

Edition: A/0

Publication date: February 10, 2026

版次: A/0

出版日期: 2026年02月10日

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使用说明书 User Manual

KQWS-3000-RQ333

Electric Oven

电烤箱

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Safety Precautions

We strongly recommend that you carefully read this instruction manual before installing and using this product, and keep it properly for future reference.

The following are all important safety precautions. Please strictly observe them and use the product correctly on the basis of fully understanding the contents. Our company shall not be liable for any property damage or personal injury caused by improper use of this product.

- ◆ 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.
- ◆ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ◆ **WARNING: Accessible parts may become hot during use.**
Young children should be kept away
- ◆ 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
- ◆ steam cleaner is not to be used.
- ◆ **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

- ◆ 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.
- ◆ For detailed instructions on how to install and secure the appliance to its support, please refer to the Installation Instructions section in this manual.
- ◆ The appliance must not be installed behind decorative doors to prevent overheating.
- ◆ For detailed instructions on correctly placing the baking tray, grill rack or fry/grill basket, please refer to the Product Overview section in this manual.
- ◆ This appliance is for household use only.
- ◆ Keep the entire appliance away from heat sources, gas, alcohol and other flammable materials.
- ◆ If the appliance malfunctions, immediately disconnect the power supply, stop using it, do not touch the appliance, and have it repaired by professional personnel.
- ◆ Do not damage the power cord. Do not bend, pull, twist or knot the power cord during use. Do not press or pinch the power cord with heavy objects.
- ◆ To prevent fire hazards, the appliance must be kept clean and the air vents must be unobstructed at all times.
- ◆ The appliance must not be used by unsupervised young children or disabled persons, and children are prohibited from playing with the appliance.
- ◆ Do not place flammable substances (e.g., aerosols) inside or under the appliance; when using the appliance, do not spray aerosols near it, and always ensure that it is attended.
- ◆ If the appliance is not to be used for an extended period, the power supply should be disconnected.
- ◆ Improper use may cause water or gas leaks. In such cases, please have the appliance repaired by professional maintenance personnel.
- ◆ Do not operate the appliance with wet hands or feet, or while barefoot.
- ◆ The appliance must be disconnected from the power supply before removing the fan guard. After cleaning, the guard must be reinstalled in its original position in accordance with the user instructions.
- ◆ Turn off the appliance immediately after use; otherwise, residual grease may cause a fire.
- ◆ The power supply must be disconnected before cleaning. Use a neutral cleaning agent and a soft cloth for wiping to avoid scratching the surface.
- ◆ Do not operate the appliance with wet hands or feet, or while barefoot.
- ◆ If the appliance malfunctions, disconnect the power plug and then reconnect it to power the appliance on again.
- ◆ This appliance must not be used as an indoor heater.
- ◆ Use the temperature sensor recommended for this oven.

Product Introduction

Dear Customer,

We would like to take this opportunity to express our sincere gratitude to you for purchasing a product from Robam.

Our company is a professional manufacturer of household appliances and kitchen utensils in China, including range hoods, electric ovens, gas cookers, disinfection cabinets, and steam-bake-fry combi ovens. Robam steam-bake-fry combi ovens adopt an advanced design concept, with an emphasis on overall design and optimized styling; they boast the advantages of healthiness, environmental-friendliness and energy efficiency.

This product is classified as a Class I appliance and must be reliably grounded during use.

※ The product pictures in this manual are for reference only; the actual product shall prevail. Our company continuously improves its products, and we reserve the right to modify the content herein due to product upgrades without prior notice.

Important Information

Packaging of the Electric 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.

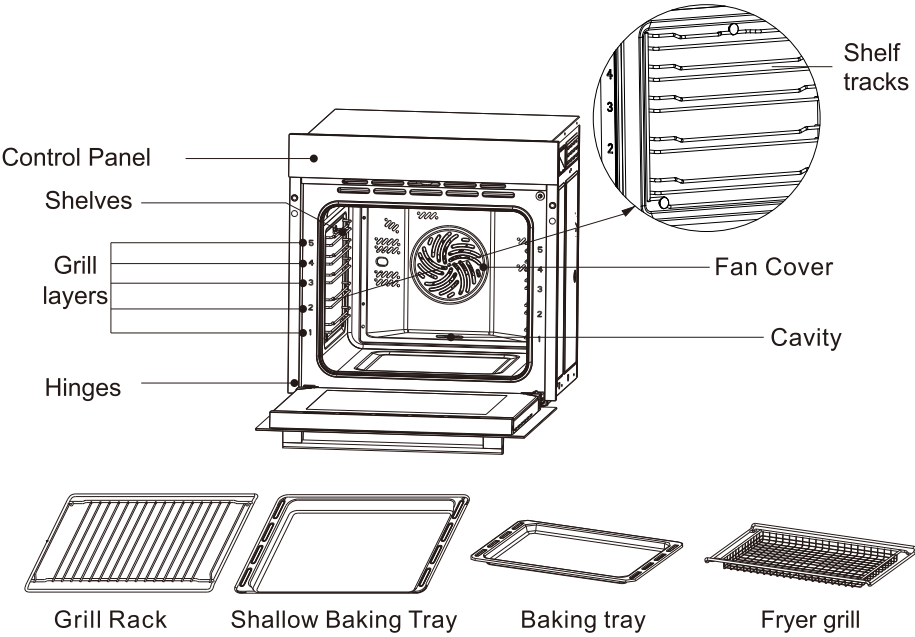
List of Attachments

S/N	Description	Quantity
1	User manual	1
2	ST3.5*30 screw	2
3	Fried grill	1
4	Baking tray	1
5	Shallow Baking Tray	1
6	Grill Rack	1

Technical Parameters of the Product

Model	KQWS-3000-RQ333
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	3000W
Overall Volume	73L
Usable Volume	60L
Energy Efficiency Test Mode	ECO
Net Weight	38kg
Dimensions (mm) width × height × depth	595 × 595 × 520
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, grill rack and shallow baking tray smoothly 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:

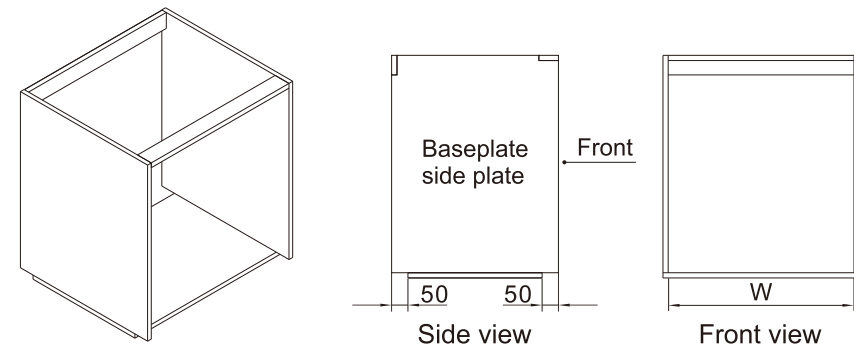
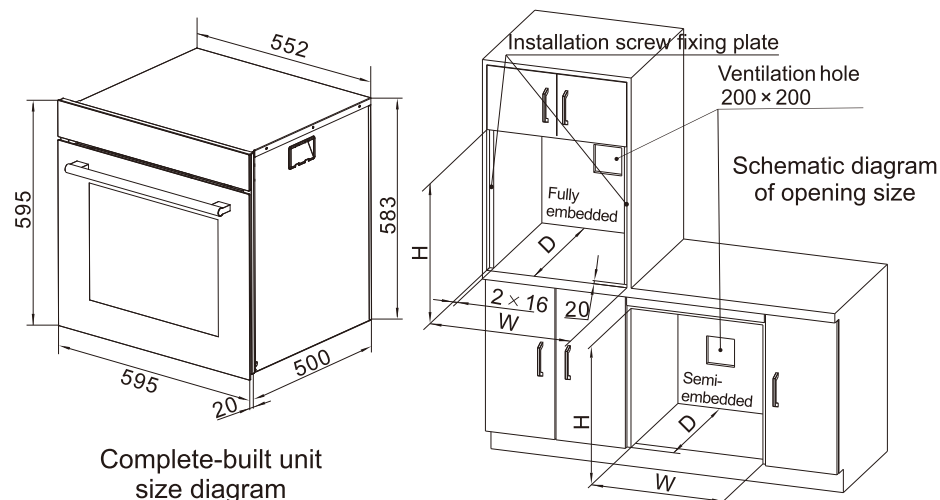
S/N	Description	W	H	D
1	Fully embedded opening size	600	600	565
2	Semi-embedded opening size	560	590	550

Installation requirements:

- The cabinet surface or countertop where the electric oven is placed must be level.
- Ensure as much air circulation around the electric oven as possible inside the cabinet. It is recommended that the splints and fixing plates be made of moisture-proof, waterproof, corrosion-resistant and non-combustible thermal insulation materials.
- Use the two supplied mounting screws to secure the oven body to the cabinet through the fixing holes on the left and right door frames.

Power requirements:

- For permanent installation, the circuit must be equipped with corresponding disconnect and protection devices and comply with local relevant regulations.
- If there are other electrical appliances nearby, ensure that the installation distance is more than 100mm.

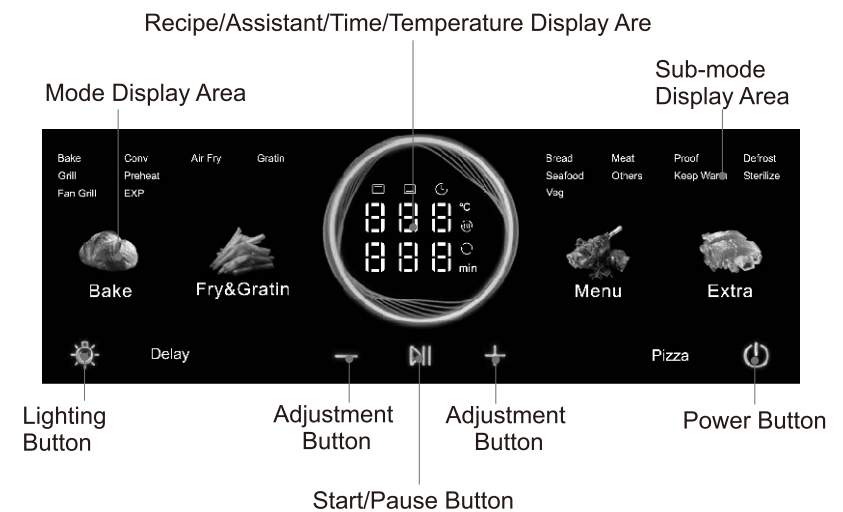


Note:

- 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.

Instructions for Use

Introduction to Control Panel



Pre-use instructions

A slight odor will be emitted when the electric oven is used for the first time. This is because the heating elements of the oven are coated with a protective layer during storage, and the odor is released as the coating volatilizes when heated. Therefore, please first keep the room well-ventilated, select the fan bake function, set the oven to the maximum temperature and the longest operating time, and run it empty to volatilize the coating odor. After the cycle is complete, open the oven door to let it cool down. This step ensures the best flavor for your subsequent baking.

Note:

- It is recommended that you turn on the range hood when using the electric oven.

How to Use

1.Power Connected

When the power is connected, a prompt tone will sound and the oven will enter standby mode with the Power button dimly lit. Touch any control button, and the Light button will turn dimly lit. If no operation is performed for approximately 3 minutes, the Light button will turn off.

2.Power on

Press and hold the Power button to turn on the oven, and it will enter the default mode.

Note:

- Within 15 seconds of power-on, press and hold the Power button to turn on the oven, then press and hold the Bake + Fry&Gratin combination buttons for 2 seconds to enter ECO mode.

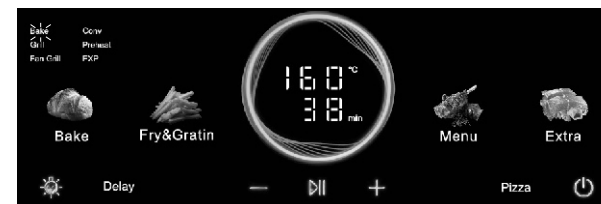
Bake / Fry & Gratin

Bake	Bake	Conv(Convection Bake)	Grill
	Preheat	Fan Grill	EXP(Expert Baking Mode)
Fry&Gratin	Air(Air Fry)		Gratin(Gratin Bake)

Take Baking as an Example

- Briefly press the Bake button to select the professional baking mode; the last used baking function or the default baking mode will flash.
- Briefly press the Bake button again to switch between Bake, Conv, Grill, Preheat, Fan Grill and EXP modes.
- To adjust the cooking temperature, briefly press the temperature display area, then press the + or - button to adjust the temperature.
- To adjust the cooking time, briefly press the time display area, then press the "+" or "-" button to adjust the time.

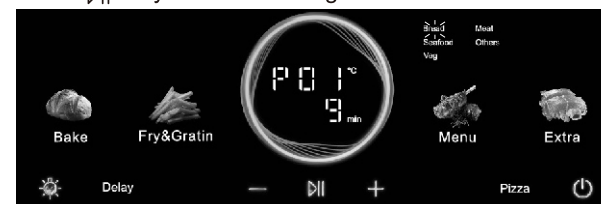
- After completing the parameter adjustment, briefly press the Start/Pause button to automatically enter the preheating mode. Once preheating is finished, the oven will emit a beep to indicate the end of preheating and automatically switch to the working state. When the cooking cycle is completed, the buzzer will sound a reminder.



Menu

51 preset auto-recipes are built-in for quick and convenient cooking.

- Short press the "Menu" key to enter the menu mode;
- 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;
- Finally press the ">||" key to start working.



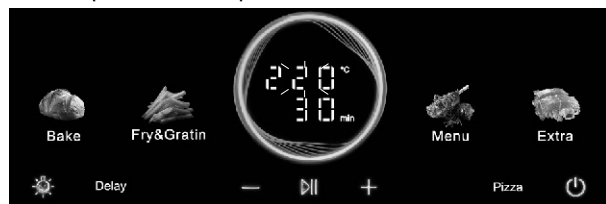
Menu mode table

Bread	P01 Pizaa	Meat	P15 Steak
	P02 Cupcake		P16 Sausage
	P03 Cream Roll		P17 Roast Duck
	P04 Cheese cake		P18 Chicken Leg
	P05 Chiffon Cake		P19 Chicken Lollipop
	P06 Coconut Bun		P20 Popcorn Chicken
	P07 Butter Cookies		P21 Chicken with Fruits
	P08 Sausage Bun		P22 Rosemary Lamb Chops
	P09 Egg Yolk Pastry		P23 Orleans Chicken Wings
	P10 Cranberry Cookies		P24 Honey-Glazed Char Siu
	P11 Red Bean Paste Bun		P25 Tin Foil Grilled Spareribs
	P12 Portuguese Egg Tart		P26 Classic Chicken Nuggets
	P13 Taro Soft European Bun		P27 Glazed Roasted Lamb Shank
	P14 Raisin Shortbread Cookies		P28 Honey-Glazed Roasted Squab

Seafood	P29 Squid with Sauce	Others	P40 Chips
	P30 Savory Roasted Cod		P41 Youtiao
	P31 Perch in Foil Packet		P42 Sweet Potato
	P32 Pacific Saury with Salt		P43 Pineapple Baked Rice
	P33 Scallops with Vermicelli	Veg	P44 Gluten
	P34 Savory Roasted Salmon		P45 Dried Fruit
	P35 Seafood Chowder with Puff Pastry		P46 Cheese Corn
	P36 Grilled Fish		P47 Seasonal Vegetables
	P37 Garlic Prawns		P48 Spicy Potato Wedges
	P38 Garlic Oysters		P49 King Oyster Mushroom
	P39 Cheese Lobste		P50 Grilled Corn with Sauce
			P51 Stuffed Lotus Root Fritters

Pizza

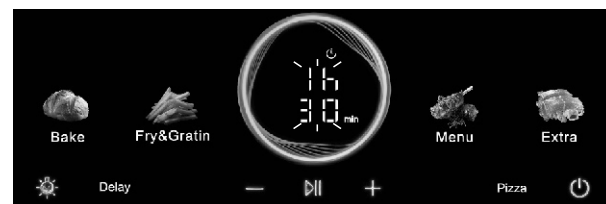
- ① Briefly press the “Pizza” button to enter one-touch Pizza mode.
- ② Briefly press the temperature or time display area, then press the “+” or “-” button to make adjustments.
- ③ Finally, briefly press the “▶||” button to activate preheating. When preheating is complete, a beep will sound to indicate the start of cooking.



Delay

Take Baking as an Example

- ① Take Baking as an Example
- ② Refer to the previous operating steps for “Bake” to set the required parameters;
- ③ Briefly press the “Delay” button to set the delay time;
- ④ After completing the settings, briefly press the “▶||” button to start the delay timer.



Extra

The auxiliary modes include: Proof, Defrost, Keep Warm, and Sterilize.

- ① Briefly press the “Extra” button to enter extra mode;
- ② Briefly press the “Extra” button again to select the desired extra mode. If parameter adjustment is needed, briefly press the display area to enter parameter setting;
- ③ Press the “+” or “-” button to adjust parameters within a certain range;
- ④ Finally, briefly press the “▶||” button to start.



NOTE: • When using the Proof mode, place a bowl of water at the bottom of the oven to maintain a certain level of humidity inside the appliance.

■ Lighting Function

When the oven is powered on, press the “☼” button to turn on the lighting function, and press it again to turn it off. If no operation is performed, the light will automatically turn off after a few minutes.

■ Shutoff

1. When the oven is in operation, press and hold the Power button to turn it off and enter standby mode.
2. When the oven is not in operation, it will automatically shut down if no operation is performed for a few minutes.

Mode Menu

Mode	Default working temperature (°C)	Default working time (min)	Temperature range (°C)	Time range (min)
Bake	160	30	35-250	1-120
Conv	200	30	35-250	1-120
Gri11	200	30	35-250	1-120
Preheat	200	30	35-250	1-120
FanGri11	160	30	35-250	1-120
EXP	Upper temperature:180 Lower temperature:160	30	100-200	1-120
Air Fry	200	30	35-250	1-120
Gratin	280	8	/	1-30
Proof	35	40	30-45	1-720
Defrost	70	25	/	1-60
KeepWarm	60	120	50-80	1-720
Steriliz	120	30	/	/
Pizza	220	30	35-250	1-120

Cooking Reference List

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°C)	Baking Time(min)	Notes
Preheat	Sweet Potato	3	Baking tray	230-250	40-70	Sweet Potato: approx. 1000g, 5 pieces in total
	Vegetables (Enoki Mushrooms)	3	Baking tray	180-220	5-20	Enoki Mushrooms: approx. 300g
	Bacon Roll	3	Baking tray	190-210	10-20	Bacon Rolls: 16 pieces
Grill	Grilled Skewers	3	Baking tray	190-220	15-25	Meat Skewers: 12 sticks
	Steak	3	Baking tray	200-230	5-15	Steak: approx. 200g
	Sausage	3	Baking tray	180-200	15-35	Sausages: 16 pieces
	Grilled Shrimp	3	Baking tray	170-220	10-30	Frozen Prawns: approx. 500g
	Grilled Fish	3	Baking tray	190-220	20-35	Grass Carp: approx. 1500g per fish
Fan Grill	Whole Chicken	3	Grill Rack+ Baking tray	140-160	50-100	Whole Chicken: approx. 1400g per chicken
	Chicken Leg	3	Baking tray	170-190	25-45	Chicken Drumettes: approx. 600g in total, 4 pieces
	Chicken Chop	3	Grill Rack+ Baking tray	170-200	10-25	Chicken Breast: 250g

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°C)	Baking Time(min)	Notes
Fan Grill	Whole Duck	3	Grill Rack+ Baking tray	130-170	70-115	Whole Duck: approx. 2600g per duck
	Pork Belly	3	Baking tray	180-200	20-40	Whole Piece: approx. 500g
	Lamb Shank	3	Grill Rack+ Baking tray	160-180	75-95	Lamb Shank: approx. 1700g per piece
	Lamb Ribs	3	Grill Rack+ Baking tray	160-190	45-80	Lamb Ribs: approx. 1300g
Bake	Cake	3	Baking tray	140-160	45-70	Chiffon Cake: 8 inches
	Egg Tart	3	Baking tray	190-220	15-30	Egg Tarts: 15 pieces
	Toast	3	Baking tray	170-200	50-70	Toast Mold: 450g
	Dinner Roll	3	Baking tray	150-170	15-35	Dinner Rolls: 12 pieces
	Chicken Wing	3	Grill Rack+ Baking tray	180-220	15-30	Chicken Mid-joints: 15 pieces
Conv(Convection Bake)	Biscuit	3	Baking tray	155-170	15-35	Whole Tray
	Savory Pork Mooncake	3	Baking tray	190-220	25-35	Savory Pork Mooncakes: 10 pieces
	Egg Yolk Pastry	3	Baking tray	180-200	20-40	Egg Yolk Pastries: 16 pieces
	Sheet Cake	3	Baking tray	160-180	15-30	Whole Tray
	Salmon	3	Baking tray	180-200	10-30	Salmon Fillets: 250g
	Pork Ribs	3	Baking tray	170-190	25-45	Pork Ribs: approx. 500g
Air(Air Fry)	Original Chicken Nuggets	3	Grill Rack+ Baking tray	200-220	15-25	Semi-finished Original Chicken Nuggets: approx. 300g
	Frozen Youtiao	3	Grill Rack+ Baking tray	190-200	5-10	approx. 240g, 3 pieces in total
	Cheese Hot Dog Stick	3	Grill Rack+ Baking tray	200-220	10-20	Semi-finished Cheese Hot Dog Sticks: approx. 320g, 4 pieces in total
	Crispy Pork Strips	3	Baking tray	200-220	10-25	Semi-finished Crispy Pork Strips: approx. 250g
	Stuffed Lotus Root Slices	3	Grill Rack+ Baking tray	200-220	15-35	Semi-finished Stuffed Lotus Root Slices: approx. 360g, 12 pieces in total
	Volcanic Stone Grilled Sausage	3	Grill Rack+ Baking tray	190-200	10-25	approx. 400g, 8 pieces in total
Pizza	Frozen Pizza	1	Baking tray	230-250	7-10	Frozen Pizza Crust: 8 inches
	Handmade Pizza	1	Baking tray	230-250	8-12	Handmade Pizza Crust: 10 inches
Gratin(Gratin Bake)	Baked Steak	3	Grill Rack	280	5-15	approx. 200g
	Baked Shrimp	3	Grill Rack	280	5-15	approx. 300g, 14 pieces in total
	Baked Oysters	3	Grill Rack	280	5-20	approx. 1000g, 12 pieces in total
	Baked Scallops with Vermicelli	3	Grill Rack	280	5-15	approx. 200g, 6 pieces in total

Note:

- The cooking temperatures and times of the foods in the above table are for reference only. During the cooking process, users can adjust the temperature, time, mode and cooking rack according to personal taste and cooking experience.
- Before baking, marinate the foods that require marination with prepared seasonings for about 30–40 minutes to enhance the flavor. For even heating during baking, it is recommended to turn the foods over.
- When using the Pizza Mode, place the pizza stone in the oven in advance for preheating. It is recommended to preheat at 250°C for 40 minutes before putting the pizza to be baked into the oven.

Common Phenomenon and Treatment when Baking

Function	Symptom	Cause analysis	Disposition
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
The appliance does not work	Power supply not connected Incorrect operation method of function buttons	Connect the power supply and operate correctly
The appliance light does not turn on	Bulb burned out Bulb connecting wire open circuit or loose	Please contact professional maintenance personnel
The appliance does not heat up sufficiently	Heating tube open circuit Sensor malfunction	Please contact professional maintenance personnel
The electric oven emits smoke when used for the first time	Protective oil fumes are dissipating	Wipe clean with a cloth
The display shows E51	Upper temperature sensor malfunction	Please contact professional maintenance personnel
The display shows E52	Lower temperature sensor malfunction	Please contact professional maintenance personnel
The display shows E6	Discoloration of heating elements and trim rings due to heat during baking is normal	Please contact professional maintenance personnel
The solid heating tube discolors	It is normal for the heating elements and decorative ring to fade due to heat during baking	This is a normal phenomenon and no handling is required

Maintenance and Care

Important Notes:

Before performing maintenance and cleaning on the electric oven, the power supply must be disconnected first. Steam cleaning is not allowed. The electric oven must be kept clean at all times to ensure that no grease or oil deposits accumulate around the heating elements and fan. Baking trays, grill racks and other accessories must be thoroughly cleaned to prevent grease buildup from causing fire hazards. Meats can be wrapped in aluminum foil during baking for easier cleaning. Any grease and oil will form a lacquer-like residue inside the oven which is difficult to remove, so the oven should be cleaned thoroughly after each use. Please avoid bumping or scratching the enamel surface of the baking trays.

1. Oven Cavity

Clean with warm water. Do not use corrosive or abrasive cleaning agents. Stubborn stains can be cleaned with a nylon brush or neutral cleaning agent. Do not use steel wool as this will cause irreversible damage to the surface. All cleaning agents must be completely rinsed off with no residue left. Wipe the cavity dry with a cloth after cleaning to keep it dry.

2. Glass Panels

Clean the glass surfaces on the door and control panel immediately when they get dirty. Tough stains can be removed with a neutral cleaning agent. Do not use steel wool to avoid scratching the surface. Wipe dry with a cloth after cleaning.

3. Removing and Installing the Fan Cover

The fan cover is fixed inside the cavity with 4 screws. Unscrew the screws counterclockwise to remove the fan cover. Note: Be sure to reinstall the fan cover after cleaning it.

4. Removing and Installing the Oven Light

Insert a small spoon under the glass cover and pry it up to remove the light. Replace the bulb, then snap the glass cover back into place.

5. To Facilitate Cleaning the Top of the Cavity, the Upper Heating Tube Can Be Flipped Downward

Unscrew the wing nut counterclockwise (see Figure 1). The fixing plate at the front end of the heating tube can be disengaged from the stud, and the tube can be flipped downward by approximately 20 degrees (see Figure 2).

To reattach the upper heating tube, reverse the procedure: clip the fixing plate of the upper heating tube back onto the stud, then tighten the wing nut clockwise to secure it.

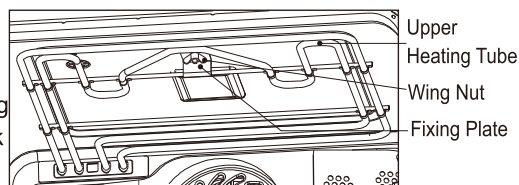


Figure1

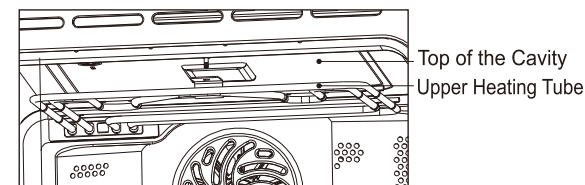


Figure2

6. Removing and Installing the Shelf (The method applies to both left and right shelves)

Press the position marked as 1 on the shelf (see Figure 3) until the shelf disengages from the positioning screws. Tilt it at a certain angle, then pull it out in the direction of the arrow shown in Figure 4 to complete the removal. To reinstall the shelf, align the lower end of the shelf with the positioning screws at the front and rear of the cavity as shown in Figure 4 and snap it into place, then fasten the upper end of the shelf onto the positioning screws.

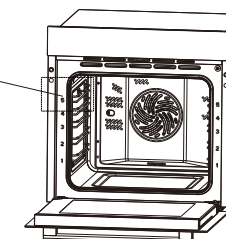
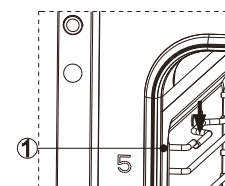


Figure3

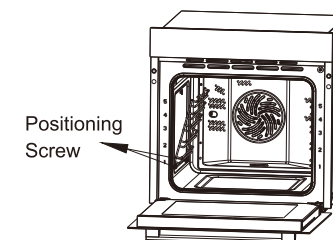
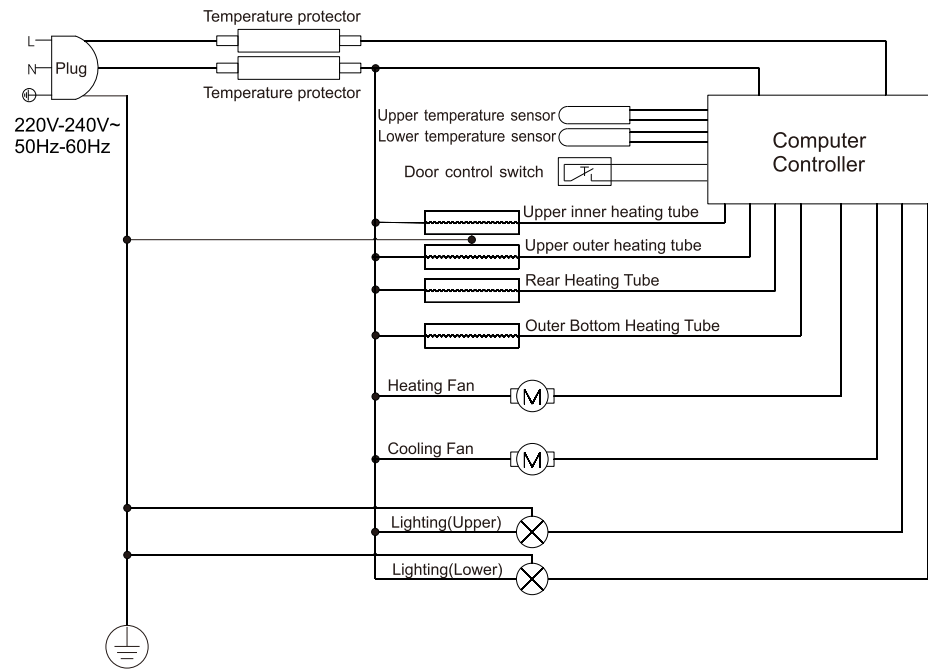


Figure4

Note: Please adjust the angle slightly during installation or removal; otherwise, the enamel of the cavity may be damaged.

Electrical Schematic Diagram



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安全注意事项

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，并将其妥善保存，以备今后查阅。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。

- ◆器具不打算由存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。
- ◆应照看好儿童，确保他们不玩耍本器具。
- ◆如果电源软线损坏，为了避免危险，必须由制造商、其服务机构或类似的专业人员更换。
- ◆如何将器具安装及固定在其支撑物上详见本说明书中的“安装说明”。
- ◆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。
- ◆警告：在使用时可触及部分可能会发热。儿童应远离。
- ◆警告：不要使用粗糙磨料清洗剂或锋利的金属刮刀清洁烤箱门的玻璃/灶台铰链盖的玻璃（适用时），因为会擦伤玻璃表面，从而可能导致玻璃破碎。
- ◆不能使用蒸汽清洁器。
- ◆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。
- ◆器具不能安装在装饰性门后面以免过热。
- ◆正确安装烤盘或烤架或炸烤网架的详细说明详见本说明书中的“产品介绍”。
- ◆器具仅家庭使用。
- ◆整机远离热源，煤气和酒精等易燃物品。
- ◆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。
- ◆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。
- ◆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。
- ◆请勿在手脚潮湿或赤脚的状态下操作器具。
- ◆若器具出现功能不正常时，请断开电源插头重新上电。
- ◆器具不能用作室内取暖器。
- ◆使用该烤箱推荐的温度传感器。

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。

本公司是国内生产吸油烟机、电烤箱、燃气灶具、消毒柜、蒸烤炸一体机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

电烤箱的包装

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

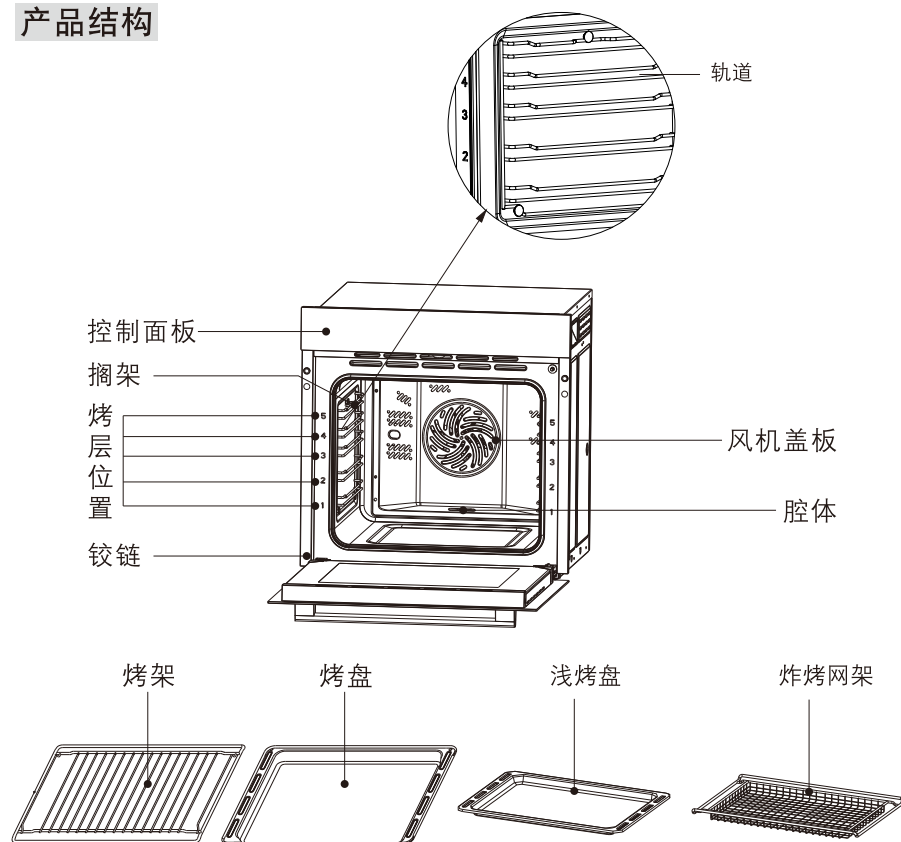
序号	名称	数量	序号	名称	数量
1	说明书	1份	4	烤盘	1个
2	ST3.5×30自攻螺钉	1份	5	浅烤盘	1个
3	烤架	1个	6	炸烤网架	1个

产品技术参数

型 号	KQWS-3000-RQ333
额定电压	220-240V~
额定频率	50-60Hz
额定输入功率	3000W
额定容积	60L
总容积	73L
净 重	38kg
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,可将烤架/烤盘/浅烤盘/炸烤网架平稳放置于1/2/3/4/5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,将电烤箱平稳嵌入该方孔,注意不得倾斜安置,具体开孔尺寸(mm)见下表:

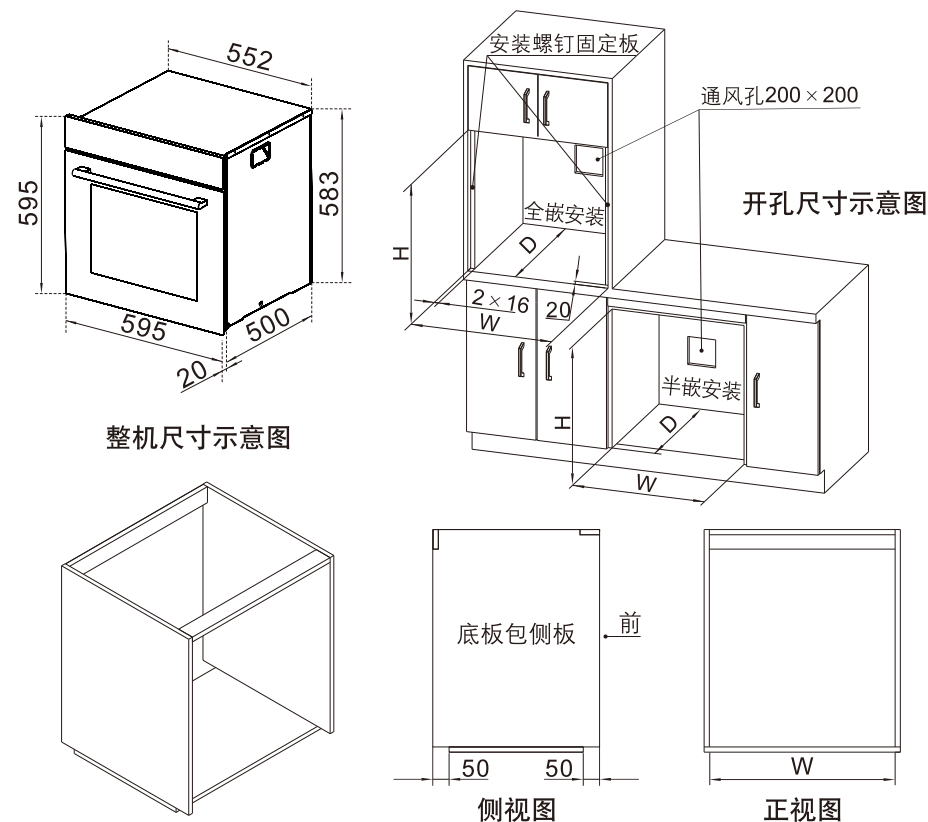
序号	名称	W	H	D
1	全嵌开孔尺寸(宽×高×深)	600	600	565
2	半嵌开孔尺寸(宽×高×深)	560	590	550

安装要求:

- 放置电烤箱的橱柜平面或台面必须水平。
- 橱柜内尽量使电烤箱周围空气流通,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:

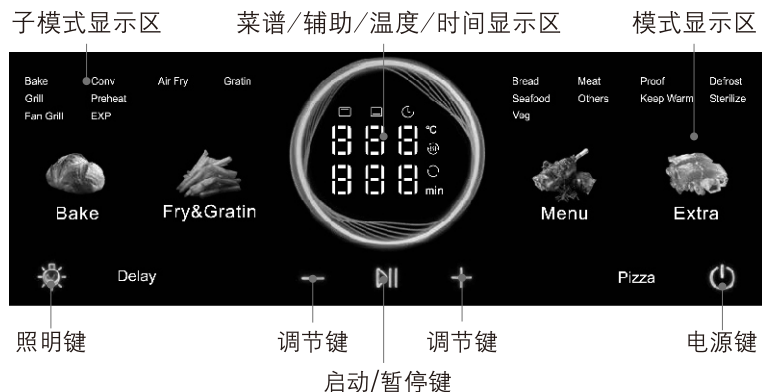
- 对于永久性安装,电路必须装有相应的切断及保护装置,连接电源插头和插座应为同一型号并符合当地相关规定。
- 周边若有其他电器,请确保安装距离大于100mm。



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。

使用方法

控制面板介绍



使用前说明

- 首次使用电烤箱时都会有异味发出，是由于储存期间电烤箱加热元件有涂层保护，加热后涂层挥发所致，所以先使房间保持通风，选择风扇烤功能，设定最高温度及最长工作时间，在没有食物的情况下进行加热挥发涂层异味，工作结束后打开电烤箱门冷却，确保后续烘烤的美味度。

温馨提示：电烤箱在使用时，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，电源键微亮；触摸操控任意按键位置，照明键微亮，约3min无操作，照明键熄灭。

2. 开机

长按电源键开机，进入默认模式。

注：上电15s内，长按电源键开机，再长按“Bake”+“Fry&Gratin”组合按键2s进入ECO模式。

专业烤/炸焗

专业烤有：焙烤、风焙烤、烤烧、快热、风扇烤、EXP

炸焗有：空气炸、快焗

以焙烤为例

- 短按“焙烤”键选择专业烤模式，上一次使用的烤功能或默认模式焙烤闪烁；
- 短按“焙烤”键进行焙烤、风焙烤、烤烧、快热、风扇烤、EXP模式切换；
- 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；
- 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；

- 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。



菜谱

内置51道自动菜谱，方便快捷。

- 短按“菜谱”键进入菜谱模式；
- 短按“菜谱”键选择所需菜谱分类，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；
- 短按“+”或“-”键在一定范围内调节时间参数；
- 最后短按“DII”键启动，开始烹饪。



菜谱模式表格

焙烤/ 面点类 Bread	P01 烤披萨
	P02 奶油纸杯蛋糕
	P03 奶油蛋糕卷
	P04 巴斯克芝士蛋糕
	P05 戚风蛋糕
	P06 椰蓉夹心餐包
	P07 黄油曲奇
	P08 肠仔包
	P09 蛋黄酥
	P10 蔓越莓饼干
	P11 豆沙餐包
	P12 葡式蛋挞
	P13 芋泥软欧包
	P14 提子奶酥
肉禽蛋 Meat	P15 烤牛排
	P16 火山石烤肠
	P17 九尺板鸭
	P18 手枪腿
	P19 棒棒翅
	P20 炸鸡米花
	P21 果香烤鸡
	P22 迷迭香烤羊排
	P23 奥尔良鸡翅
	P24 蜜汁叉烧
	P25 锡纸烤排骨
	P26 原味鸡块
	P27 酱烤小羊腿
	P28 蜜汁烤乳鸽

水产品 Seafood	P29 酱汁烤鱿鱼	其他 Others	P40 炸薯条
	P30 香烤鳕鱼		P41 炸油条
	P31 锡香鲈鱼		P42 烤红薯
	P32 海盐秋刀鱼		P43 菠萝什锦焗饭
	P33 焗扇贝粉丝	果蔬 Veg	P44 烤面筋
	P34 香烤三文鱼		P45 果蔬干
	P35 酥皮海鲜浓汤		P46 芝士焗玉米粒
	P36 重庆烤鱼		P47 烤时蔬
	P37 蒜蓉焗大虾		P48 香辣薯角
	P38 蒜蓉焗生蚝		P49 低脂杏鲍菇
	P39 芝士焗澳龙		P50 酱烤玉米
			P51 炸藕盒

Pizza

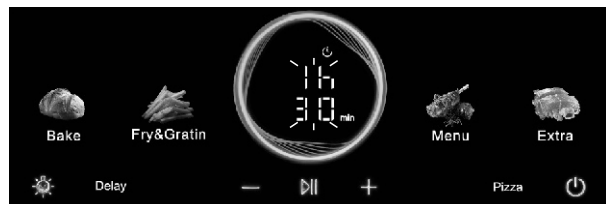
- ①短按“Pizza”键进入一键Pizza模式；
- ②短按温度或时间区域，再短按“+”或“-”键选调整；
- ③最后短按“▶▶”键启动，开始预热，预热结束鸣叫提示，开始烹饪。



Delay

以烘焙为例

- ①短按“Bake”键，选择“Bake”模式；
- ②参考“Bake”之前操作步骤，设置好所需参数；
- ③短按“Delay”键设置预约时间；
- ④设置完成后，短按“▶▶”键启动预约。



辅助

辅助模式有：发酵、解冻、保温、杀菌。

- ①短按“辅助”键进入辅助模式；
- ②短按“辅助”键选择所需辅助模式，如需调整参数可短按显示区，进入参数设置；
- ③短按“+”或“-”键在一定范围内调节参数；
- ④最后短按“▶▶”键启动。



注：●发酵模式使用时，烤箱底部需放置一碗水，使机器内保持一定湿度。

■照明功能

在通电状态下，按“☼”键可开启照明功能，再按此键可关闭照明功能，若不按，数分钟后自动熄灭。

■关机

1. 在开机状态下长按电源键，进入关机状态。
2. 在非工作状态下，数分钟后无任何操作自动关机。

模式菜单

菜单	默认工作温度 (°C)	默认工作 时间 (min)	温度范围 (°C)	时间范围 (min)
Bake	160	30	35-250	1-120
Conv	200	30	35-250	1-120
Gri11	200	30	35-250	1-120
Preheat	200	30	35-250	1-120
FanGri11	160	30	35-250	1-120
EXP	上温 180 下温 160	30	100-200	1-120
Air Fry	200	30	35-250	1-120
Gratin	280	8	/	1-30
Proof	35	40	30-45	1-720
Defrost	70	25	/	1-60
KeepWarm	60	120	50-80	1-720
Steriliz	120	30	/	/
Pizza	220	30	35-250	1-120

烹饪参考表

模式	食物	烹饪层位置	使用器具	温度 (°C)	设置时间 (min)	备注
快热	红薯	3	烤盘	230-250	40-70	红薯约重1000g, 共5个
	蔬菜 (金针菇)	3	烤盘	180-220	5-20	金针菇约重300g
	培根卷	3	烤盘	190-210	10-20	培根卷16个
烤烧	烤串	3	烤盘	190-220	15-25	肉串12串
	牛排	3	烤盘	200-230	5-15	牛排约重200g
	香肠	3	烤盘	180-200	15-35	香肠16根
	烤虾	3	烤盘	170-220	10-30	冷冻对虾约重500g
	烤鱼	3	烤盘	190-220	20-35	草鱼约重1500g/条
风扇烤	整鸡	3	烤架+烤盘	140-160	50-100	整鸡约重1400g/只
	鸡腿	3	烤盘	170-190	25-45	琵琶腿总重约600g, 共4个
	鸡排	3	烤架+烤盘	170-200	10-25	鸡胸肉250g
	整鸭	3	烤架+烤盘	130-170	70-115	整鸭约重2600g/只
	五花肉	3	烤盘	180-200	20-40	整条, 约重500g
	小羊腿	3	烤架+烤盘	160-180	75-95	小羊腿约重1700g/只
	羊肋排	3	烤架+烤盘	160-190	45-80	羊肋排约重1300g
焙烤	蛋糕	3	烤盘	140-160	45-70	戚风蛋糕8寸
	蛋挞	3	烤盘	190-220	15-30	蛋挞15个
	吐司	3	烤盘	170-200	50-70	吐司模具450g
	餐包	3	烤盘	150-170	15-35	餐包12个
	鸡翅	3	烤架+烤盘	180-220	15-30	翅中15个
风焙烤	饼干	3	烤盘	155-170	15-35	整盘
	鲜肉月饼	3	烤盘	190-220	25-35	鲜肉月饼10个
	蛋黄酥	3	烤盘	180-200	20-40	蛋黄酥16个
	整盘蛋糕	3	烤盘	160-180	15-30	整盘
	三文鱼	3	烤盘	180-200	10-30	三文鱼块250g
	排骨	3	烤盘	170-190	25-45	排骨约重500g
空气炸	原味鸡块	3	烤架+烤盘	200-220	15-25	半成品原味鸡块约重300g
	冷冻油条	3	烤架+烤盘	190-200	5-10	约重240g, 共3根
	芝士热狗棒	3	烤架+烤盘	200-220	10-20	半成品芝士热狗棒约重320g, 共4根
	小酥肉	3	烤盘	200-220	10-25	半成品小酥肉约重250g
	藕盒	3	烤架+烤盘	200-220	15-35	半成品藕盒约重360g, 共12块
披萨	火山石烤肠	3	烤架+烤盘	190-200	10-25	约重400g, 共8根
	速冻披萨	1	烤盘	230-250	7-10	冷冻披萨饼皮8寸
	手工披萨	1	烤盘	230-250	8-12	手工披萨饼皮10寸
快焗	焗牛排	3	烤架	280	5-15	约重200g
	焗虾	3	烤架	280	5-15	约重300g, 共14个
	焗生蚝	3	烤架	280	5-20	约重1000g, 共12只
	焗扇贝粉丝	3	烤架	280	5-15	约重200g, 共6个

注: ●以上表格中食物烹饪温度、时间只做参考, 食物在烹饪过程中, 用户可根据个人口感及烹饪经验调节温度、时间、模式、烹饪层;
●烘烤食物前, 需腌制食物用户可用调制好的配料腌制约30min-40min, 可使食物更入味; 烘烤过程中为了受热均匀, 建议对食物进行翻面;

●使用披萨模式时, 需提前放入披萨板预热, 建议预热40min (温度设定250°C) 后放入待烘烤的披萨。

烘烤时常见现象及处理

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 调高温度或者延长烹饪时间 ③ 选择正确的附件 ④ 在食物表面刷一层油

常见故障及处理方法

下表所列为一般故障，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	原因分析	处理
电烤箱不工作	*电源未接通 *功能按键操作方法不当	*接通电源 *正确操作
电烤箱照明灯不亮	*灯泡烧坏 *灯泡连接线断路或脱落	*请联系专业维修人员
电烤箱升温不够	*发热管断路 *传感器故障	*请联系专业维修人员
首次使用时电烤箱冒烟	*防护油正在散发	*拿抹布擦干净
显示屏显示 E51	*上温度传感器故障	*请联系专业维修人员
显示屏显示 E52	*下温度传感器故障	*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
实心电热管褪色	*发热元件和饰圈在烘烤中受热而褪色是正常的	*属正常现象不需要处理

维护和保养

重要提示：维护和保养电烤箱前，必须先切断电烤箱的电源，不可用蒸汽清洗。

必须始终保持电烤箱的清洁，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电烤箱内结成一层漆状积层，难以清洗，所以在每次使用电烤箱后应清洗干净；烤盘表面搪瓷，请注意避免磕碰。

1. 电烤箱内腔：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。

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. 拆、装风机盖板：风机盖板是用4颗螺钉固定在腔体内部，逆时针旋下螺钉即可拆下风机盖板。注：风机盖板清洗以后务必重新装回。

4. 拆、装烤箱照明灯：用一个小勺插进玻璃的底下，并把它扳起来，即拆下照明灯；更换灯泡，再把玻璃罩咔嚓一声装回原处。

5. 为方便清洁内胆顶部，可将上加热管向下翻转。将蝶形螺母逆时针旋出（如图1），加热管前端固定片可从双头螺柱中脱出，可向下翻转约20度（如图2）。重新固定上加热管，按反方向操作，将上加热管固定片扣回至双头螺柱中，顺时针旋紧蝶形螺母即可扣住。

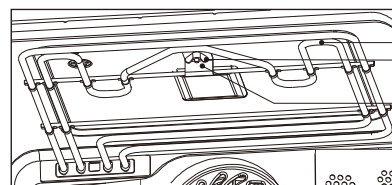


图1

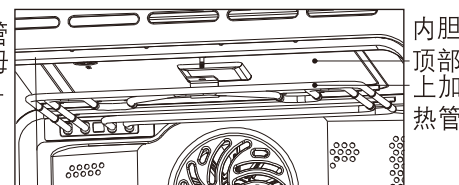


图2

6. 拆、装搁架（左、右搁架方法一致）：按压搁架1的位置（如图3），直至搁架离开定位螺钉，倾斜一定角度后按图4箭头方向取出，即可拆卸。重新装上搁架，按图4中将搁架下端扣入到腔体前后的定位螺钉上，再将上端扣入到定位螺钉即可。

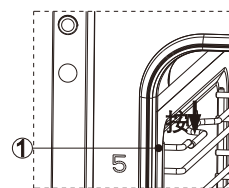


图3

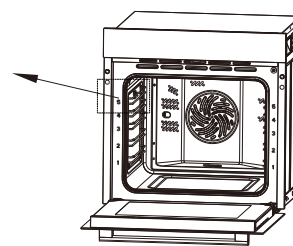


图4

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。

电气原理图

