FOTILE

User manual

Please keep it for future reference.

Please read this manual carefully before using this product.

4-in-1 Combi Oven

HYZK32-E3

HYZK32-E3-B

HYZK32-E3-E

*Images shown in this manual are for illustration purposes only and may differ from the actual product. In case of any disparity, the actual product shall prevail.

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Dear user, thank you for choosing the product offered by the FOTILE Group. Please read this User Manual (hereinafter referred to as the “manual”) thoroughly before using this product. This manual provides safety precautions, operational instructions, and maintenance tips for the product, improving your cooking experience.

Please read this manual carefully before use, and operate the product as instructed herein. The operational instructions herein are crucial for keeping the product in good working condition. Failure to follow these instructions may lead to product malfunctions and void your free warranty, causing any direct or indirect free warranty claims to be denied by our authorized service centers. We also recommend you contact a local service center authorized by FOTILE if repairs are needed during and after the warranty period. This is important for both of us.

Our authorized service centers will provide you with FOTILE professional parts and technical support, high-quality and rapid maintenance, as well as the most attentive service.

If you need service, please provide the product’s model and serial number.

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Safety Precautions

To avoid hazards to users and others as well as property damage, the safety precautions are identified using the symbols listed below. The following are all important safety precautions, please thoroughly understand them and use the product in strict accordance with them.

■ Identification by Hazard and Damage Level

⚠ DANGER	Failure to comply may cause hazards, serious injury, or fire.
⚠ WARNING	Failure to comply could cause hazards, serious injury, or fire.
⚠ CAUTION	Failure to comply could cause personal injury or property damage.
SUGGESTION	Content that should be noted for safe and proper use.

■ Symbols for Cautions and Prohibitions



*Special note: Please use the product in strict accordance with the instructions herein. Improper use of the product may cause personal injury, product damage, or property loss.

⚠ DANGER

Prohibited — Do not allow children or individuals with limited mobility to use the product on their own, and keep it out of reach of children to avoid burns, electric shock, and other accidental injuries.	Prohibited — Do not operate the product with an external timer or a separate remote control system.
Prohibited — Do not place any aluminum foil, baking trays, or dishes directly on the inner bottom. This will cause heat accumulation, damaging the product.	Prohibited — Do not add cold water to food being baked at high temperatures, as the steam produced can cause severe burns.

⚠ DANGER

Prohibited — Do not clean the product's glass with any abrasive scrubs or sharp cleaning tools, as they may scratch the glass surface and cause glass breakage.	Prohibited — Never use the product to heat any unopened canned food, otherwise an explosion may occur due to pressure surge, resulting in injury or damage. (For example, before roasting chestnuts, please cut open their shells with a knife.)
Prohibited — Do not touch the product with wet hands or feet, or while barefoot.	Prohibited — Do not use any loose or poorly connected power outlets, as this may cause electric shock, short circuit, or fire.
Prohibited — Do not clean the product with a steam cleaner.	Prohibited — Do not plug the product into a multi-functional outlet that connects multiple plugs.
Prohibited — Do not place any items on the fully open glass door.	Prohibited — Do not store any items in the product.
Prohibited — Never broil the following items in the product: paper, cards, plastic, fabrics, flammable plastics, etc.	Prohibited — To avoid fire or hazard, do not immerse the power cord, plug, or any other part of the product in water or any other liquid.
Prohibited — To prevent injury to your children, do not allow them to play with the product as a toy or play near it.	Prohibited — The product is only intended for cooking purposes in home and similar working or living environments, such as baking, roasting, broiling, defrosting, and drying food. It may be hazardous to use it for any other purpose. FOTILE assumes no liability for any losses caused by improper use or operation of the product.
Caution Hot Surface — The inner bottom is still hot after the product ends working. To avoid burns, do not clean it immediately until it cools down.	Caution Hot Surface — After the product ends working, please open its door after 30-60 seconds. As the steam can come out when you open the door, please stand slightly away from the door to avoid steam burns.

⚠ DANGER

No Disassemble Non-professionals are not allowed to disassemble, repair, or replace parts.	Strict Compliance Keep the entire product away from heat sources, gas, alcohol, and other flammable substances, as well as high-temperature environments.
Strict Compliance If the product malfunctions, immediately turn off it, cut off the power supply, and refer to the “Troubleshooting” section for appropriate solutions.	Strict Compliance Only unplug the product by grasping its plug. Do not unplug by pulling on the cord, as this may pose hazards such as electric shock, short circuits, or fire.
Strict Compliance If any abnormal condition occurs, press the power button to turn off the product, unplug it or cut off the main power supply, and immediately call the FOTILE customer service hotline. Continuous operation under abnormal conditions may lead to hazards such as electric shock or fire.	Strict Compliance To prevent fire, avoid the product from contacting or being covered by flammable materials such as curtains or fabrics while it is working.

⚠ WARNING

Strict Compliance You can use plastic containers for cooking, but they must be intended for oven use. Other types of plastic containers may melt at high temperatures, damaging the product or causing a fire.	Strict Compliance When the product is working, wear oven mitts to place food into it, turn or take out food, or adjust the baking rack or tray, so as to prevent burns from the heating elements or the inner walls.
Strict Compliance If your location is prone to rodent or insect infestations, try to keep the product and its surroundings clean. FOTILE assumes no warranty liability if the product is damaged by rodents or insects.	Strict Compliance Alcohol in your recipe can evaporate at high temperatures and ignite when contacting the heating elements. To prevent such hazards, be sure to remove the alcohol from food before placing it in the product.
Strict Compliance Be sure to unplug the product before cleaning. Clean with a neutral detergent. and a soft cloth to avoid scratching the surface.	Strict Compliance When cooking with oils or fats, supervision is necessary as overheating can pose a fire risk.

⚠ WARNING

Strict Compliance The product should be connected to an independent socket that has a current rating of 15A. Ensure the socket has good contact, and do not connect other appliances to the socket.	Strict Compliance Do not allow children to play with plastic film and the packaging box of the product, as this may result in suffocation. Keep packaging materials out of reach of children, as they are not toys.
Strict Compliance To keep food warm in the product, please use a cover. A cover not only prevents the moisture in the food from corroding the product but also keeps the food from drying out.	Grounding Required The socket must come with a reliable ground wire to ensure safety. Do not connect the ground wire to gas pipes, water pipes, lightning rods, or telephone lines. Poor grounding may lead to electric shock or other accidents.
Strict Compliance Do not place any cooking utensils at the bottom of the product.	Strict Compliance Wipe dry water at the bottom of the water tank slot each time the tank is refilled.
Strict Compliance To prevent electric shock, be sure to disconnect the product from the power supply before replacing its light.	Strict Compliance Accessible parts may become hot during use.
Strict Compliance Do not use a long extension cord to connect this product, as this may cause cord overheating during the product’s operation, resulting in a fire or electric leakage.	Do Not Touch Do not touch the upper heating element inside the product until it completely cools down, as the heating element is the heat source of the product.
Strict Compliance Keep children away from accessible parts, which may become hot during use.	Strict Compliance Avoid opening the oven door during cooking, otherwise steam may come out and decrease cooking performance.
Strict Compliance To protect your hands from burns, please wear oven mitts when handling hot utensils. Avoid getting the gloves wet, as heat can quickly transfer through wet gloves and cause burns.	No Disassemble Do not open the shell of this product. It is hazardous to touch the wiring, electrical components, or structural parts, which may result in electric shock or mechanical injury.
Strict Compliance For hygiene purposes, empty excess water from the tank after each use to prevent condensation buildup inside the product.	Strict Compliance Please add pure water for drinking in the water tank.

⚠ CAUTION

Strict Compliance This product is for household cooking purposes only. It may be hazardous to use it for any other purpose. FOTILE assumes no liability for any personal injury or property damage arising from failure to follow the requirements in this manual.	Strict Compliance If the product malfunctions, unplug and then plug it in. If the fault persists, refer to the “Troubleshooting” section for appropriate solutions.

⚠ CAUTION: Failure to comply could cause hazards, serious injury, or fire.
FOTILE assumes no liability for any consequences resulting from failure to comply with the “Safety Precautions”.

IMPORTANT PROTECT MEASURES

Warning: This appliance should continuously working less than 3 hours

Before operating your new appliance, please read all instructions carefully and for future reference.

IMPORTANT SAFEGUARDS

1. Read all instructions before using.
2. Do not touch the hot surfaces. Use handles or knobs.
3. To protect against electrical shock and affecting the function, do not immerse the appliance, body, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cooling before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate oven with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table of counter, or touch hot surfaces.
10. Do not place the appliance in the presence of explosive and /or flammable fumes.
11. Do not move the appliance when the appliance is contained with food, hot oil or other hot liquids.
12. Do not use the appliance for other than intended use.
13. To disconnect, turn off the machine, then remove plug from wall outlet.
14. Make sure to use on a heat resistant and even surface. Keep at least 15 cm away from walls and other flammables.
15. Notice that the tray only can put food or liquid at the 2/3 of capacity.
16. Turn the thermostat knob to the “0”, the appliance stopping working.
17. Before the appliance stops working, the heater surface keeps warm a long time. Do not touch the surface before cooling.
18. Do not run the machine without load for a long time, otherwise the chamber will be easily deformed.

19. CAUTION: TO REDUCE THE RISK OR ELECTRIC SHOCK, COOK ONLY IN THE PROVIDED REMOVABLE CONTAINER.
20. 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.
21. CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
22. When the appliance provided with a flexible cord less than 4-1/2 feet (1.4m) in length, the extension cord should be a grounding-type 3-wire cord and meet the following requirements:
    1) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
    2) Longer extension cords are available and may be used if care is exercised in their use.
    3) If a longer extension cord is used:
        a) The marked electrical rating of the extension cord should be as great as the electrical rating of the appliance.
        b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance is intended for Household Use Only.

The appliances are not intended to be operated by means of an external timer or separate remote control system.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments.

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.

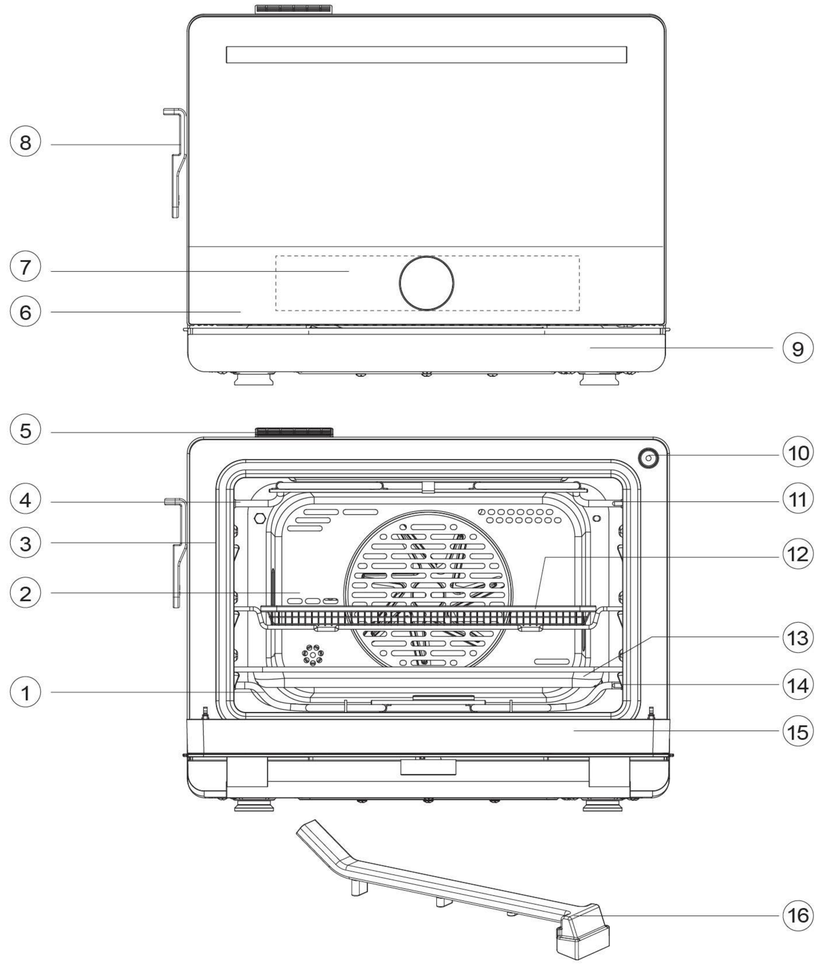
SUGGESTION

- Prior to its first use, please read the important instructions in this manual regarding the safe use, operation, and care of this product to avoid accidents and damage.
- Clean the product before its first use. First, remove the water tank and rinse its inside with hot water. Do not add any cleaning liquid or detergent into the water; second, rinse the included accessories (refer to the “Maintenance & Cleaning” section); last, clean the inner walls with a cleaning solution diluted with hot water (recommended).
- After each use, use a soft cloth to dry the condensate tank.
- After each use, open the door of the product to allow the moisture inside to dissipate until it is completely dry.
- If you plan not to use the product for an extended period, thoroughly clean it to prevent odors. For details, refer to the “Maintenance & Cleaning” section.
- Before using the product, ensure that the household power supply voltage and frequency are compatible with it.
- Ensure this product is properly and reliably placed on the countertop before operation.
- After each use, promptly wipe dry the product, as the condensed concentrate may corrode the product over time.
- The product must be placed at a safe and appropriate height to make it easier for you to open/close the door and place/remove food during cooking, otherwise escaping steam may burn you and your children may be burned by the hot door.
- When opening the door, do not touch the hinges, edges, and corners, or mechanical injuries may occur.
- When cooking, avoid tilting the food containers, or the liquids or food inside may spill.
- Before discarding or moving your product, unplug it first. The product should be discarded in compliance with local laws and regulations.

Installation and Maintenance Safety

- Do not disassemble the product, but have it serviced by FOTILE repair technicians. Prior to its first use, please read the important instructions in this manual regarding the safe use, operation, and care of this product to avoid accidents and damage.
- Before using the product, ensure that the household power supply voltage and frequency are compatible with it.
- Ensure the product is safe and reliably grounded. To ensure electrical safety, the product and the household power grid must be grounded properly and reliably. This is a basic safety requirement. FOTILE assumes no liability for any damages arising from any issues with the household power grid.

Product Structure



①Lower heating element

②Convection fan baffle

③Door seal

④Upper heating element

⑤Exhaust grill

⑥Control panel

⑦Display screen

⑧Humidity-controlled Chip

⑨Water receptacle & water tank

⑩Door control switch

⑪Upper temperature probe

⑫Baking rack

⑬Baking tray

⑭Lower temperature probe

⑮Door

⑯Vent Extension Kit

Packing List

■ Entire unit	1pc	■ Warranty card	1pc
■ User Manual	1pc	■ Baking tray	1pc
■ Baking rack	1pc	■ Humidity-controlled Chip	1pc
■ Oven mitts	1pc	■ Exhaust pipe	1pc

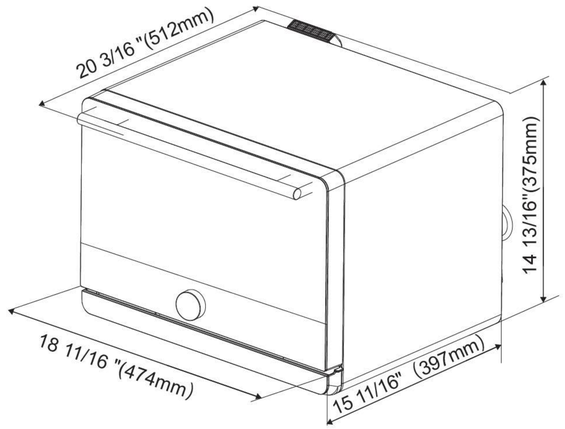
Main Technical Specifications

Model	HYZK32-E3/HYZK32-E3-B/HYZK32-E3-E		
Rated voltage	120V	Heating temperature range	86°F-446°F (1)
Rated frequency	60Hz	Display method	LED Digital display
Maximum power	1800W(2)	Rated capacity	1.1cu.ft
Light	25W 120V	Net weight	39.7lbs

(1)Since this product does not come with a cooling function, its cavity temperature will not be lower than the indoor temperature.

(2)The maximum power when the cavity center temperature rises from the room temperature (68°F± 41°F) to (248°F± 41°F) in the over-temperature steam mode.

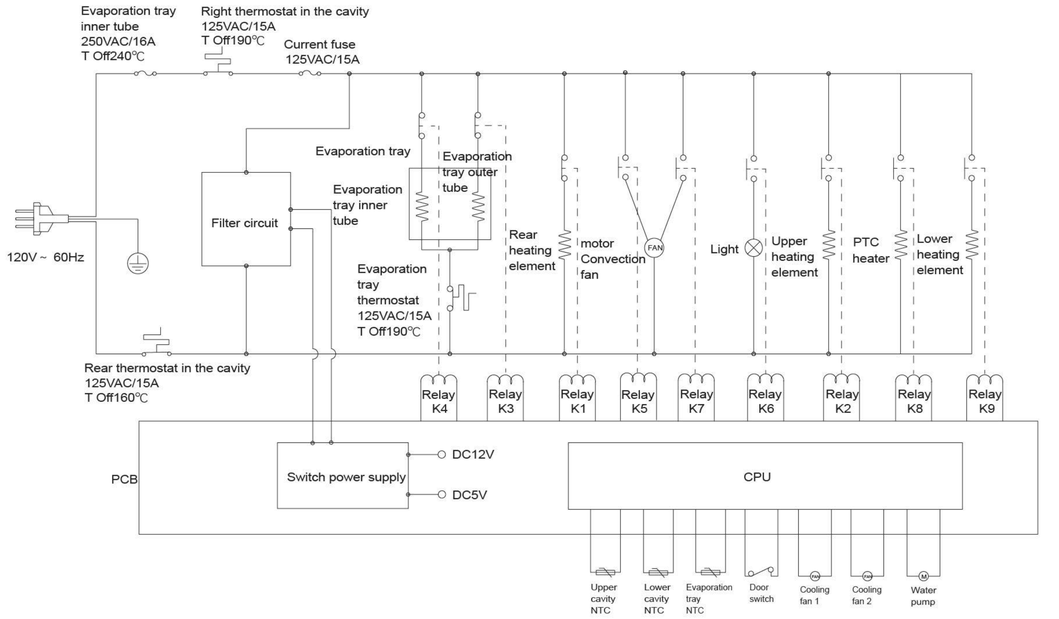
Overall Dimension Diagram



Note: 18 11/16" *14 13/16" *20 3/16" are the maximum outline dimensions of the entire unit, with an acceptable assembly tolerance of ±3/16" (±4 mm).

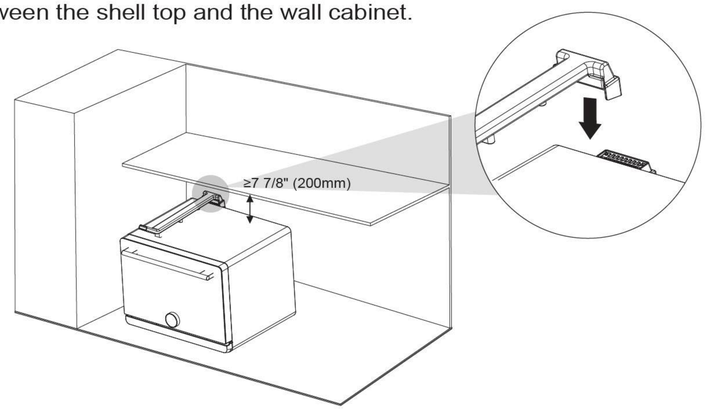
Electrical Connection Diagram

Main circuit diagram



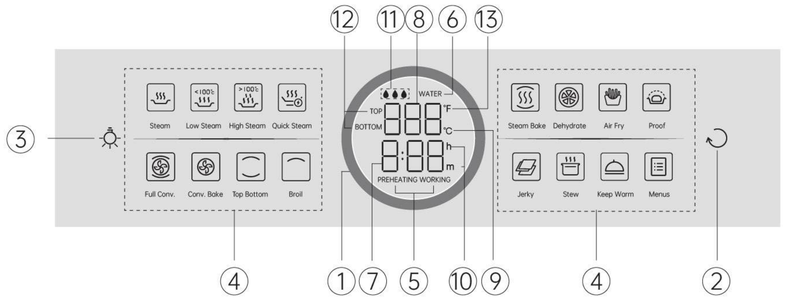
Installation Instructions

- ■ Remove all accessories and packaging materials from the cavity of the product;
- ■ Carefully check the product for any damage. If any damage is found, immediately contact the dealer or after-sales service;
- ■ The product should be placed stably and securely in a position that facilitates operation and maintenance, without tilting;
- ■ Never install the product and power outlet in an area susceptible to moisture or water splashes. It should be used in a well-ventilated, dry environment without corrosive gases, away from heat and steam;
- ■ Do not place any items on the shell of the product. To place the entire unit in a cabinet, leave at least 7 7/8" (200 mm) between the shell top and the wall cabinet.
- ■ If the distance from the top to the cabinet is less than 7 7/8” (200mm), it will be necessary to use the Vent Extension Kit to vent water vapor from the back to the front side of the machine. Do not touch the Vent Extension Kit while the machine is running as this may cause burns.
- ■ Placement position diagram.



Quick Operation Guide

I. Control Panel Diagram



■ Instructions on buttons, knobs, and display interface of the control panel

● Buttons

① “Power” button: Press it to turn on the product. Press and hold for 3 seconds to turn off the product.

① “OK” button: Press it to confirm the selected task/parameter when the product is turned on.

② “Back” button: During setup, press it to go back to the previous state during setup; during working, press it to return to the temperature setting interface and stop working.

③ “Light” button: Press it to turn on/off the light. Press and hold it to switch between ℉ and ℃ modes.

● Knob

① Adjustment knob: Allows you to select function mode. or adjust temperature and time in cooking mode by turning it leftward or rightward.

● Text and numbers on the LED display interface

④ Traditional function mode text: Displays the function mode you currently selected.
Working status indicator: Displays the working status.

⑤ Preheat indicator: “Preheating” is continuously displayed when the product is preheating. Working indicator: “Working” is continuously displayed when the product is working.

⑥ Add water prompt: “Water” flashes to indicate the water tank is low (“Water” flashes in descaling mode. Refer to descaling steps for details). After refilling, push the tank into the tank base and tap the “OK” button to resume working.

⑦ Time display: Shows the current time in number.

⑧ Temperature/Smart dish number display: Shows the current temperature in number; when you choose the smart dish mode, the number indicates the current smart dish number.

⑨ Temperature unit: Displays the current temperature unit (℃).

⑩ Time unit: Displays the current time unit (h/m).
When the product will end working within 1 hour, the “h” indicator will go off;

⑪ when the product has been working for over 1 hour, the “h” indicator will come on.

⑫ Top/Bottom heating display: "Top” and "Bottom" will be displayed alternately during preheating or working in Top Bottom heating mode.

⑬ Temperature unit: Displays the current temperature unit (℉).

II. Pre-use Precautions

■ Before first use, remove all accessories from the product, remove the plastic bags from the baking tray and rack, and wash all accessories.
Heat the empty product. Before heating, it is recommended to wipe the inner walls of the product with a damp cloth, so as to remove dust or residual packaging left inside the cavity during storage and unpacking. Set the product to hot air roasting mode, with the temperature set to 392℉, to roast the empty product for 20 minutes, then open the door and keep your room ventilated. The first use of the product will generate an odor, which results from the evaporation of substances used during storage and installation for protection. When performing the above steps, close the doors leading to other rooms to prevent the odor from spreading to other rooms.

■ Water tank filling
Before using the steaming function of the product for the first time, please fill the water tank with potable fresh water (purified water recommended), then push the water tank into the tank base until it is secured in place.
Please place the entire unit stably before use. As this product is portable without additional securing devices, do not abruptly force open its door during use, or the entire unit may topple.

Note

Tips: When the product is used in proximity to the range hood, it is recommended to turn the range hood on to a low setting.
To cook oily food, it is recommended to wrap the food with aluminum foil first.

■ Before cooking fatty food using the baking rack, it is recommended to use silicone paper or aluminum foil, to avoid complex post-cleaning.

■ Function overview table

Function	Mode	Default Temperature value /°F	Temperature Range /°F	Default time /h:m	Time Range /h:m	Recommended Usage
Steaming	Steam	212	196-212	0:20	0:01-2:00	Steaming food, such as fish and pastries
	Low Steam	194	86-194	0:15	0:01-2:00	Egg custard, asparagus, etc.
	High Steam	230	230/248	0:20	0:01-2:00	Cooking tough-to-cook food like beef shank, etc.
	Quick Steam	/	/	0:12	0:01-0:30	Quickly heating breakfast food like steamed buns, stuffed buns, etc.
Roasting	Full Conv.	250	140-446	0:30	0:01-3:00	Baking food like cookies, chicken wings, etc.
	Conv. Bake	325	140-446	0:30	0:01-3:00	Roasting food like meats, sweet potatoes, etc.
	Top Bottom	350	140-446	0:30	0:01-3:00	Baking food like cakes, pizzas, etc.
	Broil	350	140-446	0:30	0:01-3:00	Top-heating and browning food like lasagna, toast slices, etc.
	Steam Bake	350	140-446	0:20	0:01-3:00	Roasting meat, European bread, etc., with steam sprayed during the process
	Dehydrate	180	140-248	1:00	0:01-5:00	Drying food like lemon/jujube slices, etc.
	Air Fry	400	356-446	0:15	0:01-0:40	Air frying food like fries, chicken nuggets, etc.
Assist	Proof	95	86-122	1:00	0:01-9:59	Fermenting food
	Jerky	250	122-212	0:30	0:01-9:59	Cooking jerky like pork jerky, beef jerky, etc.
	Stew	/	/	1:30	0:01-4:00	Cooking various soups like rib soup, chicken soup, etc.
	Keep warm	170	122-212	0:30	0:01-3:00	Keeping food warm
Smart dish	Menus P01-P50	/	/	/	/	Recipe assistance, designated cooking mode, quick cooking
	Menus L01 (Defrosting)	/	/	0:30	/	Defrosting food
	Menus L02 (Descaling)	/	/	0:35	/	Water system descaling and maintenance
	Menus L03 (Sterilization)	/	/	0:15	/	Cavity sterilization
	Menus L04 (Deodorization)	/	/	0:15	/	Cavity deodorization
	Menus L05 (Cavity drying)	/	/	0:20	/	Cavity drying
	Menus L06 (Steam cleaning)	/	/	0:10	/	Cavity cleaning

■ Smart dish details

The product supports smart dish mode, which allows for a quick start cooking for certain dishes without setting temperature and time. In this mode, the relationship between the dish name and the number displayed on the screen is shown in the table below. The following smart dishes do not require preheating. After selecting the cooking option, you can place the dish in the cavity, then close the door and tap the “OK” button to start cooking.

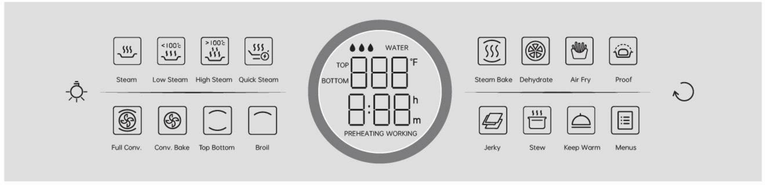
Category	Code	Dish name	Category	Code	Dish name
Steamed dishes	P01	Steamed Rice	Steamed dishes	P18	Steamed Ribs
	P02	Steamed Buns		P19	Chicken Broth soup
	P03	Steamed Corn		P20	Herbal soup
	P04	Steamed Dumplings	Baked dishes	P21	Cookies
	P05	Steamed Sticky Rice		P22	Cranberry Shortbread Cookies
	P06	Steamed Mochi		P23	Chiffon Cake
	P07	Steamed Egg Custard		P24	Muffin
	P08	Steamed Branzino		P25	Sweet Buns
	P09	Steamed Cod		P26	Toast
	P10	Steamed Scallops		P27	Mooncake
	P11	Steamed Crab		P28	Egg Tarts
	P12	Steamed Shrimp		P29	Pizza
	P13	Steamed Abalone		P30	Roasted Chestnut
	P14	Steamed Cabbage		P31	Crème Brulee
	P15	Steamed Asparagus		P32	Grilled Chicken Wings
	P16	Steamed Broccoli		P33	Teriyaki Chicken
	P17	Steamed Chicken		P34	Grilled Fish

Category	Code	Dish name	Category	Code	Dish name
Baked dishes	P35	Lamb Skewers	Steam-bake dishes	P48	Grilled Lamb Chops
Air frying	P36	Fries		P49	Steame-Baked Fish
	P37	Chicken Nuggets		P50	Roasted Pumpkin
	P38	Korean Barbecue Beef	Assist	L01	Defrost
	P39	Fried Shrimp		L02	Descale
	P40	Fried Chicken Chop		L03	Sterilization
Vegetable/Fruit drying	P41	Dried Lemon Slices		L04	Deodorization
	P42	Dried Plum/Date/Rasin		L05	Ventilation
	P43	Dried Orange slices		L06	Steam clean
	P44	Dried Ginger Slices	/	/	/
	P45	Beef Jerky		/	/
Steam-bake dishes	P46	Grilled Steak		/	/
	P47	Braised Chicken		/	/

III. Operational Instructions

● Power on

Power on the product. Accompanied by a single beep upon power on, all icons and text will flash once in animation.



● Traditional cooking (taking top/bottom heating as an example)

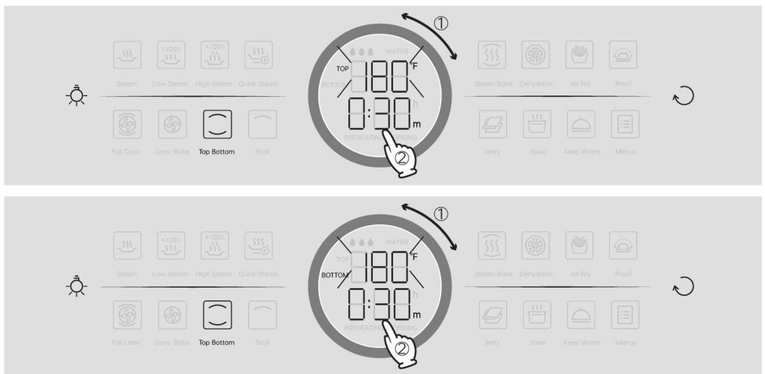
1. Turn on the product and select a mode. After turning on the product by taping the knob, turn the knob to select a mode and press it to confirm.



Note: Clockwise turn the knob to switch the order (reversed if turned counter-clockwise).

steam → Low steam → High steam → Quick steam → Full Conv. → Conv. Bake → Top Bottom → Broil → Steam Bake → Dehydrate → Air Fry → Proof → Jerky → Stew → Keep Warm → Menus

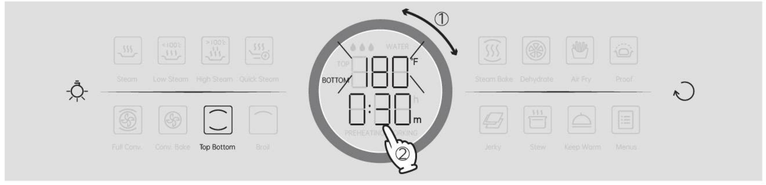
2. Set the cooking temperature. Turn the knob to set the temperature, and then press it to confirm.



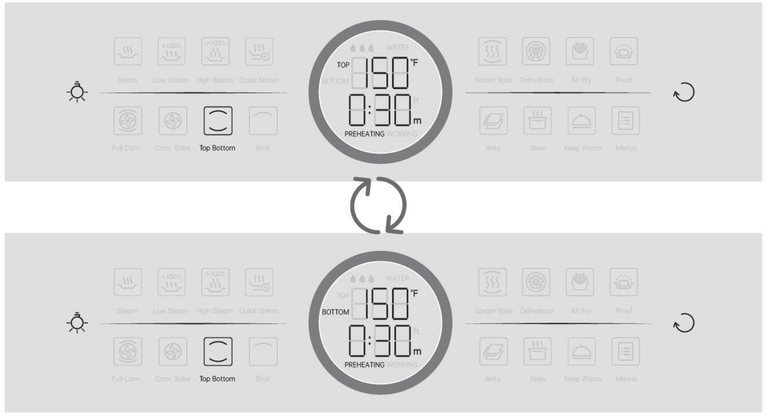
Note: The top and bottom temperatures can be set separately in the top/bottom heating mode; while you do not need to set temperatures in other modes.
In the top/bottom heating mode, the temperature difference between the top and bottom can be set to ±86°F.
In the moist roasting mode, you need to set the humidity level before setting the cooking temperature.

- Humidity level 1
- Humidity level 2
- Humidity level 3

3. Set the cooking time. Turn the knob to set the time, and press it to confirm.



4. Preheating. The cavity starts preheating, with the current temperature displayed in real time.



Note: In the top/bottom heating mode, the upper and lower temperatures are displayed alternatively in real time during preheating.
The air fry mode does not include a “preheating” process.

5. Working. Cooking begins after reaching the set temperature, and the time counts down.



Note: In the top/bottom heating mode, the upper and lower temperatures are displayed alternatively in real time during working, similar to the display mode during preheating.

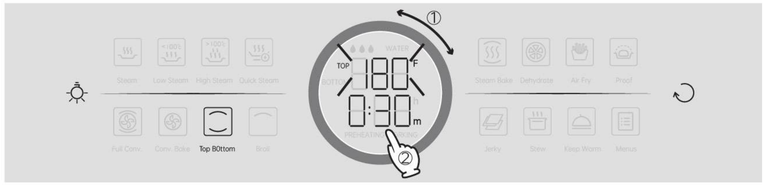
6.Cooking complete. The countdown reaches zero, tap the “Back” button to go to the selection page.



Note: 1. During preheating and cooking, you can turn the knob to change the cooking temperature and time.
If you do not have any operation within 10 seconds in this process, the screen will display the original work interface.
After cooking is complete, the product will automatically shut down if you do not have any operation within 2 minutes.

● Steps to change parameters during working

1. Change temperature. During preheating or working, turn the knob to enter the temperature modification interface. Continue to turn the knob to change time, press it to confirm the modification, and enter the time modification interface.



Note: In the top/bottom heating mode, the top and bottom temperatures should be set separately.

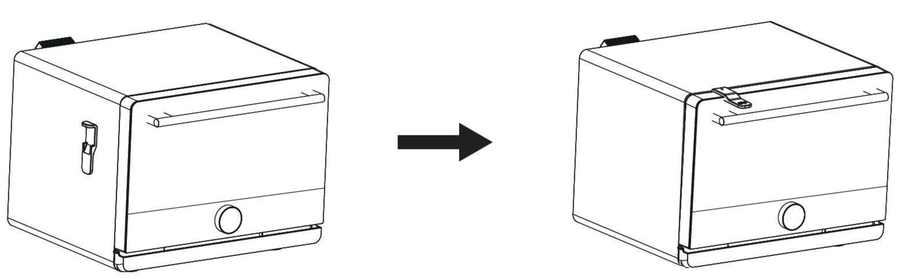
2. Change time. Turn the knob to change time, and press it to confirm the modification.



Note: In the moist roasting mode, you need to adjust the humidity level after setting the time.
If you do not have any operation within 10 seconds in this process, the screen will display the original work interface.

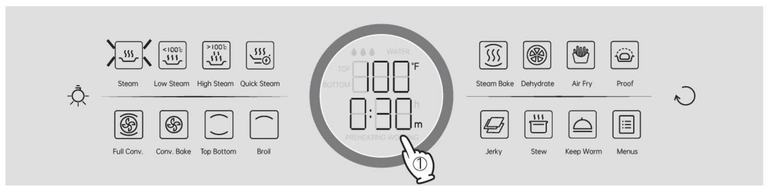
Note

Tips: When using the fruit/vegetable drying mode, please use the moisture control insert as required by the recipe. See the label on the product body for its placement position, and the figure below for its specific usage method.



● Smart dish

1. Turn on the product to enter the homepage.



2. Select smart dish mode. Turn the knob to switch to smart dish mode, and press the center of the knob to confirm. Turn the knob to select a dish code from P01-P50, and press the knob to confirm.



3. Set the time. Turn the knob to adjust the time.



4. Preheating. Please place the dish into the product, press the knob to confirm and start working.



5. Working. Time countdown begins.

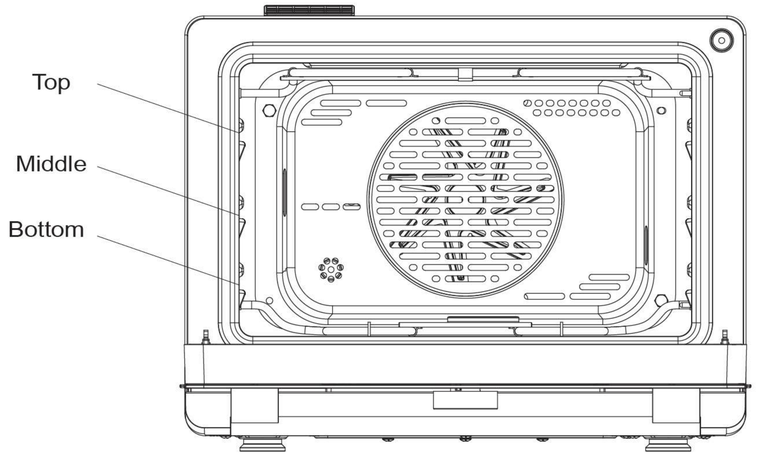


6. Cooking completed.



Usage Tips

■ Position of the Rack



Note

Tips: It is recommended to place a baking tray in the middle layer for cooking.You can also put a baking rack/tray in the bottom layer for simultaneous cooking(rack above, tray below).

■ Cooking FAQs

1.Over 20 minutes of preheating. First, check the door for obvious air leaks. Ensure the door seal is properly installed, and then check if the temperature sensor in the cavity is dirty.
2.Too long cooking time. First, try to avoid opening the door during cooking. Then check if the cooking temperature is set too low, and finally check if the door is closed tightly or is leaking air.
3.Excessive fumes during cooking. Clean and remove any dirt in the cavity promptly after each cooking.
4.Noticeable cooking color difference. Check if the cooking mode selected is appropriate, and consider lowering the set temperature slightly.
5.Door left open. Ensure the door is closed while the product is working. If the door is open or not fully closed, “Preheating” or “Working” will flash with a buzzing sound as an alert.
6.Water accumulated in the cavity. A large amount of steam is generated during steaming, some of which condenses on the cavity walls, leading to water accumulation. Please clean up the accumulated water promptly after cooking is complete.
7.Odor in the cavity. After multiple cooking tasks, residual moisture, grease, etc., have not been cleaned promptly from the cavity. Please clean promptly to ensure the cavity remains dry and tidy.
8.Dripping water from the bottom of the cavity. Please check if the condensate tank is full. Overflowing water from the condensate tank can cause dripping from the bottom of the cavity. After each steaming, please empty the condensate tank promptly.
9.A large amount of fumes/steam when opening the door. For optimal cooking results, the cavity has excellent sealing performance, causing some fumes/steam to remain in the cavity during cooking. When opening the door, please slightly open it for 10°-15° to release the fumes/steam from the cavity in advance, and then fully open the door.
10.Cooking results may vary with environmental factors (such as voltage, humidity, or room temperature). If this issue occurs, please adjust the cooking temperature and time based on the cooking results.
11.Before baking, please ensure the cavity is dry and free of water, especially for baking food like cakes.

Maintenance & Cleaning

■ General precautions

⚠ CAUTION:

After each use, clean the cavity, door, handle, control panel, condensate tank, and door seal. Disconnect the power before cleaning to avoid electric shock. Clean after the cavity has cooled down, and ensure the cavity is completely dry before closing the door. This can prevent grease or other residues from sticking to the surfaces of the upper and lower parts of the cavity, making it difficult to clean and even causing discoloration. The accumulated grease can also make the door seal brittle and prone to cracking.

⚠ CAUTION:

All surfaces should be cleaned with a soft sponge and cloth dipped in water and a small amount of detergent, then dried with a soft cloth. Do not use any cleaning agents to wash this unit, as this can cause permanent damage to surfaces and accessories under pressurized steam. FOTILE assumes no liability for any damage arising from such behavior. Do not use cleaners containing alkali, soda, acid, chlorine, cleaning sprays, dishwasher detergents, abrasive cleaners, hard brushes, scrub pads, or wire brushes. To avoid scratching the surface, do not use abrasive sponges.

■ Door seal

After each use, clean and dry the door seal of the product.Use a cleaning sponge dipped in warm water. The door seal may develop holes or cracks over time. If this occurs, please contact the FOTILE service personnel for replacement.

■ Cooking and baking containers

Clean and dry cooking and baking containers after each use.

■ Cavity

After each use, clean the cavity with a cleaning sponge or soft cloth to wipe away residue from the inner walls.

Most cooking residues can be cleaned with a cloth dipped in mild detergent and warm water. In areas with poor water quality, a layer of white deposit may be formed on the product's inner walls. Wipe with a damp cloth and a small amount of vinegar, then wipe thoroughly with clean water. Also, dry the water receptacle and water tank slot.

■ Water tank

1.Push the filled water tank into the tank base and press the knob to confirm. Then the product will start working.

2. If the “Water” flashes on the screen and the buzzer sounds, it indicates insufficient water in the tank, causing the product to stop working. Please add water promptly, push the tank into the tank base until it is secured in place, and press the knob for 2 seconds to confirm.

3. Cavity drying: To keep the cavity dry, activate the cavity drying function after each use to fully evaporate moisture inside the cavity, or use a cloth to wipe the cavity clean.

■ Stainless steel walls

1. Mix 0.7 oz (20g) of baking soda with 5 oz (150 ml) of warm water for dilution. Use a cloth soaked in the mixed solution to wipe oil stains on the inner walls;

2. Close the door, and select “Steam cleaning” mode (ensure the water tank is full) to start cleaning;

3. The steam softens the grease on the inner walls; after cleaning is complete, wipe the inner walls again with a cloth soaked in the baking soda solution, then wipe with a wet cloth to effectively remove the grease.

4. Finally select “Steam cleaning” mode to clean the walls again.

⚠ CAUTION: It is normal for stainless steel to yellow at high temperatures, which does not affect normal use.

■ Descaling

The product will automatically remind you to perform water system descaling maintenance after each period of use:

1.Add 6.8 oz (200 ml) of white vinegar and 6.8 oz (200 ml) of room-temperature water into the water tank, and mix thoroughly;

2.Put the water tank back into the product, select “Descale” mode, and tap the“OK”button to start descaling;

3. After descaling for a period of time (approximately 25 minutes), the buzzer will sound. At this time, please open the door to clean the inner walls, and remove the water tank to refill it with 16.9 oz (500 ml) of clean water;

4.Put the water tank back into the product, close the door, and tap the “OK” button to resume descaling until it is complete;

5.Wipe clean any residual water inside the cavity, and open the door to remove any odors.

⚠ CAUTION: When the product automatically displays “L02”, it indicates that the product’s cumulative steaming time has exceeded 50h, requiring at least one descaling maintenance.

■ Stain cleaning

1.General stain cleaning

After each use, please promptly clean the product with a cloth, soft sponge, or soft nylon brush and a solution of warm water mixed with cleaning fluid. The longer the stains remain, the harder they are to clean.

2.Stubborn stain cleaning

To clean stubborn stains caused by baking, it may be necessary to soak the stains first, then clean them with a wet sponge. If needed, use a glass scraper to remove the stains. After cleaning, thoroughly rinse with clean water.

3.Use oven spray (neutral, food-grade) for very stubborn stains.

★ Attention

For optimal cooking results, it is recommended to clean the cavity and accessories promptly after each use.

Note

Tip: It is recommended to clean spills (such as spilled juice and cake batter) while the cavity or baking tray is still warm.

To avoid burns, do not clean the cavity when it is hot.

Spilled juice and other acidic liquids may cause the inner walls to yellow. Please clean promptly to prevent irreversible yellowing.

Troubleshooting

For your safety, please press the power button to turn off the product before troubleshooting.

Problem/Issue	Cause Analysis	Solution
The product is unresponsive after plugging it.	Cause1: No power from the outlet	Contact a qualified electrician for inspection and repair.
	Cause2: Loose power plug	Reconnect the plug.
	Cause3: Loose connection wire between the control panel and the power board	Call the FOTILE after-sales service hotline for repair.
Buttons not responsive	Cause1: Stains on the control panel	Clean the control panel.
	Cause2: Control panel fault	Call the FOTILE after-sales service hotline for repair.
Fan still working after cooking ends	Cause1: After roasting ends, the cavity temperature exceeds 158°F. After steaming ends, within 20 minutes.	Open the door for quick cooling. After roasting ends and the cavity temperature drops below 158°F, the fan stops working. 20 minutes after steaming ends, the fan stops working.
	Cause2: Power board or temperature probe damaged	Call the FOTILE after-sales service hotline for repair.
Baking tray "yellowing"	Food not cleaned properly, causing yellowing.	Soak the baking rack/tray in hot water, then scrub clean with a cleaning cloth.
Leakage	Cause1: Water overflow from the water receptacle	Clean promptly with a cloth.
	Cause2: Door not fully closed	Check the door, cavity opening and seal for foreign objects or dirt.
	Cause3: Water tank not installed properly	Check if the water tank is fully pushed into the tank base.
	Cause4: Other	Call the FOTILE after-sales service hotline for repair.

Problem/Issue	Cause Analysis	Solution
Food still not fully cooked even with steam	Cause1: Too short cooking time	Extend the cooking time.
	Cause2: Too large food size	Cut the food into small pieces or segment its surface.
	Cause3: The food is placed at a high layer	Try to place the food to be steamed on the middle or lower layer of the cavity, to keep the food close to the PTC heating element.
	Cause4: Improper cooking utensils	Select cooking utensils with multiple holes and short walls.
	Cause5: Other	Call the FOTILE after-sales service hotline for repair.
Display E2	Steam generator NTC short/open circuit	Call the FOTILE after-sales service hotline for repair.
Display E3	Communication error between the control panel and the display board	Call the FOTILE after-sales service hotline for repair.
Display F3	Cavity NTC open circuit	Call the FOTILE after-sales service hotline for repair.
Display F4	Cavity NTC short circuit	Call the FOTILE after-sales service hotline for repair.
Add water	Too low water level in the tank	Add an appropriate amount of water to the tank.
	Water system failure	Call the FOTILE after-sales service hotline for repair.

⚠ Warning: If the product still malfunctions after the above simple troubleshooting, please call the FOTILE after-sales service hotline.
To ensure safety and proper use, this product must be repaired by the professionals assigned by FOTILE.

Customer Service

If the product encounters an abnormal condition during use, stop using it and unplug it. Then call the FOTILE after-sales service hotline.

Warranty precautions:

1.Please provide your sales receipt and warranty card when sending the product for repair;

2.The following are not covered by the free warranty:

- ◆Damage caused by improper transportation, installation, use, maintenance, or storage by the user;
- ◆Failures or damage caused by forced use of this product beyond normal conditions (such as under a voltage above 144V or below 103V);
- ◆ Products installed or repaired by the user themselves or unauthorized personnel or service agencies not designated by FOTILE;
- ◆Products with mismatched purchase receipt and warranty card;
- ◆Damage caused by force majeure (such as natural disasters, or wars);
- ◆Failures or damage caused by failure to follow the instructions in the “User Manual”.

FOTILE

使用说明书

请妥善保管，以备参阅

使用产品前请仔细阅读
本说明书

蒸烤炸烘一体机

HYZK32-E3
HYZK32-E3-B
HYZK32-E3-E

*本说明书部分图片为示意图，仅供参考，若图片与实物不符，以实物为准。

尊敬的用户，您好！感谢您选购方太公司为您精心制造的方太系列产品，使用前请通读本《使用说明书》（以下简称说明书），此说明书将有利于您熟悉蒸烤炸烘一体机安全信息、操作及保养维修等，并让您享受到全新的下厨乐趣。

请您在使用前务必认真阅读说明书，并遵从说明书要求进行使用。本说明书的操作说明对于维持产品的良好工作状况十分重要，若因使用不当造成产品故障，您将失去免费保修的权利，任何直接或间接的免费保修申请将不被本公司各地授权的服务中心所接受。同时我们建议您在质量保修期内及保修期后，如有需要维修时请与方太公司当地授权的服务中心联系，这对您和我们都是非常重要的。

我们授权的服务中心将为您提供方太公司专业的零部件及技术支持，使您的产品得到优质快捷的维修保障，同时让您得到最轻松细心的服务。

如果您需要服务，您将需要提供产品型号和序列号。

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安全注意事项

为了避免对使用人员及其他人员造成危害及财产损害，特作如下区分及标志。
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。

■ 根据危害、损害程度进行的内容区分

⚠ **危 险**	若忽视这一标志，并进行错误操作，极有可能导致人员危险，重伤或引起火灾。
⚠ **警 告**	若忽视这一标志，并进行错误操作，有可能导致人员危险，重伤或引起火灾。
⚠ **注 意**	若忽视这一标志，并进行错误操作，有可能导致人员受伤或造成物品损害。
建 议	为了安全、正确地进行使用，希望予以了解的内容。

■ 注意、禁止内容的图标



＊特别说明：请严格按照本说明书规定使用，本产品使用不当可能造成人身伤害、产品损坏以及财产损失。

⚠ 危 险

禁 止 请不要让幼儿和行动不方便者自己使用，更不要放在幼儿可以触及到的地方使用，否则可能导致烫伤、触电和其它意外伤害。	禁 止 蒸烤炸烘一体机不能在外接定时器或独立的遥控控制系统的方式下运行。
禁 止 切勿将铝箔、蒸烤盘或餐具直接放在内胆底部。这样会使热量聚集，损坏蒸烤炸烘一体机。	禁 止 切勿向高温烘烤中的食物加冷水，产生的蒸汽会导致严重烫伤。
禁 止 不要使用粗糙擦洗剂或锋利的清洁工具清洁蒸烤炸烘一体机的玻璃。因为他们会擦伤玻璃表面，从而导致玻璃破碎。	禁 止 切勿使用蒸烤炸烘一体机加热未开盖的罐装食物。压力剧增，会引起爆炸，造成伤害或损坏。(例如：烘烤板栗时，请用刀具划开外壳)
禁 止 请不要在手脚潮湿、赤脚的状态下触摸蒸烤炸烘一体机。	禁 止 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。

⚠ 危 险

禁 止 不能使用蒸汽清洁器。	禁 止 请不要使用连接多个插头的多功能插座。
禁 止 当玻璃门完全打开后，禁止在玻璃门上放置任何物品。	禁 止 不要用蒸烤炸烘一体机储存任何物品。
禁 止 下列物品禁止放入蒸烤炸烘一体机中烧烤，如：纸张、卡片、塑料、布料、易燃塑料等。	禁 止 请勿将蒸烤炸烘一体机的电源线、插头及其他任何部分浸在水中或液体中，以免产生火灾或危险。
禁 止 为减少伤害您孩子的风险，请不要让您的孩子将蒸烤炸烘一体机作为游戏的道具，也不要让您的孩子在蒸烤炸烘一体机附近玩耍。	禁 止 蒸烤炸烘一体机仅用于家庭及相似的工作和居住环境中烹饪，如烘焙、烘烤、烧烤、解冻、干燥食物等。不支持任何其它用途，用作其它用途可能构成危险。任何因不正确使用或操作不当而造成的损失，本公司概不负责。
小心 高温表面 工作完毕后，内胆底部仍有较高温度，请勿立即清洁内胆以免烫伤，需要等内胆冷却后再清洁。	小心 高温表面 工作完毕后，请在30~60秒后打开蒸烤炸烘一体机门，开门时有蒸汽喷出，人应站在离蒸烤炸烘一体机门稍远处，以免蒸汽烫伤。
禁止拆卸 非专业人员不得擅自拆机维修或更换零件。	严格执行 整机远离热源、煤气和酒精等易燃品及高温环境使用。
严格执行 如果蒸烤炸烘一体机出现任何故障请立即断电停止使用，并按照”常见故障识别与处理”进行相应处理。	严格执行 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。
严格执行 出现异常现象时，按电源键，关闭蒸烤炸烘一体机，并拔下电源插头或者切断总电源，马上致电方太服务热线。异常状态下连续运转易发生触电、火灾等危险。	严格执行 蒸烤炸烘一体机工作中切勿接触易燃物或被一些易燃物所覆盖如窗帘、织物等类似的东西，防止引发火灾。

⚠ 警 告

严格执行 如果要使用塑料容器进行烹饪，其生产商必须声明适用于烤箱。其它类塑料容器遇高温会熔化，同时还可能损坏蒸烤炸烘一体机或引起火灾。	严格执行 将食物放入灼热的蒸烤炸烘一体机、翻动或取出食物以及调整蒸烤架、蒸烤盘时，请佩戴隔热手套。防止加热元件或内胆壁处烫伤皮肤。
严格执行 如果所在地易受鼠类或虫类侵袭，请特别注意保持蒸烤炸烘一体机及其周边环境的清洁卫生。如果由于鼠类或虫类对蒸烤炸烘一体机造成损坏，本公司不承担保修责任。	严格执行 假如您的菜谱配料中含有酒精，高温会导致酒精挥发，遇到加热元件而燃烧。因此在将食物放入蒸烤炸烘一体机前，把酒精处理掉，以免发生此类危险。
严格执行 清洗时必须切断电源，注意使用中性清洗剂。同时注意使用柔软抹布擦洗，防止划伤表面。	严格执行 用油类或油脂烹饪时，一定要有人看管，因为一旦过热，就会有发生火灾的危险。
严格执行 本机单独使用电流为15A的插座，且确定插座接触良好，请勿与其他电器共用。	严格执行 请勿让儿童玩耍塑料薄膜和包装箱，这可能会产生窒息事故，所以请让包装材料远离儿童，包装材料不是玩具。
严格执行 如您要用蒸烤炸烘一体机保温食物，请用盖子盖上。食物中的水分可能会腐蚀蒸烤炸烘一体机，盖上盖子，还可防止食物烤干。	需要接地 插座必须具有可靠的接地线，以确保安全。不得将接地线接于煤气管、自来水管、避雷针及电话线上。接地不良将可能引发触电或者其它意外事故。
严格执行 禁止将烹饪器皿放置于蒸烤炸烘一体机底部。	严格执行 水箱在使用中每加一次水要用布抹干水箱卡槽底部积水。
严格执行 为避免可能出现的电击，换灯前应确定器具已断开电源。	严格执行 在使用时可触及部分可能会发热。
严格执行 不能使用长距离的插线板来连接本产品，因为线缆过长，机器工作时容易引发电线过热而造成火灾或漏电事故。	禁止触摸 请用户在蒸烤炸烘一体机未完全冷却时，禁止碰触位于蒸烤炸烘一体机内部的上加热管。因为加热管为蒸烤炸烘一体机箱的热源。
严格执行 在使用时可触及部分可能会发热，儿童应远离。	严格执行 烹调过程中尽量不打开炉门，以免蒸汽流失，影响烹饪效果。
严格执行 为加强保护，拿烫手的器皿时，建议戴上隔热手套。避免手套湿水，否则热力很快传过手套，造成烫伤。	禁止拆卸 禁止擅自打开本产品外壳，接触连接线、电气件或者结构件是危险的，有可能会触电或引起机械创伤。
严格执行 为保持卫生，请在每次使用后把水箱里多余的水倒出，避免积聚冷凝物在机内。	严格执行 水箱内请添加饮用纯净水。

⚠ 注 意

严格执行 本产品仅供家庭烹饪使用，如作其他用途会有危险。 未按照本说明书要求使用所造成的任何人身损害、财产损失，本公司不承担任何责任。	严格执行 蒸烤炸烘一体机出现功能不正常时，请拔掉电源重新上电，若仍有问题，请按照“常见故障识别与处理”进行相应处理。

⚠注意：若忽视这一标志，并进行错误操作，有可能导致人员危险、重伤或引起火灾。
本公司对不遵守《安全注意事项》而引起的后果概不负责。

重要保护措施

警告：此电器连续工作时间不应超过3小时。

在操作新电器之前，请仔细阅读所有说明书并保存以备将来参考。

重要安全须知

1. 使用前请仔细阅读所有说明书。
2. 不要触摸热的表面。请使用把手或旋钮。
3. 为防止触电和影响功能，不要将电器、机身、电源线或插头浸入水中或其他液体中。
4. 当儿童使用或在附近使用任何电器时，需要进行密切监督。
5. 不使用电器和清洁前，请拔掉电源插头。清洁电器或拆装部件前，请待其冷却。
6. 不要在电源线或插头损坏，或电器出现故障、以任何方式受损的情况下使用烤箱。请将电器送至最近的授权服务中心进行检查、维修或调整。
7. 使用非电器制造商推荐的附件可能会导致火灾、触电或伤害。
8. 不要在户外使用。
9. 不要让电源线悬挂在桌子或台面的边缘，或接触热表面。
10. 不要在有爆炸性或易燃气体的地方使用电器。
11. 在电器内含有食物、热油或其他热液体时，不要移动电器。
12. 不要将电器用于非预期用途。
13. 断开电源时，请先关闭机器，然后拔掉插头。
14. 确保在耐热且平坦的表面上使用，并保持至少15厘米远离墙壁和其他易燃物。
15. 注意托盘只能装2/3容量的食物或液体。
16. 将温控旋钮调至“0”，电器将停止工作。
17. 电器停止工作后，加热表面仍会保持较长时间的热度。请在冷却前不要触摸表面。
18. 不要长时间空载运行电器，否则机身容易变形。
19. 注意： 为了减少触电风险，仅在提供的可拆卸容器中烹饪。
20. 如果电源软线损坏，必须用从制造商或其服务机构处获取的专用软线或专用组件来更换。
21. 注意： 为了持续防止触电风险，仅连接到接地良好的插座。
22. 当电器配备的柔性电源线长度小于4.5英尺（1.4米）时，延长线应为接地型三芯电线，并符合以下要求：
    1. 使用短电源线以减少因缠绕或绊倒长线而产生的风险。
    2. 可以使用更长的延长线，但需谨慎使用。
    3. 如果使用更长的延长线：
       a) 延长线标称的电气额定值应不低于电器的电气额定值。
       b) 应妥善布置延长线，使其不会悬挂在台面或桌面上，以免被儿童拉扯或无意中绊倒。

此电器仅供家庭使用。 本电器不应用于通过外部定时器或独立的遥控系统进行操作。 此电器适用于家庭及类似场所使用，例如：
旅社类型的环境。
此电器不应用于以下人员（包括儿童）：
身体、感官或精神能力减弱，或缺乏经验和知识的人员，除非他们在能够确保其安全的人员监督或指导下学习如何使用该电器。 儿童应在监督下使用，以确保他们不会将电器当作玩具玩耍。

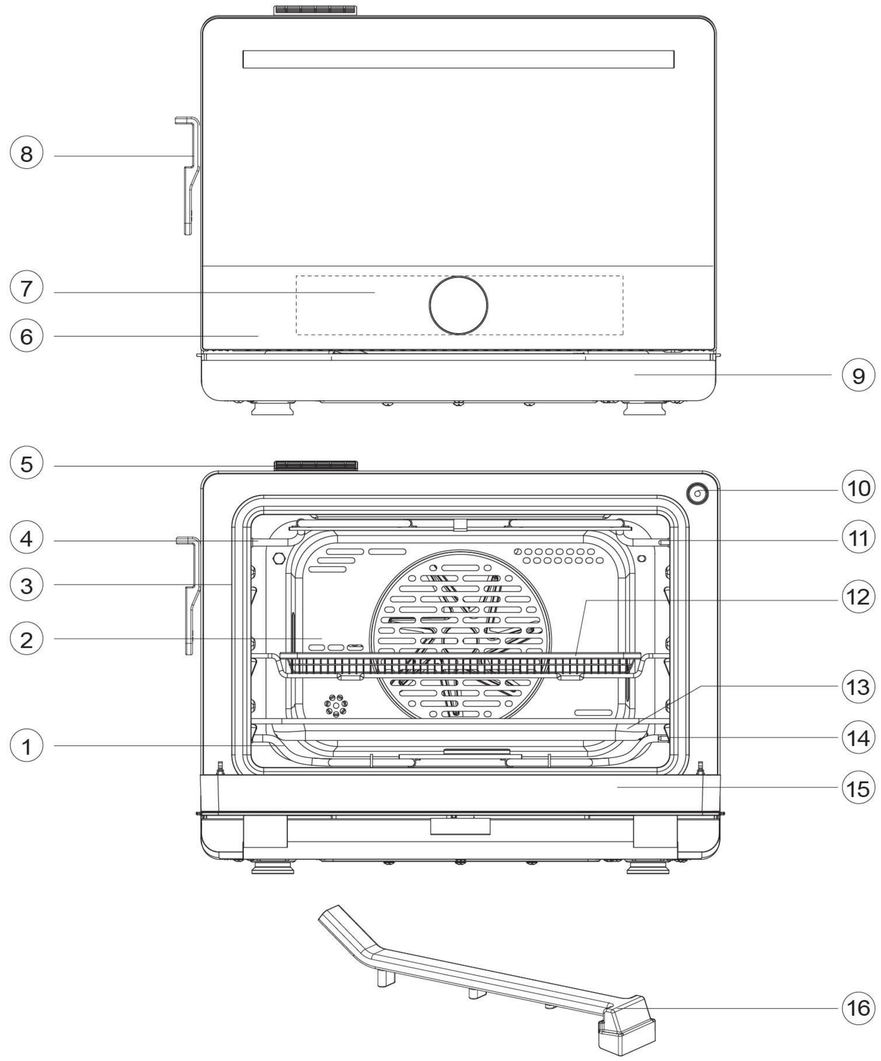
建 议

- 首次使用本机前，请先阅读本操作说明书有关本机的安全使用，操作及护理的重要说明，从而避免意外及损坏。
- 首次使用前清洁。首先取出水箱，用热水冲洗水箱内部，切勿使用任何清洁液或清洁剂；随机附件亦可取出冲洗（请参阅［保养清洁］部分）；内胆清洁建议使用经热水稀释的清洁液清洁蒸烤炸烘一体机内胆内壁。
- 每次使用后应用柔软抹布抹干冷凝水槽。
- 每次使用后打开蒸烤炸烘一体机门让箱内的湿气散去，直至干透为止。
- 如果打算长时间不再使用，则应将蒸烤炸烘一体机彻底清洁，避免气味产生。详见［保养清洁］部分。
- 在使用蒸烤炸烘一体机前确保家庭所用电源的电压和频率与本机相符。
- 请确保本产品正确可靠地放置在橱柜台上后再进行操作。
- 在每次使用后，请及时清洗并擦干机器，因为冷凝后的浓缩物在长时间下可能会对机器产生腐蚀作用。
- 蒸烤炸烘一体机必须放置在安全合适的高度，方便在烹饪时开关门体并取放食物，否则溢出的蒸汽可能会烫伤您，另外合适的工作位置将降低您的孩子将手放在门体上烫伤的风险。
- 开门时，小心门体的铰链，边沿及角落，请勿触摸，避免产生机械创伤。
- 在烹饪食物时，请小心操作，不要将食物的容器侧倾而使积液流出或食物流出。
- 在丢弃或移动您的蒸烤炸烘一体机时，请先拔下蒸烤炸烘一体机的电源插头。丢弃蒸烤炸烘一体机时，应符合当地的法律、法规。

安装维修安全

- 确定您的蒸烤炸烘一体机修理由方太专业的服务人员完成，请勿擅自拆装。首次使用本机前，请先阅读本操作说明书有关本机的安全使用、操作及护理的重要说明，从而避免意外及损坏。
- 在使用蒸烤炸烘一体机前确保家庭所用电源的电压和频率与本机相符。
- 确定蒸烤炸烘一体机安全可靠并接地良好。为了保证蒸烤炸烘一体机的用电安全，必须确保机器接地和家庭电网接地连接正确并可靠，这是一项基本的安全要求。如果家庭电网存在问题，并由此产生的伤害，本产品制造商不负任何责任。

产品结构介绍



① 下加热管	② 热风机挡板	③ 门密封圈	④ 上加热管
⑤ 排气栅	⑥ 控制面板	⑦ 显示屏	⑧ 控湿插片
⑨ 接水槽&水箱	⑩ 门控开关	⑪ 上温度探头	⑫ 蒸烤网
⑬ 蒸烤盘	⑭ 下温度探头	⑮ 门体	⑯ 延长排气管

装箱清单

■ 整机	1台	■ 保修卡	1张
■ 使用说明书	1份	■ 蒸烤盘	1个
■ 蒸烤网	1个	■ 控湿插片	1个
■ 隔热手套	1个	■ 排气管	1个

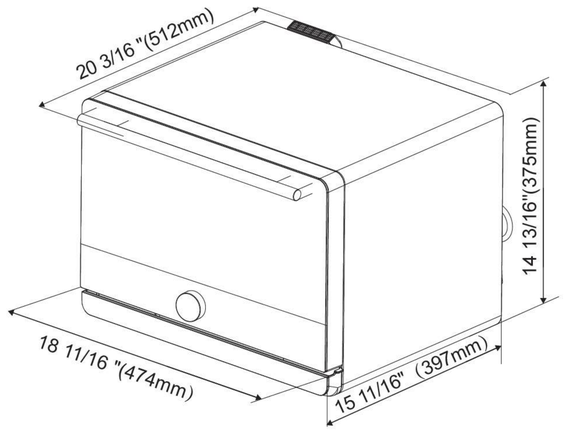
主要技术参数

机型	HYZK32-E3/HYZK32-E3-B/HYZK32-E3-E		
额定电压	120V	加热温度范围	86℉-446℉ (1)
额定频率	60Hz	显示方式	LED数码显示
最大功率	1800W (2)	额定容积	1.1cu.ft
灯	25W 120V	净重	39.7lbs

(1) 由于本机器并无制冷功能，腔体温度不会低于室内温度。

(2) 过温蒸模式下，腔体中心温度从常温（68℉± 41℉）加热到（248℉± 41℉），所测得的最大功率。

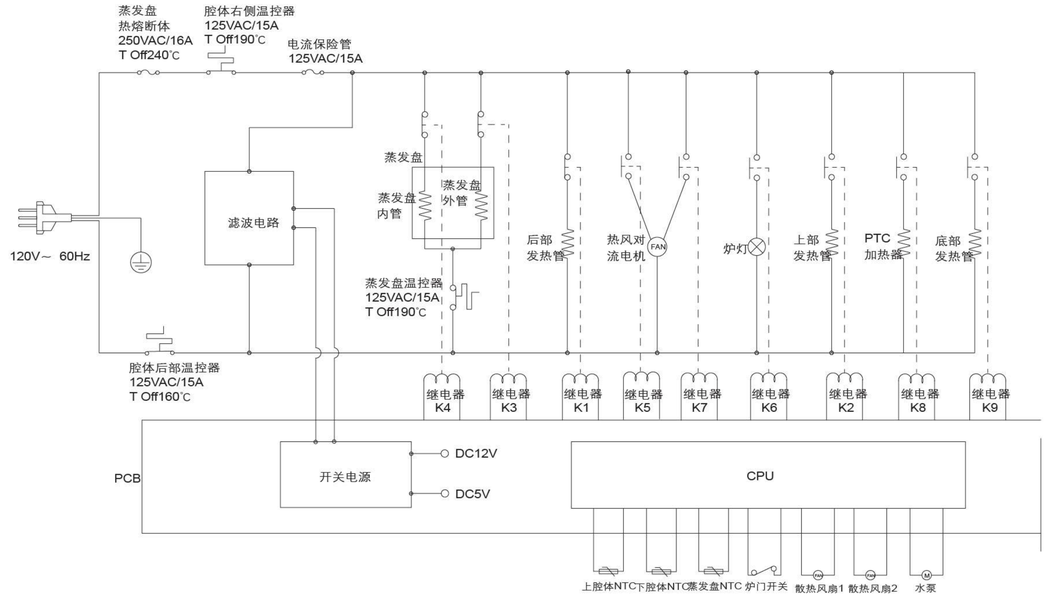
整机尺寸图



注: 18 11/16" *14 13/16" *20 3/16"为整机最大轮廓尺寸，实际测量存在±3/16 "(±4mm)为正常装配误差。

电气连接图

主电路图



安装说明

■ 把蒸烤炸烘一体机腔内的附件及其包装物全部取出；

■ 应仔细查看蒸烤炸烘一体机是否有损坏。如有损坏，请立刻联系经销商或售后服务；

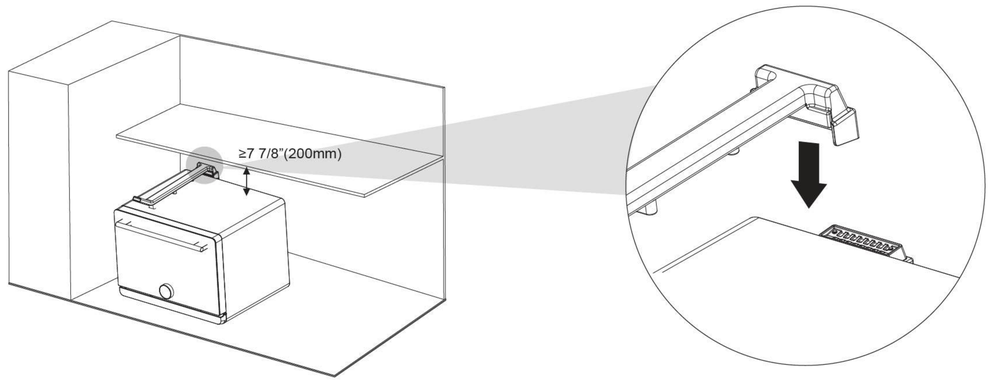
■ 蒸烤炸烘一体机应平稳安装在操作、保养方便且牢固的地方，不得倾斜安置；

■ 严禁将蒸烤炸烘一体机及电源插座安装在可能受潮或容易被水淋湿的地方，应在通风干燥、无腐蚀性气体的环境中使用，远离高温及蒸汽；

■ 切勿在蒸烤炸烘一体机外壳上放置任何物品，若整机放置在橱柜内请确保外壳顶部与壁柜距离至少有7 7/8 "(200mm)。

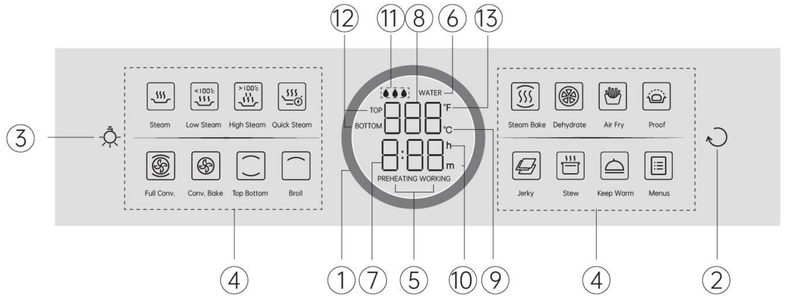
■ 如果从顶部到柜子的距离小于 7 7/8 英寸（ 200 毫米 ），则需要使用延长排气管将水蒸气从机器背面引导到前面。在机器运行时，请勿触摸通风延长套件，以免造成烫伤。

■ 放置位置示意图



快速操作指南

一、控制面板图



■ 关于控制面板按键、旋钮及显示界面的说明

● 操作按键

① “电源”键：短按旋钮，进行开机。长按旋钮3秒，进行关机。

① “确定”键：在开机状态下，短按旋钮确定所选任务/所选参数。

② “返回”键：设置过程中，触摸此键返回上一级状态；工作中触摸此键返回温度设置界面，同时停止工作。

③ “照明”键：短按此键可打开或关闭照明灯，长按此键可以切换℉或℃显示。

● 旋钮

① 调节旋钮：选择功能模式，通过左右旋转此旋钮进行选择设置。在烹饪模式中调节温度、时间参数，通过左右旋转此旋钮进行参数调节。

● LED显示界面的文字和数字等

④ 传统功能模式文字：显示您当前选定的功能模式。

⑤ 工作状态指示：显示工作状态。

预热指示：当蒸烤炸烘一体机处于预热中时，“Preheating”一直显示。

工作指示：当蒸烤炸烘一体机处于工作中时，“Working”一直显示。

⑥ 请加水提示：“Water”闪烁时，表示水箱缺水（除垢模式中“Water”闪烁表示需要换水，详见除垢步骤），加水完成后将水箱推入水箱座中，点击确定键继续工作。

⑦ 时间显示：显示您当前看到的数字内容代表时间。

⑧ 温度/智能菜编号显示：显示您当前看到的数字内容代表温度；当您选择智能菜模式时，显示您当前看到的数字内容代表智能菜编号。

⑨ 温度单位：显示您设置的温度单位（℃）。

⑩ 时间单位：显示您设置的时间单位（h/m）。

当工作时间不足1小时，h指示符号灭；当工作时间超过1小时，h指示符号亮起。

⑪ 湿度显示：在加湿烤模式下，显示您设定的湿度模式

⑫ 上下火显示：上下火模式下，在预热中或者工作中时，“Top” 和 “Bottom”会交替显示。

⑬ 温度单位：显示您设置的温度单位（℉）。

二、使用前注意事项

■ 首次使用前，从蒸烤炸烘一体机内取出所有配件，去掉蒸烤盘、蒸烤网的塑料袋，并清洗所有配件。

蒸烤炸烘一体机空箱加热。加热前，最好用湿布擦拭蒸烤炸烘一体机内胆。这样，储存和拆开包装过程中留在内胆中的灰尘或残留包装物就能被清理掉。将蒸烤炸烘一体机调至热风烤模式，温度设置为392℉空烤20分钟，然后打开蒸烤炸烘一体机门，确保房间通风，因为最初使用蒸烤炸烘一体机时，会产生异味，异味是储存和安装时保护蒸烤炸烘一体机的物质挥发产生的。进行上述操作时，关闭通往其它房间的门，以免气味弥漫整个屋子。

■ 水箱注水

首次使用蒸烤炸烘一体机蒸饪功能时，请往水箱内注满饮用淡水（建议使用纯净水）,然后将水箱推入水箱座中，且推到位。

在使用前请将整机放置平稳；由于此产品为可移动式，无额外的固定装置，在使用时，请勿突然用力开门，防止整机倾倒。

温馨提示：蒸烤炸烘一体机在使用时离吸油烟机较近时，建议您打开吸油烟机至弱档。
如您烹饪带油脂类的食物，建议先用铝箔纸将其包裹。

■ 在使用蒸烤网烹饪油脂类食物时，建议使用硅油纸或铝箔纸，以降低清洁难度。

■ 功能一览表

功能	模式	默认温度值/℉	温度范围/℉	默认时间/h:m	时间范围/h:m	建议用途
蒸	Steam (常规蒸)	212	196-212	0:20	0:01-2:00	适用于蒸制食物，如鱼类、面点等
	Low Steam (鲜嫩蒸)	194	86-194	0:15	0:01-2:00	适用于蛋羹、芦笋等
	High Steam (过温蒸)	230	230/248	0:20	0:01-2:00	适用于难熟食物，如牛腱肉等
	Quick Steam (早餐速蒸)	/	/	0:12	0:01-0:30	适用于速热早餐食物，如馒头、包子等
烤	Full Conv. (热风烤)	250	140-446	0:30	0:01-3:00	适用于烤制食物，如饼干、鸡翅等
	Conv. Bake (环风烤)	325	140-446	0:30	0:01-3:00	适用于烤制食品，如肉类、红薯等
	Top/Bottom (上下火)	350	140-446	0:30	0:01-3:00	适用于烤制食物，如蛋糕、披萨等
	Broil (焗烤)	350	140-446	0:30	0:01-3:00	适用于千层意面、吐司片等顶部加热上色的食物
	Steam Bake (加湿烤)	350	140-446	0:20	0:01-3:00	可在烤制过程喷蒸汽，适用于嫩烤肉类、欧包等
	Dehydrate (蔬果干)	180	140-248	1:00	0:01-5:00	适用于烘干食物，如柠檬干、枣片等
	Air Fry (空气炸)	400	356-446	0:15	0:01-0:40	适用于无油炸食物，如薯条、鸡米花等
辅助	Proof (发酵)	95	86-122	1:00	0:01-9:59	发酵食物
	Jerky (肉干)	250	122-446	0:30	0:01-9:59	适用于制作肉干，如猪肉干、牛肉干等
	Stew (营养煲汤)	/	/	1:30	0:01-4:00	适用于各种汤品制作，如排骨汤、鸡汤等
	Keep warm (保温)	170	122-212	0:30	0:01-3:00	保温食物
智能菜	Menus P01-P50	/	/	/	/	有菜谱辅助，指定烹饪模式、快速烹饪

功能	模式	默认温度值/°F	温度范围/°F	默认时间/h:m	时间范围/h:m	建议用途
智能菜	Menus L01（解冻）	/	/	0:30	/	解冻食物
	Menus L02（除垢）	/	/	0:35	/	水路除垢保养
	Menus L03（杀菌）	/	/	0:15	/	腔体杀菌
	Menus L04（除味）	/	/	0:15	/	腔体除味
	Menus L05（腔体烘干）	/	/	0:20	/	腔体烘干
	Menus L06（蒸汽清洁）	/	/	0:10	/	腔体清洁

■ 智能菜详细

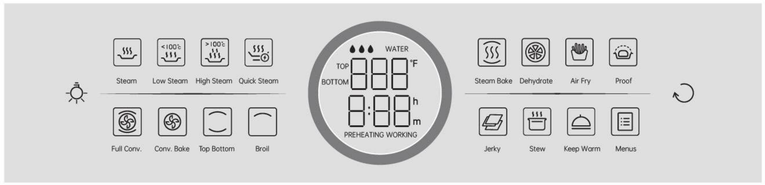
在蒸烤炸烘一体机中可选择智能菜模式，其功能为针对部分菜品而实现快速启动烹饪，一般不需要设置温度和时间。在该模式中菜品名称以及显示屏显示的编号对应关系如下表，以下智能菜均不需要预热，在选择好烹饪选项后就可以将菜品放入腔体内，后关闭门体点击确认键开始烹饪。

类别	代码	菜名	类别	代码	菜名	类别	代码	菜名
蒸菜	P01	米饭	烤菜	P21	曲奇饼干	蔬果干	P41	柠檬干
	P02	刀切馒头		P22	蔓越莓饼干		P42	养生枣片
	P03	蒸玉米		P23	戚风蛋糕		P43	香橙巧克力片
	P04	柳叶蒸饺		P24	蓝莓马芬		P44	红糖姜片干
	P05	糯米红枣		P25	小餐包		P45	南洋牛肉干
	P06	青团		P26	香甜吐司	蒸烤结合菜	P46	叉烧仔排
	P07	蛤蜊蒸蛋		P27	广式月饼		P47	黄焖鸡
	P08	清蒸鲈鱼		P28	葡式蛋挞		P48	西北羊排
	P09	双椒鳙鱼头		P29	鲜虾培根披萨		P49	嫩烤鱼
	P10	蒜蓉粉丝蒸扇贝		P30	糖烤栗子		P50	桂花蜂蜜烤南瓜
	P11	清蒸大闸蟹		P31	焦糖奶香布丁	辅助	L01	解冻
	P12	麻辣对虾		P32	秘制鸡翅		L02	除垢
	P13	葱油鲍鱼		P33	蜜汁叉烧		L03	杀菌
	P14	上汤娃娃菜		P34	盐烤秋刀		L04	除味
	P15	秋葵嫩豆腐		P35	羊肉串		L05	腔体烘干
	P16	豆豉蒸腐竹	空气炸	P36	美式薯条		L06	蒸汽清洁
	P17	香菇滑鸡		P37	鸡米花	/	/	/
	P18	豆豉蒸排骨		P38	韩式烤肉		/	/
	P19	海带筒骨汤		P39	黄金凤尾虾		/	/
	P20	红枣乌鸡汤		P40	炸鸡排		/	/

三、蒸烤炸烘一体机操作指引

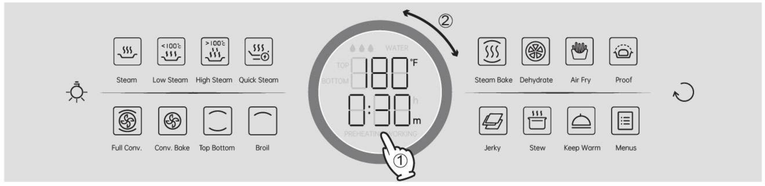
● 上电

上电。上电后伴随一次蜂鸣，所有图标和文字进行动画闪屏一次。



● 传统烹饪（以上下火为例）

1. **开机选择模式**。短按旋钮开机后，旋转旋钮选择模式，短按旋钮确定。



注:顺时针切换顺序(逆时针则相反)

steam → Low steam → High steam → Quick steam → Full Conv. → Conv. Bake → Top Bottom → Broil → Steam Bake → Dehydrate → Air Fry → Proof → Jerky → Stew → Keep Warm → Menus

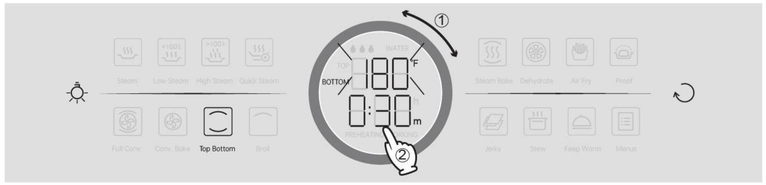
2. **设置烹饪温度**。旋转旋钮设置温度，短按旋钮确定。



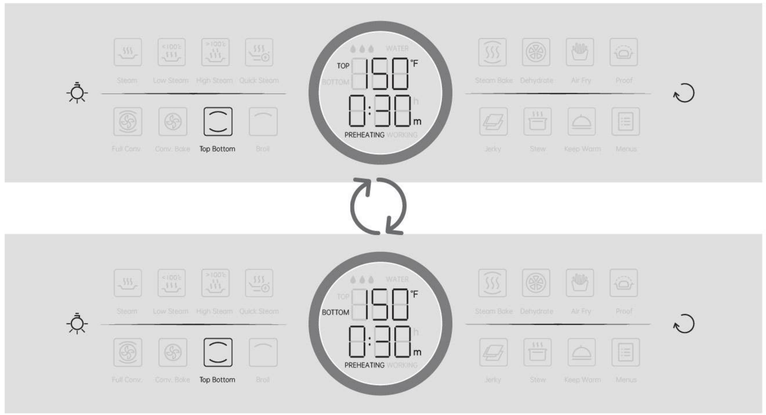


注：上下火模式下，温度可分别设置，其余模式无需设置。
上下火模式下，上下温度设置差值为±86°F。
加湿烤模式下，设置烹饪温度前需要设置烹饪湿度。
- 一档加湿
- 二档加湿
- 三档加湿

3. **设置烹饪时间**。旋转旋钮设置时间，短按旋钮确定。



4. **预热**。腔体开始预热，显示当前实时温度。



注：上下火模式下，预热中温度实时循环跳动显示(上温/下温)。
空气炸模式无“预热中”过程。

5. **工作中**。到达设置温度后，开始烹饪，时间倒计时。



注：上下火模式下，工作中温度实时循环跳动显示(上温/下温)，同预热中。

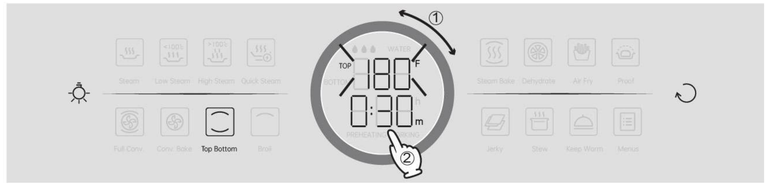
6.**烹饪完成**。时间倒计时归零，点击返回键跳转至选择页面。



注：1.预热及烹饪过程中，旋转旋钮可修改烹饪温度和烹饪时间。中间间隔10秒无操作，则返回到原工作界面。
烹饪完成后，2min无操作自动关机。

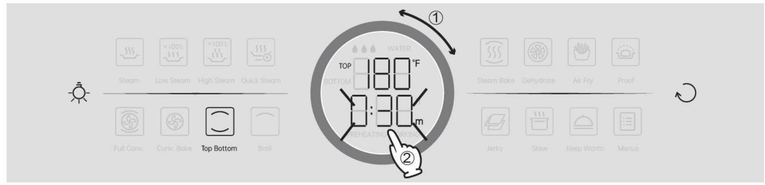
● **工作中修改参数步骤**

1. **修改温度参数**。在预热或工作中，旋转旋钮，进入温度参数修改界面。继续旋转旋钮，即可修改温度参数，短按旋钮确认修改，同时进入时间修改界面。



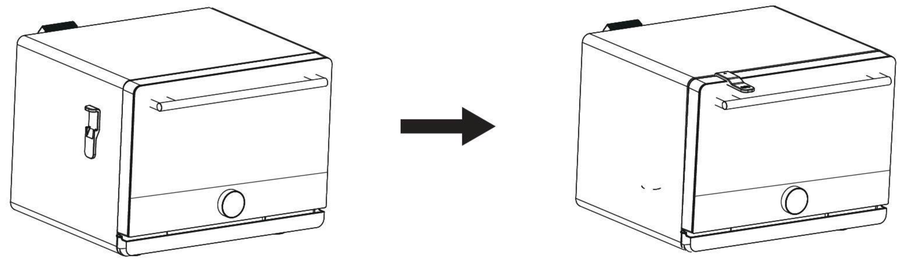
注：上下火模式下，温度分为上温和下温，需要修改两次温度值。

2. **修改时间参数**。旋转旋钮，即可修改时间参数，短按旋钮确认修改。



注：加湿烤模式下，修改完时间后，需要修改湿度档位。
过程中10秒无操作，则返回到原工作界面。

温馨提示：在使用蔬果干模式时，请按照菜谱要求，使用控湿插片；放置位置见机身标贴上的图标指示，具体使用方法见下图所示。

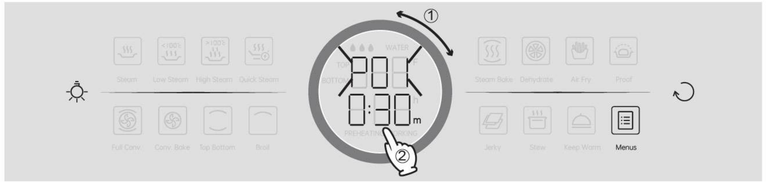


● **智能菜**

1. **开机进入首页**。



2. **选择智能菜**。旋转旋钮切换至智能菜，短按旋钮中间确认，旋转旋钮选择菜品，菜品代码P01-P50，短按旋钮确定。



3. **设置时间**。旋转旋钮调整时间。



4. **预热中**。请将菜品放入蒸烤炸烘一体机，短按旋钮确认，开始工作。



5. **工作中**。时间开始倒计时。

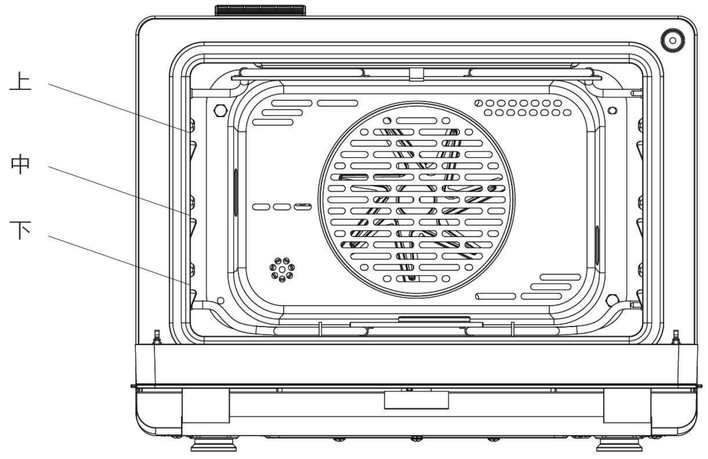


6. **烹饪完成**。



使用建议

■ 蒸烤网位置图



注 温馨提示：烹饪时，推荐使用中层。下层可以同时放置蒸烤网和蒸烤盘（网上、盘下）

■ 烹饪常见问题

1. 预热时间超出20分钟。首先检查门体有无明显漏气、门密封圈是否安装好，然后检查箱体内的温度传感器上是否有污物。
2. 烹饪时间过长。首先烹饪过程中尽少打开门体，然后检查设置的烹饪温度是否过低，最后检查门体有无关严或漏气。
3. 烹饪过程中产生较多油烟。检验每次烹饪完是否及时清洁并将箱体内的污物清理干净。
4. 烹饪色差明显。确认是否选择了合适的烹饪模式，可适当调低设置温度，
5. 未关闭门体。机器工作中一定确保关闭门体。如果门体未关闭或者未关闭到位，“Preheatin”或“Working”字体闪烁，并会有蜂鸣声的提示。
6. 腔体积水。蒸饪中会产生大量蒸汽，部分蒸汽会冷凝到腔体壁面上，导致腔体积水。请使用完成后，及时将积水清理干净。
7. 腔体内异味。多次烹饪之后，未及时清理干净腔体内的残余水分、油脂等。请及时清理，保证腔体的干燥、整洁。
8. 腔体下侧滴水。请检查冷凝水槽内积水是否已满。冷凝水槽的积水溢出，会导致腔体下侧滴水。每次蒸饪之后，请及时清理冷凝水槽内的积水。
9. 开门时刻，油烟\蒸汽量大。为了保证烹饪效果，腔体密闭性能优越，烹饪中的油烟\蒸汽会部分存留于腔体内。开门时，请先将门体微微打开10°-15°，将腔体内的油烟\蒸汽提前释放;然后，再将门体打开完全。
10. 由于烹饪环境差异（如电压、湿度、室温），烹饪效果会受影响，如遇此问题，请根据烹饪效果，自行调节烹饪温度、时间。
11. 启动烘烤功能时，请确保腔体内干燥，无积水，尤其在烘烤蛋糕类食物时。

保养清洁建议

■ 一般注意事项

⚠ 注意：

每次使用后，需清洁使用过的内腔、门体、把手、控制面板、冷凝水槽与门密封圈，清洁前必须切断电源，以免触电。清洁时待内腔冷却后才能进行，关上门体前，确保内腔已完全干透。这样可以避免油脂或其他污滞黏在上下腔体表面，变得难以清理，有时候甚至会导致表面脱色，油脂的沉积也会使门密封圈变脆，容易破裂。

⚠ 注意：

所有表面需要使用软海绵和软布蘸水和少许洗涤液进行清洁，然后用软布将表面擦干。切勿使用清洁剂清洗本机，加压蒸汽会对表面和配件造成永久损害，对此本公司概不负责。切勿使用含碱、苏打、酸或氯的清洁剂，亦不要使用清洁喷雾、洗碗碟机清洁剂或腐蚀性清洁剂、硬刷、百洁布及钢丝刷等。沾有磨腐蚀性的海绵亦不要使用，以免刮花表面。

■ 门密封圈

每次使用后，请清洁及擦干产品门密封圈。请使用清洁海绵和温水，产品门密封圈可能会因日久而穿孔或开裂，如出现此情形，请通知方太服务人员更换。

■ 蒸饪与烘焙容器

每次使用蒸饪与烘焙容器，都要洗净和抹干。

■ 产品内腔

每次使用后，请清洁使用后的产品内腔，使用清洁海绵或软布抹去内腔壁的凝结物。

大部分烹调残留物都可以用布及温和清洁剂加热水清洁。在水质较差的地区，产品内壁可能出现会有一层白色的沉淀物，可用湿布加少量醋擦拭，再用清水擦洗干净，同时抹干产品接水槽及水箱卡槽。

■ 关于水箱

1.将注完水的水箱推入水箱座内，并短按旋钮确认，机器才能工作。

2.如显示屏“Water”图标闪烁并有蜂鸣提示音，即表明水箱内的水量不足，蒸烤炸烘一体机停止工作，此时请及时加水，然后将水箱推入水箱座中，确保推入到位，并短按旋钮2秒确认。

3.关于腔体烘干为保持腔体干燥，可在每次蒸饪结束后，启动腔体烘干功能，将腔体内的水分蒸发完全。也可使用抹布，将腔体擦拭干净。

■ 不锈钢内胆清洁保养

1. 将0.7oz(20g)食用面碱和5oz(150ml)温水进行混合稀释，用抹布沾面碱水拭擦内胆油污处；
2. 关闭产品门体，选择“蒸汽清洁”模式（请确定水箱已加满水），开始工作；
3. 蒸汽可以使内胆的油污软化；工作结束后用含面碱水的抹布再擦拭内胆，之后用湿抹布再进行擦拭，此时油污基本去除；
4. 最后选择”蒸汽清洁”模式，再清洁一遍内胆。

⚠ 注意：不锈钢在高温下发黄是正常现象，不影响正常使用。

■ 除垢

产品工作每满一段时间，会主动提示您进行水路除垢保养。除垢步骤如下：

1.将6.8oz(200ml)白醋与6.8oz(200ml)常温水加入水箱中，充分混合；

2.将水箱放回产品中，选择“除垢”模式，按“确定键”开始除垢；

3.“除垢”程序运行一段时间后(大约25min)，蜂鸣器响起，此时请打开门，清洁内胆，并且取出水箱更换16.9oz(500ml)清水；

4.把水箱放回产品中，关门按“确定键”继续工作，直至除垢完成；

5.将产品内胆中残留水擦拭干净，并且打开门清除异味。

⚠ 注意：产品主动提示“L02”时，表示产品的蒸功能已经累计工作超过50h以上，需要进行至少一次的除垢养护。

■ 污渍清洁

1. 一般污渍清洁

每次使用后，请尽快用抹布、软海绵或软尼龙刷及温水和清洁液混合的溶液清洁。污渍残留的时间越长便越难清理。

2. 顽固污渍清洁

要清理如因烘烤造成的顽固污渍，可能要先浸泡污渍，然后用湿海绵清理。如有需要，可使用适合用于玻璃表面的刮刀将污渍刮掉。清洁后，用清水彻底冲洗。

3. 非常顽固的污渍上使用烤箱喷剂(中性食品级)。

★ 重要事项

为了保持烹饪最佳效果，每次使用后，建议及时清理箱体及配件。

如果未能及时清理，油污等的积聚会导致箱体及配件难以清理，同时影响您的使用环境及体验感。

温馨提示：最好在箱体或蒸烤盘仍暖时进行清理污物（如溅出的果汁及蛋糕粉浆）。

进行清理时，请确保箱体不是热烫，小心烫伤。

溅出的果汁等酸性液体可能会使内胆发黄，请及时清理，以免内胆发黄不可恢复。

常见故障识别与处理

为了您的安全，请先按电源键关闭蒸烤炸烘一体机，再进行相应的故障处理。

故障现象	原因分析	解决办法
插上电源线插头后，机器无反应	原因1：电源插座没电	联系有资质电工检测维修
	原因2：电源线插头松脱	重新插上电源线插头
	原因3：控制板与电源板连接线松脱	致电方太售后服务热线，安排维修。
按键不灵敏	原因1：控制面板上有污渍	对控制面板进行清洁
	原因2：控制板故障	致电方太售后服务热线，安排维修。
烹饪结束，风扇仍在工作	原因1：烤功能结束后，内胆温度高于158℉。 蒸功能结束后，20分钟内。	开蒸烤炸烘一体机门加速散热。 烤功能内胆低于158℉后，风扇停止工作。 蒸功能结束20分钟后，风扇停止工作。
	原因2：电源板或温度探头坏	致电方太售后服务热线，安排维修。
蒸烤盘“发黄”	食物未清理干净发黄	将蒸烤架/蒸烤盘放在热水中浸泡后，用清洁布用力擦拭清洁.
机器漏水	原因1：接水槽中的水溢出	用布及时清洁
	原因2：门体未紧闭	检查门体、箱体口部、密封圈处是否存在异物、污物
	原因3：水箱未安装到位	检查水箱是否完全推入水箱座中
	原因4：其他	致电方太售后服务热线，安排维修。
能产生蒸汽但是食物蒸不熟	原因1：蒸饪时间过短	加长烹饪时间。
	原因2：食物体积过大	将食物切小块或者表面分割处理
	原因3：食物放置层数过高	尽量将蒸饪的食物放置于腔体中、下层，使食物贴近于PTC加热盘。
	原因4：烹饪器皿选择不合适	选择蒸饪器皿时，应注意选择多孔式、矮小壁面的器皿。
	原因5：其他	致电方太售后服务热线，安排维修。
显示E2	蒸汽发生器NTC短路/开路	致电方太售后服务热线，安排维修。
显示E3	控制板与显示板通讯异常	致电方太售后服务热线，安排维修。
显示F3	腔体NTC开路	致电方太售后服务热线，安排维修。
显示F4	腔体NTC短路	致电方太售后服务热线，安排维修。
请加水	水箱内水位过低	请在水箱内加入适量的水
	水路系统故障	致电方太售后服务热线，安排维修。

⚠ 警告：当上述简易故障排除后，蒸烤炸烘一体机仍不能正常工作，请致电方太售后服务热线。为保障安全和正确使用，本产品必须由本公司指派的专业人员进行维修。

客户服务

如蒸烤炸烘一体机在使用中发生异常状况，请停止使用，拔去电源线插头，请致电方太售后服务热线。

保修注意事项：

1.用户送修时必须持有销售凭证和保修卡；

2.下列项目不属于免费保修范围：

◆用户搬运、安装、使用、维护、保管不当而损坏的；

◆超出正常使用条件，强行使用本产品造成的故障和损伤（例如电压超出144V或低于103V而损坏的）；

◆自行或非方太指定服务人员或服务机构安装和拆修的产品；

◆购买凭证和保修卡信息与产品不符的；

◆因不可抗拒力造成产品损坏的（如自然灾害、战争等）；

◆不根据“使用说明书”的规定使用，造成产品故障或损伤的。