



ELBA

COMBI STEAM OVEN

MODEL: ESGO-N2016SD(MG)

OWNER'S MANUAL

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

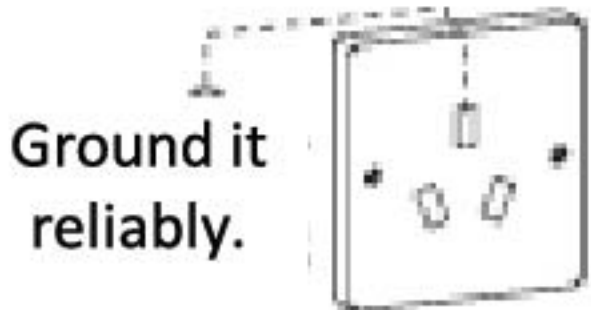
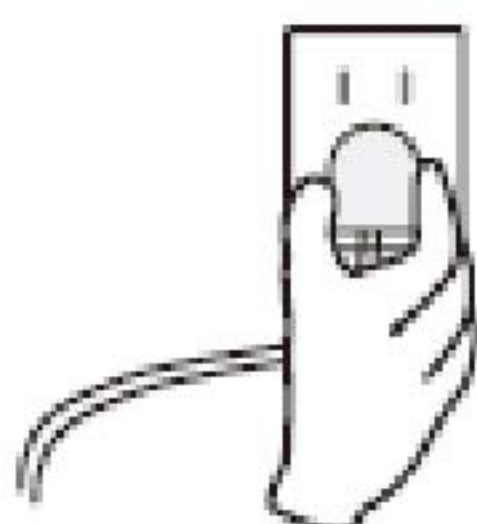
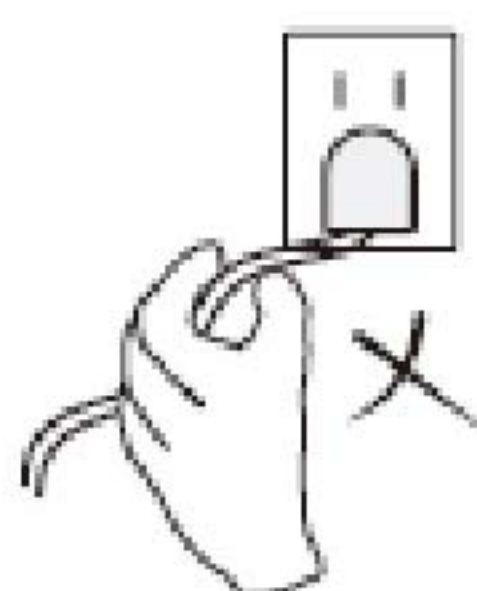
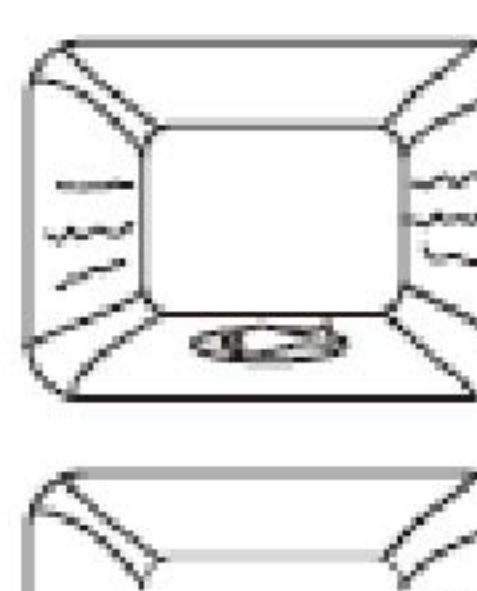
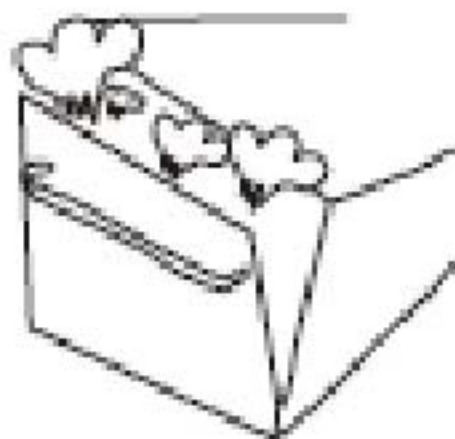
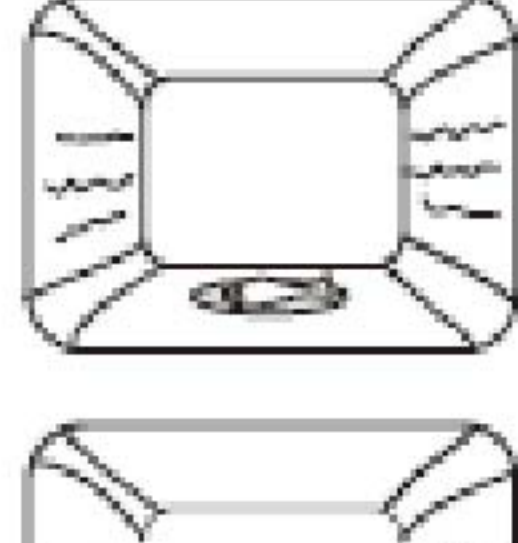
When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Never immerse the product body in water or any other liquids.
3. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
4. Do not let the power cord hang over edge of table or counter or hot surface.
5. To disconnect the plug from wall outlet, grasp the plug and not the cord.
6. Do not leave the appliance unattended while it is operating.
7. Always place the appliance on a flat and stable surface.
8. While the product is working or when the procedure has just ended, the product cavity is in a high temperature state, do not spray water into the inner cavity to avoid damaging the liner.
9. Do not store inflammable, explosive and corrosive articles in the product.
10. During use, please do not touch the glass surface of the door to avoid burning your hands.
11. While the product is working or when the procedure has just ended, be careful not to touch the heating part in the product cavity, because direct contact will cause scald.
12. Be careful when opening the product door and do not face the steam directly to prevent scalding.
13. Do not put food or dishes directly on the bottom of the product, but put them on a rack or tray.
14. Ensure good ventilation around the chassis to avoid muggy machines.
15. The hinges on the appliance door will move when the door is opened and closed, making you possibly pinched, so it is necessary to keep your hands away from the hinges.
16. Do not use door handles when transporting, but lift the product from the bottom and handle with care.
17. Do not remove the appliance while it is operating. Do not touch on hot surfaces of the appliance.
18. This product shall be put in a ventilated and dry environment without corrosive gas and away from high temperature and steam.
19. The device is not intended for drying, warming up or heating up living animals.
20. Food thermometers are unsuitable to be used when the device is in operation.
21. Warning: Do not install the oven over a range cooktop or other heat-producing appliance. If it is installed it could be damaged and the warranty would be void.
22. This appliance is not intended for used 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.
23. Children should be supervised to ensure that they do not play with the appliance.
24. Never use any accessories or parts from other manufacturers or that ELBA does not specifically recommend.
25. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
26. Always unplug the appliance and let it cool down before cleaning.
27. Do not operate the appliance for other than its intended use.
28. This appliance is for domestic and household use only.
29. Do not use this appliance outdoors.
30. Save these instructions for future reference.

In order to prevent personal injury and article damage accidents, please carefully read and abide by the following symbols in the Manual. The safety symbols in the manual are as follows:

 Prohibition Sign	Do not operate.	 Warning Sign	Operate in strict accordance with the requirements.	 Caution Sign	Parts that must be paid attention to.
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 Prohibition	While the product is working or when the procedure has just ended, but the product cavity is in a high temperature state, do not spray water into the inner cavity to avoid damaging the liner.
	Non-professional maintenance personnel are forbidden to modify the internal wiring without authorization.
	Do not disassemble or repair without permission.
	The damaged power cord must be replaced by the manufacturer or its maintenance department or similar professionals.
	Do not store inflammable, explosive and corrosive articles in the product.
	A safe distance must be maintained between children and the product. Children are not allowed to operate the product.
	Do not use a loose or poorly contacted power socket.
	Do not damage or squeeze or pinch the power cord with heavy objects.
	Do not use power supplies other than 220V, 50Hz.

 Caution	The length of power cord is 1.0m. Please use a socket with a rated current of 10A or more separately, and ground it reliably.	
	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.	
	During use, please do not touch the glass surface of the door to avoid burning your hands.	
	When the product is not used for a long time, the plug of the power socket shall be pulled down to avoid leakage and fire caused by the aging of the power cord.	
	While the product is working or when the procedure has just ended, but the product cavity is in a high temperature state, be careful not to touch the heating part in the product cavity, because direct contact will cause scald.	
	Be careful when opening the product door and do not face the steam directly to prevent scalding	
	Before inserting the power plug, please wipe the dust attached to the steel sheet of the plug with a dry cloth.	
	Do not put food or dishes directly on the bottom of the product, but put them on a rack or tray.	

**Caution**

Do not clean the product with high-pressure cleaners or steam cleaners, otherwise there will be dangers such as short circuit and fire.

Ensure good ventilation around the chassis to avoid muggy machines.

The appliance heats up during use, making the accessories and the cooking vessel become very hot, so it is necessary to wear oven gloves when removing the accessories or cooking vessel from the steam oven.

Please ground reliably, but do not connect the ground wire to the gas pipe, water pipe, lightning rod and telephone line, because poor grounding will cause electric shock accidents.

The appliance shall be installed in a place that can bear enough weight, otherwise the parts will fall and cause injury or loss.

The installation shall be carried out by a professional, otherwise it will be dangerous.

Alcohol vapor may catch fire in the hot cavity, so do not cook food containing alcohol

**Caution**

The scratched glass of the appliance door may crack. Please do not clean the appliance door with the glass slicker, violent or corrosive cleaning products or detergent.

The hinges on the appliance door will move when the door is opened and closed, making you possibly pinched, so it is necessary to keep your hands away from the hinges.

Please confirm the appliance is disconnected to the power supply, so as to avoid possible electric shock.

Do not use door handles when transporting, but lift the product from the bottom and handle with care.

The children can be allowed to use the steam oven without supervision only when sufficient guidance has been provided, it is confirmed that the children can understand the risk of incorrect use of the steam oven, and it is ensured that the children have sufficient behavioral cognitive ability and can use the steam oven in a safe and correct way.

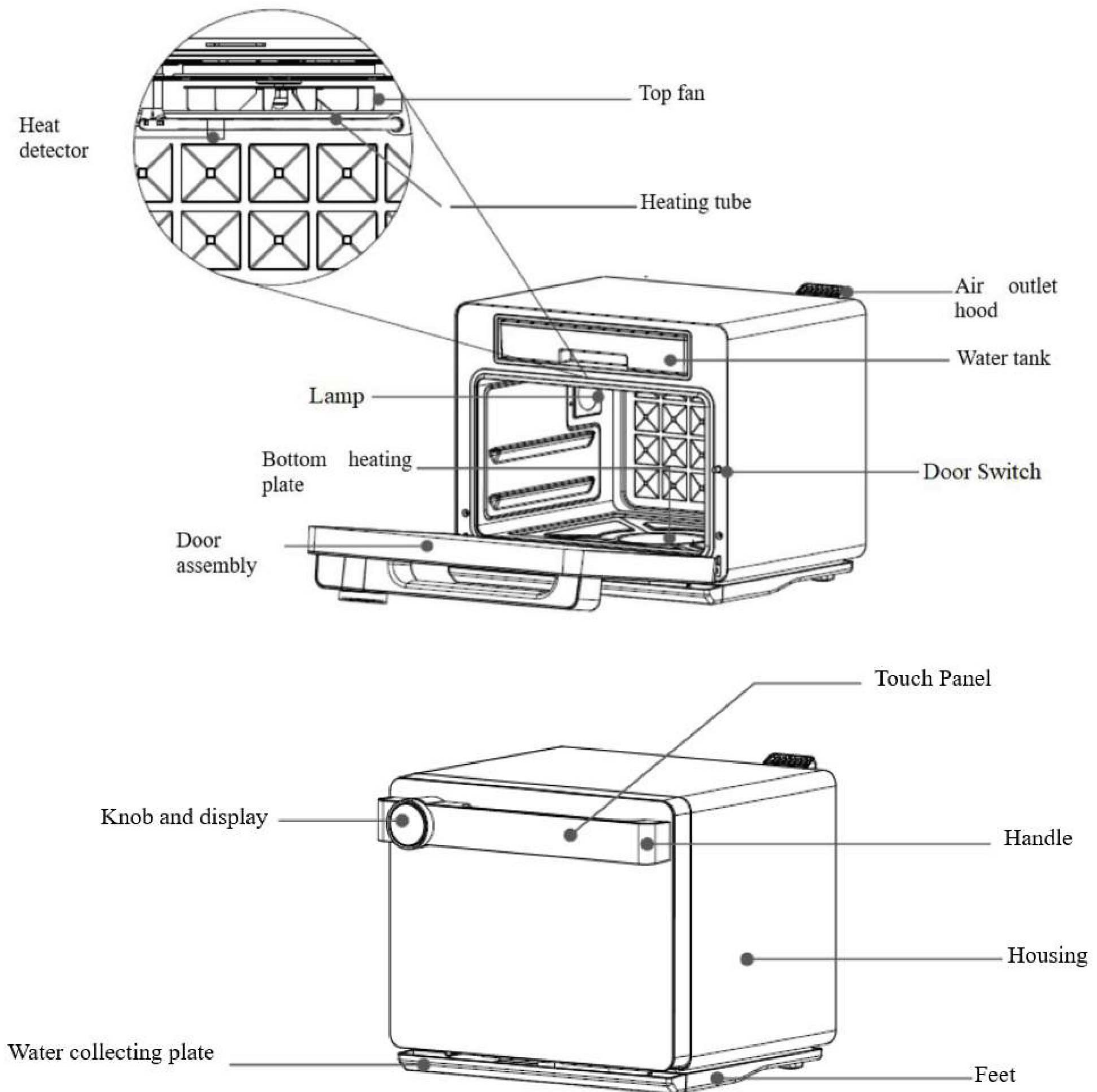
This product cannot operate under the mode of external timer or independent remote-control system.

Due to the particularity of the tempered glass process, self-explosion is a characteristic of the tempered glass itself. The self-explosion rate in the industry is 3%-5%, and we strictly control it within 3%.

Tips

Please read the Manual carefully and be sure to follow the above precautions!

PRODUCT DESCRIPTIONS



BEFORE THE FIRST USE

1. Please remove all packages of this product.
2. Carefully check whether this product is damaged. If it is damaged, please contact the dealer or the maintenance department of the company immediately.
3. Before using the appliance for the first time, please clean all the accessories.
4. Do not put anything on the top of this product, and keep at least 20cm away from the top wall cabinet.
5. This product shall be at least 5cm away from the wall at both sides, and the back shall be at least 10cm away from the wall.

HEATING PRINCIPLE

The diagrams shown below are examples of various cooking modes.

Heating Principle			
Steam	Pure Steam Heating	<u>Steam Heating for Cooking</u> -Steaming is used for heating to complete cooking Recipe example: Steamed fish 	Steam will be generated during cooking, so please do not put the oven cover (as some dishes need to be covered with plastic wrap, the plastic wrap needs to be pricked with small holes).
Baking/Air frying	Top Heating Tube + Circulating Fan	<u>Heat with Heating Tube + Circulating Fan</u> -Used the heating tube and circulating fan for heating. Recipe example: Egg tart 	Please take it out immediately after heating to prevent the residual heat from darkening the baking color of the food. In order to maintain the temperature in the furnace during heating, please try to avoid opening and closing the furnace door. If you are worried about uneven baking color, please readjust the food position or turn over the food during heating.

FOOD CHARACTERISTICS

Cooking methods are closely related to food characteristics.

1. Volume and Quantity

- Due to the heating characteristics of food, food in small quantity will be generally cooked faster than that in large quantity.

2. Starting Temperature

- As the heating time of frozen food is longer than that of normal temperature food, it needs to be adjusted according to the actual situation of food.

3. Food Size

- Foods with the same size are evenly heated, but in order to compensate for the heating deviation caused by uneven size, the food position can be adjusted during cooking.

4. Density

- The time to heat soft food is shorter than that to heat hard food.



Reminders

First Use Maintenance

When the new machine is used for the first time, fill the water tank with water and start the steam function at 100°C for 20 minutes; clean up the accumulated water in the inner cavity, and then bake the machine at 180° for 20 minutes with the baking function. After the machine cools, open the oven door for ventilation. (Accessories can be cleaned separately)



Must

Do not use an ordinary thermometer, but use a meat thermometer to check the cooking results. If the food is not well cooked, put it into the cavity to continue cooking.



Must

When using the baking function, it is necessary to control the cooking time, always pay attention to the food to be heated, and do not stay away; overheating food may cause smoke and fire.



Caution

When heating liquid food such as soup, juice or beverage, be careful when taking the food out. Please pay attention to the following points when cooking:

- a) Do not overheat the food. Otherwise, the operator will be scalded due to liquid splashing caused by sudden boiling when taking out the food.
- b) When the liquid is heated, the liquid shall not be less than 60% of the vessel, because heating a small amount of liquid food will cause the liquid to splash suddenly due to boiling.
- c) Do not stir before or during heating.
- d) After heating, put the food in the cavity for a while, stir it slightly, and take it out later.
- e) After using a feeding bottle or heating baby food, it shall be stirred or shaken and the temperature shall be checked before feeding to avoid scald.

Instructions for
cooking effects



Cooking recipes only provide reference time for cooking. The factors that affect the cooking time are: preferred raw and cooked degree, starting temperature, altitude, weight, size, food shape and type of vessel. If you are familiar with the operation of the product, you can appropriately refer to the above factors to adjust the cooking time.

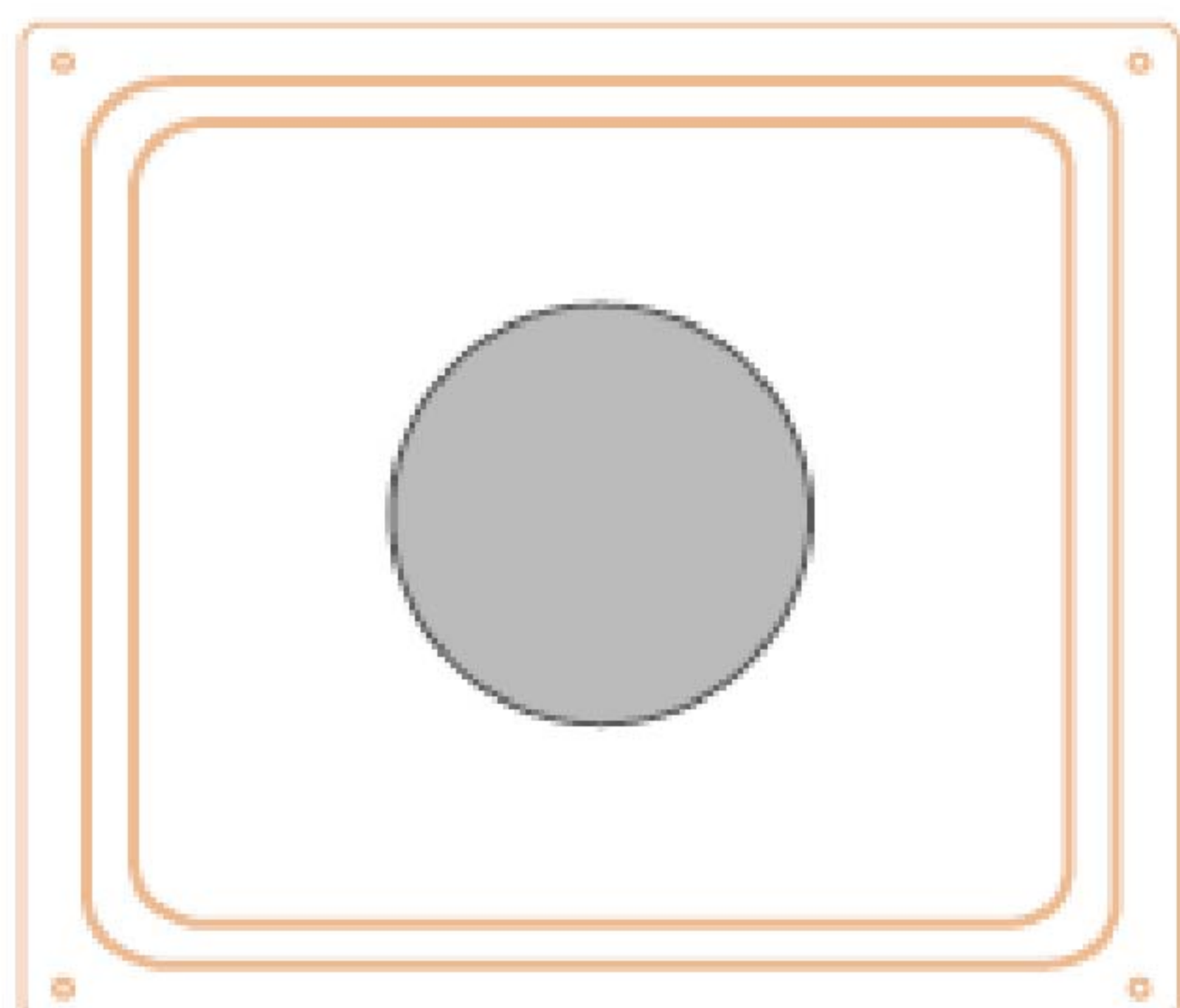
COOKING TECHNIQUES

Timing

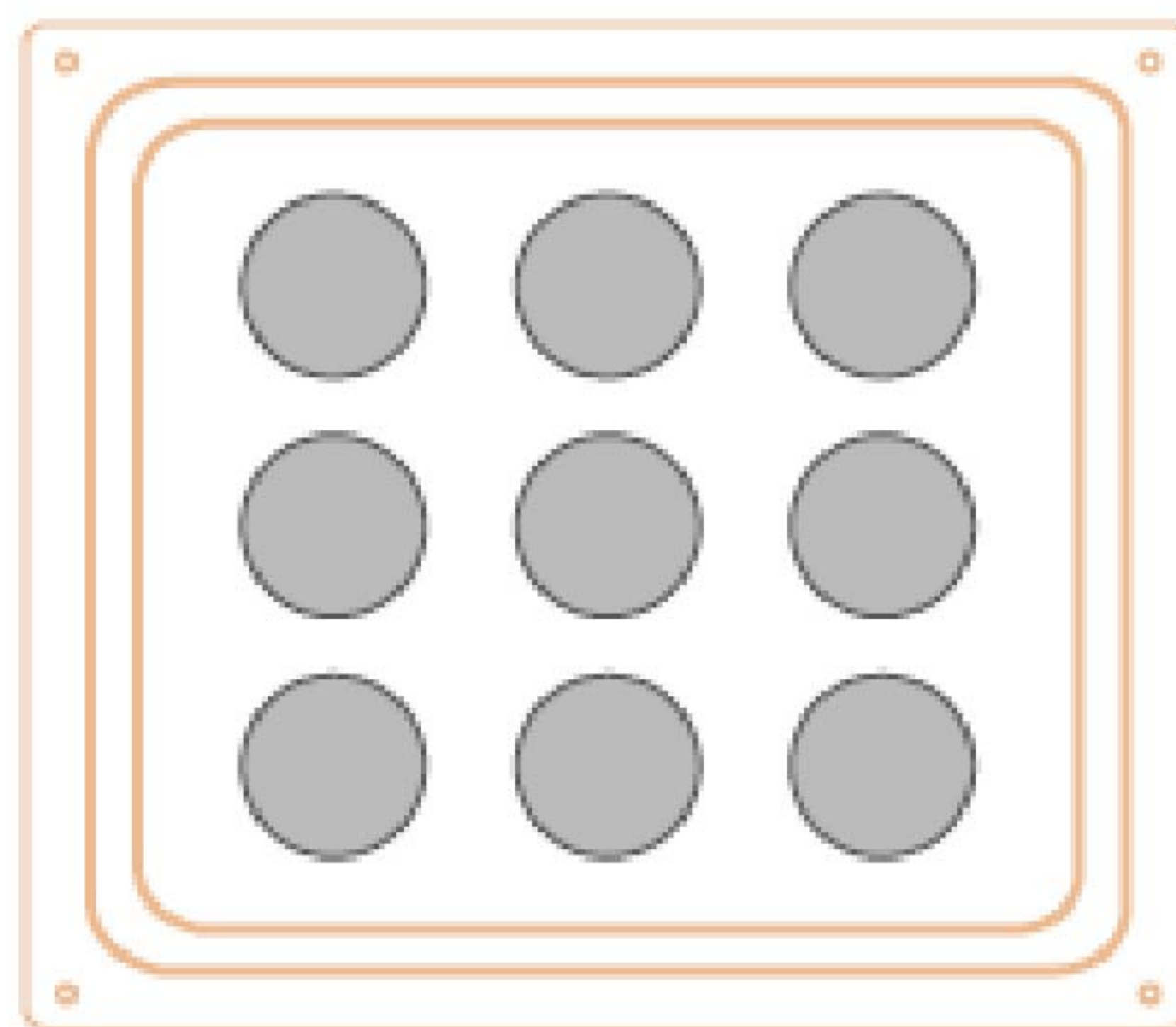
Each recipe has a cooking reference time, but due to the specific shape of the food, the temperature before heating and the location, the time must be adjusted accordingly; usually, the minimum heating time is set according to the reference time of the recipe, and the cooking time is added after checking the cooked degree of the food. Cooked food will not be raw if it is cooked for a long time at the beginning.

Space Distance for Food Placement

When cooking and baking small cakes, try to put the cakes in the middle to make the baking degree more uniform. (i) Similarly, arrange the food along the shape of the baking pan, but do not arrange it disorderly and irregularly or stack the food together. (ii)



(i)



(ii)

Pierce

During cooking, the skin or film of some foods will prevent the outflow of steam. Before cooking, peel off the skin of these foods or pierce holes and slits to allow the steam to evaporate.

Egg-----Pierce the egg yolk with a toothpick twice and the egg white several times.

Clams and oysters-----Pierce several times with a toothpick.

Potatoes-----Pierce with a fork.

Sausage and Chinese sausage-----Scratch the sausage and Chinese sausage and pierce the casing with a fork.

Food Coloring

If you want to shorten the time of baking or frying food and get the food with a good color, you must apply dark soy sauce or spicy soy sauce before baking. When making quick cooked bread or muffin, use brown sugar instead of sugar particles, or brush a layer of egg liquid on the surface before baking

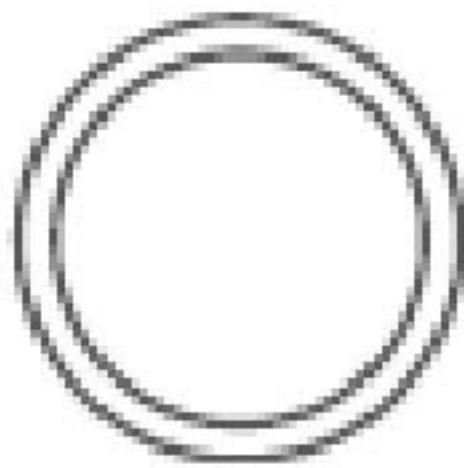
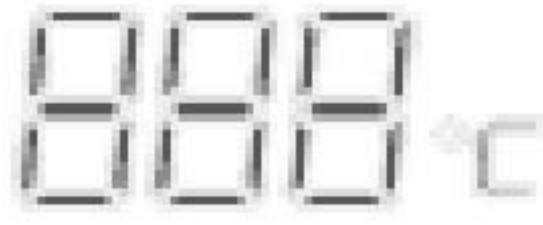
Turning and Repositioning

When it is impossible to redistribute the heat by stirring the food sometimes, the food can be repositioned or moved to achieve uniform cooking. Usually, the food such as large pieces of food such as meat or chicken are turned over in the middle of cooking.

CONTROL PANEL

Button and Function Description		Convenient for you to quickly understand and know how to use the product	
		Long press: power on, power off and unlock; Short press: cancel the function and enter the standby state.	
Power button			
		1. Short press: temperature and time setting switch; 2. Long press: enter the preset end time setting; 3. Short press: after the preset is successful, short press to view the pre-set end time and pre-set start time, and switch the pre-set temperature setting.	
Temperature/Time switch button			
		Control the lamp on and off, the lamp will be automatically off after on for 1 minute, and the light will be on when the door is opened.	
Lamp button			
		Self-Cleaning mode is to soften the stains stuck on the surface of the cavity for easy cleaning.	
Self-Cleaning button			
		For menu mode, there are 30 built-in automatic menus.	
Auto menu button			
		Steamed fish mode is suitable for steamed fish, seafood or etc.	
Steamed fish button			

Button and Function Description	Convenient for you to quickly understand and know how to use the product	
 Ferment button	▶	Ferment mode is suitable for making noodles, yogurt, etc.
 Dehydrate button	▶	Dehydrate mode is suitable for dehydrate fruits, vegetables.
 Baking button	▶	Baking mode is suitable for baking pastries.
 Convection button	▶	Convection mode is suitable for making biscuits, cookies etc.
 Roast button	▶	Roast mode is suitable for roasting chicken wings, chicken legs, pizza, etc.
 Steam & Grill button	▶	Steam & grill mode is suitable for making crispy and tender food.
 Toast button	▶	Toast mode is suitable for bread.
 Steam button	▶	Steam mode is suitable for steaming related food.
 Air fryer button	▶	Air fryer mode is suitable for making air fried food.

Knob and Display Description		Convenient for you to quickly understand and know how to use the product	
		Press the knob to start or pause; Turn the knob to adjust the temperature or time.	
 Temperature display area		Temperature setting display; The maximum temperature can be set to 40°C-230°C, with one gear every 5°C.	
 Time display area		The time setting display shows that the left two digits of the colon represent the hour and the right two digits of the colon represent the minute.	
 Child lock display		If the child lock icon appears on the screen, it represents that the buttons (except the oven light) are locked; Long press the power button for 3 seconds to unlock and the child lock icon is off.	
 Clock		If this icon appears on the screen, it represents that the time of the screen is 12-hour system time (non-machine working time); when this icon appears on the screen and the temperature and time are displayed together, it represents that the machine has been set with the pre-set function.	
 Water shortage display		When the water tank is short of water, the icon appears and flashes on the screen.	

Knob and Display Description		Convenient for you to quickly understand and know how to use the product	
 Preset end time		1. Long press the temperature/time switch button and the icon appears on the screen, indicating that the pre-set end time can be set; 2. After the pre-set is successful, press the temperature/time switch button to display the icon to view the pre-set end time.	
 Preset start time		After the pre-set is successful, press the temperature/time switch button to display the icon to view the pre-set start time.	

FUNCTION INTRODUCTION

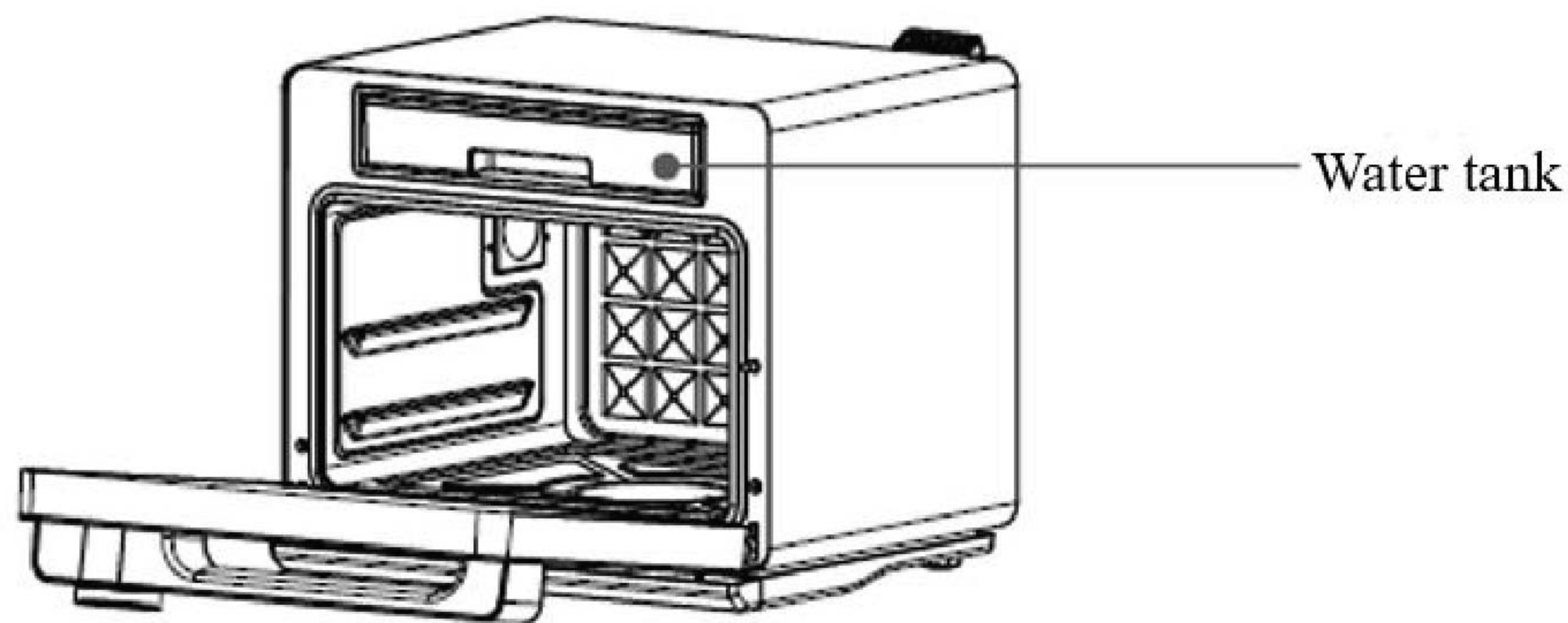
Icon	Mode Name	Default Temperature (°C)	Default Time (min)	Temperature Range (°C)	Time Range
	Pure steaming mode	100	15	80-115	1min-3h
	Steaming and Grill mode	180	15	120-230	1min-3h
	Air frying mode	180	30	40-230	1min-3h
	Baking mode	180	30	40-230	1min-3h
	Steamed fish mode	100	15	80-115	1min-3h
	Convection mode	190	13	120-230	1min-3h
	Dehydrate mode	80	3h	40-100	30min-19h59min
	Self-Cleaning mode	100	15	/	/
	Roasted chicken mode	190	25	40-230	1min-3h
	Toast mode	190	13	120-230	1min-3h
	Ferment mode	35	60	30-45	1min-19h59min
	Menu mode	For menu mode, there are 30 built-in menus from P01 to P30.			

OPERATING THE APPLIANCE

1. Place the appliance on a stable, horizontal and level surface.
2. When the new machine is used for the first time, because the evaporation of the protective coating of the heating element will produce peculiar smell, under the condition of ensuring good ventilation around the machine, fill the water tank with water and clean.
3. Select the pure steaming mode "", set 100°C for 20 minutes, and start working;
4. Clean up the accumulated water in the inner cavity after the pure steaming procedure;
5. Restart either air frying " " or baking " ", set 180 °C for 20 minutes, and start working;
6. After the procedure ends and the machine cools down, open the door for ventilation.
7. Note: accessories can be cleaned and dried separately.

WATER TANK FILLING AND INSTALLATION PRECAUTIONS

1. Open the machine door and take out the water tank



2. After taking out the water tank, please check whether the water tank is clean or whether there is foreign matter blocking the water inlet. If there is peculiar smell or dirt, please clean it in time, but do not clean it with boiled water;
3. Open the water inlet sealing cover of the water tank and fill the water tank with water. To prolong the lifespan of the appliance, use only filtered water.
4. Open the machine door and push the water tank filled with water into the water tank groove.

Note:

1. It is recommended to use purified water to reduce scale;
2. In case of water shortage during the operation of the machine, do not open the box and take out the water tank without stopping the operation of the machine to avoid scalding by high-temperature steam or heat;
3. In case of water shortage during the operation of the machine, first pause the machine, then open the box, and then take out the water tank after the heat dissipates. During taking out the water tank, do not touch the inner wall of the machine to avoid high temperature;
4. In case of water shortage, the knob screen will display the water shortage icon "U" flashing to remind the user

DISPLAY WINDOW:

1. Power-ON

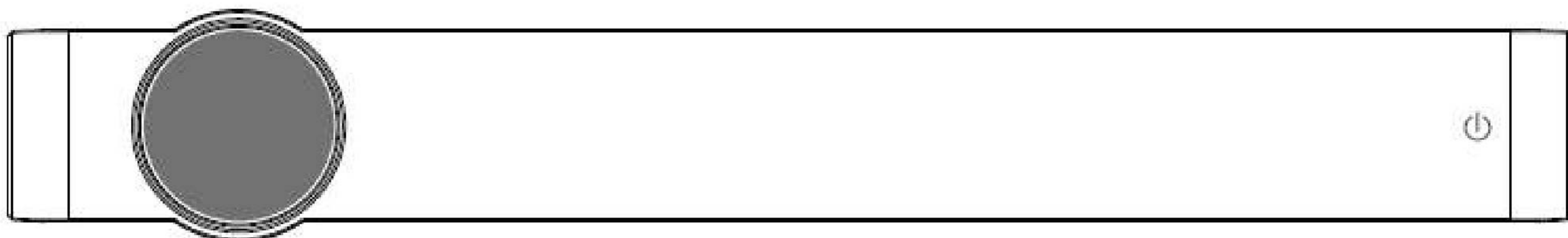
When the machine is powered on, a prompt tone will be given, and the buttons and display screen will be on.

After 1 second, the power button "⏻" will be on, and other buttons and display screens will be off.

- ① After power-on, all buttons and display will be on.



- ② After 1 second, keep the power button "⏻" on and other buttons and display screen off to enter the power saving mode.



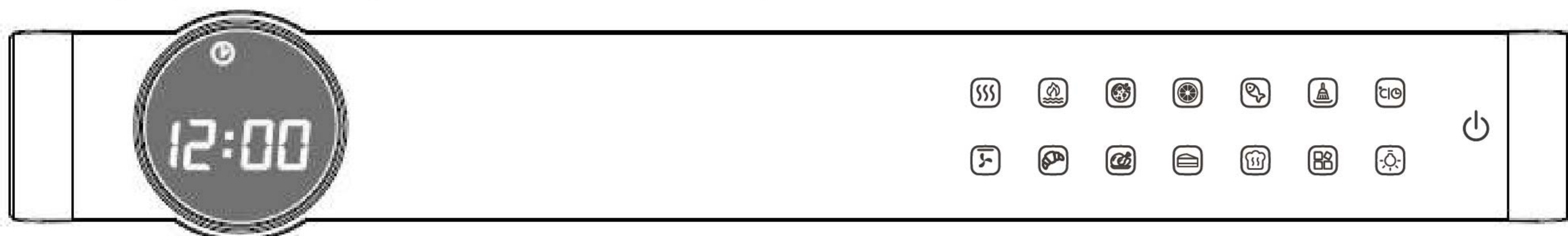
- ③ If the machine does not operate within 5 minutes, the power button "⏻" will be off, and the machine will enter the off state.



(Touch this area to turn on the power button).

- ④ To start the machine, touch any key on the left of the handle, and the power button "⏻" will be on. Long press this button to enter the working mode setting.

Long press the power button "⏻" to start the machine. At this time, other buttons will be half on, the knob screen will display the clock by default and the standby state will be entered.



Note:

- ① In the mode selection state, the machine will enter the standby state in case of no operation within 30 seconds;
- ② In the standby mode, if there is no operation within 60 seconds, the machine will enter the power saving mode, and the power button "⏻" flashes. At this time, long press the power button "⏻" to enter the standby state;
- ③ Power saving mode: if there is no operation for more than 5 minutes, the power button "⏻" will be off. When touching the button, the power button "⏻" will be half on. At this time, long press the power button "⏻" to enter the standby state.

2. Steaming/Baking/Fermentation/Other function mode

Users can choose different functional modes to cook delicious ingredients according to their own needs and food characteristics.

Steaming mode/baking mode /fermentation mode

Steaming mode: pure steaming mode "🌀", steamed fish mode "🐟".

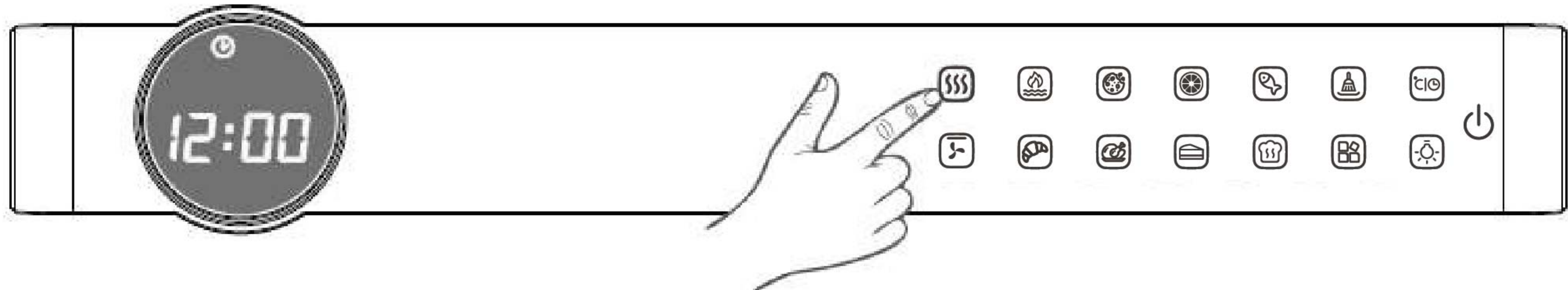
Steam &Grill mode: Steam & grill mode "🔥", .

Pure baking mode: toast mode "🍞", air frying mode "🌀", roast mode "🍖", baking mode "🍰",
convection mode"🌀", dehydrate mode"🌀".

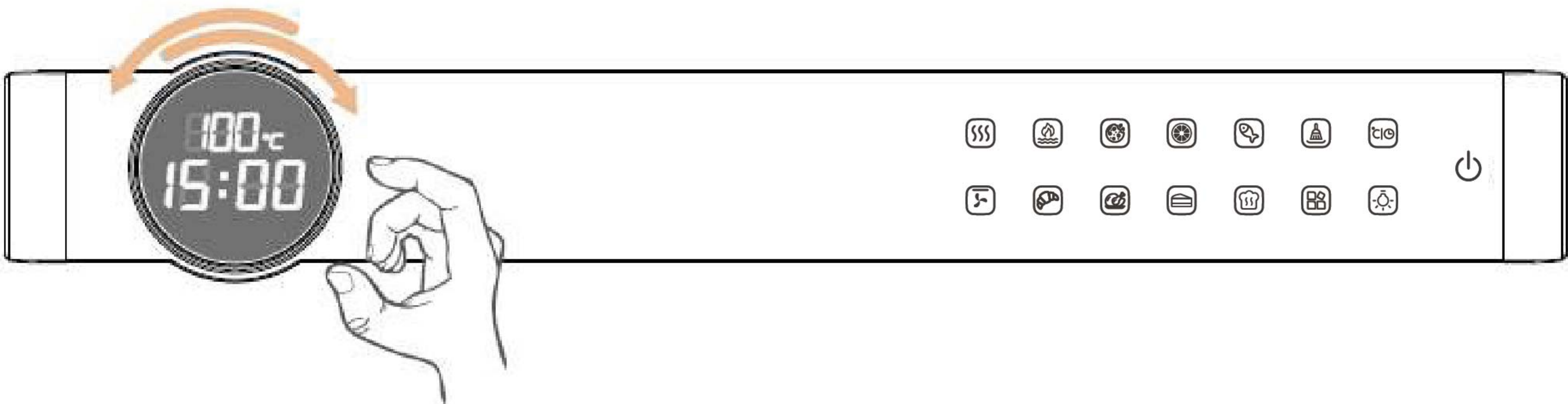
Fermentation mode "🍷".

Self-Cleaning mode "🧹"

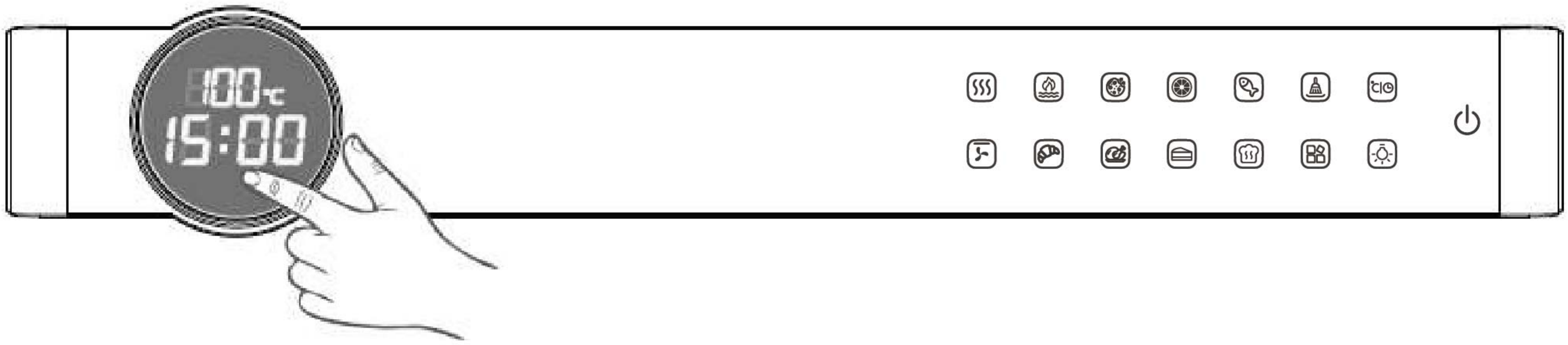
- ① In the standby state, the function mode button is half on. At this time, you can press the mode button that needs to be activated.



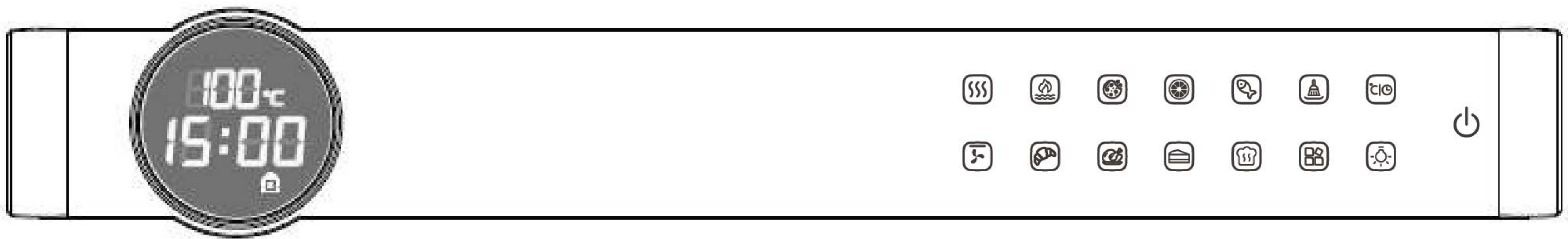
- ② After the key of the selected mode is on, the knob screen will display the default temperature and time, in which the temperature will flash. At this time, turn the knob to adjust the temperature;
After adjusting the temperature, if you need to adjust the time, you can click the temperature/time switch button "🕒". If the time flashes, you can turn the knob to adjust the time.



- ③ After setting, press the knob "🔵" to start, the "°C" at the lower right of the knob screen temperature will flash, and the ":" in the middle of the time will flash, which represents that the machine enters the preheating mode.
When the machine reaches the set temperature, a prompt tone will be given. At this time, you can click the knob "🔵" to pause, and then put the food into the inner cavity and press the knob "🔵" to start.



- ④ After starting the work, the lock is automatically locked within 30 seconds, the child lock icon "  " appears on the screen of the knob, and the ":" in the middle of the time flashes, representing that the machine is already working.



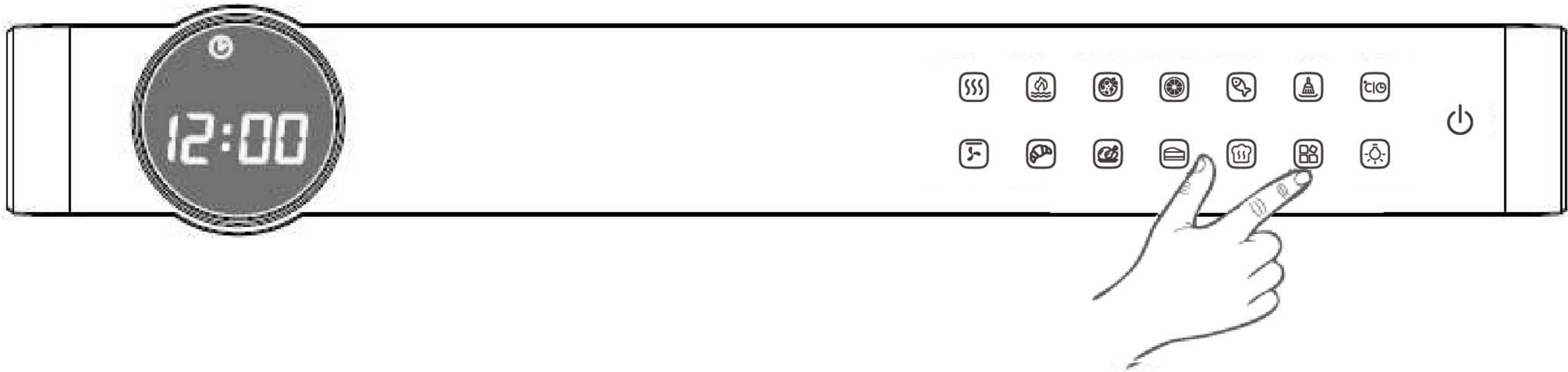
Note:

- 1.If there is no need to adjust the temperature and time, press the knob "  " to start after the mode is selected;
- 2.In the process of temperature and time adjustment, turn the knob clockwise to increase the value, and turn the knob counterclockwise to decrease the value;
- 3.When the child lock icon "  " appears on the machine screen, you can long press the power button "  " to unlock. If you want to cancel the current job, you can press the power button "  " to cancel;
4. If the food is put into the inner cavity after the machine is preheated, please pay attention to steam and heat when opening the oven door to avoid high-temperature scald;
- 5.After the operation of the machine, it is recommended to clean the residue and ponding in the inner cavity in time to keep the cavity clean.

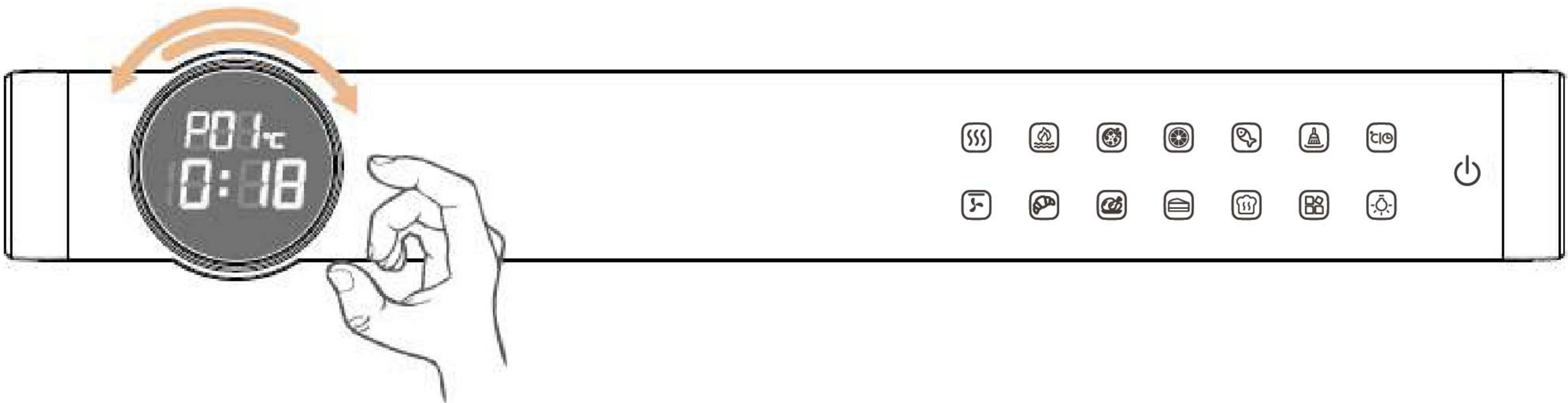
3. Automatic Menu Mode

Built-in 30 automatic menus P01-P30, one-button cooking, simple and fast.

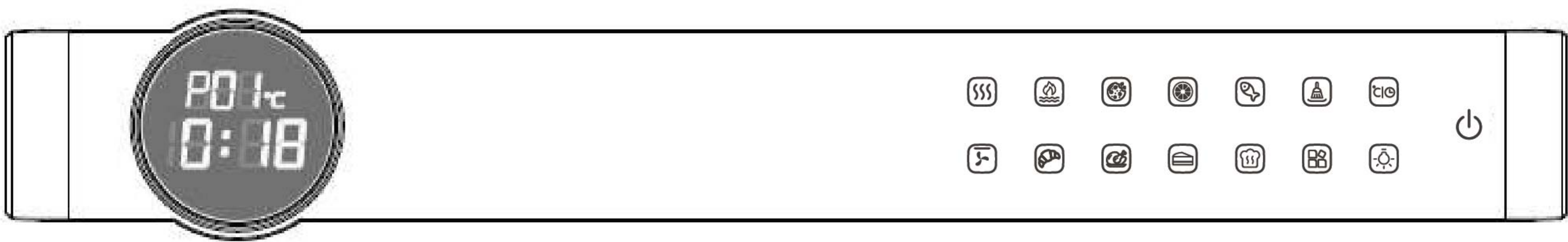
- ① In standby state, the function mode button is half on, and the menu button "  " can be pressed.



- ② When the menu button is on, the knob screen displays "P01" flashing. At this time, turn the knob to adjust the menu number. The optional menu number is P01-P30.



- ③ After selecting the recipe number, click the knob "  " to start working.



The Automatic Menu list is as Follows:

Type	Menu number	Dish name	Cooking layer position	Use accessories	Temperature (°C)	Cooking time (min)	Main ingredients
 Air frying	P01	French Fries	Upper layer	Baking rack with holes	180	18	300g frozen French fries
	P02	Crispy Chicken Steak	Upper layer	Baking rack with holes	190	10	Two pieces of chicken breasts
	P03	Orleans Drumstick	Upper layer	Baking rack with holes	180	18	6 chicken drumsticks
	P04	Garlic Rib	Upper layer	Baking rack with holes	180	15	250g rib
	P05	Roasted Shrimp	Upper layer	Baking rack with holes	200	6	30 prawns
	P06	Pepper Chicken Skewer	Upper layer	Baking rack with holes	200	6	300g chicken breast
	P07	Spicy Grilled Fish	Upper layer	Baking rack with holes	230	15	500g bass
	P08	Crispy Chicken Nuggets	Upper layer	Baking rack with holes	210	35	1,000g Chicken Nuggets
	P09	Grill Beef Jerky	Upper layer	Baking pan	140	90	250g beef
	P10	Banana Pie	Upper layer	Baking rack with holes	200	10	3 French pastries, 1 banana, 1 egg
	P11	Baked Sweet Potato	Upper layer	Baking rack with holes	220	40	500g sweet potato
 Baking	P12	Quick Sandwich	Upper layer	Baking pan	220	3	2 Bread, 2 bacon,1 egg
	P13	Crispy Bread Stick	Upper layer	Baking pan	170	20	190g high gluten flour
	P14	Pain Aux Raisin	Upper layer	Baking rack with holes	150	16	Low gluten flour and corn starch 50g each
	P15	Fried Milk with Cheese	Upper layer	Baking rack with holes	200	12	600g pure milk
 Steam and Grill	P16	Roasted Rib	Upper layer	Baking rack with holes	190	18	2 ribs
	P17	Grill Vegetable	Lower layer	Baking rack with holes	180	14	About 600g vegetables
	P18	Seafood Baked Rice	Upper layer	Baking pan	220	3	About 200g rice
 Steaming	P19	Steamed Crab	Upper layer	Baking rack with holes	100	15	4 to 6 crabs
	P20	Steamed Shrimp	Upper layer	Baking rack with holes	115	7	About 200g shrimp
	P21	Steamed Seafood	Upper layer	Baking rack with holes	110	8	About 350g of seafood
	P22	Steamed Chicken with Mushroom	Upper layer	Baking rack with holes	110	12	Half chicken

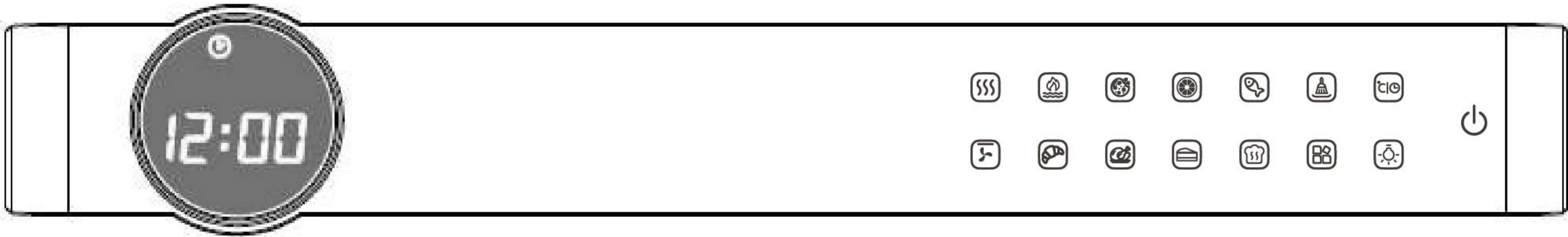
Type	Menu number	Dish name	Steaming layer position	Use accessories	Temperature (°C)	Cooking time (min)	Main ingredients
 Pure steaming	P23	Steamed Chicken with Oyster Sauce	Upper layer	Baking rack with holes	110	15	About 300g chicken
	P24	Steamed Meat with mushroom	Upper layer	Baking rack with holes	100	8	About 250g meat
	P25	Steamed Egg	Upper layer	Baking rack with holes	110	8	2 eggs, 1 tofu and 6 shrimps
	P26	Steamed Cabbage Roll	Upper layer	Baking rack with holes	100	12	About 250g meat, 6 slices of cabbages
	P27	Mushroom Soup	Upper layer	Baking rack with holes	100	60	About 1 stew cup (1L)
	P28	Stewed Bird's Nest	Upper layer	Baking rack with holes	100	30	3g bird's nest
	P29	Rock Sugar Sweet White Fungus Soup	Upper layer	Baking rack with holes	100	90	20g dry snow fungus
	P30	Pumpkin Cake	Upper layer	Baking rack with holes	100	35	200g pumpkin, 200g medium gluten powder

- Note:**
- When the automatic recipe program is selected for cooking, the baking temperature and time of the menu in the above table are program settings and cannot be adjusted.
 - The automatic menu does not include preheating time. Please make sure that the oven is preheated first, then put the food into the inner cavity, and select the desired menu number to start the work;
 - The food cooking mode, temperature and time in the above table can also be used as a reference for users' independent cooking, but in the specific cooking process, users can adjust the cooking mode, temperature, time and baking layer according to their personal taste and cooking experience to avoid high-temperature scald.
 - After the operation of the machine, it is recommended to clean the residue and ponding in the inner cavity in time to keep the cavity clean.

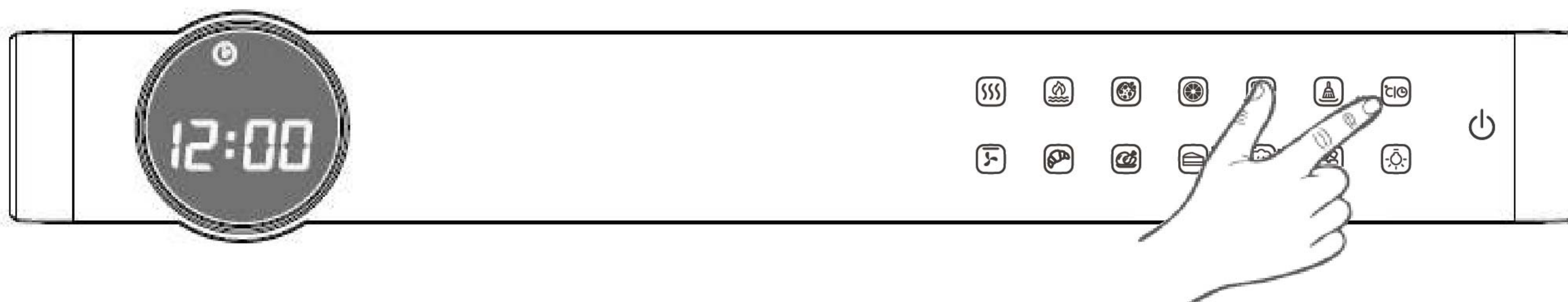
4. Clock and Pre-set Function Settings

The preset function can set the cooking end time for the machine. Before setting the preset end time, it is recommended to set the machine's clock to the current real-time time.

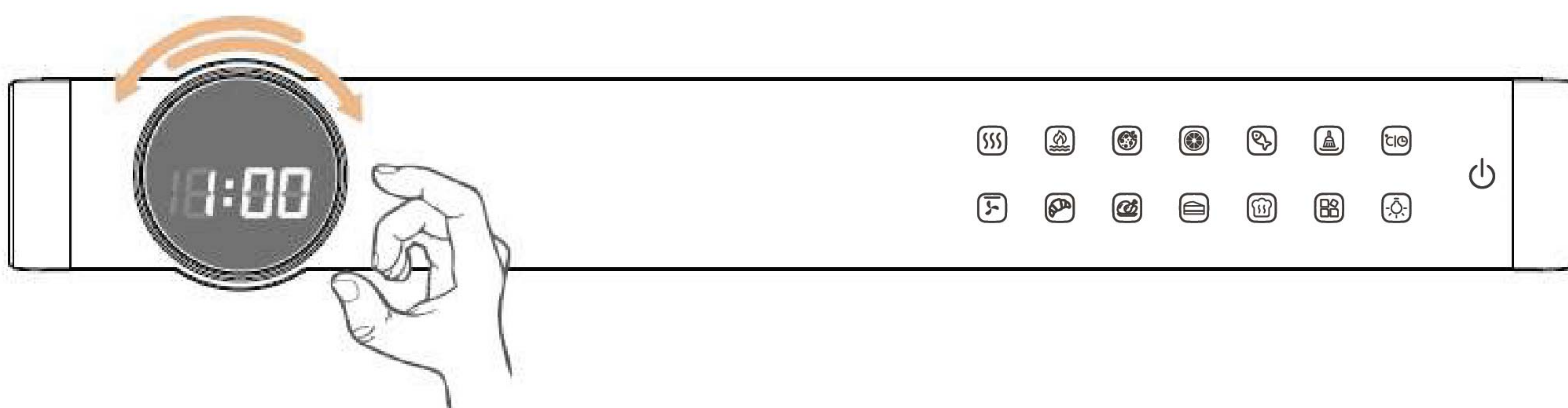
- In the standby state, the clock icon " " is displayed on the screen of the knob, which represents that the value displayed on the screen is the current 12-hour time (not machine working time).



- ② At this time, long press the temperature/time switch button "", and the knob screen clock icon " " and the hour flashes.



- ③ At this time, turn the knob " " to adjust the hour, with the value range of 1-12 (12-hour system); after adjusting the hour, press the knob " " and the minute flashes. Turn the knob " " to adjust the minute, with the value range of 00-59.

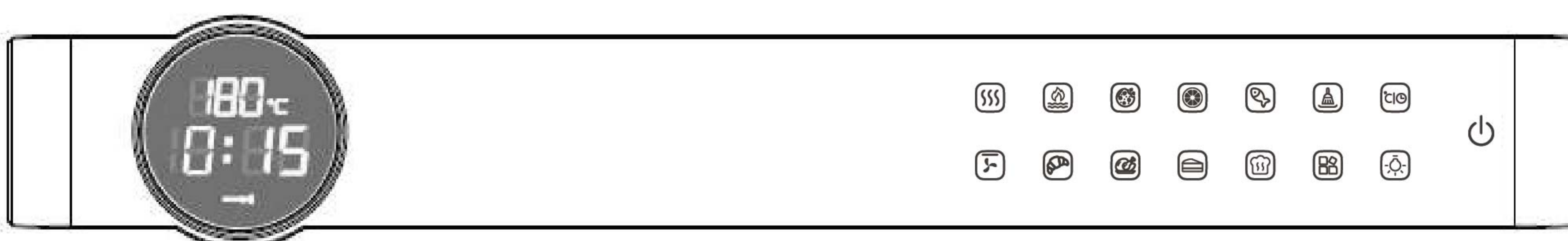


- ④ After adjusting the hours and minutes, press the knob " " and the clock icon " " appears on the knob screen. The time value stops flashing, representing that the machine has set the time.



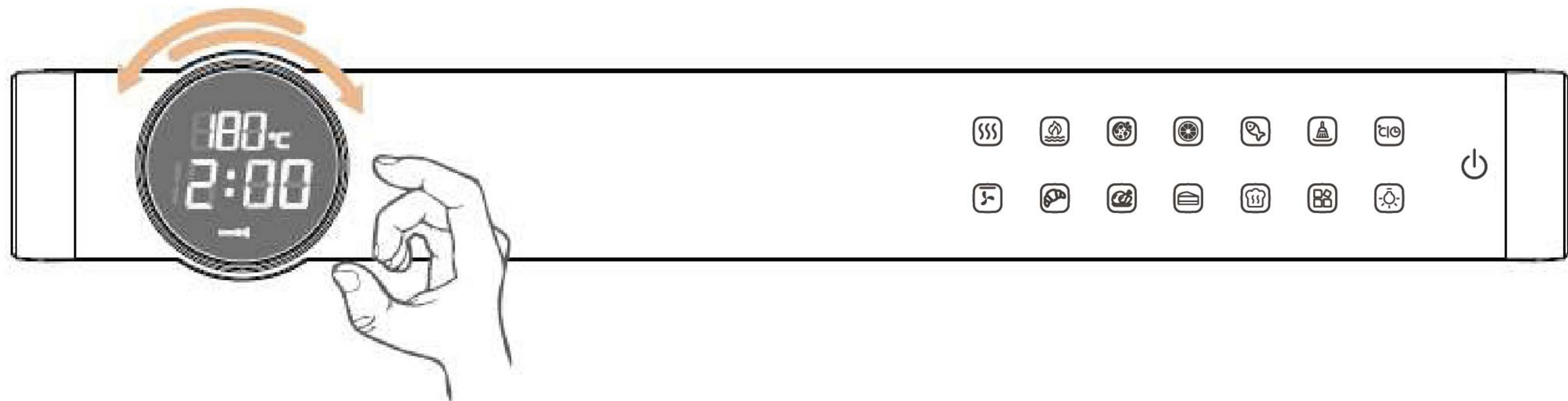
Note: if the machine is powered off halfway, the clock will return to the default value of 12:00

- ⑤ After the machine has set the time, click the function button to be appointed in the standby state, adjust the temperature and time and long press the temperature/time switch button " ". At this time, the temperature on the knob screen flashes, and the cooking end time icon " " appears on the screen and flashes to enter the cooking end time setting state.



Note: at this time, the time displayed on the screen is the clock time set by the machine plus the cooking time in the functional mode. For example, if the machine time is 1:45 and the cooking time required in the functional mode is 15 minutes, the time displayed on the screen is 2:00, which represents that the machine will complete cooking at 2:00.

- ⑥ Turn the knob to adjust the hour; After setting the hour, click the knob "○". If the minute flashes, turn the knob to adjust; after adjusting the minutes, click the knob "○" to complete the preset setting.



- ⑦ After the preset, the clock icon "⌚" appears on the knob screen.



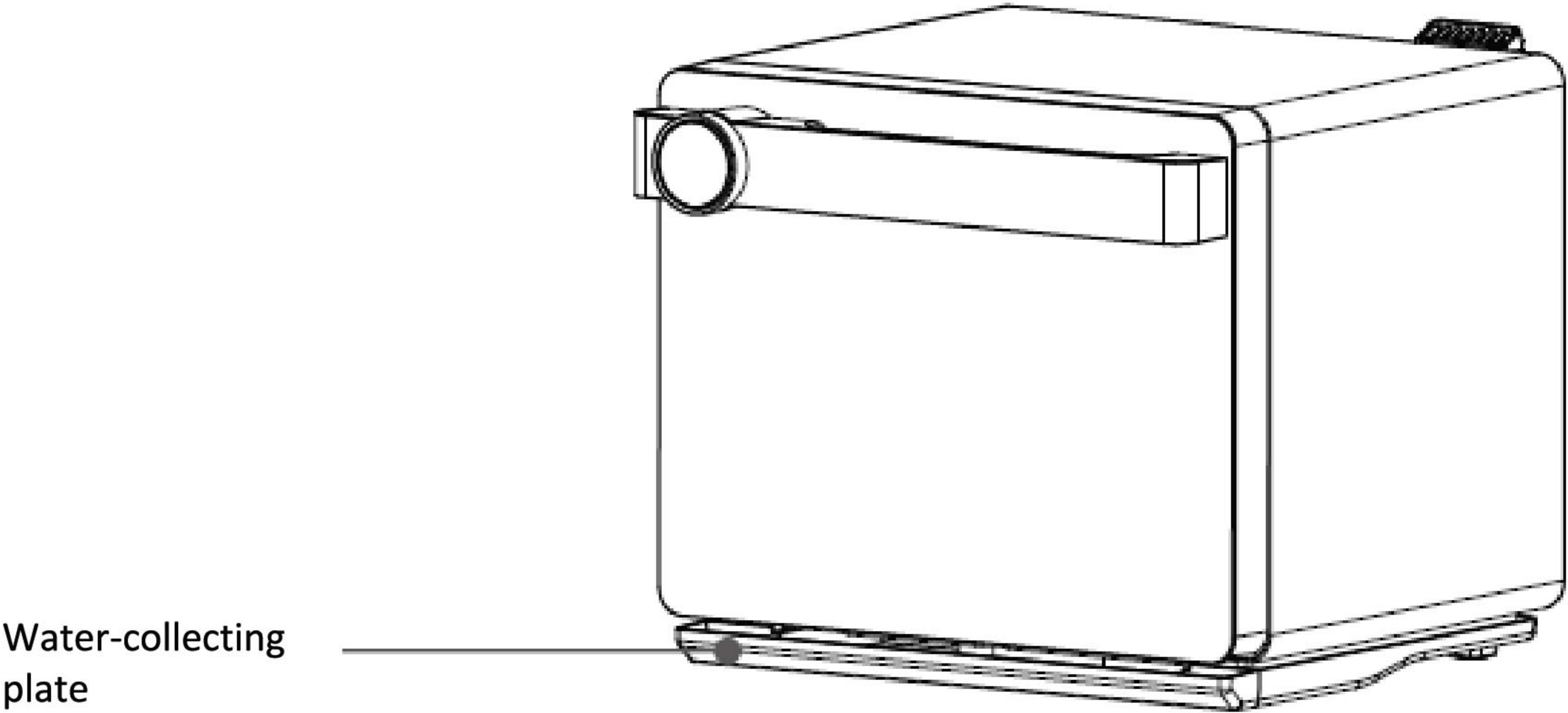
- ⑧ Press the temperature/time switch key "⌚" to view the cooking start time and cooking end time. The icon "→" below the time represents the start time of the appointed cooking, and the icon "→" below the time value represents the end time of the appointed cooking, that is, the cooking completion time.

Note:

1. After the preset, if you need to change the preset temperature, you can press the temperature/time switch button "⌚" until the temperature flashes, and you can adjust it by turning the knob. The appointed time cannot be adjusted.
2. To cancel the set preset function, press the power button "⏻" to cancel.

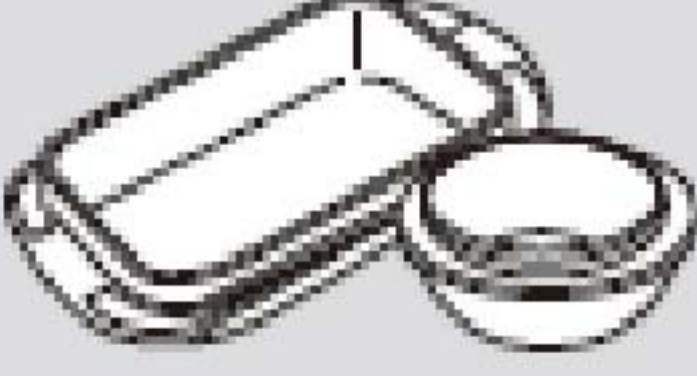
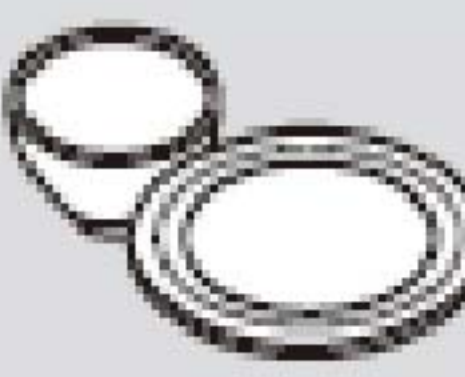
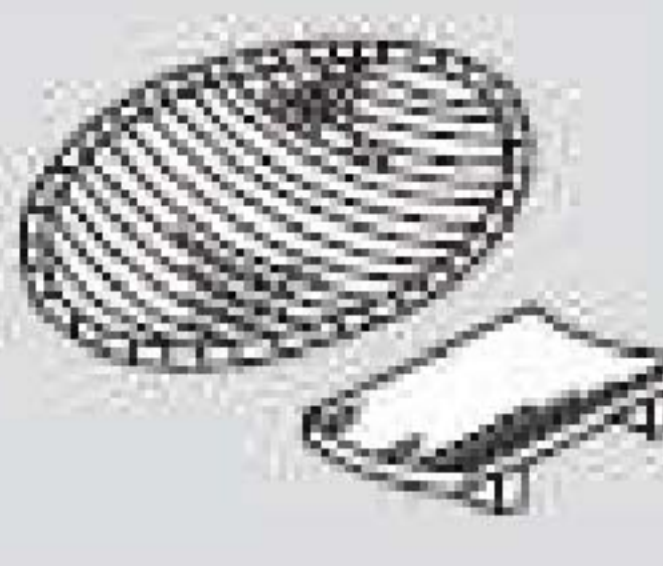
Attention after Use

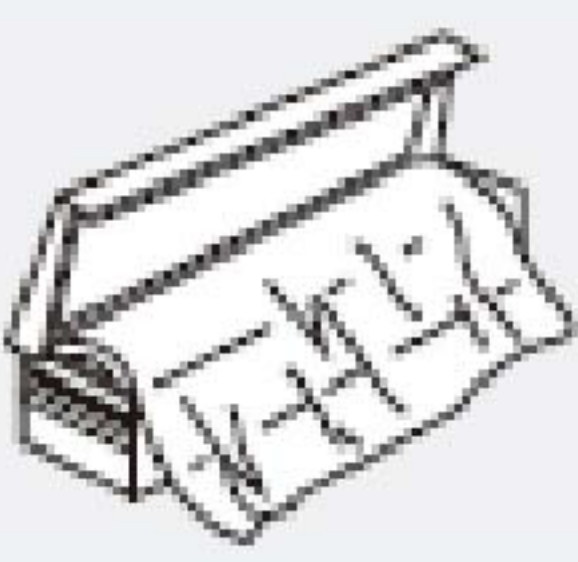
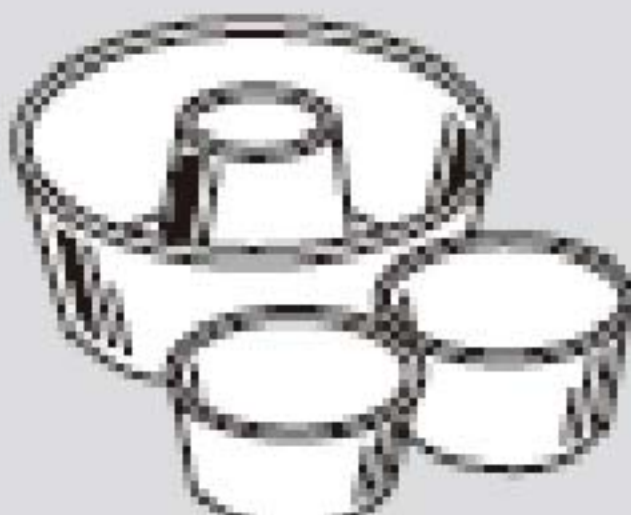
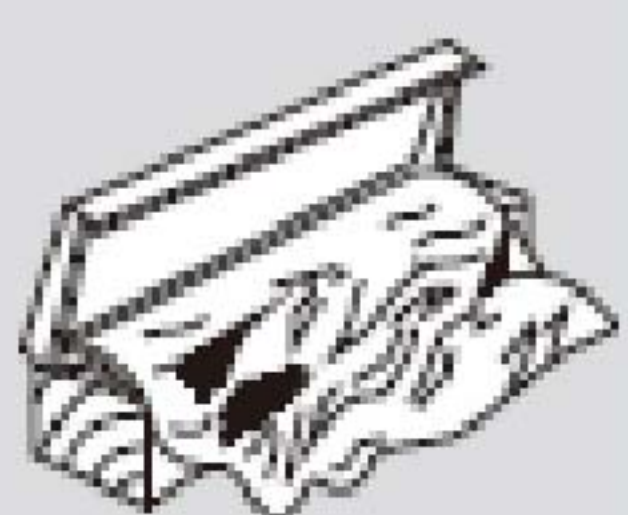
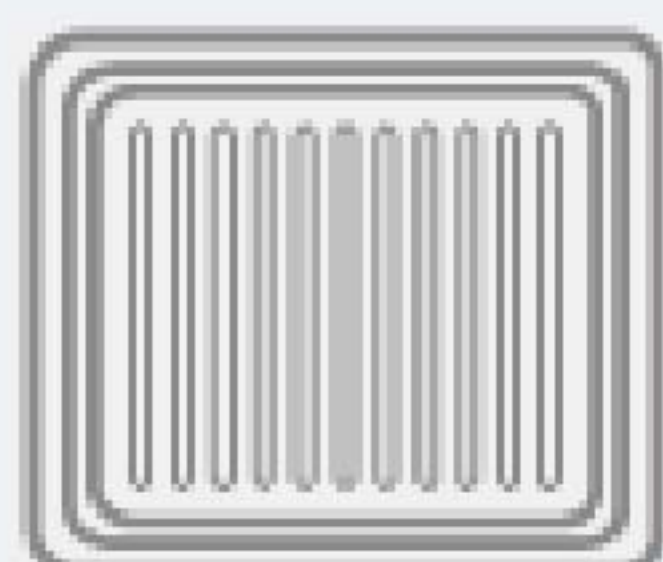
After using the steaming function, take out the water-collecting plate under the machine, pour out the water discharged during cooking, clean it, and then put it back into the water-collecting plate groove; If there is excess water in the water tank, it is recommended to dump it to ensure the newly added water every time.



SLECTION OF COOKING UTENSILS

Caution

Type of vessel	Roasting/baking	Constant temperature steam fermentation	Type of vessel	Roasting/baking	Constant temperature steam fermentation
Heat-resistant glass vessels 			Heat-resistant plastic vessels 		
Non-heat-resistant glass vessels 			Non-heat-resistant plastic vessels 		
Pottery/porcelain 	 Note: please do not use the vessels with colored pictures on the inside, which may peel.		Wooden, bamboo and paper vessels 	 Note: heat-resistant paper vessels can be used when the cooking temperature is below 230 °C.	 Note: wooden and bamboo vessels and heat-resistant paper products can be used

Lacquerware 			Plastic wrap for microwave oven 	 Note: the plastic wrap will melt when exposed to high temperatures	
Aluminum and other metal vessels 	 Note: please do not use the handle of metal vessel made of resin	 Note: special for microwave oven	Aluminum foil 		
Steaming tray/rack 			Baking pan 		

It is recommended not to use accessories during the pre-heating phase

Requirements of steaming function cooking for vessel:

Select appropriate utensils according to different foods. When using the steaming oven, please use special utensils for toxin-free volatile food at high temperature. All utensils used under the steaming and baking oven shall not have covers; if there is no special need, please try to use the steam tray and other accessories attached to the product. The specific recommendations for the selection of utensils are as follows:

1. As the food, relatively large, such as sweet potatoes, corn, potatoes, eggs, steamed stuffed buns and steamed buns will not produce dripping oil, you can directly use perforated steaming trays or grid racks as utensils;
2. For food, such as shrimp, crab, chicken wings, chicken legs and pumpkin, if there is no need to retain the juice penetrated from the food after steaming, the steaming tray or grid rack can be used as a utensil;
3. For food, such as fish, ribs, whole chicken and beef, you can place the food on the household plate, and then place the household plate on the steaming tray or grid rack for steaming.

Recommendations on Cooking Time of Common Foods



Dessert making

When making desserts, it is usually necessary to preheat the steam oven and use the baking mode. If you encounter the following problems during baking, please deal with them according to the corresponding methods:

The pastry is too dry-----Lower the temperature by 10°C, extend the cooking time or change the cooking mode.

The pastry does not expand-----Lower the temperature by 10°C.

The color of the upper surface of the pastry is too dark-----Put it on the lower layer, reduce the cooking temperature, extend the cooking time, or cover the surface with tin foil.

The inside of the pastry is baked well but the crust is too hard-----Lower the temperature and extend the cooking time.

Pastry sticks pan -----Grease the pan and sprinkle flour.

Fish and meat making

In order not to grill dried fish and meat, the temperature shall not be adjusted to the highest. If you want the meat to be charred on the outside and tender on the inside, you can start with 200C-220°C for a while and then lower the temperature; the larger the meat, the lower the temperature and the longer it takes.

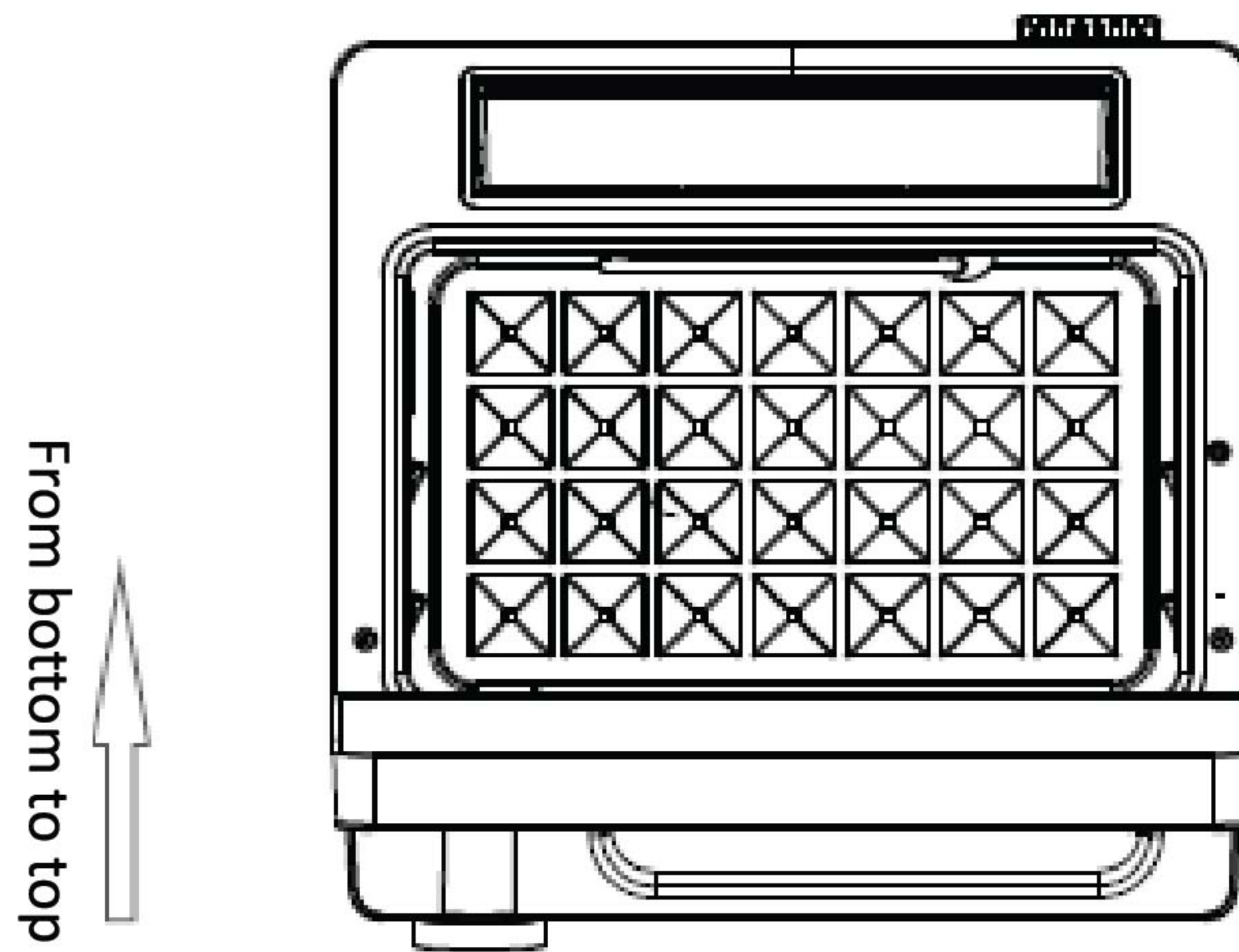
Precautions



1. Do not pull the power plug of the steaming and baking oven out of the socket by pulling the cable.
2. When cleaning the liner, take out the accessories first, and then clean it with a cloth.
3. It is strictly prohibited to spray the machine directly with water, and it is necessary to avoid using strong acid and alkaline detergents.
4. Maintain the inner cavity after each use, that is, wipe the whole inner cavity with a dry cloth when the inner cavity is cooled, or open the box door to completely dry the inner cavity.
5. If the steaming and baking oven fails or cannot work normally, cut off the power supply and do not try to repair it by yourself.

Precautions for Double-layer Cooking

1. In case of double-layer cooking, the grill must always be on the second or third layer from bottom to top. In this way, commonly used ceramic or stainless-steel containers can be put into the steam oven.
2. Place the deep or shallow baking tray on the first layer from bottom to top.
3. Control the position of the steaming tray according to the length of food cooking time. The position can be set as follows:
 - a. Foods that need to be cooked for a longer time shall be placed on the upper layer of the steaming and baking oven.
 - b. Foods that need to be cooked for a short time shall be placed on the first layer of the steaming and baking oven.



The picture is for reference only and the product is subject to the actual product received.

Tips

Note:

- The machine shall be maintained regularly to give full play to the best performance of the machine and prolong its service life. Before maintenance, it is necessary to unplug the power plug and start the machine to confirm that the power has been cut off.
- It is recommended to descale once a month

Common Phenomena and Treatment Methods During Baking



Phenomena	Cause analysis	Treatment method
Uneven baking	- The baking layer is incorrect. - The food is not placed in the middle of the baking tray. - The function is selected incorrectly.	- The baking layer is incorrect. - The food is not placed in the middle of the baking tray. - The function is selected incorrectly.
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 oven door 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 recipe or operation process of making cake is wrong. - The vessel is not suitable.	- Adjust time. - Turn down the temperature. - Adjust the formula and operate the process correctly - Replaced with a suitable vessel.
The baked food is light in color and not thoroughly baked.	- The baking temperature is too low. - The baking time is too short.	- Adjust the temperature. - Prolong the baking time.

CLEANING AND MAINTAINANCE

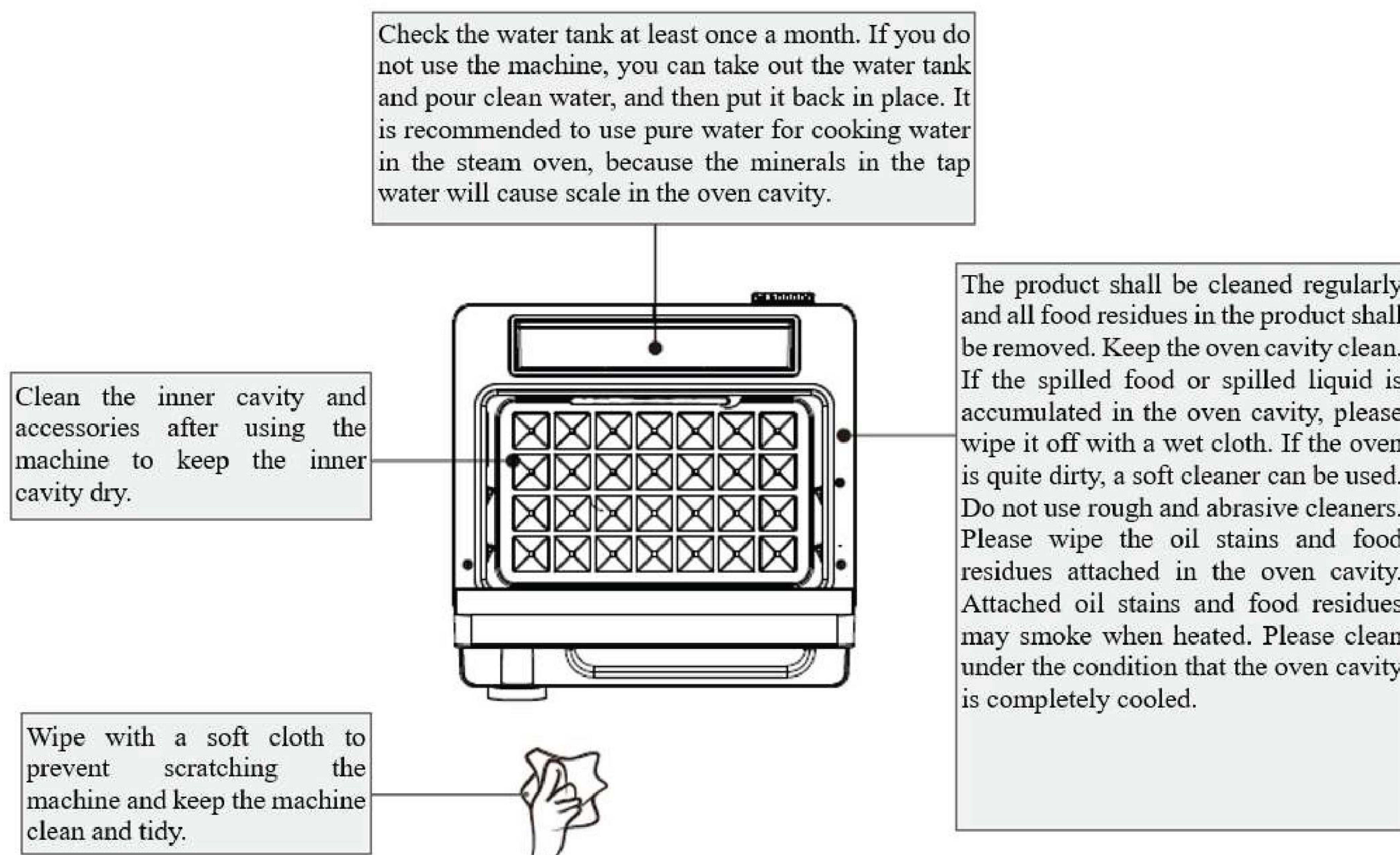
Clean the Liner

1. Add 250ml of water to the bowl, place it on the first layer of the product, and close the door.
2. Set the temperature to 50 °C, select the air frying or baking function, and set the timer for 30min.
3. After the function is completed, open the oven door, and wipe the inner cavity with a cloth or sponge soaked in warm water with detergent.
4. After cleaning, please wipe the inner wall of the product dry.

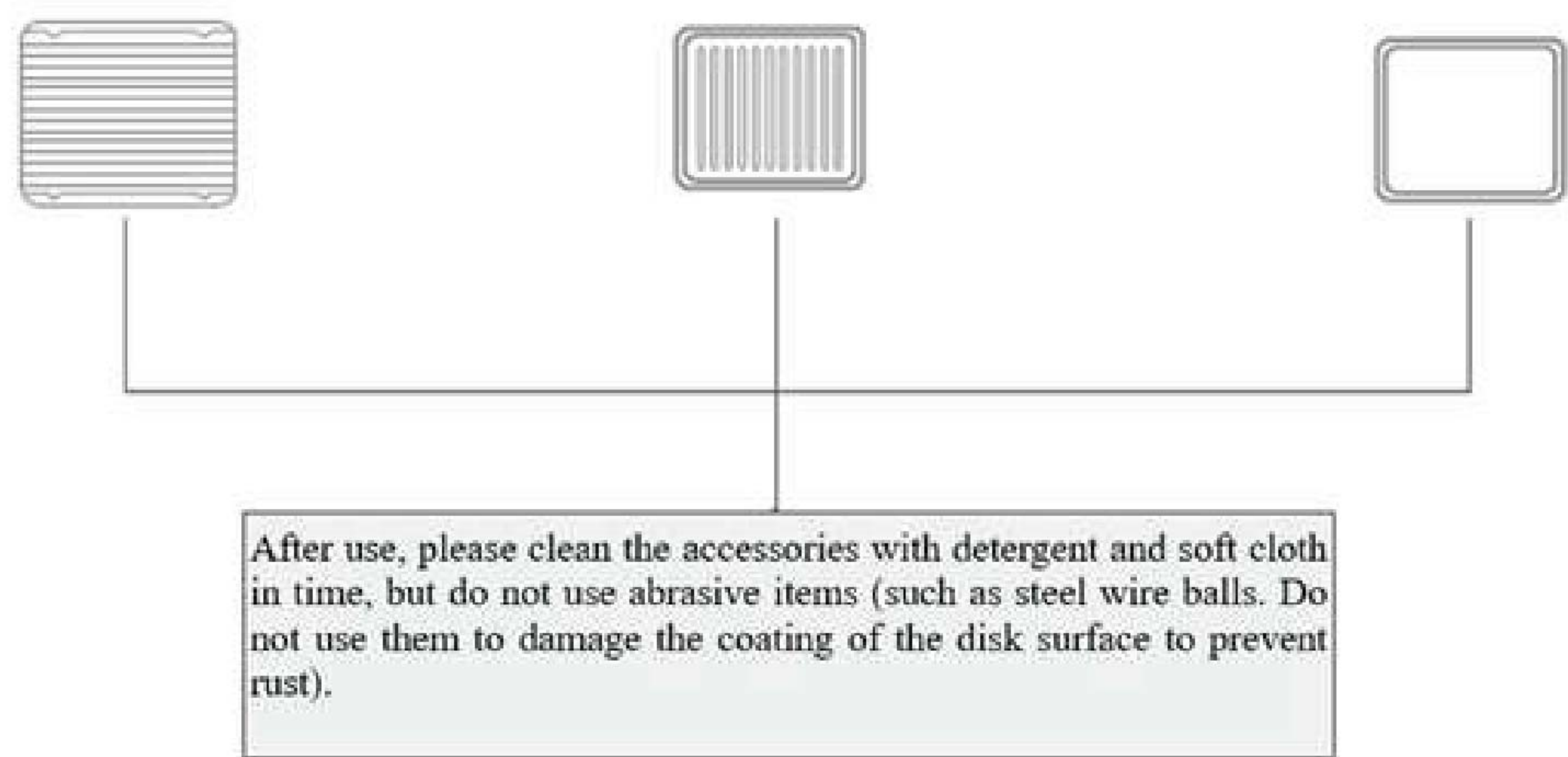
Clean the Panel

Wipe the inner cavity with a cloth or sponge soaked in warm water with detergent.

Note: for models with knobs, do not remove the knob when cleaning the panel.



Clean Accessories



Note: this accessory drawing is for reference only. See "Accessory List" in the Manual for standard accessories of the machine.

Common Sense of Use and Precautions for Maintenance



Why is there water residue in the water tank of the new machine?	Each oven will undergo a complete functional test before leaving the factory, so there will be a small amount of pure water remaining in the evaporation tray/silicone tube inside the oven, which will enter the water tank during transportation, but this is normal.
How to clean and maintain the white ceramic liner, baking tray and slag tray?	The ceramic coating has excellent non-stick performance. Normal stains can be removed by wiping with a soft cloth dampened with water. If you encounter stubborn stains, you can add baking soda to clean: Please try to avoid bumps on the ceramic coating. As the materials are all 304 stainless steels, even if the porcelain is dropped, it will not endanger human safety.
How to clean and maintain the stainless-steel liner?	The stainless-steel liner is firm and wear-resistant. If there is a slight stain, apply an appropriate amount of detergent, turn on the steam mode at 100 °C for 10 minutes, wipe it with a cleaning cloth after cooling and dry it; for stubborn stains and heavy oil stains, it is recommended to buy special abrasive for friction cleaning of stainless steel.
Why does the baking tray tilt or deform during use?	Due to continuous heating, the baking tray will tilt or deform, which is especially noticeable when baking refrigerated/frozen food. This is normal, because it will recover after baking. It is recommended that you bake the oven at 120-160 °C for 3-5 times after receiving the oven to reduce this phenomenon.

How to maintain the oven after use?



After using the oven, it is recommended that you use a soft cloth to dry the inside of the oven and dry it, and pour out the condensed water in the waste water tank.

How to maintain the oven when it is not used for a long time?



When the oven is not used for a long time, start the steam mode at 100 °C for 30 minutes without inserting the water box, ignore the water shortage warning generated in the process, open the oven door until the work is completed, wipe the inside of the oven with a soft cloth after cooling, dry it, pour out the water in the water box and waste water, wipe it dry and put it back in place.

TROUBLESHOOTING

The cause and solution can be judged according to the fault description

Fault description	Possible cause of fault	Solution
E-1	The high temperature protector of the oven cavity is activated.	The temperature of the oven cavity temperature sensor is higher than the safe setting.
E-2	The high temperature protector of the steaming tray is activated.	The temperature of the high temperature evaporation tray in the oven chamber is higher than the safe setting.
E-3	The low temperature protector of the oven cavity is activated.	There is no change in 5 min after start-up and the cavity temperature is lower than 35 °C .
E-4	The low temperature protector of the steaming tray is activated.	There is no change in 5 min after start-up and the cavity temperature is lower than 35 °C .
E-5	Temperature sensor connection fault.	Open circuit of temperature sensor.
E-7	Temperature sensor fault	Open circuit of temperature sensor
E-6	Circuit board fault	Communication fault

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