



# ELBA

## COMBI SMART OVEN

MODEL: ESGO-N3088D(BK)

### 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. Always unplug the appliance and let it cool down before cleaning.
26. Do not operate the appliance for other than its intended use.
27. This appliance is for domestic and household use only. Do not use this appliance outdoors.
28. Save these instructions for future reference.

## Warning!

### ➤ **DANGER OF BURNS & RISK OF SCALDING**

The food cooked in this appliance, the cookware used and the surface of the appliance can get very hot. Hot steam is emitted at the bottom left of the unit. Hot steam may remain in the inside of the appliance and on the door after cooking. Please observe the following safety notices in order not to burn or scald yourself or others.

**Warning:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

- Caution, hot steam can escape from the appliance. Risk of scalding!
- Hot steam can escape at the air and steam outlet at the front of the appliance. This may not be sealed as it might result in the appliance being damaged.
- Never operate the appliance with the door open. There is a risk of scalding and burns due to hot steam if the safety switch is faulty or has been manipulated. Do not operate the appliance if the door or door seal is damaged.
- Heating of beverages can result in delayed eruptive boiling (boiling retardation), therefore care must be taken when handling the container.
- Do not fry food in the device. Hot oil can damage oven parts and utensils and even result in skin burns.
- In particular, the contents of baby bottles and baby food jars must be stirred or shaken, and the temperature must be checked before consumption to prevent scalding.
- Cooking utensils may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the utensil.
- The door or the outer surface may get hot when the appliance is operating
- The accessible surface may be hot during operation. The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the door and external surfaces during operation.
- Use gloves if you remove any heated food.
- Caution! Steam will escape, when opening lids or wrapping foil.
- WARNING! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

### ➤ **DANGER OF FIRE**

There is a danger of fire due to the ignition of the content in the event the device is not used properly. Observe the following safety notices to avoid dangers of fire:

- Never use the device to store or dry/ heating flammable materials. Do not warm up any alcohol in an undiluted state.
- Do not operate the device when empty.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- If smoke is emitted turn off the appliance or unplug the appliance and keep the door closed to extinguish any flames.
- Avoid overheating oils and fats for extended periods. Overheated oil and fat can ignite rapidly.
- Never leave the device unsupervised if you are warming up or cooking foods in disposable containers made of plastic, paper or other flammable materials.

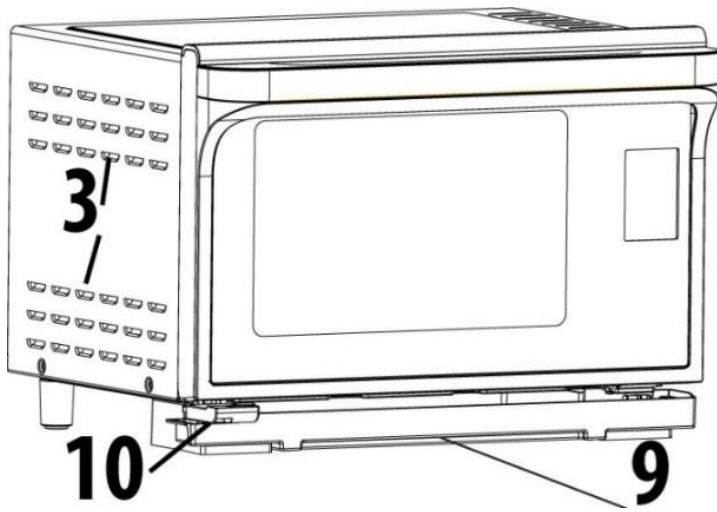
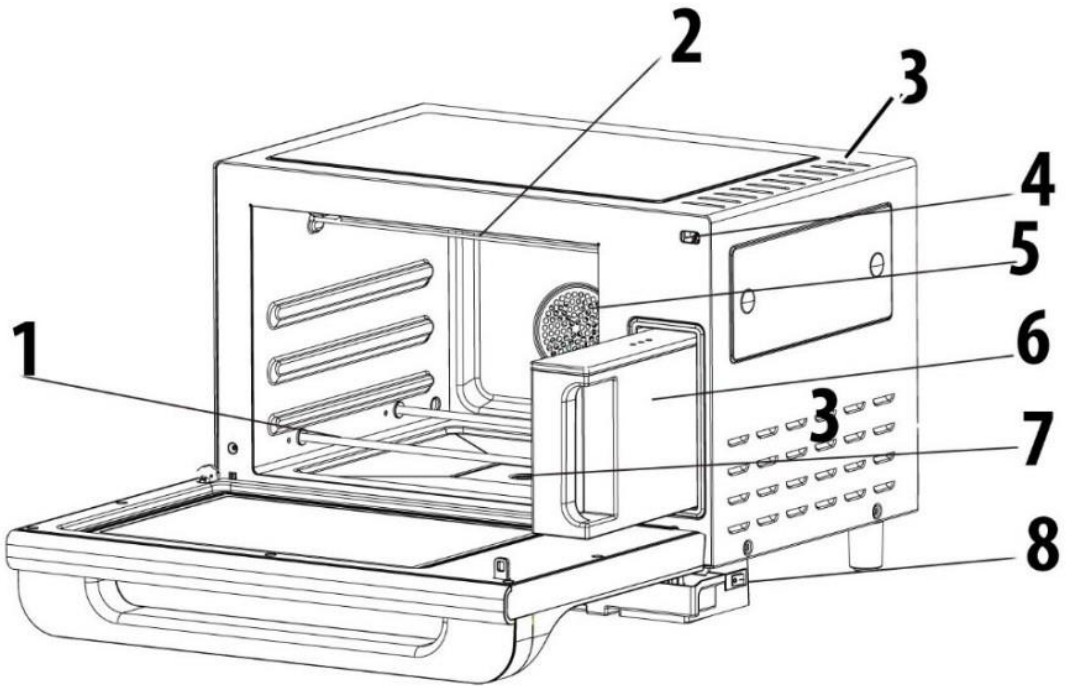
- The device is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Always remove grease residues in the device, as these residues can otherwise ignite

➤ **DANGER OF EXPLOSION**

There is a danger of explosion due to excess pressure that is created in the event the device is not used properly. Observe the following safety notices to avoid dangers of an explosion:

- Liquids and other food must not be heated in closed vessels as these may explode.
- Do not cook eggs in the shell or extremely hard-boiled eggs in the device as they can still explode, even after the operation has been completed.
- Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.

PRODUCT DESCRIPTIONS



1. Lower Heating Element	8. Main Power Switch
2. Upper Heating Element	9. Water Drip Tray
3. Ventilation Opening	10. Steam Outlet
4. Safety Door Lock	11. Grease Drip Tray
5. Fan	12. Baking Tray
6. Water Tank	13. Perforated Tray
7. Water Outlet	14. Hand Glove



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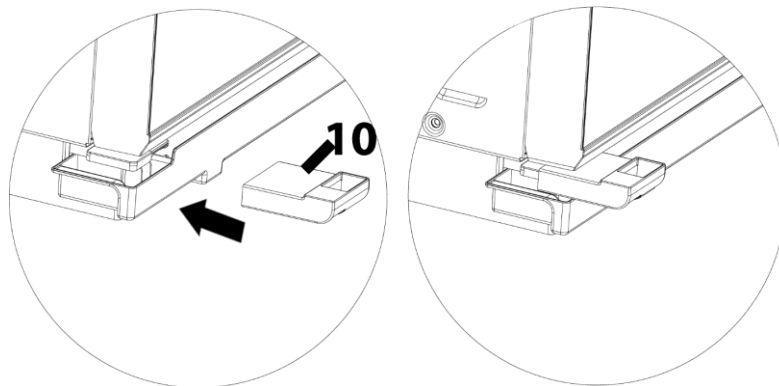
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## Note:

- The device may only be operated when the water tank has been correctly inserted.
- The ventilator can continue running afterwards to cool down the device.
- If you have been using the device for 180 minutes or more, allow it to cool down for at least 30 minutes before using it again.
- Steam can be produced for up to an hour when the water tank is filled to the maximum level.
- The device will beep if the water tank is empty. Then refill it with water and empty the drip tray under the device.
- Unplug the device following use to prevent risks and save electricity.
- Loosely gather the power cable together, do not wind it up or bend it.
- Use only filtered water for steam function to prolong the lifespan of the appliances.



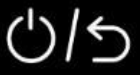


## BEFORE THE FIRST USE

- Please remove all packages of this product.
- Insert the steam outlet (10) in the left of the appliance.
- Carefully check whether this product is damaged. If it is damaged, please contact the dealer or the maintenance department of the company immediately.
- Before using the appliance for the first time, please clean all the accessories.
- Do not put anything on the top of this product, and keep at least 20cm away from the top wall cabinet.
- 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.
- Fill a fireproof bowl with water and heat it for at least 10 minutes in both the convection and steam cooking modes and then with fresh water in the grill mode with top and bottom heat.
- Product residues may be segregated in this process. This is normal. Pour the cooled water away.
- Then use the sterilization mode for 20 minutes.



## CONTROL PANEL

		<b>Icon</b>	<b>Function</b>
			<b>Steam</b>
			<b>Steam and Grill</b>
			<b>Convection and Steam</b>
			<b>Convection</b>
			<b>Top and Bottom Heating</b>
			<b>Top Heating</b>
	<b>Bottom Heating</b>		
	<b>Keep Warm</b>		
	<b>Fermentation</b>		
	<b>Sterilization</b>		
	<b>Defrost</b>		
	<b>Auto Menu</b>		
	Temperature Display		
	Lack of Water		
	Cooking Status		
	Timer Status		
	Timer Ends		

Icon	Function
	By adjust to increase or decrease time/ temperature or function selection
	To set cooking time and temperature
	Power ON/OFF (Long Press)/ CANCEL (SINGLE PRESS) / Activate Function
	ON/OFF Lamp
	Start or Pause Cooking Programs

*Note: If the light of the button is off, it means the function is not available to select in that occasion.*

## SIGNAL TONE

The device transmits the following signal sounds as an acoustic feedback signal:

- **One signal tone:** The device has accepted the entry.
- **5 signal tones:** The cooking time has ended.

## SAFETY EQUIPMENT

### 1. Warning notices on device



#### **Danger due to hot surface!**

There is a warning notice referring to dangers due to hot surfaces located on the upper side of the housing. The surfaces of the device can become extremely hot.

- Do not touch the hot surfaces of the device. Danger of burns!
- Do not set or lay any items on the device.

### 2. Door Latch

A safety switch is installed in the door latch of the device, which prevents the device from being operated when the door is open.

#### **Steam hazard!**

If this safety device is defective or if this safety device is bypassed, then you directly expose yourself and others to the hot steam.

- Do not operate the device if the safety switch is defective.
- Do not disable this safety device.










## OPERATION AND HANDLING






1. The power levels and time required for cooking / warming up food items depends on the starting time, the quantity and the type and consistency of the food, etc. Use the shortest indicated cooking time and extend the cooking procedure as necessary.
2. Foods with a firm skin or shell, such as tomatoes, sausages, potatoes in the skin, eggplants must be pierced or punctured repeatedly so that any developing steam can escape and so that the food does not burst.
3. During the steam cooking process, the cookware must be appropriate for temperatures of at least 150°C. During the convection oven cooking process, the cookware must be appropriate for temperatures of at least 250 °C.
4. Open the door of the appliance using the handle. If the device is switched on, the current cooking program will be interrupted.

### Note:

- Leave the door open for a moment before reaching into the cooking chamber, to allow the accumulated heat and steam to escape.
  - Ensure that your hair does or items of clothing do not get caught up in the door.
5. Close the door until the door latch audibly locks in place. If a current cooking programme was interrupted as a result of opening the door, and the automatic cooking programme would then be automatically resumed.

## OPERATING MODES

Icon and Function	Temperature in °C	Timer in 1-Min Increment
 Steam Mode	80 — 115°	1-180
 Steam + Grill Mode	120-220**	1-180
 Convection + Steam Mode	120-220**	1-180
 Convection Mode	40-220**	1-180
 Grill with Top and Bottom Heating	40-220**	1-180
 Grill with Top Heating	40-220**	1-180
 Grill with Bottom Heating	40-220**	1-180





Icon and Function	Temperature in °C	Timer in 1-Min Increment
 Keep Warm	60	1-180
 Fermentation mode (For yeast dough fermentation / yoghurt)	40	1-720
 Sterilization mode	100	1-180
 Defrost	60	1-180
 Auto Menu	For the selection of the preset automatic menus	

### Note:









\* Setting in 5°C increments    \*\*\*Setting in 10°C increments

- If the water tank becomes empty during steam cooking functions, an acoustic signal will be alert. Please refill it with water.

### ➤ QUICK START

-  Activate the setting and select the desired mode by pressing  
- Confirm the pre-setting by pressing  and directly start the appliance.

### ➤ CUSTOMIZE SETTING

-  Activate the setting and select the desired mode by pressing  
- Confirm the setting by pressing  If the   buttons are visible the Temperature/Time can be set.
- By pressing  switch to the temperature setting and time setting and set the time there.
- Start the appliance by pressing 
- The appliance switches back to the main menu if no entry or confirmation is performed.

### ➤ AUTO MENUS

- Select the automatic menu with the   buttons and confirm this by pressing 
- Then select the desired auto menu with the   buttons and start it by pressing 

Display	Menu	Setting
P:01	Steam Fish (approx. 300 g)	Steam cooking at 115°C for 15 minutes
P:02	Steaming Vegetables	Steam cooking at 115°C for 9 minutes
P:03	Steam Egg mixture (mixing ratio 1: 1 of egg without eggshell and water)	Steam cooking at 115°C for 11 minutes
P:04	Grill Sweet Potatoes	Steam cooking at 115°C for 5 minutes then grilling (top/bottom heat) at 200 °C for 60 minutes
P:05	Grill Chicken Wings	Grilling (top/bottom heat) at 220°C for 20 minutes
P:06	Cake	Convection cooking at 150°C for 50 minutes
P:07	Grill Lamb	Grilling (top/bottom heat) at 200°C for 20 minutes
P:08	Steam Prawn	Steam cooking at 115°C for 13 minutes
P:09	Steam Rice (50/50 mixing ratio of rice to water)	Steam cooking at 115°C for 30 minutes
P:10	Grilling Ribs	Grilling (top/bottom heat) at 200°C for 30 minutes

## CLEANING AND MAINTAINANCE

Please observe the following safety notices, before you commence with cleaning the device:

- The appliance must be cleaned regularly and any food residues must be removed.
- Insufficient cleanliness of the appliance can lead to the destruction of the surface, which for its part can have a negative impact upon the service life of the appliance and can lead to a dangerous condition of the appliance as well as fungal and bacterial contamination.
- Dry the appliance and the water tank thoroughly as soon as they have cooled down.
- Empty the water tank after each use.
- Switch the device off prior to cleaning it and unplug the plug from the wall power outlet.
- The cooking chamber is hot after it is used. There is a danger of burns! Wait until the device has cooled down.
- Clean the cooking chamber after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases.
- Excessive accumulations of dirt can even damage the device under certain circumstances.
- If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device through the ventilation slots.
- Do not use any aggressive or abrasive cleaning agents or solvents.
- Do not scrape off stubborn dirt with hard items.

➤ **COOKING CHAMBER AND INNER CAVITY**

Always remove grease residues in the device, as these residues can otherwise ignite.

- Keep the cooking chamber of the appliance clean. Wipe off any spattered or spilt food from the walls of the cooking chamber with a damp cloth.
- If the device is excessively dirty, you can use a mild cleaning agent.
- Wipe the door, window and the door gaskets with a damp cloth, to remove any spatters and spilt food. Residues on the door gasket can mean that the door does not close properly any more, which will cause the steam to escape
- Wipe off any steam, which has settled on the device door & the cabinet, with a soft cloth.
- Use sterilization mode regular, we recommend setting of at least 30 minutes. So, the device sterilize itself.
- After cleaning the interior space, leave the device door open until the interior of the device is completely dry.

➤ **FRONT WINDOW AND CONTROL PANEL**

- Clean the front of the window and the operating panel with a soft, slightly damp cloth.
- Please bear in mind that the operating panel does not get wet. Use a soft, damp cloth for cleaning.  
*Note: Leave the device door open to prevent the device from being re-started accidentally.*

➤ **EXTERIOR HOUSING**

- Clean the exterior surfaces of the device with a damp cloth.

➤ **ACCESSORIES**

- Clean the accessory with water and detergent and then dry it thoroughly

➤ **WATER TANK**

- Clean the water tank with water and a mild detergent.
- Regularly clean the water tank with a mixture of water and vinegar to remove any limescale. Operate the device with the mixture twice a month for 30 minutes at 100 ° C in steam cooking mode. Then rinse the water tank thoroughly with water to remove any residue and use the sterilization mode.

➤ **VENTILATION OPENING**

- Regularly clean the ventilation openings, these may not become clogged up.

## TROUBLESHOOTING

In the event of a fault, an error code will appear in the display, it describes the cause of the fault.

Error code	Description
E-1/ E-2	Excessive temperature within cooking chamber /Temperature exceeded on the steam generator. The overheating cut-out terminated the current program. The device can be re-activated after the cool down phase.
E-3	Desired temperature is not reached.
E-4	Pull the mains plug. Wait for 10 minutes. Repeat the process.
E-5	Sensor fault
E-6	The device has detected an error on a sensor and has terminated the current programme. Pull the mains plug. Wait for 10 minutes. Repeat the process.
E-7	Technical defect. Please contact customer service.

*Note: If error messages continue to appear after an extended waiting period and restarting the device, then the device will need to be sent to Customer Service to be inspected.*

Error	Possible cause	Action
The selected program will not start.	Device door is not closed	Close device door
	Power plug is not plugged in	Plug in mains plug!
	Fuse is not activated	Activate fuse
Food is not sufficiently defrosted, warmed up or cooked after preset time has elapsed.	Incorrectly selected time or power level	Re-set time and power level Repeat process

*Note: If you are unable to solve the problem with the steps shown above, please contact Customer Service.*

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