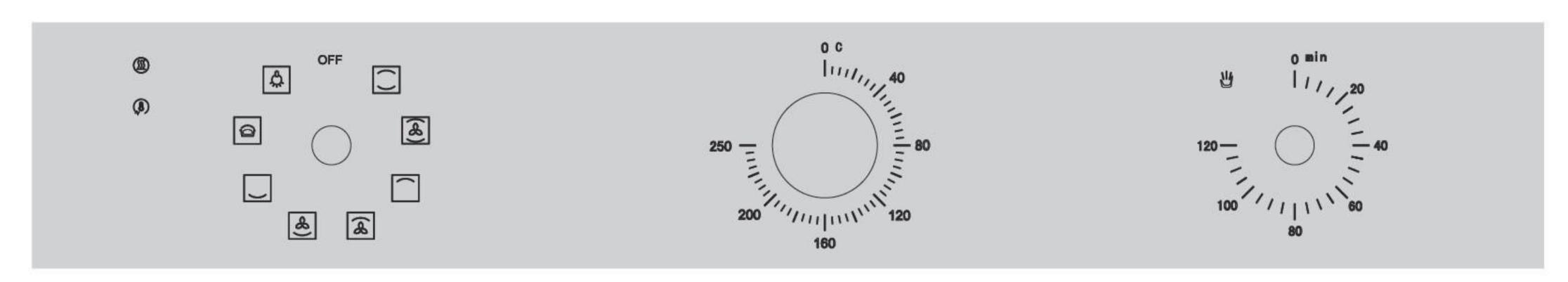
请按顺时针或者逆时针方向使用旋钮以选择你需要的烘烤时间(见图3)。

图标	工作原理	适合烘烤的食物
	顶部和底部加热管同时工作	戚风蛋糕,蔬菜,面包,瑞士卷,面团, 米饭,宽面条
(<u>&</u>)	顶部、底部加热管同时工作, 同时热风机工作	牛排、吐司、曲奇、苹果派,羊排、鸡 肉、纸杯蛋糕
	仅顶部加热管工作	吐司,披萨,煎饼
8	顶部加热管工作,同时热风机工作	鸡腿,对虾,鱼
<u>&</u>	底部加热管工作,同时热风机工作	披萨、蛋挞、乳蛋饼、馅饼
)	仅底部加热管工作	吐司,披萨,煎饼
a	发酵功能	面团

图标	工作原理	适合烘烤的食物		
4	灯光选择器	使用该功能可开启内部烤箱灯,例如用于 清洁		
(<u>(()</u>	烤箱工作时,该灯是橙色			
	当达到预热温度,该灯会变成红色			

操作指导

■常规烤

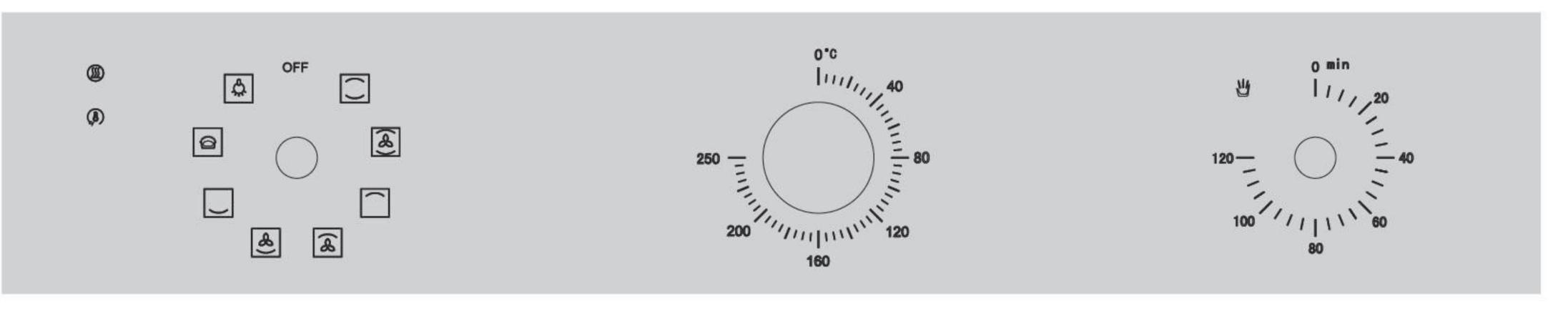


- 1.旋转功能选择器至所需功能(八个档位);
- 2.将温度选择器旋转至所需温度;
- 3.将时间选择器旋转到" 当" 位置;
- 4.橙色加热指示灯亮起,表示烤箱正在工作;
- 5.红色加热指示灯亮起,表示烤箱预热完成,此刻可以将食物放入烤箱。



如果你不选择任何旋钮(功能,时间,温度),烤箱不会工作。

■定时烤



- 1.旋转功能选择器至所需功能(八个档位);
- 2.将温度选择器旋转至所需温度;
- 3.将时间选择器旋转到需要的时间(0-120分钟);
- 4. 橙色加热指示灯亮起,表示烤箱正在工作;
- 5.红色加热指示灯亮起,表示烤箱预热完成,此刻可以将食物放入烤箱。

烹饪建议

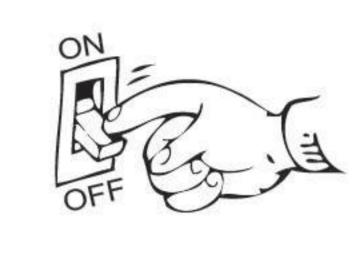


- a.使用电烤箱时,请将油烟机低速运转;
- b.如果你烘烤油腻的食物,最好先用铝箔纸将食物包好;
- c.肉可以放在烤盘上烘烤,抹油,当烹饪蔬菜时需要用锡箔纸包住以防止油滴 溅射(如果加香料,最好把肉翻过来,使肉更可口);
- d.无论您是否使用锡箔纸包住,加热时间都是相同的。

功能	食物	重量	建议温度	烘烤时间 (预热后)	烤架放置 层数	备注
	戚风蛋糕	250-400克	140-150°C	40-60分钟	2	
	蔬菜	200-400克	190-210 °C	10-30分钟	2	1.适用于烹饪单品以及大尺
	面包	300-500克	180-200 °C	18-25分钟	3	寸的食物(例如蛋糕);
	瑞士卷	300-650克	140-150°C	20-35分钟	3	2.最好把食物用一个烤架放 在烤箱的中间,否则热辐
	面团	300-500克	180-200°C	10-20分钟	3	射会不均匀。
	米饭	400-600克	180-200 °C	25-35分钟	3	
	烤面条	600-800克	160-180°C	20-40分钟	2	
	牛排	100-300克	180-200°C	8-30分钟	3	
	吐司	500克	155-165°C	30-40分钟	2	
	曲奇	230克	140-150°C	25-35分钟	2	1.同时在多个烤架上快速烘烤 食物;
8	苹果派	150-400克	170-190°C	10-40分钟	3	2.该功能类似于旋转烤肉炉,
	羊排	80-1000克	170-190°C	20-80分钟	3	适用于烘烤大尺寸食物。
	鸡肉	6-10千克	170-190 °C	3-5分钟	1	
	纸杯蛋糕	350克	165-175°C	18-25分钟	3	
	披萨	厚/薄	190-210°C	8-20分钟	2	
	蛋挞	大/小	160-180 °C	15-30分钟	2	适合烘烤不必要彻底熟透 的食物,像比萨饼、牛奶
8	乳蛋饼	400-500克	170-190°C	30-40分钟	2	饼干、法兰肉。
	馅饼	400-500克	170-190°C	20-40分钟	2	
	鸡腿	100-400克	170-190°C	20-60分钟	3	烘烤食物上表面,同时保持
2	对虾&鱼	100-500克	170-190 °C	10-50分钟	3	内部水分,适合于制作外焦 里嫩的食物。
	面团		40-50°C	30-120分钟	2	将揉好的面团放入容器中, 盖上塑料膜,然后将容器放 在第二层的烤盘上,加入一碗200毫升的水,然后选择 模式" ②",设定温度40-50 ℃,设定时间后开始运行。
		适用于顶部上色,吐司再加热,披萨,烤薄饼。				
		适用于底部上色,再加热,烤吐司,披萨,烤薄饼。				



关于烤架的放置位置,请参考第18页的"烤架位置示意图"。



1.在清洁或保养烤箱之前,请关闭电源。





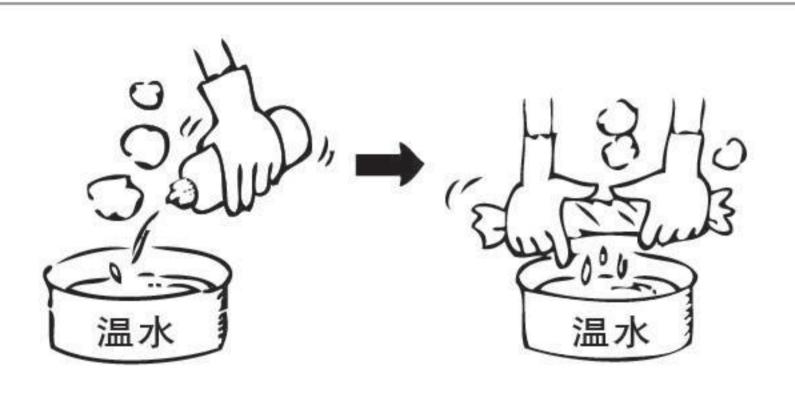


泡沫材质

材质 粉末材质

酸性物质

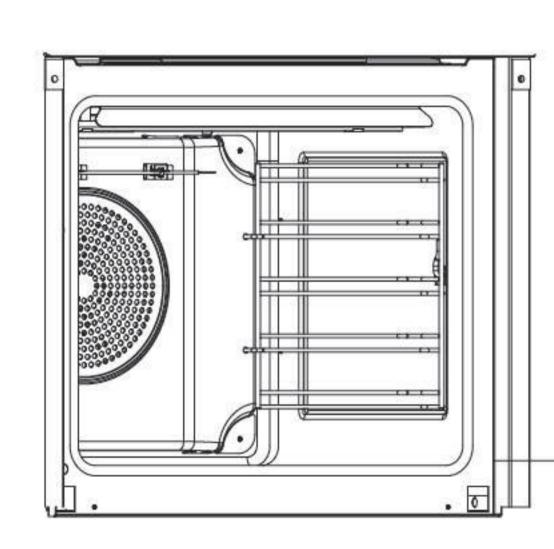
2.请小心清洁面板。拿一块软布,用适当的水刷洗,然后擦拭面板(如果面板湿了,请用干软布擦干净),请不要刮它,并且不要使用研磨剂和腐蚀性的清洁剂。



3.用温水清洗搪瓷内腔,用软布擦洗表面 粘接物,使用烤箱后,利用残余温度清 洁内腔。

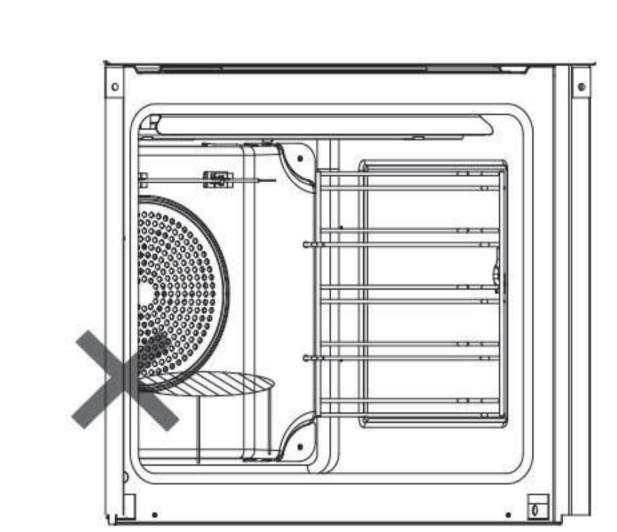


4.如果润滑脂和其他试剂很难清洁,你可以购买专门的清洁剂,并遵循使用手册。



门密封圈

5.烤箱门上有一个橡胶密封圈,如上图所示。请经常检查,并做必要的清洁。如果有损坏,请联系方太服务中心,在维修之前不要使用。



6.禁止在烤箱内腔底部放置金属物品,因为它会吸收热量从而影响烘烤,并造成表面严重损害,甚至无法修复。

7.清洁后请擦掉清洁剂,保持烤箱内腔干燥。



如果烤箱无法正常工作,请检查电源插头是否插好。如果插头已经插好,但烤箱依旧不能工作,请联系方太服务中心。

故障解决指南

故障	可能原因	解决方法	
插入电源插头后,	控制面板接线不良	联系方太服务中心进行维修	
烤箱不工作	插板没有通电	联系有资质的电工进行测试和维修	
	加热管损坏	拔掉插头, 联系方太服务中心进 行维修	
烤箱可以工作, 但无法加热	温度限制保护		
	电源板中继电器损坏		
	加热管损坏		
烤箱可以加热,但 烘烤食物达不到理 想效果	热电偶损坏	拔掉插头, 联系方太服务中心进 行维修	
	加热管连接错误		



排除掉以上故障后,如果烤箱仍然无法工作,请联系方太服务中心。

安装

装箱清单

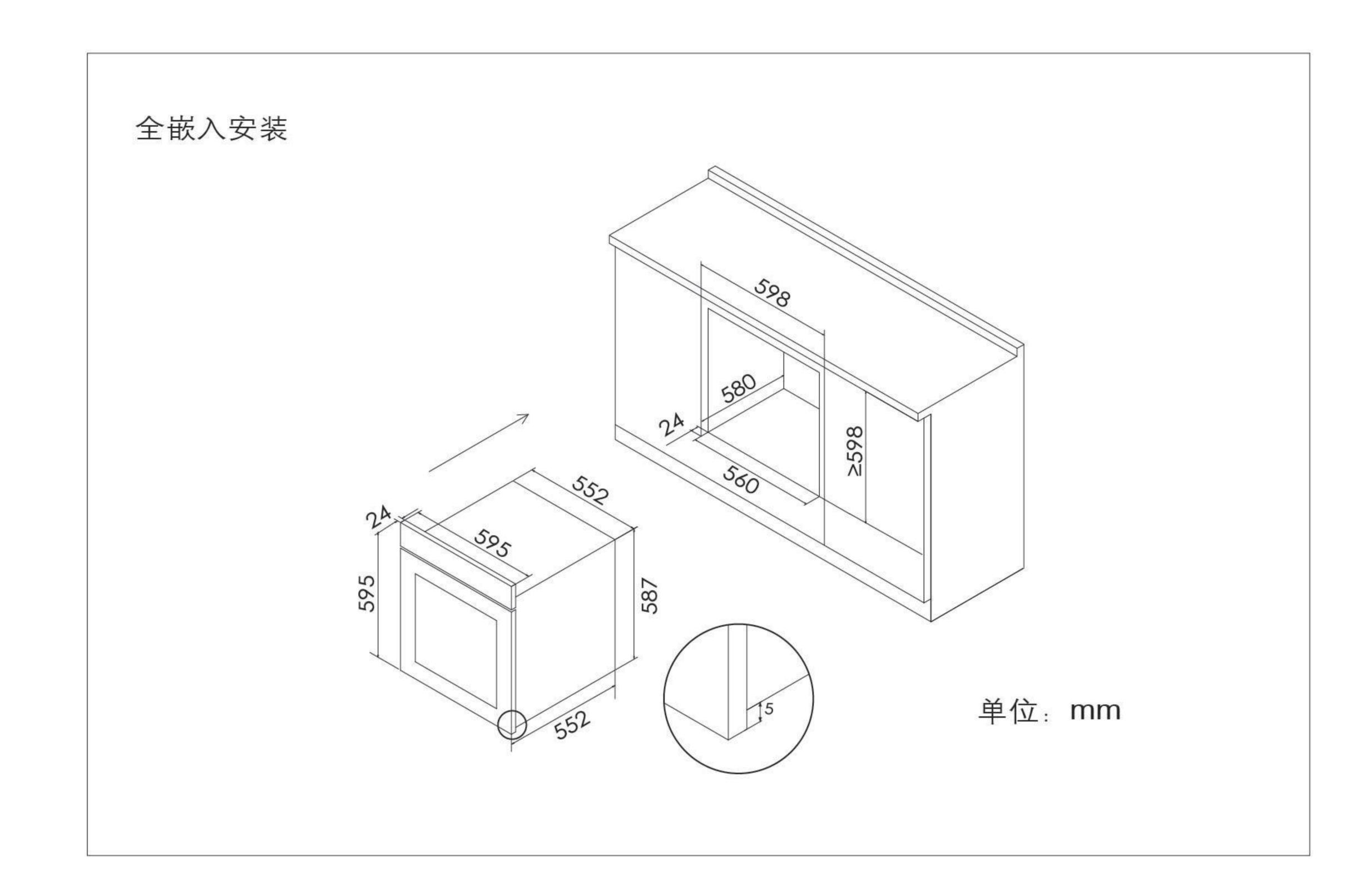
整机	1	*CHMA*A** 口 コ が 発	使用说明书	1
木螺钉	4		烤架	1
烤盘	1			

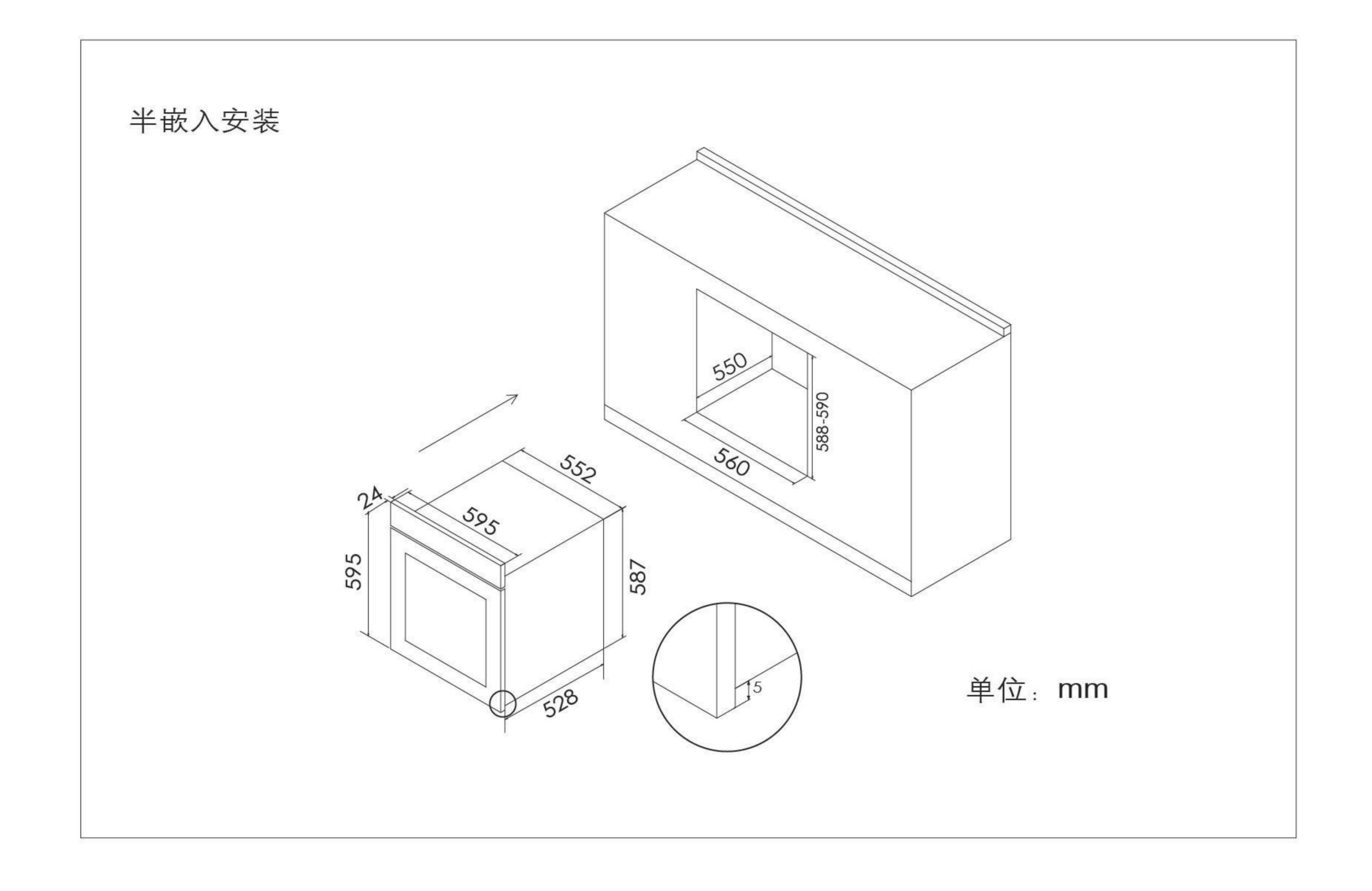
安装方法

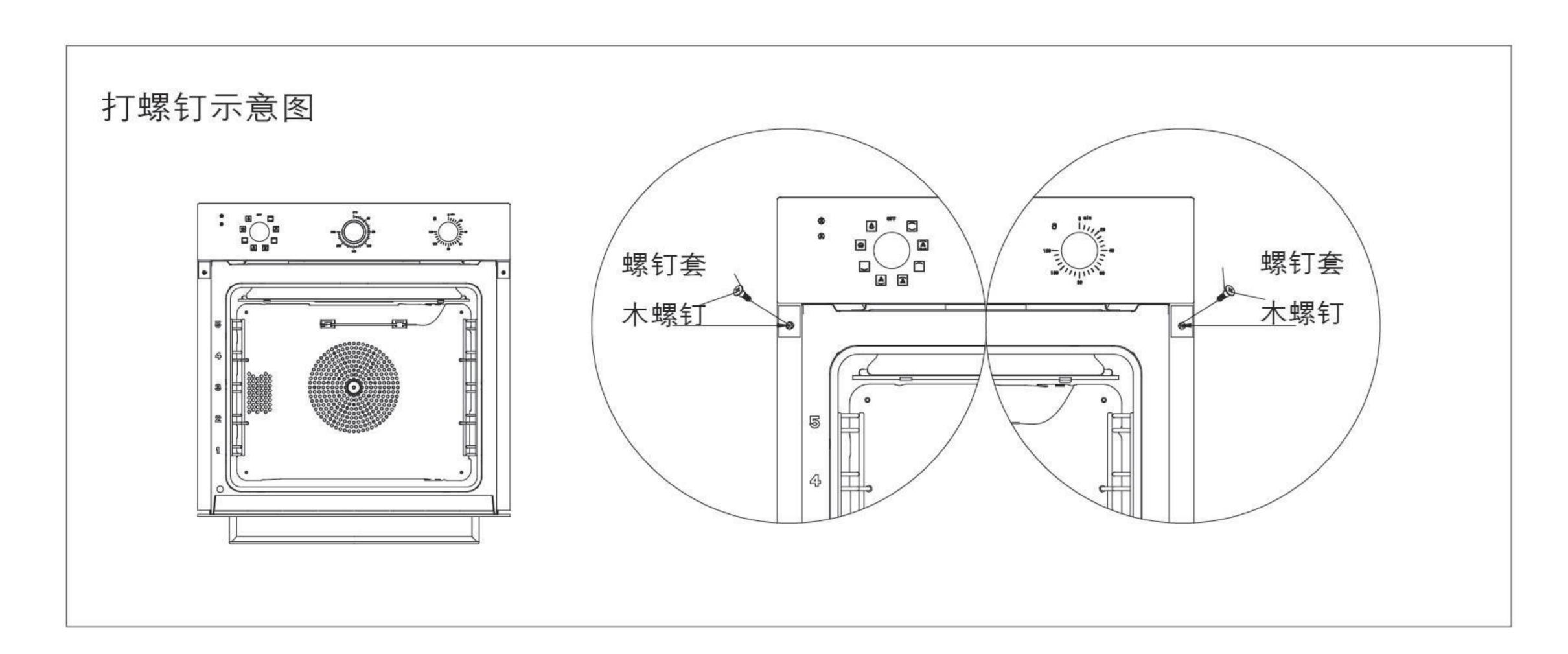
注意 搬运放置时应从拉手孔或底部 烤箱应平稳安装在操作、保养方 抬起,轻搬轻放,切不可通过 便且牢固的地方,不得倾斜安 严格执行 严格执行 拖拉门体或把手来移动烤箱。 严禁将烤箱及电源插座安装在 电源必须有一个可承受20A电流 可能受潮或容易被水淋湿的地 的两极断路器. 因此, 如果发生 严格执行 故障或需要维修,可以断开断路 器来切断烤箱电源。 安装本机的橱柜材料(木材和粘 安装必须在电烤箱前留有80cm 合剂)必须耐温120°C以上。 以上的空间.本烤箱是嵌入在橱 严格执行 柜内的, 橱柜孔的底板必须坚固 能承受60kg以上的重量。 为保持通风,请保持后部有大 周边如有高温电器,请确保安装 于45mm的空隙。 距离大于80mm。

安装步骤

- 1.去除烤箱的外包装和薄膜袋,将烤箱放置在离安装孔较近的地方;
- 2.接上电源插座(不带电),一手托住底部,将烤箱慢慢地放在橱柜孔内,一手放开,轻轻地将烤箱推至尽头(建议两个人从事这项工作);
- 3. 将烤箱的前端搁在橱柜底板上;
- 4. 用木螺丝将烤箱固定在橱柜上, 给电源插座充电;
- 5.安装后,请按照用户手册对烤箱进行测试,以确保正确安装,工作正常。







■通电



因为电烤箱的功率很大,所以应该单独使用16A的插座,并确保接地可靠。

主要技术参数

机型	KSG7007A
额定电压	220-240V
额定频率	50-60HZ
额定功率	2800W
照明功率	25W
加热温度范围	40~250°C
有效容积	70L
净重	38.5Kg