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ROBAM



User Manual 使用说明书

KZTS-30-CT769
KZTS-30-CT771

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.

如果说明书丢失，您可以发送电子邮件至overseas@robam.com，申请电子版说明书。

Contents

Safety Precautions	1
Product Introduction	3
Instructions for Use	6
Common Faults and Solutions	16
Maintenance and Care	17
Electrical Schematic Diagram	19

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 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 improperly, 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.
- ◆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.

Product Introduction

Dear User

We would like to take this opportunity to express our sincere gratitude for purchasing a ROBAM product. We strongly recommend that you read this manual carefully before installing and using the product, and keep it properly for future reference. Our company is a professional manufacturer of household appliances and kitchenware, including range hoods, integrated steam-oven-air fryers, gas stoves, disinfection cabinets, electric ovens, etc. The ROBAM integrated steam-oven-air fryer adopts advanced design concepts, focusing on overall design and optimized appearance. It features health, environmental protection and energy saving. This product is a Class I appliance and must be reliably earthed during use.

※ Product pictures in this manual are for reference only; the actual product shall prevail. Our products are continuously improved, and we reserve the right to make changes without prior notice due to product improvements.

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.

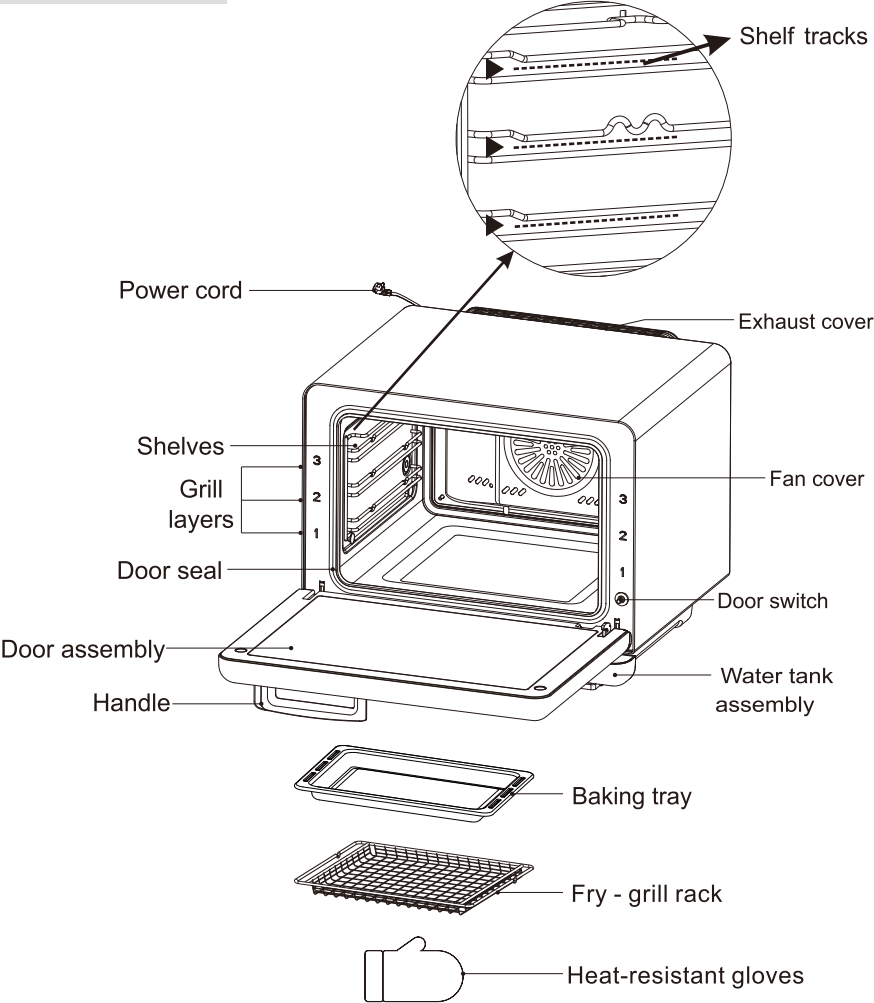
List of Attachments

S/N	Description	Quantity
1	User manual	1
2	Baking tray	1
3	Heat-resistant gloves	1
4	Fry - grill rack	1
5	Descaling agent	1

Technical Parameters of the Product

Model	KZTS-30-CT769 KZTS-30-CT771
Rated Voltage	220V-240V~
Rated Frequency	50Hz-60Hz
Rated Power	2140W
Overall Volume	35 L
Usable Volume	30 L
Net Weight	23.5kg
Dimensions (mm) width × height × depth	485×385×455
Usable internal dimension (mm) width × height × depth	390×345×270

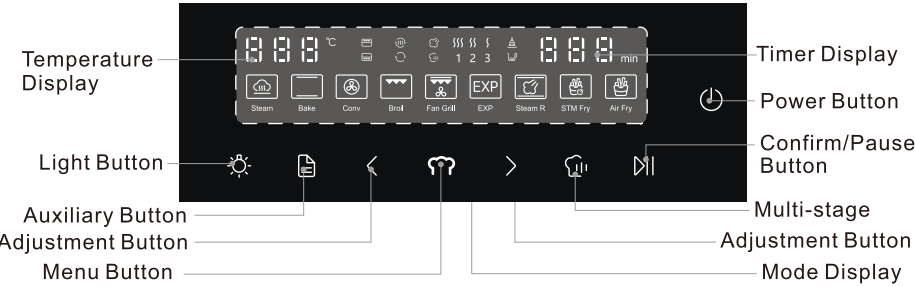
Product Structure



Note: According to cooking needs, the baking tray and fry-grill rack can be placed steadily on the 1st, 2nd or 3rd shelf rails and pushed all the way in.

Instructions for Use

Introduction to Control Panel



	Upper temperature		Steam Setting
	Lower temperature		Multi-Stage
	Preheat	123	Multi-Stage directives
	Working		Descaling
	Steam		Water shortage

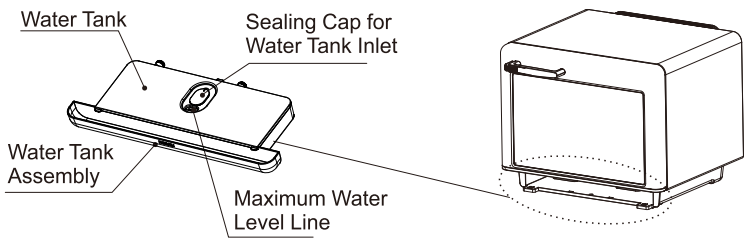
Pre-use instructions

When using the new product for the first time, an odor will be produced as the protective coating on the heating element evaporates. Therefore, under the condition of ensuring good ventilation around the product: Fill the water tank to the full, select the Steam mode at 100°C for 10 minutes. After this cycle ends, select the Fan Grill mode at 220°C for 20 minutes. Once all operations are completed, wait for the machine to cool down, then wipe and clean the inner tank with a damp cloth. After this process, the product will have no odor and can be used normally for subsequent cooking.

Water tank filling and installation precautions:

1. Press both sides of the water tank assembly with both hands, then remove the water tank assembly (as shown in the figure).
2. Before use, first check whether the water tank assembly is clean or if there is any foreign matter blocking the water inlet. If there is an odor or dirt, clean it in a timely manner. Do not clean it with boiling water.
3. Open the sealing cap of the water tank's water inlet and add water into the clean water tank. Do not let the water level exceed the maximum water level line.

4.Push the water-filled water tank assembly into the water tank assembly slot with both hands. When pushed evenly into place from left to right, a beep prompt will sound.



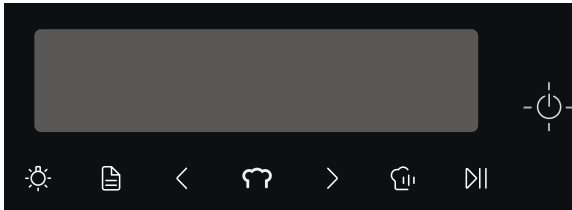
Note:

- Do not add boiling water to the water tank, as this may cause deformation of the clean water tank and damage to the machine.
- When the display shows a water shortage message, add water to the clean water tank in a timely manner.
- Do not remove the water tank assembly while the appliance is in operation or within 1 minute of entering the shutdown state.
- Ensure the water tank assembly is installed in place to prevent water leakage from the water tank.

How to Use

1.Power on

Turn on the power, a beep will sound and all the lights will be on. After a few seconds, the "⏻" key blinks and the rest of the lights go out, entering standby mode.



2.Select cooking mode

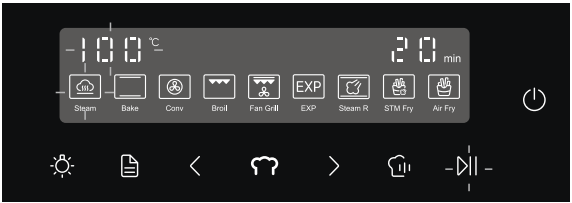
Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode

Steam	Steam		
Bake	Bake	Conv(Convection Bake)	Broil
	Fan Grill	EXP(Expert Baking Mode)	Steam R
Fry	STM Fry(Steam Fry)	Air Fry	

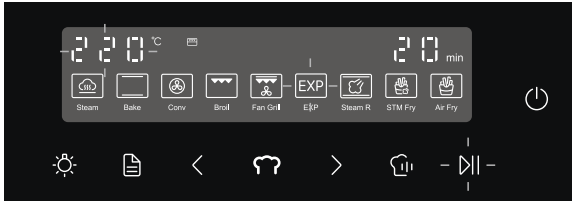
Take the Steam mode as an example

- ①Briefly press the "Steam" key to select the Nutritious Steaming function. Use the "<" or ">" keys to adjust the temperature.
- ②If you need to adjust the cooking temperature, briefly press the temperature display area first, then briefly press the "<" or ">" keys to adjust the temperature.
- ③If you need to adjust the cooking time, briefly press the time display area first, then briefly press the "<" or ">" keys to adjust the time.
- ④After adjusting the parameters, briefly press the "▶||" key. The appliance will automatically enter the preheating mode. When preheating is completed, a preheating end beep will sound, and the appliance will automatically enter the working state. When the work is completed, the buzzer will sound to give a prompt.



Professional Bake Mode

- ①Briefly press the "EXP" key to select the EXP function.
- ②Briefly press the temperature display area, and the "☒" will flash. If adjustment is needed, briefly press the "<" or ">" key to adjust. Press the temperature display area again to switch to the lower temperature setting.
- ③If you need to adjust the cooking time, briefly press the time display area to make adjustments.
- ④Finally, briefly press the "▶||" key to start.



Note:

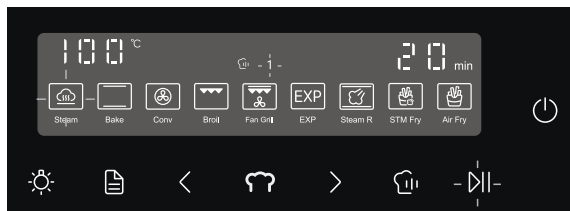
- Some of the modes have a cooking memory function, which can memorize the cooking mode of the last operation when the power is not disconnected and the power is turned on again;
- EXP function after the upper temperature adjustment, the lower temperature temperature can not exceed the upper temperature $\pm 20^{\circ}\text{C}$, after exceeding automatically adjusted to the range.

Multi-Stage

The multi-stage mode allows setting 3 different stages to cook food continuously. For example: Select "Steam" for Stage 1, "Bake" for Stage 2, and "Air Fry" for Stage 3. The operation method is as follows:

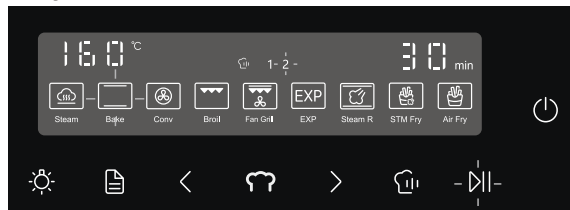
Setting of the 1st stage

Press the "🔑" key briefly to enter the multi-stage cooking setting. Then press the "Steam" mode. If you need to adjust the cooking temperature or time, press the temperature display area or time display area first, and then press the "<" key or ">" key to make adjustments.



Setting of the 2nd stage

Press the "🔑" key briefly again to enter the Stage 2 cooking setting, then select the "Convection Baking" mode. The method for adjusting the temperature and time is the same as that for Stage 1.



Setting of the 3rd stage

Press the "🔑" key briefly again to enter the Stage 3 cooking setting, then select the "Air Fry" mode. The method for adjusting the temperature and time is the same as that for Stage 1. After completing the adjustments, finally press the "▶||" key to start.



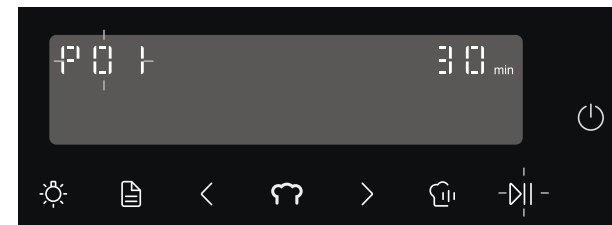
Note:

- After completing the Stage 3 settings, press the "🔑" key again to exit the multi-stage mode.
- The multi-stage mode allows selection of the following functions: Steam, Bake, Conv, Broil, Fan Grill, EXP, Steam R, STM Fry, and Air Fry.
- The multi-stage mode can be paused, and the time of the current mode can be adjusted. Press the "🔑" key in the paused state to exit the multi-stage mode.

Menu

Built-in 32 automatic recipes for convenience.

- ① Press the "🔑" key to enter the recipe/auxiliary mode, then press the "<" or ">" key to select the desired mode. The corresponding relationship is shown in the table.
- ② If you need to adjust the time, press the time display area first, then press the "<" or ">" key to adjust the working time within a certain range.
- ③ Finally, press the "▶||" key to start cooking.



Menu

P01	Grilled Cod	P11	Chiffon Cake	P22	Milk Custard
P02	Teriyaki Salmon	P12	Sweet Potato	P23	Flavored Yogurt
P03	Cranberry Cookies	P13	Steamed Perch	P24	Multi-Grains Bowl
P04	Chicken with Fruits	P14	Steamed Hairy Crab	P25	Steak
P05	Pigeon with Honey Sauce	P15	Beef and Asparagus Rolls	P26	Sausage
P06	Sea Salt-Crusted Pacific Saury	P16	Slippery Chicken with Jujube	P27	French Fries
P07	Chicken and Pineapple Skewers	P17	Buns	P28	Popcorn Chicken
P08	Chicken Wings with Sweet Sauce	P18	Bread	P29	French Lamb Chops
		P19	Prawn	P30	Rice with Bolognese
P09	Pizza	P20	Lobster	P31	Portuguese Egg Tart
P10	Honey Buns	P21	Egg Custard	P32	Taro Paste Soft Bread

Note:

- For some recipes, it is necessary to take out the food for processing halfway through, and the machine will beep to remind you.
- When the machine is in working status, press the "▷||" key to pause operation, and then you can adjust the cooking time.
- Some recipes do not require preheating and can enter the working status directly.

Auxiliary Mode

The auxiliary functions are as follows: 01(Ferment),02(Defrost),03(Keep Warm), 04(Clean),05(Drying),06(Sterilize),07(Descale).

- 1.Press the "⏏" key to enter the auxiliary mode, then press the "<" or ">" key to select the desired mode.
- 2.Press the "▷||" key to start the operation.

Descaling Function

After the steam function has been in operation for a cumulative period, the appliance will remind the user to perform descaling. When the "⚠" icon on the display screen flashes, the user needs to press the "⏏" key to select the "07"

Descaling is carried out in two stages:

- ①When "07" appears on the display screen, pour 30g of descaling agent into the clean water tank, add warm water to the maximum water level line, and stir thoroughly until the descaling agent is completely dissolved. Replace the water tank, then press the "▷||" key to start. At this point, "1" will appear on the screen, indicating that Stage 1 is in progress.
- ②When Stage 1 ends, "07", "2", and a flashing "⚠" indicator will appear on the display screen, meaning Stage 2 has started. At this time, drain the remaining water from the tank, add clean water to the clean water tank, replace the tank, and press the "▷||" key to start. After Stage 2 is completed, the appliance will automatically shut down, and descaling is finished.

To ensure descaling effectiveness, do not stop or exit the process midway. In case of abnormalities such as power failure, restart the descaling function after the power is restored.

Note:

- The Ferment and Defrost modes allow time adjustment; other modes do not support time adjustment. It is recommended to open the door for better drying results when using the Drying mode. When using the Descale function, pour the descaling agent into the clean water tank and stir until it is completely dissolved in water.
- When the "⚠" icon flashes on the display screen, the Descale function must be performed after the current cooking cycle ends. Otherwise, the steaming function will no longer be usable.

Adjust settings

During operation, if you need to change the temperature and time parameters, first press the "▷||" key to stop the operation. Reset the temperature and time parameters, and press the "▷||" key again to start the operation after the adjustment is completed.

Lighting

When the device is powered on, press the "☀" key to turn on the light; press this key again to turn it off. If the key is not pressed, the light will turn off automatically after a few minutes.

Turn off

- 1.When the operation is completed, the buzzer will sound to give a prompt.
- 2.In standby mode, the device will automatically shut down after a few minutes of inactivity.
- 3.During operation, press and hold the "⏏" key to stop the operation directly and enter the shutdown state.

Note: If the internal temperature of the product is too high, the cooling fan will stop running after a delay. This helps extend the service life of the appliance. To shorten the cooling time, it is recommended to fully open the product door during cooling.

Mode Menu

Mode	Default working temperature(°C)	Default working time (min)	Temperature range(°C)	Time range(min)
Steam	100	20	30 - 150	1-120
Bake	160	30	35 - 230	1-120
Conv(Convection Bake)	200	30	35 - 230	1-120
Broil	200	30	35 - 230	1-120
Fan Grill	160	30	35 - 230	1-120
EXP(Expert Baking Mode)	Upper temperature:180 Lower temperature:160	30	100 - 200	1-120
Steam R	200	30	150 - 230	1-120
STM Fry(Steam Fry)	200	30	150 - 230	1-120
Air Fry	200	30	35 - 230	1-120
Fermentation	/	40	/	1-720
Defrost	/	25	/	1-60
Keep Warm	/	120	/	1-720
Clean	/	10	/	/
Drying	/	10	/	/
Sterilize	/	30	/	/
Descale	/	/	/	/

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°C)	Baking Time (min)	Notes
Steam	Sea Bass	2	Fry - grill rack	95	10-15	Approx. 400g
	Steamed Egg Custard	2	Fry - grill rack	95	15-20	2 eggs, egg-to-water ratio 1:2
	Hairy Crab	2	Fry - grill rack	95	25-30	Hairy crabs 1200g, approx. 10 pcs
	Prawns	2	Fry - grill rack	100	5-10	Approx. 400g
	Chicken Nuggets	2	Fry - grill rack	100	20-25	Approx. 500g
	Whole Chicken	2	Fry - grill rack	100	45-50	Approx. 1200g
	Pumpkin	2	Fry - grill rack	100	10-15	Approx. 250g, sliced thin
	Sweet Potato	2	Fry - grill rack	100	40-45	Approx. 1000g, 9 pcs
	Corn	2	Fry - grill rack	100	20-25	Approx. 1000g, 3 pcs
	Baby Bok Choy	2	Fry - grill rack	100	10-15	Approx. 300g
	Rice	2	Fry - grill rack	100	25-35	Rice 300g, rice-to-water ratio 1:1.2, divided into 3 bowls
	Fish Head	2	Fry - grill rack	120	10-15	Approx. 600g
	Beef Brisket	2	Fry - grill rack	120	80-90	Approx. 500g
	White Fungus	2	Fry - grill rack	120	100-110	Dried white fungus approx. 15g
Bake	Buns	2	Baking tray	140-160	20-35	Buns 12 pcs
	Egg Tarts	2	Baking tray	200-220	20-30	Egg tarts 12 pcs
	Toast	1	Baking tray	180-200	40-50	450g toast mold
Conv(Co nvection Bake)	Chiffon Cake	1	Fry - grill rack	140-160	45-60	8-inch cake mold
	Chicken Wings	2	Baking tray + Fry - grill rack	180-200	20-25	Chicken wings 15 pcs, approx. 50g each
	Cookies	2	Baking tray	150-170	15-25	1 full plate
Broil	Oysters	2	Baking tray	200-230	10-15	Approx. 800g, 12 pcs
	Steak	2	Baking tray	200-230	5-10	Approx. 200g
	Cheese Toast	2	Fry - grill rack	190-210	5-10	Toast 2-4 slices
Fan Grill	Chicken Drumsticks	2	Baking tray	190-210	30-40	Drumsticks approx. 800g, 6 pcs
	Chicken Cutlet	2	Baking tray	180-200	15-25	Chicken breast approx. 260g
	Squab	2	Baking tray + Fry - grill rack	160-180	20-30	Approx. 300g each, 2 pcs
Steam R	Cod	2	Baking tray	210-230	10-20	Approx. 300g
	Whole Chicken	1	Baking tray + Fry - grill rack	150-160	50-60	Whole chicken approx. 1200g each
	Salmon	2	Baking tray	210-230	10-15	Approx. 400g
	Pacific Saury	2	Baking tray + Fry - grill rack	190-210	15-25	Approx. 400g, 4 pieces
	Sweet Potato	2	Baking tray	200-230	45-60	Approx. 1000g, 8 pcs

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°C)	Baking Time (min)	Notes
STM Fry(Ste am Fry)	French Lamb Chops	2	Baking tray + Fry - grill rack	210-230	15-25	Approx. 600g, 6 pieces
	Popcorn Chicken	2	Baking tray + Fry - grill rack	210-230	15-25	Frozen popcorn chicken approx. 400g
	Chinese Fried Dough	2	Fry - grill rack	210-230	5-10	Chinese fried dough 3 sticks, approx. 240g
	Original Chicken Nuggets	2	Baking tray + Fry - grill rack	210-230	15-25	Frozen original chicken nuggets approx. 500g
Air Fry	French Fries	2	Baking tray + Fry - grill rack	210-230	15-25	Frozen French fries approx. 200g
	Potato Wedges	2	Baking tray + Fry - grill rack	180-200	20-30	Potato approx. 500g, cut into wedges
	King Oyster Mushrooms	2	Baking tray + Fry - grill rack	180-200	20-30	King oyster mushrooms approx. 700g, cut into wedges
Multi- Stage	Crispy Chicken	1	Baking tray + Fry - grill rack	Steam 100°C 25min + Conv. Broil 230°C 30min	50-60	Whole chicken, approx. 1200g

Note:

- The food cooking temperatures and times in the above table are for reference only, and during the food cooking process, the user can adjust the temperature, time and mode according to your personal taste and cooking experience.
- In Grill Mode, before grilling, marinate the food that needs marinating with the prepared seasonings for about 30-40 minutes. This will make the food more flavorful.
- In Grill Mode, to ensure even heat distribution during grilling, it is recommended to flip the food.

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
	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
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

Common Faults and Solutions

The following table lists common malfunctions. Please verify and handle them in accordance with the instructions provided. If the malfunction cannot be resolved or its cause cannot be identified after following the instructions, please contact the after-sales service center. For your safety, we specifically remind you: Do not disassemble or repair the appliance 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 “  ” 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
Failure to Reach the Set Temperature	Steam Generator\Heating Tube\Control Board\Temperature Sensor Malfunction	Please contact professional repairer
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional maintenance personnel.
The display shows "E5-1"	The water tank is not installed or not installed in place	Please contact professional maintenance personnel.
The display shows "E5-2"	Malfunction of the Temperature Sensor Under the Cavity	Please contact professional maintenance personnel.
The display shows "E5-4"	Malfunction of the Temperature Sensor on the Key Panel	Please contact professional maintenance personnel.

Failure phenomenon	Reason	Processing method
The display shows "E6"	Communication Malfunction	Please contact professional maintenance personnel.
The display shows "E10"	Malfunction of the Water Level Sensor	Please contact professional maintenance personnel.
The display shows "E11"	Key Panel Ambient Temperature High-Temperature Alarm Fault	Please contact professional maintenance personnel.

Maintenance and Care

IMPORTANT:Before cleaning, the power supply must be disconnected.

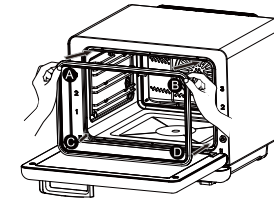
Clean the appliance after each use to prevent fat and grease from forming a paint-like deposit, which is difficult to remove. The air fryer/roaster rack must be cleaned thoroughly to avoid fire hazards caused by accumulated fat. When roasting meat, wrap it in aluminum foil for easier cleaning.

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. Ensure all cleaner residues are completely removed from the cavity. After cleaning, dry the cavity with a cloth to keep it dry.

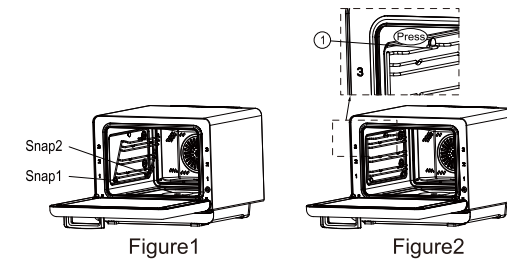
2. Glass Panels: Clean the glass surfaces on the door and control panel as soon as they get dirty. For tough dirt, use a neutral cleaner—do not scrub with a steel wool pad. Dry the glass panels with a cloth after cleaning.

3. Water Tank Cleaning:It is recommended to take out the water tank and waste water tank after each use, pour out the water, and clean them thoroughly to prevent odor buildup over time.

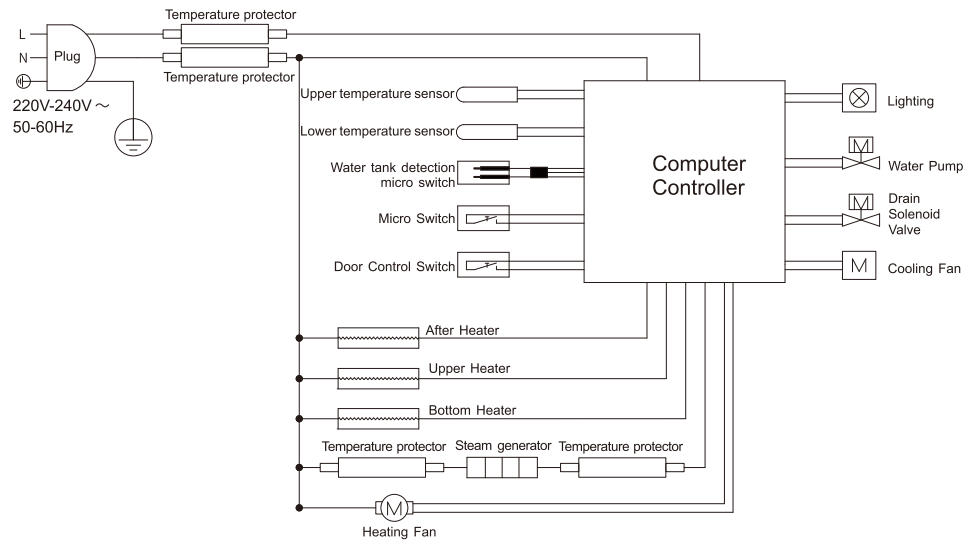
4. Door Gasket:With both hands, grip the two upper left and right semicircular corners (marked A and B) of the door gasket. Align them with the semicircular grooves on the upper edge of the front panel, then press firmly to fit them into place. Next, take the two lower left and right semicircular corners (marked C and D) of the door gasket, align them with the semicircular grooves on the lower edge of the front panel, and press firmly to fit them in. Finally, press all four edges of the door gasket fully into their respective grooves. After pressing, ensure the gasket is flat, wrinkle-free, and has no gaps.



5. Shelf: Press the Shelf at Position 1 (see Figure 2) until the shelf detaches from the positioning screws. Tilt it at a certain angle, then lift it upward as shown in Figure 1 to remove and detach the shelf. To reinstall the shelf: first align the two sides of the shelf's lower end with Fastener 1 and Fastener 2 (per Figure 1) and insert them into place, then fasten the upper end of the shelf onto the positioning screws.



Electrical Schematic Diagram



目 录

安全注意事项	1
产品简介	3
使用方法	5
常见故障及处理方法	13
维护和保养	14
电气原理图	15

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。
- ◆器具不能安装在装饰性门后面以免过热。
- ◆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、烤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。
- ◆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。
- ◆器具仅家庭使用。

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。

本公司是一家生产吸油烟机、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。

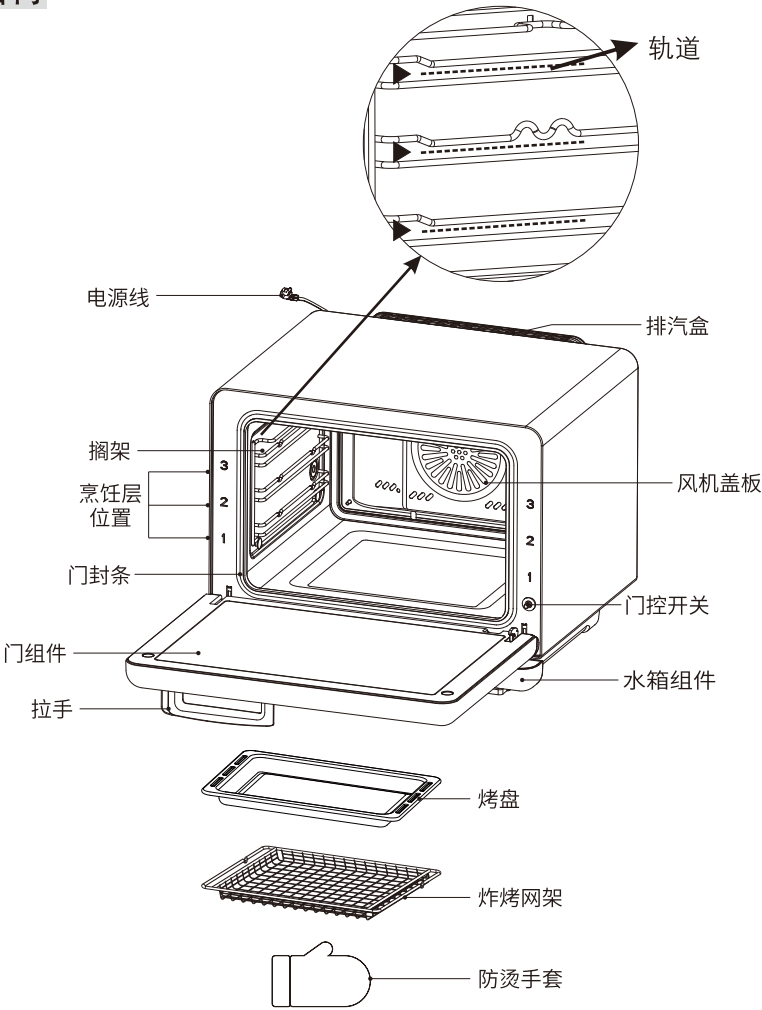
附件清单

序号	名称	数量	序号	名称	数量
1	说明书	1份	4	炸烤网架	1个
2	烤盘	1个	5	除垢剂	1盒
3	防烫手套	1个			

产品技术参数

型 号	KZTS-30-CT769 KZTS-30-CT771
额定电压	220V-240V ~
额定频率	50Hz-60Hz
额定输入功率	2140W
总 容 积	35L
额定容积	30L
净 重	23.5kg
外形尺寸(mm)宽×高×深	485×385×455
可用内部尺寸(mm) 宽×高×深	390×345×270

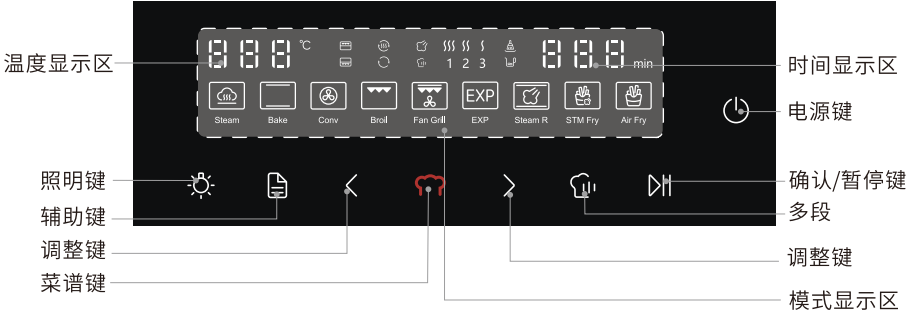
产品结构



注：根据烹饪的需求，可将烤盘、炸烤网架平稳置于1、2、3搁架轨道间，推到底即可。

使用方法

控制面板介绍



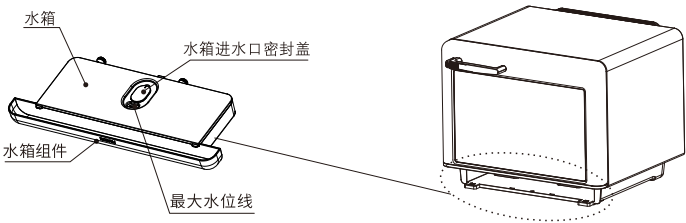
	上温		蒸汽档位
	下温		多段
	预热	123	多段段位
	工作		除垢
	蒸汽		缺水

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. 双手压住水箱组件左右两侧，取出水箱组件（如图）；
2. 使用前先检查水箱组件是否干净，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. 打开水箱进水口密封盖将水加入水箱中，加水量切勿超过最大水位线；
4. 将加完水的水箱组件双手推入水箱组件槽内，左右均匀推到到位后，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；

显示屏提示缺水内容时，请及时给水箱加水；

器具在工作过程中，或进入关机状态1分钟以内，请勿取出水箱组件；

请确保水箱组件安装到位，以免出现水箱漏水。

使用方法

1. 通电

接通电源，发出提示音，所有指示灯亮。数秒后，“”键闪烁，其余灯灭，进入待机状态。



2. 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

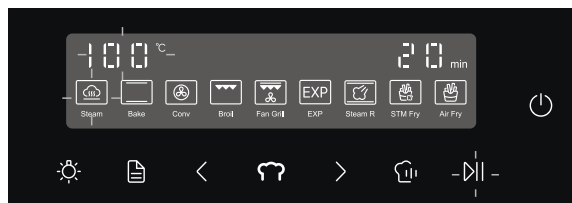
蒸模式有：营养蒸

烤模式有：焙烤、风焙烤、烤烧、风扇烤、专业烤、加湿烤

炸模式有：空气炸、蒸汽炸

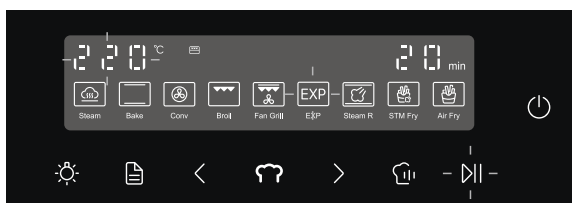
以营养蒸模式为例

- ① 短按“营养蒸”键选择营养蒸功能；
- ② 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；
- ③ 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；
- ④ 参数调整完成后短按“”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。



专业烤模式

- ①短按“EXP”键选中EXP功能；
- ②短按温度显示区，“”长亮，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“▶”键启动。



注：●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；
●EXP功能上温调整后，下温温度不能超过上温±20°C，超过后自动调整到范围内。

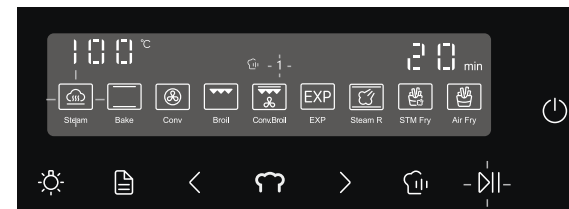
多段模式

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：

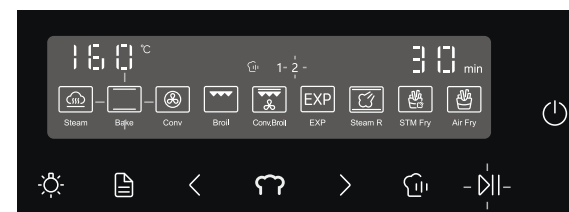
第1段设置

按“”键进入多段烹饪设置，再按“营养蒸”模式，如需调整烹饪温度或时间，则按温度显示区或时间显示区，然后按“<”键或“>”键进行调节；



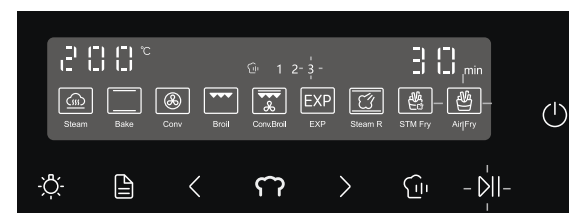
第2段设置

再按“”键进入第2段烹饪设置，按“焙烤”模式，温度和时间的调整方式如第1段；



第3段设置

再按“”键进入第3段烹饪设置，按“空气炸”模式，温度和时间的调整方式如第1段；调整完成后，最后按“▶”键启动。



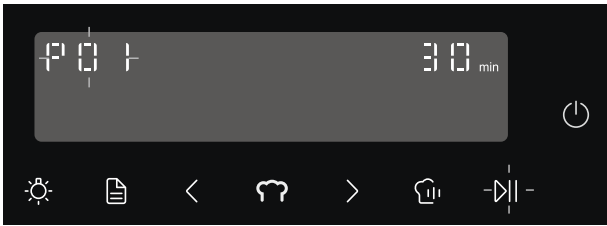
注：●第3段设置完成后，再按“”键则退出多段；

- 多段能选择营养蒸、焙烤、风焙烤、烤烧、风扇烤、EXP、加湿烤、蒸汽炸、空气炸。
- 多段可以暂停，可调整当前模式的时间，暂停状态按“”键则退出多段。

菜谱

内置32道自动菜谱，方便快捷。

- 1.按“”键进入菜谱模式，再按“<”或“>”键选择所需模式，对应关系如表格；
- 2.若需调节时间，按时间显示区，再按“<”或“>”键在一定范围内调节工作时间；
- 3.最后按“▶”键启动，开始烹饪。



菜谱

P01 香烤鳕鱼	P09 烤披萨	P17 蒸馒头	P25 烤牛排
P02 照烧三文鱼	P10 蜂蜜小面包	P18 欧包	P26 火山石烤肠
P03 蔓越莓饼干	P11 戚风蛋糕	P19 清蒸明虾	P27 炸薯条
P04 果香烤鸡	P12 烤红薯	P20 蒸波士顿龙虾	P28 炸鸡米花
P05 蜜汁烤乳鸽	P13 清蒸鲈鱼	P21 鸡蛋羹	P29 法式羊排
P06 海盐秋刀鱼	P14 清蒸大闸蟹	P22 港式双皮奶	P30 肉酱焗饭
P07 菠萝鸡肉串	P15 芦笋牛肉卷	P23 风味酸奶	P31 葡式蛋挞
P08 蜜汁烤鸡翅	P16 红枣蒸滑鸡	P24 五谷丰登	P32 芋泥软欧包

注：●部分菜谱需要中途将食物取出加工，机器会鸣叫提醒；
●在工作状态下，按“DII”键暂停工作，可以调整烹饪时间；
●部分菜谱不需预热，直接进入工作状态。

辅助

辅助功能有：01（发酵）、02（解冻）、03（保温）、04（清洁）、05（干燥）、06（杀菌）、07（除垢）
1.按“DII”键进入辅助模式，再按“<”或“>”键选择所需模式；
2.按“DII”键启动，开始工作。

除垢功能

除垢功能：蒸汽工作累积一段时间后，机器会提醒用户进行除垢，当显示屏出现“▲”图标闪烁时，用户需按“DII”键选择“07”辅助模式进行除垢操作。
除垢分两个阶段执行：第1阶段：显示屏出现“07”，此时在水箱中倒入30g除垢剂，并加入温水至最大水位线，充分搅拌至除垢剂完全溶解，将水箱归位，按“DII”键启动，此时屏幕出现“1”，表示进入第1阶段工作中；
第2阶段：运行结束时，显示屏出现“07”、“2”、且“▲”闪烁，表示已进入第2阶段，此时将水箱残余水清除，并在水箱中加入清水，将水箱归位，按“DII”键启动；第2阶段结束后机器自动进入关机状态，除垢结束；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。

辅助模式注意事项：
●发酵和解冻模式可调节时间，其余模式都不可调节，建议使用干燥模式时，开门干燥效果更佳；使用除垢功能时，将除垢剂倒入水箱中搅拌至溶解到水中；
●蒸功能累积工作一定时间后，会提醒用户进行除垢，此时仅可使用5次蒸功能，请进行除垢。

调整设置

在工作过程中，若想更改温度和时间参数，请先按“DII”键停止工作；重新设置温度和时间参数，调整完成再按“DII”键启动工作。

照明

在通电状态下，可按“☼”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.待机状态下，无任何操作数分钟后自动关机；
- 3.在工作过程中，长按“DII”键，直接停止工作，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完全打开。

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
焙烤	160	30	35 - 230	1-120
风焙烤	200	30	35 - 230	1-120
烤烧	200	30	35 - 230	1-120
风扇烤	160	30	35 - 230	1-120
EXP(专业烤)	上温:180 下温:160	30	100 - 200	1-120
加湿烤	200	30	150 - 230	1-120
蒸汽炸	200	30	150 - 230	1-120
空气炸	200	30	35 - 230	1-120
发酵	/	40	/	1-720
解冻	/	25	/	1-60
保温	/	120	/	1-720
清洁	/	10	/	/
干燥	/	10	/	/
杀菌	/	30	/	/
除垢	/	/	/	/

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	/	鲈鱼	2	炸烤网架	95	10-15	约重400g
	/	鸡蛋羹	2	炸烤网架	95	15-20	鸡蛋2个，蛋水比例1:2
	/	大闸蟹	2	炸烤网架	95	25-30	大闸蟹1200g，约10只
	/	明虾	2	炸烤网架	100	5-10	约重400g
	/	鸡块	2	炸烤网架	100	20-25	约重500g
	/	整鸡	2	炸烤网架	100	45-50	约重1200g
	/	南瓜	2	炸烤网架	100	10-15	约重250g，切薄片
	/	红薯	2	炸烤网架	100	40-45	约重1000g，共9个
	/	玉米	2	炸烤网架	100	20-25	约重1000g，共3个
	/	娃娃菜	2	炸烤网架	100	10-15	约重300g
	/	米饭	2	炸烤网架	100	25-35	大米300g，米水比例1:1.2，分成3碗
	/	鱼头	2	炸烤网架	120	10-15	约重600g
	/	牛腩	2	炸烤网架	120	80-90	约重500g
	/	银耳	2	炸烤网架	120	100-110	干银耳约重15g
焙烤	/	餐包	2	烤盘	140-160	20-35	餐包12个
	/	蛋挞	2	烤盘	200-220	20-30	蛋挞12个
	/	吐司	1	烤盘	160-180	40-50	450g吐司模具
风烘烤	/	戚风蛋糕	1	炸烤网架	140-160	45-60	8寸蛋糕模具
	/	鸡翅	2	炸烤网架+烤盘	180-200	20-25	鸡翅中15个，约50g/个
	/	饼干	2	烤盘	150-170	15-25	整盘1盘
烤烧	/	生蚝	2	烤盘	200-230	10-15	约重800g，共12个
	/	牛排	2	烤盘	200-230	5-10	约重200g
	/	乳酪吐司	2	炸烤网架	190-210	5-10	吐司2-4片
风扇烤	/	鸡腿	2	烤盘	190-210	30-40	琵琶腿约重800g，共6只
	/	鸡排	2	烤盘	180-200	15-25	鸡胸肉约重260g
	/	乳鸽	2	炸烤网架+烤盘	160-180	20-30	约重300g/只，共2只
加湿烤	小蒸汽	鳕鱼	2	烤盘	210-230	10-20	约重300g
	小蒸汽	整鸡	1	炸烤网架+烤盘	150-160	50-60	整鸡约重1200g/只
	中蒸汽	三文鱼	2	烤盘	210-230	10-15	约重400g
	中蒸汽	秋刀鱼	2	炸烤网架+烤盘	190-210	15-25	约重400g，共4条
蒸汽炸	大蒸汽	红薯	2	烤盘	200-230	45-60	约重1000g，共8个
	/	法式羊排	2	炸烤网架+烤盘	210-230	15-25	约重600g，共6块
	/	鸡米花	2	炸烤网架+烤盘	210-230	15-25	冷冻鸡米花约重400g
	/	油条	2	炸烤网架	210-230	5-10	油条3根，约重240g
	/	原味鸡块	2	炸烤网架+烤盘	210-230	15-25	冷冻原味鸡块约重500g

模式	档位	食物	烹饪层位置	使用器具	温度(℃)	设置时间(min)	备注
空气炸	/	薯条	2	炸烤网架+烤盘	210-230	15-25	冷冻薯条约重200g
	/	薯角	2	炸烤网架+烤盘	180-200	20-30	土豆约重500g，滚刀块
	/	杏鲍菇	2	炸烤网架+烤盘	180-200	20-30	杏鲍菇约重700g，滚刀块
多段	/	香酥鸡	1	炸烤网架+烤盘	营养蒸100℃ 25min+ 风焙烤230℃ 30min	50-60	整鸡，约重1200g

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；
●烤模式下，烘烤食物前，需腌制的食物用户可用调制好的配料腌制约30-40min，这样可使食物更入味；
●烤模式下，烘烤过程中为受热均匀，建议对食物进行翻面。

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选择合适的烹饪层位置
	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开器具门次数多	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，尽量不要打开器具门
	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选择合适的烹饪层位置或正确的模式 ⑤更换适合的模具

功能	现象	原因分析	处理
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蒸制期间器具门开得次数太多 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，尽量不要打开器具门 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

下表所列为一故障，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	电源不通或灯故障	检查电源情况或请联系专业维修人员
工作时漏气漏水现象	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“  ”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
	未识别到水箱，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
温度无法上升	加热管、电脑板、温度传感器故障	请联系专业维修人员
显示屏显示“E5-1”	腔体上温度传感器故障	请联系专业维修人员
显示屏显示“E5-2”	腔体下温度传感器故障	请联系专业维修人员
显示屏显示“E5-4”	按键板温度传感器故障	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“E10”	水位传感器故障	请联系专业维修人员
显示屏显示“E11”	按键板环温高温报警故障	请联系专业维修人员

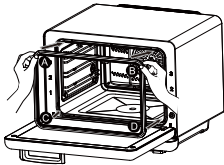
维护和保养

重要提示：清洗前，必须先切断电源。

每次使用后应清洁器具，防止脂肪和油腻结成漆状积层，难以清洗；炸烤网架必须清洗干净，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。

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。腔内的清洁剂必须清洗干净不能有残留，清洗后并用抹布擦干，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，清洗后用抹布擦干。
3. 水箱清洁：建议每次使用后，取出水箱中的水倒掉并清理干净，以免时间过久会产生异味。

4. 门封条：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。



5. 搁架：按压搁架1位置（如图2），直至搁架离开定位螺钉，倾斜一定角度后按(图1)向上取出，即可拆卸。重新装上搁架，按(图1)中将搁架下端两侧对准扣1和扣2插入，再将上端扣入定位螺钉即可。

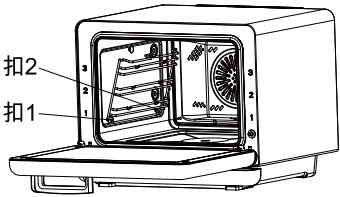


图1

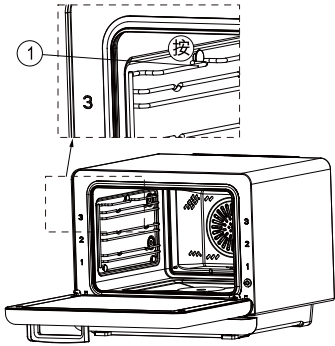


图2

电气原理图

