

Edition: A/0

Publication date: 15 September , 2025

版次: A/0

出版日期: 2025年09月15日

Édition : A/0

Date de publication : 15 Septembre 2025

ROBAM



User Manual
使用说明书
Mode d'emploi
KZTS-30-CT766
KZTS-30-CT767
Combi Steam Oven
蒸烤炸一体机
Four combiné vapeur-friteuse

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

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

Si le manuel est perdu, vous pouvez envoyer un e-mail à overseas@robam.com pour demander une version électronique du manuel.

Contents

Safety Precautions	1
Product Introduction	4
Instructions for Use	6
Common Faults and Solutions	17
Maintenance and Care	18
Electrical Schematic Diagram	20

Safety Precautions

Read all instructions.

In order to avoid any harm or property damage to the users and other persons, following distinctions and signs are specially given.

All these are the important notices concerned with safety, so please abide by these notices strictly. And, please use this product correctly on the premise that all the contents herein are understood fully.

- *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.
- *The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
- *If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- *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.
- *Do not touch hot surfaces. Use handles or knobs.
- *To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- *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 clean condition and the air passage must be kept unobstructed.
- *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.
- *Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended. Disconnect the power supply when the appliance is not in use for long time.
- *Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare. Improper use may result in water or gas leak. Contact the qualified service personnel for service.
- *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.
- *Make sure to disconnect the electric oven from the power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
- *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.

- *WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- *Close supervision is necessary when any appliance is used by or near children.
- *Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- *Do not operate any appliance 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.
- *Do not let cord hang over edge of table or counter, or touch hot surfaces.
- *Do not place on or near a hot gas or electric burner, or in a heated oven.
- *Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- *Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- *The appliance must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- *The appliance is to be connected to a socket-outlet having an earthing contact.
- *The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- *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 appliance cannot be used as an indoor heater.
- *When the water in the drip tray is too excessive, adopt the absorbent cotton or cloth to absorb the water.
- *The steam cleaner is not to be used.
- *The appliance must not be installed behind a decorative door in order to avoid overheating.
- *This appliance just for household use only.
- *The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- *Do not use outdoors.
- *Do not use appliance for other than intended use.
- *The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- *A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- *Do not immerse in water.

- *Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- *If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) 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; and
 - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

READ AND SAVE THESE INSTRUCTIONS

Product Introduction

Dear Users

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

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

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

Important Information

Packaging of Combi Steam Oven

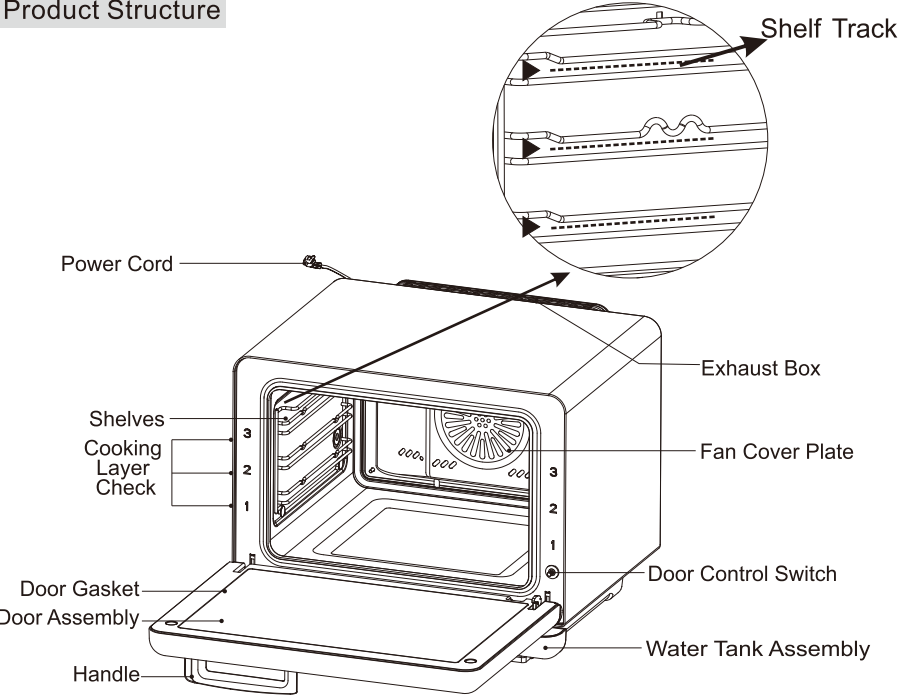
Please dispose of these packaging materials in an environmentally friendly way to maintain a good environment.

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

Technical Parameters of the Product

Model	KZTS-30-CT766 KZTS-30-CT767
Rated Voltage	120V~
Rated Frequency	60Hz
Rated Power	1800W
Overall Volume	35L
Net Weight	23.5kg
Dimensions (mm) width × height × depth	485 × 385 × 455
Energy Efficiency Test Mode	Convection
Usable Volume	30L
Useable internal dimension (mm) width × height × depth	390x345x270

Product Structure



Baking Tray



Grill rack



Anti-scald gloves

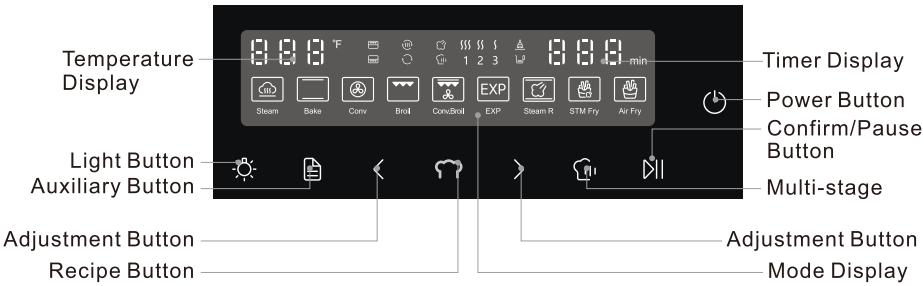
Note: According to cooking needs, place baking trays or grilling racks stably between the shelf tracks (1, 2, or 3), ensuring they are centered as much as possible.

List of Attachments

S/N	Description	Quantity	S/N	Description	Quantity
1	Synopsis	1	4	Grill rack	1
2	Baking tray	1	5	Detergent	1
3	Anti-scald gloves	1			

Instructions for Use

Introduction to Control Panel



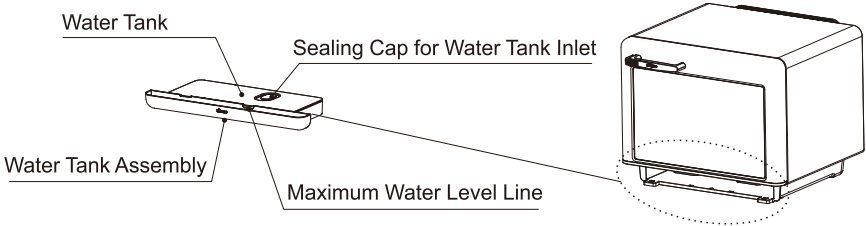
	Upper temperature		Steam Setting
	Lower temperature		Multi-Stage
	Preheat	123	Multi-Stage directives
	Working		Descaling
	Steam		Water shortage

Pre-use instructions

When using the new product for the first time, an odor will be produced as the protective coating on the heating element evaporates. Therefore, under the condition of ensuring good ventilation around the product: Fill the water tank to the full, select the Normal mode at 212°F for 10 minutes. After this cycle ends, select the Fan GRL mode at 428°F for 20 minutes. Once all operations are completed, wait for the machine to cool down, then wipe and clean the inner tank with a damp cloth. After this process, the product will have no odor and can be used normally for subsequent cooking.

Water tank filling and installation precautions:

- 1. Press both sides of the water tank assembly with both hands, then remove the water tank assembly (as shown in the figure).
- 2. Before use, first check whether the water tank assembly is clean or if there is any foreign matter blocking the water inlet. If there is an odor or dirt, clean it in a timely manner. Do not clean it with boiling water.
- 3. Open the sealing cap of the water tank's water inlet and add water into the clean water tank. Do not let the water level exceed the maximum water level line.
- 4. Push the water-filled water tank assembly into the water tank assembly slot with both hands. When pushed evenly into place from left to right, a beep prompt will sound.



Note:

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

How to Use

1. Power on

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



2. Select cooking mode

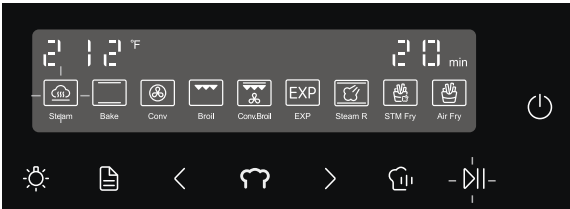
Users can choose different modes to cook food according to their needs.

Steam mode / Bake mode / Frying mode

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

Take the Nutritious Steaming mode as an example

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



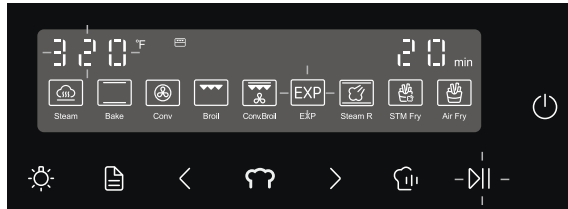
Professional Baking Mode

- ① Briefly press the "EXP" key to select the EXP function.
- ② Briefly press the temperature display area, and the "☒" will flash. If adjustment is needed, briefly press the "<" or ">" key to adjust. Press

Press the temperature display area again to switch to the lower temperature setting.

③ If you need to adjust the cooking time, briefly press the time display area to make adjustments.

④ Finally, briefly press the "▶||" key to start.



Note:

- Some of the modes have a cooking memory function, which can memorize the cooking mode of the last operation when the power is not disconnected and the power is turned on again;
- EXP function after the upper temperature adjustment, the lower temperature can not exceed the upper temperature $\pm 36^{\circ}\text{F}$, after exceeding automatically adjusted to the range.

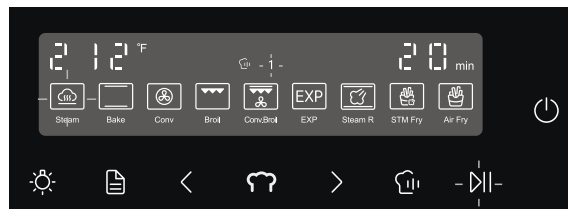
Multi-Stage

The multi-stage mode allows setting 3 different stages to cook food continuously.

For example: Select "Steam" for Stage 1, "Bake" for Stage 2, and "Air Fry" for Stage 3. The operation method is as follows:

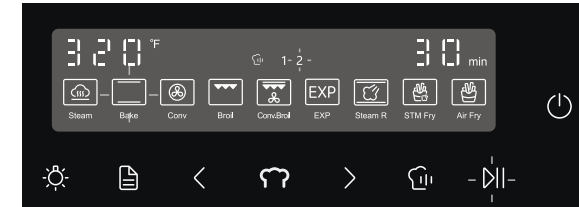
Setting of the 1st stage

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



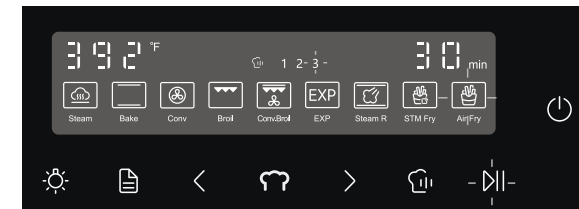
Setting of the 2nd stage

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



Setting of the 3rd stage

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



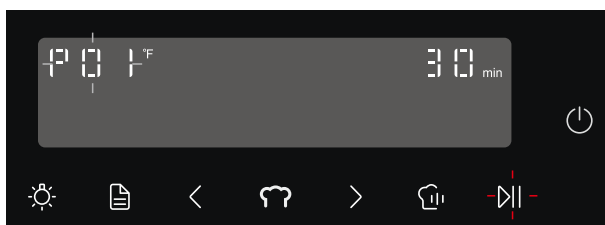
Note:

- After completing the Stage 3 settings, press the "☺" key again to exit the multi-stage mode.
- The multi-stage mode allows selection of the following functions: Nutritious Steaming, Baking, Convection Baking, Roasting, Fan Baking, EXP, Humidified Baking, Steam Frying, and Air Frying.
- The multi-stage mode can be paused, and the time of the current mode can be adjusted. Press the "☺" key in the paused state to exit the multi-stage mode.

Menu

Built-in 70 automatic recipes for convenience.

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



Menu

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

Note:

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

Auxiliary Mode

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

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

Descaling Function

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

Descaling is carried out in two stages:

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

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

Note:

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

Adjust settings

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

Lighting

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

Turn off

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

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

Mode Menu

Mode	Default working temperature(°F)	Default working time (min)	Temperature range(°F)	Time range(min)
Steam	212	20	86 - 302	1-120
Bake	320	30	95 - 446	1-120
Conv(Convection Bake)	392	30	95 - 446	1-120
Broil	392	30	95 - 446	1-120
Conv.Broil	320	30	95 - 446	1-120
EXP(Expert Baking Mode)	Upper temperature:356 Lower temperature:320	30	212 - 392	1-120
Steam R	392	30	302 - 446	1-120
STM Fry(Steam Fry)	392	30	302 - 446	1-120
Air Fry	392	30	95 - 446	1-120
Fermentation	/	40	/	1-720
Defrost	/	25	/	1-60
Keep Warm	/	120	/	1-720
Clean	/	10	/	/
Drying	/	10	/	/
Sterilize	/	30	/	/
Descale	/	/	/	/

Cooking Reference List

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°F)	Baking Time (min)	Notes
Steam	Sea bass	2	Grill rack	203	12	Approx. 400g
	Steamed egg custard	2	Grill rack	203	15	2 eggs, egg-to-water ratio 1:2
	Chinese mitten crab	2	Grill rack	203	25	Approx. 1200g hairy crab (approx. 10 pcs)
	Freshwater prawn	2	Grill rack	212	5	Approx. 400g
	Chicken pieces	2	Grill rack	212	20	Approx. 500g
	Whole chicken	2	Grill rack	212	45	Approx. 1200g
	Spare ribs	2	Grill rack	212	30	Approx. 500g, chopped
	Meat patty	2	Grill rack	212	15	Approx. 200g, minced
	Chinese sausage	2	Grill rack	212	15	Approx. 200g, sliced
	Pumpkin	2	Grill rack	212	10	Approx. 250g, thinly sliced
	Sweet potato	2	Grill rack	212	40	Approx. 1000g (total 9 pcs)
	Corn	2	Grill rack	212	20	Approx. 1000g (total 3 pcs)
	Baby bok choy	2	Grill rack	212	15	Approx. 300g
	Cooked rice	2	Grill rack	212	25	300g rice, rice-to-water ratio 1:1.2 (divided into 3 bowls)
	Frozen dumplings	2	Grill rack	212	12	1 full plate
	Fish head	2	Grill rack	248	10	Approx. 600g
	Beef brisket	2	Grill rack	248	80	Approx. 500g
	Snow fungus	2	Grill rack	248	100	Approx. 15g dried white fungus
	Animal Tendon	2	Grill rack	248	100	Approx. 500g, chopped
Baking	Dinner roll	2	Baking tray	284-320	20-35	12 dinner rolls
	Pizza	2	Baking tray	356-392	15-25	8-inch frozen pizza crust
	Egg tart	2	Baking tray	392-428	20-30	12 egg tarts
	Toast	1	Baking tray	320-356	30-50	450g loaf pan
Convection Baking	Chiffon cake	1	Grill rack	284-320	40-60	8-inch cake mold
	salted egg yolk pastry	2	Baking tray	356-392	20-40	16 salted egg yolk pastries
	Chicken wings	2	Grill rack + Baking tray	356-392	20-25	15 chicken wing portions (Approx. 50g each)
	Cookie	2	Baking tray	302-338	20-30	1 full tray
Roasting	Oyster	2	Baking tray	392-446	5-15	Approx. 800g total (12 pieces)
	Steak	2	Baking tray	392-446	5-10	Approx. 200g
	Cheese toast	2	Grill rack	374-410	5-10	2-4 slices of toast

Mode	Food	Baking Layer Position	Apparatus Used	Fahrenheit (°F)	Baking Time (min)	Notes
Fan Roasting	Chicken drumstick	2	Baking tray	374-410	20-40	6 chicken drumsticks (Approx.800g total)
	Chicken cutlet	2	Baking tray	356-392	10-30	Approx.260g chicken breast
	Pigeon	/	Grill rack + Baking tray	320-356	20-40	2 portions (Approx.300g each)
	Char siu	/	Grill rack + Baking tray	320-356	20-40	Approx.500g shoulder blade
Humid Roasting	Cod	2	Baking tray	410-446	10-20	Approx.300g
	Whole chicken	/	Grill rack + Baking tray	302-320	40-70	1 whole chicken (Approx.1200g)
	Salmon	2	Baking tray	410-446	10-20	Approx.400g
	Pacific saury	2	Grill rack + Baking tray	374-410	15-30	4 fillets (Approx.400g total)
	Sweet potato	2	Baking tray	392-446	40-70	8 pieces (Approx.1000g total)
Steam Frying	French lamb chops	2	Grill rack + Baking tray	410-446	15-35	6 portions (Approx.600g total)
	Pork belly	2	Grill rack + Baking tray	356-392	15-35	Approx.500g, cut into sections
	Chicken popcorn	2	Grill rack + Baking tray	410-446	10-30	400g frozen chicken popcorn
	Chinese crullers	2	Grill rack	410-446	5-15	3 Chinese crullers (Approx.240g)
	Lotus root meatball	2	Grill rack + Baking tray	410-446	15-30	12 frozen lotus root meatballs (Approx.360g)
	Original chicken nuggets	2	Grill rack + Baking tray	410-446	15-30	500g frozen original chicken nuggets
Air Frying	French fries	2	Grill rack + Baking tray	410-446	15-25	200g frozen French fries
	Wedges	2	Grill rack + Baking tray	356-392	20-40	Approx.500g potatoes, cubed
	Volcanic stone sausage	2	Grill rack + Baking tray	392-446	10-25	10 pieces (Approx.500g total)
	King oyster mushroom	2	Grill rack + Baking tray	356-392	20-40	Approx.700g king oyster mushrooms, cubed
Multi-stage	Animal Tendon	2	Grill rack + Baking tray	Steam cook at 230°F for 50min + Convection 392°F 15min	50-95	2 portions (Approx.1000g total), halved lengthwise
	Crispy fried chicken	2	Grill rack + Baking tray	Steam cook at 212°F for 25min + Convection 446°F 30min	50-70	1 whole chicken (Approx.1200g)

Note:

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

Common Phenomenon and Treatment when Baking

Function	Symptom	Cause analysis	Disposition
Bake	Uneven baking	① Incorrect choice of mode ② Food is not of the same size or food is not placed evenly ③ Incorrect location of cooking layer	① Choose the right model ② Cut food evenly in size and evenly on the attachment place ③ Select the appropriate cooking layer position
	Grilled food top coat color or bottom color deeper	① Incorrect choice of mode ② The baking temperature is too high ③ The cooking layer is positioned too high	① Choose the right model ② Turn down the temperature ③ Repositioning to a lower level
	Grilled food light color or not sear through	① Incorrect choice of mode ② The baking temperature is too low ③ The baking time is too short ④ Incorrect location of the cooking layer ⑤ High number of box door openings	① Choose the right model ② Turn up the temperature ③ Extended baking time ④ Choose the right location for the cooking layer ⑤ When cooking food, try not to open the door of the box.
	Baked cake cracked and deep thick layer of potpourri	① The baking time is too long ② The baking temperature is too high ③ Errors in the recipe or process of making cakes and pastries ④ Incorrect cooking layer position or mode selection ⑤ Incorrect mold selection	① Reduce baking time ② Turn down the temperature ③ Adjust the formula and choose the correct operation process ④ Select the appropriate cooking layer position or the right mode ⑤ Replacement of suitable molds
Fry	Uneven or uncrispy	① Food not turned over during cooking ② Setting temperature too low or time too short ③ Incorrect choice of attachments ④ Foods are more suitable for cooking in a deep fryer	① Turning or flipping food during cooking ② Turn up the temperature or extend the time ③ Selection of the correct attachment ④ Brush a layer of oil on the surface of the food

Function	Symptom	Cause analysis	Disposition
Steam	Undercooked food from steaming	① The steaming time is too short ② The portion of steamed food is too large or too big ③ The door is opened too many times during steaming ④ Incorrect choice of attachment	① Extend the steaming time ② Steam with the appropriate portion size ③ Do not open the door as much as possible during the steaming process ④ Select the correct attachment for steaming
	Steamed food is too old or overcooked	① The steaming time is too long ② The steaming temperature is too high ③ Incorrect mode selection	① Reduce steaming time ② Turn down the temperature ③ Choose the right model
	Steamed food is soupy	① Failure to control water before steaming ② Liquid seasonings (cooking wine, soy sauce, etc.) there's too much volume	① Drain on kitchen paper before steaming ② Reduce the amount of liquid seasoning

Common Faults and Solutions

The following table lists common malfunctions. Please verify and handle them in accordance with the instructions provided. If the malfunction cannot be resolved or its cause cannot be identified after following the instructions, please contact the after-sales service center. For your safety, we specifically remind you: Do not disassemble or repair the appliance by yourself.

Failure phenomenon	Reason	Processing method
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or contact professional repairer
The lights are not on	Power failure or bulb failure	Check the power supply or contact professional repairer
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional repairer
Monitor “  ” flashes	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional repairer
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional repairer

Failure phenomenon	Reason	Processing method
Failure to Reach the Set Temperature	Steam Generator\Heating Tube\Control Board\Temperature Sensor Malfunction	Please contact professional repairer
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional maintenance personnel.
The display shows "E5-1"	The water tank is not installed or not installed in place	Please contact professional maintenance personnel.
The display shows "E5-2"	Malfunction of the Temperature Sensor Under the Cavity	Please contact professional maintenance personnel.
The display shows "E5-4"	Malfunction of the Temperature Sensor on the Key Panel	Please contact professional maintenance personnel.
The display shows "E6"	Communication Malfunction	Please contact professional maintenance personnel.
The display shows "E10"	Malfunction of the Water Level Sensor	Please contact professional maintenance personnel.
The display shows "E11"	Key Panel Ambient Temperature High-Temperature Alarm Fault	Please contact professional maintenance personnel.

Maintenance and Care

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

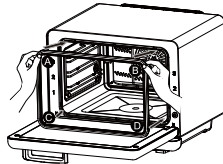
Clean the appliance after each use to prevent fat and grease from forming a paint-like deposit, which is difficult to remove. The air fryer/roaster rack must be cleaned thoroughly to avoid fire hazards caused by accumulated fat. When roasting meat, wrap it in aluminum foil for easier cleaning.

1. Inner Cavity: Clean with warm water; do not use corrosive or abrasive cleaners. For stubborn stains, use a nylon brush or neutral cleaner—never scrub with a steel wool pad. Ensure all cleaner residues are completely removed from the cavity. After cleaning, dry the cavity with a cloth to keep it dry.

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

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

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



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

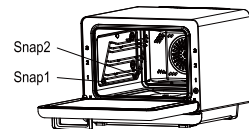


Figure1

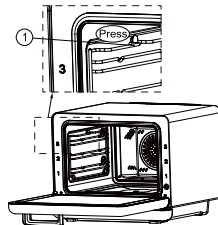


Figure2

Electrical Schematic Diagram

