

ROBAM

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ROBAM



使用说明书
User Manual
ZKQS-57-CQ772

Combi Steam Oven

蒸烤炸一体机

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

使用产品前请仔细阅读本使用说明书，并请妥善保管

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Safety Precautions

All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper operation of this product.

- ◆ Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused.
- ◆ Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.
- ◆ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. When taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.
- ◆ The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
- ◆ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ Use 16A socket alone, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.
- ◆ If the appliance functions improper, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.
- ◆ Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.
- ◆ In order to avoid fire alarm, appliance must be kept in clean condition and the air passage must be kept unobstructed.
- ◆ This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply .

- ◆ After the steam mode is finished, there will be steam coming out when you open the appliance door. Do not open the appliance in the direction of the door to avoid steam burns.
- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ **WARNING: Accessible parts may become hot during use.** Young children should be kept away.
- ◆ **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- ◆ **WARNING: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/the glass of hinged lids of the hob(as appropriate), since they can scratch the surface, which may result in shattering of the glass.**
- ◆ **WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.**
- ◆ Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended.
- ◆ Disconnect the power supply when the appliance is not in use for long time.
- ◆ Improper use may result in water or gas leak. Contact the qualified service personnel for service.
- ◆ Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
- ◆ Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
- ◆ Turn off the appliance as soon as it is ready for use, otherwise residual fat can start a fire.
- ◆ You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
- ◆ If the appliance functions abnormal, please disconnect the power plug and power it on again.
- ◆ When using the fryer grill, baking tray, steam plate, make sure place in the right position.
- ◆ The appliance cannot be used as an indoor heater.
- ◆ Steam cleaner is not to be used.
- ◆ When the water in the drip tray is too excessive, adopt the absorbent cotton or cloth to absorb the water.
- ◆ This appliance just for household use only.

- ◆The appliance must not be installed behind a decorative door in order to avoid overheating.
- ◆When cooking with Grill Mode, grease can catch fire if overheated. Do not try to extinguish burning grease with water; turn appliance off or unplug it, and keep the appliance door closed to stop the flame from spreading. Never leave the appliance unattended when cooking food with fat.
- ◆When cooking with Grill Mode, grilling food for too long can cause it dry out and have the risk of catching fire. Do not exceed the recommended cooking time.

Product Introduction

Dear Users

Thank you for choosing Robam product. We recommend that you read this manual carefully before installing and using this product and keep it for future reference.

The company is a professional enterprise producing range hood, combi steam oven, gas stove, disinfection cabinet, electric oven and other household appliances and kitchenware. Robam combi steam oven adopts advanced design concept, focusing on overall design and model optimization.

※ All pictures of the product in the Manual are for reference only. The real products shall prevail. Our products are constantly improved. The manual will be subject to change without prior notice.

Important Information

Packaging of Combi Steam Oven

Please dispose of these packaging materials in an environmentally friendly way to maintain a good environment.

Do not allow children to play with packaging materials such as plastic films and paper boxes, as this may cause suffocation accidents. Therefore, please keep the packaging materials away from children.

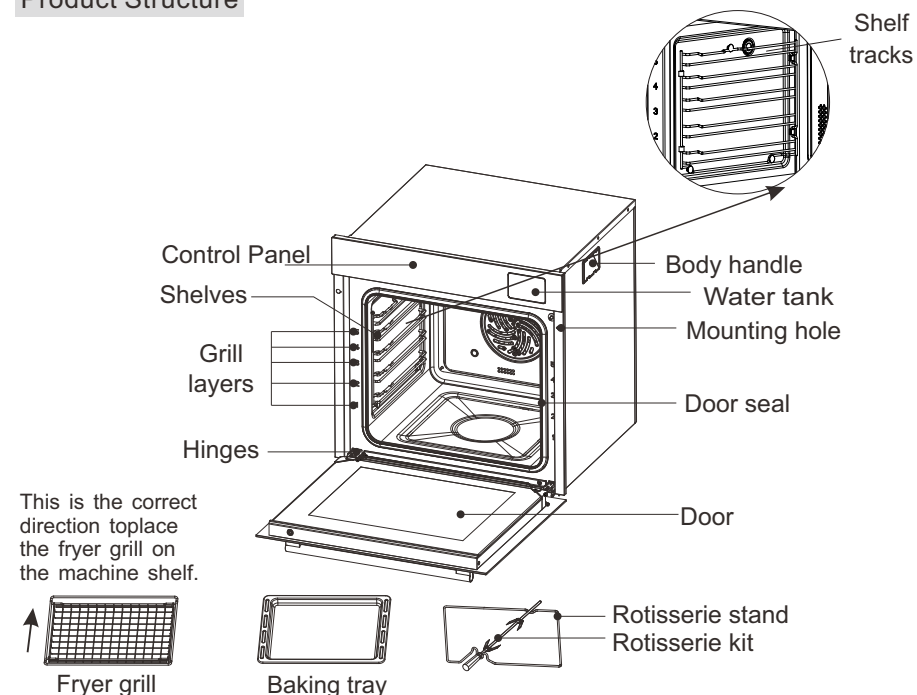
List of Attachments

S/N	Description	Quantity
1	User manual	1
2	ST3.5*30 screw	2
3	Fryer grill	1
4	Baking tray	1
5	Shelves	2
6	Rotisserie stand	1
7	Rotisserie kit	1
8	Descaling agent	1

Technical Parameters of the Product

Model	ZKQS-57-CQ772
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	3150W
Overall volume	73L
Net Weight	41.4kg
Dimensions (mm) width × height × depth	595 × 595 × 520
Energy Efficiency Test Mode	ECO
Useable Capacity	57L
Useable internal dimension (mm) width × height × depth	427×377×368

Product Structure



Note: •Depending on the cooking needs, you can place the fryer grill, baking tray and between the shelf tracks and push them to the bottom.

Installation Instructions

In the setting position of the cabinet, set the square hole according to the installation diagram below, insert the electric oven into the square hole smoothly, and pay attention not to tilt it. The specific opening size (mm) is shown in the table below:

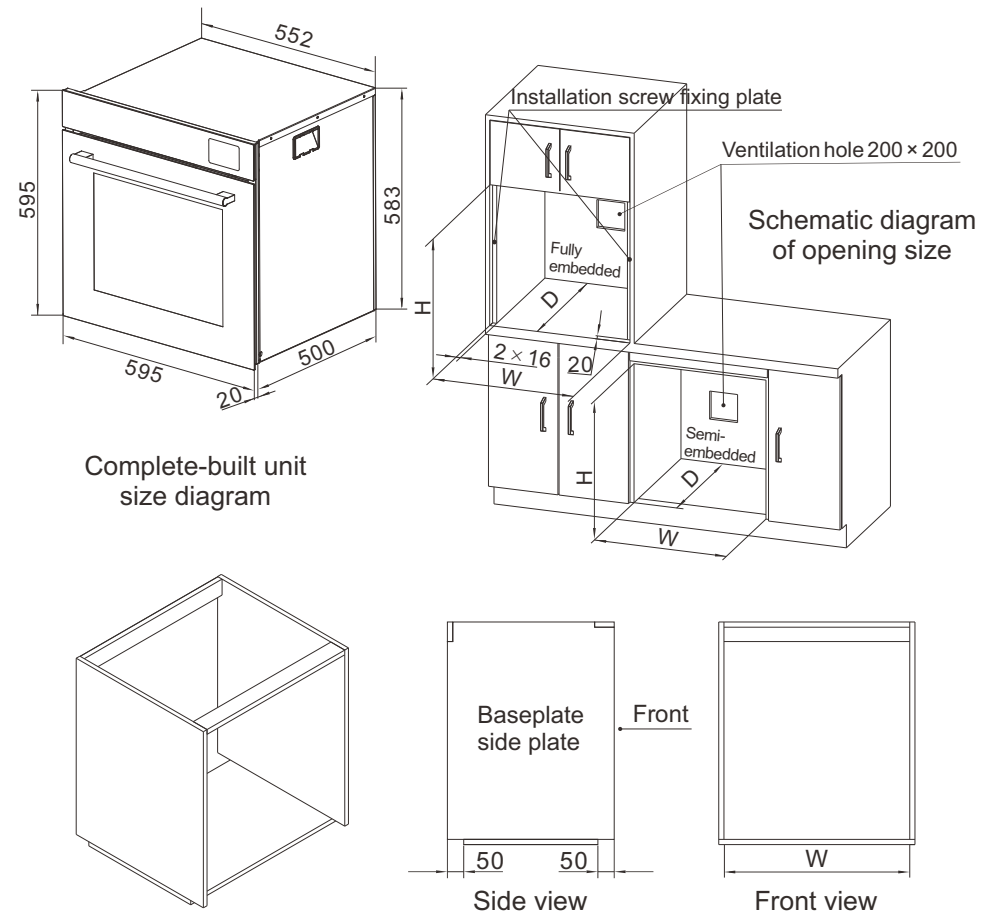
S/N	Description	W	H	D
1	Fully embedded opening size	600	600	565
2	Semi-embedded opening size	560	590	550

Installation requirements:

- The cabinet plane or counter top where the utensils are placed must be level.
- Try to circulate the air around the utensils in the cabinet, and it is recommended that the splint and fixing plate be moisture-proof, waterproof, corrosion-proof, and non-flammable.
- Use the two mounting screws to fix the body to the cabinet through the fixing holes on the left and right door frames.

Power requirements

- For permanent installation. The circuit must be fitted with appropriate cutting and protection devices, and the plugs and sockets connecting to the power supply should be of the same type and comply with the relevant local requirements.
- The power cord must be easily accessible. Ensure that the appliance can be disconnected at any time after installation. Make sure that the socket is securely and effectively grounded.
- If there are other electrical appliances around, please make sure that the installation distance is greater than 100mm.

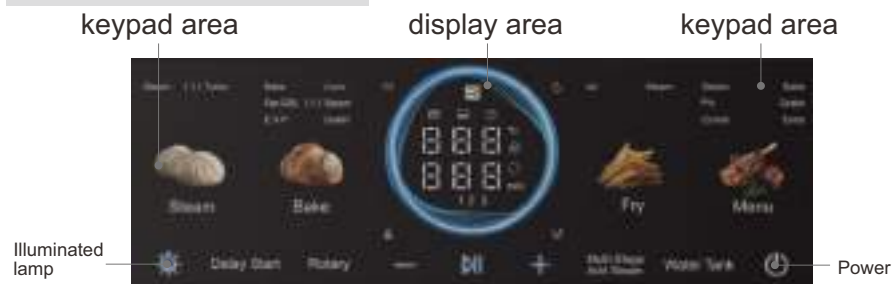


Note:

- When the product installation location is the cabinet, in order to ensure that the product door body and the left and right cabinet doors form an overall consistent visual effect, it is recommended to use the cabinet structure diagram shown in the figure above.
- This is built-in electric oven.

Instructions for Use

Introduction to Control Panel



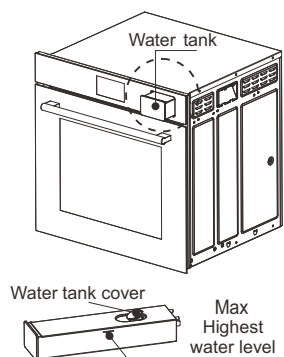
Steam	Normal(Normal Steam)	Turbo(Turbo Steam High)	Turbo(Turbo Steam Medium)
Bake	Bake	Conv(Convection Bake)	Fan GRL (Fan Grill)
	Roast(Roast with Steam High)	Roast(Roast with Steam Medium)	Roast(Roast with Steam Low)
	EXP(Expert Baking Mode)	Gratin (Gratin Bake)	
Fry	Air(Air Fry)	Steam(Steam Fry)	
☀ Warming up	⌚ Working	📶 Upper temperature	📶 Lower temperature
☕ Add Steam	⚙ Descaling	💧 Water shortage	123 Multi-Stage directives
↺↻ Rotate	⏸ Recognition	⊕⊖ Adjustment key	

Pre-use instructions

When the new product is used for the first time, because the evaporation of the protective coating of heating element will produce peculiar smell, so under the condition of ensuring that the surrounding environment of the product is well ventilated, fill the water tank with water, first choose steam 100°C, 10min, after the work is over, then choose Bake 220°C, 20min, all work is completed until the machine is cooled, use a damp rag to wipe and clean the inner tank, and subsequent cooking can be carried out normally.

Water tank filling and installation precautions:

1. In the power-on state, press "Water Tank" key, the water tank automatically popped up, take out the water tank (As shown in the picture on the right).
2. Check whether the water tank is clean before use, or whether there are foreign objects blocking the water inlet, such as odor or dirt, please promptly clean, do not clean with boiling water.
3. Open the water tank cover to add water to the tank, do not exceed the maximum water level.
4. Push the water tank after adding water into the tank slot, and there will be a chirping alert when the tank is pushed into place.



Note:

- It is forbidden to add hot water into the water tank to avoid deformation of the water tank and damage to the machine.

How to Use

1. Power on

Turn on the power, beep, enter standby mode, power key half lit. Long press the power key to turn on the machine and enter default mode.

2. Select cooking mode

Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode

Steam modes : Steam, ||| Turbo Steam, || Turbo Steam

Bake modes : Bake, Conv, Fan GRL, ||| Roast, || Roast, | Roast, EXP, Gratin

Frying modes : Air Fry, Steam Fry

Take the steam mode as an example

- ① Short press the "Steam" key to select the steam mode, the last used steam mode or the default mode Normal steam blinking;
- ② Short press the "Steam" key to switch between Normal Steam, ||| Turbo Steam, and || Turbo Steam, modes;
- ③ If you need to adjust the cooking temperature, short press the temperature display area, then short press the "+" or "-" key to adjust the temperature ;
- ④ If you need to adjust the cooking time, short press the time display area, then short press the "+" or "-" key to adjust the time.
- ⑤ After the parameter adjustment is completed, short press the "⏸" key can enter the preheating mode automatically, buzzer beeps when preheating is completed and automatically enter the cooking state. When the cooking is complete, the buzzer beeps to indicate.



Note: The cavity temperature remains high after using the Bake function. Allow the cavity to cool down completely before activating the Steam function.

Expert Baking Mode

- ① Short press the "Bake" key to enter the bake mode, and press it several times to select "EXP";
- ② Short press the temperature display area, "EXP" (Upper Temperature) blinks, if you need to adjust, short press the "+" or "-" key to adjust, short press the temperature display area again to switch to the lower temperature setting;
- ③ If you need to adjust the cooking time, press the time display area to adjust;
- ④ Finally short press the ">||" key to start.



Note:

- If there is no need to adjust the temperature and time, you can directly press the ">||" button to activate the function after selecting the mode.
- To set the cooking temperature and time, you may refer to the cooking reference table, or adjust them according to your personal taste and cooking experience.
- Some modes are equipped with a cooking memory function. The appliance will recall the last used cooking mode when restarted without a power cut.
- The temperature is not adjustable for some modes.

Rotary

In some modes, short-press the "Rotary" button to activate the rotisserie function; short-press the "Rotary" button again or the function will turn off automatically at the end of the current cooking cycle. Pausing the cooking process midway will not deactivate the rotisserie function.

Multi-Stage/Add Steam

Add Steam

- ① In the baking mode work and "Multi-Stage/Add Steam" key light state, press the "Multi-Stage/Add Steam" key, 1 minute forced to add steam, add steam process can not be canceled, "☁" blinking, the "Multi-Stage/Add Steam" key goes out.
- ② "☁" (Water shortage) alarm during add steam, stop add steam, baking function continues.

Multi-Stage

In order to meet the user's diverse tastes, the special "Multi-Stage" mode, can be divided into 3 different modes of food cooking.

For example, the 1st stage selects "Steam", the 2nd stage selects "Bake", and the 3rd stage selects "Air Fry" operation as follows:

Setting of the 1st stage

Short press "Multi-Stage/Add Steam" key to enter the first stage of cooking settings, and then short press "Steam" key to select "Normal" mode, if you need to adjust the cooking temperature, short press the temperature display area, then short press the "+" or "-" key to adjust the temperature; if you need to adjust the time, short press the time display area, then short press the "+" or "-" key to adjust the time, after the adjustment is completed, press the "Multi-Stage/Add Steam" key to enter the second section of cooking settings.



Setting of the 2nd stage

Short press "Bake" key to select "Bake" mode, temperature and time adjustment mode as stage 1: after the adjustment is completed, press the "Multi-Stage/Add Steam" key to enter the third stage of the cooking settings.



Setting of the 3rd stage

Short press the "Fry" key to select "Air Fry" mode, temperature and time adjustment as in stage 1, after the adjustment is completed, short press the ">||" key to start.



Note:

- When setting the multi-stage function, you can press the "Multi-Stage" key continuously to switch the currently set multi-stage. You can cycle through the four states of multi-stage 1, multi-stage 2, multi-stage 3, and cancel multi-stage in that order;
- If only multi-stage 1 work is selected, the default is normal mode;
- The multi-stage can be paused, and the time of the current mode can be adjusted;
- The multi-stage 1 cannot be selected for "Gratin", and if multi-stage 2 is selected for "Gratin", multi-stage 3 cannot be set up.

Menu

Built-in 58 automatic recipes and 7 Extra modes for convenience.

- ① Short press the "Menu" key to enter the menu mode;
- ② Short press "Menu" key to select the desired recipe category, short press the recipe number display area, and then **short press** the "+" or "-" key to select the desired serial number, the corresponding relationship as in the table, such as the need to adjust the time can be press the time display area, enter the reference setting;
- ③ Finally press the "▶||" key to start working.



Note:

- Some recipes require the food to be removed and processed halfway through, and the machine will beep to remind you;
- In the working state, press the "▶||" key to pause the work, you can adjust the cooking time;
- Some of the recipes do not need to warm up, directly into the work state;
- For recipe details, please scan the QR code on the product.

Recipe / Extra mode table

Steam	P01Buns	Fry	P35Chips
	P02Perch		P36Chicken Leg
	P03Prawn		P37Chicken Fillet
	P04Yoghurt		P38Popcorn Chicken
	P05Hairy Crab		P39French Lamb Chops
	P06Egg Custard		P40Crispy Chicken Wings
	P07Honey Broccoli	Gratin	P41Cheese Hot Dog Stick
	P08Steam Eggplant		P42Volcanic Stone Sausage
	P09Multi-Grains Bowl		P43Squid
	P10Brown Sugar Cake		P44Cheesy Corn
	P11Asparagus Beef Rolls		P45Garlic Prawns
	P12Spareribs with Black Bean		P46Garlic Oysters
	P13Baby Cabbage with Sauce		P47Cheese Lobster
	P14Chopped Pepper Fish Head		P48Bolognese Pasta
	P15Egg with Tofu and Minced Meat		P49Potato with Bacon
	P16Chopped Pepper Enoki Mushrooms		P50Pineapple Baked Rice
	P17Chicken with Mushroom and Black Fungus	Combi	P51Eggplant
	P18Black Bean Sauce with Seasonal Vegetables		P52Clay Pot Rice
Bake	P19Pizza		P53Grilled Tendon
	P20Yakitori		P54Spicy Grilled Fish
	P21Leg of Lamb		P55Hand-Baked Buns
	P22Chiffon Cake		P56Cumin Lamb Chops
	P23Sweet Potato		P57Crispy Aromatic Duck
	P24Turkish Kebab		P58Grilled Corn with Sauce
	P25Garlic Potatoes	Extra	P59Defrost
	P26Braised Chicken		P60Fermentation
	P27Cranberry Cookies		P61Keep Warm
	P28Chicken with Fruits		P62Clean
	P29Foil Baked Spareribs		P63Drying
	P30Portuguese Egg Tart		P64Sterilize
	P31Roasted Rabbit Meat		P65Descale
	P32Pacific Saury with Salt		
	P33Orleans Chicken Wings		
	P34Dried Fruits and Vegetables		

Descale

The mode is divided into three stages (the first stage is descaling, the second and third stage is rinsing), add 30 grams of descaling agent to the water tank, then fill the water tank with warm water to the maximum water level line;

① Press the "Menu" key to enter the "Extra" mode selection state, then press the "+" key to select "P65" mode, then short press the "▷||" key to start working, the display shows "1" and "P65", after the first stage is completed, it will automatically enter into the pause state, the buzzer beeping prompt, the display shows "2", then take out the water tank to pour out the remaining water, and then add water to the highest water level line, put into the water tank, press the "▷||" key to start working;

② After the completion of the second stage automatically enter the pause state, the buzzer beeping prompt, the display shows "3", at this time take out the water tank to pour out the remaining water, and then add water to the highest water level line, put into the water tank, press the "▷||" key to start working.

Note:

- The steam function will remind the user to descale after a certain cumulative working time, at this time, the steam function can only be used once, please descale;
- To ensure the descaling result during the descaling process, please do not stop and quit in the middle of the process. In case of power failure or other abnormal situations, please restart the descaling function after recovery;
- "Clean", "Drying", "Sterilizing" and "Descale" modes can not adjust temperature and time.
- Recipes (P01-P65) can only set the time;
- It is recommended to open the door when using the dry mode for better drying results. (Before starting the drying mode, wipe and clean the inner liner with a cloth to remove dirt and water stains)

ECO

Within 15 seconds of power-on, press and hold the Steam and Bake buttons simultaneously for 2 seconds to enter ECO mode. To adjust the temperature and time, follow the above steps, then press the Start button to activate. When the preheating temperature is reached, place the ingredients inside the cavity. At the end of cooking, the buzzer will sound as a reminder. (To exit ECO mode, press the Steam, Bake, Fry or Recipe button to return to normal mode.)

■ Adjustment of settings

During the working process, if you want to change the setting mode, temperature and time, please press the "▷||" key to pause the work first, select the parameter to be adjusted, and press the "+" or "-" key to adjust it, and after the adjustment is completed, press the "▷||" key to start working.

■ Light

In the energized state, the lighting can be turned on by press the "☼" key, and then press this key to turn off the lighting, if not, it will automatically turn off after a few minutes.

■ Completion of work

1. When the work is finished, the buzzer beeps to indicate.
2. In standby mode, it will turn off automatically after a few minutes without any operation.
3. During the working process, long press the "⏸" key can directly stop heating, into the shutdown state.

Note:

- If the internal temperature of the product is too high, the cooling fan will be working for a period of time and then stop running, which is conducive to prolonging the life of the machine;
- To shorten the heat dissipation time, it is recommended to leave the product door open when dissipating heat.

Mode Menu

Mode	Default working temperature (°C)	Default working time (min)	Temperature range (°C)	Time range (min)
Normal(Normal Steam)	100	20	30-150	1-120
Turbo(Turbo Steam)	105	10	105	1-120
Bake	160	30	35-230	1-120
Conv(Convection Bake)	200	30	35-250	1-120
Fan GRL (Fan Grill)	160	30	35-250	1-120
Roast(Roast with Steam)	200	30	150-230	1-120
EXP(Expert Baking Mode)	Upper temperature:180 Lower temperature:160	30	100-200	1-120
Gratin (Gratin Bake)	280	8	280	1-30
Air(Air Fry)	200	30	35-230	1-120
Steam(Steam Fry)	200	30	150-230	1-120
Defrost	-	25	-	1-60
Fermentation	-	40	-	1-720
Keep Warm	-	120	-	1-720
Clean	-	10	-	-
Drying	-	10	-	-
Sterilize	-	30	-	-
Descale	-	-	-	-

Note: Roast with steam can choose small, medium and large steam volume, default large; Turbo Steam can choose large and medium steam volume,default large gear.

Cooking Reference List

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Normal(Normal Steam)	Rice	3	Fryer grill	100	25-35	300g rice, rice-to-water ratio 1:1.2, divided into 3 bowls
	Handmade Steamed Buns	3	Fryer grill	100	15-25	approx 80g each, 8 pcs total
	Frozen Dumplings	3	Fryer grill	100	10-15	1 whole tray, 30 pcs total
	Steamed Sponge Cake	3	Fryer grill	100	40-45	8-inch cake mold
	Steamed Egg Custard	3	Fryer grill	95	15-20	2 eggs, egg-to-water ratio 1:2
	Whole Chicken	3	Fryer grill	100	45-50	approx 1200g
	Chicken Nuggets	3	Fryer grill	100	20-25	approx 500g, chopped into pieces
	Beef Brisket	3	Fryer grill	150	80-90	approx 500g, cut into chunks
	Duck Meat	3	Fryer grill	150	30-35	approx 1000g, chopped into pieces
	Chinese Mitten Crabs	3	Fryer grill	95	20-30	1200g Chinese mitten crabs, 8 pcs total
	Tremella Sweet Soup	3	Fryer grill	110	100-110	approx 15g dried tremella, approx 1000g clear water
	Sweet Potatoes	3	Fryer grill	100	40-45	approx 1000g, 9 pcs total
	Corn	3	Fryer grill	100	20-25	approx 1000g, 3 pcs total
	Fish Head	3	Fryer grill	105	10-15	approx 600g
Turbo(Turbo Steam)	Prawns	3	Fryer grill	105	3-5	approx 400g
	Perch	3	Fryer grill	105	8-15	approx 400g, scored on fish back
	Broccoli	3	Fryer grill	105	3-5	approx 200g
	Baby Bok Choy	3	Fryer grill	105	10-15	approx 300g
	Long Eggplant	3	Fryer grill	105	10-15	approx 400g, cut into sections
	Cake	3	Fryer grill	150-160	45-60	8-inch cake mold
Bake	Chicken Wings	3	Fryer grill+Shallow Baking Tray	190-200	15-25	15 chicken mid-joints, approx 50g each
	Pizza	3	Shallow Baking Tray	200-210	15-20	8-inch frozen pizza crust
	Corn	3	Shallow Baking Tray	210-220	25-30	approx 1000g, 3 pcs total
Conv(Convection Bake)	Vegetables (Enoki Mushrooms)	3	Shallow Baking Tray	200-210	10-15	approx 300g enoki mushrooms
	Whole Tray of Cake	3	Shallow Baking Tray	150-160	25-35	1 whole tray
	Egg Tarts	3	Shallow Baking Tray	200-220	15-25	15 egg tarts
	Cookies	3	Shallow Baking Tray	160-170	15-25	1 whole tray
Fan GRL (Fan Grill)	Whole Chicken	3	Rotisserie Kit + Shallow Baking Tray	150-160	50-60	approx 1200g whole chicken
	Pigeon	3	Rotisserie Kit + Shallow Baking Tray	170-180	25-35	approx 600g young pigeons, 2 pcs total
	Grilled Skewers	3	Fryer grill+Shallow Baking Tray	200-210	10-15	8 meat skewers

Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Gratin (Gratin Bake)	Baked Oysters	3	Fryer grill	280	10-15	approx 1000g, 12 pcs total
	Baked Prawns	3	Fryer grill	280	5-15	approx 300g, 15 pcs total
	Baked Steak	3	Shallow Baking Tray	280	5-15	approx 200g
Roast (Roast with Steam)	Saury	3	Fryer grill+Shallow Baking Tray	180-200	10-40	approx 400g, 6 fillets total
	Salmon	3	Shallow Baking Tray	200-220	10-20	approx 400g
	Lollipop Chicken Wings	3	Fryer grill+Shallow Baking Tray	190-210	15-30	10 chicken drumettes
	Potato Wedges	3	Fryer grill+Shallow Baking Tray	180-200	25-40	approx 600g, cut into chunks, approx 20g each
	Sweet Potatoes	3	Shallow Baking Tray	200-220	40-60	approx 1000g, 8 pcs total
Air (Air Fry)	French Fries	3	Fryer grill+Shallow Baking Tray	190-210	15-25	200g frozen French fries
	Frozen Fried Dough Sticks	3	Fryer grill+Shallow Baking Tray	190-200	5-10	240g frozen fried dough sticks, 3 pcs total
Steam (Steam Fry)	Popcorn Chicken	3	Fryer grill+Shallow Baking Tray	200-220	15-25	400g frozen popcorn chicken
	French Lamb Chops	3	Fryer grill+Shallow Baking Tray	180-200	10-20	approx 600g, 6 pcs total
	Original Flavor Chicken Nuggets	3	Fryer grill+Shallow Baking Tray	200-220	15-20	300g semi-finished original chicken nuggets
Multi-Stage	Crispy Fried Chicken	3	Fryer grill+Shallow Baking Tray	Normal 100°C 20min+ Fan GRL 220°C 25min	40-50	approx 1200g whole chicken
	Crispy Fried Duck	3	Fryer grill+Shallow Baking Tray	Normal 105°C 70min+ Fan GRL 215°C 30min	75-110	approx 2000g whole duck

Note:

- The cooking temperature and time in the above table are for reference only. During cooking, users may adjust the temperature, time, mode and cooking level according to personal taste and cooking experience.
- Before baking, marinate the food with prepared ingredients for 30–40 minutes to enhance flavor. To ensure even heating during baking, it is recommended to flip the food.
- The modes requiring a full water tank are: Steam mode (Normal Steam, Turbo Steam), Bake mode (Roast with Steam), Fry mode (Steam Fry), and auxiliary functions (Defrost, Ferment, Clean, Sterilize, Descaling).

Common Phenomenon and Treatment when Baking

Function	Symptom	Cause analysis	Disposition
Steam	Undercooked food from steaming	① The steaming time is too short ② The portion of steamed food is too large or too big ③ The door is opened too many times during steaming ④ Incorrect choice of attachment	① Extend the steaming time ② Steam with the appropriate portion size ③ Do not open the door as much as possible during the steaming process ④ Select the correct attachment for steaming
	Steamed food is too old or overcooked	① The steaming time is too long ② The steaming temperature is too high ③ Incorrect mode selection	① Reduce steaming time ② Turn down the temperature ③ Choose the right model
	Steamed food is soupy	① Failure to control water before steaming ② Liquid seasonings (cooking wine, soy sauce, etc.) there's too much volume	① Drain on kitchen paper before steaming ② Reduce the amount of liquid seasoning
Bake	Uneven baking	① Incorrect choice of mode ② Food is not of the same size or food is not placed evenly ③ Incorrect location of cooking layer	① Choose the right model ② Cut food evenly in size and evenly on the attachment place ③ Select the appropriate cooking layer position
	Grilled food top coat color or bottom color deeper	① Incorrect choice of mode ② The baking temperature is too high ③ The cooking layer is positioned too high	① Choose the right model ② Turn down the temperature ③ Repositioning to a lower level
	Grilled food light color or not sear through	① Incorrect choice of mode ② The baking temperature is too low ③ The baking time is too short ④ Incorrect location of the cooking layer ⑤ High number of box door openings	① Choose the right model ② Turn up the temperature ③ Extended baking time ④ Choose the right location for the cooking layer ⑤ When cooking food, try not to open the door of the box.
	Baked cake cracked and deep thick layer of potpourri	① The baking time is too long ② The baking temperature is too high ③ Errors in the recipe or process of making cakes and pastries ④ Incorrect cooking layer position or mode selection ⑤ Incorrect mold selection	① Reduce baking time ② Turn down the temperature ③ Adjust the formula and choose the correct operation process ④ Select the appropriate cooking layer position or the right mode ⑤ Replacement of suitable molds
Fry	Uneven or uncrispy	① Food not turned over during cooking ② Setting temperature too low or time too short ③ Incorrect choice of attachments ④ Foods are more suitable for cooking in a deep fryer	① Turning or flipping food during cooking ② Turn up the temperature or extend the time ③ Selection of the correct attachment ④ Brush a layer of oil on the surface of the food

Common Faults and Solutions

The following table lists the general faults, please confirm and deal with them according to the listed instructions. If you still cannot deal with them or cannot confirm the cause of the faults, please contact your local dealer or service center. For your safety, we would like to remind you that you should not disassemble and repair the product by yourself.

Failure phenomenon	Reason	Processing method
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or contact professional repairer
The lights are not on	Power failure or bulb failure	Check the power supply or contact professional repairer
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional repairer
Monitor “  ” (Water Shortage) flashes	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional repairer
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional repairer
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional repairer
The display shows 	Heating System Fault”	Please contact professional repairer
The display shows 	Faulty upper temperature sensor	Please contact professional repairer
The display shows 	Faulty Lower temperature sensor	Please contact professional repairer
The display shows 	Cooling fan temperature sensor fault	Please contact professional repairer
The display shows 	Upper fan failure	Please contact professional repairer

Failure phenomenon	Reason	Processing method
The display shows 	Communication failure (display board connection line abnormal), computer board failure	Please contact professional repairer

Maintenance and Care

Important: Before cleaning the machine, you must first power off.

Must always keep the appliance clean to ensure that there is no accumulation of fat and grease around the heating element, fan; fryer grill and baking tray, etc. must be cleaned to avoid the accumulation of fat to trigger a fire; meat can be wrapped in aluminum foil while baking for cleaning; any fat and grease will form a lacquer-like layer inside the appliance and be difficult to clean, so it should be cleaned after each use.

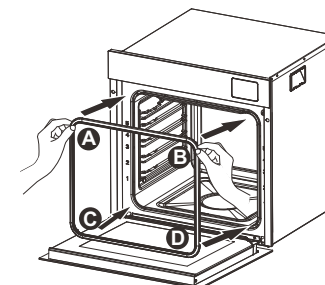
1. Inner Cavity: Clean with warm water. Do not use corrosive or abrasive cleaners. For stubborn stains, use a nylon brush or neutral cleaner; never scrub with a steel wool pad, as this may cause irreparable damage to the surface. Ensure all cleaner residues inside the cavity are completely rinsed off. After cleaning, dry the cavity with a cloth to keep it dry, or use the drying mode to dry it.
2. Glass Panel: Clean the glass surfaces on the door and control panel immediately when they get dirty. For tough dirt, use a neutral cleaner; do not scrub with a steel wool pad to avoid scratching the surface. Wipe the glass dry with a cloth after cleaning.
3. It is recommended to remove the water tank and empty the water after each use to prevent odor from developing over time.
4. After use, you must promptly clean up any accumulated water in the water collection tray to prevent overflow.
5. Removing and Installing the Fan Cover: The fan cover is fixed inside the cavity with 4 nuts. To remove it, simply unscrew the nuts counterclockwise.

Note: The fan cover must be reinstalled after cleaning.

6. Door Gasket Installation Method: With both hands, pinch the left and right A and B semicircular corners on the upper edge of the door gasket. Align them with the semicircular grooves on the upper edge of the front panel and press firmly into place. Then, take the left and right C and D semicircular corners on the lower edge of the door gasket, align them with the semicircular grooves on the lower edge of the front panel, and press firmly into place. Finally, press all four edges fully into their respective grooves. After pressing, ensure the door gasket is flat, wrinkle-free, and has no gaps.



Water Tank



Installation Diagram of the Door Gasket

7. When adding water to or cleaning the water tank, you can open the tank cover to perform the operation.
8. Removing and Installing the Shelves (The method for left and right shelves is the same): Press the position of the shelf (Figure 1) until the shelf is detached from the positioning screws. Then take it out upward following the arrow in Figure 2 to complete the removal. To reinstall the shelf, align the lower end of the shelf with screws 1 and 2 as shown in Figure 2 and insert it, then fasten the upper end of the shelf into the positioning screws.

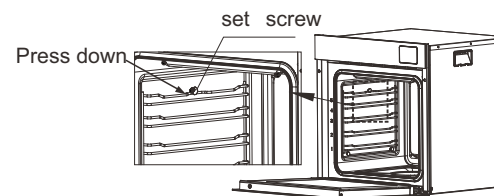


Figure1

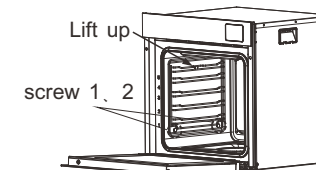


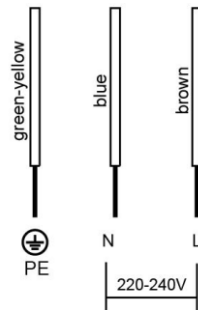
Figure2

Note: Please adjust the angle appropriately when installing or dismantling, otherwise it will cause damage to the inner liner enamel.

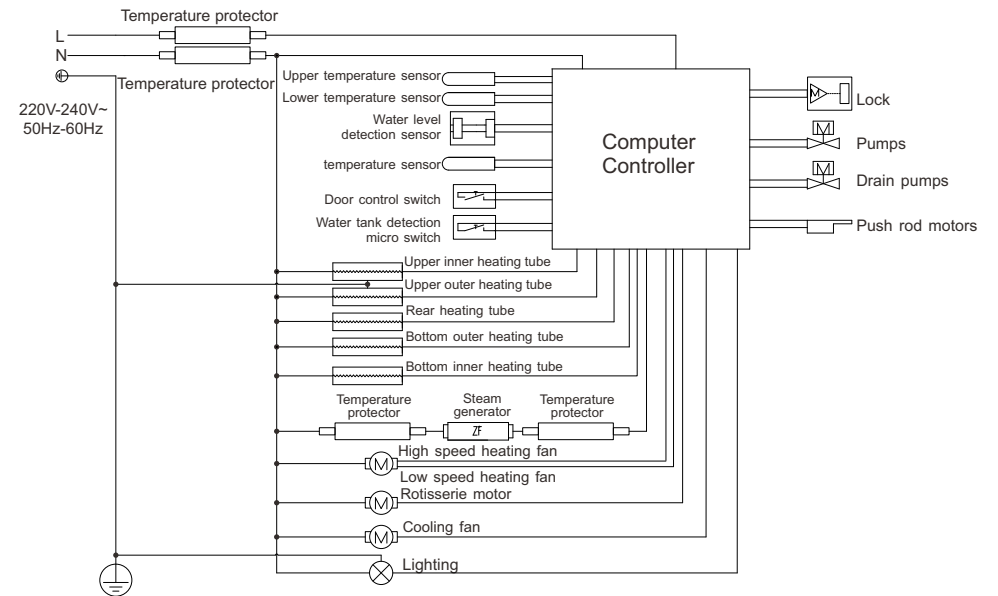
Connecting the oven to the mains power supply(For unplugged power lead)

The power supply should be connected in compliance with the relevant standard. The method of connection is shown below.

1. If the cable is damaged or needs replacing, this should be done by an after-sale technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



Electrical Schematic Diagram



目 录

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安全注意事项

以下均为有关安全的重要事项，敬请严格遵守，并在充分理解内容的基础上正确使用，由于本产品使用不当造成的任何财产损失、人身伤害，本公司不承担责任。

- ◆拔出插座上的插头时，必须手握插头的端部将其拔出，请不要手拿电源线拔插头，否则易发生触电、短路、起火等危险。
- ◆请不要使用松动或接触不良的电源插座，否则易导致触电、短路、起火等危险。
- ◆器具在使用期间会发热，注意避免接触器具内的发热单元，以免烫伤和灼伤；工作结束后取出食物时务必戴好耐高温保护手套，以免烫伤。
- ◆整机远离热源，煤气和酒精等易燃物品。
- ◆如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
- ◆单独使用16A的插座，请勿与几个电器同时使用同一个电源插座，并确保插座安全有效接地。
- ◆若器具出现故障请立即断开电源停止使用，并且不要触摸器具，请专业人员维修。
- ◆不得损伤电源线。使用电源线时不得折弯、拉伸、扭转、打结。不得用重物扣压、夹击电源线。
- ◆为防止火警，器具必须保持清洁，风道必须畅通无阻。
- ◆蒸模式结束后，打开器具门时会有蒸汽喷出，不要正对器具开门方向，以免蒸汽烫伤。
- ◆禁止无人照看的幼儿和残疾人使用此器具，并禁止儿童玩耍器具。
- ◆警告：在使用时可触及部分可能会发热。儿童应远离。
- ◆警告：为避免可能出现的电击，换灯前应确定器具已断开电源。
- ◆警告：不要使用粗糙擦洗剂或锋利的金属刮刀清洁器具门的玻璃，如果器具门的玻璃表面会擦伤，这样做会导致玻璃粉碎。
- ◆不可将易燃物质（例如烟雾剂）放置器具的里面和下面；使用器具时，不得在其附近喷洒烟雾剂，必须始终有人看管。
- ◆器具长期不使用，应切断电源。
- ◆如使用不当会导致漏水、漏气现象，请专业维修人员维修。
- ◆请勿在手脚潮湿或赤脚的状态下操作器具。
- ◆移开风扇保护装置前必须将器具断电。清洁后，必须按使用说明把保护装置重新设置到原位置。

- ◆用好后立即关闭器具，否则残余的脂肪会引发火警。
- ◆清洗时必须切断电源，注意使用中性清洗剂。同时使用柔软抹布擦洗，防止划伤表面。
- ◆若器具出现功能不正常时，请拔掉电源插头重新上电。
- ◆使用时内部炸烤网架、浅烤盘、有孔蒸盘等放置必须正确到位。
- ◆器具不能用作室内取暖器。
- ◆不能使用蒸汽清洁器。
- ◆当集水槽中水过多时，请使用抹布将集水槽中积水吸干。
- ◆使用带烤模式烹饪时，油脂如果过热会着火。切勿尝试用水浇灭燃烧的油脂，应关掉器具开关或拔掉电源插头，并保持器具门关闭，以抑制火焰蔓延。烹饪带油脂的食物时，切勿让器具处于无人看管的状态下工作。
- ◆使用带烤模式烹饪时，烤制食物时间过长会导致食物变干，并有起火的风险。请勿超过建议的烹饪时长。

产品简介

亲爱的用户：

让我们借此机会，对于您购买了老板电器的产品表示衷心的感谢。我们特别建议您在着手安装和使用本产品前，有必要仔细阅读此说明书，并请将其妥善保存，以备今后查阅。

本公司是国内生产吸油烟机、蒸烤炸一体机、燃气灶具、消毒柜、电烤箱等家用电器和厨具的专业企业；老板牌蒸烤炸一体机采用先进的设计理念，注重整体设计、优化造型；它具有健康、环保、节能等优点。

本产品属于I类器具，使用时必须具有可靠的接地。

※本说明书中的产品图片仅供参考，产品以实物为准。本公司产品持续改进，因产品改进所引起的内容变更，恕不另行通知。

重要信息

蒸烤炸一体机的包装

请以环保的态度处置这些包装材料，以保持一个良好的环境。

请勿让儿童玩耍塑料薄膜、纸箱等包装材料，这可能会产生窒息事故，所以请让包装材料远离儿童。

附件清单

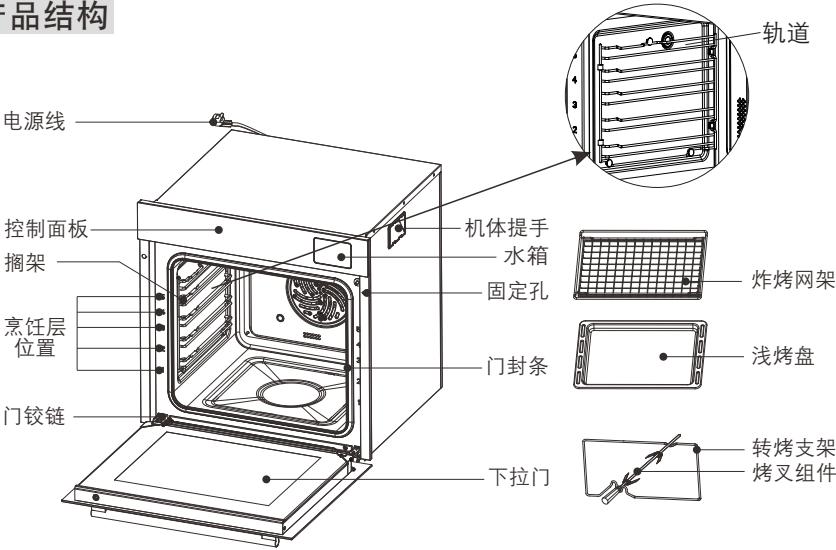
序号	名称	数量	序号	名称	数量
1	说明书	1份	5	搁架	2个
2	ST3.5×30自攻螺钉	2枚	6	除垢剂	1盒
3	炸烤网架	1个	7	烤叉组件	1个
4	浅烤盘	1个	8	转烤支架	1个

产品技术参数

型 号	ZKQS-57-CQ772
额定电压	220-240V~
额定频率	50-60Hz
额定输入功率	3150W
额定容积	57L
总 容 积	73L
净 重	41.4kg
外形尺寸(mm) 宽×高×深	595×595×520

※ECO作为能效测试模式。

产品结构

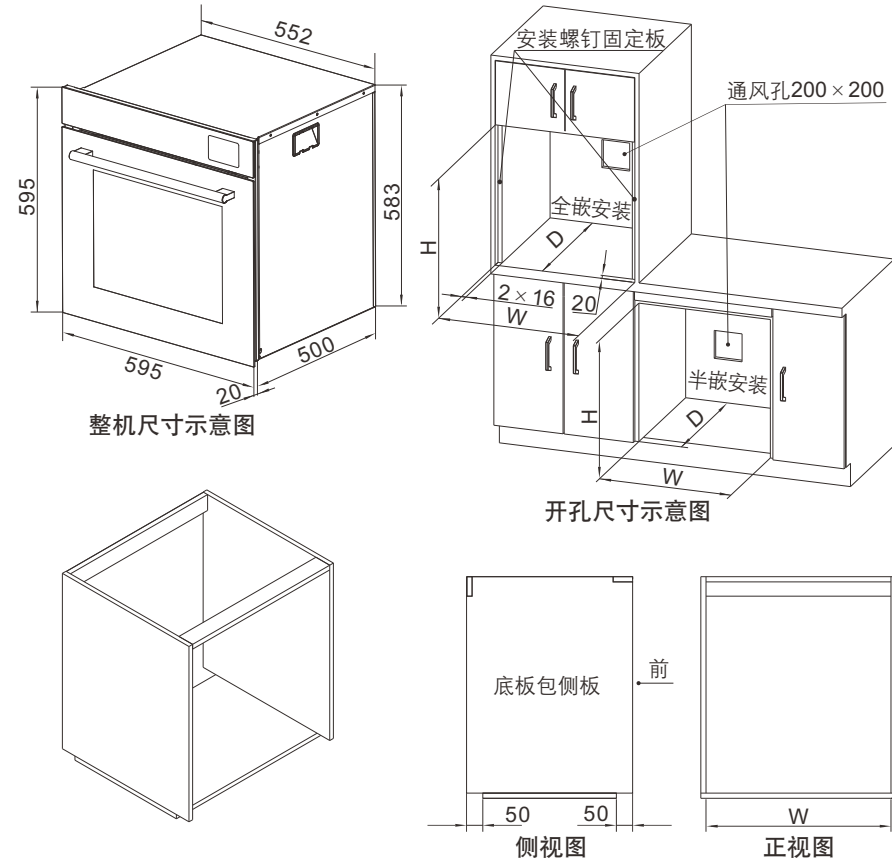


注：根据烹饪的需求，可将炸烤网架、浅烤盘平稳放置于搁架轨道间，推到底即可。

安装说明

在橱柜的设定位置上，按下面安装图示设定方孔，将器具平稳嵌入该方孔，注意不得倾斜安置，具体开孔尺寸（mm）见下表：

序号	名称	W	H	D
1	全嵌开孔尺寸（宽×高×深）	600	600	565
2	半嵌开孔尺寸（宽×高×深）	560	590	550



注：当产品安装位置为地柜时，为确保产品门体与左右柜门形成整体一致的视觉效果，建议采用上图所示的地柜结构图。

安装要求：

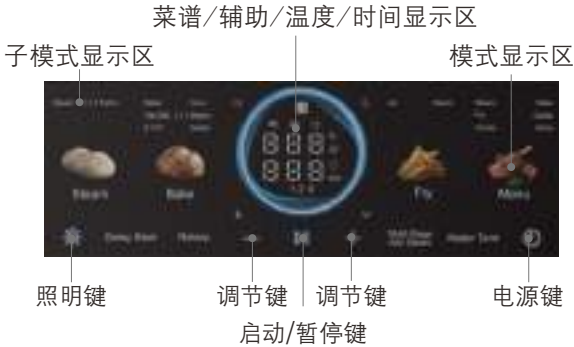
- 放置器具的橱柜平面或台面必须水平。
- 橱柜内尽量使器具周围空气流通，建议夹板和固定板采用防潮、防水、防腐蚀、不可燃绝热材料。
- 用所配的两颗安装螺钉，通过左右门框上的固定孔，将机体固定在橱柜上。

电源要求：

- 对于永久性安装，电路必须装有相应的切断及保护装置，连接电源插头和插座应为同一型号并符合当地相关规定。
- 电源线接插必须方便，确保器具安装后可随时断开电源。单独使用16A的插座，请勿与几个电器同时使用同一个电源插座，并确保插座安全有效接地。
- 周边若有其他电器，请确保安装距离大于100mm。

使用方法

控制面板介绍



使用前说明

- 新产品首次使用时，因为加热元件的保护涂层蒸发会产生异味，所以在保证产品周边环境通风良好的情况下，将水箱加满水，先选择营养蒸100℃，10min，工作结束后，再选择风焙烤模式220℃，20min，所有工作完成待机器冷却，使用湿润的抹布对内胆进行擦拭清洁，后续烹饪即可正常进行，产品无异味。

●水箱加水及安装注意事项:

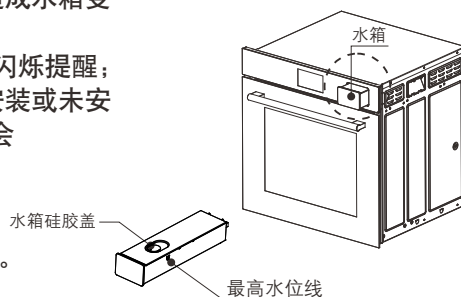
1. 在开机状态下, 按“水箱”键, 水箱自动弹出, 取出水箱(如图);
2. 使用前先检查水箱是否干净, 或是否有异物堵塞进水口, 如有异味或脏污请及时清洗, 勿用开水清洗;
3. 打开水箱硅胶盖将水加入水箱中, 加水量切勿超过最大水位线;
4. 将加完水的水箱推入水箱槽内, 水箱推到位后, 会有鸣叫提示。

注:●禁止将开水加入水箱中, 以免造成水箱变形及机器损坏;

- 缺水时, 显示屏会显示“”闪烁提醒;
- 在蒸模式工作状态下, 水箱未安装或未安装到位, 产品暂停工作, 显示屏会显示“”闪烁提醒。

温馨提示:

产品在使用时, 建议您打开吸油烟机。



使用方法

1. 通电

接通电源, 发出提示音, 进入关机状态, 电源键、照明键半亮。

2. 开机

长按电源键开机, 进入默认模式。

3. 选择烹饪方式

用户可根据自己的需求, 选择不同的模式烹饪食物。

蒸模式/烤模式/炸模式

蒸模式有: 营养蒸、澎湃蒸

烤模式有: 焙烤、风焙烤、风扇烤、加湿烤、EXP、快焗

炸模式有: 空气炸、蒸汽炸

以蒸模式为例

- ①短按“蒸”键选择蒸模式, 上一次使用的蒸模式或默认模式营养蒸闪烁;
- ②短按“蒸”键进行营养蒸、澎湃蒸、澎湃蒸模式切换;
- ③若需调整烹饪温度, 则短按温度显示区, 再短按“+”或“-”键进行温度调节;
- ④若需调整烹饪时间, 则短按时间显示区, 再短按“+”或“-”键进行时间调节;
- ⑤参数调整完成后短按“DII”键, 自动进入预热模式, 预热完成后鸣叫预热结束音并自动进入工作状态, 工作完成时, 蜂鸣器鸣叫提示。



注: 烤功能运行之后腔体温度高, 待腔体冷却后再运行蒸功能。

专业烤模式

- ①短按“烤”键进入烤模式, 多次短按选中“EXP”;
- ②短按温度显示区, “”闪烁, 如需调整则短按“+”或“-”键进行调节, 再次短按温度显示区切换为下温设置;
- ③如需调整烹饪时间, 则短按时间显示区进行调节;
- ④最后短按“DII”键启动。



注:●如无需调节温度和时间, 模式选择完毕后, 可直接点击“启动/暂停”键启动;

- 设定烹饪温度和时间, 用户可根据烹饪参考表, 也可根据个人口感及烹饪经验调整温度与时间;
- 部分模式具有烹饪记忆功能, 在未断电的状态下, 再次开机可记忆上次工作的烹饪模式;
- 部分模式温度不可调节。

旋转烤功能

部分模式下短按“旋转烤”键后启动旋转烤功能, 再次短按“旋转烤”键或本次工作结束后关闭功能, 中途暂停不退出旋转烤功能。

加湿功能

- ①在烤模式工作且“多段/加湿”键亮的状态下, 按“多段/加湿”键, 进行1min强制加蒸汽, 加湿过程中无法取消, “加湿”闪烁, “多段/加湿”键熄灭;
- ②加湿过程中缺水报警, 停止加湿, 烤功能继续。

ECO模式

上电后15s内，同时按“蒸”键和“烤”键2s进入ECO模式。如需调整温度和时间，可按上述方法操作，然后按“▶||”键启动。当达到预热温度时，将食物放入腔内，烹饪完成后，蜂鸣器鸣叫提示。（如需退出ECO模式，可按“蒸”键、“烤”键、“炸”键或“菜谱”键退出，进入常规模式）

多段模式

多段模式可设置3段不同的模式对食物进行连续烹饪。

例如：第1段选择营养蒸，第2段选择焙烤，第3段选择空气炸，操作方式如下：

第1段设置

短按“多段/加湿”键进入第1段烹饪设置，再短按“蒸”键选择“营养蒸”模式，如需调整烹饪温度，则短按温度显示区后，再短按“+”或“-”键进行温度调节；如需调整时间，则短按时间显示区后，再短按“+”或“-”键进行时间调节，调整完成后，短按“多段/加湿”键进入第2段烹饪设置。



第2段设置

短按“烤”键选择“焙烤”模式，温度和时间调整方式如第1段；调整完成后，短按“多段/加湿”键进入第3段烹饪设置。



第3段设置

短按“炸”键选择“空气炸”模式，温度和时间调整方式如第1段，调整完成后，短按“▶||”键启动。



注：●第3段设置完成后，再次短按“多段/加湿”键，则退出多段；

●至少设置两段参数，多段才可工作；

●若只选择多段1工作，则默认为普通模式；

●多段可以暂停，可调整当前模式的时间；

●多段1不能选择快焗，若多段2选择快焗，则不可设置多段3；

●多段工作中，不能选择EXP模式。

菜谱/辅助

内置58道自动菜谱，7个辅助模式，方便快捷。

①短按“菜谱”键进入菜谱/辅助模式；

②短按“菜谱”键选择所需菜谱分类或辅助模式，短按菜谱序号显示区，再短按“+”或“-”键选择所需序号对应关系如表格，如需调整时间可短按时间显示区，进入参数设置；

③短按“+”或“-”键在一定范围内调节时间参数；

④最后短按“▶||”键启动，开始烹饪。



注：●部分菜谱需要中途将食物取出加工，机器会鸣叫提醒；

●菜谱只能设置时间，不能设置温度；

●在工作状态下，短按“▶||”键暂停工作。

菜谱/辅助模式表格

蒸	蒸馒头	鸡蛋羹	芦笋牛肉卷	剁椒金针菇
	清蒸鲈鱼	蜜汁西兰花	豆豉蒸排骨	花菇木耳蒸鸡
	清蒸明虾	清蒸茄子	上汤娃娃菜	豉汁时令蔬菜
	酸奶	五谷丰登	剁椒鱼头	
	清蒸大闸蟹	红糖发糕	豆腐肉末蒸蛋	
烤	烤披萨	烤红薯	蔓越莓饼干	香烤兔肉
	日式烧鸟	土耳其烤肉	果香烤鸡	海盐秋刀鱼
	酱烤小羊腿	蒜烤马铃薯	锡纸烤排骨	奥尔良鸡翅
	戚风蛋糕	新法扒鸡	葡式蛋挞	果蔬干
炸	炸薯条	炸鸡排	法式羊排	芝士热狗棒
	手枪腿	炸鸡米花	脆皮炸鸡翅	火山石烤肠
焗	焗鱿鱼	蒜蓉焗大虾	芝士焗澳龙	培根焗土豆船
	芝士焗玉米粒	蒜蓉焗生蚝	肉酱焗意大利面	菠萝什锦焗饭
组合菜谱	蒸烤茄子	烤蹄筋	手工烤包子	香酥鸭
	煲仔饭	蜀香烤鱼	孜然羊排	酱烤玉米
辅助	解冻	保温	干燥	除垢
	发酵	清洁	杀菌	

除垢模式

该模式分为三段(第一段为除垢,第二、三段为漂洗),使用前先添加30克除垢剂至水箱中,水箱加温水至最高水位线;

①按“菜谱”键进入辅助模式选择状态,再短按菜谱序号选择“P65”模式,然后短按“DII”键开始工作,显示屏显示“1”和“P65”,第一段完成后自动进入暂停状态,蜂鸣器鸣叫提示,显示屏显示“2”和“P65”,此时拿出水箱倒掉余水,再加清水至最高水位线,放入水箱,短按“DII”键开始工作;

②第二段完成后自动进入暂停状态,蜂鸣器鸣叫提示,显示屏显示“3”和“P65”,此时拿出水箱倒掉余水,再加清水至最高水位线,放入水箱,短按“DII”键开始工作。

辅助模式注意事项:

- 蒸功能累积工作到一定时间后,会提醒用户进行除垢,此时仅可使用一次蒸功能,请进行除垢;
- 除垢过程中为确保除垢效果,请勿中途停止与退出,如遇断电等异常情况,请在恢复后重新开启除垢功能;
- 清洁、干燥、杀菌、除垢模式不可调节温度和时间;
- 建议使用干燥模式时,开门干燥效果更佳。(启动干燥模式前,使用抹布擦拭清洁内胆去除内胆脏污及水渍)

■ 调整设置

在工作过程中,若想更改设定模式、温度和时间,请先按“DII”键暂停工作。

■ 照明

在通电状态下,可按照明键开启照明,再按此键可关闭照明,若不按,数分钟后自动熄灭。

■ 关机

1. 当工作结束后,蜂鸣器鸣叫提示;
2. 开机状态下,无任何操作数分钟后自动关机;
3. 在工作过程中,长按电源键,直接停止加热,进入关机状态。

注:●如产品内部温度过高,散热风机会延迟一段时间后停止运转,有利于延长机器寿命;
●为缩短散热时间,建议散热时将产品门打开。

模式菜单

模式	默认工作温度(°C)	默认工作时间(min)	温度范围(°C)	时间范围(min)
营养蒸	100	20	30-150	1-120
澎湃蒸	105	10	-	1-120
焙烤	160	30	35-230	1-120
风焙烤	200	30	35-250	1-120
风扇烤	160	30	35-250	1-120
加湿烤	200	30	150-230	1-120
EXP	上温:180 下温:160	30	100-200	1-120
快焗	280	8	-	1-30
空气炸	200	30	35-230	1-120
蒸汽炸	200	30	150-230	1-120
解冻	-	25	-	1-60
发酵	-	40	-	1-720
保温	-	120	-	1-720
清洁	-	10	-	-
干燥	-	10	-	-
杀菌	-	30	-	-
除垢	-	-	-	-

注:加湿烤可选择小、中、大三档蒸汽量,默认大蒸汽;澎湃蒸可选择大、中两档蒸汽量,默认大蒸汽。

烹饪参考表

模式	档位	食物	烹饪层位置	使用器具	温度(℃)	设置时间(min)	备注
营养蒸	/	米饭	3	炸烤网架	100	25-35	大米300g, 米水比例1:1.2, 分成3碗
	/	手工馒头	3	炸烤网架	100	15-25	约重80g/个, 共8个
	/	速冻饺子	3	炸烤网架	100	10-15	整盘1盘, 共30个
	/	发糕	3	炸烤网架	100	40-45	8寸蛋糕模具
	/	鸡蛋羹	3	炸烤网架	95	15-20	2个鸡蛋, 蛋水比1:2
	/	整鸡	3	炸烤网架	100	45-50	约重1200g
	/	鸡块	3	炸烤网架	100	20-25	约重500g, 剁块
	/	牛腩	3	炸烤网架	150	80-90	约重500g, 切块
	/	鸭肉	3	炸烤网架	150	30-35	约重1000g, 剁块
	/	大闸蟹	3	炸烤网架	95	20-30	大闸蟹1200g, 共8只
	/	银耳羹	3	炸烤网架	110	100-110	干银耳约重15g, 清水约重1000g
	/	红薯	3	炸烤网架	100	40-45	约重1000g, 共9个
	/	玉米	3	炸烤网架	100	20-25	约重1000g, 共3个
澎湃蒸	中蒸汽	鱼头	3	炸烤网架	105	10-15	约重600g
	中蒸汽	明虾	3	炸烤网架	105	3-5	约重400g
	中蒸汽	鲈鱼	3	炸烤网架	105	8-15	约重400g, 鱼背剖刀
	大蒸汽	西兰花	3	炸烤网架	105	3-5	约重200g
	大蒸汽	娃娃菜	3	炸烤网架	105	10-15	约重300g
	大蒸汽	长茄子	3	炸烤网架	105	10-15	约重400g, 切段
焙烤	/	蛋糕	3	炸烤网架	150-160	45-60	8寸蛋糕模具
	/	鸡翅	3	炸烤网架+浅烤盘	190-200	15-25	鸡翅中15个, 约50g/个
	/	披萨	3	浅烤盘	200-210	15-20	8寸冷冻披萨饼皮
风焙烤	/	玉米	3	浅烤盘	210-220	25-30	约重1000g, 共3个
	/	蔬菜(金针菇)	3	浅烤盘	200-210	10-15	金针菇约重300g
	/	整盘蛋糕	3	浅烤盘	150-160	25-35	整盘1盘
	/	蛋挞	3	浅烤盘	200-220	15-25	蛋挞15个
	/	饼干	3	浅烤盘	160-170	15-25	整盘1盘
风扇烤	/	整鸡	3	烤叉组件+浅烤盘	150-160	50-60	整鸡约重1200g
	/	鸽子	3	烤叉组件+浅烤盘	170-180	25-35	乳鸽约重600g, 共2只
	/	烤串	3	炸烤网架+浅烤盘	200-210	10-15	肉串8串
快焗	/	焗生蚝	3	炸烤网架	280	10-15	约重1000g, 共12只
	/	焗虾	3	炸烤网架	280	5-15	约重300g, 共15只
	/	焗牛排	3	浅烤盘	280	5-15	约重200g

模式	档位	食物	烹饪层位置	使用器具	温度(℃)	设置时间(min)	备注
加湿烤	小蒸汽	秋刀鱼	3	炸烤网架+浅烤盘	180-200	10-40	约重400g, 共6条
	小蒸汽	三文鱼	3	浅烤盘	200-220	10-20	约重400g
	中蒸汽	棒棒翅	3	炸烤网架+浅烤盘	190-210	15-30	鸡翅根10个
	大蒸汽	薯角	3	炸烤网架+浅烤盘	180-200	25-40	约重600g, 切块, 约20g/块
	大蒸汽	红薯	3	浅烤盘	200-220	40-60	约重1000g, 共8个
空气炸	/	薯条	3	炸烤网架+浅烤盘	190-210	15-25	冷冻薯条约重200g
	/	冷冻油条	3	炸烤网架+浅烤盘	190-200	5-10	冷冻油条约重240g, 共3根
蒸汽炸	/	鸡米花	3	炸烤网架+浅烤盘	200-220	15-25	冷冻鸡米花约重400g
	/	法式羊排	3	炸烤网架+浅烤盘	180-200	10-20	约重600g, 共6块
	/	原味鸡块	3	炸烤网架+浅烤盘	200-220	15-20	半成品原味鸡块约重300g

烹饪时常见现象及处理

功能	现象	原因分析	处理
烤	烘烤不均匀	①模式选择不正确 ②食物大小不一或者食物未放均匀 ③烹饪层位置不正确	①选择正确的模式 ②食物大小切均匀，并在附件上均匀放置 ③选择适合的烹饪层位置
	烤出的食物上表层颜色或底部颜色较深	①模式选择不正确 ②烘烤温度太高 ③烹饪层位置太高	①选择正确的模式 ②调低温度 ③改放到低一层的位置
	烤出的食物颜色浅及未烤透	①模式选择不正确 ②烘烤温度太低 ③烘烤时间太短 ④烹饪层位置不正确 ⑤开箱门次数多	①选择正确的模式 ②调高温度 ③延长烘烤时间 ④选择合适的烹饪层位置 ⑤烹饪食物时，尽量不要打开箱门
	烤出的糕饼有裂缝和深厚的锅巴层	①烘烤时间太长 ②烘烤温度太高 ③制作糕饼配方或操作过程有误 ④烹饪层位置或模式选择不正确 ⑤模具选择不正确	①减少烘烤时间 ②调低温度 ③调整配方，选择正确的操作流程 ④选择适合的烹饪层位置或正确的模式 ⑤更换适合的模具
炸	食物不均匀或不酥脆	①烹饪过程中食物未翻面 ②设置温度太低或时间太短 ③附件选择不正确 ④食物更适合在油炸锅中烹饪	①烹饪过程中翻面或翻动食物 ②调高温度或者延长时间 ③选择正确的附件 ④在食物表面刷一层油
蒸	蒸出的食物不熟	①蒸制时间太短 ②蒸制食物份量过多或个体太大 ③蒸制期间箱门开得次数太多 ④附件选择不正确	①延长蒸制时间 ②用合适的份量进行蒸制 ③蒸制过程中，尽量不要打开箱门 ④选择正确的附件进行蒸制
	蒸出的食物太老或过熟	①蒸制时间太长 ②蒸制温度太高 ③模式选择不正确	①减少蒸制时间 ②调低温度 ③选择正确的模式
	蒸出的食物汤汁多	①蒸制前没有控干水分 ②液态调料（料酒、生抽等）量放多了	①蒸制前用厨房纸吸干水分 ②减少液态调料量

常见故障及处理方法

下表所列一般为故障，请按所列指示进行确认和处理，如仍处理不了或不能确认故障原因时，请与当地经销商或售后服务中心联系。为了您的安全着想，我们特别提醒：请勿自行拆卸修理。

故障现象	原因	处理方法
不能工作	是否停电、电源插头是否插好	待通电后使用
显示屏不亮	电源不通或者电脑板故障	检查电源情况或请联系专业维修人员
照明灯不亮	电源不通或灯泡故障	检查电源情况或请联系专业维修人员
工作时漏水现象	门没关紧、门封条未装到位或门封条损坏	检查门关闭情况、重新安装门封条或请联系专业维修人员
显示屏“缺水”闪烁	水箱缺水或水位检测开关、水泵故障	添加水或请联系专业维修人员
	水箱未安装或未安装到位	正确安装水箱，若装好后还出现闪烁，请联系专业维修人员
水箱无法弹出	推杆电机故障、电脑板故障	请联系专业维修人员
显示屏显示E3	加热故障	请联系专业维修人员
显示屏显示E5-1	上温度传感器故障	请联系专业维修人员
显示屏显示E5-2	下温度传感器故障	请联系专业维修人员
显示屏显示E5-3	散热风机温度传感器故障	请联系专业维修人员
显示屏显示E6	通讯故障	请联系专业维修人员
显示屏显示E7	散热风机故障	请联系专业维修人员

维护和保养

重要提示：清洗蒸烤炸一体机前，必须先切断电源。

必须始终保持器具的清洁，确保发热元件、风扇周围没有积聚脂肪和油渍；烤盘和烤架等必须清洗干净，以免脂肪积层引发火警；肉食在烘烤时可用铝箔纸包裹，以便清洁；任何脂肪和油渍都会在器具内结成一漆状积层，难以清洗，所以在每次使用后应清洁干净。

1. 内腔：用温水清洗，不要使用具有腐蚀性和具有研磨性的清洁剂清洗。难去除的污渍可用尼龙刷或中性清洁剂清洗，不可用钢丝球擦洗，以免造成表面不可修复的损伤。腔内的清洁剂必须清洗干净不能有残留，清洗后用抹布擦干，保持腔内干燥，或者使用干燥功能烘干。

2. 玻璃面板：门和控制板上的玻璃面一受脏就要立即清洁，牢固的污垢可用中性清洁剂清洗，不可用钢丝球擦洗，以免划伤表面，清洗后用抹布擦干。

3. 每次使用后，请取出水箱将水倒掉以免时间过久会产生异味。

4. 使用后必须及时把集水槽中的积水清理干净，防止水溢出。

5. 拆、装风机盖板：风机盖板是用4颗螺母固定在腔体内部，逆时针旋下螺母即可拆下风机盖板。

注：风机盖板清洗以后务必重新装回。

6. 拆、装搁架(左、右搁架方法一致)：按压搁架①的位置(图1)，直至搁架离开定位螺钉，按(图2)箭头向上取出，即可拆卸。重新装上搁架，按(图2)中将搁架下端对准螺钉1、2插入，再将搁架上端扣入定位螺钉即可。

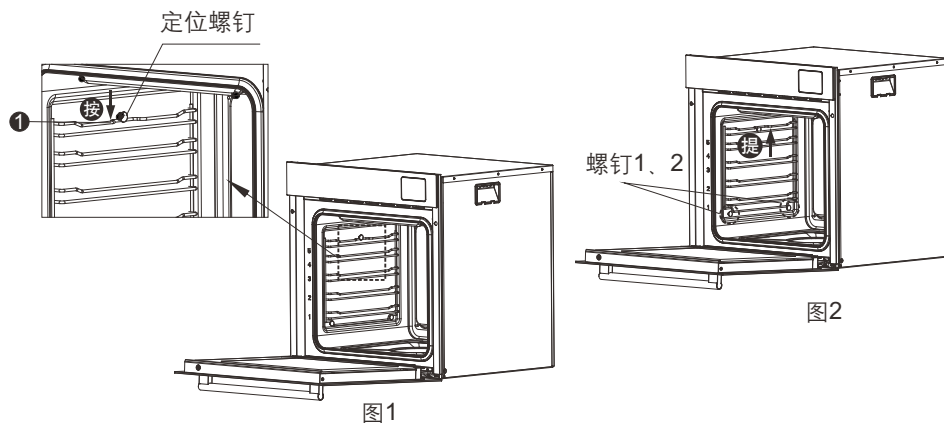
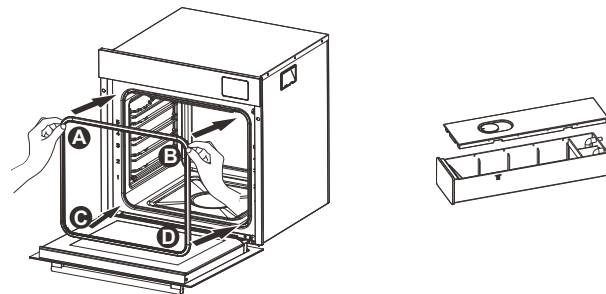


图1

图2

7. 门封条安装方法，双手捏到门封条上边左右两个A、B半圆角处，对准前板上边的半圆角沟槽，用力压入；再将下边左右两个C、D半圆角处，对准前板下边的半圆角沟槽，用力压入；再分别将四条边完全压入到沟槽内，压入后确保平整、不起皱，无缝隙。

8. 加水或清洗水箱时，可打开水箱上盖进行操作。

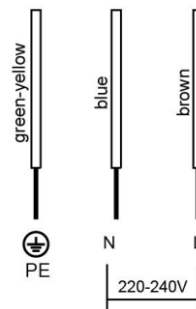


注：安装或拆卸时请适当的微调角度，否则会导致损坏内胆搪瓷。

对于无插头的烤箱，将烤箱电源线连接到供电线路时，供电线路需要符合当地的标准。

连接方法如下所示

1. 如果电缆损坏或需要更换，应由售后处理技术人员使用适当的工具，以避免出现事故。
2. 如果设备直接连接到电源，则必须安装全极性断路器，触点之间的最小间隙为3mm。
3. 安装人员必须确保已进行正确的电气连接，并且符合安全规章。
4. 电缆不得弯曲或压缩。
5. 电缆必须定期检查，并且只能由有适当资格的人更换。



电气原理图

