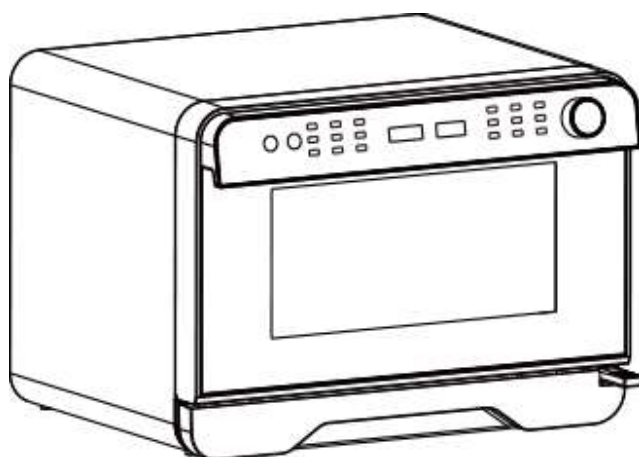


蒸焗爐 | PSO2510 Steam Oven | MK-PSO2510

ZH-HK 說明書

EN Instruction Manual



Primada 寶康達®

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感謝您選購寶康達產品 —— 蒸焗爐！希望您使用愉快，我們相信這款全新蒸焗爐將幫助您烹調更快速方便，讓您重新感受到烹飪的樂趣及擁有不一樣的美食滋味。

使用中如果遇到任何問題，請聯絡我們的售後服務中心，將有專業人員為您解答問題。

如欲了解更多產品資訊: www.primada.com.hk

本資料產品以實物為準，原廠保留產品更新的權利，如有變動，恕不另行通知。

感謝您的選擇！

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1. 安全注意事項

使用產品前請仔細閱讀此說明書。

為了防止給使用者和他人造成意外的危害和財產的損害，請務必遵守下述事項。


- 為加強提示下列各注意事項，將以下列標誌進行區分和說明：



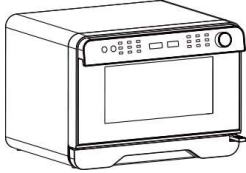



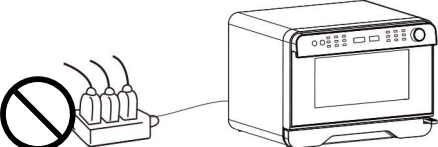
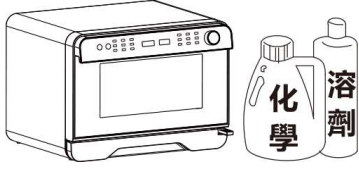

 **警告** 此標誌的意思指“有造成死亡或重傷的可能”。

 **注意** 此標誌的意思指“有造成傷害或商品周圍財產損害的可能”。

- 對於遵守的內容種類，將以下列圖形符號來區分和說明（下列圖形符號表示例）：

 此圖形符號是指“禁止之意”。

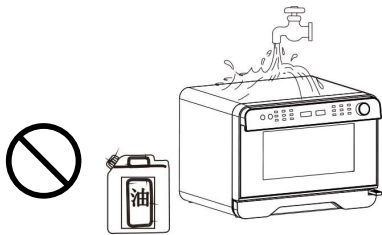
 此圖形符號是指務必遵守指示，“強制”執行之意。

 警告	
<p>● 本產品不可商業用途，僅限家庭使用，不可用於實驗室實驗或其他商業用途。</p> <p> </p>	<p>● 本產品請勿讓孩童擅自使用，不可讓孩童當做玩具玩耍。</p> <p> </p>
<p>● 只能使用220V的電源，且不可使用多重插座，以避免發生危險。電源線勿受潮，如有損壞，請聯繫售後服務中心更換。</p> <p> </p>	<p>● 不能使用化學液體或溶劑清洗本產品。</p> <p> </p>

1. 安全注意事項

警告

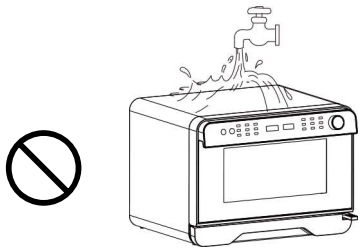
- 使用中請勿接近火源、水源、易燃物。



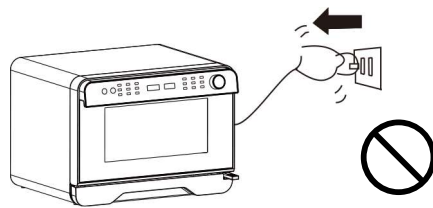
- 為了確保機器的壽命，請勿擅自拆卸零件。



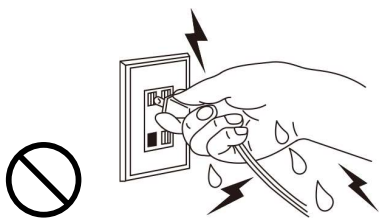
- 本體接觸部位請勿用水清洗或直接浸泡水中，以免機體進水而導致故障及意外。



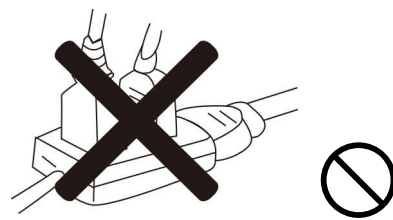
- 長時間不使用或外出時，請先將電源開關關閉。關閉後，再拔掉電源線插頭，否則易發生故障或危險。



- 拔下插頭時請先按住插頭後再拔除，勿硬拉扯電源線，並請注意手部是否乾燥。



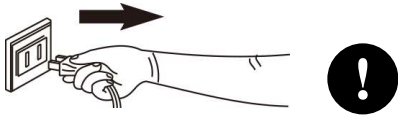
- 請勿使用延長線及外接插頭，不與其他電器共用插座，以免發生危險。



1. 安全注意事項

警告

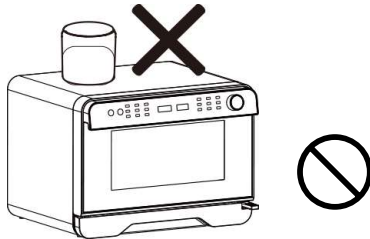
- 發生異常(有燒焦味等), 請立即停止運轉, 並拔掉電源插頭。



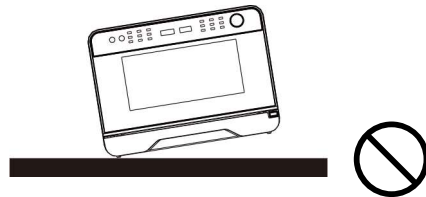
- 在火源附近或高達40°C以上的場所, 廢紙、金屬屑多的場所, 有易燃氣體、濕氣、重油污及會被水淋的場所, 請勿使用。



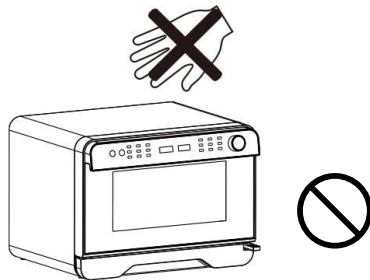
- 烤箱烘烤時, 絕對禁止在烤箱上面放置任何物品。



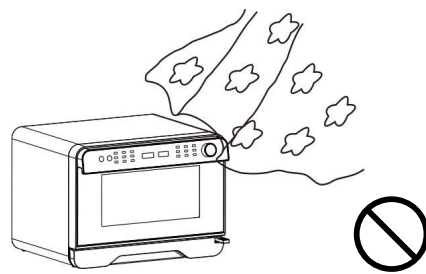
- 請將烤箱水平放置在水平台上, 並且不可放置桌邊, 以免傾倒。



- 機器工作時, 機體內部及外殼溫度較高, 請勿觸摸, 以免燙傷。



- 請勿靠近窗簾等易燃物使用烤箱。



1. 安全注意事項

警告

- 注意電源線的收藏及保護：
取用及收藏時，注意不要將電源線加工、弄破、拉扯、任意扭曲、加長、還有不要讓重物壓住，以免電源線破損而造成故障及意外。



- 第一次使用時，腔體內有煙霧產生，此為正常現象請安心使用。
- 當電源線有破損時，請勿使用。
- 使用本產品，請勿離開現場。
- 烘烤較多油脂之食材，請先行切塊避免油脂噴出造成意外。
- 烤箱使用時玻璃門請輕開輕放，避免遭撞擊而破裂。
- 食物烘烤勿碰觸加熱管，避免發生危險。
- 維修服務均使用原廠零件，若任意更換非原廠認可之零件，而導致本機或周遭財物等壞，本公司不負責維修或一切損害的責任。

仔細閱讀並妥善保存

使用本產品前應先按下列各項檢查：

1. 產品的門及本體是否有損壞、開裂，若有變形、損壞或開裂，請勿使用。
2. 產品必須使用接地，萬一漏電，接地可以提供電流迴路以避免觸電，電源插頭必須插在單相兩極帶接地的插座上。
3. 使用前，仔細閱讀說明書，產品只適用於本說明書所說明的用途。

1. 安全注意事項

使用產品時，請保持一貫的警惕性，遵循以下事項：

1. 使用前，請詳細閱讀本說明書。
2. 使用中，人員請勿遠離，如有小孩接近時請密切注意。
3. 若電源線損壞時，必須由本公司服務部門或具有維修資格的人員更換，以避免危險。
4. 若不使用，請拔掉插頭。
5. 首次使用前，先用溫水清潔烤網、蒸盤等配件，用浸泡過清潔劑的柔軟濕布擦拭烤箱內部，等待完全乾燥之後再使用。
6. 使用烤箱時，先將烤網放置在位於電烤箱內側的對應層架上，然後接油盤放置於烤網的下面用於承接帶有油脂類的食物烘烤時滴落的油脂。
7. 使用蒸盤時最好用鋁箔紙鋪墊，以防油污弄髒蒸盤。由於殘留在蒸盤或烤網上的食物容易引起燃燒，切記使用後清洗蒸盤和烤網。
8. 烤箱只能烤適合的食物，不得將金屬物品、紙卡類、布料類、塑膠物品、易燃物品、易爆物品等放入烤箱中燒烤，以免發生火災危險。
9. 如果門或門密封圈已經損壞，不得再使用，請聯絡售後服務站處理檢修事宜。
10. 切勿損壞門鉸鏈。
11. 本產品不能由身體虛弱等（包括未成年人）或缺乏經驗和相關操作知識的人來操作，除非在監護人的監督指導下安全使用。
12. 除有資質的維修人員外，其他人來執行檢修操作都是非常危險的。請勿擅自對產品進行拆卸、修理和改造。
13. 當發現產品工作不正常時，切勿繼續使用，請聯繫售後服務中心處理檢修事宜。
14. 水箱出現裂紋或缺口時，切勿繼續使用，以免引起因漏水而導致的漏電或觸電。
15. 插座孔變鬆時或電源線、電源插頭有損壞時，請勿使用。
16. 請勿用濕手觸摸或插拔電源插頭，可能引起觸電。
17. 不可敲擊控制面板、機殼、爐腔、爐門等部件，以免產生故障。
18. 不可將產品或電源線放置在高溫潮濕的地方，例如煤氣爐、帶電區或水槽旁。
19. 不要使用粗糙的擦洗工具或鋒利的金屬刮刀，清潔爐門玻璃，會導致玻璃破裂。
20. 烹調時，所使用的器具，不能在外接定時器或獨立的遙控控制系統的方式下運行。
21. 請勿堵塞排汽口，否則可能造成火災，請經常保養，避免垃圾、灰塵等堵塞排汽口。
22. 切勿將易燃物品放在產品周圍或爐腔內，以免導致起火。
23. 如發現有煙霧，應關掉器電器開關或拔掉電源插頭，並保持爐門關閉，以抑制火勢蔓延，請按取消鍵，然後拔掉電源插頭或關閉屋內電源總開關。
24. 切勿用於產品說明書所告知的用途之外，例如用於烘乾毛線製品，可能會導致危險發生。

1. 安全注意事項

25. 不清潔產品會導致器具表面劣化，還會影響器具的壽命，可能會導致危險的情況發生。
26. 產品使用時及使用後，表面會變得很燙。機殼表面、排汽口、爐門以及爐腔溫度較高，為了避免燙傷，請不要用手觸摸。
27. 首次使用烘烤功能時，如有白煙冒出，並非故障，是元器件保護油揮發所致。
28. 烹調途中進行攪拌、食物翻轉或烹調後拿取食物時，器皿和食物的溫度很高請使用隔熱手套或鍋夾，以免燙傷。
29. 在使用蒸汽過程中，如需打開爐門對食物進行攪拌、翻轉或重新排放等操作，請注意保持距離，以免蒸汽燙傷臉部或手。
30. 爐門開啟時，切勿在爐門上擺放容器及食物。

指示事項

1. 使用各種不同材質的器皿前，應先確認是否耐高溫，當使用塑料或紙包裝進行烹調時，應注意觀察，以免著火。
2. 食物應當放在合適的器皿中，不能直接在爐腔內烹調食物。
3. 烹調結束後，產品表面及內部溫度很高，切勿立即清潔，務必在其冷卻後再清潔，以避免發生燙傷。
4. 清潔前拔出電源插頭，不可使用具有腐蝕性的清潔劑，以免損壞或腐蝕產品。
5. 請定期清除電源插頭上的灰塵，長期不使用時，請拔出電源插頭，拔除電源插頭時不要拉拽電線，請手握插頭拔除。

電源

本產品必須單獨使用供電系統，請確認電源為220V~50Hz。如不用這系統，可能會熔斷電器保險絲，建議使用10A的保險絲，在電路中不可以使用高容量的保險絲。

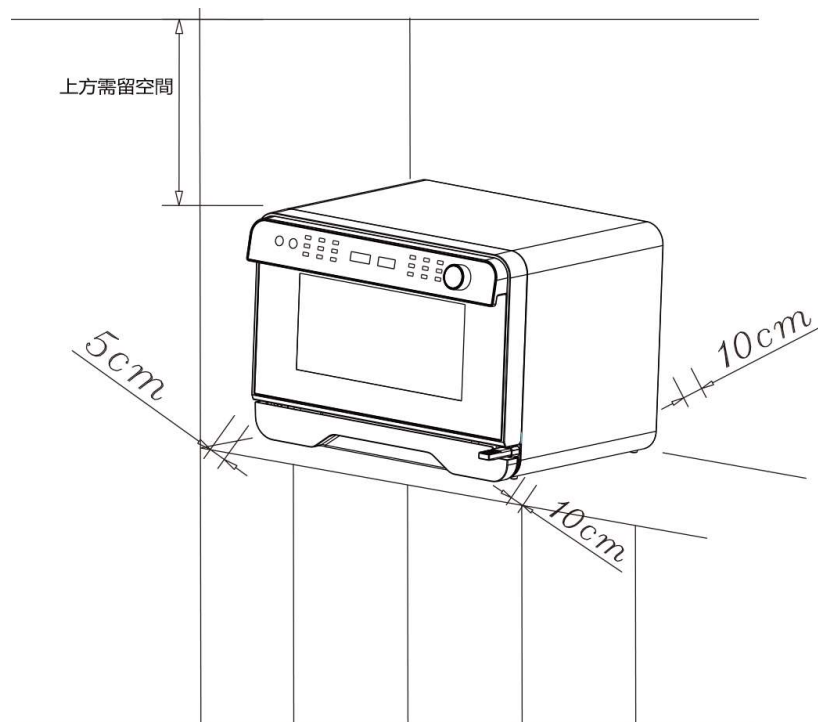
接地說明

本產品必須使用接地，萬一漏電，接地可以提供電流迴路以避免觸電，本產品提供的接地插頭必須插在單相兩極帶接地的插座上。

※ 注意: 錯誤使用接地插頭會有觸電的危險。

2. 產品安置

本產品必須安置在距離地面85cm以上的地方，正常使用時，產品周圍必須空氣流通，產品的上方應保持開放式，不能放置任何阻礙物，左壁需保留5cm以上的間隙，右壁需保留10cm以上的間隙，後壁需要保留10cm以上的間隙，不可堵塞通風口，保持使用環境清潔，防止蟑螂等爬蟲進入腔體。

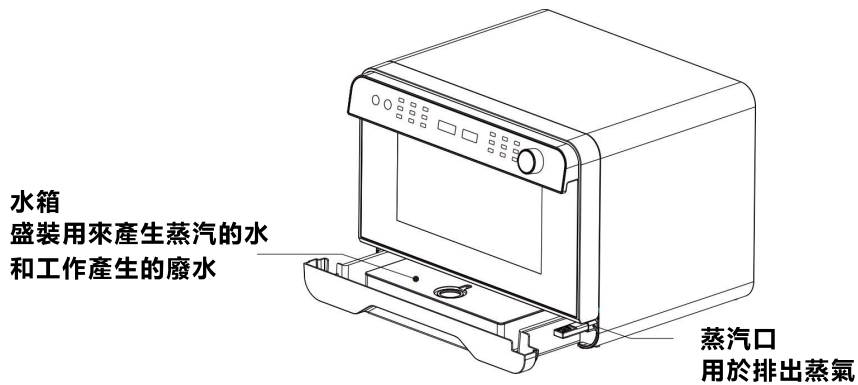
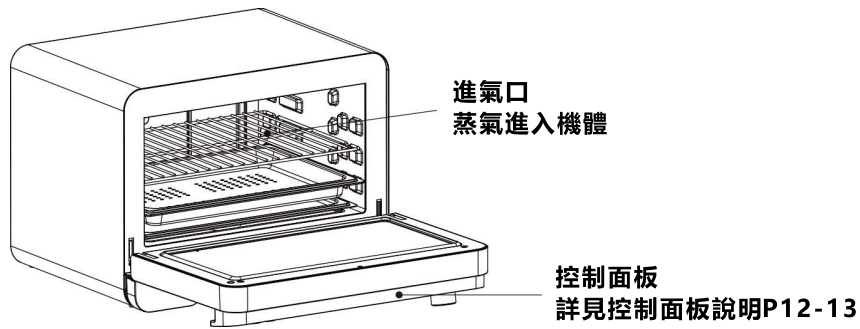


- (a) 請勿堵塞排汽口，否則可能造成產品故障，請經常進行保養，避免垃圾、灰塵堵塞排汽口。
- (b) 請不要將產品放置在高溫潮濕的地方，如煤氣爐、帶電區或水槽旁邊等地方。
- (c) 產品必須平放。
- (d) 如室內濕度過高，則不能使用本產品。
- (e) 不可移除爐腳，並放於穩固的地方。
- (f) 切勿讓產品的門和頂部，承受過大的壓力。

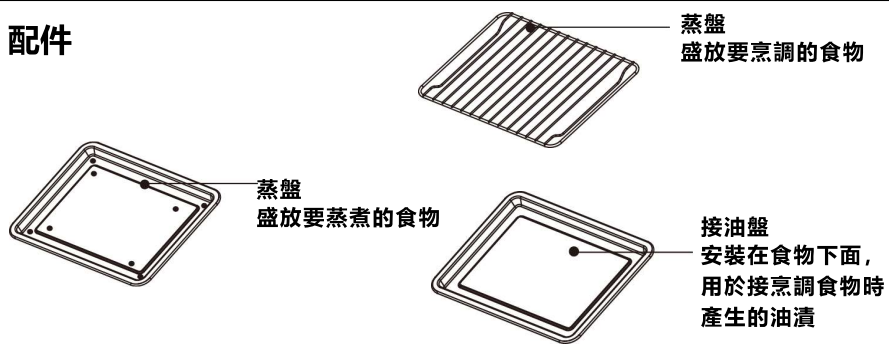
3. 產品組成

3.1 組件名稱

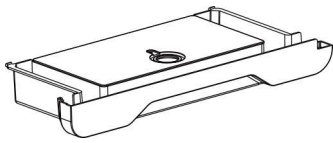
主機



配件



3. 產品組成



水箱/接水盤

水箱放置時必須確保推到位，以避免漏水。

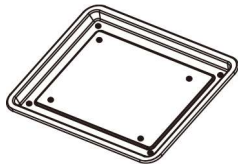
機器如果長時間不使用，應將水箱中的水倒掉，下次使用時再添加新鮮的水。

水箱應經常清洗，清洗時不可使用高溫沸水對水箱進行清潔，會導致水箱變形，請使用純淨水或蒸餾水，避免使用自來水或礦泉水，以避免水垢或雜質堵塞管路。

每次使用後，要及時清除接水盒內的積水，並清潔乾淨。

取出水箱時，要雙手拿住接水盒的兩端，向外輕輕拉出，清理完後，重新裝回原位。

建議使用溫熱的肥皂水清洗。



蒸盤



烤網

蒸盤（帶孔）為不搪瓷盤。

烤網為電鍍材質。

蒸盤和烤網請務必放置在層架上。

烹調結束後，應戴手套取出蒸盤或烤網，切勿直接用手接觸，以免燙傷。

蒸盤和烤網放入爐腔內烹調時，請注意食物不要堵塞腔體裡面的進氣口。

取放蒸盤和烤網時，請勿在爐門上拖動，以免損壞爐門玻璃。

蒸盤和烤網上最大的放置重量為3公斤(包括食物和餐具)。

食物沒有容器盛放時，請選擇合適的烘焙紙或鋁箔紙鋪在蒸盤和烤網上再將食物平鋪在上面。

長期高溫烘焙食物時，建議在蒸盤或烤網上鋪上烘焙紙或鋁箔紙，粘貼食物上方。

蒸盤和烤網要經常進行清潔，清潔時不可使用有腐蝕性的清潔劑，或用金屬，或尖銳的器具刮擦表面。

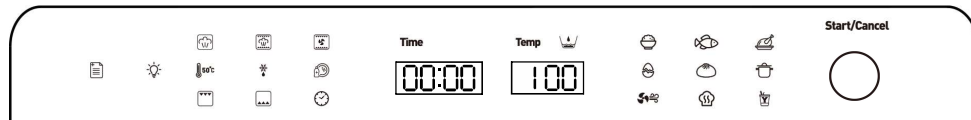
3. 產品組成

3.2 技術參數

產品名稱	Primada蒸焗爐
額定電壓	220-240V
額定頻率	50Hz
額定功率	1500W
內腔尺寸	384*297*210 (長*寬*高) 毫米
機體尺寸	460*416*335 (長*寬*高) 毫米
機體淨重	13公斤

3. 產品組成

3.3 控制面板說明



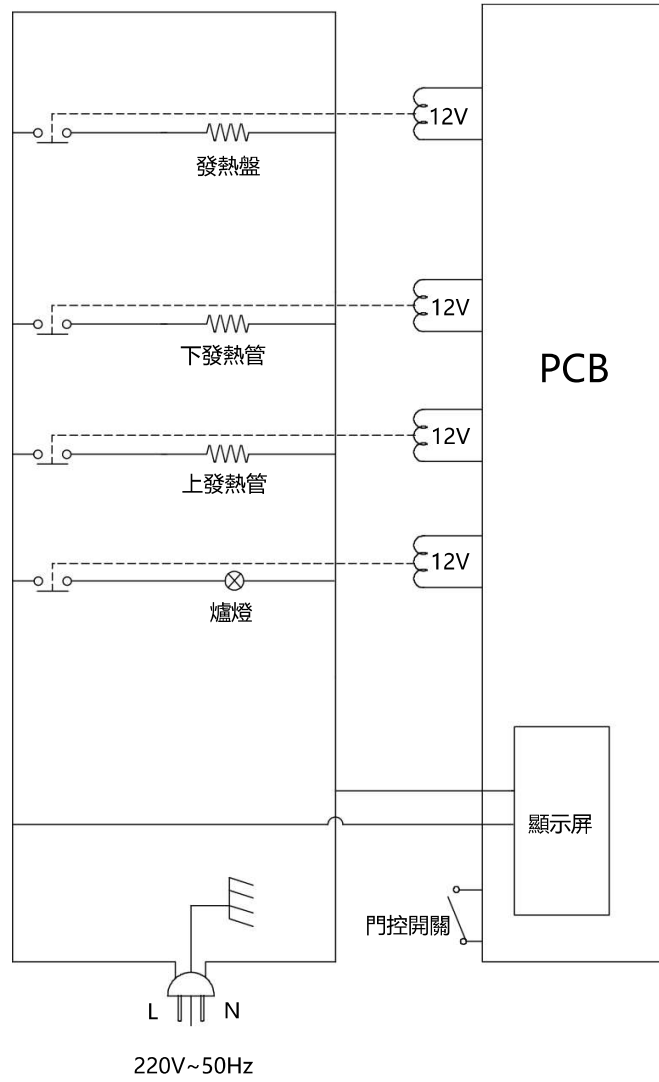
圖示	功能說明	功能介紹
	菜單	用於選擇預設菜單中的各項功能。
	爐燈	控制爐燈的開關，開/關門時會自動亮起。
	純蒸	使用蒸汽對食物進行烹調。 預設為110°C，時間20分鐘，可調時間及溫度。
	蒸烤	同時使用上下發熱管和蒸汽對食物進行烹調。 預設180°C，時間為20分鐘，可調時間及溫度。
	烘烤	同時使用上下發熱管對食物進行烘烤。 預設200°C，時間為20分鐘，可調時間及溫度。
	保溫	使機體保持恆溫環境。 預設50°C (不可調節)，時間20分鐘，可調5~60分鐘。
	解凍	使用蒸汽對各種菜式進行解凍。 預設60°C (不可調節)，時間20分鐘，可調5~60分鐘。
	消毒	使用蒸汽對烤箱殺菌消毒。 蒸氣溫度預設100°C，時間20分鐘，可調5~30分鐘。
	上烤	使用上發熱管對食物進行烘烤或加熱。 上管預設120°C，時間30分鐘，可調時間及溫度。
	下烤	使用下發熱管對食物進行烘烤或加熱。 下管預設120°C，時間30分鐘，可調時間及溫度。
	預約	預約功能提示圖標。 預設30分鐘，可調時間為0.5-12小時。
	缺水	此圖標閃爍，代表水盒水量不足，需要加水。
	蒸飯	使用蒸汽對米飯進行烹調。 蒸烤，預設180°C，時間15分鐘，可調時間及溫度。

3. 產品組成

圖示	功能說明	功能介紹
	蒸魚	使用蒸汽對各種魚類進行烹調。 蒸汽，預設110°C，時間15分鐘，可調時間及溫度。
	蒸雞	使用蒸汽對雞肉進行烹調。 蒸汽，預設120°C，時間18分鐘，可調時間及溫度。
	蒸蛋	使用蒸汽對雞蛋進行烹調。 蒸汽，預設100°C，時間10分鐘，可調時間及溫度。
	蒸包	使用蒸汽對各種包子進行烹調。 蒸汽，預設110°C，時間15分鐘，可調時間及溫度。
	煲湯	使用蒸汽烹調各種湯。 蒸汽，預設120°C，時間180分鐘，可調時間及溫度。
	風乾	利用發熱管對食物進行風乾。 預設40°C，時間300分鐘，可調40-80°C及1-12小時。
	發酵	對麵團或其他可以發酵的食材進行發酵。 預設38°C (不可調節)，時間180分鐘，可調5~250分鐘。
	乳酪	利用低溫加熱製成乳酪。 預設40°C (不可調節)，時間4-8小時。
	時間	在待機時，此處可作為時鐘顯示當前時間； 程序啟動後，此處顯示剩餘工作時間。
	溫度	此處顯示的為設置溫度，機內實際溫度。

顯示代號	原因	排除辦法
E1	機體溫度傳感器故障	請聯繫售後服務單位進行更換
E2	發熱盤溫度傳感器故障	請聯繫售後服務單位進行更換

4. 電器原理圖

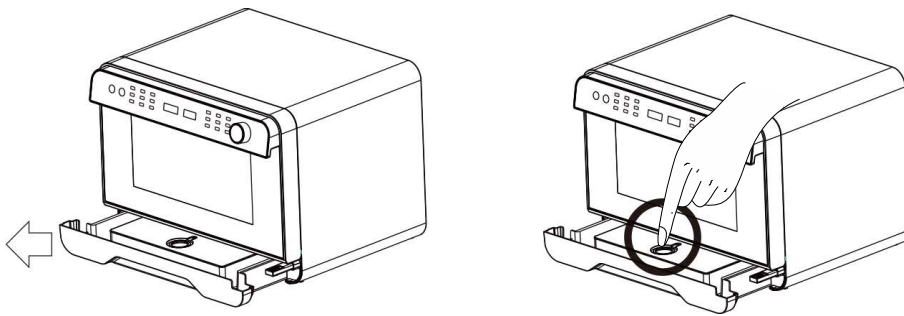


5. 產品使用

5.1 水箱使用方法

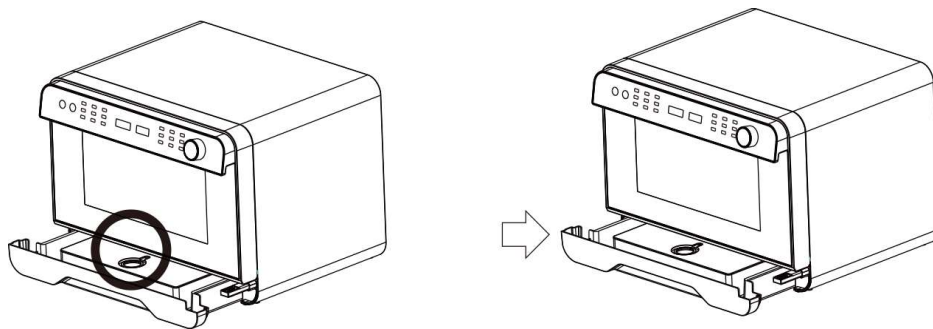
■ 為了烹調的食物衛生，建議使用蒸餾水或純淨水。（步驟如下圖所示）

1. 握住水箱中間凹陷位置，平行地向外拉出水箱。



2. 按下水箱上矽膠塞的中間位置，然後揭開矽膠塞加水，水箱加滿水後，蓋上矽膠塞，確保水箱完全密封。

3. 確認密封以後，將水箱水平的推回原位（左右兩端必須推到位）。



⚠ 注意

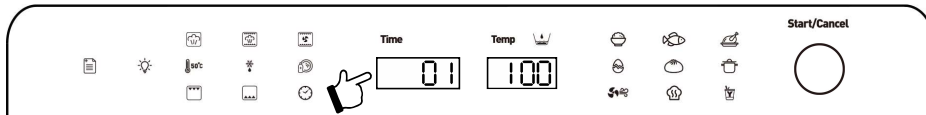
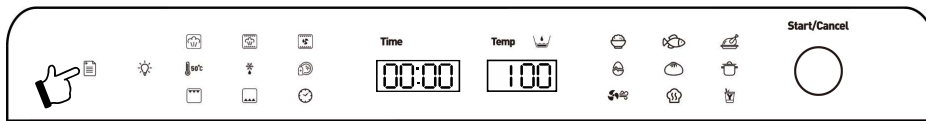
※ 請確認把水箱蓋平整放入水箱，避免造成水箱中的水全部流到桌子上，影響食物烹調。

5. 產品使用

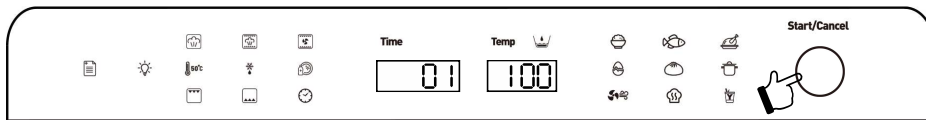
5.2 操作說明

菜單

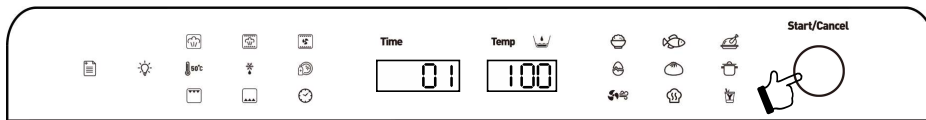
1 在待機狀態下，短按【菜單】鍵，時間欄會顯示01~55等菜單編號。



2 旋轉旋鈕，選擇菜單編號。



3 選擇完成後，按下旋鈕啟動功能。



5. 產品使用

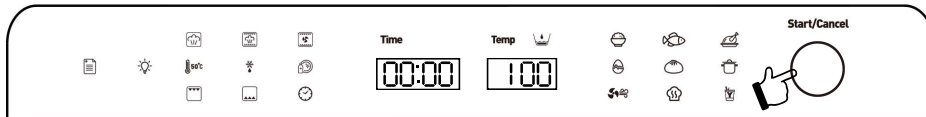
5.2 操作說明

純蒸、蒸烤、烘烤、上烤、下烤

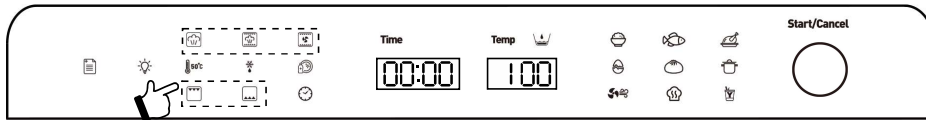
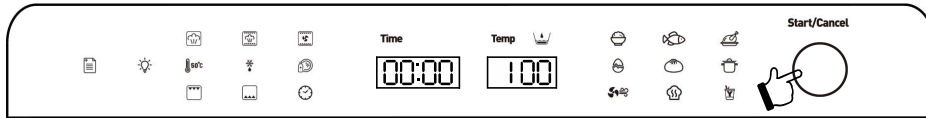
-純蒸功能溫度設定範圍為50°C-115°C，時間範圍為5-60分鐘。

-蒸烤、烘烤、上烤、下烤功能溫度設定範圍為120°C-230°C，時間範圍為5-60分鐘。

1 在待機狀態下，短按旋鈕至屏幕點亮。

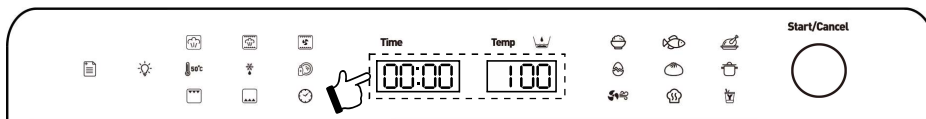


2 旋轉旋鈕，選擇【純蒸】、【蒸烤】、【烘烤】、【上烤】、【下烤】鍵，該圖標閃爍。

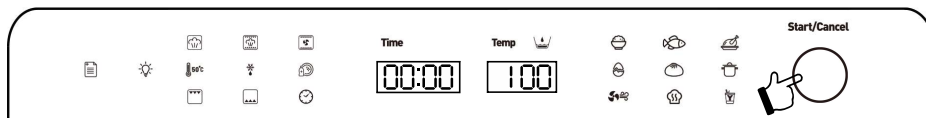


3 按下旋鈕，時間閃爍，旋轉旋鈕調整時間。

再按下旋鈕，溫度閃爍，旋轉旋鈕調整溫度。



4 選擇完成後，按下旋鈕啟動功能。

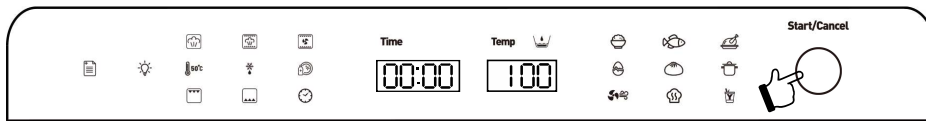


5. 產品使用

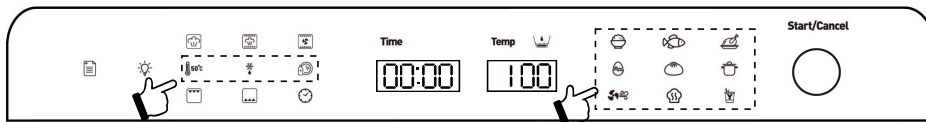
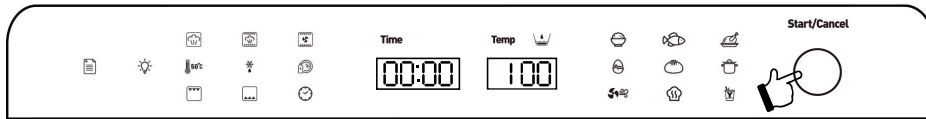
5.2 操作說明

功能

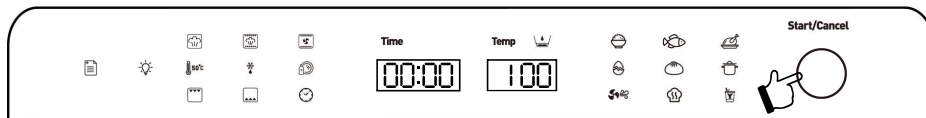
- 1** 在待機狀態下，短按旋鈕至屏幕點亮。



- 2** 旋轉旋鈕，選擇【50°C保溫】、【❄️解凍】、【🧼消毒】、【🍲蒸飯】、【🐟蒸魚】、【🍗蒸雞】、【🥚蒸蛋】、【🍞蒸包】、【🍲煲湯】、【🌬️風乾】、【🍷發酵】、【🧀乳酪】、【💧缺水】鍵，該圖標閃爍。



- 3** 選擇完成後，按下旋鈕啟動功能。



5. 產品使用

5.2 操作說明

預設菜單說明

圖示	功能說明	功能介紹
01	清蒸豆腐	蒸汽功能，預設溫度為100°C，時間為8分鐘
02	三色蒸蛋	蒸汽功能，預設溫度為100°C，時間為10分鐘
03	蒜蓉蒸勝瓜	蒸汽功能，預設溫度為110°C，時間為15分鐘
04	醬醋蒸茄子	蒸汽功能，預設溫度為110°C，時間為20分鐘
05	酥蒜蒸南瓜	蒸汽功能，預設溫度為110°C，時間為15分鐘
06	冬菇蒸肉餅	蒸汽功能，預設溫度為115°C，時間為18分鐘
07	土魷蒸肉餅	蒸汽功能，預設溫度為115°C，時間為12分鐘
08	豆豉蒸排骨	蒸汽功能，預設溫度為115°C，時間為22分鐘
09	粉蒸排骨	蒸汽功能，預設溫度為115°C，時間為35分鐘
10	豉汁蒸鳳爪	蒸汽功能，預設溫度為115°C，時間為9分鐘
11	粉蒸肉	蒸汽功能，預設溫度為100°C，時間為20分鐘
12	三色蒸五花肉	蒸汽功能，預設溫度為110°C，時間為20分鐘
13	蒸臘味	蒸汽功能，預設溫度為115°C，時間為17分鐘
14	金針雲耳蒸雞	蒸汽功能，預設溫度為115°C，時間為20分鐘
15	冬菇荷葉蒸雞	蒸汽功能，預設溫度為115°C，時間為19分鐘
16	乾蒸鮮蝦	蒸汽功能，預設溫度為115°C，時間為14分鐘
17	蒜蓉蒸大蝦	蒸汽功能，預設溫度為105°C，時間為12分鐘

5. 產品使用

預設菜單說明

圖示	功能說明	功能介紹
18	清蒸大閘蟹	蒸汽功能，預設溫度為100°C，時間為30分鐘
19	清蒸石斑	蒸汽功能，預設溫度為115°C，時間為15分鐘
20	清蒸皖魚	蒸汽功能，預設溫度為100°C，時間為15分鐘
21	清蒸鮑魚	蒸汽功能，預設溫度為115°C，時間為17分鐘
22	蒸白切雞	蒸汽功能，預設溫度為120°C，時間為18分鐘
23	木瓜雪耳糖水	蒸汽功能，預設溫度為115°C，時間為20分鐘
24	提子蒸麵包	蒸汽功能，預設溫度為100°C，時間為20分鐘
25	烤牛肉	蒸烤功能，預設溫度為180°C，時間為12分鐘
26	烤豬扒飯	蒸烤功能，預設溫度為200°C，時間為10分鐘
27	烤全雞	蒸烤功能，預設溫度為200°C，時間為30分鐘
28	烤餃子	蒸烤功能，預設溫度為180°C，時間為15分鐘
29	烤茄子	蒸烤功能，預設溫度為180°C，時間為10分鐘
30	烤番薯	蒸烤功能，預設溫度為180°C，時間為20分鐘
31	烤紫薯	蒸烤功能，預設溫度為180°C，時間為30分鐘
32	烤粟米	蒸烤功能，預設溫度為200°C，時間為20分鐘
33	照燒三文魚	蒸烤功能，預設溫度為180°C，時間為12分鐘
34	韓式烤魷魚	蒸烤功能，預設溫度為200°C，時間為10分鐘

5. 產品使用

預設菜單說明

圖示	功能說明	功能介紹
35	牛油焗扇貝	蒸烤功能，預設溫度為200°C，時間為8分鐘
36	紅豆糯米團	蒸烤功能，預設溫度為200°C，時間為30分鐘
37	烤薯片	全烤功能，預設溫度為200°C，時間為10分鐘
38	蜜汁叉燒	全烤功能，預設溫度為200°C，時間為15分鐘
39	烤肉串燒	全烤功能，預設溫度為200°C，時間為10分鐘
40	烤麵包	全烤功能，預設溫度為200°C，時間為8分鐘
41	蛋撻	全烤功能，預設溫度為220°C，時間為15分鐘
42	曲奇	全烤功能，預設溫度為160°C，時間為8分鐘
43	瑞士卷	全烤功能，預設溫度為160°C，時間為10分鐘
44	梳乎厘	全烤功能，預設溫度為180°C，時間為10分鐘
45	蝴蝶酥	全烤功能，預設溫度為180°C，時間為10分鐘
46	香蕉蛋糕	全烤功能，預設溫度為200°C，時間為25分鐘
47	瑪德蓮蛋糕	全烤功能，預設溫度為200°C，時間為10分鐘
48	海鮮薄餅	全烤功能，預設溫度為180°C，時間為12分鐘
49	烤豬扒	全烤功能，預設溫度為200°C，時間為15分鐘
50	孜然烤羊排	全烤功能，預設溫度為180°C，時間為35分鐘
51	烤雞翼	全烤功能，預設溫度為200°C，時間為25分鐘

5. 產品使用

預設菜單說明

圖示	功能說明	功能介紹
S2	烤秋刀魚	全烤功能，預設溫度為220°C，時間為20分鐘
S3	蒜蓉包	全烤功能，預設溫度為200°C，時間為10分鐘
S4	烤果仁	全烤功能，預設溫度為160°C，時間為15分鐘
S5	烤蔬菜	全烤功能，預設溫度為230°C，時間為15分鐘

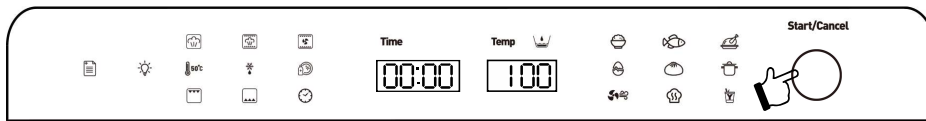
- * 內置菜單進入時，顯示默認溫度和時間，溫度和時間可以根據個人習慣、食材狀態或環境溫度，進行調整。
- * 功能表中保溫，解凍，消毒，發酵，乳酪的溫度是不可調節的（設置時可顯示溫度）。
- * 純蒸功能溫度設定範圍為50°C-120°C，時間範圍為5-60分鐘。
- * 蒸烤功能溫度設定範圍為130°C-230°C，時間範圍為5-60分鐘。
- * 全烤功能溫度設定範圍為100°C-230°C，時間範圍為5-60分鐘。

5. 產品使用

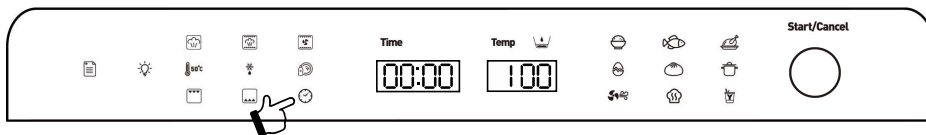
5.2 操作說明

預約

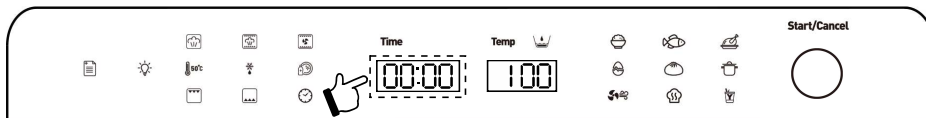
1 在待機狀態下，短按旋鈕至屏幕點亮。



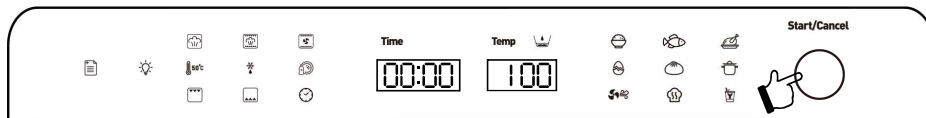
2 旋轉旋鈕，選擇【🕒 預約】鍵，該圖標閃爍。



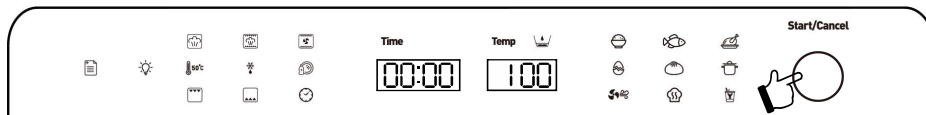
3 按下旋鈕，時間閃爍，旋轉旋鈕調整預約時間，調整完成後按下旋鈕。



4 旋轉旋鈕，選擇功能，該圖標閃爍。



5 選擇完成後，按下旋鈕啟動功能。



5. 產品使用

5.3 使用常識

現象	原因
工作過程出現間斷異響	電路元器件的工作聲音
蒸烤過程中出現水聲	使用純蒸功能長時間時，腔體排汽管中積存有蒸汽形成的冷凝水，當有蒸汽通過排汽管時，衝擊冷凝水形成波波聲。這屬於正常現象。
蒸汽凝聚在百葉窗排氣口	烹調時爐腔內多餘蒸汽通過排汽口快速冷卻排出，但少部分蒸汽會凝聚在百葉窗排氣口處，這是正常現象。
電壓波動，會影響烹調時間及效果	當電壓在-10%至+5%的範圍波動時，蒸汽烤箱仍能工作，只是受電壓偏高或者偏低的影響，輸出功率相對升高或者降低，故烹調時間及效果會有變化，這是正常現象。
純蒸相關功能以及烘烤部分水分較多的食物後，腔體底部上有少量殘留水	純蒸功能過程中腔體內會產生部分冷凝水，其中部分會被蒸發掉二次利用，但是有部分會聚集在腔體底部邊緣無法蒸發，同時排氣管也會產生冷凝水，並流回到腔體裡面。
剛結束高溫功能，如果腔體溫度過高無法啟動低溫功能	高溫功能結束後，腔體溫度高於低溫功能的啟動條件時，低溫功能無法啟動。如使用200°C烘烤後想啟動60°C的保溫功能，如腔體溫度高於60°C，則保溫功能無法啟動，需要打開爐門讓腔體溫度降到60°C以下時才能啟動保溫功能。
使用純蒸功能時，玻璃門內有少量水汽凝結在玻璃上	玻璃門使用玻璃膠密封，密封空間內含有的水汽受熱後有凝結現象，門體冷卻後水汽很快會揮發掉。

5. 產品使用

5.3 使用常識

注意

※ 如果蒸汽烤箱不工作應檢查：

- 電源插頭是否插好。
- 爐門是否關好。
- 水箱是否安放到位。
- 家用保護器是否跳閘或燒斷。

※ 爐內無食物而蒸汽烤箱被啟動：請立即打開爐門，停止其工作。

※ 為了您和家人的健康，建議在烹調的時候，請使用純淨水或蒸餾水，盡量不要使用自來水或礦泉水，以避免水垢或雜質堵塞管路。

※ 使用烘烤或風乾功能，先將爐內水分烘乾才可達到乾身效果。

※ 產品出廠前必經進水測試，新機發現水分殘留為正常現象。

6. 清洗與保養

注意

※ 切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗爐子的任何部位。

01. 清洗腔體之前，須關閉蒸汽烤箱，並從插座上拔去電源線插頭。
02. 經常保持腔體清潔。當食物或湯水濺到爐內壁時，可用濕布擦去。不宜用硬質物料，如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗劑。
03. 蒸汽烤箱烹調用水建議使用純淨水或蒸餾水，若長期使用自來水，腔體內壁上會有水垢產生。
04. 水箱至少每月檢查一次，有必要時向外水平取出水箱，擦洗乾淨後放回原處。
05. 烹調完畢，需清理接水盒和腔體內的殘留水，避免產生細菌和異味，清理腔體中的殘留水時，要等腔體冷卻，避免被高溫燙傷。
06. 每次完成烹調後即時清潔，分別用清潔布或是牙刷塗上牙膏擦拭腔體頂部，再用清潔布將腔體清潔乾淨。
07. 如控制面板被弄濕，則請用軟的干布抹擦，不能用粗糙、磨損性的洗滌劑來擦控制面板，擦控制面板時，請將電源切斷，以免誤操作。
08. 蒸汽烤箱若長期不用，應拔掉電源插頭，將腔體清潔乾淨後放在通風乾燥，沒有腐蝕性氣體的環境中。
09. 不能用粗糙的清潔器具或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的破碎。
10. 在清潔食物盤、接油盤器皿時，請用軟質物料（比如布類物料）來清潔，勿用硬質物料（比如金屬類物料），以免刮傷器皿，破壞保護層。

7. 疑難排解

產品使用過程中，若遇以下情況可對照查詢，自主解決。

現象	原因	解決方法
控制面板不亮	<ol style="list-style-type: none"> 1. 蒸汽烤箱沒有連上電源 2. 電源線不能正常工作 	<ol style="list-style-type: none"> 1. 蒸汽烤箱接上電源 (門未關緊) 2. 請聯繫售後服務單位進行處理
控制面板顯示異常	<ol style="list-style-type: none"> 1. 控制面板損壞 2. 電路板電子組件損壞 	請聯繫售後服務單位進行處理
烹調期間水濺落出爐門	<ol style="list-style-type: none"> 1. 門未關緊 2. 門的密封層破壞 	<ol style="list-style-type: none"> 1. 重新把門關緊 2. 請聯繫售後服務單位進行處理
爐門漏氣	<ol style="list-style-type: none"> 1. 門組件上的密封圈裝配不良 2. 門鉤損壞 	請聯繫售後服務單位進行處理
爐燈不亮	<ol style="list-style-type: none"> 1. 爐燈損壞 2. 主電腦板損壞 3. 微動開關 	請聯繫售後服務單位進行處理
按鍵失靈	<ol style="list-style-type: none"> 1. 導電橡膠按鍵裝配不良或損壞 2. 電路板電子組件損壞 3. 內部線接觸不良 	請聯繫售後服務單位進行處理



Congratulations on the purchase of your Primada Steam Oven! We hope it brings you many years of satisfaction. We trust the purchase of your new cooker will help you for fast/convenient cooking. Let you enjoy cooking and delicious foods.

Should you encounter situations that have not been properly addressed in this Instruction Manual, please contact our Customer Service Center where a technician can address your specific problem or question.

For more information, please visit the official website: www.primada.com.hk

The Company reserves the right to make technological and/or design changes to this product for continuous improvement.

Thank you for choosing!

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1. Safety Instructions (please be sure to)



Read all Instructions before using this appliance.


In order to prevent accidental damage and property damage to users and others, be sure to observe the following.






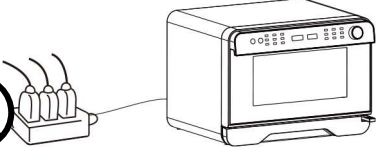
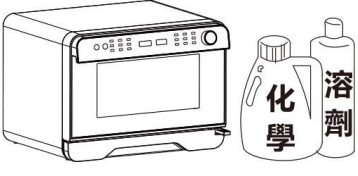

- In order to strengthen the following precautions, the following signs will be used to distinguish and explain:

	Warning	This sign means "there is the possibility of causing death or serious injury."
	Attention	This sign means "the possibility of causing injury or damage to property surrounding the goods".

- For the types of content to be observed, the following graphic symbols will be used to distinguish and explain (the following graphical symbolic examples):

	This graphic symbol means "prohibited meaning".
	This graphical symbol means that you must follow the instructions and "force" the execution.

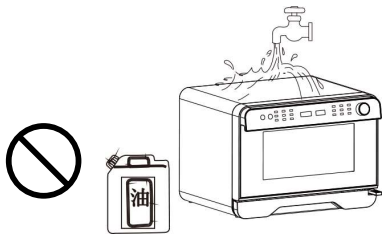
 **Warning**

<ul style="list-style-type: none"> ● This product is not for commercial use and is for home use only. Not for laboratory experiments or other commercial purposes. <div style="text-align: center;">   </div>	<ul style="list-style-type: none"> ● Do not allow children to use this product without permission. Children play as toys. <div style="text-align: center;">   </div>
<ul style="list-style-type: none"> ● Use only 220v power and do not use multiple outlets to avoid danger. The power cords should not be affected by moisture. If there is any damage, please contact the after - sales service center for replacement. <div style="text-align: center;">   </div>	<ul style="list-style-type: none"> ● Do not use chemical liquids or solvents to clean this product. <div style="text-align: center;">   </div>

1. Safety Instructions (please be sure to)

⚠ Warning

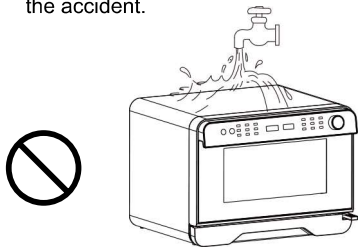
- Do not approach fire, water or flammable materials.



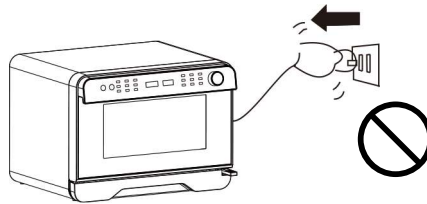
- During to ensure the use life of the machine, do not disassemble the parts.



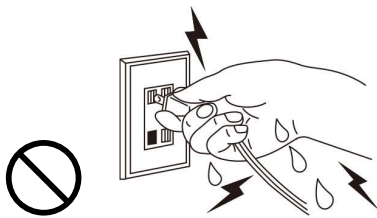
- Do not wash the water with the body contact or soak the water directly to avoid the malfunction of the body and the accident.



- When not using or going out for a long time, please turn off the power switch before unplugging the power cord, otherwise it is prone to malfunction or danger.



- When removing the plug, please hold down the plug and then remove it. Do not pull the power cord hard, and please pay attention to whether the hand is dry.



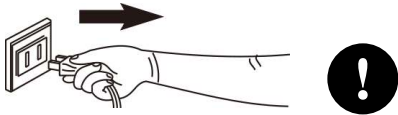
- Do not use extension cords and external plugs, and do not share sockets with other appliances to avoid danger.



1. Safety Instructions (please be sure to)

⚠ Warning

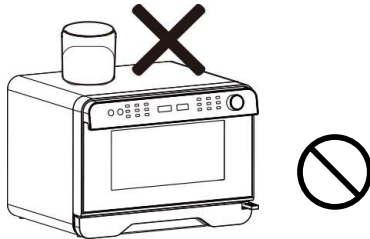
- If an abnormality (burnt smell, etc.) occurs, stop the operation immediately and unplug the power cord.



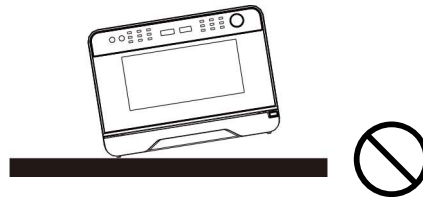
- In places near fire sources or up to 40°C, where there are many waste paper and metal scraps, there are places where flammable gas, moisture, heavy oil, and water will be drenched. Do not use them.



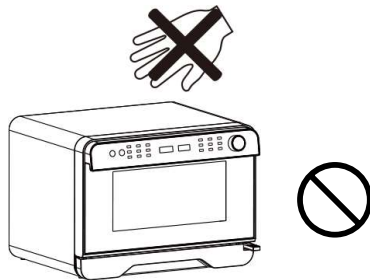
- It is absolutely forbidden to place anything on the oven when baking in the oven.



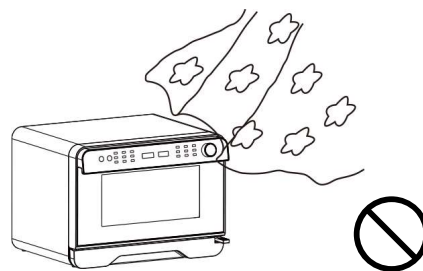
- Place the oven horizontally on the water platform and do not place the table edge to avoid tipping.



- When the machine is working, the temperature inside the body and the case is high. Do not touch it to avoid burns.



- Do not use the oven near flammable materials such as curtains.



1. Safety Instructions (please be sure to)

Warning

- Pay attention to the collection and protection of the power cord:
When using and collecting, be careful not to process, break, pull, twist, lengthen, and do not let heavy objects be pressed, so as to avoid damage and accidents caused by damage to the power cord.



- When used for the first time, there is smoke in the cavity. This is a normal phenomenon. Please use it with peace of mind.
- Do not use the power cord if it is damaged.
- Do not leave the site when using this product.
- To bake more oily ingredients, please cut the block first to avoid accidents caused by grease spray.
- When using the oven, please open the glass door gently to avoid being broken by impact.
- Do not touch the heating tube when baking food to avoid danger.
- The repair service uses the original parts. If any parts that are not approved by the original manufacturer are replaced and the machine or surrounding property is damaged, the company is not responsible for the repair or all damages.

Read it carefully and keep it in a safe place

Before using this product, please check the following items:

1. Whether the door and body of the product are damaged or cracked.
Do not use if it is deformed, damaged or cracked.
2. The product must be grounded. In case of leakage, the grounding can provide a current loop to avoid electric shock. The power plug must be plugged into the single phase two-pole grounded socket.
3. Read the instructions carefully before use. The products are only suitable for the purposes described in this manual.

1. Safety Instructions (please be sure to)

1. Please read this manual carefully before use.
2. Keep out of the way when using, and pay close attention if there are children approaching.
3. If the power cord is damaged, it must be replaced by our service department or qualified personnel to avoid danger. Unplug if not used.
4. Before using for the first time, clean the grilling net, steaming pan and other accessories with warm water, and wipe the inside of the oven with a soft damp cloth soaked in detergent, and wait until it is completely dry before using.
5. When using the oven, the grilling net is placed on the corresponding shelf on the inside of the electric oven, and then the oil pan is placed under the grilling net to receive the grease dripping when the food with grease is baked.
6. When using a steaming pan, it is best to use aluminum foil to lay the mat to prevent the oil from staining the steaming pan.
7. Since the food left on the steaming pan or the grilled net is easy to cause burning, remember to clean the steaming pan and the grilling net after use.
8. Oven can only be baked with suitable food. Metal objects, paper cards, fabrics, plastics, flammable materials, explosives, etc. should not be placed in the oven for grilling to avoid the risk of fire.
9. If the door or door seal is damaged, it should not be used any more.
10. Please contact the after-sales service station for troubleshooting.
11. Do not damage the door hinges.
12. This product should not be operated by a person who is weak or otherwise (including minors) or who lacks experience and relevant operational knowledge, unless safely used under the supervision of a guardian.
13. Except for qualified maintenance personnel, it is very dangerous for others to perform maintenance operations. Do not disassemble, repair or modify the product without authorization. When you find that the product is not working properly, do not continue to use it. Please contact the after-sales service center for troubleshooting.
14. When there is a crack or gap in the water tank, do not continue to use it to avoid leakage or electric shock caused by water leakage. Do not use when the socket hole is loose or the power cord or power plug is damaged.
15. Do not touch or plug in the power plug with wet hands, which may cause electric shock.
16. Do not knock the control panel, cabinet, furnace chamber, furnace door and other components to avoid malfunction.
17. Do not place the product or power cord in a hot, humid place, such as a gas stove, a live area, or a sink. Do not use a rough scrubbing tool or a sharp metal scraper to clean the door glass, which can cause the glass to rupture.
18. When cooking, the appliance used cannot be operated in the form of an external timer or a separate remote control system. Do not block the exhaust port, otherwise it may cause a fire. Please maintain it frequently to avoid the garbage, dust, etc. blocking the exhaust port.
19. Do not place flammable objects around the product or in the oven cavity to avoid fire.
20. If smoke is found, turn off the appliance switch or unplug the power cord, and keep the door closed to prevent the fire from spreading. Press the Cancel button, then unplug the power cord or turn off the main power switch.

1. Safety Instructions (please be sure to)

21. Do not use it outside of the intended use of the product manual, for example for drying wool products, which may cause a hazard.
22. Uncleaned products can cause deterioration of the surface of the appliance and can affect the life of the appliance, which can lead to dangerous situations.
23. The surface becomes very hot when and after use. The surface of the casing, the exhaust port, the furnace door and the furnace chamber are at a high temperature. In order to avoid burns, please do not touch it with your hands.
24. When the baking function is used for the first time, if white smoke emerges, it is not a malfunction, which is caused by the volatilization of the component protection oil.
25. When stirring during cooking, turning food or taking food after cooking, the temperature of utensils and food is high. Use insulated gloves or pot holders to avoid burns.
26. In the process of using steam, if you need to open the furnace door to stir, flip or re-discharge the food, please keep a distance to avoid steam burning your face or hands.
27. When the oven door is open, do not place containers and food on the oven door.

Instructions

1. Before using the vessels of different materials, you should first check whether it is resistant to high temperature. When cooking in plastic or paper packaging, you should observe it to avoid fire.
2. Food should be placed in suitable utensils and food should not be cooked directly in the oven cavity.
3. After cooking, the surface temperature and internal temperature of the product are very high. Do not clean it immediately. Be sure to clean it after cooling to avoid burns.
4. Unplug the power plug before cleaning. Do not use corrosive cleaning agents to avoid damage or corrosion.
5. Please regularly remove the dust from the power plug. When not using it for a long time, please unplug the power plug. When unplugging the power plug, do not pull the cord. Please remove the plug by hand.

Power Supply

This product must use the power supply system separately. Please confirm that the power supply is 220V~50Hz. If this system is not used, the electrical fuse may be blown. It is recommended to use a 10A fuse. High - capacity fuses cannot be used in the circuit.

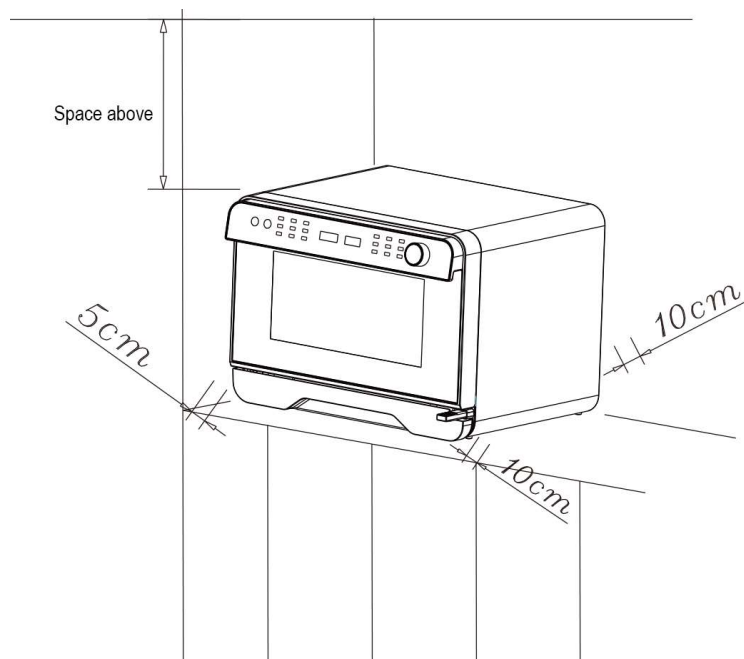
Grounding Instruct

This product must be grounded. In case of leakage, the grounding can provide a current loop to avoid electric shock. The grounding plug provided by this product must be plugged into a single - phase two - pole grounded socket.

※ Attention: Incorrect use of the grounding plug may result in electric shock.

2. Product Placement

This product must be placed at a distance of more than 85cm from the ground. During normal use, air must be circulated around the product. The top of the product should be kept open, and no obstructions should be placed. The left wall should retain a gap of more than 5cm, and the right wall should be kept 10cm. For the above gap, the back wall needs to retain a gap of more than 10cm. Do not block the vents and keep the environment clean to prevent cockroaches and other reptiles from entering the cavity.

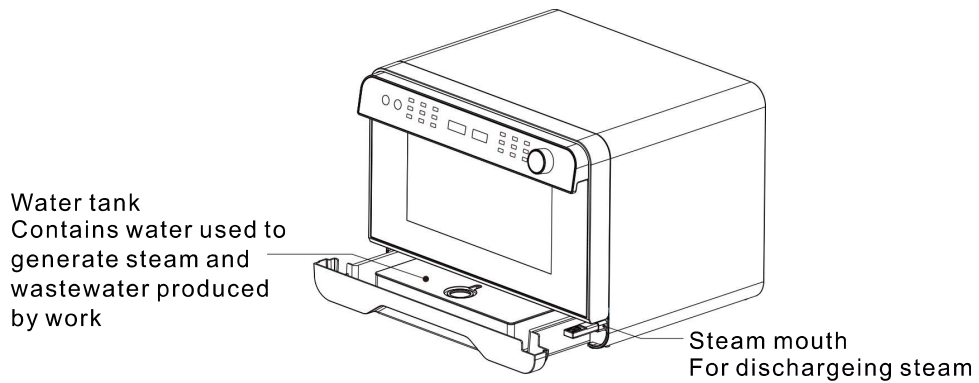
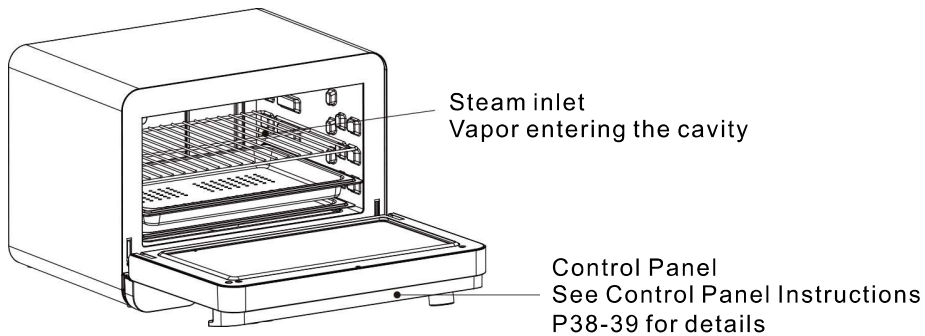


- (a) Do not block the exhaust port, otherwise it may cause product failure. Please carry out maintenance frequently to prevent garbage and dust from blocking the exhaust port.
- (b) Please do not place the product in a hot or humid place, such as a gas stove, a charged area or a sink.
- (c) The product must be laid flat.
- (d) Do not remove the feet and place them in a stable place.
- (e) Do not expose the door and top of the product to excessive pressure.
- (f) If the indoor humidity is too high, you cannot use this product.

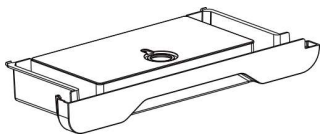
3. Product Contents and Technical Specifications

3.1 Product Contents

Main



3. Product Contents and Technical Specifications



Water tank/Water tray

The tank must be placed in place when it is placed to avoid water leaks.

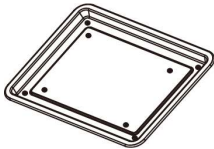
If the machine is not used for a long time, the water in the water tank should be drained, and fresh water should be added next time.

Water tank should be often cleaned, cleaning can not use high temperature boiling water to clean the water tank, will lead to tank deformation, please use pure water or distilled water, avoid using tap water or mineral water, in order to avoid scaling or impurities blocking the pipeline.

After each use, it is necessary to remove the water in the water tank and clean it.

When taking out the water tank, hold both ends of the water tank with both hands and gently pull it out. After cleaning, reinstall it.

Warm soapy water is recommended



Steaming tray

The steaming tray (with holes) is stainless steel.

The baking net is made of stainless steel.

The steaming tray and baking net must be placed on the rack.

After cooking, wear gloves to take out the steaming dish or baking net, do not directly contact with hands, so as not to burn.

When the steaming tray and baking net are put into the oven cavity for cooking, please be careful that the food does not block the air inlet in the cavity.

Do not drag on the door when taking the steaming tray and baking net to avoid damage to the glass of the door.

The maximum placing weight of the steaming tray and baking net is 3kg (including food and tableware).

When food is not served in a container, use baking paper or aluminum foil to spread the food on a tray or baking net.

When baking at a high temperature for a long time, it is recommended to spread baking paper or aluminum foil on a steam tray or baking net to avoid Browning.

Steam dishes and baking nets should be cleaned frequently. Do not use corrosive cleaning agents, or scrape the surface with metal or sharp appliances.



Grilled net

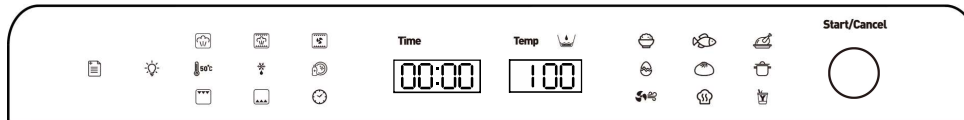
3. Product Contents and Technical Specifications

3.2 Technical Specifications

Product	Primada Steam Oven
Rated Voltage	220-240V
Rated Frequency	50Hz
Rated Power	1500W
Inner cavity size	384*297*210 (length * width * height) mm
Body size	460*416*335 (length * width * height) mm
Body weight	13 kg

3. Product Contents and Technical Specifications












3.3 Control Panel Description



Icon	Function Description	Features
	Menu	Used to select various functions in the secondary menu.
	Light	Control the switch of the light, it will light up when opening/closing the door.
	Steam	Use steam to cook the food. The temperature setting range is 110 °C, and the time setting range is 20 minutes (adjustable) .
	Steam and Bake	At the same time, the upper and lower heat pipes and steam are used to cook the food. The temperature setting range is 110 °C, and the time setting range is 20 minutes (adjustable).
	Bake	At the same time, the upper and lower heating tubes are used to bake the food. The temperature setting range is 200 °C, and the time setting range is 20 minutes (adjustable).
	Insulation	Keep the chamber in a constant temperature ambient; The temperature is set to 50 °C (not adjustable) and the time setting range is 5-60 minutes.
	Thaw	Quickly thaw frozen food or ingredients; The temperature is set to 60 °C (not adjustable) and the time setting range is 5-60 minutes.
	Disinfection	Steam sterilization of cooking utensils, cups, etc; The temperature is set to 100 °C (not adjustable) and the time setting range is 5-30 minutes.
	Grilled on	Use the top heating tube to bake or heat the food; The temperature setting range is 100-230 °C, and the time setting range is 5-60 minutes (adjustable).
	Under roast	Use the bottom heating tube to bake or heat the food; The temperature setting range is 100-230 °C, and the time setting range is 5-60 minutes (adjustable).
	Reservation	Appointment function reminder icon. Every adjustment means 10 minutes, and the time setting range is 0.5-12 hours .
	Water shortage	This icon lights up, indicating that the water tank is low and needs to be filled with water.

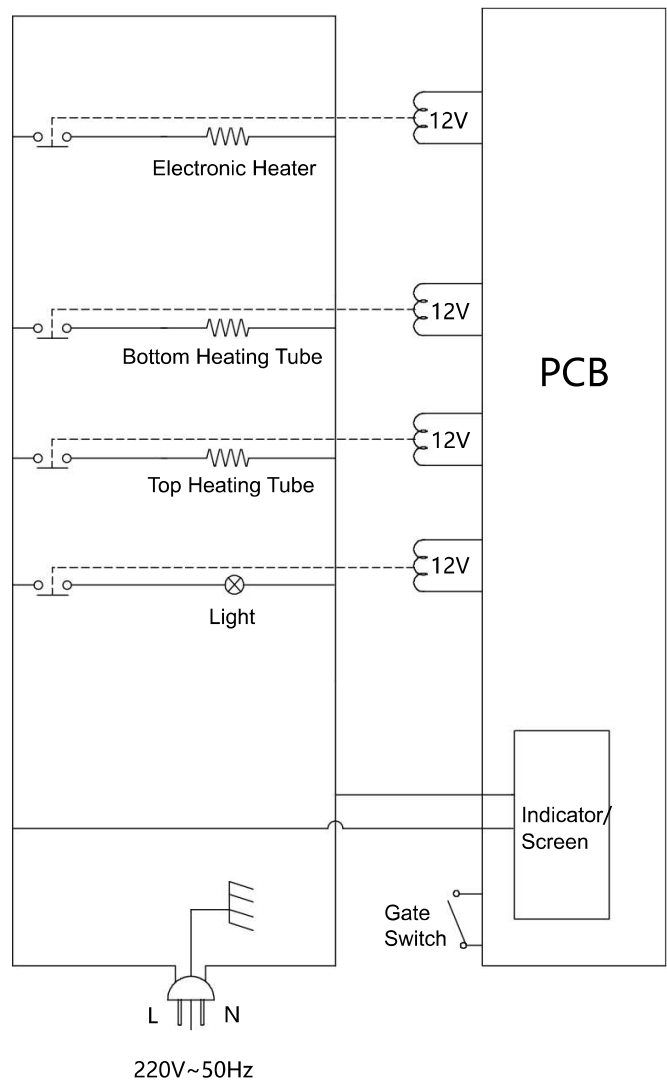
3. Product Contents and Technical Specifications

3.3 Control Panel Description

Icon	Function Description	Features
	Steamed rice	Use this function to cook rice; Steam and bake function. The temperature is set to 180 °C, and the time setting range is 15 minutes (adjustable).
	Steamed fish	Use this function to cook fish; Steam function. The temperature is set to 110 °C, and the time setting range is 15 minutes (adjustable).
	Steamed chicken	Use this function to cook chicken; Steam function. The temperature is set to 120 °C, and the time setting range is 18 minutes (adjustable).
	Steamed egg	Use this function to cook egg; Steam function. The temperature is set to 100 °C, and the time setting range is 10 minutes (adjustable).
	Steamed buns	Use this function to heat and steam the supermarket refrigerated steamed buns; The temperature is set to 110 °C and the time setting range is 15 minutes (adjustable).
	Soup	Use this function to cook soup; Steam function. The temperature is set to 120 °C, and the time setting range is 180 minutes (adjustable).
	Air dried	Use this function to dry the fruit thinning; The temperature is set to 40 °C -80 °C, and the time setting range is from 1 hour to 12 hours.
	Fermentation	Use this feature to ferment dough or other fermentable ingredients; The temperature is set to 38 °C (not adjustable) and the time setting range is 5-250 minutes.
	Cheese	Use this function to make cheese The temperature is set to 40 °C (non-adjustable), and the time range is set to 4-8 hours.
	Time	In standby mode, the current time can be displayed as a clock here; After the program starts, the remaining working time is displayed here.
	Temperature	Shown here is the set temperature, the actual temperature inside the chamber.

Display Codemethod	The Reason	Exclusion
E1	Cavity temperature sensor failure	Please contact the after-sales service unit for replacement
E2	Evaporator temperature sensor failure	Please contact the after-sales service unit for replacement

4. Schematic Diagram

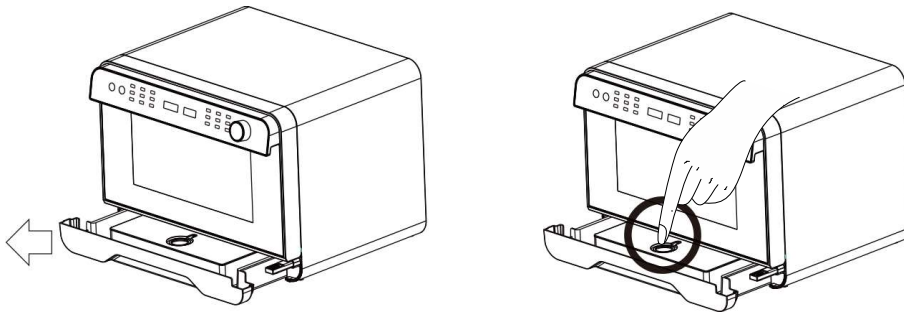


5. Operation

5.1 Water Tank Operation

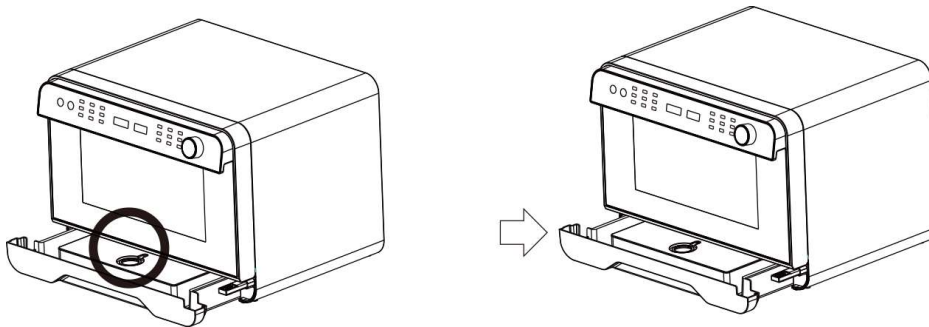
- Distilled or purified water is recommended for food hygiene.
(The steps are as shown below.)

1. Hold the recessed position in the middle of the tank and pull the tank out in parallel.



2. Press the middle of silicone plug from the water tank, then uncover and add water, and fill the water tank with a silicone plug to ensure that the water tank is completely sealed.

3. After confirming the seal, push the tank horizontally back to the original position (the left and right ends must be pushed).



Attention

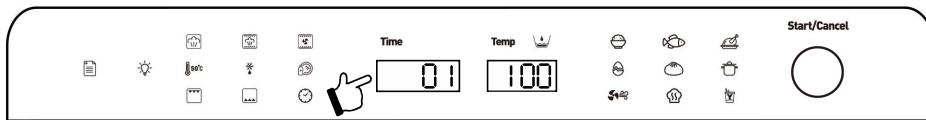
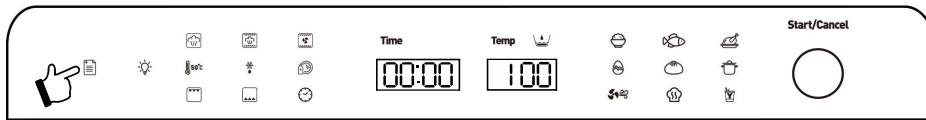
- ※ Please make sure that the water tank cover is leveled in the water tank to prevent the water in the water tank from flowing to the table and affect food cooking.

5. Operation

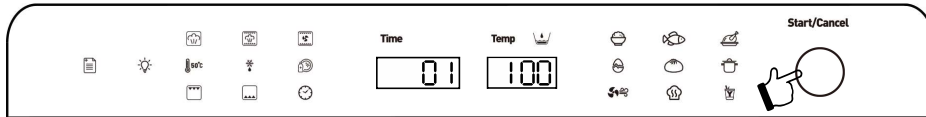
5.2 Instructions For Use

Menu

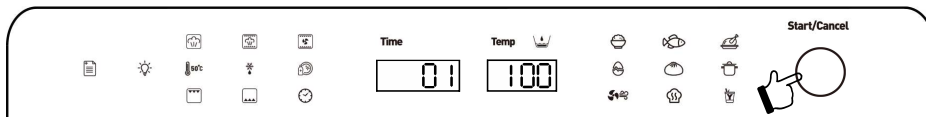
- 1** In standby mode, short press **【Menu】** key, the time bar will display 01~55 as the menu numbers.



- 2** Rotate the knob to select the menu number.



- 3** After completed the selection, press the knob to activate the function.



5. Operation

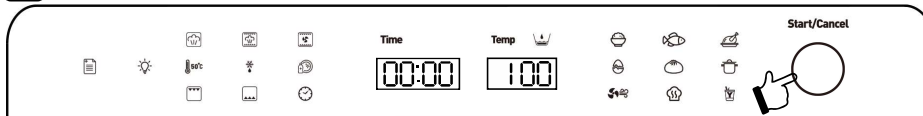
5.2 Instructions For Use

Steam \ Steam and Bake \ Bake \ Grill On \ Under Roast

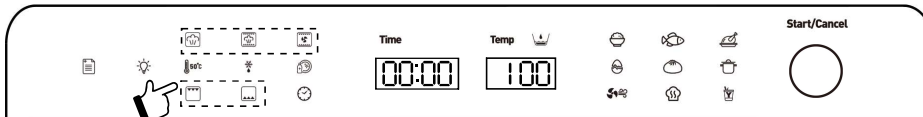
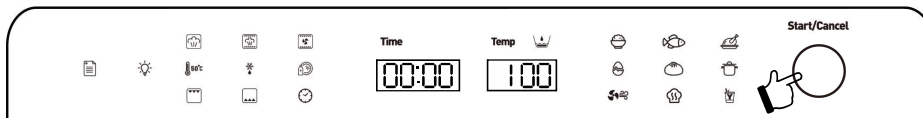
- The steam function temperature is set from 50 °C to 115 °C, and the time range is from 5 to 60 minutes.

- The steam and bake, bake, grill on and under roast function temperature setting range is from 120 °C to 230 °C, and the time range is from 5 to 60 minutes.

1 In standby mode, rotate the knob until the screen is fully illuminated.

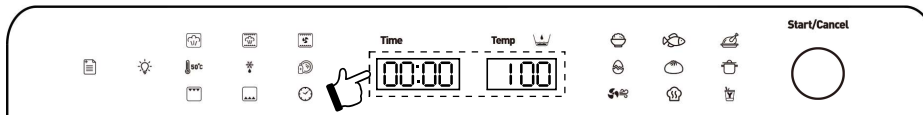


2 Rotate the knob, choose 【Steam】、【Steam and Bake】、【Bake】、【Grill On】、【Under Roast】 key, then the icon flashes.

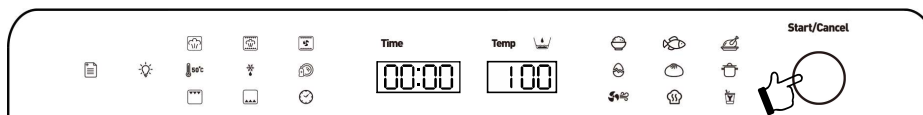


3 Press the knob, the time setting flashes, rotate the knob to adjust the time.

Press the knob again, the temperature setting flashes, rotate the knob to adjust the temperature.



4 After completed the selection, press the knob to activate the function.

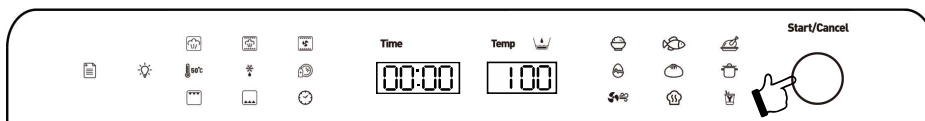


5. Operation

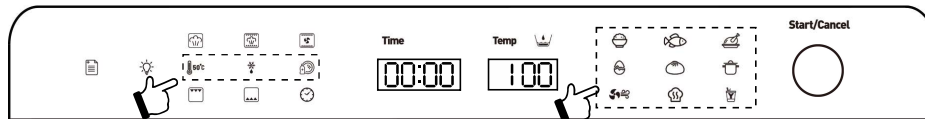
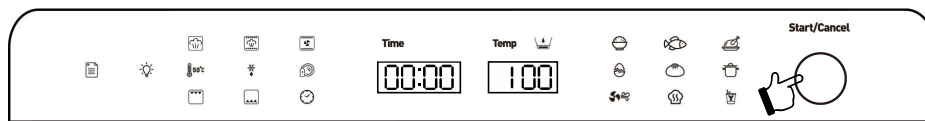
5.2 Instructions For Use

Functions

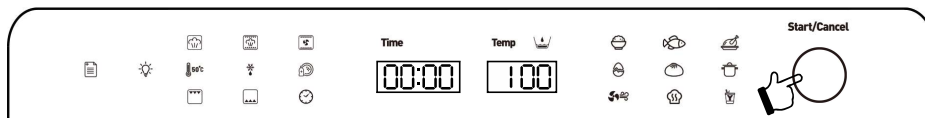
- 1** In standby mode, rotate the knob until the screen is fully illuminated.



- 2** Rotate the knob, choose 【50°C Insulation】、【Thaw】、【Disinfection】、【Steamed Rice】、【Steamed Fish】、【Steamed Chicken】、【Steamed Egg】、【Steamed Buns】、【Soup】、【Air Dried】、【Fermentation】、【Cheese】、【Water Shortage】 key, then the icon flashes.



- 3** After completed the selection, press the knob to activate the function.



5. Operation

5.2 Instructions For Use

Preset Menu Description

Icon	Function Description	Features
01	Steamed Tofu	Steam function. The temperature is set to 100 °C, and the time setting range is 8 minutes.
02	Steamed Eggs	Steam function. The temperature is set to 100 °C, and the time setting range is 10 minutes.
03	Steamed Loofah	Steam function. The temperature is set to 100 °C, and the time setting range is 10 minutes.
04	Steamed Eggplant	Steam function. The temperature is set to 110 °C, and the time setting range is 20 minutes.
05	Steamed Pumpkin	Steam function. The temperature is set to 110 °C, and the time setting range is 15 minutes.
06	Steamed Minced Pork with mushroom	Steam function. The temperature is set to 115 °C, and the time setting range is 18 minutes.
07	Steamed Minced Pork with Dried Squid	Steam function. The temperature is set to 115 °C, and the time setting range is 12 minutes.
08	Steamed Pork Ribs with Black Bean Sauce	Steam function. The temperature is set to 115 °C, and the time setting range is 22 minutes.
09	Steamed Pork Ribs with Rice Powder	Steam function. The temperature is set to 115 °C, and the time setting range is 35 minutes.
10	Steamed Chicken Feet with Black Bean Sauce	Steam function. The temperature is set to 115 °C, and the time setting range is 9 minutes.
11	Steamed Pork with Rice Powder	Steam function. The temperature is set to 100 °C, and the time setting range is 20 minutes.
12	Steamed Pork Belly	Steam function. The temperature is set to 110 °C, and the time setting range is 20 minutes.
13	Steamed Cured Meat	Steam function. The temperature is set to 115 °C, and the time setting range is 17 minutes.
14	Steamed Chicken with Black Fungus&Lily Buds	Steam function. The temperature is set to 115 °C, and the time setting range is 20 minutes.
15	Steamed Chicken with Mushroom in Lotus Leaf	Steam function. The temperature is set to 115 °C, and the time setting range is 19 minutes.
16	Steamed Shrimp	Steam function. The temperature is set to 115 °C, and the time setting range is 14 minutes.
17	Steamed Shrimp with Garlic	Steam function. The temperature is set to 105 °C, and the time setting range is 12 minutes.

5. Operation

Preset Menu Description

Icon	Function Description	Features
18	Steamed Hairy Crab	Steam function. The temperature is set to 100 °C, and the time setting range is 30 minutes.
19	Steamed Grouper Fish	Steam function. The temperature is set to 115 °C, and the time setting range is 15 minutes.
20	Steamed Grass Carp	Steam function. The temperature is set to 110 °C, and the time setting range is 15 minutes.
21	Steamed Abalone	Steam function. The temperature is set to 115 °C, and the time setting range is 17 minutes.
22	Steamed Chicken	Steam function. The temperature is set to 120 °C, and the time setting range is 18 minutes.
23	Snow Fungus Papaya Soup	Steam function. The temperature is set to 115 °C, and the time setting range is 20 minutes.
24	Raisin Bread	Steam function. The temperature is set to 100 °C, and the time setting range is 20 minutes.
25	Roasted Beef	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 12 minutes.
26	Roasted Pork Chop Rice	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 10 minutes.
27	Roasted Chicken	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 30 minutes.
28	Roasted Dumplings	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 15 minutes.
29	Roasted Eggplant	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 10 minutes.
30	Roasted Sweet Potato	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 20 minutes.
31	Roasted Yam	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 30 minutes.
32	Roasted Corn	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 20 minutes.
33	Roasted Salmon	Steam and bake function. The temperature is set to 180 °C, and the time setting range is 12 minutes.
34	Roasted Squid	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 10 minutes.

5. Operation

Preset Menu Description

Icon	Function Description	Features
35	Seared Scallops with Butter	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 8 minutes.
36	Red Bean Mochi	Steam and bake function. The temperature is set to 200 °C, and the time setting range is 30 minutes.
37	Potato Chips	Bake function. The temperature is set to 200 °C, and the time setting range is 10 minutes.
38	Honey BBQ Pork	Bake function. The temperature is set to 200 °C, and the time setting range is 15 minutes.
39	Skewered Meat	Bake function. The temperature is set to 200 °C, and the time setting range is 20 minutes.
40	Baked Bread	Bake function. The temperature is set to 200 °C, and the time setting range is 8 minutes.
41	Baked Egg Tart	Bake function. The temperature is set to 220 °C, and the time setting range is 15 minutes.
42	Baked Cookies	Bake function. The temperature is set to 160 °C, and the time setting range is 8 minutes.
43	Swiss Roll	Bake function. The temperature is set to 160 °C, and the time setting range is 10 minutes.
44	Souffle	Bake function. The temperature is set to 180 °C, and the time setting range is 10 minutes.
45	Butterfly Cracker	Bake function. The temperature is set to 180 °C, and the time setting range is 10 minutes.
46	Banana Cake	Bake function. The temperature is set to 200 °C, and the time setting range is 25 minutes.
47	Madeleine	Bake function. The temperature is set to 200 °C, and the time setting range is 10 minutes.
48	Seafood Pizza	Bake function. The temperature is set to 180 °C, and the time setting range is 12 minutes.
49	Grilled Pork Chop	Bake function. The temperature is set to 200 °C, and the time setting range is 15 minutes.
50	Grilled Lamb Chop	Bake function. The temperature is set to 180 °C, and the time setting range is 35 minutes.
51	Grilled Chicken Wings	Bake function. The temperature is set to 200 °C, and the time setting range is 25 minutes.

5. Operation

Preset Menu Description

Icon	Function Description	Features
S2	Grilled Saury	Bake function. The temperature is set to 220 °C, and the time setting range is 20 minutes.
S3	Garlic Toast	Bake function. The temperature is set to 200 °C, and the time setting range is 10 minutes.
S4	Grilled Nuts	Bake function. The temperature is set to 160 °C, and the time setting range is 15 minutes.
S5	Grilled Vegetables	Bake function. The temperature is set to 230 °C, and the time setting range is 15 minutes.

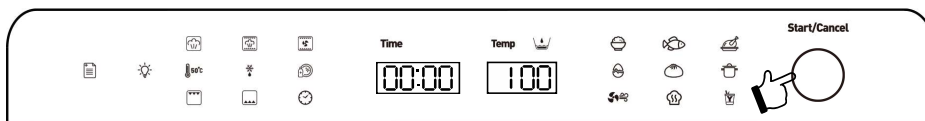
- * When the preset menu is entered, the default temperature and time are displayed. The temperature and time can be adjusted according to personal habits, food status or ambient temperature.
- * The temperature of insulation, thaw, disinfection, fermentation, and cheese in the function table is not adjustable (the temperature can be displayed when setting).
- * The steam function temperature is set from 50 °C to 120 °C, and the time range is from 5 to 60 minutes.
- * The steam and bake function temperature is set from 130 °C to 230 °C, and the time range is from 5 to 60 minutes.
- * The bake function temperature is set from 100 °C to 230 °C, and the time range is from 5 to 60 minutes.

5. Operation

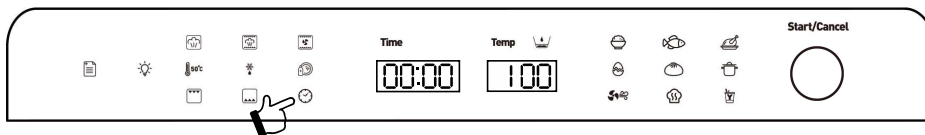
5.2 Instructions For Use

Reservation

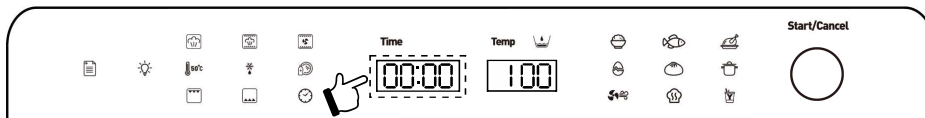
- 1 In standby mode, rotate the knob until the screen is fully illuminated.



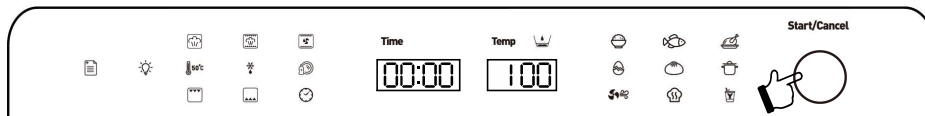
- 2 Rotate the knob, choose [🕒 Reservation] key, then the icon flashes.



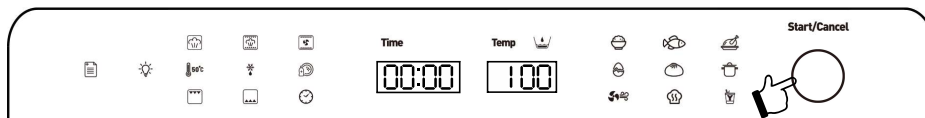
- 3 Press the knob, the time setting flashes, rotate the knob to adjust the time. After adjusting the time, press the knob again.



- 4 Rotate the knob, choose one function, then the icon flashes.



- 5 After completed the selection, press the knob to activate the function.



5. Operation

5.3 Use Common Sense

The following phenomena are normal:

Phenomena	The Reason
Intermittent noise during work	Working sound of circuit components.
Water sound during steaming	When the steam function is used for a long time, the condensed water formed by the steam is accumulated in the exhaust pipe of the cavity, and when there is steaming. When the steam passes through the exhaust pipe, the impact condensate forms a wave sound. This is normal.
Steam condenses in the louver	Excess steam in the furnace cavity is rapidly cooled and discharged through the exhaust port during cooking, but a small part of the steam will condense. This is normal at the vents of the blinds.
Voltage fluctuations can affect cooking time and results	When the voltage fluctuates between -10% and +5%, the steam oven can still work, but the voltage is too high. Or the effect of low, the output power is relatively increased or decreased, so the cooking time and effect will change, which is normal.
Steam-related function and a small amount of residual water on the door glass plate after baking some foods with more moisture	During the steam function, some condensation water will be generated in the cavity, and some of it will be evaporated and reused. However, some of them will collect at the bottom edge of the cavity and will not evaporate, and the exhaust pipe will also.

5. Operation

5.3 Use Common Sense

Attention

- ※ If the steam oven is not working, check:
 - Whether the power plug is inserted properly
 - Whether the furnace door is closed properly
 - Whether the water tank is in place
 - Whether the household protector trip or burn out
- ※ There is no food in the oven and the steam oven is started: please open the door immediately and stop working.
- ※ For the health of you and your family, it is recommended that when cooking, please use pure water or distilled water, try not to use tap water or mineral water, in order to avoid scaling or impurities blocking the pipeline.
- ※ Use the baking or air drying function to dry the moisture in the furnace first to achieve the drying effect.
- ※ The product must be tested for water before leaving the factory, and it is normal for the new machine to find moisture residue.

6. Cleaning and Maintenance

Attention

※ Never use strong detergents, banana water, benzene, abrasive powder and metal brushes to clean any part of the stove.

01. Before cleaning the chamber, close the steam oven and unplug the power cord from the outlet.
02. Always keep the cavity clean. When food or soup splashes on the inside of the oven, wipe it off with a damp cloth. Hard materials should not be used.
If the inner wall of the furnace is dirty, use a soft lotion. Do not use a rough, abrasive lotion.
03. It is recommended to use pure water or distilled water for steam oven cooking water.
If tap water is used for a long time, scale will be generated on the inner wall of the chamber.
04. The water tank should be inspected at least once a month. If necessary, remove the water tank horizontally, scrub it and place it.
05. After cooking, the residual water in the water tank and the cavity should be cleaned to avoid bacteria and odor. When cleaning the residual water in the cavity, the cavity should be cooled to avoid being burnt by high temperature.
06. Clean each time after cooking. Apply a toothpaste to the top of the cavity with a cleaning cloth or a toothbrush, and then clean the cavity with a cleaning cloth.
07. If the control panel is wet, wipe it with a soft dry cloth. Do not wipe the control panel with a rough, abrasive detergent. When wiping the control panel, please cut off the power to avoid misuse.
08. If the steam oven is not used for a long time, unplug the power supply, clean the cavity and put it in a dry and ventilated environment without corrosive gas.
09. Do not scrape the glass door with a rough cleaning device or sharp metal, as this will cause the glass to break.
10. When cleaning food trays and oil pan utensils, please use soft materials (such as cloth materials) to clean, do not use hard materials (such as metal materials), so as not to scratch the vessel and damage the protective layer.

7. Troubleshooting

Phenomenon	The Reason	Exclusion method
Control panel is not lit	1.The steam oven is not connected to the power supply 2.The power cord is not working properly	1. Steam oven connected to the power supply (The door is not closed) 2. Please contact the after-sales service unit for processing
The control panel displays an exception.	1. Control panel damage 2. Damage to electronic components on the board	Please contact the after-sales service unit for processing
Water splashes and splashes out of the oven during cooking	1.The door is not closed 2.Door seal failure put it back in place.	1.Re-close the door 2.Please contact the after-sales service unit for processing
Gas leakage at the door	1.Poor assembly of the seal on the door assembly 2.Door hook damage	Please contact the after-sales service unit for processing
Furnace light is not bright	1.Furnace lamp damage 2.Main computer board is damaged	Please contact the after-sales service unit for processing
Button failure	1.Damage to electronic components on the board 2.Poor internal line contact	Please contact the after-sales service unit for processing

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