

**ROBAM**

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**ROBAM**



**User Manual**  
使用说明书

如果说明书丢失，您可以发送电子邮件至 [overseas@robam.com](mailto:overseas@robam.com)，获取电子说明书。  
If the manual is lost, you can send e-mail to [overseas@robam.com](mailto:overseas@robam.com), request for an electronic manual.

**KQWS-3350-RQ335**

Electric Oven  
电烤箱

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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.
- ◆ **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- ◆ The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
- ◆ 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.
- ◆ 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 a separate 15A or higher socket, 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 protect against, appliance must be kept in cleancondition and the air passage must be kept unobstructed.
- ◆ 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 immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.
- ◆ Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.
- ◆ **WARNING: Accessible parts may become hot during use. Young children should be kept away.**
- ◆ 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.
- ◆ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- ◆ Never place any flammable substance (e.g. smoke agent) in or under the appliance; when using the appliance, be sure not to spray any smoke agent around it and that the appliance is always supervised.
- ◆ 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.
- ◆ Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.
- ◆ If the appliance functions abnormally, please disconnect the power plug and power it on again.
- ◆ The internal grills and ovenware, etc. should be placed properly during using.
- ◆ The steam cleaner is not to be used.
- ◆ The appliance cannot be used as an indoor heater.
- ◆ This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply .
- ◆ The appliance must not be installed behind a decorative door in orderto avoid overheating.
- ◆ This appliance just for household use only .
- ◆ **WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.**

## Product Introduction

### Dear Users

Thank you for choosing Robam electric oven. 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, electric oven, gas stove, disinfection cabinet and other household appliances and kitchenware. Robam electric 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 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.

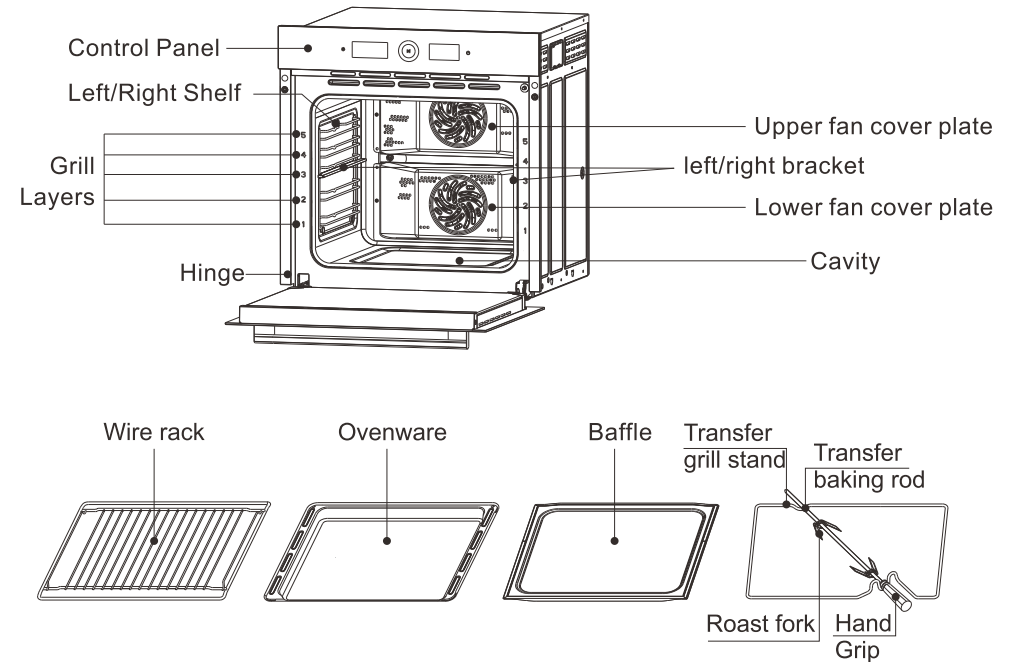
### Product Features

- Dual temperature zone technology, high baking efficiency, double the deliciousness.
- Dual air duct cooling technology, low facade temperature, peace of mind baking easier.
- Automatic recipe intelligent cooking, Beginner easily turned into a star chef.
- Fully automatic precision control probe, using dual temperature and dual control technology, the baking effect is better.
- Special rotary grill function, barbecue authentic delicious.
- Star blue high temperature enamel liner, high-end fashion, durable.
- Intimate flip heating tube design, easy to disassemble and clean.
- Specially made damping door panel with double layer LOW-E insulating glass for a fully upgraded cooking experience.
- High temperature resistant super thermal insulation cotton, better thermal insulation performance, energy saving.

### Technical Parameters of the Product

Model	KQWS-3350-RQ335
Rated Voltage	220V-240V ~
Rated Frequency	50Hz-60Hz
Rated Power Input	3350W
Capacity	65L
Net weight	41kg
Dimensions (mm) width × height × depth	595 × 595 × 520

### Product Structure



List of Attachments

S/N	Description	Qty.
1	User manual	1
2	Wire rack	1
3	Ovenware	1
4	Roast fork assembly	1
5	Transfer grill stand	1
6	Left/Right shelf	1
7	Baffle	1
8	Mounting screws	2

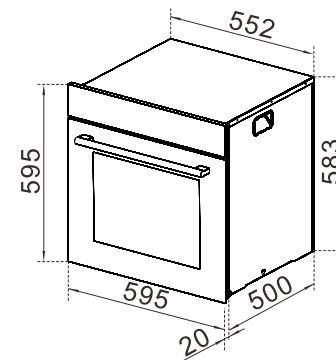
**Installation Instructions**

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:

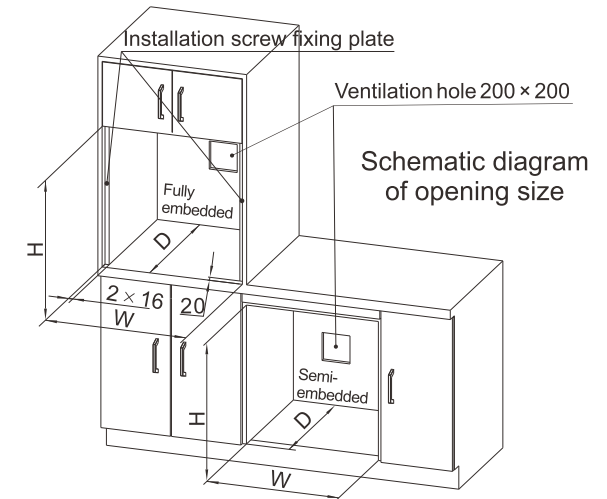
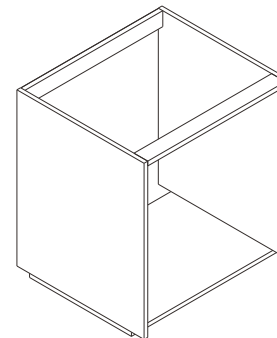
S/N	Description	W	H	D
1	Fully embedded opening size	600	600	565
2	Semi-embedded opening size	560	590	550

Required for installation:

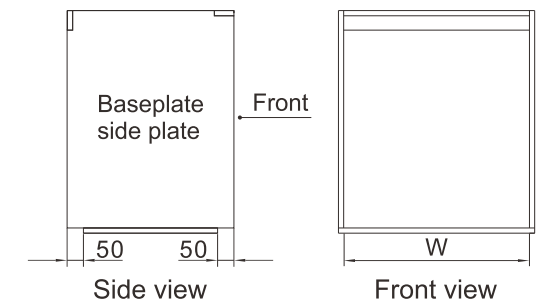
- The plane of the electric oven must be flat, and the air around the electric oven should be circulated as much as possible in the cabinet. It is recommended that the splint and fixed plate be made of non-combustible thermal insulation materials.
- The power cord must be easily connected to ensure that the power supply can be disconnected at any time after the electric oven is installed. Use a 15A or higher outlet alone, do not use the same electrical outlet with several appliances at the same time, and make sure the outlet is safely and effectively grounded. If there are other electrical appliances around, please ensure that the installation distance is greater than 100mm.
- Use the two mounting screws provided to fix the unit onto the cabinet through the mounting holes on the left & right door frames.



Complete-built unit size diagram



Schematic diagram of opening size



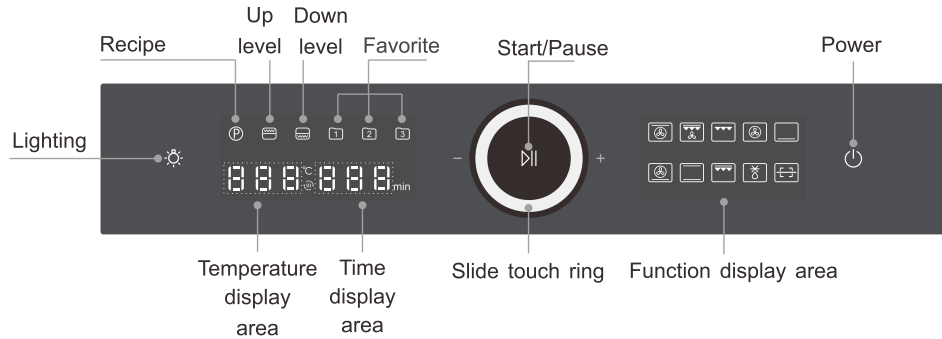
Side view

Front view

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



Note: except "°C", "°F", "min", "-", "+" You can touch outside.

### Instructions before Use

- When using the electric oven for the first time, there will be peculiar smell. It is due to the coating protection of the heating element of the electric oven during storage, and the coating evaporates after heating. Therefore, keep the room ventilated first, select the fan baking function, and set the highest temperature and the longest working time. In the absence of food, heat to evaporate the odor of the coating. Open the electric oven door to cool after the work to ensure the deliciousness of subsequent baking.
- If the user uses the rotary roasting function, insert the food on the rotary roasting rod, fix the food with a roasting fork, then place the rotary roasting rod on the rotary roasting bracket, place the rotary roasting bracket on the third layer and push it into the electric oven. In the oven, when approaching the rear of the cavity, insert the rotating roasting rod into the drive shaft of the rotary roasting motor smoothly. After confirming that it is in place, turn off the handle of the rotating roasting rod counterclockwise to carry out the application of this function.
- When the rotary baking function is completed, it is necessary to first screw the handle of the rotating baking rod clockwise into the rotating baking rod, and then move the rotating baking rod axially while pulling out the rotating baking bracket, so that the rotating baking bracket can be removed smoothly; When pulling out the rotating baking bracket, pay attention to the high temperature of accessories such as the rotating baking bracket, do not touch it directly with your hands to avoid burns.

**Reminder: When the electric oven is in use, it is recommended that you turn on the range hood.**

### How to Use

#### 1. Power up

Turn on the power, send out the prompt tone, and all the indicator lights are on. After a few seconds, the "☺" key blinks, the "☺" key lights up, and the rest of the keys are off, entering the standby state (the following figure).



**Note: If there is no operation within a few minutes, enter the shutdown state, and all indicators will be turned off (at this time, tap the other buttons except the "☺" button, "☺" key blinks).**

#### 2. Boot

Long press "☺" key to turn on, if you do not place a layered baffle, enter the quick hot mode (the following figure);

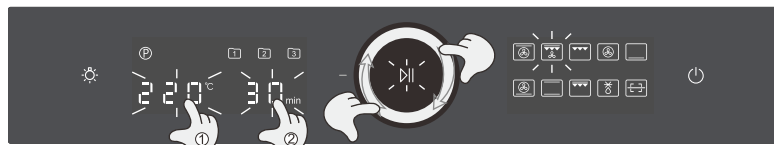


#### 3. Select Function

If you select the "Fan Bake" function, "☺" key, the icon flashes and the display shows the default operating temperature press and time (the following figure).



Adjust the temperature and time parameters by pressing the temperature and time display area respectively, the temperature and time display area flashes, and then slide the sliding circle to adjust (the following figure).

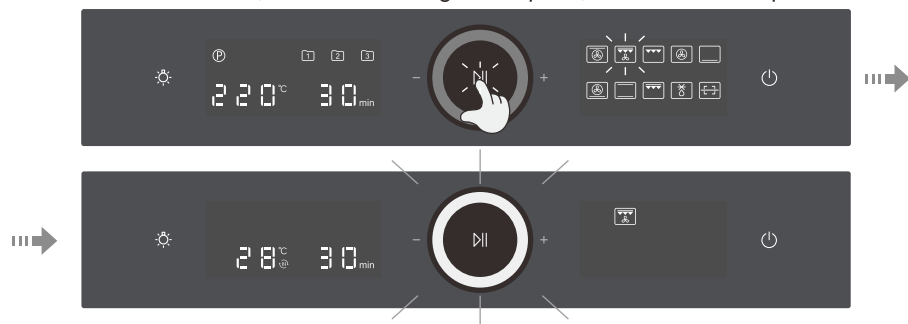


Note: ● If you do not need to adjust the temperature and time, you can directly press "▶||" after the function is selected

- Set the baking temperature and time, users can adjust the temperature and time according to the baking reference table, and also according to personal taste and cooking experience.
- With cooking memory function, in the case of unplugged, again on the work, you can continue to use the cooking mode settings before the last shutdown (only the cooking parameters when the full cavity can be remembered).
- Temperature and time can be adjusted by tapping the left half of the sliding ring to decrease one by one, and tap the right half of the sliding ring to increase one by one. Long press or slide the sliding ring to make quick adjustment.

#### 4. Confirm Start

After the function is set, press "▶||" key to start (the following figure); electric oven automatically enters preheat mode, when the preheat temperature is reached, put the food into the oven, and when baking is complete, the machine beeps to indicate.

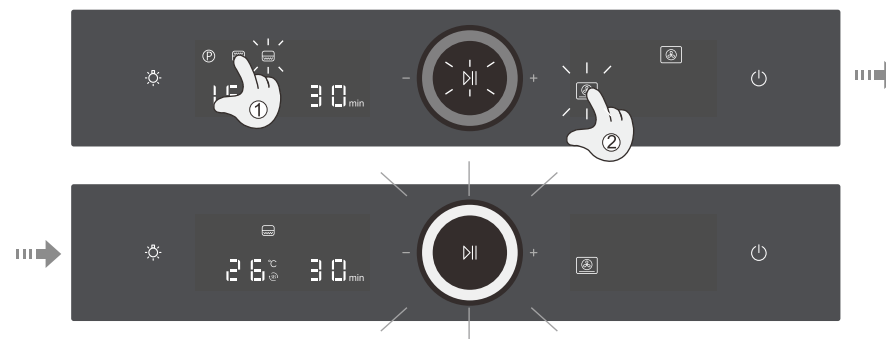


- Note:
- During working, you can press "▶||" key to pause the working status.
  - Keep an eye on the baking process and readjust the time and temperature or end the baking when necessary to avoid affecting the baking effect.
  - For better baking results, it is recommended to preheat the food before placing it in the oven.
  - In any working state, open the oven door, cooking is suspended, at this time, after closing the door, press "▶||" button oven to continue to work.
  - If the oven door is left open, the oven will not start.

#### Layered baking setting

##### Single layer baking

1. In the power-on state, push in the division plate bracket division plate in the end (Robam logo facing out), enter the layered baking mode, at this time "🍷" key flashing, enter the up level mode, adjust the temperature and time, the food placed on the upper layer can be.
2. If you only need to cook food in the lower layer, press and hold the "🍷" key to exit the upper baking, "🍷" icon flashes, enter the down level mode. At this time, the system default "baking" function, if you choose "frying" function, then press "🍷" key to enter the frying mode, "🍷" icon flashes. Then follow the above steps to set the temperature and time, after setting, press "▶||" key to start (the following figure), when the preheating temperature is reached, put the food into the oven until the end of baking.



##### Double layer baking

1. In the power-on state, push in the partition bracket to the bottom (Robam logo facing out), enter the double layer baking mode, at this time "🍷" key blinking, enter the up level mode. Default "fast heat" function, if you choose "grill", then press "🍷" key to enter the bake mode (the following figure). Then follow the above steps to set the temperature and time (if you choose fan bake, you can not double bake mode).



2. After the setting is complete, press "☰" key, enter the down level mode, at this time can only choose the "wind baking" function (the following figure), set the corresponding temperature, time, press "▷||" Key to start, then the up and down icons, selected function icons, temperature and time are displayed alternately, when the preheating temperature is reached, a beep sounds, put the food into the oven until the end of baking.



- Note:**
- The upper or lower layer for which parameters have been set, long press on the partition icon to exit that partition.
  - Separate up level, there are four functions to choose from: fast heat, fan baking, roasting, and wind baking; separate down level, there are two functions to choose from: wind baking and frying.
  - When choosing double baking, if the upper layer selects wind roasting, the lower layer has two functions of wind roasting and frying to choose; if the upper layer selects fast heat and roasting, the lower layer can only choose wind roasting.
  - When double baking is set, the light of the corresponding layer lights up, and the light of the layer that does not work does not light up.
  - Auto menu is not available for double baking.

**■ Rotisserie settings**

1. To rotisserie, you must first select the function keys required to use rotisserie without inserting the divider, If you choose "strong grill", press "☰" button to select the "strong baking" function, and then press "☰" key to start the rotary baking. Turn the baking mode, the display shows the default working temperature and time (the following figure), adjust the required time and temperature, press "▷||" button to start cooking.



2. To cancel the rotisserie function, press the icon "☰" "Stop the rotisserie function, when the display is only the botton"☰" flashing. If the function has been activated, you need to pause the function before canceling the rotisserie.

**■ Adjusting settings**

Electric oven in the baking process, if you want to change the set mode, parameters, you need to press "▷||" before you can change.

**Note:** When using the recipe function, press "▷||" can only be paused, not reset.

**■ Favorite settings**

1. You can put the frequently used modes and parameters into your favorites for next time use. The specific operation is as follows: such as collection "fast heat" function, then first set the temperature and time parameters of the fast heat function in the power-on state, long press "1" or "2" or "3" key, the buzzer beeping prompt, collection completed (the following figure).



2. To use the parameters in the favorite, in the power on state, press "1" or "2" or "3" key, then directly press "▷||" key to start baking. To exit the favorite, first press "▷||" key to pause the work, then press "1" or "2" or "3" key to exit.

**Note:** ● Only the mode parameters set in the power-on state can be collected.

- If you need to change the parameters of the collection, reset it in the power-on state, and then long press "1" or "2" or "3" button to collect, you can finish the modification.
- The upper and lower partition parameters or the parameters in the recipe mode cannot be collected.

**Recipe function**

1. Press "Ⓟ" key to enter the recipe mode, "Ⓟ" icon flashes and the display shows the default recipe.

2. Slide the sliding ring to select a recipe (the icon corresponding to the recipe is shown below).

3. To adjust the time, press the time display area and then slide the sliding ring to adjust the working time within a certain range.

4. Press the "▶||" button to start and when the preheat temperature is reached, place the food in the oven until baking is finished.

SN	Recipes	Baking layer position	SN	Recipes	Baking layer position
P01	Rosemary Grilled Lamb Chops	3	P02	Grilled Steak	3
P03	Roast Weever with Tinfoil	3	P04	Orleans Wings	3
P05	Thai Chicken Wings with Lemon	3	P06	Bacon and Vegetable Wrap	3
P07	Low Temperature Slow Roasted Beef Tenderloin	3	P08	Portuguese Egg Tart	3
P09	Grilled Chicken with Fruit	3	P10	Chiffon Cake	3
P11	Sausage Bun	3	P12	Cream Cake Roll	3
P13	Spaghetti	3	P14	Seafood Soup	3
P15	Brownies	3	P16	Baked Rice with Cheese and Seafood	3
P17	Brazilian Barbecue	3	P18	Baked Vegetables with Cheese	3

SN	Recipes	Baking layer position	SN	Recipes	Baking layer position
P19	Cupcake	3	P20	Coconut Sandwich Bread	3
P21	Pizzas	4	P22	Butter Cookies	4
P23	Roasted Sweet Potato	4	P24	Oysters with Garlic	4
P25	Grilled Prawns with Black Pepper	4	P26	Cheese Toast Slices	4
P27	Basque Baked Charred Cheesecake	4	P28	French Apple Pie	4
P29	In Sauce Roasted Corn with Tinfoil	1	P30	Grilled Ribs with Tinfoil	1
P31	Cranberry Cookies	1	P32	Assorted Kebabs	1
P33	Grilled Salmon	1	P34	Grilled Marbled Meat	1
P35	Stick Wing Root	1	P36	Beef Jerky	1

**Note:** ● P01-P20 are full cavity baking, no divider needs to be placed for recipes in this zone.

- Selecting recipes in the P21- P36 range requires the insertion of a divider on the third level of the oven.
- When pausing, press the menu display button, such as "P30", click on it and slide the sliding ring to re-adjust the auto menu.
- Recipes can only be single baked or full cavity baked, not double baked.
- Press "Ⓟ" button to exit the recipe mode.

**Lighting function**

In the power-on state, you can press the "☀️" button to turn on the lighting function, and then press this button to turn off the lighting function. Automatically extinguishes after a few minutes of operation.

**Power-off**

1. When the electric oven is finished baking, the buzzer beeps to indicate that it has stopped heating.
2. When the electric oven is in standby and on (in the state without any operation), it will automatically shut down after a few minutes (**Note: If the internal temperature of the product is too high, the cooling fan will delay for a period of time and then stop running, which helps to extend the life of the machine**).
3. During the electric oven baking work, long press the "⏻" key to directly stop heating and enter the shutdown state.
4. Auto shutdown after several minutes of no operation in the suspended state.

Baking Heating Mode (Full Chamber)





Function	Default Temperature	Default Time	Upper Outer Heater Tube	Upper Inner Heater Tube	Bottom Heater Tube	Rear Section Heater Tube (top)	Rear Section Heater Tube (below)
Fast Heat	200	30	●			●	●
Wind Roast	200	30				●	●
Roast	160	30	●		●		
Bottom Heat	160	30			●		
Fan Roast	220	30	●	●			
Grill	180	30		●			
Strong Grill	180	30	●	●			
Fry Roast	150	30			●	●	●
Defrost	60	25				●	●










Function	Default Temperature	Default Time	Rear Fan (top)	Rear Fan (below)	Lighting (above)	Lighting (below)	Rotisserie Motor	Cooling Fan
Fast Heat	200	30	●	●	○	○	○	◎
Wind Roast	200	30	●	●	○	○	○	◎
Roast	160	30			○	○	○	◎
Bottom Heat	160	30			○	○	○	◎
Fan Roast	220	30	●	●	○	○	○	◎
Grill	180	30			○	○	○	◎
Strong Grill	180	30			○	○	○	◎
Fry Roast	150	30	●	●	○	○	○	◎
Defrost	60	25	●	●	○	○	○	◎

Note: Users can understand the heating mode according to this table and choose the suitable baking function.

● Compulsory   ○ Selection   ◎ Controlled by temperature

**Cooking Reference List**

Cavity	Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes	
Full Cavity	Fast Heat 	Corn	3	Wire rack	220- 240	20-30		
		Shiitake Mushroom	3	Ovenware	180- 200	8-15		
	Wind Roast 	French fries	3	Ovenware	200- 220	18-25		
		Sweet Potato	3	Wire rack	240- 250	45-55	Approximate weight 200g/pcs	
	Roast 	Cupcake	3	Ovenware	155- 165	25-35		
		Cakes	3	6/8 inch round bottom Cake Mould	135- 145	35-55	The eggs weigh about 2-5 pcs. Suitable amount of flour	
		Man Tou	3	Ovenware	200- 210	10- 15		
		Cookies	3	Ovenware	160- 170	17-25		
		Egg Tart	3	Ovenware	200- 220	17-23		
		Pizzas	3	pizza pan Wire rack	200-220	12- 18		
		Fan Roast 	Marbled Meat	3	Ovenware	170-200	17-25	Slice:low temperature Pieces:high temperature
			Bacon	3	Ovenware	170- 200	8- 12	
			Chicken Wings	3	Wire rack	200- 220	18-25	Approximate weight 50g/pcs
			Pterugium	3	Wire rack	170- 190	20-25	Approximate weight 50g/pcs
	Drumstick		3	Wire rack	190- 210	25-33	Approximate weight 200g/pc,4pcs in total	
	Griled Duck		3	Rotisserie	145- 155	60-90	Approximate weight 2000g/pcs	
	Griled Chicken		3	Rotisserie	145- 155	40-60	Approximate weight 1200g/pcs	
		Griled Shrimp	3	Ovenware	190- 210	10- 15		

Cavity	Function	Food	Baking Layer Position	Apparatus Used	Temperature (°C)	Baking Time (min)	Notes
Full Cavity	Grill 	Steak	3	Wire rack	195- 210	7-12	Approximately 9-12mm thick/pcs
		Meat skewers	3	Wire rack	200-210	15-25	
	Strong Grilled 	Sausage	3	Wire rack	195-205	10-20	
		Grilled Fish	3	Ovenware	190-210	25-35	Approximate weight 1500g/bar
	Fry Roast 	Meat Skewers	3	Wire rack	215-225	18-23	
		Grilled Fish	3	Ovenware	200-220	25-35	Approximate weight 1500g/bar
		Steak	3	Wire rack	200-220	7-12	Approximately 9-12mm thick/pcs
Up Level	Fast Heat 	Sweet Potato	4	Ovenware	240-250	45-60	Approximate weight 200g/pcs
		Oysters	4	Ovenware	210-230	8-15	
		Shrimp	4	Ovenware	190-210	10-15	
	Fan Roast 	Pizzas	4	Ovenware	180-220	10-20	
		Chicken Side Legs	4	Wire rack	190-210	25-35	Approximate weight 350g/pcs
	Grill 	Sliced bread	4	Wire rack	170-200	8-15	
		Flammulina Velutipes	4	Ovenware	180-200	20-25	Approximate weight 400g
		Chicken Wings	4	Wire rack	210-230	20-30	Approximate weight 50g/pcs
	Wind Roast 	Cookies	4	Ovenware	155-170	17-25	
		Cupcake	4	Ovenware	160-170	30-40	
Down Level	Wind Roast 	Steak	1	Ovenware	170-190	20-30	
		Cookies	1	Ovenware	155-170	18-30	
	Fry Roast 	Salmon	1	Ovenware	190-210	8-15	
	Marbled Meat	1	Ovenware	180-220	18-30		

- Note:**
- The food baking temperature and time in the above table are for reference only. During the baking process, users can adjust the baking temperature, time, baking function and baking layer according to their personal taste and baking experience.
  - When roasting chicken, duck and larger meats, it is advisable to roast them at low temperature first and then convert them to high temperature for better taste.
  - Before baking the food, the user of the food to be marinated can use the prepared ingredients to marinate for about 30-40 minutes, which can make the food more flavorful.
  - Users can also choose different functions to bake the same food according to their personal baking experience.
  - For even heating during baking, it is recommended to turn the food over.
  - Especially when roasting chicken or duck, it is recommended to use a rotisserie.

**Common Phenomenon and Treatment when Baking**

Symptom	Cause analysis	Disposition
Uneven baking	*Incorrect baking layer position *Food is not placed in the center of the baking tray *Incorrect function selection	*Choose the right baking layer position *Place the food in the center of the baking tray *Select the right function
Baked food with a darker color on the top surface or bottom.	*Incorrect function selection *Food is not the same size or food is not placed evenly *Baking temperature is too high *Baking layer position is too high or too low *The oven door is opened too many times during baking	*Select the right function *Food is cut evenly in size and placed evenly on the baking sheet *Turn down the temperature *Repositioning to a lower or higher level *Bake at least half the time before you can open the oven door once
Baked cakes with cracks and deep layers of potpourri.	*Too long *Baking temperature is too high *The production of pastry recipe or operation process is wrong *Incorrect container selection	*Adjustment time *Turn down the temperature *Adjust the recipe and operate the process correctly *Change the suitable container

Symptom	Cause analysis	Disposition
Light color of the baked food and not baked through.	*Baking temperature is too low *Baking time is too short	*Turn up the temperature *Extended baking time

**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.

Defects	Causes	Disposition
Electric oven does not work	*Power is not on *Improper operation of function keys	*Turn on the power *Correct operation
Electric oven lighting does not light up	*Bulb burned out *Bulb connection wire broken or off	*Bulb replacement *Please contact a professional repairer
Electric oven does not heat up enough	*Heat pipe disconnection *Sensor failure	*Please contact a professional repairer
Smoke from electric ovens when first used	*Protective oil is being distributed	*Take a rag and wipe it clean
Display screen shows <i>E3</i>	*Temperature protection failure	*Please contact a professional repairer
Display screen shows <i>E5</i>	*Sensor failure	*Please contact a professional repairer
Display screen shows <i>E6</i>	*Communication failure	*Please contact a professional repairer
Solid electric heaters fade	*It is normal for heating elements and trim rings to fade due to heat during baking	*It is normal and does not require treatment

## Maintenance

**Important: Before cleaning the electric oven, you must cut off the power to the electric oven and not use steam to clean it.**

The electric oven must always be kept clean to ensure no fat or grease buildup around the heating element, fan, etc.; baking pans and racks must be cleaned to avoid fat buildup that could cause a fire; meat can be wrapped in aluminum foil for cleaning when baking; any fat and grease buildup can form a lacquer-like layer inside the electric oven that is difficult to clean, so it should be cleaned after each use of the oven; baking pans have enameled surfaces, so please Be careful to avoid bumping.

1. Electric oven cavity: clean with warm water, do not use corrosive and abrasive cleaners. Difficult to remove stains can be cleaned with a nylon brush or neutral detergent, do not scrub with a steel ball, so as not to cause irreparable damage to the surface. The cleaning agent inside the cavity must be cleaned without residue, and dried with a rag after cleaning to keep the cavity dry.

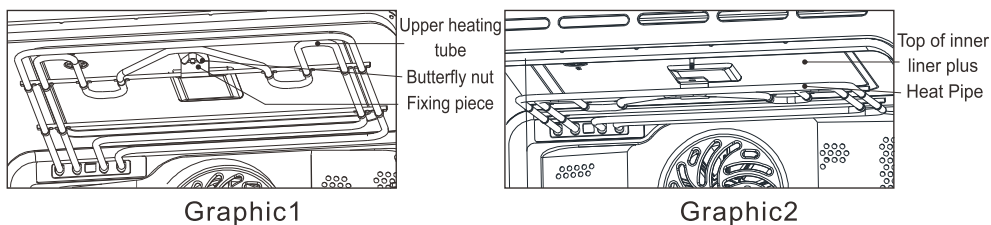
2. Glass panel: door and control panel on the glass surface as soon as the dirty should be cleaned, firm dirt can be cleaned with neutral detergent, not scrubbed with a wire ball to avoid scratching the surface, wipe dry with a rag after cleaning.

3. Remove and install the fan cover: the upper and lower fan cover is fixed inside the cavity with 2 screws each, and the fan cover can be removed by turning down the screws counterclockwise. Note: Be sure to re-install the fan cover after cleaning.

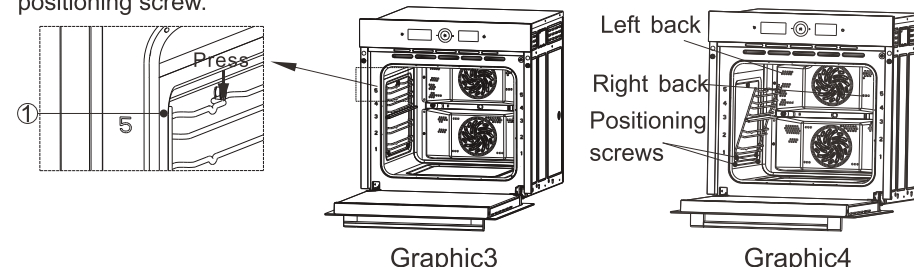
4. Remove and install the oven light: insert a small spoon into the bottom of the glass and wrench it up, that is, remove the light; replace the bulb, and then click the glass cover back into place. Note: Before removing or installing these parts, the oven must be powered off to avoid electric shock. Removal and installation of oven doors are highly specialized, so ask professionals to demonstrate beforehand.

5. To make it easier to clean the top of the liner, flip the upper heating tube down. Butterfly nut will be turned out counterclockwise (Graphic1), the front fixed piece of heating tube can be released from the double-headed stud, can be turned down about 20 degrees

(as shown in Graphic2). Refasten the upper heating tube, operate in the opposite direction, snap the upper heating tube fixing piece back into the double-headed stud, and tighten the butterfly nut clockwise to snap it in place.



6. Dismantle and install the shelf (left and right shelves in the same way): press the position of shelf 1 (Graphic3) until the shelf leaves positioning screw, tilt it at a certain angle and take it out in the direction of the arrow in Graphic4, that is, it can be dismantled. Reinstall the shelf, the end of the shelf engraved "LB" towards the left back side of the cavity, the end of the shelf engraved "RB" towards the right back side of the cavity, and then snap the lower end of the shelf into the cavity before and after positioning screw according to Graphic4, and then snap the upper end into positioning screw.

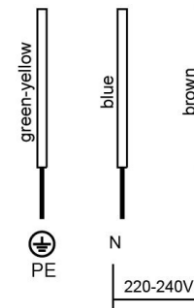


**Note:** Please adjust the angle appropriately when installing or dismantling, otherwise it will cause damage to the inner liner enamel.

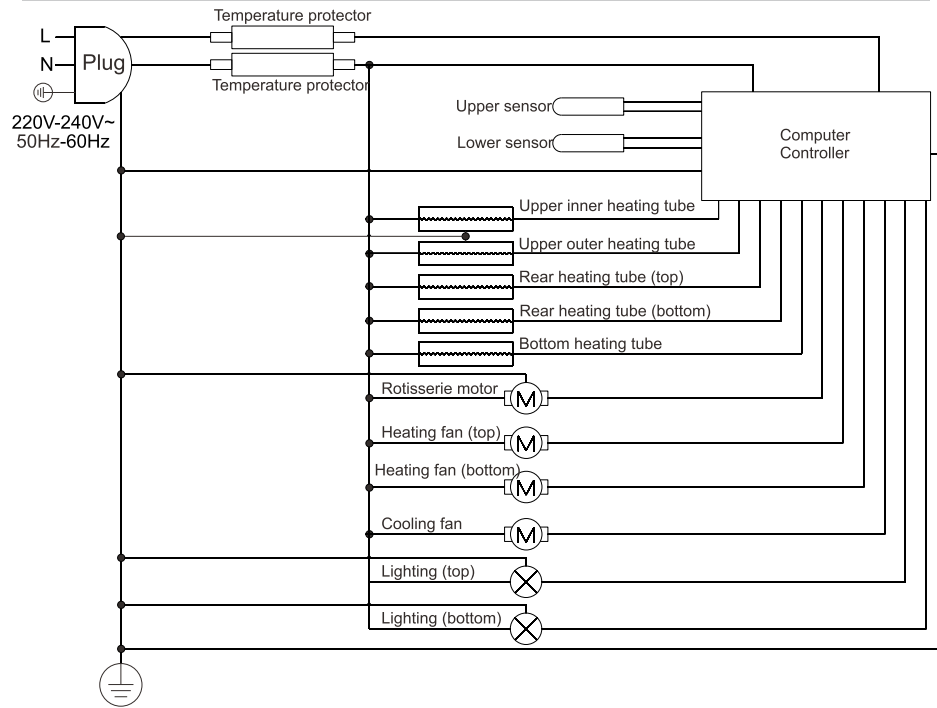
### Connecting the oven to the mains power supply(For unplugged power lead)

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. 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。
- ◆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。
- ◆整机远离热源, 煤气和酒精等易燃物品。
- ◆器具在使用期间会发热, 注意避免接触电烤箱内的发热单元, 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。
- ◆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或以上的插座, 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
- ◆不得损伤电源线。使用电源线时不得弯曲、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。
- ◆移开风扇保护装置前必须将电烤箱断电。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; 器具长期不使用, 应切断电源。
- ◆工作结束后, 打开器具门时会有热气喷出, 不要离器具太近, 以免热气烫伤。
- ◆警告: 器具在使用时可触及部分可能会发热, 儿童应远离。
- ◆器具不应由有肢体、感官或精神能力缺陷或缺乏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。
- ◆不要使用粗糙清洗剂或锋利的金属刮刀清洁烤箱门的玻璃, 如果烤箱门的玻璃表面被擦伤, 这样做会导致玻璃粉碎。
- ◆不可将易燃物质(例如烟雾剂)放置在器具的里面和下面; 使用器具时, 不得在其附近喷洒烟雾剂, 必须始终有人看管。
- ◆清洗时必须切断电源, 注意使用中性和清洗剂。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, 请拔掉电源插头重新上电。
- ◆使用时内部烤架、烤盘等放置必须正确到位。
- ◆不能使用蒸汽清洁器。
- ◆器具不能用作室内取暖器。
- ◆该设备应连接到一个电路, 该电路包含一个隔离开关, 与提供的电源完全断开。
- ◆设备不得安装在装饰门后面, 以免过热。
- ◆本电器仅供家庭使用。
- ◆警告: 如果表面有裂纹, 关掉器具以避免可能出现的电击。

## 产品简介

## 亲爱的用户:

让我们借此机会, 对于您购买了老板牌电烤箱系列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。

本公司是生产吸油烟机、电烤箱、燃气灶具、消毒柜等家用电器和厨具的专业企业。老板牌电烤箱采用先进的设计理念, 优化造型, 注重整体设计与橱柜搭配。

※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。

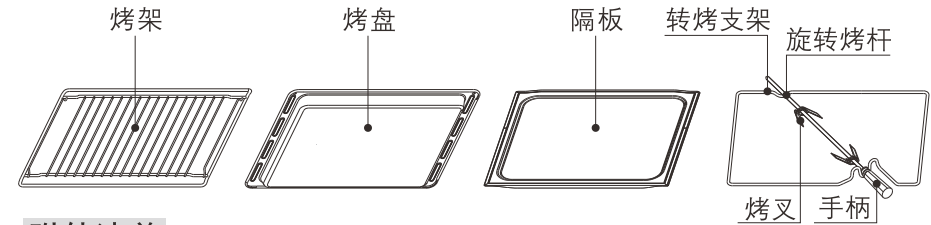
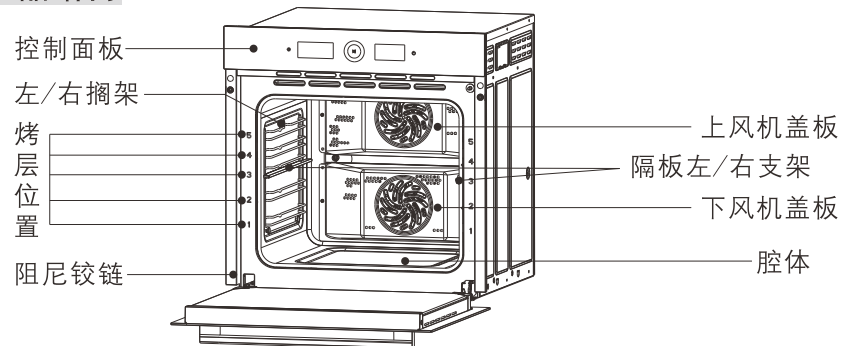
### 产品特点

- 双温区技术，高烘焙效率，美味更加倍。
- 双风道冷却技术，低门面温度，安心烘焙更轻松。
- 自动菜谱智能烹饪，小白轻松变身星级大厨。
- 全自动精控探头，采用双温双控技术，烘焙效果更出色。
- 特置旋转烤功能，烧烤地道美味。
- 星空蓝高温搪瓷内胆，高端时尚，经久耐用。
- 贴心翻转式加热管设计，拆卸便捷易清洁。
- 特制阻尼门板，配有双层LOW-E隔热玻璃，烹饪体验全面升级。
- 耐高温超级隔热棉，保温性能更佳，节能更省电。

### 产品技术参数

型 号	KQWS-3350-RQ335
额定电压	220V-240V~
额定频率	50Hz-60Hz
额定功率	3350W
容 积	65L
净 重	41kg
外形尺寸(mm) 宽 × 高 × 深	595 × 595 × 520

### 产品结构



### 附件清单

序号	名称	数量
1	说明书	1份
2	烤架	1个
3	烤盘	1个
4	烤叉组件	1套
5	转烤支架	1个
6	左/右搁架组件	各1套
7	隔板	1个
8	安装螺钉	2枚

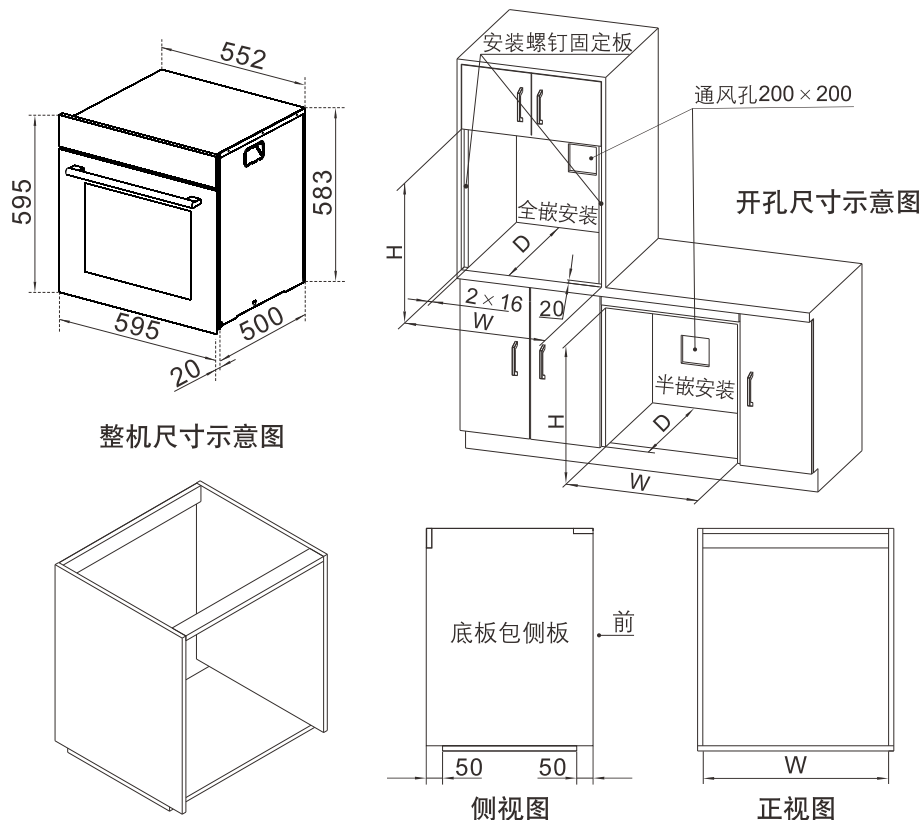
### 安装说明

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

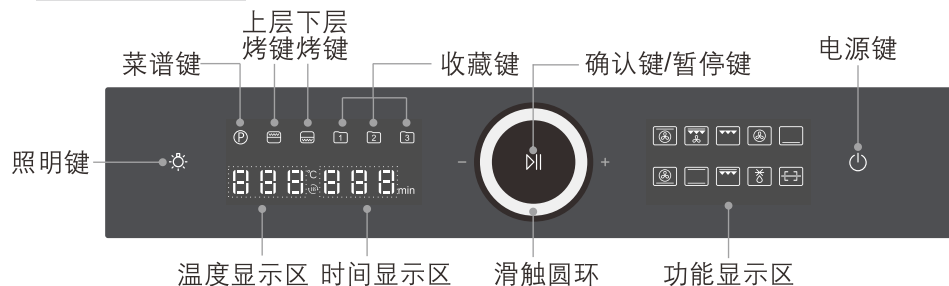
#### 安装要求：

- 安装电烤箱平面必须平整，柜内尽量使电烤箱周围空气流通，建议夹板和固定板采用不可燃绝热材料。
- 电源线接插必须方便，确保电烤箱安装后可随时断开电源。单独使用15A或以上的插座，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。
- 使用提供的两个安装螺钉，通过左右门框上的安装孔将装置固定到机柜上。



## 使用说明

### 控制面板介绍



注：除“℃”、“min”、“-”、“+”外均可点触。



### 使用前说明

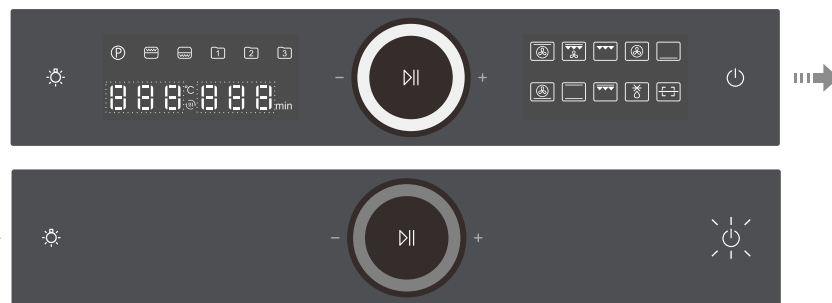
- 首次使用电烤箱时都会有异味发出，是由于储存期间电烤箱加热元件有涂层保护，加热后涂层蒸发所致，所以先使房间保持通风，选择风扇烤功能，设定最高温度及最长工作时间，在没有食物的情况下进行加热蒸发涂层异味，工作结束后打开电烤箱门冷却，确保后续烘烤的美味度。
- 用户若使用旋转烤功能时，把食物穿插在旋转烤杆上，用烤叉将食物固定好，然后将旋转烤杆放置在转烤支架上，将转烤支架放在第三层并推进电烤箱内，接近腔体后部时，把旋转烤杆顺利插入转烤电机传动轴，确认到位后，逆时针旋下旋转烤杆的手柄，方可进行此功能的应用。
- 在旋转烤功能完成时，需先将旋转烤杆的手柄顺时针旋进旋转烤杆，然后在拉出转烤支架的同时，轴向移动旋转烤杆，使得转烤支架顺利移出；拉出转烤支架时，注意转烤支架等配件温度较高，请勿用手直接接触，避免烫伤。



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，所有指示灯亮。数秒后，“”键闪烁，“”键亮，其余键灭，进入待机状态(如下图)。




注：若数分钟内无任何操作，进入关机状态，所有指示灯灭（此时轻触除“”键外的其他按键，“”键闪烁）。

#### 2. 开机

长按“”键开机，如不放置分层隔板，则进入快热模式(如下图)；




### 3. 选择功能

如选择“风扇烤”功能，按“”键，图标闪烁，显示屏显示默认工作温度和时间（如下图）。




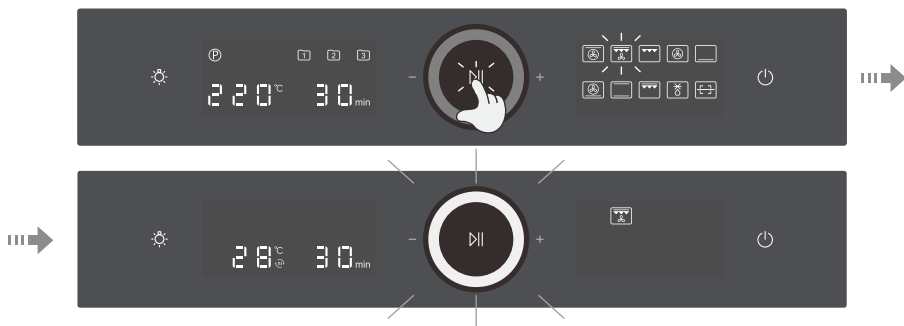
分别按温度、时间显示区调节温度及时间参数，温度、时间显示区闪烁，然后滑动滑触圆环进行调节（如下图）。





- 注：
- 如无需调节温度和时间，功能选择完毕后，可直接按“”键启动。
  - 设定烘烤温度和时间，用户可根据烘烤参考表，也可根据个人口感及烹饪经验调整温度与时间。
  - 具有烹饪记忆功能，在未断电的情况下，再次开机工作，可继续使用上次关机前的烹饪模式设置（仅可记忆全腔时的烹饪参数）。
  - 温度、时间可点触调节，点击滑触圆环左半部分，逐个递减，点击滑触圆环右半部分，逐个递增，长按或滑动滑触圆环可进行快速调节。

### 4. 确认开始







功能设定好后，按“”键启动（如下图）；电烤箱自动进入预热模式，当达到预热温度时，将食物放入烤箱内，烘烤完成时，机器鸣叫提示。

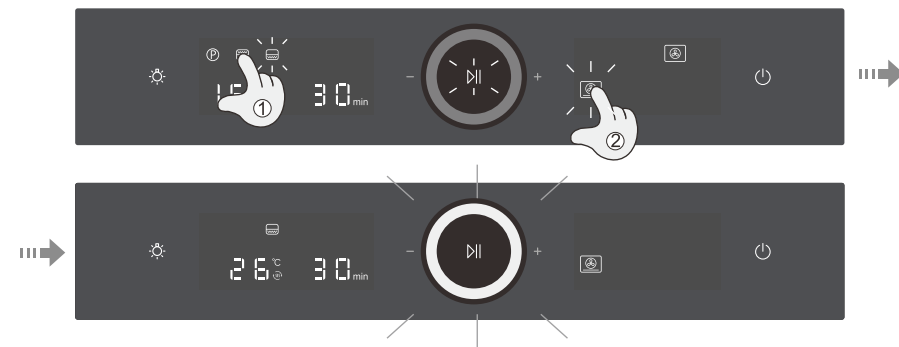


- 注：
- 工作过程中，可按“”键暂停工作状态。
  - 随时关注烘烤过程，必要时重新调节时间、温度或结束烘烤，以免影响烘烤效果。
  - 为食物烘烤效果更好，建议预热后再将食物放入烤箱。
  - 在任意工作状态下，打开烤箱门，烹饪暂停，此时关上门后，按“”键烤箱才能继续工作。
  - 烤箱门未关，则无法启动烤箱。



### ■ 分层烤设置

#### 单层烤



1. 开机状态下，在隔板支架上推入隔板到底（老板logo朝外），进入分层烤模式，此时“”键闪烁，进入上层烤模式，调节好温度及时间，将食物放置在上层即可。
2. 如仅需下层烹饪食物，则长按“”键退出上层烤，“”图标闪烁，进入下层烤模式。此时系统默认“风焙烤”功能，若选择“煎烤”功能，则按“”键进入煎烤模式，“”图标闪烁。然后按上述步骤对温度、时间进行设置，设置完成后，按“”键启动（如下图），当达到预热温度时，将食物放入烤箱内，直至烘烤结束。



#### 双层烤

1. 开机状态下，在隔板支架上推入隔板到底（老板logo朝外），进入双层烤模式，此时“”键闪烁，进入上层烤模式。默认“快热”功能，若选择“烤烧”，则按“”键进入烤烧模式（如下图）。然后再按上述步骤对温度、时间进行设置（若选择风扇烤，则不能进行双层烤模式）。






2. 设置完成后, 再按“”键, 进入下层烤模式, 此时只能选择“风焙烤”功能(如下图), 设置好相应的温度、时间后, 按“”键启动, 此时上下层图标、所选功能图标、温度、时间交替显示, 当达到预热温度时发出提示音, 将食物放入烤箱内, 直至烘烤结束。





- 注:**
- 已设置参数的上层或下层, 长按分区图标可退出该分区。
  - 单独进行上层烤, 有快热、风扇烤、烤烧、风焙烤四种功能供选择; 单独进行下层烤, 有风焙烤、煎烤两种功能供选择。
  - 选择双层烤时, 若上层选择风焙烤, 则下层有风焙烤和煎烤两种功能可供选择; 若上层选择快热和烤烧, 则下层只能选择风焙烤。
  - 双层烤设置时, 对应层的灯亮, 不工作的层, 灯不亮。
  - 双层烤不能使用自动菜单。


### ■ 旋转烤设置

1. 如需旋转烤, 必须在不插入隔板的情况下, 先选择使用旋转烤所需要的功能键, 如选择“强烤烧”, 按“”键选择“强烤烧”功能, 然后按“”键启动旋转烤模式, 显示屏显示默认工作温度和时间(如下图), 调节好所需的时间及温度, 按“”键开始烹饪。






2. 若想取消旋转烤功能, 按图标“”停止旋转烤功能, 此时显示屏仅图标“”闪烁。如功能已启动, 则需先暂停该功能后再取消旋转烤。

### ■ 调整设置









电烤箱在烘烤工作过程中, 若想更改设定的模式、参数, 需先按“”键, 才能更改。

**注:** 在使用菜谱功能时, 按“”键只能暂停, 不能重新设置。




### ■ 收藏设置

1. 可将常用的模式、参数放至收藏夹以备下次使用。具体操作如下: 如收藏“快热”功能, 则先在开机状态下设置好快热功能的温度和时间参数, 长按“”或“”或“”键, 蜂鸣器鸣叫提示, 收藏完成(如下图)。






2. 如需使用收藏夹内参数, 在开机状态下, 按“”或“”或“”键, 然后直接按“”键开始烘烤。如需退出收藏夹, 先按“”键暂停工作, 再按“”或“”或“”键退出。

**注:**

- 仅可收藏开机状态下设置的模式参数。
- 如需更改收藏的参数, 则在开机状态下进行重新设置, 然后长按“”或“”或“”键收藏, 即可完成修改。
- 上下分区参数或菜谱模式下的参数不能收藏。

### ■ 菜谱功能

1. 按“”键进入菜谱模式, “”图标闪烁, 显示屏显示默认菜谱。
2. 滑动滑触圆环, 选择菜谱(菜谱对应的显示图标如下页)。
3. 如需调整时间, 则按时间显示区, 然后滑动滑触圆环, 在一定范围内调节工作时间。
4. 按“”键启动, 当达到预热温度时, 将食物放入烤箱内, 直至烘烤结束。

序号	菜谱	烤层位置	序号	菜谱	烤层位置
P01	迷迭香烤羊排	3	P02	烤牛排	3
P03	锡香鲈鱼	3	P04	奥尔良烤翅	3
P05	泰式鸡翅配柠檬	3	P06	培根蔬菜卷	3
P07	低温慢烤牛里脊	3	P08	葡式蛋挞	3
P09	果香烤鸡	3	P10	戚风蛋糕	3
P11	肠仔包	3	P12	奶油蛋糕卷	3
P13	意式通心粉	3	P14	酥皮海鲜浓汤	3
P15	布朗尼蛋糕	3	P16	芝士海鲜焗饭	3
P17	巴西烤肉	3	P18	奶酪焗时蔬	3
P19	纸杯蛋糕	3	P20	椰蓉夹心餐包	3
P21	披萨	4	P22	黄油曲奇	4
P23	烤红薯	4	P24	蒜蓉生蚝	4
P25	黑胡椒烤大虾	4	P26	奶酪烤面包片	4
P27	巴斯克 烤焦芝士蛋糕	4	P28	法式苹果派	4
P29	锡纸酱烤玉米	1	P30	锡纸烤排骨	1
P31	蔓越莓饼干	1	P32	什锦烤串	1
P33	香烤三文鱼	1	P34	烤五花肉	3
P35	棒棒翅	1	P36	牛肉干	1

注：●P01-P20为全腔烘焙，选择此区间的菜谱无需放置隔板。

- 选择P21-P36区间的菜谱，需要在烤箱的第三层插入隔板。
- 暂停时，按菜谱显示键，如“P30”，点击后，滑动滑触圆环可重新调节自动菜单。
- 菜谱只能进行单层烤或者全腔烤，不能进行双层烤。
- 按“Ⓟ”键可退出菜谱模式。

### ■ 照明功能

在通电状态下，可按“☀”键开启照明功能，再按此键可关闭照明功能，无操作数分钟后自动熄灭。

### ■ 关机

- 1.当电烤箱烘烤工作结束后，蜂鸣器鸣叫提示，表示已停止加热。
- 2.当电烤箱在待机和开机状态下（无任何操作的状态下），数分钟后自动关机（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）。
- 3.在电烤箱烘烤工作过程中，长按“⏻”键，直接停止加热，进入关机状态。
- 4.暂停状态下，无操作数分钟后自动关机。

### 烘烤加热模式(全腔)

功能	默认温度(°C)	默认时间(min)	上外加热管	上内加热管	底部加热管	后部加热管(上)	后部加热管(下)	后风机(上)	后风机(下)	照明(上)	照明(下)	转电机	散热风机
☀ 快热	200	30	●			●	●	●	●	○	○	○	◎
☀ 风焙烤	200	30				●	●	●	●	○	○	○	◎
☀ 焙烤	160	30	●		●					○	○	○	◎
☀ 底加热	160	30			●					○	○	○	◎
☀ 风扇烤	220	30	●	●				●	●	○	○	○	◎
☀ 烤烧	180	30		●						○	○	○	◎
☀ 强烤烧	180	30	●	●						○	○	○	◎
☀ 煎烤	150	30			●	●	●	●	●	○	○	○	◎
☀ 解冻	60	25				●	●	●	●	○	○	○	◎

注：用户可根据此表的加热模式，了解其加热方式，选择适合的烘烤功能。

- 必选
- 可选
- ◎ 受温度控制

烘烤参考表

腔体	功能	食物	烤层位置	使用器具	温度(°C)	烘烤时间(min)	备注
全腔	快热	玉米	3	烤架	220-240	20-30	
		香菇	3	烤盘	180-200	8-15	
	风烘烤	薯条	3	烤盘	200-220	18-25	
		红薯	3	烤架	240-250	45-55	约重200g/个
		纸杯蛋糕	3	烤盘	155-165	25-35	
	烘烤	蛋糕	3	6/8寸圆底蛋糕模	135-145	35-55	鸡蛋约重2-5个,面粉适量
		刀切馒头	3	烤盘	200-210	10-15	
		饼干	3	烤盘	160-170	17-25	
		蛋挞	3	烤盘	200-220	17-23	
		披萨	3	披萨盘、烤架	200-220	12-18	
		五花肉	3	烤盘	170-200	17-25	切片选低温,整块选高温
	风扇烤	培根	3	烤盘	170-200	8-12	
		翅中	3	烤架	200-220	18-25	约重50g/个
		翅根	3	烤架	170-190	20-25	约重50g/个
		琵琶腿	3	烤架	190-210	25-33	约重200g/个,共4个
		烤鸭	3	旋转烤	145-155	60-90	约重2000g/个
		烤鸡	3	旋转烤	145-155	40-60	约重1200g/个
		烤虾	3	烤盘	190-210	10-15	
	烤烧	牛排	3	烤架	195-210	7-12	约厚9-12mm/片
		肉串	3	烤架	200-210	15-25	
		香肠	3	烤架	195-205	10-20	
	强烤烧	烤鱼	3	烤盘	190-210	25-35	约重1500g/条
		肉串	3	烤架	215-225	18-23	
	煎烤	烤鱼	3	烤盘	200-220	25-35	约重1500g/条
		牛排	3	烤架	200-220	7-12	约厚9-12mm/片

腔体	功能	食物	烤层位置	使用器具	温度(°C)	烘烤时间(min)	备注
上腔	快热	红薯	4	烤盘	240-250	45-60	约重200g/个
		生蚝	4	烤盘	210-230	8-15	
		虾	4	烤盘	190-210	10-15	
	风扇烤	披萨	4	烤盘	180-220	10-20	
		鸡边腿	4	烤架	190-210	25-35	约重350g/个
	烤烧	面包片	4	烤架	170-200	8-15	
		金针菇	4	烤盘	180-200	20-25	约重400g
		翅中	4	烤架	210-230	20-30	约重50g/个
	风烘烤	饼干	4	烤盘	155-170	17-25	
		纸杯蛋糕	4	烤盘	160-170	30-40	
下腔	风烘烤	排骨	1	烤盘	170-190	20-30	
		饼干	1	烤盘	155-170	18-30	
	煎烤	三文鱼	1	烤盘	190-210	8-15	
		五花肉	1	烤盘	180-220	18-30	

- 注：●以上表格中食物烘烤温度、时间只做参考，食物在烘烤过程中，用户可根据个人口感及烘烤经验调节烘烤温度、时间、烘烤功能、烤层。
- 在烘烤鸡、鸭及较大肉类时建议最好先以低温烘烤，然后转换成高温烘烤使口感更佳。
  - 烘烤食物前，需腌制的食物用户可用调制好的配料腌制约30-40分钟，这样可使食物更入味。
  - 用户也可根据个人烘烤经验对同一食物选用不同功能进行烘烤。
  - 烘烤过程中为受热均匀，建议对食物进行翻面。尤其是烤鸡或烤鸭时，建议使用旋转烤架。

### 烘烤时常见现象及处理

现象	原因分析	处理
烘烤不均匀	*烤层位置不正确 *食物没有放烤盘居中位置 *功能选择不正确	*选择适合的烤层位置 *把食物放在烤盘居中位置 *选择正确的功能
烤出的食物上表层颜色或底部颜色较深	*功能选择不正确 *食物大小不一或食物未放均匀 *烘烤温度太高 *烤层位置太高或太低 *烘烤期间烤箱门开的次数太多	*选择正确的功能 *食物大小切均匀，并在烤盘上放均匀 *调低温度 *改放到低一层或高一层的位置 *至少烤到一半时间才可以开一次烤箱门
烤出的糕饼有裂缝和深厚的锅巴层	*时间太长 *烘烤温度太高 *制作糕饼配方或操作过程有误 *容器选择不正确	*调整时间 *调低温度 *调整配方，正确操作流程 *更换适合的容器
烤出的食物颜色浅及未烤透	*烘烤温度太低 *烘烤时间太短	*调高温度 *延长烘烤时间

### 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	*更换灯泡 *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 E3	*温度保护故障	*请联系专业维修人员
显示屏显示 E5	*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：**清洗电烤箱前，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灾；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一漆状积层，难以清洗，所以在每次使用电烤箱后应清理干净，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：上、下风机盖板是各用2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。注：拆、装这些零件前，必须先关闭烤箱的电源，以免触电。拆、装烤箱门具有较强的专业性，请专业人员先示范。

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。

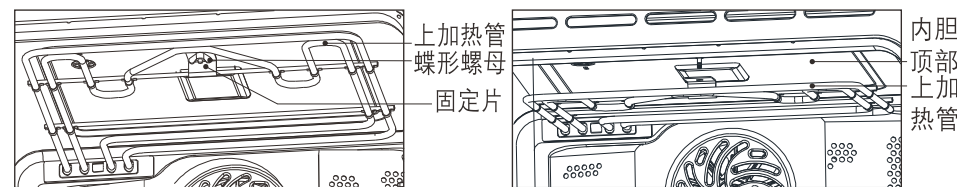
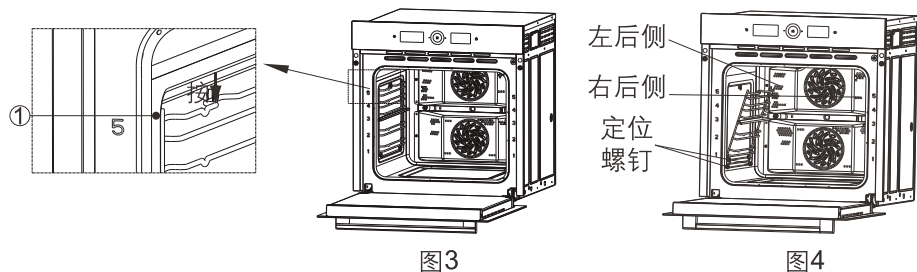


图1

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，搁架上刻印“左后”的那端朝向腔体左后侧；刻印“右后”的那端朝向腔体右后侧，然后按图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。

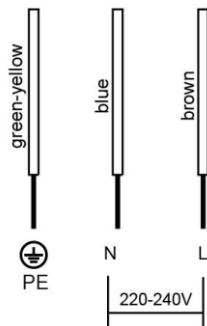


注:安装或拆卸时请适当的微调角度,否则会导致损坏内胆搪瓷。

将烤箱连接到电源动力供应

动力供应应该连接依照相关的标准,或者单刀断路器。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

