

# 蒸氣焗爐 操作說明 MS2-TQ20SC(BK)



**TOSHIBA**

# 目錄

## 產品安全

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## 使用說明書

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使用焗爐前請仔細閱讀本說明書，並妥善存放。  
請謹遵說明，以維持焗爐的長期高效使用。



## 重要安全說明

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### 警告

1. 本家電符合所有相關安全要求。
2. 但是，不當使用可導致人身傷害和財產損失。
3. 為了避免事故風險及對家電造成損害，請在安裝前以及首次使用前仔細閱讀說明。說明書包含關於安裝、安全、使用及維護的重要信息。
4. 請將說明書放在安全位置，以便首次使用的用戶能熟讀內容。請將說明書交至下一位擁有者。
5. 本家電不適合身體、感官或精神能力下降，或缺乏經驗和知識的人員（包括兒童）使用，除非負責其安全的人員已監督或指導他們使用本家電。
6. 請監督兒童，切勿玩本家電。
7. 警告：使用時，可觸及部分可能很熱。幼兒應遠離。
8. 不允許使用蒸氣清潔器。
9. 不可通過外部計時器或單獨的遙控系統操作本家電。
10. 本家電運行時，可觸及表面溫度可能很高。
11. 本家電適用於家庭以及類似應用場合，如：
  - 商店、辦公室和其他工作環境中的員工廚房區域
  - 農捨
  - 由酒店、汽車旅館和其他住宿環境的客人使用；
  - 住宿加早餐類型環境。

## 重要安全說明

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12. 如果電源線損壞，為避免危險，必須由廠商、其服務代理或具有相同資格的人員進行更換。
13. 警告 使用時，可觸及部分可能很熱。兒童應遠離。使用時，帶 “” 標誌的表面可能很熱。

**請仔細閱讀並妥善保存，供以後參考**



## 重要安全說明

- (a) 切勿在焗爐正面與門之間放置任何物品，或在密封面堆積泥土或清潔器殘留物。
- (b) 警告：如果焗爐門或爐門封條損壞，在專業人員維修好之前，切勿運行焗爐。

## 附錄

如果本家電未能保持良好的清潔狀態，其表面將會退化，並影響使用壽命從而產生危險。

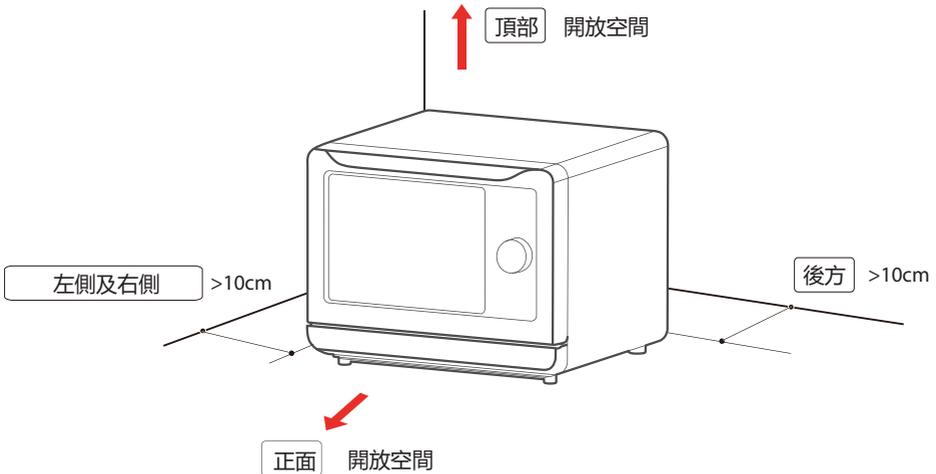
## 規格

|                   |               |
|-------------------|---------------|
| 型號：MS2-TQ20SC(BK) |               |
| 額定電壓：             | 220-230V~50Hz |
| 額定蒸氣烤焗功率：         | 1900-2020W    |
| 額定蒸氣功率：           | 1800-1950W    |
| 額定熱風對流烤焗功率：       | 1300-1380W    |

## 重要安全說明



為了防止排氣孔排出的油、煙和蒸氣污染家具甚至因烹飪過程過熱而造成火災，應將蒸氣焗爐放在距離牆面和櫥櫃有一定距離的地方。請將其放在如下圖所示的安全距離。



- 為了避免對用戶造成損壞和財產損失，產品主件和用戶指南包含重要信息，如正確安全的使用方法。
- 圖標與符號用於幫助理解，並可能與實物有所區別。
- 使用前請閱讀相關標記，並嚴格遵守；請妥善保管以供未來參考。



## 重要安全說明

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### 環境考慮

- 請勿接近易燃或不耐熱物品。

遠離地毯、檯布、窗簾或不耐熱的傢俱及牆壁，因為它們會因受熱變形和燃燒。

### 使用注意事項

- **使用前必須將包裝材料全部取下。**

如果不取下包裝，工作過程中會導致打火，火災，燒傷等。

使用前，請確認烹調器具是否適用於本產品。建議使用耐高溫玻璃、陶瓷或金屬容器盛放食物。

因工作流高，請使用專用插座。

為避免電路超負荷及引起火災，請勿與其他高功率電器共用一個插座，尤其是冷氣機、暖爐等。

- **插座過鬆或插不上。**

若電源線及插頭損壞，請立即停止使用。請勿使用鬆動插座，因其容易導致火災、觸電或受傷。

應握住電源插頭，將其從插座中拔出。

不應握住電源線，這可能造成損壞並導致漏電或火災。

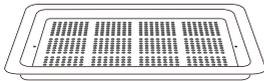
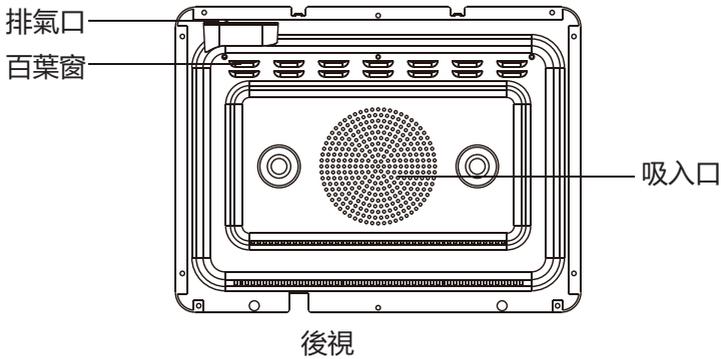
若長期不使用機器，請將電源線拔出，避免由於絕緣橡膠線老化造成的漏電及火災。

插入電源線前，請使用乾布擦乾淨插頭上的灰塵。

## 重要安全說明



使用前請仔細閱讀用戶指南，並妥善存放以供未來參考。  
禁止將金屬物或異物（如線、手指等）插入蒸氣焗爐後側的進氣口、排氣口以及散熱孔。  
否則，可能造成觸電或受傷。若意外將任何異物插入本產品，請拔出電源線，並聯繫我們的客戶服務中心。



蒸盤（可用於蒸煮功能）



烤盤（可用於烤焗功能）

本產品的排氣孔必須保持暢通，外殼不得被其他物品覆蓋。  
請勿將本產品用於烹飪外的用途。

若電壓過低或不穩定，本產品可能無法正常啟動。請立即拔出電源線。若你仍需使用本產品，建議使用穩壓器。

請勿將包裝用的大塑料袋放在兒童能夠接觸或拋棄的地方。



## 重要安全說明

如果將塑料袋套在頭上，將導致窒息。請勿將電源線和插頭接近排氣口、外殼或含有過高溫度或濕氣的地方，避免電源線老化並造成危險。

如果冒煙，請關掉電源開關或拔出電源線，保持焗爐門關閉，防止火焰蔓延。

請勿使用外部計時器或單獨的遙控系統操作本產品。

使用後，請及時拔出電源線；切勿靠近火源或浸入水中；切勿將電源線和插頭直接放在外殼上，避免高溫損壞電源線。

切勿敲擊本產品。

本產品用於家庭加熱和烹飪。不適用於工業和商業用途。

請勿在外殼上放置任何物品。

將食物或任何物品放在外殼上非常危險。物品可能變形、燃燒並造成火災。刀、叉、匙羹和蓋等金屬物可能會變熱。

切勿使用外部計時器或單獨的遙控系統操作本產品。

切勿將本產品浸入水中。

烹飪時，切勿拔出插頭。

拔出插頭時，將產生火花、造成火災或觸電。

切勿將任何異物放入蒸氣焗爐中的聯鎖開關。

禁止使用本產品製作油炸食品。

禁止使用本產品製作油炸食品，以免造成火災。

請小心開關焗爐門。

警告 如果焗爐門或爐門封條損壞，在專業保修人員維修好之前，切勿使用焗爐。



## **重要安全說明**

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高溫表面，防止燙傷。

烹飪時或烹飪後，請勿將面部或身體其他部位靠近焗爐門或出氣口，這樣做可能會造成灼傷。

蒸氣加熱時或加熱後，注意散發的熱氣和蒸氣。打開焗爐門時需非常小心，因為此時焗爐可能會繼續散發熱蒸氣。

取出食物時需小心，切勿用廚具撞擊爐腔或門玻璃。

加熱湯、飲料或其他液體食物時需小心。加熱飲料會導致延遲飛濺和沸騰，因此取出時需小心。

奶瓶和嬰兒食品罐應攪拌或搖動；餵食前請檢查瓶內食物的溫度，避免燙傷。

### **冷卻後，請清潔本產品。**

務必時常清理爐腔中的灰塵，避免影響加熱性能。將本產品放置在兒童不可觸及的地方。

只有在兒童提供足夠指導後，才可允許兒童在無監督情況下使用本產品，確保兒童安全使用，並理解不當使用非常危險。當本產品在蒸氣模式下運行時，因溫度升高，兒童必須在成人監督下使用本產品。

產品使用期間會發熱，避免接觸蒸氣焗爐爐腔，避免燙傷。

### **維護注意事項**

- 內有高壓電源，切勿拆開外罩，進行維修和改造。



## 重要安全說明

**警告** 由非專業保修人員進行維修非常危險。使用時如遇到任何問題，請聯繫我們的客戶服務中心。

- 禁止非專業人士拆解本產品，這可能會造成危險。

**警告** 如果焗爐門或爐門封條損壞，請勿再次使用。請聯繫專業 / 東芝保修人員進行維修。

- 如果電源線損壞，為避免危險，必須由廠商、其維修部或具有相同資格的人員進行更換。

## 清潔及維護注意事項

- 焗爐門及外殼

使用一塊略濕的布擦乾淨。對於頑固污漬，先用溫和肥皂擦拭，再使用略濕的布擦乾淨。

**警告** 請勿使用過多的水進行清潔，否則可能導致蒸氣焗爐生鏽並受損。

- 蒸氣排氣口

使用一塊略濕的布擦乾淨。蒸氣烹調之後，蒸氣排氣口附近可能會有白色的痕跡（可在水中溶解的物質）。使用一塊擰乾水的布仔細擦乾淨。

- 爐腔和焗爐門（內部）

使用一塊略濕的布擦乾淨。有頑固污漬的部位可以用溫和的肥皂溶液浸泡 30 分鐘，然後進行清潔。

蒸煮完成後，等待蒸氣焗爐冷卻，然後用一塊乾布擦乾淨冷凝水。



## 重要安全說明

**警告** 切勿用尖銳器物，例如硬毛刷或叉清潔，否則可導致刮痕或破裂。

### • 爐門封條

如果水珠或食物殘渣卡在爐門封條中，請小心地拆下封條，用一塊擰乾水的軟布擦拭乾淨，然後安裝到位。

### 警告

1. 清潔時，不要用力刮擦封條以免造成損壞，否則可能造成蒸氣洩漏。
2. 拆裝封條時需小心，否則可能造成蒸氣洩漏。

用蘸有軟洗潔精（如洗潔精）的布擦拭外殼，然後用濕布擦拭，最後用乾布擦拭。切勿使用鋼絲刷等硬物擦拭本產品。切勿清潔門安全鎖系統。

**警告** 切勿使用粗糙的洗潔精或鋒利的金屬刮刀清潔焗爐門玻璃，以免造成門玻璃表面擦傷，擦傷可能導致玻璃粉碎。請保持焗爐門和爐身接縫清潔。

烹飪過程中產生的油脂會腐蝕爐腔並影響加熱效果，從而改變食物的味道。因此，在爐腔完全冷卻後，請用一塊略濕的布或蘸有軟洗潔精的布清潔爐腔。

請定期用溫水清潔配件。長時間烹煮後，切勿立即使用冷水清潔。

切勿用劣質清潔劑或腐蝕性、揮發性化學溶劑擦拭焗爐，以免造成損壞。



## 重要安全說明

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### 電氣連接

本家電配有插頭，只能連接到正確安裝的接地插座。  
只有遵守適當規定的合格電工才能安裝插座或更換連接電纜。如果安裝完成後無法再接觸到插頭，則必須在安裝側安裝一個接觸間隙至少為 3 mm 的全極斷路器。  
安裝必須確保有接觸保護。

## 重要安全說明

請將焗爐電源插入標準的家用插座。請確保電壓和頻率與額定值標籤所示相同。



切勿將焗爐安裝在爐灶或者其他發熱設備上。如果安裝在熱源附近或者熱源上，焗爐可能損壞且保修無效。焗爐僅可在檯上使用，切勿放在櫥櫃中。



使用過程中，可接觸表面可能變熱。

## 顧客關懷與服務

多謝您選擇我們的蒸氣焗爐。

多年來，我們一直致力於為你提供完美性能。請仔細閱讀本說明書。以確保你安全正確使用本產品。本指南中的警告與重要說明並未涵蓋所有可能發生的情況。

安裝、維護或者使用焗爐時，必須具備常識、並謹慎小心地操作。始終使用原裝備件。請保留使用手冊與安裝說明，以備將來使用或者供後續使用者使用。

## 清潔及護理

### 注意

- 使用餐具消毒功能時，務必確認餐具的耐熱溫度超過高於 130° C，並且水箱必須裝滿水。

餐具消毒：使用此功能對餐具進行消毒。適用於清洗各種餐具，包括嬰兒奶瓶。



(a)

按 [ 自動功能 ]



(b)

轉動旋轉選擇器

餐具消毒

爐腔清潔

爐腔除味



(c)

按 [ 開始 / 暫停 ]

自動功能 34; 餐具消毒

自動功能 36; 烹飪後使用  
此功能清潔爐腔

自動功能 37; 使用此功能  
清除爐腔殘留氣味

## 清潔及護理

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### 貼士與注意

- 切勿使用粗糙的洗潔精或者鋒利的金屬刮刀清潔焗爐門玻璃，這樣做會導致玻璃破碎。
- 切勿將電源線和插頭直接放在蓋子上，以防止蓋子的熱量損壞電源線。
- 當焗爐處於高溫時，內部水蒸氣會膨脹。由於空氣壓力問題，如果焗爐門打開後立即關閉，會發出哨聲。這屬於正常現象，並不影響使用。門打開後 10 秒內爐溫略有下降，門關閉時不會有聲音。
- 拔下插頭，等待機器完全冷卻。
- 用一塊蘸有軟洗潔精的布擦拭產品外殼，然後用濕布抹乾淨。
- 嚴禁將蒸氣焗爐浸入水抑或其他液體中。
- 為獲得最佳清潔效果，建議用溫水清洗配件。

為了避免損壞器具表面，切勿使用：含有梳打、氨、酸抑或含有除垢劑氯化物的清潔劑。

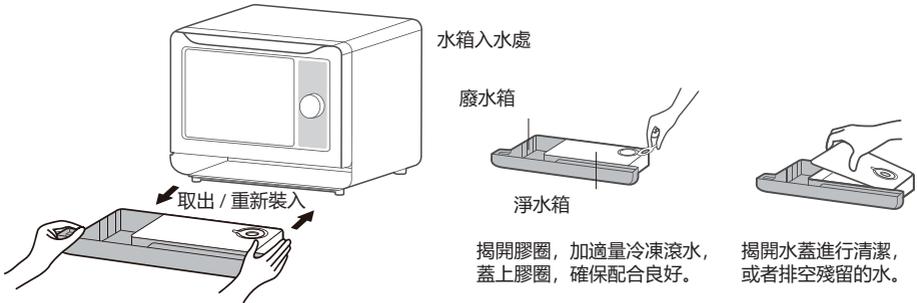
研磨清潔劑：如粉狀清潔劑同霜狀洗潔精、研磨海綿同刷子：如煲擦洗器。

不銹鋼洗潔精

洗碗機洗潔精、焗爐噴霧玻璃洗潔精、溶劑型洗潔精，鋒利金屬刮刀。

## 清潔及護理

### 水箱使用



1. 水箱內加凍滾水，防止水垢影響機器壽命。
2. 烹飪後，切記將廢水箱同淨水箱中的水排出，以免細菌滋生。

水盒缺水時，水泵會發出類似蜂鳴的提示音，提示機器缺水，此時請及時將水盒加滿水；若水盒一直處於缺水狀態，蜂鳴30秒鐘後，機器會暫停工作，並每隔三秒發出【叮叮叮叮】提示音，同時螢幕顯示【】及“FILL”。請將水盒加水至“MAX”線，並按  繼續烹調。

## **清潔及護理**

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### **首次使用前**

初始清潔。

拆除蒸氣爐前面的所有保護箔。首次使用前，請參閱“清潔同保養”部分獲取更多資訊。

### **首次清潔同加熱。**

加熱前，最好用濕布擦拭蒸氣焗爐內部。這樣就能夠去除儲存和解凍器具在包裝過程中積聚的爐灰或者殘留的包裝材料。

金屬部件有一層保護塗層，首次加熱時可能會散發輕微氣味。這種氣味同任何蒸氣會在短時間內消散，並非表示連接或機件有故障。另外，請確保首次加熱時廚房通風良好。

請拆下所有配件並在焗爐外清洗。

新電器首次使用時通常會有異味。首次使用前，請使用自動功能36進行清潔來去除異味。

## 操作

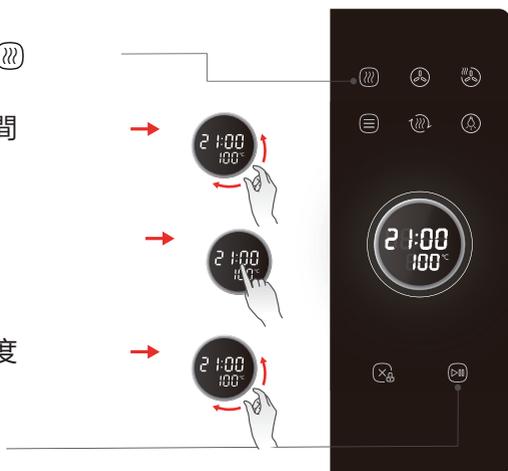
### 控制面板及特徵



# 操作

## 1. 純蒸功能

- 1 待機狀態下，觸按 
- 2 旋轉以選擇所需時間
- 3 按下確認
- 4 旋轉以選擇所需溫度
- 5 觸按  開始



## 2. 對流功能

### • 無預熱

- 1 待機狀態下，按 

- 2 旋轉以選擇所需溫度



- 3 按下確認



- 4 旋轉以選擇所需時間



- 5 按  開始

### • 有預熱

- 1 待機狀態下，按 

- 2 按  選擇預熱。

## 操作

- 3 旋轉以選擇所需溫度



- 4 按下確認



- 5 旋轉以選擇所需時間



- 6 按 

- 7 預熱完畢後，放入食物並按  開始烹飪。



注意

1. 可在運行時或暫停時調節烹飪時間。透過旋鈕調整時間，當前時間閃爍。觸按 [開始 / 暫停] 確認設置。
2. 可以在預熱過程中以及預熱結束時調節溫度。
3. 預熱完成後，如果門未打開，當溫度下降時將繼續加熱。

## 3. 蒸氣烤焗

• 無預熱

- 1 待機狀態下，按 

- 2 旋轉以選擇所需溫度



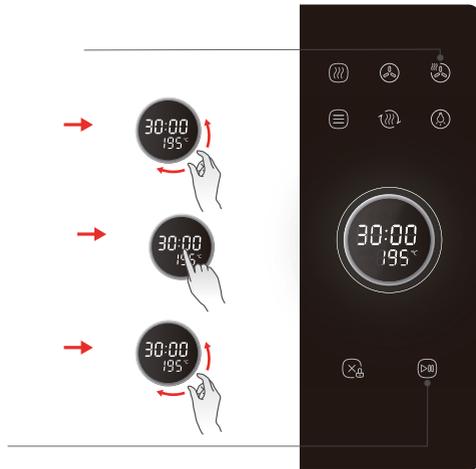
- 3 按下確認



- 4 旋轉以選擇所需時間



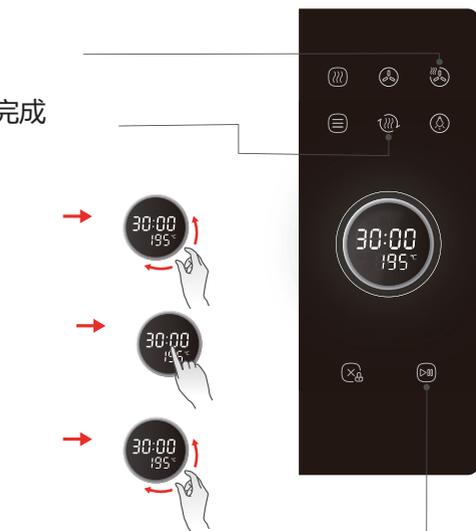
- 5 觸按  開始



## 操作

### • 有預熱

- 1 待機狀態下，按 
- 2 按  開始預熱。預熱完成時，預熱圖標常亮。
- 3 旋轉以選擇所需溫度。
- 4 按下確認
- 5 旋轉以選擇所需時間
- 6 按  開始



**注意：**你亦可以不進行預熱設置，直接啟動。如果這樣做，在焗爐運行過程中，預熱同其他圖標不會點亮。

## 4. 預熱

- 1 待機狀態下，按 
- 2 旋轉以選擇所需溫度
- 3 按  開始



## 5. 兒童鎖定功能

兒童鎖一旦開啟，任何人(包括兒童)將不能操作蒸氣焗爐。按  3 秒鐘，即可開啟兒童鎖。

要解鎖，請觸按  3 秒鐘，"" 圖標將消失

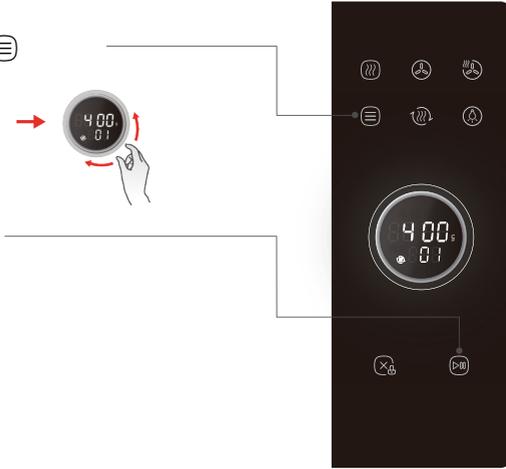
## 操作

### 4. 自動功能

1 待機狀態下，按 

2 旋轉以選擇所需功能

3 按  開始



### 自動功能指南

| 功能名稱    | 屏幕顯示 | 推薦數量或重量 | 預熱 | 時間                           | 可調範圍              | 電力                                  |
|---------|------|---------|----|------------------------------|-------------------|-------------------------------------|
| 清蒸檸檬鱸魚  | 01   | 400g    | √  | 5分 熱風對流<br>烤焗預熱+<br>蒸 8分 20秒 | 7'00'' 到 9'40''   | 熱風對流烤焗180°C+<br>蒸氣                  |
| 蒜蓉粉絲蒸蝦  | 02   | 400g    | ×  | 7分 30秒                       | 6'30'' 到 8'30''   | 快蒸 100°C                            |
| 日式茶碗蒸   | 03   | 600g    | ×  | 24分                          | 20'30'' 到 27'30'' | 純蒸 100°C                            |
| 蒸娃娃菜    | 04   | 500g    | ×  | 12分                          | 10'10'' 到 13'50'' | 快蒸 100°C                            |
| 牛肉灌湯包   | 05   | 600g    | ×  | 20分                          | 17'00'' 到 23'00'' | 快蒸 100°C                            |
| 戚風蛋糕    | 06   | 8in     | √  | 50分                          | ×                 | 熱風對流烤焗 150 °C                       |
| 海鮮披薩    | 07   | 1       | √  | 15分                          | ×                 | 熱風對流烤焗 220 °C                       |
| 香烤雞翼    | 08   | 600g    | √  | 25分                          | ×                 | 熱風對流烤焗 220 °C                       |
| 蜜汁燒肋骨   | 09   | 500g    | √  | 220 °C 10分<br>180 °C 15分     | ×                 | 熱風對流烤焗 220 °C<br>+<br>熱風對流烤焗 180 °C |
| 黑椒牛扒    | 10   | 250g    | √  | 20分                          | ×                 | 熱風對流烤焗 230 °C                       |
| 迷迭香烤羊架  | 11   | 500g    | √  | 40分                          | ×                 | 熱風對流烤焗 230 °C                       |
| 烤秋刀魚    | 12   | 2       | √  | 15分                          | ×                 | 熱風對流烤焗 220 °C                       |
| 炸蝦天婦羅   | 13   | 8       | √  | 18分                          | ×                 | 熱風對流烤焗 200 °C                       |
| 紙杯蛋糕    | 14   | 12      | √  | 23分                          | ×                 | 熱風對流烤焗 170 °C                       |
| 香辣烤魚    | 15   | 500g    | √  | 15分                          | ×                 | 熱風對流烤焗 200 °C                       |
| 蔓越莓餅    | 16   | 15      | √  | 16分                          | ×                 | 熱風對流烤焗 160 °C                       |
| 葡撻      | 17   | 12      | √  | 25分                          | ×                 | 熱風對流烤焗 200 °C                       |
| 牛油卷     | 18   | 9       | √  | 12分                          | ×                 | 熱風對流烤焗 180 °C                       |
| 香蔥芝士曲奇  | 19   | 16      | √  | 10分                          | ×                 | 熱風對流烤焗 180 °C                       |
| 香烤紅薯    | 20   | 4       | ×  | 50分                          | ×                 | 熱風對流烤焗 230 °C                       |
| 焦糖布丁    | 21   | 12      | √  | 15分                          | ×                 | 熱風對流烤焗 140 °C                       |
| 剁椒魚頭    | 22   | 800g    | ×  | 20分                          | 17'00'' 到 23'00'' | 快蒸 100°C                            |
| 玉子豆腐蒸蝦仁 | 23   | 200g    | ×  | 10分                          | 8'30'' 到 11'30''  | 快蒸 100°C                            |
| 蒸燒賣     | 24   | 12      | ×  | 16分                          | 13'30'' 到 18'30'' | 快蒸 100°C                            |

# 操作

|        |    |                                  |   |     |                         |          |
|--------|----|----------------------------------|---|-----|-------------------------|----------|
| 蒸急凍食品  | 25 | 12                               | × | 15分 | 13'00'' 到 17'00''       | 快蒸 100°C |
| 三文魚蒸飯  | 26 | 130g                             | × | 8分  | 6'50'' 到 9'10''         | 純蒸 100°C |
| 蒸米飯    | 27 | 300g                             | × | 45分 | 38'20'' 到 51'40''       | 純蒸 100°C |
| 豉汁蒸排骨  | 28 | 500g                             | × | 20分 | 17'00'' 到 23'00''       | 快蒸 100°C |
| 菠菜紅豆草餅 | 29 | 300g                             | × | 20分 | 17'00'' 到 23'00''       | 純蒸 100°C |
| 燉燕窩    | 30 | 1500g<br>(300g 燕窩 +<br>1200ml 水) | × | 50分 | 42'30'' 到 57'30''       | 純蒸 100°C |
| 大火快蒸   | 31 |                                  | × | 10分 | 100 °C<br>1分 ~1小時       | 100°C 蒸汽 |
| 穩火慢燉   | 32 |                                  | × | 50分 | 35 °C~100 °C<br>1分 ~5小時 | 100°C 蒸汽 |
| 恒溫發酵   | 33 |                                  | × | 30分 | 30 °C~45 °C<br>1分 ~24小時 | 35°C     |
| 餐具消毒   | 34 |                                  | × | 30分 |                         |          |
| 奶瓶消毒   | 35 |                                  | × | 10分 |                         |          |
| 爐腔清潔   | 36 |                                  | × | 10分 |                         |          |
| 爐腔除味   | 37 |                                  | × | 5分  |                         |          |

## 操作

### 通用功能

- 首次通電時，焗爐進入待機模式，屏幕顯示 "00: 00" 所有按鍵點亮。
- 自動功能不可調節溫度。另外，只有在使用自動功能01-05、22-33時，可在運行時或暫停時調節烹飪時間。
- 選擇並確認預熱功能之後，轉動旋轉選擇器設定溫度。按 [] 開始預熱。當溫度達到設定值時，打開焗爐門，放入食物，並按 [] 開始烹飪。
- 如果五分鐘內無操作，螢幕將自動關閉以節省能源，並且爐內燈將關閉。觸按任意鍵或者打開門返回待機狀態。

焗爐門關閉時的非待機狀態下，可以通過觸按 " " 來控制燈，以觀察焗爐中的食物。
- 烹飪倒數計時結束之後，蜂鳴器鳴響，焗爐返回待機狀態。
- 非正常啟動
  - 1) 當爐腔溫度超過 100°時，且開始蒸煮同慢速蒸煮時，將報告異常情況，並顯示 "F01"。按 [] 取消顯示，所有按鍵燈亮起，請等待爐腔冷卻後再重新選用所需功能。
  - 2) 當爐腔溫度超過 60°時，且開始發酵時，將報告異常情況，並顯示 "F01"。按 [] 取消顯示，所有按鍵燈亮起，請等待爐腔冷卻後再重新選用所需功能。

## 故障檢查

| 正常                 |  |
|--------------------|--|
| 屏幕显示“F01”同 [⌘]     | 爐腔溫度高時，不會運行有關功能。爐腔冷卻後，再重新啟動。                           |
| 屏幕显示 [△] 同 “FILL”  | 水箱無水或者安裝不到位。否則，聯繫售後專業人員進行維修。                           |
| 蒸氣在門上積聚，熱空氣由通風口排出。 | 烹飪時，食物可能會冒出蒸氣。大多數蒸氣會從通風口排出。但部分蒸氣有可能在焗爐門等冷卻位置累積。這是正常現象。 |
| 未將食物放入時焗爐意外啟動。     | 禁止在未將食物放入時運行焗爐。這樣做非常危險。                                |

| 故障      | 可能原因              | 解決辦法                       |
|---------|-------------------|----------------------------|
| 焗爐不能啟動。 | (1) 電源線未插緊。       | 拔下電源線十秒後再插上                |
|         | (2) 保險線熔斷抑或斷路器工作。 | 更換保險線抑或復位斷路器 (由我公司專業人員維修)。 |
|         | (3) 插座故障。         | 用其他電器測試板。                  |
| 焗爐不能加熱。 | (4) 門未關好。         | 務必將門關好。                    |



根據廢棄電器電子設備 (WEEE) 指令，WEEE 應單獨收集同處理。如果你以後要處理本產品，請勿將本產品與生活垃圾一齊處理。請將本產品寄到 WEEE 收集處 (如有)。

**STEAM OVEN  
INSTRUCTION MANUAL  
MS2-TQ20SC(BK)**



**TOSHIBA**

# CONTENTS

## PRODUCT SAFETY

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## INSTRUCTION FOR USE

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**NOTE**

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR OVEN, AND KEEP IT CAREFULLY.  
IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL PROVIDE YOU WITH MANY YEARS OF GOOD SERVICE.



## **IMPORTANT SAFETY INSTRUCTIONS**

### **WARNING**

1. This appliance complies with all relevant safety requirements.
2. Inappropriate use can, however, lead to personal injury and damage to property.
3. To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.
4. Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
8. A steam cleaner is not allowed to be used.
9. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
10. The temperature of accessible surfaces may be high when the appliance is operating.
11. This appliance is intended to be used in household and



**SAFETY WARNING**

## **IMPORTANT SAFETY INSTRUCTIONS**

similar occasions such as:

- staff kitchen areas in shops, offices and others working environments;
- farmhouses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

12. 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.
13. **WARNING** The accessible parts may become hot during use. Children should stay away. Surfaces with “  ” mark will become hot during use.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**



**IMPORTANT SAFETY INSTRUCTIONS**

- (a) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (b) **WARNING:** If the door or door seals are damaged, the oven must not be operated until being fully repaired by a professional.

**ADDENDUM**

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

**SPECIFICATIONS**

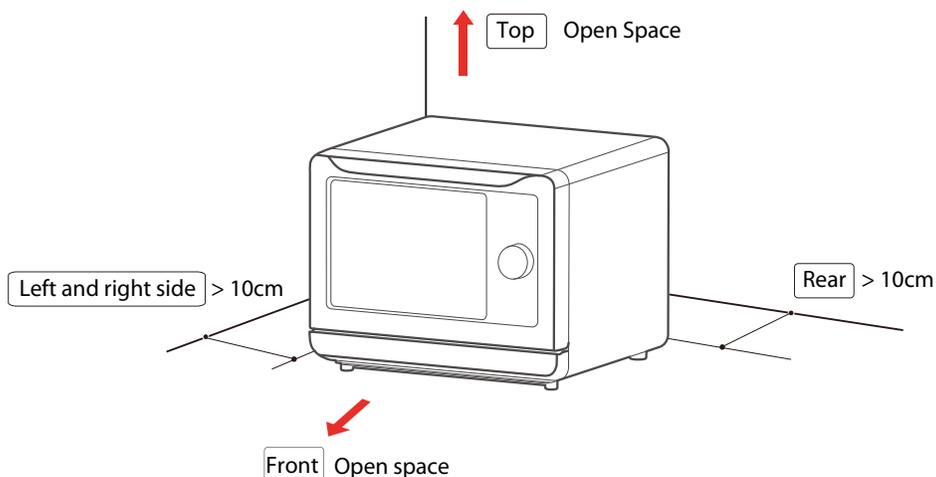
|                         |               |
|-------------------------|---------------|
| Model: MS2-TQ20SC(BK)   |               |
| Rated Voltage:          | 220-230V~50Hz |
| Rated combi power:      | 1900-2020W    |
| Rated Steam power:      | 1800-1950W    |
| Rated Convection power: | 1300-1380W    |



## SAFETY WARNING

## IMPORTANT SAFETY INSTRUCTIONS

In order to avoid the oil, smoke, and steam discharged from the exhaust port polluting the furniture or even causing fire due to overheating in the cooking process, the steam oven should be kept at a certain distance from walls and cabinets. Please place it at a safe distance as indicated in the figure below.



- In order to avoid injury and property damage to the user, the product body and the User's Guide contain important contents, such as proper usages.
- Icons and symbols are designed to help understand and may differ from the real product.
- Please read the relevant labeling carefully before use and strictly observe it; please keep it properly for future reference.



## IMPORTANT SAFETY INSTRUCTIONS

### Environmental Considerations

- Do not place any flammable or thermolabile objects around the appliance. Keep away from carpets, tablecloths, curtains, or thermolabile furniture and walls, because they will be deformed and burnt due to heat.

### Precautions for Use

- **All packaging materials must be removed before use**

If the packaging isn't removed, it will cause spark, fire or burns during operation.

Before use, please check if the cooking utensils used are suitable for the product. It is recommended to use high temperature resistant glass, ceramic or metal containers for food.

Please use a dedicated socket as the operating current is high.

Do not use the same socket with other high power appliances (especially air conditioners, heaters, etc.) in order to avoid overloading the circuit and causing a fire.

- **The socket is too loose or difficult to plug in.**

Stop using immediately if the power cord and power plug are damaged. Do not use loose socket as this may result in fire, electric shock or injury.

Hold the power plug to pull it out of the socket.

Holding the power cord may damage the cord and cause electric leakage or fire.

If the steam oven won't be used for a long time, unplug the power plug to avoid electric leakage and fire caused by aging insulated rubber wire.

Before inserting the power plug, wipe off the dust attached



## SAFETY WARNING

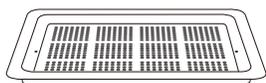
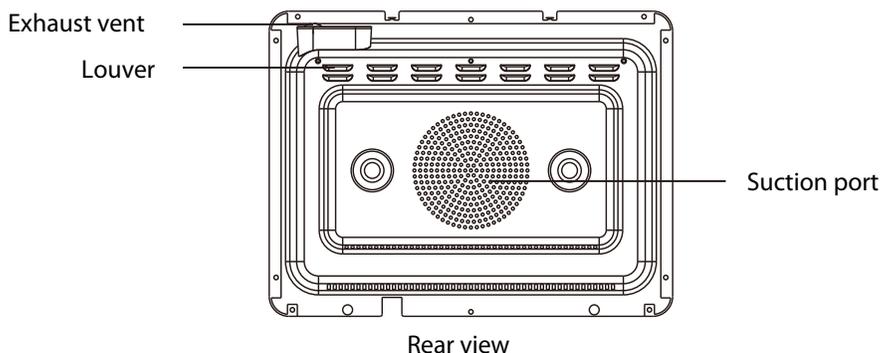
## IMPORTANT SAFETY INSTRUCTIONS

to the plug blade with a dry cloth.

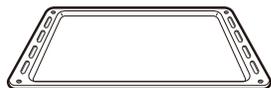
Please read the User's Guide carefully before use and keep it properly for future reference.

It is forbidden to insert metal or foreign objects, such as wire and fingers, into the suction vent, exhaust port, and louver in the rear side of the steam oven.

Otherwise, it may cause electric shock or injury. If any foreign object is inserted into the product by accident, please unplug the power cord and contact our customer service center.



Steaming tray (Can be used in steam function)



Baking tray (Can be used in convection and the combi function)

The venting ports of the steam oven must be kept clear, and the enclosure mustn't be covered by other items



## **IMPORTANT SAFETY INSTRUCTIONS**

Do not use it for purposes other than cooking

If the voltage is too low or unstable, the oven may not start properly. Please unplug the power cord

immediately. If you want to use, it is recommended to add a voltage regulator.

Do not put large plastic bags for packaging in places where children can reach or abandon them.

If the plastic bag is put over the head, it will cause suffocation

Do not keep the power cord and plug close to the exhaust port, enclosure or places with excessively high temperature or humidity, so as to prevent the power cord from aging and causing hazards.

If there is smoke, turn off the power switch or unplug the power cord and keep the oven door closed to prevent the flame from spreading.

The oven can't be operated by any external timer or a separate remote control system.

After using the steam oven, please unplug the power plug in time; do not put it close to the fire source or immerse it in water; do not put the power cord and plug directly on the enclosure to avoid damaging the power cord due to heat.

Do not knock on the oven.

This oven is designed for home heating and cooking. It is not suitable for industrial and commercial purposes.

Do not put any item on the enclosure.

It is dangerous to keep food or any item on the enclosure. Items may be deformed, burnt and caught on fire. Metal objects such as knives, forks, spoons and lids may become hot.

Do not operate the oven via an external timer or a separate remote control system.

Do not immerse the oven in water.

Do not pull out the plug during cooking.



## SAFETY WARNING

### **IMPORTANT SAFETY INSTRUCTIONS**

It will produce sparks, fire or electric shock when the plug is pulled out.

Do not put any foreign matter into the interlock switch of the oven door.

It is prohibited to fry food.

Never fry food in the oven within order to prevent fire.

Open and close the door carefully.

**WARNING** If the oven door or door seal is damaged, it should not be used until it has been repaired by qualified service personnel.

Hot surface, risk of burns

Do not get your face or other parts of the body close to the oven door or exhaust port during or after cooking, as this may result in burns.

During and after steam heating, be careful of the heat and vapor discharged. Be extremely cautious when opening the oven door, as the oven may continue to emit hot steam at this moment.

Please take care when taking out the food, do not impact the chamber or door glass with utensils

Take care when heating soup, beverages and other liquid foods. Heating beverages will result in delayed splashing and boiling, so care must be taken when taking them out.

Milk bottles and baby food cans should be stirred or shaken; check the temperature of the food in the bottle before feeding in order to avoid burns.

### **Clean after cooling**

The dirt left in the cavity must be cleaned frequently so as not to affect the heating effect. Keep it away from children.



## **IMPORTANT SAFETY INSTRUCTIONS**

Children can be allowed to use the oven without supervision only when sufficient guidance has been provided so that children can use the oven in a safe manner and understand that incorrect use is dangerous. When the oven is operated in steaming mode, children must use under the supervision of an adult due to the elevated temperature.

The oven will be hot during use, so avoid contact with the cavity to prevent burns.

Do not use steam cleaner.

### **Maintenance Precautions**

- Do not demolish the enclosure to repair or modify as there is a high voltage power inside.

**WARNING** It is dangerous for persons other than qualified service personnel to perform maintenance operations. If you encounter any problem during use, please contact our customer service center.

- Non-professionals are strictly prohibited to disassemble this product, as it may cause danger.

**WARNING** If the door or door seal is damaged, it can no longer be used. Please contact qualified/Toshiba service personnel for repair.

- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its service department or similar department to avoid a hazard.

### **Cleaning and Maintenance Precautions**

- Oven door and enclosure

Wipe with a slightly damp cloth. Wipe stubborn stains firstly with mild soap and then wipe with a slightly damp cloth.

**WARNING** Do not clean with much water, or water may rust the



## SAFETY WARNING

## IMPORTANT SAFETY INSTRUCTIONS

appliance and cause damage.

- Vapor vent

Wipe with a slightly damp cloth. After steam cooking, there will be white marks (dissolvable substances in the water) near the vapor vent. Carefully wipe with a wrung-out cloth

- Oven cavity and door (interior)

Wipe with a slightly damp cloth. parts with stubborn stains can be soaked in a mild soap solution for 30 minutes before wiping.

After steam heating, wait for the steam oven to cool down, and then wipe off any condensed water with a dry cloth.

**WARNING** Do not use sharp objects, such as a wire brush or fork, as this may result in scratches or cracks.

- Door Seal

If water drops or food residues get stuck in the door seal, please remove the seal with care. Wipe and clean it with a soft cloth after wringing out the water, and then install it in place.

**WARNING**

1. When cleaning, do not scrape or wipe the seal vigorously to avoid damage to the seal, or it may result in steam leakage.

2. Be careful when removing and installing the seal, or else it may result in steam leakage.

Wipe the enclosure with a cloth dampened with a soft detergent (such as detergent), then wipe it with a damp cloth, and finally wipe it with a dry cloth. Do not wipe the product with a hard object such as a wire brush. Do not clean the



## **IMPORTANT SAFETY INSTRUCTIONS**

---

door safety lock system

**WARNING** Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.

Always keep the door and the body joint clean

The grease produced during cooking can corrode the chamber and affect the heating effect, thus changing the taste of the food. Therefore, please clean the oven cavity with a damp cloth or a cloth dampened with a soft detergent when the chamber is fully cooled down.

Clean accessories with warm water regularly. Do not clean with cold water immediately after cooking for a long time.

Do not wipe the oven with poor cleaning agent or corrosive, volatile chemical solvent to avoid damage to the oven.

### **Electrical connection**

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.

Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be installed on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured during installation.

## **IMPORTANT SAFETY INSTRUCTIONS**

Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

|  |  |
|--|--|
| <br><b>WARNING</b> | Do not install oven over a range cooktop or other heat-producing appliances. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet. |
|--|--|



The accessible surface may be hot during operation.

## **CUSTOMER CARE AND SERVICE**

THANK YOU FOR MAKING OUR APPLIANCES A PART OF YOUR HOME.

We have been dedicated to providing you with appliances of impeccable performance for years. Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warning and Important Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur.

Common sense, caution and care must be exercised when installing, maintaining or operating a your appliance. Always use original spare parts. Keep the instruction manual and installation instructions for future use or for subsequent owners.

## CLEANING AND CARE

### Note

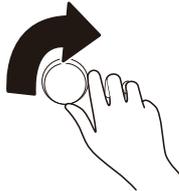
- When using the tableware cleaning function, be sure to confirm that the tableware has a heat resistance temperature higher than 130°C and that the water box is full of water.

Tableware cleaning: use this function to sterilize tableware. It is suitable for cleaning all kinds of tableware, including baby feeding bottles.



(a)

Touch [AUTO MENU]



(b)

Rotate the rotary selector



(c)

Touch  to start

Tableware Disinfection

Auto menu 34; Tableware Disinfection

Cavity Cleaning

Auto menu 36; use this function for cavity cleaning after cooking

Cavity Deodorization

Auto menu 37; Use this function to remove the residual smell of the cavity

## **CLEANING AND CARE**

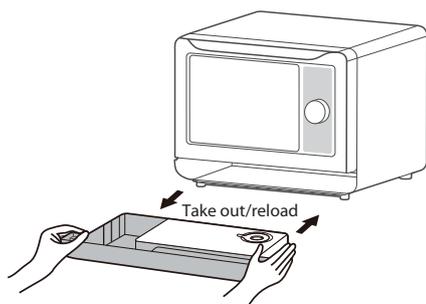
### **Tips and Notes**

- Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.
- Do not place the power cord and plug directly on the enclosure to prevent the power cord from being damaged by the heat of the enclosure.
- When the steam oven is at a high temperature, the internal vapor expands. Due to the air pressure gap, a whistling sound will be generated if the door is closed immediately after opening. This is normal and does not affect the use. The temperature of the steam oven drops slightly in 10 seconds after the door is opened, and there will be no sound when the door is closed.
- Unplug the appliance and wait for the machine to completely cool down.
- Wipe the oven case with a cloth dampened with a soft detergent and wipe it off with a damp cloth.
- It is strictly forbidden to immerse the steam oven in water or other liquids.
- For best cleaning results, it is recommended to wash the accessories with warm water.

To avoid damaging the surfaces of your appliance, do not use:  
cleaning agents containing soda, ammonia, acids or chlorides  
cleaning agents containing descaling agents  
abrasive cleaning agents, e.g. powder cleaners and cream cleaners,  
hard, abrasive sponges and brushes, e.g. pot scourers,  
stainless steel cleaning agents,  
dishwasher cleaner, oven sprays, glass cleaning agents,  
solvent-based cleaning agents, sharp metal scrapers.

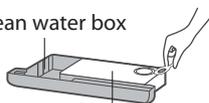
## CLEANING AND CARE

### Water Box Use

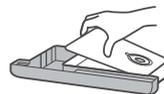


Water filling

Clean water box



Waste water box



Uncover the rubber ring, add a proper amount of room-temperature boiled water, cover the rubber ring and ensure good fitting.

Uncover the water lid to clean, or drain the remaining water.

1. Add Cold Boiled Water in the water box to prevent scale from affecting the service life of the machine.
2. After cooking, the water in the waste water box and the clean water box must be drained to avoid generating bacteria.

When the water box is short of water, the water pump will send out a beep-like prompt to remind the user of water shortage. Please fill the water box with water in time. If the water box is in a water shortage state all the time, the machine will stop working after beeping for 30 seconds, and [beep] will sound every three seconds, and the screen will display [  ] and "FILL" at the same time. Please add water to clean water box until reach "MAX" line, then press  to continue cooking process.

## **CLEANING AND CARE**

### **Before using for the first time**

#### Initial cleaning

Remove all of the protection foil on the front of the appliance. For more information check the "Cleaning and care" before the first use of the appliance.

### **Cleaning and heating up for the first time**

Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.

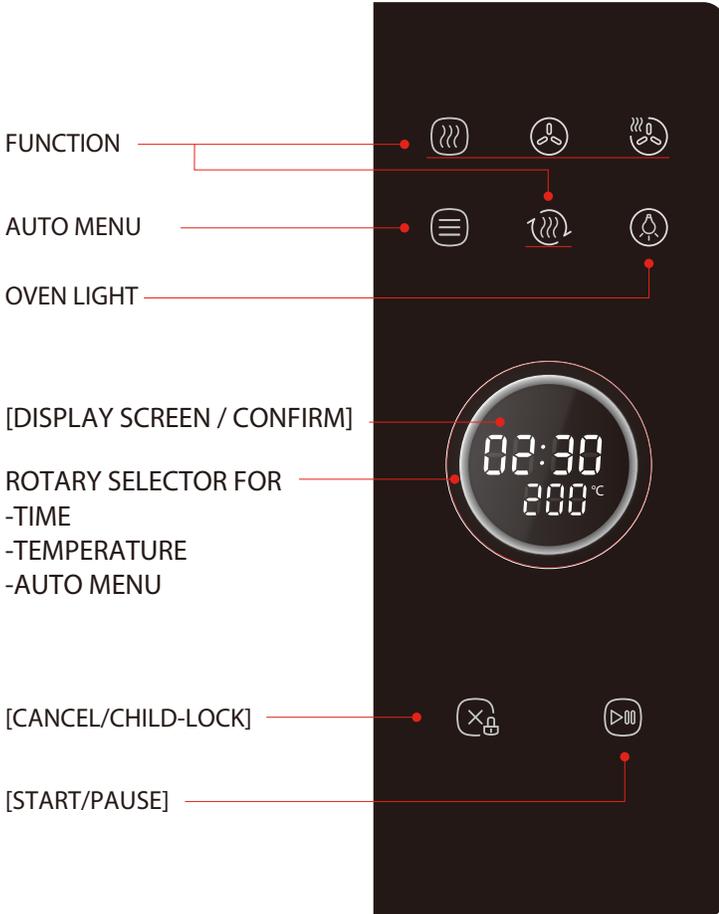
Metal components have a protective coating which may emit a slight smell when heated up for the first time.

The smell and any vapors will dissipate after a short time. This does not indicate a faulty connection or a malfunctioned appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Please remove all accessories and wash them outside the oven. The new appliance usually smells before use. Please clean and deodorize the cavity with Auto menu 36.

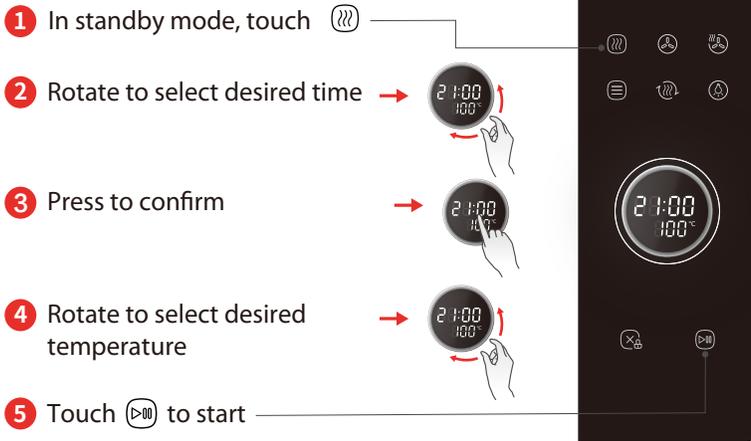
## OPERATION

### CONTROL PANEL AND FEATURES



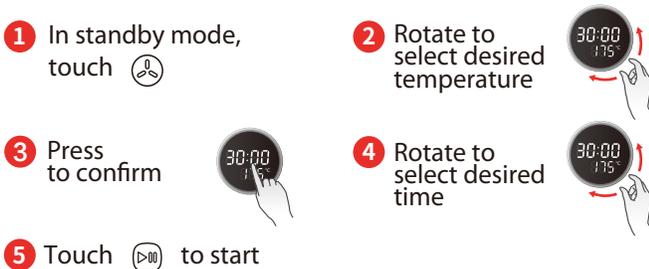
# OPERATION

## 1. STEAM FUNCTION



## 2. CONVECTION FUNCTION

• Without preheat



• With preheat



## OPERATION

- 3** Rotate to select desired temperature



- 4** Press to confirm



- 5** Rotate to select desired time



- 6** Touch >00 to start

- 7** After preheating is completed, put in food and touch >00 to start cooking.



1. You can adjust the cooking time during operation or on pause. Adjust the time by rotating the selector, and the current time flashes. Touch the >00 to confirm the setting.
2. You can adjust temperature during preheating process and at the end of preheating.
3. After the preheating is completed, if the door is not opened, heating will resume when the temperature drops.

### 3. COMBI FUNCTION

• Without preheat

- 1** In standby mode, touch 

- 2** Rotate to select desired temperature



- 3** Press to confirm



- 4** Rotate to select desired time



- 5** Touch >00 to start



# OPERATION

• With preheat

- 1 In standby mode, touch 
  - 2 Touch  to start preheating. preheat icon will always be on when it's complete.
  - 3 Rotate to select desired temperature 
  - 4 Press down to confirm 
  - 5 Rotate to select desired time 
  - 6 Touch  to start
- 

**NOTE:** you can also start directly without setting the preheat. If so, the preheat and other icons do not light up during operation.

## 4. PREHEAT

- 1 In standby mode, touch 
- 2 Rotate to select desired temperature 
- 3 Touch  to start

## 5. LOCK FUNCTION FOR CHILDREN

Once the child lock is enabled, anyone including children will not be able to operate the steam oven. Touch  pad for 3 seconds. You will hear a long beep. To unlock, touch  for three seconds, "  " icon will disappear.

## OPERATION

### 4. AUTO MENU

1 In standby mode, touch 

2 Rotate to select desired menu 

3 Touch  to start



### Auto menu guide

| Menu name                                     | Screen display | Recommended quantity or weight | Preheat | Time                                     | Adjustable range | Power  |
|---|----------------|--------------------------------|---------|--|------------------|--|
| Steamed Sea Bass with Lime                    | 01             | 400g                           | √       | 5min convection preheat + steam 8min 20S | 7'00" to 9'40"   | Convection (180 °C) + Steaming with full power |
| Steamed Garlic Shrimp with Vermicelli Noodles | 02             | 400g                           | ×       | 7min 30S                                 | 6'30" to 8'30"   | Quick Steam (100 °C)                           |
| Japanese Steamed Egg Custard                  | 03             | 600g                           | ×       | 24min                                    | 20'30" to 27'30" | Full steaming (100 °C)                         |
| Steamed Baby Cabbage                          | 04             | 500g                           | ×       | 12min                                    | 10'10" to 13'50" | Quick Steam (100 °C)                           |
| Soup Dumplings with Beef                      | 05             | 600g                           | ×       | 20min                                    | 17'00" to 23'00" | Quick Steam (100 °C)                           |
| Chiffon Cake                                  | 06             | 8 inches                       | √       | 50min                                    | ×                | Convection (150 °C)                            |
| Seafood Pizza                                 | 07             | 1                              | √       | 15min                                    | ×                | Convection (220 °C)                            |
| Roasted Chicken Wings                         | 08             | 600g                           | √       | 25min                                    | ×                | Convection (220 °C)                            |
| Honey Glazed Ribs                             | 09             | 500g                           | √       | 220 °C 10min + 180 °C 15min              | ×                | 220 °C Convection + 180 °C Convection          |
| Roasted Steak with Black Pepper               | 10             | 250g                           | √       | 20min                                    | ×                | Convection (230 °C)                            |
| Roasted Lamb Chop with Rosemary               | 11             | 500g                           | √       | 40min                                    | ×                | Convection (230 °C)                            |
| Grilled Saury                                 | 12             | 2                              | √       | 15min                                    | ×                | Convection (220 °C)                            |
| Shrimp Tempura                                | 13             | 8                              | √       | 18min                                    | ×                | Convection (200 °C)                            |
| Cupcake                                       | 14             | 12                             | √       | 23min                                    | ×                | Convection (170 °C)                            |
| Spicy Grilled Fish                            | 15             | 500g                           | √       | 15min                                    | ×                | Convection (200 °C)                            |
| Cranberry Cookies                             | 16             | 15                             | √       | 16min                                    | ×                | Convection (160 °C)                            |
| Portuguese Egg Tarts                          | 17             | 12                             | √       | 25min                                    | ×                | Convection (200 °C)                            |
| Butter Roll                                   | 18             | 9                              | √       | 12min                                    | ×                | Convection (180 °C)                            |

# OPERATION

|   |    |  |   |       |                           |                        |
|---|----|--|---|-------|---------------------------|------------------------|
| Chives and Cheese Cookies               | 19 | 16   | √ | 10min | ×                         | Convection (180 °C)    |
| Roasted Sweet Potato                    | 20 | 4  | × | 50min | ×                         | Convection (230 °C)    |
| Caramel Pudding                         | 21 | 12   | √ | 15min | ×                         | Convection (140 °C)    |
| Steamed Fish Head with Chilli Pepper    | 22 | 800g                                       | × | 20min | 17'00'' to 23'00''        | Quick Steam (100 °C)   |
| Steamed Tamago Tofu With Shrimp         | 23 | 200g                                       | × | 10min | 8'30'' to 11'30''         | Quick Steam (100 °C)   |
| Steamed Siumai                          | 24 | 12   | × | 16min | 13'30'' to 18'30''        | Quick Steam (100 °C)   |
| Steamed Frozen Food                     | 25 | 12   | × | 15min | 13'00'' to 17'00''        | Quick Steam (100 °C)   |
| Salmon Steamed Rice                     | 26 | 130g                                       | × | 8min  | 6'50'' to 9'10''          | Full steaming (100 °C) |
| Steamed Rice                            | 27 | 300g                                       | × | 45min | 38'20'' to 51'40''        | Full steaming (100 °C) |
| Steamed Pork Ribs with Black Bean Sauce | 28 | 500g                                       | × | 20min | 17'00'' to 23'00''        | Quick Steam (100 °C)   |
| Sweet Green Rice Ball                   | 29 | 300g                                       | × | 20min | 17'00'' to 23'00''        | Full steaming (100 °C) |
| Stewed Bird's Nest                      | 30 | 1500g<br>(300g bird's nest + 1200ml water) | × | 50min | 42'30'' to 57'30''        | Full steaming (100 °C) |
| Quick Steam                             | 31 |  | × | 10min | 100 °C<br>1min ~1hr       | 100 °C steam           |
| Slow Stew                               | 32 |  | × | 50min | 35 °C~100 °C<br>1min ~5hr | 100 °C steam           |
| Fermentation                            | 33 |  | × | 30min | 30 °C~45 °C<br>1min ~24hr | fermentation<br>35 °C  |
| Tableware Disinfection                  | 34 |  | × | 30min |                           |                        |
| Milk Bottle Disinfection                | 35 |  | × | 10min |                           |                        |
| Cavity Cleaning                         | 36 |  | × | 10min |                           |                        |
| Cavity Deodorization                    | 37 |  | × | 5min  |                           |                        |

## OPERATION

### GENERAL FUNCTION

- At initial power-up, oven goes in to standby mode, and screen displays "00:00". All keys light up.

- The auto menu doesn't allow adjusting the temperature. Only the auto menu 01-05, 22-33 allows adjusting the cooking time during operation or on pause.

- After selecting and confirming the function of preheating, turn the rotary selector to set the temperature. Touch  to start preheating.

When the temperature reaches the set value, open the oven door, put in the food and touch  to start cooking.

- If there is no operation for 5 minutes, the oven light will turn off automatically for energy saving.

Non standby mode with oven door closed, the lamp can be controlled by touching "  " to observe the food in the chamber.

- The buzzer will sound and oven will return to standby when cooking time countdown is over.

- Abnormal startup

1) When the cavity temperature is over 100°C, when the steaming and slow steaming are started, abnormal conditions will be reported and "F01" will be displayed. Touch the  to cancel the display and all key lights are on.

2) When the cavity temperature is over 60°C, when the fermentation is started, abnormal condition will be reported, "F01" will be displayed. Touch  to cancel the display and all key lights are on.

## TROUBLE SHOOTING

| Normal   |  |
|--|--|
| Screen displays "F01" and [  ]  | When the temperature of the cavity is high, the relevant functions do not operate. Start again after the cavity is cooled.                     |
| Screen displays [  ] and "FILL" | The water box is out of water or not installed in place. Otherwise, contact after-sales professional for maintenance.                          |
| Steam accumulating on door, hot air out of vents   | During cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool places like oven door. It is normal. |
| Oven started accidentally with no food in.   | It is forbidden to run the unit without any food inside. It is very dangerous.   |

| Trouble                 | Possible Cause                             | Solution  |
|-------------------------|--|---|
| Oven cannot be started. | (1) Power cord is not plugged in tightly.  | Unplug. Then plug again after 10 seconds.   |
|                         | (2) Fuse blowing or circuit breaker works. | Replace fuse or reset circuit breaker (repaired by professional personnel of our company) |
|                         | (3) Trouble with power outlet              | Test outlet with other electrical appliances.   |
| Oven does not heat up.  | (4) The door is not closed properly.       | Make sure the door is properly closed.  |



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

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