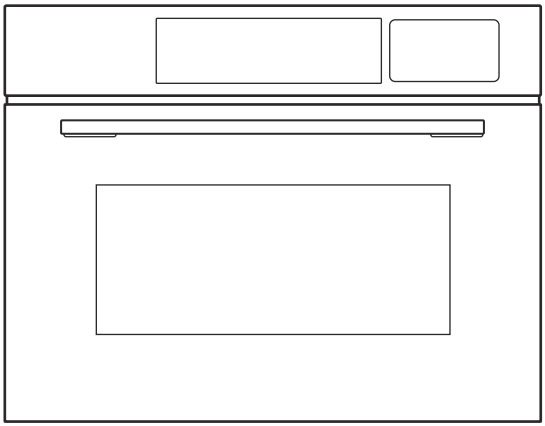
使用手冊

JAPANDi
嵌入式微波氣炸蒸焗爐(45厘米)

蒸、焗、炸、微波等24種烹調

EB-T500APW

操作前請仔細閱讀本使用手冊。



TOSHIBA

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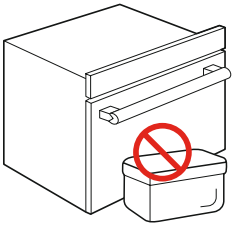
注意

在操作此產品之前，請閱讀、理解並遵守這些說明。請務必保存本手冊以供未來參考。

避免接觸過量微波能量的預防措施

(a) 不要試圖在門打開的情況下操作本設備，因為這可能會接觸到微波能量而造成傷害。不得破壞或者更改安全聯鎖裝置。

(b) 禁止在設備正面和門之間放置任何物件，或在密封面上堆積土壤或清潔劑殘留物。



(c) 警告：如果設備的門或門密封條有損，須待專業技術人員修好後，方可使用設備。

附錄

如設備沒有保持在良好的清潔狀態下，其表面可能會退化、影響設備使用壽命，並造成危險。

規格

型號	EB-T500APW
額定電壓/頻率	220-240 V~ 50 Hz
電流	16A
微波輸入	1700 W
微波輸出	800 W
烤焗	2200 W
烤焗 – 熱風對流	1700 W
蒸氣	1500W
最大輸入 – 最大功率	3350 W
產品尺寸 (闊x深x高)	595x610x454毫米
爐腔尺寸 (闊x深x高)	480x389x280毫米
爐腔容量	50升
淨重	35.7公斤

注意

請以實際產品為準。

重要安全説明

警告

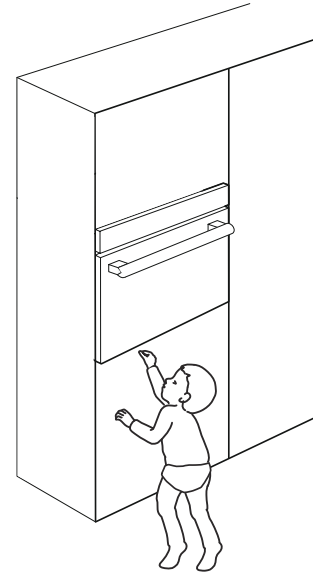
為減低使用本設備時發生火災、觸電、人身傷害或接觸於過量微波能量的風險，請遵循以下基本預防措施：

閱讀並遵循以下具體內容：“**「避免接觸過量微波能量的預防措施」**。

本電器不適合身體感到不適、精神狀態不佳智力不佳或缺乏經驗和知識的人員（包括兒童）使用，除非有負責其安全的人員對其使用進行監督或指導。

警告：只有合資格人員才可以不經插頭來連接設備。保護不包括因不當連接而造成的損壞。

請看管好兒童，切勿讓兒童玩耍本電器。



如果電源線損壞，必須由製造商、其服務代理或具

重要安全說明

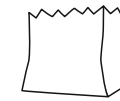
有關資格的專業人員進行更換，以避免發生危險。

警告：更換燈泡之前，請確保已關閉產品電源，以免觸電。

警告：除了合資格的人員外，任何人進行任何需要拆除保護微波能量暴露的蓋子的服務或維修操作都是危險的。

警告：不要在密封容器中加熱液體和其他食物，因為它們可能會爆炸。

加熱塑料或紙質容器中的食物時，要注意微波爐，因為可能會引起火災。



只使用適用於微波爐的器具。

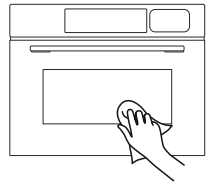
如果冒煙，請關閉本電器或拔下插頭，並保持門關閉，以撲滅火焰。

微波加熱飲料可能會延遲沸騰，因此在處理容器時必須小心。

"餵食瓶和嬰兒食品罐的內容物在食用前應攪拌或搖晃並檢查溫度，以避免燙傷。

重要安全說明

"應定期清潔設備，清除任何食物殘留物 。請保持波導區域清潔。" 當波導區域或爐腔上有食物濺落殘留物時，使用濕軟布清潔。未清潔食物殘留物可能會導致設備爐腔內出現無害的火花或煙霧，並可能導致爐腔變色。 "



"未能保持烤箱清潔可能導致表面劣化，進而影響家電的使用。

可能導致危險情況 。

"僅使用此設備建議的溫度探針。 "（對於提供使用溫度感應探針設施的設備。）

"設備必須在裝飾門打開的情況下運行。
（對於帶有裝飾門的設備。）

本設備用於家用和下列類似用途：

1. 店舖內的員工廚房區域、辦公室及其他工作環境；
2. 酒店、氣車旅館和其他居住場所中的客户；
3. 農舍；
4. 民宿類型環境。

重要安全說明

設備用於加熱食物和飲料。烘乾食物或者衣服以及加熱電熱墊、拖鞋、海綿、濕布等可能會造成受傷、着火或者火災的風險。

設備的後表面應靠在牆上。

當設備運行時，可接觸表面的溫度可能很高 。

警告：當家電在組模式下運行時，由於產生的高溫，兒童應在成人監督下使用設備。

該設備旨在獨立使用。

儲物抽屜表面可能會變熱 。

警告：家電及其可接觸部分在使用時會變熱 。應注意避免觸碰加熱元件。 8歲以下的兒童應遠離，除非有人持續監督。

使用過程中，設備會變熱。應留意避免觸碰烤箱內的加熱元件。

警告：可接觸部分在使用時可能變熱。應遠離幼兒 。

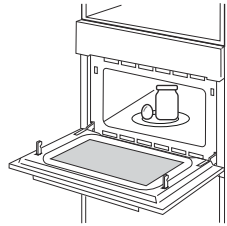
請勿使用蒸氣清潔器 。

此為嵌入式設備。

重要安全說明

不得使用強研磨式清潔劑或尖銳的金屬刮刀清潔烤箱門玻璃，因為可能會刮傷表面，導致玻璃破裂。

不要在微波爐中加熱帶殼的雞蛋或整顆水煮蛋，因為即使在微波加熱結束後，它們也可能爆炸。



不得使用蒸氣清潔機 。

微波烹飪時，不允許使用金屬容器存放食物和飲料。

不得用蒸氣清潔機清潔此家電。

設備不得安裝在裝飾門後方，以避免過熱。

(此不適用於裝飾門的家電。)

切勿在微波功能下空燒設備，可能會產生火花，或因機身或內部異常發熱而產生高溫，從而導致燙傷。

請勿以微波功能長時間加熱或小量食物加熱（少於100g）會令爐腔過熱並可能會導致火警。

仔細閱讀並保存
供將來參考
僅供家庭使用
（不適用於商業使用）

減低對接地裝置人員造成傷害的風險

本電器必須接地。若發生電器短路，接地可以為電流提供逃逸線，從而減少觸電風險。

本電器配有一根電線，該電線帶有接地線。

警告 + 接地使用不當會導致觸電風險。如果您不完全理解接地說明或對電器接地的正確性存疑 * 請諮詢有執業資格的電工或維修人員。

如果需要使用延長線，僅使用三芯延長線。

危險	觸電危險： 觸摸某些內部部件會導致嚴重的人身傷害或死亡。 請勿拆卸本電器。

減低對接地裝置人員造成傷害的風險

警告

觸電危險：

接地不當會導致觸電。在電器正確安裝和接地前，請勿插入插座。

/，提供短電源線，以減少被長電源線纏住或絆倒的風險。

0，如果使用長線或延長線：

（/）線組或延長線的標記電氣額定值應至少與本電器的電氣額定值相等。

（0）延長線必須是接地型三芯線。

（1）長線的佈置應確保其不會懸垂在台面或桌面上，從而被兒童拉住或無意中絆倒他人。

清潔

請確保把本設備的插頭從電源上拔下。

/，使用後，用微濕的布清潔爐腔。

0，按常規方法用肥皂水清洗配件。

1，門框、密封條和相鄰部件髒污時，必須用濕布仔細清潔。

2，切勿使用粗糙的擦洗劑或鋒利的金屬刮刀來清潔爐門玻璃，因為它們會劃傷表面，從而可能導致玻璃破碎。

3，清潔小貼士 +++為了更容易地清潔烹調食物可以接觸到的爐腔壁：將半個檸檬放入碗中，加入 1. . 毫升（ / -0 品脫 ）水，在/. . # 微波功率下加熱 / . 分鐘。再用柔軟的乾布將設備擦拭乾淨。

器皿

注意

人身傷害危險：

必須由合資格人員執行與拆卸微波能量蓋（此蓋可防止接觸微波能量）相關的任何服務或維修操作，否則會造成危險。參考 “ 可用於微波爐的物料 ” 或 “ 不可用於微波爐的物料 ”。

部分非金屬器皿用微波爐加熱可能不安全。如有疑問，請按照以下程序測試不確定的器皿。

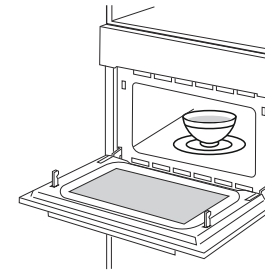
器皿測試：

/, 在適用於微波安全容器中加入 / 杯冷水（03. k j），將該容器和待測試器皿一起放入設備。

0, 在微波功能最大功率下烹調 / 分鐘。

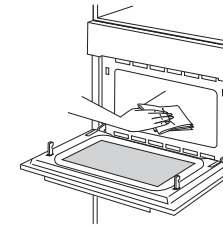
1, 仔細觸摸器皿。如果器皿在空置時有熱度，請勿用於微波烹飪。

2, 烹調時間不得超過 / 分鐘。

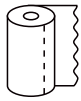
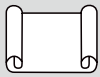


注意

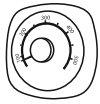
保持設備爐腔和波導區域清潔



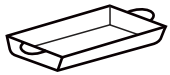
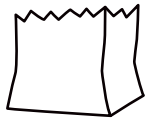
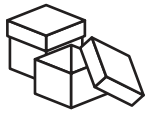
可用於微波爐的物料

餐具	備註	
 燒烤盤	遵循製造商的説明。 燒烤盤的底部必須在轉盤上方至少 1-/4 英寸（3k k ）。 使用不當可能造成轉盤損壞。	✓
 器皿	微波專用。遵循製造商的説明。請勿使用有裂紋或者缺口的盤子。	✓
 玻璃罐	務必取下蓋子。僅用於加熱食物，直至食物剛好變熱。 大多數玻璃罐不耐熱，可能會破裂。	✓
 玻璃器皿	僅限耐熱微波爐玻璃器皿。確保沒有金屬裝飾。請勿使用有裂紋或者缺口的盤子。	✓
 微波爐烹飪袋	請遵循製造商使用説明。請勿用金屬紮帶封閉。 留出縫隙，以便蒸氣逸出。	✓
 紙盤和紙杯	僅用於短時間烹飪 - 加熱。烹飪時，微波爐必須有人看管。	✓
 紙巾	用於覆蓋食物以重新加熱和吸收脂肪。僅在監督下用於短時間烹飪。	✓
 烤盤紙	用作蓋子防止飛濺，或用作包裝防止蒸氣溢出。	✓

可用於微波爐的物料

器具	備註	
 塑膠	僅限微波爐使用。遵循製造商的指示。應標有“微波爐安全”。有些塑膠容器會因食物變熱而變軟。“沸煮袋”和密封的塑膠袋應按照包裝指示切開、刺穿或通風。	✓
 塑膠膜	僅限微波爐使用。用於覆蓋食物烹飪時保持濕度。不要讓塑膠膜接觸食物。	✓
 溫度計	僅微波爐安全（肉溫計和糖果溫計）。	✓
 蠟紙	用作覆蓋以防止濺出並保持濕度。	✓

不可用於微波爐的物料

餐具	備註	
 鋁盤	可能引起擊穿。應將食物轉移到微波爐安全器皿中。	⊗
 帶金屬把手的食物紙箱	可能引起擊穿。應將食物轉移到微波爐安全器皿中。	⊗
 金屬或金屬裝飾器皿	金屬阻隔微波能量。金屬裝飾能引起擊穿。	⊗
 金屬扎帶	能引起擊穿，並可導致微波爐着火。	⊗
 紙袋	可能引起微波爐起火。	⊗
 發泡膠	發泡膠在高温下會融化或污染容器內的液體。	⊗
 木製器皿	木製品在微波爐中使用時會變乾，並可能破裂。	⊗

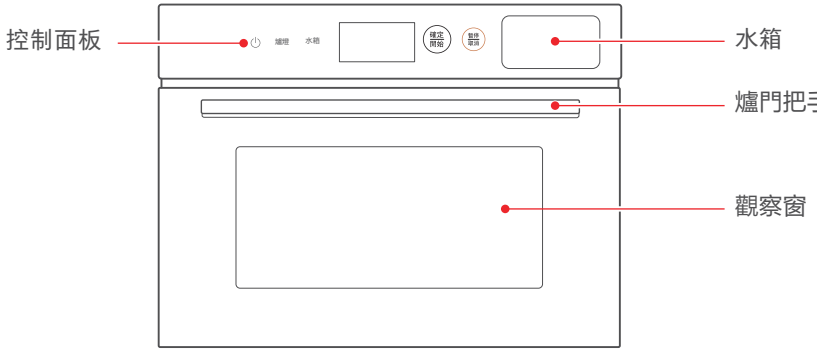
導致設備損壞的原因

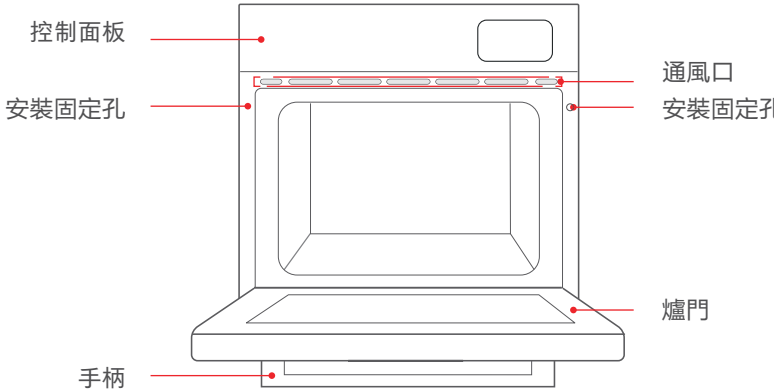
注意

1. 使用微波功能時火花的產生：金屬（例如玻璃杯中的湯匙）必須與爐壁和門內側保持至少2厘米的距離。火花可能會對設備內部的玻璃造成無法修復的損壞。
2. 高溫爐腔內的水：請勿將水倒入高溫爐腔內。這會產生蒸氣。溫度變化可能會造成損壞。
3. 含有水份的食物：不要將含有水份的食物長期存放在密閉的爐腔中。不要使用此設備來儲存食物。這樣可能會導致腐蝕。
4. 冷卻時打開設備門：只能關著門讓爐腔冷卻。不要將任何東西夾在設備門上。
   即使爐門只是稍微打開，相鄰機器的前部也可能隨時間受到損壞。
5. 骯髒的密封條：如果密封條非常骯髒，爐門在運行期間將無法正常關閉。相鄰機器的前部可能會受到損壞。請保持密封條清潔。
6. 無食物情況下使用微波爐：在爐腔中沒有食物或食物少於100克的情況下使用設備可能會導致損壞或火災危險。除非爐腔中有食物，否則不要開啟設備。
7. 站立或放置物品在爐門上：
   請勿站在打開的爐門上或在其上放置任何物品。
   請勿將烤盤或附屬配件放在爐門上。
8. 運輸機器：請勿通過門把攜帶或握住設備。門把無法承載機器的重量，可能會斷裂。
   微波爆米花：請勿將微波功率設置太高，請使用不超過600瓦的功率設置。請務必將爆米花袋放在爐腔底部上。
9. 設備應定期清潔並清除任何食物殘渣，因為它們即使在微波加熱結束後也可能爆炸。
10. 未能保持設備的清潔可能會導致表面老化，從而可能縮短設備的使用壽命並可能引起危險情況。

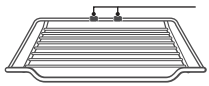
產品設置

設備介紹及配件

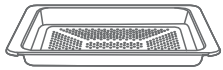




帶白色防撞塊方向
需往梶咨裏面放置



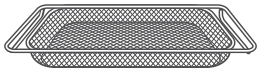
- 蒸烤架
- 適用於全部模式。例如烤制牛扒、香腸或肉類。
- 請勿取走蒸烤架上的膠環，以免使用時產生打火危險。



- 蒸盤
- 適用於純蒸、高溫蒸模式。
- 請勿在微波功能下使用



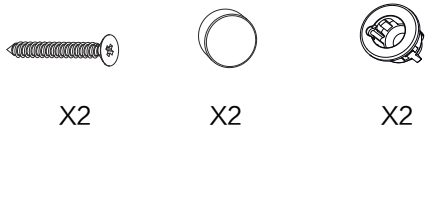
- 烤盤
- 適用於烤焗模式。
- 烤盤應放置在側掛軸上，請勿直接放在爐腔的底板上。
- 請勿在微波功能下使用。



- 炸籃
- 適用於氣炸模式。
- 請勿在微波功能下使用。

注意

- 如本手冊中的圖片與實物有任何差異，以產品為準。
- 配件的型號和數量根據實際需求而定。



X2 X2 X2

螺絲
配件用作固定設備到櫥櫃之用。

當設備被抬起到裝置殼內，請找到對準設備上的兩個孔，並使用螺絲將其固定到位。

注意

- 為避免損壞爐子或設備外殼，不要過度地擰緊螺絲– 請使用螺絲批安裝!

冷卻風扇

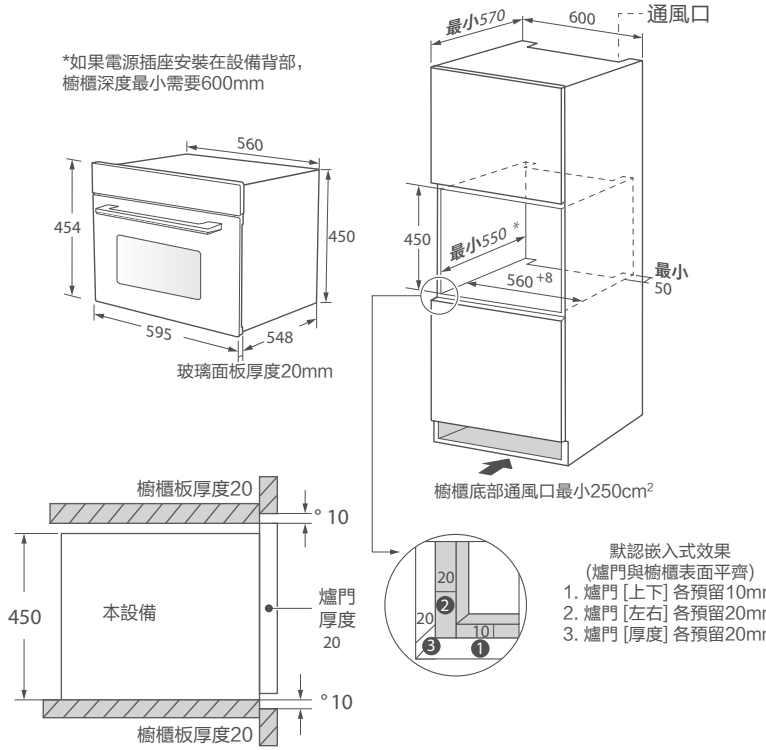
您的設備配備有冷卻風扇。冷卻風扇在操作期間會開啟。熱空氣會從門的上方散出。冷卻風扇在操作後會繼續運行一段時間。注意！不要覆蓋通風孔。否則，電器會過熱。

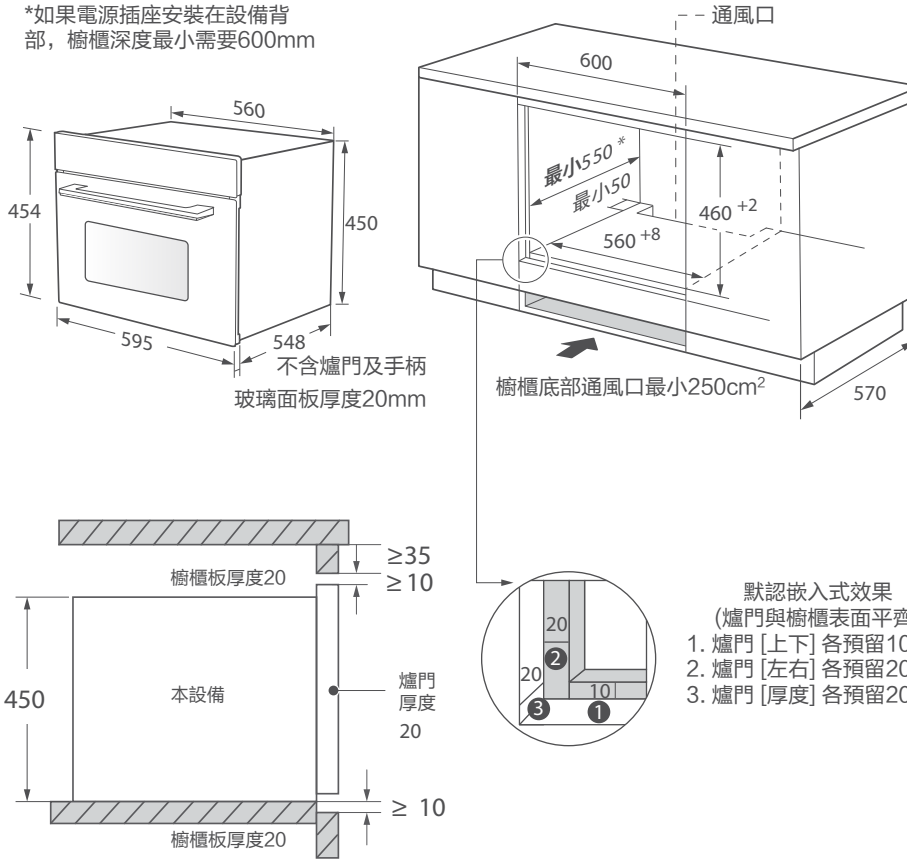
注意

- 在設備操作過程中，設備保持在低溫狀態。冷卻風扇仍會啟動。即使設備操作結束後，風扇也可能運行。
- 爐門、內壁和爐的底部上可能會出現凝結水。這是正常的，且不會對設備的操作有任何影響。烹飪後擦拭掉凝結水。
- 以防燙傷，請務必佩戴隔熱手套取出食物。
- 打開爐門時注意熱空氣或蒸氣

嵌入式設備

1. 此設備僅供完全內嵌於廚櫃使用。
2. 此電器不適用於桌面或櫃內使用。
3. 櫥櫃底板及背板需要設有最少50毫米空間。
4. 內嵌的櫥櫃必須設有一個600毫米x 50毫米 或250cm² 的通風開口。
5. 通風槽和進氣口不得被覆蓋。
6. 只有按照這些安裝說明進行安裝，才能確保此設備的安全操作。
7. 由於不正確的安裝而造成的任何損壞及損失，本公司則不負擔任何責任。
8. 裝有此設備的廚櫃/單元必須耐熱度達90° C。
9. 不要安裝在工作枱下方使用，並確保不會有任何液體溢出到設備上。
10. 安裝工作必須為合資格人員
11. 插座應安裝於電源線長度足夠的位置（電源線長約1.5米）。
12. 設備應放在近牆壁的位置，並預留足夠空間以便電線連接。
13. 請小心搬運及安裝此設備，以免損壞電器或櫥櫃，及以免受傷。
14. 請使用 16A 以上電源連接裝置及保險絲。
15. 啟動設備之前，請從爐腔中取出所有包裝材料和配件。





1. 圖中的尺寸以 mm 為單位。
2. 將設備完全推入櫥櫃內。
3. 不要折疊連接電纜。
4. 將電器固定到正確位置。
5. 工作枱和設備之間的間隙不得用額外的條木封閉。

重要資訊

本設備需通過電源線接地，確保裝置正確接地。將電源連接到固定接線，應使用所有極間至少有3毫米間隙且漏電流可能超過10mA的全極斷開裝置，剩餘電流裝置（RCD）的額定剩餘工作電流不超過30mA，並且必須按照接線規則將斷開裝置包含在固定接線中。

首次使用前

設備首次使用時產生難聞的氣味是正常現象。

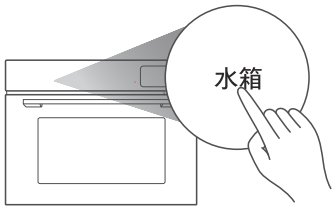
本節將告訴您首次使用設備烹飪食品之前如何處理。事先閱讀標題為**"重要安全說明"**的章節。

注意	必須清潔爐腔和配件。

操作

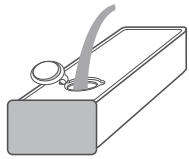
水箱使用

加水



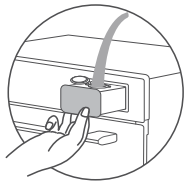
觸控　水箱 彈出水箱；

方法 1



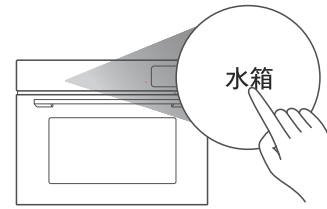
完全取出後，打開蓋子並加入蒸餾水；

方法 2

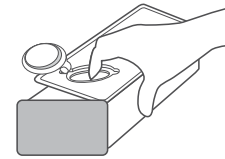


觸控　水箱 彈出水箱，取出蓋子並加入蒸餾水。

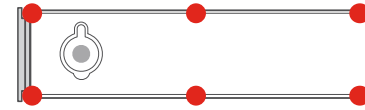
清潔水箱



1. 觸控　水箱 彈出水箱；



2. 打開水箱蓋子並清洗；

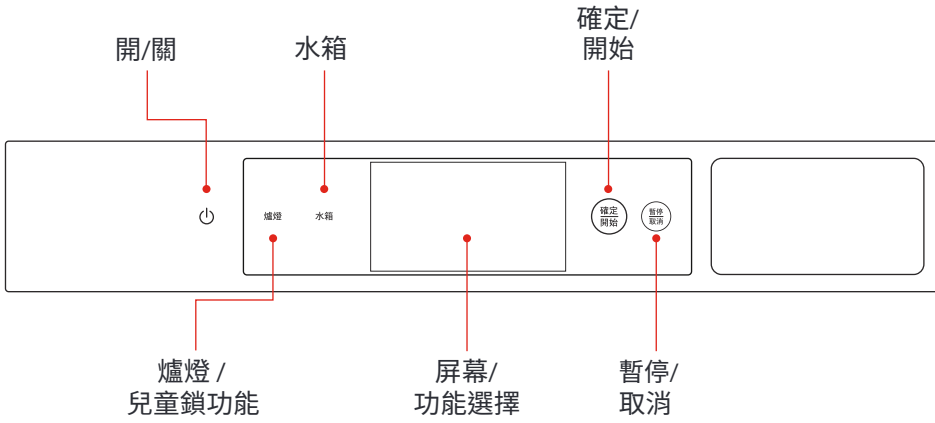


3. 安裝水箱蓋子，並按圖中所示的位置確保緊密貼合，避免錯位和卡住。

注意

- 請在桌面上完成水箱蓋的開啟或安裝。
- 當水箱放回水箱座時，請確認水箱蓋子已壓入到位。“滴”聲表示水箱已推入水箱座底端。
- 烹飪後，請倒出水箱中的剩餘的水並擦乾，以避免細菌生長。

控制面板和功能



按鈕功能概述

按鈕	功能描述
⏻	節能功能：開/關屏幕
爐燈	爐燈 / 兒童鎖功能
水箱	水箱
確定 開始	確定輸入 / 開始操作
暫停 取消	暫停正在進行的烹調狀態 / 取消當前操作
屏幕 / 功能選擇	設置功能（例如，微波、蒸氣、烤焗、氣炸、 蒸氣烤焗、食譜、歷史記錄、更多、設定）

1. 設定語言

a 初次通電後，進入語言設置介面
並通過滑動屏幕選擇所需的語言。

b 觸控 “確認“ 以保存所選語言設置並轉到首頁。
此界面在下次啟動時不會再顯示。
或者，如果觸摸 “跳過 “，則使用英語作為默認語言轉到首頁，並且此界面在下次啟動時將再次顯示。

2. 微波烹調

提供5段微波火力。

功率	100%	80%	50%	20%	10%
顯示	高火	中高火	中火	中低火	低火
瓦數	800W	640W	400W	160W	80W

a 觸控“**微波**”一次。

b 滑動屏幕設置功率等級。
有5段微波火力。

c 滑動屏幕設置烹飪時間。最大時間值為“30分00秒”。

d 觸控“ 確定/開始 ”開始烹飪。

注意

- 觸控“**米飯**”，“**餸菜**”，或“**牛奶**”以進入相應常見食物的烹調設置。

3. 蒸氣預熱

a 觸控“**蒸氣**”一次。

b 觸控“**預熱**”一次以選擇功能。

c 滑動屏幕以設定溫度。
溫度範圍為60–100° C。

d 觸控“ 確定/開始 ”以開始預熱。

注意

- 蒸氣預熱僅可用於純蒸氣模式預熱。
- 在預熱前，請勿放置任何食物。
- 蒸氣發生器在啟動和運行過程中會發出抽水聲，此現象屬正常現象。
- 在烹調前，請在水箱內加入蒸餾水。
- 在蒸氣烹調模式下，當檢測到水量不足時，烹調過程將自動暫停，顯示“請加水”。

4. 蒸氣烹調

a 觸控“**蒸氣**”一次。

b 觸控屏幕以選擇所需的蒸氣功能。
“**純蒸**”，“**高溫蒸**，“**微波快蒸**”3項功能以供選擇。

c 滑動螢幕以設置溫度。

d 滑動螢幕設定烹飪時間。

e 觸控 “**預熱**” 以選擇預熱。
(對於 “**高溫蒸**” 和 “**微波快蒸**”或不需要預熱時，請跳過此步驟。)

f 觸控 “ 確定/開始 ” 開始烹飪。

注意

- 蒸氣發生器在啟動和運行過程中會發出抽水聲，此現象屬正常現象。
- 在烹調前，請在水箱內添加蒸餾水。
- 螢幕顯示 “請打開門以降低爐內溫度”，表示蒸氣模式下的爐腔溫度高於設定溫度。請打開爐門以散熱，並等待爐腔冷卻。提示消失後，即可再次使用。
- 如果設定有預熱，請勿在預熱前放置任何食物。
- 你可以觸摸螢幕底部的常用食物圖標以進入對應的烹飪設置。
- 在蒸氣烹調模式下，當檢測到水不足時，烹調過程將自動暫停，顯示“水箱缺水，請加水”。

蒸氣功能表

功能	預設溫度	溫度範圍	預設時間	最大時間
純蒸	100° C	60–100° C	00時10分	01時30分
高溫蒸	120° C	110–140° C	00時10分	02時00分
微波快蒸	100° C	/	00時05分	00時20分

5. 一鍵烹飪

ⓐ 觸控 “**烤焗**”一次。

ⓑ 觸控所需的烤焗功能以進入相應的設置。

ⓒ 滑動屏幕設定食物的重量。

ⓓ 觸控“ 確定/開始 ”開始烹飪。

功能表

功能	重量	提示	預熱
牛扒	500g 750g 1000g	2人份(約2塊) 3人份(約3塊) 4人份(約4塊)	是
雞翼	400g 550g 650g 800g	3人份(約9隻) 4人份(約12隻) 5人份(約15隻) 6人份(約18隻)	是
蕃薯	450g 650g 850g 1100g	2 人份（約2個） 3 人份（約3個） 4 人份（約4個） 5 人份（約5個）	否
豬扒	300g 450g 600g	2人份(約2塊) 3人份(約3塊) 4人份(約4塊)	否
香腸	200g 300g 400g 500g	2人份(約4條) 3人份(約6條) 4人份(約8條) 5人份(約10條)	是
雞腿	500g 750g 1000g 1250g	2人份(約4件) 3人份(約6件) 4人份(約8件) 5人份(約10件)	是

注意

- 在預熱前，請勿放置任何食物。

6. 烤焗預熱

a 觸控 "**烤焗**" 一次。

b 觸控“**預熱**”一次以選擇預熱。

c 滑動屏幕以設定溫度。溫度範圍為 100−250° C。

d 觸控“ 確定/開始 ”以開始預熱。

> **注意**
>
> • 在預熱前，請勿放置任何食物。

7. 烤焗烹調

a 觸控 "**烤焗**" 一次。

b 觸控屏幕選擇所需的烤焗功能。
觸控"熱風對流"一次以選擇熱風對流。

c 滑動螢幕以設置溫度。

d 滑動螢幕設定烹飪時間。

e 觸控 “**預熱**” 以選擇預熱。
(如果不需要預熱，請跳過此步驟。)

f 觸控 “**微波輔助**” 選擇微波輔助加熱。
(對於沒有微波輔助加熱功能的情況，或如果不需要微波輔助加熱，請跳過此步驟。)

g 觸控屏幕設定功率等級。
“**關**”，“**低火**”，和 “**中火**” 可供選擇。
(對於沒有微波輔助加熱功能的情況，或如果不需要微波輔助加熱，請跳過此步驟。)

h 觸控 “ 確定/開始 ” 開始烹飪。

注意

- 在預熱前，請勿放置任何食物。
- 你可以觸摸螢幕底部的常用食物圖標以進入對應的烹飪設置。

烤焗功能

功能	預設溫度	溫度範圍	預設時間	最大時間	微波輔助
熱風對流	200° C	50–230° C	00時30分	02時00分	否
烤焗	200° C	50–230° C	00時30分	02時00分	否
熱風烤焗	200° C	50–250° C	00時30分	02時00分	是
上雙管	200° C	50–230° C	00時30分	02時00分	否
上雙管楊風	200° C	50–230° C	00時30分	02時00分	是
上單管	180° C	50–200° C	00時30分	02時00分	否
下單管	150° C	50–180° C	00時30分	02時00分	否
下管熱風	200° C	100–230° C	00時30分	02時00分	是

8. 氣炸烹調

a 觸控“**氣炸**”一次。

b 滑動屏幕以設定溫度。
溫度範圍是
100–230° C。

c 滑動屏幕設置烹飪時間。最大時
間值為 “02時00分”。

d 按 “**預熱**” 選擇預熱。
(如果不需要預熱，請跳過此步驟。)

e 按 “ 確定
開始 ” 開始烹飪。

注意

- 在預熱前，請勿放置任何食物。
- 你可以觸摸螢幕底部的常用食物圖標以進入對應的烹飪設置。

9. 蒸氣烤焗烹調

a 觸控“**蒸氣烤焗**”一次。

b 滑動屏幕以設定溫度。
溫度範圍為100–250° C。

c 滑動屏幕設定烹飪時間。
最大時間值為 “02時00分”。

d 觸摸屏幕設置蒸氣量。
“強”，“中”，和 “弱“ 可供選擇。

e 觸控 “**預熱**” 以選擇預熱。
(如果不需要預熱，請跳過此步驟。)

f 觸控 “ 確定/開始 ” 開始烹飪。

注意

- 在預熱前，請勿放置任何食物。
- 蒸氣發生器在啟動和運行過程中會發出抽水聲，此現象屬正常現象。
- 在烹調前，請向水箱內加入蒸餾水。
- 在蒸氣烹調模式下，當檢測到水不足時，烹調過程將自動暫停，顯示“請加水”。

10. 食譜

a 觸控“**食譜**”一次。

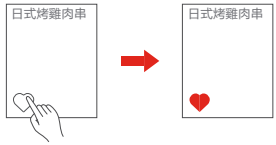
b 滑動屏幕頂部選擇食譜類別。
有8種食譜類別可供選擇。

c 向左滑動屏幕選擇所需食譜。

d 觸控“ 確定/開始 ”開始烹飪。

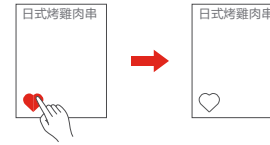
加入收藏

點按空白的心形圖案會讓其變為實心，表示食譜已成功加入最愛。



從收藏中移除

點按實心的心形圖案會讓其變為空白，表示食譜已成功從最愛中移除。



注意

- 在預熱前，請勿放置任何食物。
- 因食材差異，請在烹飪過程中留意。實際烹調效果可能會有所不同。

和食

食譜	烹調時間	功能模式	預熱
日式烤雞肉串	17分鐘	烤焗	是
烤神戶牛肉	8分鐘	上雙管楊風	是
日式吉列豬排	21分鐘	熱風對流	是
炸蝦天婦羅	10分鐘	氣炸	是
烤秋刀魚	10分鐘	熱風對流	是
鹽烤鮭魚	10分鐘	熱風對流	是
蒲燒鰻魚	30分鐘	烤焗	是
味噌湯	8分鐘	微波爐	否
日式茶碗蒸	25分鐘	純蒸	否
可樂餅	20分鐘	熱風對流	是
草莓大福	20分鐘	純蒸	否
照燒飯糰	13分鐘50秒	微波\熱風對流	否
樓冬	9分鐘	微波爐	否
日式紅豆麵包	17分鐘	烤焗	是
薯仔沙拉	17分鐘	純蒸	否
鰻魚豆腐蒸	17分鐘	純蒸	否

肉類

食譜	烹調時間	功能模式	預熱
丁香烤豬肘	30分鐘	烤焗	是
脆皮叉燒	45分鐘	熱風對流	是
蒜香烤排骨	25分鐘	蒸氣烤焗	是
甜椒牛肉串	12分鐘	熱風對流	是
威靈頓牛扒	30分鐘	熱風對流	是
韓式烤五花肉	13分鐘	烤焗	是
黑椒牛扒	3分鐘	熱風對流	是
香草羊排	18分鐘	烤焗	是
脆皮燒肉	58分鐘	上雙管\蒸氣烤焗	是
果香烤豬里脊	16分鐘	蒸氣烤焗	是
烤香腸	13分鐘	熱風對流	否
南瓜蒸排骨	30分鐘	純蒸	否
脆皮乳鴿	1小時13分鐘	純蒸\熱風對流	是
法式烤鵪鶉	15分鐘	熱風對流	是
照燒雞塊	15分鐘	蒸氣烤焗	是
新奧爾良烤雞翼	24分鐘	蒸氣烤焗	是

海鮮

食譜	烹調時間	功能模式	預熱
翡翠鮑片海參	2小時30分鐘	純蒸	是
生蠔撻	22分鐘	熱風對流\上雙管	是
芝士焗生蠔	12分鐘	上雙管	是
蒜蓉蒸龍蝦	15分鐘	純蒸	是
麻辣小龍蝦	20分鐘	微波爐	否
韓式烤魷魚	8分鐘	上雙管	是
豉椒蒸花甲	16分鐘	純蒸	是

海鮮

食譜	烹調時間	功能模式	預熱
清酒蒸蜆	18分鐘	純蒸	是
忌廉燴青口	07分鐘	微波爐	否
烤比目魚	10分鐘	熱風對流	是
清蒸石斑	10分鐘	純蒸	是
低溫金槍魚腩	20分鐘	純蒸	是
清蒸鯧魚	15分鐘	純蒸	是
檸香爐魚	13分鐘	純蒸	是
香辣烤魚	30分鐘	熱風對流	是
古法鹽焗蝦	18分鐘	烤焗	是
清蒸大閘蟹	23分鐘	純蒸	否

甜點

食譜	烹調時間	功能模式	預熱
芝士蛋糕	1小時20分鐘	熱風對流	是
柑橘鬆餅	25分鐘	熱風對流	是
戚風蛋糕	55分鐘	烤焗	是
可麗露	1小時15分鐘	熱風對流	是
梳芙厘	16分鐘	烤焗	是
拿破崙	15分鐘	烤焗	是
馬卡龍	16分鐘	熱風對流	是
蔓越莓曲奇	14分鐘	熱風對流	是
經典蛋撻	15分鐘30秒	熱風對流	是
焦糖布甸	25分鐘	熱風對流	是
手工鮮花餅	20分鐘	熱風對流	是
海綿蛋糕	40分鐘	烤焗	是
雙色蛋糕卷	20分鐘	烤焗	是
雲朵戚風蛋糕	1小時	烤焗	是

甜點

食譜	烹調時間	功能模式	預熱
香橙瑪德蓮	16分鐘	烤焗	是
伯爵紅茶餅乾	30分鐘	烤焗	是
草莓鬆餅	28分鐘	烤焗	是

健康炸

食譜	烹調時間	功能模式	預熱
炸薯條	25分鐘	氣炸	否
椰蓉吐司條	40分鐘	氣炸	否
香炸排骨	22分鐘	氣炸	否
炸酥肉	25分鐘	氣炸	否
炸雞塊	25分鐘	氣炸	否
烤板栗	11分鐘	氣炸	否
酥炸秀珍菇	23分鐘	氣炸	否
炸雞米花	23分鐘	氣炸	否
炸魷魚圈	16分鐘	氣炸	否

素食

食譜	烹調時間	功能模式	預熱
地三鮮	17分鐘	微波爐	否
蟹黃豆腐	9分鐘	微波爐	否
牛肝菌撻	30分鐘	熱風對流	是
迷迭香烤薯仔	23分鐘	微波爐\熱風對流	否
芹菜根溫泉蛋	1小時	純蒸	是
太極芋頭	15分鐘	純蒸	是
蒸水蛋	10分鐘	純蒸	否

素食

食譜	烹調時間	功能模式	預熱
南瓜蓉	14分鐘	純蒸	否
金針菇蒸粉絲	10分鐘	純蒸	否
蒸茄子	15分鐘	純蒸	否
嫩烤蘆筍	8分鐘	高溫蒸	否

主食

食譜	烹調時間	功能模式	預熱
松露吐司	15分鐘	熱風對流	是
堅果酸種麵包	30分鐘	高溫蒸\下管熱風	否
芝士蝦仁披薩	15分鐘	熱風對流	是
烤蕃薯	50分鐘	烤焗	否
蒸手工包	25分鐘	純蒸	否
蒸饅頭	58分鐘	發酵\純蒸	否
新疆烤包子	25分鐘	烤焗	是

湯羹

食譜	烹調時間	功能模式	預熱
椰子雞湯	1小時30分鐘	純蒸	是
泰式冬陰功湯	10分鐘	微波爐	否
桃膠雪燕糖水	1小時	純蒸	是
秋葵雞蛋羹	15分鐘	純蒸	是
雞湯	2小時	高溫蒸	否

11. 解凍

a 觸控 “**更多**” 一次。

b 觸控 “ 解凍 ” 一次，選擇解凍。

c 滑動屏幕設置食物重量。
重量範圍是 100 −2000g。

d 觸控 “ 確定/開始 ” 開始解凍。

注意

- 解凍過程中，伶菜器會響起，提堣您人轉食物。
  如無操作，爐子將繼續工作。

12. 恆溫發酵

a 觸控 “**更多**” 一次。

b 觸控 “**恆溫發酵**” 一次以選擇發酵。

c 滑動屏幕以設定溫度。溫
度範圍是 25−45° C。

d 滑動螢幕設定烹飪時間。
最大時間值為 “12時00分” 。

e 觸控 “ 確定/開始 ” 開始烹飪。

13. 風乾

a 觸控 “**更多**”一次。

b 觸控 “**風乾**” 一次以選擇風乾。

c 滑動屏幕以選擇食物類型。
“蔬果” 和 “肉脯” 可用。

d 滑動屏幕以設定溫度。
蔬果的溫度範圍是 60–100°C。肉脯的溫度範圍是 60–130°C。

e 滑動屏幕以設置烹飪時間。最大時間值為 “12時00分”。

f 觸控 “ 確定/開始 ” 以開始工作。

14. 復脆

a 觸控 “**更多**” 一次。

b 觸控 “**復脆**” 一次以選擇重新復脆。

c 滑動螢幕以設置溫度。
溫度範圍是 100–230° C。

d 滑動螢幕設定烹飪時間。
最大時間值為 “12時00分” 。

e 觸控 “ 確定/開始 ” 開始烹飪。

15. 預約

a 觸控 “**更多**” 一次。

b 觸控 “**預約**” 一次以選擇預約。

c 滑動屏幕以選擇烹飪模式。
可選擇 7 種烹飪模式。

d 滑動屏幕以設定溫度。

e 滑動屏幕以設置烹飪時間 。

f 觸控“ 確定/開始 ”以確認。

g 滑動屏幕以設置所需的延時啟動時間。預約時間範圍為 0.5 小時– 24.0 小時。

h 觸控 “ 確定/開始 ” 以確認。時間開始倒數。

注意

- 蒸氣發生器在啟動和運行過程中會發出抽水聲，此現象屬正常現象。
- 請在蒸氣烹飪前將蒸餾水加入水箱。
- 螢幕顯示 “爐溫過高，請打開爐門散熱”，表示蒸氣模式下的爐腔溫度高於設定溫度。請打開爐門以散熱，並等待腔體冷卻。提示消失後，即可再次使用。
- 在蒸氣烹調模式下，當檢測到水不足時，烹調過程將自動暫停，顯示“水箱缺水，請加水”。

預約功能表

烹調模式	預設溫度	溫度範圍	預設時間	最大值時間
純蒸	100° C	60–100° C	00時10分	01時30分
高溫蒸	120° C	110–140° C	00時10分	02時00分
烤焗	200° C	50–230° C	00時30分	02時00分
蒸氣烤焗	200° C	100–250° C	00時30分	02時00分
氣炸	180° C	100–230° C	00時30分	02時00分
熱風對流	200° C	50–230° C	00時30分	02時00分
熱風烤焗	200° C	50–250° C	00時30分	02時00分

16. 保溫

a 觸控 “**更多**” 一次。

b 觸控 “**保溫**” 一次以選擇保溫。

c 滑動屏幕設置烹飪時間。
最大時間值為 “06時00分”。

d 觸控 “ 確定/開始 ” 開始烹飪。

注意

• 保溫溫度為 60°C，且無法更改。

17. 餐具消毒

a 觸控 “**更多**” 一次。

b 觸摸 “**餐具消毒**” 一次以選擇餐具消毒。

c 滑動螢幕以設定時間。
最大時間值為 “02時00分”。

d 觸控“ 確定/開始 ”以開始消毒。

注意

• 請確保餐具的耐熱溫度高於 130°C，並確保水箱充滿蒸餾水。

18. 烘乾

a 觸控 “**更多**” 一次。

b 觸控“**烘乾**”一次以選擇烘乾。

c 滑動螢幕以設定時間。最大
時間值為“01時00分”。

d 觸控 “ 確定/開始 ” 以開始烘乾。

19. 蒸氣系統清潔

a 觸控“**更多**”一次。

b 觸控 “**蒸氣系統清潔**”一次以選擇蒸氣系統清潔。

c 觸控“ 確定/開始 ”以開始清潔。
剩餘5分鐘時將會提醒更換水箱內的水。
請更換水箱內的水。
將水箱放回後，請按開始按鈕繼續工作。

注意

- 工作時間為“01時00分”，不能更改。
- 建議清潔蒸氣系統頻率：每月一次。
- 必須完整執行清潔蒸氣系統過程，不得中斷。
- 請在開始保養前將10g檸檬酸和蒸餾水加入水箱。
- 累積蒸氣運行30小時後，用戶將被提示進行清潔蒸氣。

20. 自清潔

a 觸控 “**更多**” 一次。

b 觸控“**自清潔**”一次選擇自清潔。

c 觸控 “ 確定/開始 ” 開始清潔。

注意

- 清潔時間為“00時10分”，無法更改。
- 請在清潔前在水箱中加入蒸餾水。
- 本功能使用蒸氣軟化爐腔的污垢。操作完成後，請用布清除軟化後的污垢。

21. 用戶設定

a 觸控 “ ⚙ ” 一次。

b 觸控屏幕根據用戶偏好設定內容。“亮度”，“按鍵聲音”，“出廠設置”，和“語言設定” 可以設定。

22. 歷史記錄

a 觸控“**歷史記錄**”一次。

b 在此可查看最近使用的功能。
觸控相應功能快速開始烹飪。

注意

- 食譜和一鍵烹飪不會被記錄。
- 歷史必須是一個完整的烹飪過程。

23. 兒童鎖功能

您可以使用此功能停用控制面板，防止孩童誤觸開啟設備。

a 開啟兒童鎖功能：
長按 爐燈 三秒鐘。
鎖定圖標將顯示。

b 取消兒童鎖功能：
在鎖定狀態下，長按 爐燈 三秒鐘。

24. 節能功能

a 要進入節能模式：在非工作狀態下，觸控 ⏻ 一次
或非工作狀態下3分鐘進入此狀態，
6分鐘后息屏。

b 要取消節能模式：
在節能模式下，觸控任何鍵/觸控屏幕/開關門，或將水箱放回都會取消節能模式。但若 ⏻ 觸控即可進入節能模式,僅能通過觸控 ⏻ 、
開關爐門或放回水箱來取消該模式。

保養和清潔

清潔

通過良好的保養和清潔，您的設備將保持外觀並能在一段長時間正常運作。 這裡將說明應如何正確保養及清潔設備。

警告

- 在爐門上刮花的玻璃可能會變成裂縫。
  請勿使用玻璃刮刀、銳利或有磨損的清潔劑或清潔劑。
- 如果不正確清潔，設備表面可能會受損。 微波能量可能會釋出。
  定期清潔設備，立即清除任何食物殘留物。
- 請勿浸泡設備或在水流下清潔。

清潔劑

為確保不同表面不被錯誤清潔劑損壞，請遵從以下的信息。 使用前徹底清洗新海綿布。

不要使用：



粗糙或有研磨性的清潔劑



金屬或玻璃刮刀清潔門板



金屬或玻璃刮刀清潔門封



硬質擦洗墊或海綿



高酒精含量的清潔劑

設備正面

熱肥皂水：
使用抹布清潔，然後用柔軟的布擦乾。
請勿使用金屬或玻璃刮刀清潔。

不銹鋼設備正面

熱肥皂水：
使用抹布清潔，然後用柔軟的布擦乾。
立即清除水垢、油脂、澱粉和蛋白質的飛濺和斑點。 這些斑點或飛濺下可能會形成腐蝕。 請勿使用玻璃清潔劑或金屬或玻璃刮刀進行清潔。

不銹鋼爐腔

熱肥皂水或醋溶液：
使用抹布清潔，然後用柔軟布擦乾 請勿使用烤箱噴霧或其他侵蝕性烤箱清潔劑或磨料材料。 擦洗墊、粗糙的海綿和鍋具清潔劑也不適用。 這些物品會刮傷表面。

讓內部表面完全乾燥。

門板

玻璃清潔劑：
使用抹布清潔 請勿使用玻璃刮刀

故障排除

故障往往有簡單的解釋。在聯繫售後服務之前，請參閱故障表。



電擊風險！

不正確的維修很危險。維修只能由合資格的售後工程師進行。

故障排除

問題	可能的原因	解決方法/信息
無法啟動	斷路器故障。	查看保險絲盒並檢查設備的斷路器是否正常工作。
	插頭未插好。	插入插頭。
	斷電	檢查廚房的燈是否正常工作。
無法啟動 顯示在顯示面板上。	兒童鎖已啟用。	取消兒童鎖(參見部分：兒童鎖)。
設備無法開始。	門未完全關閉。	檢查門是否夾有食物殘渣或雜物。
食物在微波爐中加熱所需的時間比以前長。	選擇的微波功率等級過低。	選擇更高的火力。
	放入的量比平常多。	份量加倍，烹飪時間亦需增加
	食物比平常冷。	烹飪期間攪拌或翻轉食物 。
無法設定特定的操作模式或火力。	此操作模式下的溫度、功率級或組合設定是不可能的。	選擇允許的設置。

能源和環境提示

在這裡,您可以找到有關烘烤和烤製時節能以及如何妥善處理您的電器的提示。

節省能源

- 只有在食譜或操作說明表中指定時才預熱烤箱。
- 使用深色、黑色烤漆或琺瑯烤盤。它們特別能吸收熱量。
- 在烹飪、烘烤或烤肉時盡量少打開烤箱門。
- 最好一次接一次地烤幾塊蛋糕。烤箱仍然很熱。這可以減少第二個蛋糕的烘焙時間 。您也可以將兩個長形烤盤並排放置。
- 對於更長的烹飪時間,您可以在炊具時間結束前10分鐘關閉烤箱,並使用殘餘熱量完成烹飪。

環境友善的處理方式

以環境友好方式處理包裝。



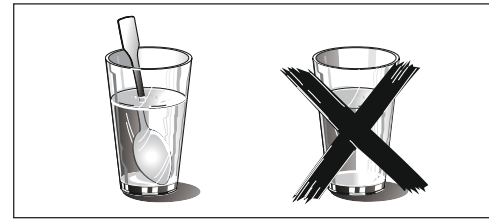
此設備符合歐盟指令 2012/19/EC，關於廢電器及電子設備(WEEE)。 該指令為廢舊設備的收集和回收提供了整個歐盟範圍內有效的框架。

加熱食物



燙傷風險！

當加熱液體時，有可能發生延遲沸騰的情況。這意味著液體達到沸騰溫度但沒有通常的蒸氣泡泡上升。即使容器只稍微移動，熱液體也可能突然沸騰溢出並濺出。加熱液體時，始終在容器中放入一把勺子。這樣可以防止延遲沸騰。



#DetailsMatter

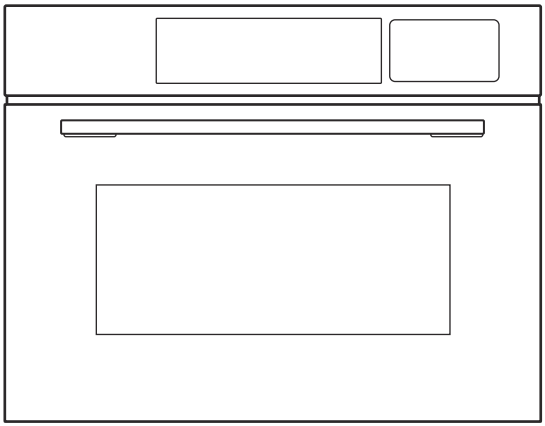
INSTRUCTION MANUAL

JAPANDi ALL-IN-1 BUILT-IN OVEN (45cm)

(24 Cooking Functions)

EB-T500APW

Please review this instruction manual before operating.



TOSHIBA

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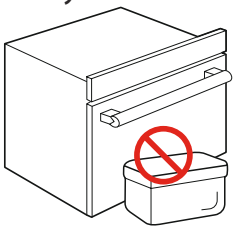
NOTE

BEFORE OPERATING THIS PRODUCT, READ, UNDERSTAND, AND FOLLOW THESE INSTRUCTIONS. BE SURE TO SAVE THIS BOOKLIST FOR FUTURE REFERENCE.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a). Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.

(b). Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.



(c). **WARNING**: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

SPECIFICATIONS

MODEL	EB-T500APW
RATED VOLTAGE/FREQUENCY	220-240 V~ 50 Hz
CURRENT	16A
MICROWAVE RATED INPUT	1700 W
MICROWAVE RATED OUTPUT	800 W
GRILL	2200 W
CONVECTION	1700 W
STEAM	1500W
MAX. INPUT	3350 W
PRODUCT DIMENSIONS (WxDxH)	595x610x454mm
OVEN CAVITY DIMENSIONS (WxDxH)	480x389x280mm
CAPACITY	50L
NET WEIGHT	35.7kg

NOTE

All pictures in this manual are for illustrative purposes only; these may be slightly different from the pur chased equipment, please refer to the actual product.

IMPORTANT SAFETY INSTRUCTIONS

WARNING To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

Read and follow the specific: "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**".

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Only qualified personnel are allowed to connect the appliance without using a plug. Damage caused by improper connection is not covered by the warranty.

Keep the appliance and its cord out of reach of children less than 8 years.



If the supply cord is damaged, it must be replaced by the

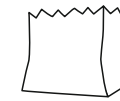
manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.



Only use utensils that are suitable for use in microwave ovens.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

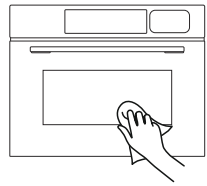
Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature

IMPORTANT SAFETY INSTRUCTIONS

checked before consumption, in order to avoid burns.

The oven should be cleaned regularly and any food deposits removed. Please keep the waveguide area clean. Use soft damp cloth to clean it up when there is food splash residue on the waveguide area or the cavity. Failure to clean food residue may cause innocuous sparking or some smoke in the microwave cavity, discoloration of the cavity may also occur.



Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Only use the temperature probe recommended for this oven. (For ovens provided with a facility to use a temperature-sensing probe.)

The microwave oven must be operated with the decorative door open. (For ovens with a decorative door.)

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

1. staff kitchen areas in shops, offices and other working environments;
2. by clients in hotels, motels and other residential type environments;
3. farm houses;
4. bed and breakfast type environments.

IMPORTANT SAFETY INSTRUCTIONS

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. But this is not applicable for appliances with horizontal bottom hinged door.)

Surface of a storage drawer can get hot.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

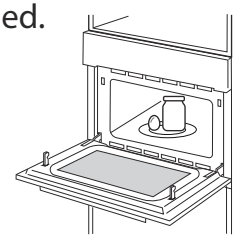
WARNING: Accessible parts may become hot during use. Young children should be kept away.

The appliance is intended to be used built-in.

IMPORTANT SAFETY INSTRUCTIONS

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.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.



Steam cleaner is not to be used.

Metallic containers for food and beverages are not allowed during microwave cooking.

The appliance shall not be cleaned with a steam cleaner.

The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door.)

Do not operate the microwave function with an empty oven, as it may cause sparks or the body or inside of the oven to heat abnormally, leading to high temperatures which may cause burns.

Do not use the microwave function to heat food for extended periods or heat small quantities (less than 100g), as this may cause the cavity to overheat and potentially result in burns.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

HOUSEHOLD USE ONLY
(NOT FOR COMMERCIAL USE)

TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.
This appliance is equipped with a cord having a grounding wire.

WARNING - Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a 3-wire extension cord.

DANGER	Electric Shock Hazard: Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION



WARNING

Electric Shock Hazard:
Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long 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 extension cord must be a grounding-type 3-wire cord.
   (3). The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

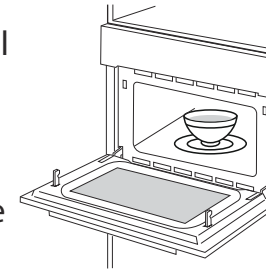
UTENSILS

CAUTION

Personal Injury Hazard:
It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
See the instructions on " **Materials you can use in microwave oven** " **or** " **Materials can not be used in microwave oven** ".
There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

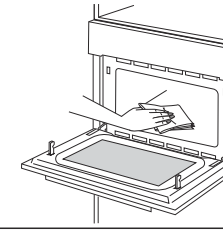
Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 min.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 min cooking time.

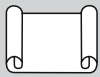


NOTE

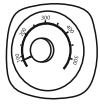
KEEP THE CAVITY AND WAVEGUIDE AREA CLEAN



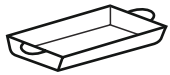
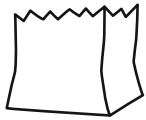
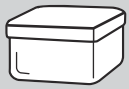
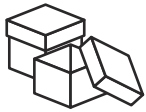
MATERIALS YOU CAN USE IN MICROWAVE OVEN

UTENSILS	REMARKS	
 Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break. (For the model with turntable.)	✓
 Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.	✓
 Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.	✓
 Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.	✓
 Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.	✓
 Paper plates and cups	Use for short–term cooking/warming only. Do not leave oven unattended while cooking.	✓
 Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.	✓
 Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.	✓

MATERIALS YOU CAN USE IN MICROWAVE OVEN

UTENSILS	REMARKS	
 Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.	✓
 Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.	✓
 Thermometers	Microwave-safe only (meat and candy thermometers).	✓
 Wax paper	Use as a cover to prevent splattering and retain moisture.	✓

MATERIALS CAN NOT BE USED IN MICROWAVE OVEN

UTENSILS	REMARKS	
 Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.	⊗
 Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.	⊗
 Metal or metal trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.	⊗
 Metal twist ties	May cause arcing and could cause a fire in the oven.	⊗
 Paper bags	May cause a fire in the oven.	⊗
 Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.	⊗
 Wood	Wood will dry out when used in the microwave oven and may split or crack.	⊗

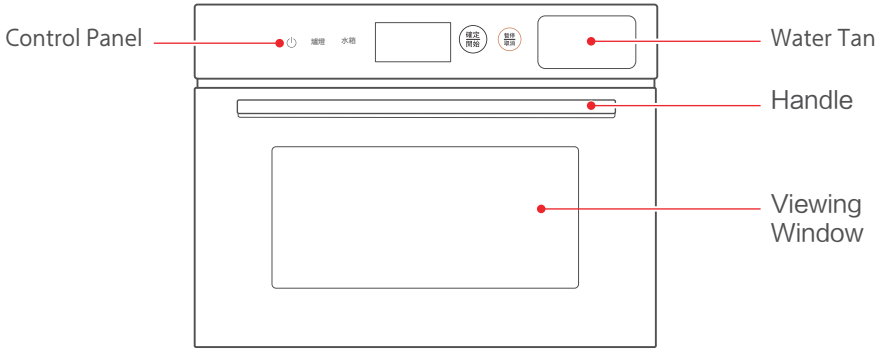
CAUSES OF DAMAGE

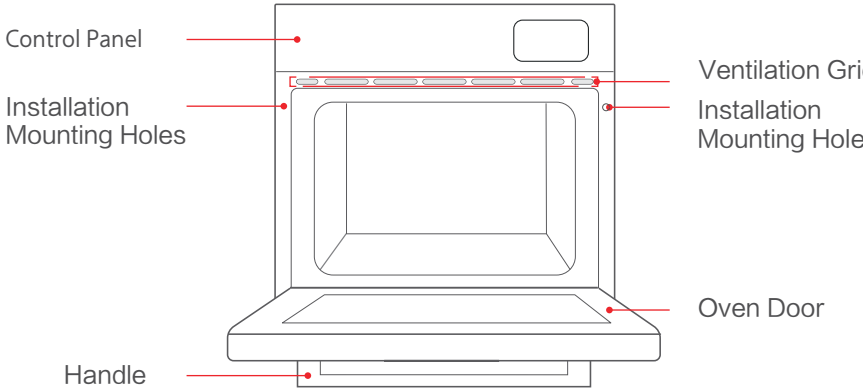
CAUTION

1. Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
2. Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
3. Moist food: Do not store moist food in the closed cooking compartment for long periods.
   Do not use the appliance to store food. This can lead to corrosion.
4. Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
5. Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
6. Operating the microwave without food: Operating the appliance without food or food weighting less than 100g in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment.
   An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
7. Using the appliance door for standing on or placing objects on:
   Do not stand or place anything on the open appliance door.
   Do not place ovenware or accessories on the appliance door.
8. Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
9. The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
10. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

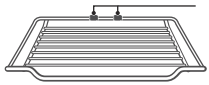
PRODUCT SETTING

ACCESSORIES



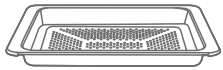


With white bumper blocks, they need to be placed inside the cavity



Steam & Grill Rack

- Suitable for all functions. e.g. steaks, sausages or meat.
- Please do NOT take away the plastic rings on the rack to prevent danger of sparking in use.



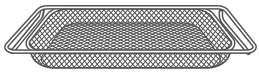
Steam Tray

- Suitable for pure steaming and high-temperature steaming mode.
- Please do NOT use under microwave function.



Baking Tray

- Suitable for roast functions, e.g. cake roll and roasting whole chicken
- The baking tray should be placed on the side hanger instead of being placed directly on the bottom board of the cavity.
- Please do NOT use under microwave function.

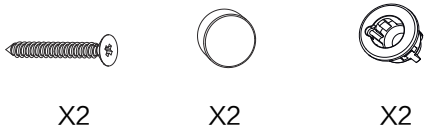


Air Fry Basket

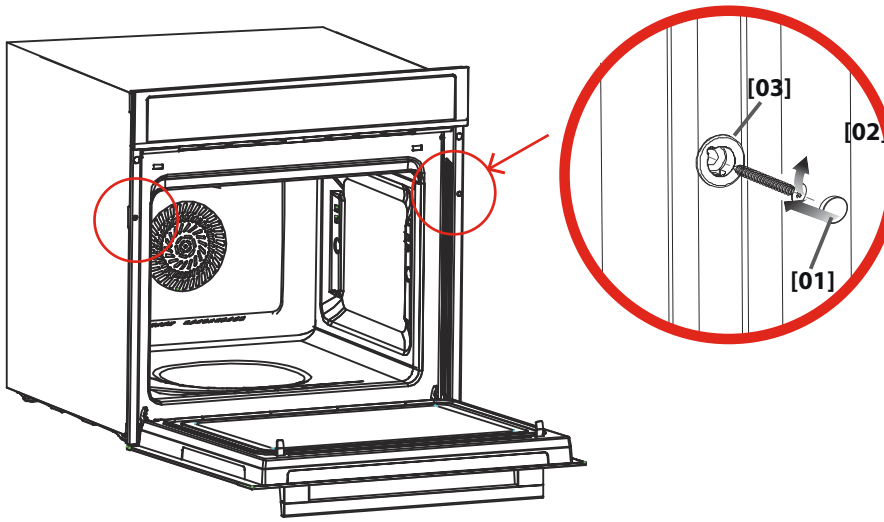
- Suitable for air fry mode.
- Please do NOT use under microwave function.

CAUTION

- If there is any discrepancy between the pictures in this manual and the actual product, the product shall prevail.
- The model and quantity of accessories are based on actual needs.



Screws
- locate the two holes in the casing of the oven and x it into place using screws.



Once the oven has been lifted into place inside the appliance housing, locate the two holes in the casing of the oven and fix it into place using.

CAUTION

- Do not over tighten the screws to avoid damage to the oven or appliance housing - use a screwdriver only!

Cooling Fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door. The cooling fan continues to run for a certain time after operation.
Caution!
Do not cover the ventilation slots. Otherwise, the appliance will overheat.

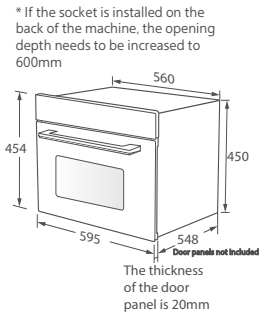
NOTE

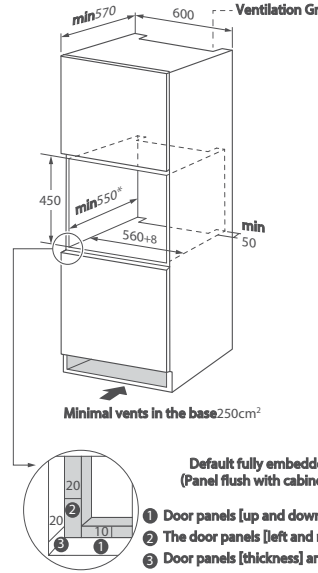
- The appliance remains cool during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.
- To prevent burns, always wear heat-resistant gloves when taking out food.
- Carefully open the oven door to avoid burns from escaping hot air or steam.

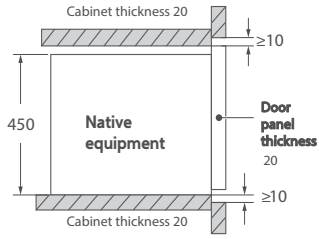
Fitted units

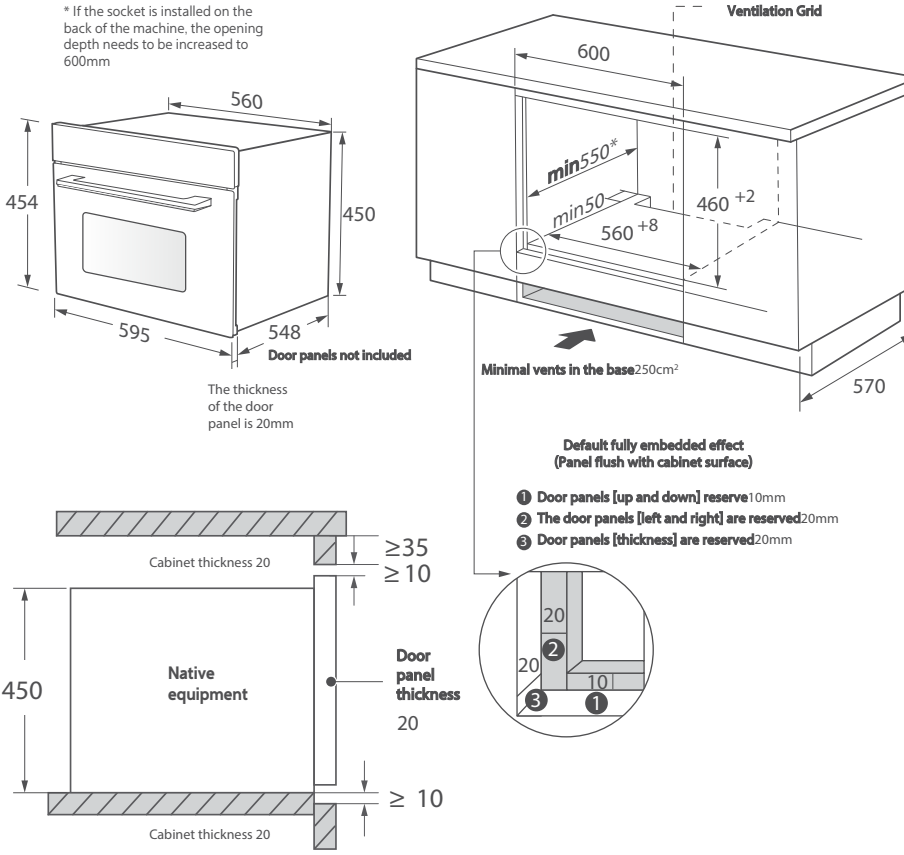
1. This appliance is only intended to be fully fitted in a kitchen.
2. This appliance is not designed to be used as a tabletop appliance or inside a cabinet.
3. There shall be a minimum clearance of 50 mm above the cabinet baseboard and back panel.
4. The fitted cupboard must have a ventilation opening of 600mm x 50mm or 250 cm^2. on the front. To achieve this, cut back the base panel or fit a ventilation grille.
5. Ventilation slots and intakes must not be covered.
6. The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
7. The company shall not be held responsible for any damage or loss caused by incorrect installation.
8. The units into which the appliance is fitted must be heat-resistant up 90°C.
9. Do not use under the work surface and that it must not be subject to spillage from containers onto surfaces under which the appliance is installed.
10. Installation must be carried out by specially licensed personnel.
11. Note that the socket should be installed where the power cord is long enough (the length of the power cord is around 1.5 meters).
12. The appliance should be at a proper distance from the wall, with enough space for electrical connections.
13. Handle and install this equipment with care to avoid damage to the appliance or cabinet, and to prevent injury.
14. Please use a power supply and fuse rated at 16A or above.
15. Before operating the equipment, please remove all packaging materials and accessories from the oven cavity.

Installation dimensions









1. The dimensions in the figures are in mm.
2. Fully insert the appliance and centre it.
3. Do not kink the connecting cable.
4. Screw the appliance into place.
5. The gap between the worktop and the appliance must not be closed by additional battens.

Important information

THIS APPLIANCE MUST BE EARTHED THROUGH THE POWER CORD TO ENSURE PROPER EARTHING. When connecting to fixed wiring, use a full-pole disconnect device with a minimum 3 mm contact separation between all poles, which may have a leakage current exceeding 10mA. The Residual Current Device (RCD) must have a rated residual operating current not exceeding 30mA, and the disconnect device must be included in the fixed wiring according to wiring regulations.

BEFORE USING FOR THE FIRST TIME

It is normal that the oven may produce unpleasant odors when it is used for the first time.

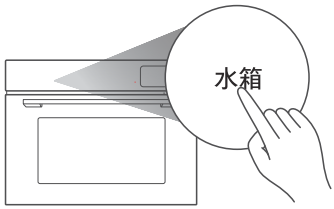
This section tells you what you need to do before using your microwave to prepare food for the first time. Read the section entitled **"PRODUCT SAFETY "** beforehand.

NOTE	You must clean the cooking compartment and accessories.

OPERATION

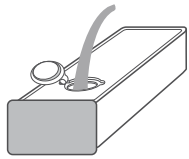
WATER TANK USE

Adding Water



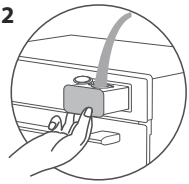
Touch 水箱 to pop up the water tank;

Method 1



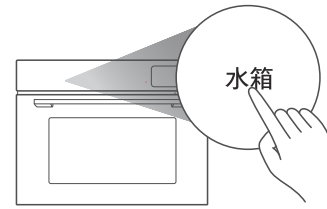
After taking it out completely, open the rubber ring and add pure water;

Method 2

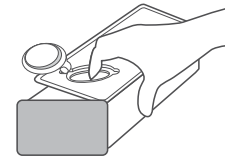


Touch 水箱 to pop up the water tank, remove the rubber ring and add pure water.

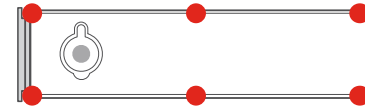
Cleaning Water Box



1. Touch 水箱 to pop up the water tank;



2. Open the water tank cover and clean it;

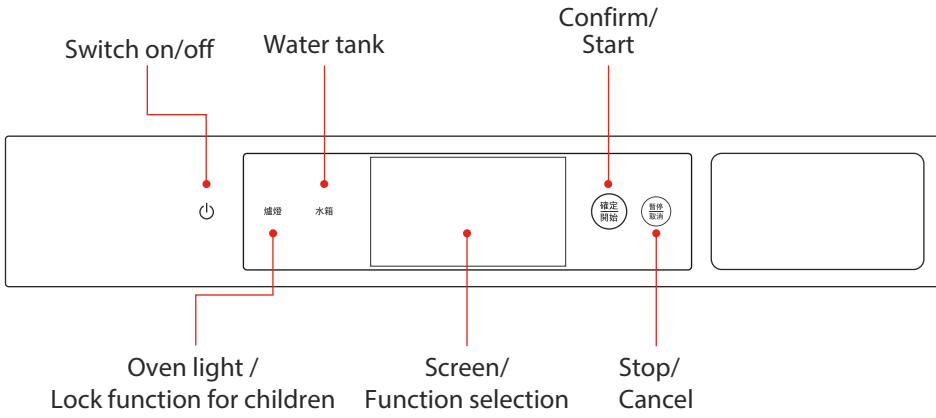


3. Install the water tank cover and rubber ring, and touch the points as shown in the picture to ensure a good fit and avoid misalignment and jamming.

NOTE

- Please complete the opening or installation of the water tank cover on the desktop.
- When the water tank is returned to the water tank seat, please confirm that the water tank rubber ring has been pressed in place. A “beep” sound indicates that the water tank has been pushed into the bottom of the water tank seat.
- After cooking, please pour out the remaining water in the water tank and wipe it dry to avoid bacterial growth.

CONTROL PANEL AND FEATURES



BUTTON FUNCTION OVERVIEW

Button	Function Description
⏻	Eco function: switch the screen on or off
爐燈	Oven light / Lock function for children
水箱	Water tank
確定 開始	Confirm input / Start operation
暫停 取消	Pause active cooking status / Cancel current operation
Screen / Function selection	Set the function (e.g., Micro., Steam, Grill, Air Fry, Superheated Steam, Recipe, History Record, More, Setting)

1. SETTING THE LANGUAGE

a After initial power-on, enter the language settings interface and select the desired language by sliding the screen.

b Touch “確認 Confirm“ to save the selected language settings and proceed to the homepage. This interface will not be displayed again on the next startup.

Or if “跳過 Skip” is touched, proceed to the homepage with English as the default language, and this interface will be displayed again on the next startup.

2. MICROWAVE COOKING

The 5 power levels are available.

POWER	100%	80%	50%	20%	10%
DISPLAY	High	M. High	Medium	M. Low	Low
POWER	800W	640W	400W	160W	80W

a Touch “**Micro.**” once.

b Slide the screen to set the power level.
The 5 power levels are available.

c Slide the screen to set the cooking time.
The maximum time value is “30min00sec”.

d Touch “ 確定 開始 ” to start cooking.

NOTE

- Touch “Rice”, “Dishes”, or “Milk” to enter the cooking settings for corresponding frequently consumed foods.

3. STEAM PREHEATING

a Touch "**Steam**" once.

b Touch "**Preheat**" once to choose the preheating.

c Slide the screen to set the temperature.
The temperature range is 60-100°C.

d Touch " 確定 開始 " to start preheating.

NOTE

- Steam preheating can only be used for pure steam mode preheating.
- Do not place any food inside before pre-heating.
- The steam generator produces a pumping sound during steam startup and operation, which is considered a normal phenomenon.
- Please add pure water to the water tank before cooking.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the "Please add water" will display.

4. STEAM COOKING

a Touch "**Steam**" once.

b Touch the screen to select the desired steam function.
"Pure Steam", "High Temp. Steam", and "Microwave + Steam" are available.

c Slide the screen to set the temperature.

d Slide the screen to set the cooking time.

e Touch "**Preheat**" to choose the preheating.
(For "High Temp. Steam" and "Microwave + Steam", or if you don't need to preheat, please skip this step.)

f Touch " 確定 開始 " to start cooking.

NOTE

- The steam generator produces a pumping sound during steam startup and operation, which is considered a normal phenomenon.
- Please add pure water to the water tank before cooking.
- The screen displays "Please open the door to cool down oven temperature", indicating that the cavity temperature is higher than the set temperature for steam mode. Please open the oven door to dissipate heat, and wait for the cavity to cool down. Once the prompt disappears, you can use it again.
- If preheating is set, do not place any food inside before preheating.
- You can touch the frequently consumed food icons at the bottom of the screen to enter the corresponding cooking settings.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the "Please add water" will display.

Steam Function Chart

Function	Default Temperature	Temperature Range	Default Time	Maximum Time
Pure Steam	100°C	60-100°C	00h10min	01h30min
High Temp. Steam	120°C	110-140°C	00h10min	02h00min
Microwave + Steam	100°C	/	00h05min	00h20min

5. ONE-TOUCH ROASTING

a Touch "**Grill**" once.

b Touch the desired one-touch roasting menu to enter the corresponding settings.

c Slide the screen to set the weight of the food.

d Touch " 確定 開始 " to start cooking.

Menu Chart

Menu	Weight	Prompt	Preheat
Steak	500g 750g 1000g	For 2 persons (Approximately 2 slices) For 3 persons (Approximately 3 slices) For 4 persons (Approximately 4 slices)	Yes
Chicken Wings	400g 550g 650g 800g	For 3 persons (Approximately 9 pieces) For 4 persons (Approximately 12 pieces) For 5 persons (Approximately 15 pieces) For 6 persons (Approximately 18 pieces)	Yes
Sweet Potato	450g 650g 850g 1100g	For 2 persons (Approximately 2 pieces) For 3 persons (Approximately 3 pieces) For 4 persons (Approximately 4 pieces) For 5 persons (Approximately 5 pieces)	No
Pork Chops	300g 450g 600g	For 2 persons (Approximately 2 slices) For 3 persons (Approximately 3 slices) For 4 persons (Approximately 4 slices)	No
Sausage	200g 300g 400g 500g	2 Servings (Approximately 4pcs) 3 Servings (Approximately 6pcs) 4 Servings (Approximately 8pcs) 5 Servings (Approximately 10pcs)	Yes
Chicken Thighs	500g 750g 1000g 1250g	2 Servings (Approximately 4pcs) 3 Servings (Approximately 6pcs) 4 Servings (Approximately 8pcs) 5 Servings (Approximately 10pcs)	Yes

NOTE

- Do not place any food inside before pre-heating.

6. GRILL PREHEATING

a Touch "**Grill**" once.

b Touch "**Preheat**" once to choose the preheating.

c Slide the screen to set the temperature.
The temperature range is 100-250°C.

d Touch " 確定 開始 " to start preheating.

NOTE

- Do not place any food inside before pre-heating.

7. GRILL COOKING

a Touch "**Grill**" once.

b Touch the screen to select the desired grill function.

c Slide the screen to set the temperature.

d Slide the screen to set the cooking time.

e Touch "**Preheat**" to choose the preheating.
(If you don't need to preheat, please skip this step.)

f Touch "**Micro. Assist**" to choose the microwave-assisted heating. (For those functions without microwave-assisted heating, or if you don't need the microwave-assisted heating, please skip this step.)

g Touch the screen to set the power level.
"Off", "Low", and "Medium" are available.
(For those functions without microwave-assisted heating, or if you don't need the microwave-assisted heating, please skip this step.)

h Touch " 確定 開始 " to start cooking.

NOTE

- Do not place any food inside before pre-heating.
- You can touch the frequently consumed food icons at the bottom of the screen to enter the corresponding cooking settings.

Grill Function Chart

Function	Default Temperature	Temperature Range	Default Time	Maximum Time	Micro. Assist
Conventional+Fan	200°C	50-230°C	00h30min	02h00min	No
Roast	200°C	50-230°C	00h30min	02h00min	No
Convection	200°C	50-250°C	00h30min	02h00min	Yes
Double Grilling	200°C	50-230°C	00h30min	02h00min	No
Double Grilling+Fan	200°C	50-230°C	00h30min	02h00min	Yes
Top Heater	180°C	50-200°C	00h30min	02h00min	No
Bottom Heater	150°C	50-180°C	00h30min	02h00min	No
Bottom Heater +Convection	200°C	100-230°C	00h30min	02h00min	Yes

8. AIR FRY

a Touch "**Air Fry**" once.

b Slide the screen to set the temperature.
The temperature range is 100-230°C.

c Slide the screen to set the cooking time.
The maximum time value is "02h00min".

d Touch "**Preheat**" to choose the preheating.
(If you don't need to preheat, please skip this step.)

e Touch " 確定 開始 " to start cooking.

NOTE

- Do not place any food inside before pre-heating.
- You can touch the frequently consumed food icons at the bottom of the screen to enter the corresponding cooking settings.

9. ROAST WITH STEAM

a Touch "**Roast With Steam**" once.

b Slide the screen to set the temperature.
The temperature range is 100-250°C.

c Slide the screen to set the cooking time.
The maximum time value is “02h00min”.

d Touch the screen to set the steam level.
“High”, “Med.”, and “Low“ are available.

e Touch “**Preheat**” to choose the preheating.
(If you don't need to preheat, please skip this step.)

f Touch “ 確定 開始 ” to start cooking.

NOTE

- Do not place any food inside before pre-heating.
- The steam generator produces a pumping sound during steam startup and operation, which is considered a normal phenomenon.
- Please add pure water to the water tank before cooking.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the “Please add water” will display.

10. RECIPE

a Touch “**Recipe**” once.

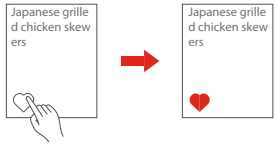
b Slide the top of the screen to select the menu category.
The 8 menu categorys are available.

c Slide the the screen to select the desired menu.

d Touch “ 確定 開始 ” to start cooking.

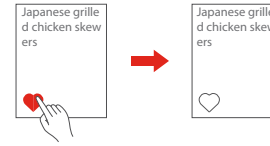
Add to Favorites

Touching the empty heart icon turns it solid, indicating the menu has been successfully favorited.



Remove from Favorites

Touching the solid heart icon turns it empty, indicating that the menu has been successfully removed from favorites.



NOTE

- Do not place any food inside before pre-heating.
- Due to variations in ingredients, please pay attention during the cooking process. The actual cooking results may vary.

Japanese Cuisine

Menu	Cooking Duration	Function Mode	Preheat
Japanese grilled chicken skewers	17m	Rost	Yes
Grilled kobe beef	8m	Double Grilling + Fan	Yes
Japanese-style breaded pork cutlet	21m	Conventional+Fan	Yes
Deep-fried shrimp tempura	10m	Air Fry	Yes
Grilled Pacific saury	10m	Conventional+Fan	Yes
Salt-grilled salmon	10m	Conventional+Fan	Yes
Grilled eel with sweet soy sauce	30m	Rost	Yes
Miso soup	8m	Microwave	No
Japanese steamed egg custard	25m	Pure Steam	No
Croquette	20m	Conventional+Fan	Yes
Strawberry daifuku	20m	Pure Steam	No
Teriyaki rice ball	13m50s	Microwave\Conventional+Fandel	No
Udon noodles	9m	Microwave	No
Japanese red bean bread	17m	Rost	Yes
Potato salad	17m	Pure Steam	No
Eel and tofu steamed dish	17m	Pure Steam	No

Meat

Menu	Cooking Duration	Function Mode	Preheat
Cloves roasted pork elbow	30m	Rost	Yes
Crispy roasted pork	45m	Conventional+Fan	Yes
Garlic grilled ribs	25m	Roast with Steam	Yes
Beef and bell pepper skewers	12m	Conventional+Fan	Yes
Wellington steak	30m	Conventional+Fan	Yes
Korean-style Grilled Pork Belly	13m	Rost	Yes
Black Pepper steak	3m	Conventional+Fan	Yes
Herb-crusted Lamb Chops	18m	Rost	Yes
Crispy grilled meat	58m	Double Grilling\ Roast With Steam	Yes
Fruit Flavored Grilled Pork Tenderloin	16m	Roast with Steam	Yes
Grilled sausage	13m	Conventional+Fan	No
Pumpkin steamed pork ribs	30m	Pure Steam	No
Crispy roasted pigeon	1h13m	Pure Steam\Conventional+Fan	Yes
French roasted quail	15m	Conventional+Fan	Yes
Teriyaki chicken nuggets	15m	Roast with Steam	Yes
New Orleans grilled wings	24m	Roast with Steam	Yes

Seafood

Menu	Cooking Duration	Function Mode	Preheat
Jade abalone and sea cucumber	2h30m	Pure Steam	Yes
Oyster Tart	22m	Conventional+Fan\ Double Grilling	Yes
Cheese Baked Oysters	12m	Double Grilling	Yes
Steamed Lobster with Garlic	15m	Pure Steam	Yes
Spicy Crawfish	20m	Microwave	No
Korean-style grilled squid	8m	Double Grilling	Yes
Steamed clams with black bean sauce	16m	Pure Steam	Yes

Seafood

Menu	Cooking Duration	Function Mode	Preheat
Steamed clams with sake	18m	Pure Steam	Yes
Creamy Mussels Stew	07m	Microwave	No
Grilled flounder	10m	Conventional+Fan	Yes
Steamed grouper	10m	Pure Steam	Yes
Low-temperature steamed tuna belly	20m	Pure Steam	Yes
Steamed saurel	15m	Pure Steam	Yes
Steamed sea bass with lemon	13m	Pure Steam	Yes
Spicy grilled fish	30m	Conventional+Fan	Yes
Traditional salt-grilled shrimp	18m	Rost	Yes
Steamed Shanghai hairy crab	23m	Pure Steam	No

Dessert

Menu	Cooking Duration	Function Mode	Preheat
Cheese cake	1h20m	Conventional+Fan	Yes
Citrus Muffin Cake	25m	Conventional+Fan	Yes
Chiffon cake	55m	Rost	Yes
Canele	1h15m	Conventional+Fan	Yes
Souffle	16m	Rost	Yes
Napoleon cake	15m	Rost	Yes
Macaron	16m	Conventional+Fan	Yes
Cranberry cookies	14m	Conventional+Fan	Yes
Classic Portuguese Egg Tart	15m30s	Conventional+Fan	Yes
Caramel Pudding	25m	Conventional+Fan	Yes
Handmade Fresh Flower Cake	20m	Conventional+Fan	Yes
Sponge Cake	40m	Rost	Yes
Two-tone Cake Roll	20m	Rost	Yes
Soft chiffon Cake	1h	Rost	Yes

Dessert

Menu	Cooking Duration	Function Mode	Preheat
Orange Madeleine	16m	Rost	Yes
Earl Grey Tea Cookies	30m	Rost	Yes
Strawberry Muffin	28m	Rost	Yes

Healthy Fry

Menu	Cooking Duration	Function Mode	Preheat
French fries	25m	Air Fry	No
Coconut toast	40m	Air Fry	No
Fried pork ribs	22m	Air Fry	No
Crispy pork	25m	Air Fry	No
Fried chicken nuggets	25m	Air Fry	No
Roasted chestnuts	11m	Air Fry	No
Crispy fried shiitake mushrooms	23m	Air Fry	No
Popcorn chicken	23m	Air Fry	No
Fried squid rings	16m	Air Fry	No

Vegetarian

Menu	Cooking Duration	Function Mode	Preheat
Di San Xian (Stir-fried Eggplant, Green Pepper, and Potato)	17m	Microwave	No
Crab roe tofu	9m	Microwave	No
Porcini Tart	30m	Conventional+Fan	Yes
Rosemary Roasted Potatoes	23m	Microwave\Conventional+Fan	No
Celery Root Onsen Egg	1h	Pure Steam	Yes
Simmered Taro	15m	Pure Steam	Yes
Chawanmushi Egg	10m	Pure Steam	No

Vegetarian

Menu	Cooking Duration	Function Mode	Preheat
Pumpkin Puree	14m	Pure Steam	No
Steamed vermicelli with Golden Needle Mushroom	10m	Pure Steam	No
Steamed Eggplant	15m	Pure Steam	No
Grilled Asparagus	8m	High Temp. Steam	No

Main Dish

Menu	Cooking Duration	Function Mode	Preheat
Truffle Toast	15m	Conventional+fan	Yes
Whole Grain Nut European Bread	30m	High Temp. Steam\ Bottom Heater+Convection	No
Cheese shrimp pizza	15m	Conventional+fan	Yes
Baked sweet potato	50m	Rost	No
Steamed handmade buns	25m	Pure Steam	No
Steamed Mantou	58m	Fermentation\Pure Steam	No
Xinjiang Grilled Buns	25m	Rost	Yes

Soup

Menu	Cooking Duration	Function Mode	Preheat
Coconut Chicken Soup	1h30m	Pure Steam	Yes
Tom Yum soup	10m	Microwave	No
Peach gum bird's nest sweet soup	1h	Pure Steam	Yes
Steamed okra and egg	15m	Pure Steam	Yes
Claypot chicken soup	2h	High Temp. Steam	No

11. DEFROST

a Touch "**More**" once.

b Touch "**Defrost**" once to choose the defrosting.

c Slide the screen to set the weight of the food.
The range of weight is 100 to 2000g.

d Touch " 確定 開始 " to start defrosting.

NOTE

- The buzzer will sound to remind you to turn over the food during defrosting. If no operation, the oven will continue working.

12. FERMENTATION

a Touch "**More**" once.

b Touch "**Fermentation**" once to choose the fermentation.

c Slide the screen to set the temperature.
The temperature range is 25-45°C.

d Slide the screen to set the cooking time.
The maximum time value is "12h00min".

e Touch " 確定 開始 " to start cooking.

13. DEHYDRATION

a Touch "**More**" once.

b Touch "**Dehydration**" once to choose the dehydration.

c Slide the screen to choose the type of food.
"Fruits & Vegetables" and "Dried Meat" are available.

d Slide the screen to set the temperature.
The temperature range for Fruits & Vegetables is 60-100°C.
The temperature range for Dried Meat is 60-130°C.

e Slide the screen to set the cooking time.
The maximum time value is "12h00min".

f Touch " 確定 開始 " to start working.

14. RE-CRISP

a Touch "**More**" once.

b Touch "**Re-crisp**" once to choose the re-crisp.

c Slide the screen to set the temperature.
The temperature range is 100-230°C.

d Slide the screen to set the cooking time.
The maximum time value is “12h00min”.

e Touch “ 確定 開始 ” to start cooking.

15. DELAY START

a Touch “**More**” once.

b Touch “**Delay Start**” once to choose the delay start.

c Slide the screen to choose the cooking mode.
The 7 cooking mode are available.

d Slide the screen to set the temperature.

e Slide the screen to set the cooking time.

f Touch “ 確定 開始 ” to confirm.

g Slide the screen to set the desired delay start time.
The delayed start time range is from 0.5 hours to 24.0 hours.

h Touch " 確定 開始 " to conÿrm. The time starts counting down.

NOTE

- The steam generator produces a pumping sound during steam startup and operation, which is considered a normal phenomenon.
- Please add pure water to the water tank before steam cooking.
- The screen displays "Please open the door to cool down oven temperature", indicating that the cavity temperature is higher than the set temperature for steam mode. Please open the oven door to dissipate heat, and wait for the cavity to cool down. Once the prompt disappears, you can use it again.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the "Please add water" will display.

Delay Start Function Chart

Cooking Mode	Default Temperature	Temperature Range	Default Time	Maximum Time
Pure Steam	100°C	60-100°C	00h10min	01h30min
High Temp. Steam	120°C	110-140°C	00h10min	02h00min
Roast	200°C	50-230°C	00h30min	02h00min
Roast with steam	200°C	100-250°C	00h30min	02h00min
Air Fry	180°C	100-230°C	00h30min	02h00min
Conventional+Fan	200°C	50-230°C	00h30min	02h00min
Convection	200°C	50-250°C	00h30min	02h00min

16. KEEP WARM

a Touch "**More**" once.

b Touch "**Keep Warm**" once to choose the keep warm.

c Slide the screen to set the cooking time.
The maximum time value is "06h00min".

d Touch " 確定 開始 " to start cooking.

NOTE

• The temperature for keeping warm is 60°C and cannot be changed.

17. STERILIZATION

a Touch "**More**" once.

b Touch "**Sterilization**" once to choose the sterilization.

c Slide the screen to set the time.
The maximum time value is "02h00min".

d Touch " 確定 開始 " to start working.

NOTE

• Please make sure that the tableware's heat resistance temperature is higher than 130°C, and also ensure that the water tank is ÿlled with pure water.

18. DRYING

a Touch "**More**" once.

b Touch "**Drying**" once to choose the drying.

c Slide the screen to set the time.
The maximum time value is "01h00min".

d Touch " 確定 開始 " to start working.

19. MAINTENANCE

a Touch "**More**" once.

b Touch "**Maintenance**" once to choose the maintenance.

c Touch " 確定 開始 " to start working.

You will be reminded to change the water to fresh water when there are 5 minutes remaining. Please replace the water in the water tank with fresh water. After placing the water tank back, please press the start button to continue working.

NOTE

- The working time is "01h00min" and cannot be changed.
- Recommended maintenance frequency: once a month.
- The maintenance process must be fully executed without interruption.
- Please make sure to add 10g of citric acid and pure water to the water tank before starting maintenance.
- After 30 hours of cumulative steam operation, users will be reminded to perform maintenance.

20. SELF-CLEANING

a Touch "**More**" once.

b Touch "**Self-cleaning**" once to choose the self-cleaning.

c Touch " 確定 開始 " to start working.

NOTE

- The working time is "00h10min" and cannot be changed.
- Please add pure water to the water tank before cleaning.
- This function softens the dirt inside the cavity using steam. After the operation is completed, please clean the softened dirt with a cloth.

21. USER SETTINGS

a Touch " ⚙ " once.

b Touch the screen to set the content according to the user preferences.
"Brightness", "Sound", "Default Setting", and "Language" can be set.

22. HISTORY RECORD

a Touch "**History Record**" once.

b Recently used functions can be viewed here.
Touching the corresponding function to quickly start cooking.

NOTE

- Recipes and one-touch roasting will not be recorded.
- The history must be a complete cooking process.

23. LOCK FUNCTION FOR CHILDREN

You can use this function to disable the screen buttons and prevent your child from accidentally turning the oven on.

a To activate the lock:

Touch and hold 爐燈 for three seconds.

The locked icon will display.

b To deactivate the lock:

In the locked state, touch and hold 爐燈 for three seconds.

24. ECO FUNCTION

a To enter ECO mode:

In non-working state, touch ⏻ once.

In the non-working state, it enters this state for three minutes, and turns off the screen after six minutes.

b To cancel ECO mode:

In ECO mode, touching any key, touching the screen, opening/closing the door, or putting back the water tank will cancel it. But if ⏻ is touched to enter the ECO mode, the mode can only be canceled by touching ⏻, opening/closing the door, or putting back the water tank.

CARE AND CLEANING

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

Risk of electric shock!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Risk of burns!

Never clean the appliance immediately after switching o°. Let the appliance cool down.

Risk of serious damage to health!

Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

NOTE

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by re¸ections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

CLEANING AGENTS

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use:

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door,
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

AREA	CLEANING AGENTS
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove ¸ecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

MALFUNCTION TABLE

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.



Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Malfunction table

PROBLEM	POSSIBLE CAUSE	REMEDY/INFORMATION
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work. appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave.	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.

ENERGY AND ENVIRONMENT TIPS

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

SAVING ENERGY

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven o° 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

ENVIRONMENTALLY-FRIENDLY DISPOSAL

Dispose of packaging in an environmentally-friendly manner.



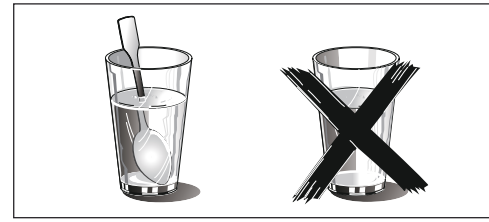
This appliance complies with European Directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

HEATING FOOD



Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



#DetailsMatter