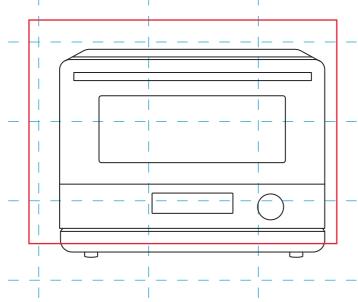


# 3合1微波蒸氣烤焗爐 мх2-тт20SC(WH)

操作前請仔細閱讀本使用手冊。



TOSHIBA

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在操作本產品之前,請閱讀、理解並遵 循這些說明。請務必保存本書以供日後參考。

## 產品安全

## 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微波爐,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) 禁止在微波爐正面和門之間放置任何物體,或在密封面上堆積土壤或清潔劑殘留物。



(c) **警告:** 如果微波爐的門或門密封條有損,須待專業技術 員修好後,方可使用微波爐。

#### 後附

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	MX2-TT20SC(WH)
額定電壓/頻率	220 -230V~ 50 Hz
微波輸入	1250 W
微波輸出	800 W
烤焗	1550-1700 W
蒸氣	1500 -1640 W
最大功率	1800 -2000 W
產品尺寸(闊*深*高, mm)	414*415*333
爐腔尺寸(闊*深*高, mm)	346*304*204



本手冊中的所有圖片僅供參考,實際購買的設備可能略有不同, 請以實際產品為準。

如本產品曾跌落、有明顯損壞痕跡或有洩漏情況,請勿使用。

## 重要安全説明



為減低使用本電器時發生火災、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:



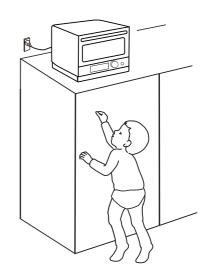
閱讀並遵循以下具體內容: "「避免接觸過量微 波能量的預防措施」。



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。



請看管好兒童,切勿讓兒 童玩耍本電器。



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如果電源線損壞,必須由 製造商、其服務代理或具 有關資格的專業人員進 行更換,以避免發生危 險。



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。



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警告: 更換燈泡之前,請確保已關閉產品電源,以 免觸電。



只能使用適用於微 波爐的器皿。



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。



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。



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



"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。



"應定期清潔微波爐,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 微波爐腔內出現無害的 火花或煙霧,並可能導 致爐腔變色。"



↑ "未能保持本產品清潔可能導致表面劣化,從而影響家電的使用。可能導致危險情況。



"僅使用此家電建議的溫度探針。"(對於配備溫度探測的設備。)



"微波爐必須在裝飾門 打開的情況下運行。 (對於帶有裝飾門的家 電。)



本設備用於家用和下列類似用途:

- 1. 店舗內的員工廚房區 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。

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微波爐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。

儲物抽屜表面可能會變熱

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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。 兒童應遠離,除非有人持續監督。



家電的背面應靠在牆放置。



當家電運行時,可 接觸表面的溫度可能較 高 。



使用過程中,設備會變 熱。應留意避免觸碰設 備內的加熱元件。

 $\triangle$ 

警告:當家電在組 合模式下運行時,由 於產生的高溫,兒童應 在成人監督下使用本設 備。



警告:可接觸部分在使用 時可能變熱。應遠離幼兒 。



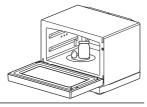
本電器為獨立式設備。



請勿使用蒸氣清潔 器 。

不要使用粗糙的磨料清 潔劑或鋒利的金屬刮 刀清潔烤箱門玻璃,因 為它們會刮傷表面,可 能導致玻璃破裂。

不應在微波爐中加熱 帶殼的蛋和整個煮熟 的雞蛋,因為它們可 能會爆炸,即使微波 加熱已結束。



○ 該設備不適用於外部 計時器或獨立遙控系統操 作。 ○未經櫥櫃測試的微波爐 不得放置在櫥櫃中。

○ 在微波爐烹飪期間不允許 使用金屬容器來盛放 食物和飲料。

○ 不得使用蒸氣清潔器清潔器清潔家電。

○該設備不得安裝在裝飾門後面,以避免過熱。

(裝飾門的家電不適用 此項。)

仔細閱讀並保存以供日後參考, 僅限家庭使用 (不適用於商業用途)

## 減低對接地裝置人員造成傷害的風險

本電器必須接地。若發生電氣短路,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,該電線帶有接地線和接地插頭。插頭必須插入正確安裝和接地的插座。

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説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。



合屬

### 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

#### 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。



- 1. 提供短電源線,以減少被長電源線纏住或絆倒的風險。
- 2. 如果使用長線或延長線:
  - (1)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。
  - (2)延長線必須是接地型三芯線。
  - (3)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。

- 1. 使用後,用微濕的布清潔微波爐腔體。
- 2. 按常規方法用肥皂水清洗配件。
- 3. 門框、密封條和相鄰部件髒污時,必須用濕布仔細清潔。
- 4. 切勿使用粗糙的擦洗劑或鋒利的金屬刮刀來清潔微波爐門玻璃,因為它們會劃傷表面,從而可能導致玻璃破碎。
- 5. 清潔小貼士 --- 為了更容易地清潔烹飪食物可以接觸到的爐腔 壁: 將半個檸檬放入碗中,加入 300 毫升(1/2 品脱)水,在 100% 微波功率下加熱 10 分鐘。再用柔軟的乾布將微波爐擦 拭乾淨。

## 器皿

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"可用於微波爐的材料"或"不可用於微波爐的材料"。

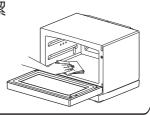
部分非金屬器皿用微波爐加熱可能不安全。如有疑問,請按照以下程序測試不確定的器皿。

#### 器皿測試:

- 1. 在適用於微波安全容器中加入 1 杯冷水(250ml),將該容器和待測試器皿一起放入微波爐。
- 2. 在最大功率下烹飪 1 分鐘。
- 3. 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。
- 4. 烹飪時間不得超過 1 分鐘。



保持微波爐爐腔和波導區域清潔



## 可用於微波爐的物料

餐具	備註	
	遵循製造商的説明。	
	燒烤盤的底部必須在轉盤上方至少 3/16 英寸 (5mm)。	$\bigcirc$
燒烤盤	使用不當可能造成轉盤損壞。	
	微波專用。遵循製造商的説明。請勿使用有裂紋或者缺	
器皿	口的盤子。	<b>V</b>
	務必取下蓋子。僅用於加熱食物,直至食物剛好變熱。	
玻璃罐	大多數玻璃罐不耐熱,可能會破裂。	$\bigcirc$
	僅限耐熱微波爐玻璃器皿。確保沒有金屬裝飾。請勿使	
玻璃器皿	用有裂紋或者缺口的盤子。	$\otimes$
双		
	請遵循製造商使用説明。請勿用金屬紮帶封閉。	$\langle \rangle$
微波爐烹飪袋	留出縫隙,以便蒸氣逸出。	
	僅用於短時間烹飪 / 加熱。烹飪時,微波爐必須有人看	
紙盤和紙杯	管。	W)
	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。	$\bigcirc$
紙巾		
	用作蓋子防止飛濺,或用作包裝防止蒸氣溢出。	$\langle \rangle$
烤盤紙		

## 可用於微波爐的物料



微波專用。遵循製造商的説明。應有貼上"微波安全" 的標籤。當裏面的食物變熱時,一些塑料容器會軟



化。應按照包裝上的説明,對"可煮袋"和密封塑料袋進行開口、穿孔或通風處理。



微波專用。用於烹飪時覆蓋食物,以保持水分。請勿 讓保鮮膜接觸食物。





僅限微波爐專用(肉類和糖類温度計)。



温度計



蠟紙

用作蓋子防止飛濺並保持水分。



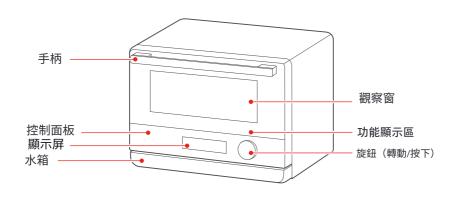
## 不可用於微波爐的物料

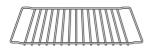


## 產品設置

#### 微波爐零件和配件的名稱

從紙箱和微波爐腔中取出所有材料。





烤架 (不能用於微波烹飪,放置 在爐內插槽中烤盤 上,用於烤、焗和蒸 煮。)



烤盤 (不能用於微波烹飪,放置 在爐腔插槽中,用於烹飪 會滴漏的食物。)



如果本手冊中的圖片與產品有任何不同,以產品為準。

#### 水箱使用

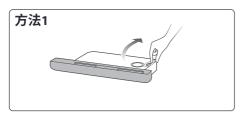
#### 淨水箱

(在使用蒸氣和清潔功能之前,請先將 淨水箱加滿蒸餾水(<40°C)。)

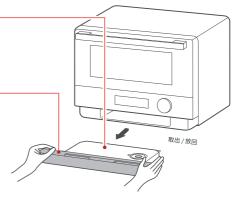
#### 污水箱

(用於接收從爐腔滴下的水。)注 意:請在烹飪 後將剩餘的水排出。

#### 1. 加水方法



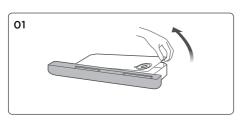
打開橡膠蓋,加入適量的過濾水/ 蒸餾水,蓋上橡膠蓋,確保密封 良好。



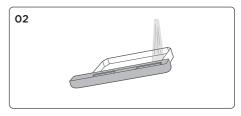


打開淨水箱蓋,加入適量的過濾水/蒸餾水,蓋上水箱蓋,確保 密封良好。

#### 2. 清潔水箱的方法



打開淨水箱蓋進行清洗, 或排出剩餘的水。



用水沖洗淨水箱和污水箱的內部。



當水盒缺水時,水泵會發出聲音,屏幕會顯示「需加水」。此時請及時補充水盒中的水。

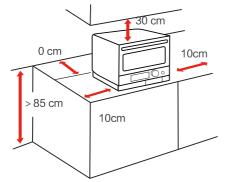
#### 枱面安裝

移除所有包裝材料和配件。 檢查微波爐是否有任何損壞,如凹痕或破損的門。 如果微波 爐損壞,請勿安裝。

櫥櫃:從微波爐櫥櫃表面上拆下任何保護膜。 不要拆下附在爐腔上的波導罩,以保護磁 控管。

#### 安裝

- 1. 選擇一個平穩的表面,提供足夠的開放空間,以便進風和/或出風。
  - a. 最小安裝高度為85cm。
  - b. 設備的後表面應靠在牆上。 在微波爐上方留出至少30cm的空隙。 微波爐與相鄰 牆壁之間需要至少10cm的空隙。
  - C. 不要從微波爐底部拆下腳。
  - d. 阳塞進風口和/或出風口可能會損壞微波爐。
  - e. 將微波爐放置在電視和收音機盡可能遠的地方。 使用微波爐可能會對您的收音機或 雷視接收造成幹擾。



側面	距離 cm
頂部	30cm/開放空間
左側	10cm
右側	10cm
後面	0cm
前面	開放空間

2. 將微波爐插入標準家庭插座。 請確保電壓和頻率與評級標籤上的電壓和頻率相同。



• 不要在爐竈或其他產生熱量的設備上 方安裝微波爐。

如果安裝在熱源附近或上方,微波爐可 能會受捐,並且保修將無效。





在操作期間,可接觸的表面 可能會變熱

## 使用說明

## 首次使用前

#### 當微波爐首次使用時,可能會產生難聞的氣味,這是正常的。

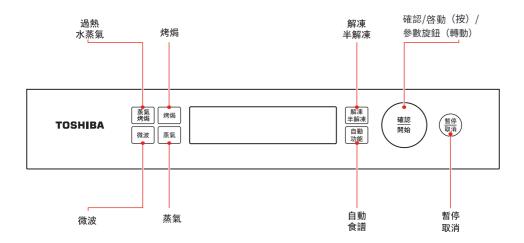
本節將告訴您在首次使用微波爐準備食物之前需要做什麼。事先閱讀名為"產品安全"的部分。



您必須清潔爐腔和配件。

## 操作

### 控制面板和功能



#### 1. 快速烹調 -



**b** 轉動旋鈕以調整烹飪時間。最大時間值為"90分00秒"。

#### 2. 微波烹調

#### 有五個功率級別可供選擇。

	功率	高	中高	中	中低	低
	顯示	800W	600W	500W	200W	100W
<b>a</b>	按下" 微波	"一次,然後顯	示"微波"。		微波	
<b>(</b>	按下 確認 じ	<b>人確認</b> 。			確認開始	
<b>@</b>	重複按下 力檔位。有5檔火力 作確認。	或旋轉旋鈕以選擇火 可選,然後按		微波	or 【 確認 開始(	
đ	轉動旋鈕以設置大時間值為"90				確認開始	),1
e	確認 按下 開始 以開	始烹調。			確認開始	



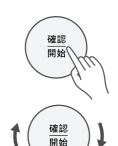
•可以在操作期間通過轉動旋鈕更改烹調時間。

#### 3. 蒸煮

**②** 按下" <sup>蒸氣</sup> "一次,然後顯示"純蒸"。

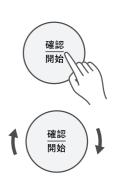
蒸氣

b 按下 <sup>確認</sup> 以確認。



● 轉動旋鈕設定溫度,可選擇 "50°C-100°C。





轉動旋鈕設定烹調時間。最大時間值為 "90分00秒"。



f 按下 RM 以開始烹調。





- •可以在操作期間通過轉動旋鈕更改烹調時間。
- •在蒸氣烹調開始時,如果腔體溫度過高, "F-01"將顯示。

#### 4. 高溫蒸氣烹調

a 按下" <sup>蒸氣</sup> "兩次,然後顯示"**高溫蒸**".

蒸氣

**b** 按下 確認 以確認



轉動旋鈕以設定溫度,"110℃-130℃"可用。



 付 按下
 確認 開始

 確認.



會轉動旋鈕設定烹調時間。最大時間值為"90分00秒"。





•在開始蒸氣烹飪模式之前,請清潔水箱並添加過濾水/蒸餾水。



•可以在操作期間通過轉動旋鈕更改烹調時間。

•在蒸氣烹調開始時,如果腔體溫度過高, "F-01"將顯示。

### 5. 蒸氣烤焗烹調(無預熱)

(a) 按下"<sup>蒸氣</sup> "一次,然後顯示"蒸氣烤焗".

蒸氣 烤焗

b 按下 <sup>確認</sup> 別確認。



**ⓒ** 轉動旋鈕以設定溫度,"100°C-230°C"可用。



 付
 確認 開始 確認.



e 轉動旋鈕設定烹調時間。最大時間值為"90分00秒"。



f 按下 <sup>確認</sup> 以開始烹調。





- •在開始蒸氣烹調模式之前,請清潔水箱並添加過濾水/蒸餾水。
- •可以在操作期間通過轉動旋鈕更改烹調時間。

### 6. 蒸氣烤焗烹調 (有預熱) \_\_\_

**②** 按下" <sup>蒸氣</sup> " 兩次,然後顯示" 蒸氣烤焗"和"預熱"。

蒸氣 烤焗



€ 轉動旋鈕以設定溫度, "100° C-230° C"可用。



付 按下 開始 以開始預熱。 當預熱完成時,蜂鳴器將響起,打開門並將食物放入設備。 然後關上爐門。



轉動旋鈕設定烹調時間。最大時間值為 "90分00秒"。



f 按下 <sup>確認</sup> 以開始烹調。





- •在開始蒸氣烹調模式之前,請清潔水箱並添加過濾水/蒸餾水。
- 烹調時間可以在操作期間(預熱除外)通過旋轉旋鈕進行更改烹沐時間。

### 7. 烤焗 (無預熱) \_\_\_\_

② 按下" <sup>烤焗</sup> "一次,然後顯示"烤焗"。

烤焗

**b** 按下 <sup>確認</sup> 以確認。



- ⓒ 轉動旋鈕設置溫度,可選擇 "70° C-230° C" 可用。
- 6
   按下
   確認 別確認。



轉動旋鈕設定烹調時間。最大時間值為"90分00秒"。



f 按下 確認 以開始烹調。







• 在操作過程中,可以通過轉動旋鈕來更改烹調時間。

### 8. 烤焗(有預熱) \_\_\_\_

**a** 按下" 烤焗 " 兩次,然後顯示"烤焗"和"預熱"。

烤焗

**b** 按下 <sup>確認</sup> 以確認。



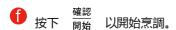
轉動旋鈕以設定溫度,"70°C-230°C"可用。



當預熱完成時,蜂鳴器將響起,打開門 並將食物放入設備。 然後關上爐門,



**ອ** 轉動旋鈕設定烹調時間。最大時間值為 "90分00秒"。









•在操作過程中(除預熱外)可通過轉動旋鈕更改烹調時間。

### 9. 解凍

a 按下" 解凍 半解凍 "一次,然後"解凍"將顯示。 解凍 半解凍

**b** 按下" 解凍 " 反覆按壓或轉動旋鈕以選擇解凍模

式, 然後"半解凍"和"解凍"將顯示。

解凍 半解凍 確認開始

確認 按下 開始 以確認。 確認開始

6 旋鈕設置食物的重量。

確認開始



解凍模式	重量
解凍	100g~1500g
半解凍	100g~500g



•解凍期間,蜂鳴器會發出提示,提醒您翻轉食物。如果沒有操作,設備將繼續工作。

### 10. 自動功能

a 按下" l 型 " 一次, 然後" 肉類 " 將顯示。

自動功能

**b** 按下 自動 反覆 按壓或轉動旋鈕以選擇功 能類型。



**6** 按下  $\frac{æ i}{gh}$  以確認。



d 轉動旋鈕選擇功能。然後按 <sup>確認</sup> 以確認。



轉動旋鈕以設定烹調時間。



f 按下 <sup>確認</sup> 以開始烹調。





- 為了獲得更好的效果,請參閱自己功能中的食材份量。如果實際使用的 食材份量與菜式中推薦的規格不同,請根據實際情況轉動旋鈕調整烹 飪時間。
- •如果不需要調整烹飪時間,請跳過步驟

### 自動功能

	3/7
	末白
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	人不

螢幕顯示	自動功能名稱	推薦份量	推薦時間	烹調方式	是否預熱
01	奧爾良烤雞翅	10個	20分00秒	蒸氣烤焗	是
02	蒜香排骨	600g	20分00秒	蒸氣烤焗	是
03	醬烤魷魚	500g	12分00秒	蒸氣烤焗	是
04	鹽燒三文魚	200g	14分00秒	蒸氣烤焗	是
05	香烤秋刀魚	255g (3條)	15分00秒	蒸氣烤焗	是
06	烤五花肉	250g	15分00秒	蒸氣烤焗	是
07	脆皮叉燒	400-500g	45分00秒	蒸氣烤焗	是
08	清蒸鱸魚	400g	14分00秒	純蒸	1
09	蒸排骨	400g	20分00秒	純蒸	/
10	豆豉蒸花蛤	400g	14分00秒	純蒸	1
11	蒸豉汁扇貝	400g	11分00秒	高溫蒸	/
12	日式土豆炆肉	600g	38分00秒	微波	1

### 菜式

螢幕顯示	自動功能名稱	推薦份量	推薦時間	烹調方式	是否預熱
13	蒸蛋	300g	11分30秒	純蒸	/
14	蒜蓉蒸娃娃菜	400g	13分00秒	純蒸	/
15	金針菇蒸粉絲	500g	11分00秒	純蒸	/
16	▶ 日式茶碗蒸	400g-430g (10個)	20分00秒	純蒸	/
17	烤蕃薯	600g	50分00秒	烤焗	/
18	▶ 蒜香烤茄子	350g	16分30秒	微波+烤焗	/
19	孜然土豆片	400g	30分00秒	烤焗	/
20	▶ 麻婆豆腐	400g	7分30秒	微波	1

### 自動功能

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188		بالتدا	
131	ш	257	
	-	100	ч

螢幕顯示	自動功能名稱	推薦份量	推薦時間	烹調方式	是否預熱
21	葡式蛋撻	9個	34分00秒	烤焗	是
22	戚風蛋糕	8寸	53分00秒	烤焗	是
23	蔓越莓曲奇	24塊	15分00秒	烤焗	是
24	牛角包	400g-500g	18分00秒	烤焗	是
25	橙香紙杯蛋糕	250g	19分00秒	烤焗	是
26	雙皮奶	350g	14分00秒	純蒸	/

### 湯水

螢幕顯示	自動功能名稱	推薦份量	推薦時間	烹調方式	是否預熱
27	▶ 銀耳蓮子羹	1500g	45分00秒	微波	/
28	▶ 牛奶木瓜露	1000g	25分00秒	微波	/
29	▶冰糖雪梨糖水	1500g	45分00秒	微波	/
30	▶蟲草花燉排骨	1500g	55分00秒	微波	/
31	▶ 紅棗烏雞湯	1200g	60分00秒	微波+純蒸	/
32	▶ 味噌湯	500g	5分30秒	微波	/

### 自動功能

### 包類

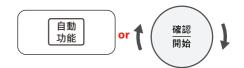
螢幕顯示	自動功能名稱	推薦份量	推薦時間	烹調方式	是否預熱
33	蒸急凍麵點	420g(12個)	13分00秒	純蒸	/
34	蒸饅頭	800g	45分00秒	發酵+純蒸	/
35	全麥麵包	600g	40分00秒	烤焗	/
36	意式薄批	600g	14分00秒	烤焗	是

### 發酵 保溫 消毒 自清潔 除臭 除垢

自動功能名稱	推薦份量	時間範圍	烹調方式	是否預熱
發酵	/	1分00秒-12時00分	烤焗	/
保溫	/	1分00秒-2時00分	烤焗	/
消毒	/	15分00秒-30分00秒	蒸氣	/
自清潔	/	10分00秒	蒸氣	/
除臭	/	3分00秒-10分00秒	/	/
除垢	/	60分00秒	/	ſ

#### 11. 發酵

自動功能



**c** 按下 <sup>確認</sup> 以確認。



d 轉動旋鈕設置溫度,可選 "28° C−45° C"然後按下 <sup>確認</sup> 開始 以確認。



- € 旋轉旋鈕設定烹飪時間。最大時間值為 "12時00分"。
- 確認開始

f 按下 <sup>確認</sup> 開始發酵。





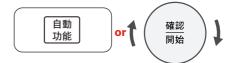
- •在操作過程中,可以通過轉動旋鈕來更改烹飪時間
- ·發酵開始時,如果爐腔溫度過高, "F-01" 將顯示。

# 12. 保溫

(a) 按下" [自動]" 一次,然後" 肉類" 將顯示。

自動 功能

接下 「自動」 反覆 按壓或轉動旋鈕以選擇菜 單類型為 "保溫"。



**(** 按下 <sup>確認</sup> 以確認。



₫ 旋轉旋鈕設定烹飪時間。最大時間值為 " 2 時 00 分"。



管 按下 確認 開始保溫。





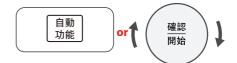
- •可以在操作期間通過轉動旋鈕更改烹調時間。
- ·保溫功能在傳統模式下以60°C的溫度維持食物的溫度。

# 13. 消毒

(a) 按下" [自動]" 一次,然後" 肉類" 將顯示。

自動 功能

(b) 按下 (自動 ) 反覆 按壓或轉動旋鈕以選擇功能類型為"消毒"。



**(** 按下 <sup>確認</sup> 以確認。



₫ 旋轉旋鈕設定烹飪時間。最大時間值為 "30分00秒"。



 確認

 E
 按下
 開始
 開始消毒。



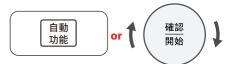


- •在操作過程中,可以通過轉動旋鈕來更改烹調時間
- 消毒功能在蒸氣功能下運行。
- •在開始消毒功能之前,請清潔水箱並加入過濾水/蒸餾水。

# 14. 除臭

a 按下"「<sup>自動</sup>」"一次,然後"肉類"將顯示。

自動 功能



**を**接下 機能 以確認。



₫ 旋轉旋鈕設定烹飪時間。最大時間值為 "10分00秒"。



管 按下 <sup>確認</sup> 開始除臭。

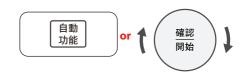




•可以在操作期間通過轉動旋鈕更改烹調時間。

# 15. 清潔

自動 功能



確認 按下 開始 清潔時間為10分00秒。





- · 清潔時間為十分鐘,不能更改。
- ·清潔功能在蒸氣功能下運行。 操作前,用清水浸濕抹布,然後擦拭爐腔內的殘渣,並把水箱加滿水。
- 清潔結束後,需要用抹布清除污漬。

# 16. 節能功能

要進入節能模式:

在待機模式下,按 爾 或在3分鐘內無任何操作,屏幕將關閉。



要取消節能模式:

在節能模式下,按任意鍵、轉動旋鈕、打開或關閉倢門都會取消該模式。

# 17. 除垢。

- ② 取出水箱,加入約10克食品級檸檬酸,加滿過濾水/蒸餾水溶解,然後放回水箱。
- **b** 在爐腔的左側,蒸氣 出口上放 一條乾毛巾。 然後關上爐門。

按下" 自動 " 一次,然後" 肉類 " 將顯示。

可能 自動 功能 or ↑ 確認 開始

- 使下 切能 反覆 按壓或轉動旋鈕以選擇功能類型為"除垢"。
- 會 當顯示" PP2 "且程序暫停時,清空水箱,擦乾倢憰,並清洗毛巾。 再次加滿水箱中的水並將毛巾放在蒸氣出口下方。
- 按下 確認 繼續工作。



自動

確認



- 建議每月清潔蒸氣喉管一次。
- · 當蒸氣功能使用一段時間後,設備會自動提醒您清潔以防止水垢積累,屏幕將顯示「CLE」。在使用「除垢」功能進行除垢後,「CLE」將消失。如果未進行除垢,「CLE」提示將在 待機模式下顯示,但不會影響其他功能的使用。

# 清潔和維護

# 清潔

通過良好的保養和清潔,您的家電將保持外觀和完全功能長時間使用。 我們將在此解釋如何正確保養和清潔您的家電。



- 在家電門上刮花的玻璃可能會變成裂縫。不要使用玻璃刮刀、銳利或有磨損的清潔劑或清潔劑。
- 如果不正確清潔,家電表面可能會受損。 微波能量可能 會釋出。定期清潔家電,立即清除任何食物殘留物。
- •不要浸泡家電或在水流下清潔。

### 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:



磨砂或有磨蝕性的清潔劑



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



高洒精含量的清潔劑

### 家電前面

#### 熱肥皂水:

使用抹布清潔,然後用柔軟的布擦乾。 不要使用金屬或玻璃刮刀清潔。

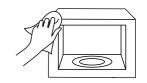


# 不銹鋼電器正面

#### 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。



# 不銹鋼烹飪腔

### 熱肥皂水或醋溶液:

使用碗布清潔,然後用柔軟布擦乾 請勿使用焗爐清潔噴霧或其他侵蝕性清潔劑或磨料材料。 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

	正常
微波爐幹擾 電視接收	當微波爐運行時,可能會干擾收音機和電視 的接收。 這與小型電器(如攪拌器、吸塵 器和電風扇)的干擾類似,這是正常現象。
微波爐燈光暗淡	在低功率微波烹飪中,微波爐燈光可能變暗。 這是正常現象。
蒸氣積聚在門上, 熱氣從通風口排出	在烹飪過程中,食物可能會冒出蒸氣 。 大多數從通風口排出。 但是一些蒸氣 可能會積聚在像爐門這樣的冷卻位置。這是正常現象。
無食物情況下 啟動烤箱	禁止在烤箱內沒有任何食物的情況下運行烤箱。 這非常危險。

故障	可能原因	解決方法
	(1)電源線未插緊。	拔掉插頭。 然後在10 秒後重新插入插頭。
產品無法 啟動。	(2)保險絲熔斷或斷路 器跳 閘。	更換保險絲或重置斷路器 (請聯繫製造商、其服務 代理或具有關資格的專業 人員進行更換。)
	(3)插座故障。	使用其他電器測試插座。
微波爐不發熱。	(4)門沒有關好。	門要關好。



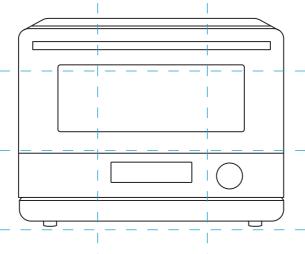
根據電子廢棄物(WEEE)指令,WEEE應分開收集 和處理。 如果您在未來需要處理此產品,請勿將其與 家庭垃圾一起處理。 請將此產品送至可回收電子電器 設備收集點。 #Details Matter



# **3-IN-1MICROWAVE OVEN**

MX2-TT20SC(WH)

Please review this instruction manual before operating.



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

# PRODUCT SAFETY

# 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	MX2-TT20SC(WH)
RATED VOLTAGE/FREQUENCY	220-230 V~ 50 Hz
MICROWAVE RATED INPUT	1250 W
MICROWAVE RATED OUTPUT	800 W
GRILL	1550-1700 W
STEAM	1500-1640 W
MAX	1800-2000 W
PRODUCT SIZE (W*D*H, mm)	414*415*333
CAVITY SIZE (W*D*H, mm)	346*304*204



- All pictures in this manual are for illustrative purposes only; these may be slightly different from the purchased equipment, please refer to the actual product.
- The product is not to be used if it has been dropped, if there are visible signs of damage or if it is leaking.



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:

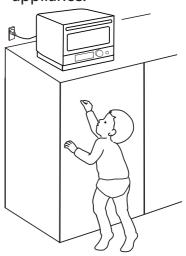
Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".

This appliance 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.

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

M

Children should be supervised to ensure that they do not play with the appliance.



 $\triangle$ 

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

This appliance is a Group 2 Class B ISM equipment. Group 2 contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the from of electromagnetic radiation for the treatment of material, and spark erosion equipment. Class B equipment is suitable for use in domestic establishments and directly connected to the low voltage power supply network.

**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.

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 checked before consumption, in order to avoid burns.

 $\overline{\mathbf{V}}$ 

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:

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

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.

The rear surface of appliances shall be placed against a wall.

The temperature of accessible surfaces may be high when the appliance is operating.

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

The appliance is intended to be used freestanding.

M

Surface of a storage drawer can get hot.

 $\triangle$ 

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.

 $\triangle$ 

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

 $\triangle$ 

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

0

Steam cleaner is not to be used.

- 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.

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

- The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet
- 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.)

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 with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

**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.



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

### **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**



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.

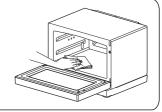
# **Utensil Test:**

- 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.





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.	$\bigcirc$
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.	$\bigcirc$
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.	$\bigcirc$
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.	$\bigcirc$
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie.  Make slits to allow steam to escape.	$\bigcirc$
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.	$\bigcirc$
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.	$\bigcirc$
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.	$\bigcirc$

# MATERIALS YOU CAN USE IN MICROWAVE OVEN

### UTENSILS REMARKS



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.





Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.





Microwave-safe only (meat and candy thermometers).





Use as a cover to prevent splattering and retain moisture.



# MATERIALS CAN NOT BE USED IN MICROWAVE OVEN

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



Wood

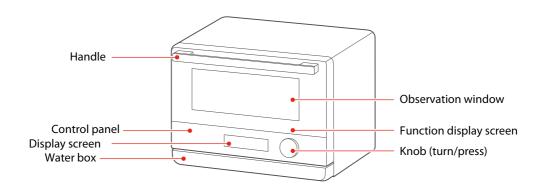
and may split or crack.

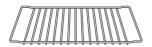
Wood will dry out when used in the microwave oven

# PRODUCT SETTING

### NAMES OF MICROWAVE OVEN PARTS AND ACCESSORIES -

Remove the oven and all materials from the carton and oven cavity.





Bake rack (Can't be used in microwave cooking, place directly on the bottom surface of the baking cavity or on the bake tray, use for grill, baking and steam cooking.)



Bake tray (Can't be used in microwave cooking, place in the cavity slot, use for cooking foods that will drip during cooking.)



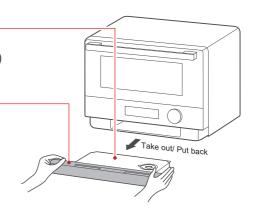
In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

### WATER BOX USE

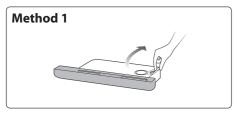
Pure water box (Fill the box of pure water(<40°C) before steam and cleaning function.)

Dirty water box (Use for catching the water dripping from the cavity.)

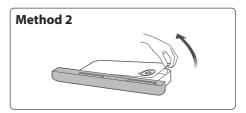
Note: Please dump the unclean water after cooking.



### 1. Water adding method

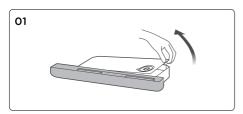


Uncover the rubber lid, add a proper amount of pure water, cover the rubber lid and ensure good fitting.

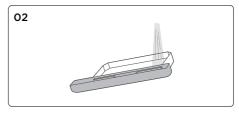


Uncover the pure water box lid, add a proper amount of pure water, cover the water box lid and ensure good fitting.

### 2. Water box cleaning method



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



Rinse the inside of the pure water box and drty water box with water.



• When the water box is lacking water, the water pump will sound, and the screen will display " 需加水 ". Please refill the water box promptly at this time.

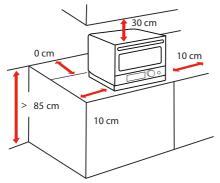
#### **COUNTERTOP INSTALLATION**

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the waveguide cover that is attached to the oven cavity to protect the magnetron.

#### **INSTALLATION**

- 1. Select a level surface that provide enough open space for the intake and/or outlet vents.
  - a. The minimum installation height is 85cm.
  - b. The rear surface of appliance shall be placed against a wall. Leave a minimum clearance of 30cm above the oven. A minimum clearance of 10cm is required between the oven and any adjacent walls.
  - c. Do not remove the legs from the bottom of the oven.
  - d. Blocking the intake and/or outlet openings can damage the oven.
  - e. Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.



SIDE	DISTANCE CM
Тор	30cm
Left	10cm
Right	10cm
Behind	0cm
Front	Open

2. Plug microwave 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.



 Do not install oven over a range cooktop or other heat-producing appliance.
 If installed near or over a heat source, the oven could be damaged and the warranty would be void.





The accessible surface may be hot during operation

# **INSTRUCTION FOR USE**

# BEFORE USING FOR THE FIRST TIME

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

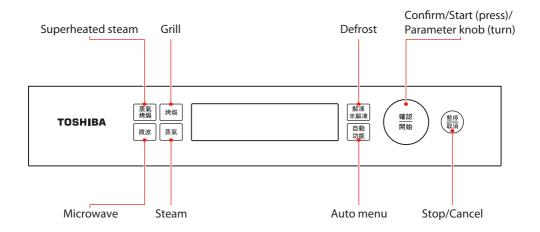
This section tells you what you need to do before using your microwave to prepare food for the first time. Read the section entitled **"PRODUCT SAFETY"** beforehand.



You must clean the cooking compartment and accessories.

# **OPERATION**

# **CONTROL PANEL AND FEATURES**



### 1. SPEEDY COOKING

a In standby mode, press at 600W for 30 seconds.

確認開始

once to cook food



**b** Turn the knob to adjust the cooking time. The maximum time value is "90分00秒".



### 2. MICROWAVE COOKING

The five power levels are available.

POWER	High	Mid high	Middle	Mid low	Low
DISPLAY	800W	600W	500W	200W	100W

Press

微波

once and then " 微波 " will display.

微波

Press

確認 盟始

to confirm.

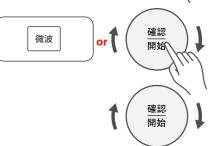


- Press 微波 repeatedly or turn the knob to set the power level. The 5 power levels are available. And then press 確認 to confirm.
- 開始

  Turn the knob to set the cooking time.

The maximum time value is "90分00秒".

e Press 關始 to start cooking.







• The cooking time can be changed by turning the knob during operation.

### 3. STEAM COOKING

Press 蒸氣 once and then "純蒸"will display.

蒸氣

Press to confirm. 開始



Turn the knob to set the temperature, "50°C-100°C" are available.



Press to confirm.



Turn the knob to set the cooking time. The maximum time value is "90分00秒".



Press to start cooking.



- Before starting the steam cooking mode, please clean the water box and add pure water.
- The cooking time can be changed by turning the knob during operation.
- At the start of steam cooking, if the cavity temperature is too high, "F-01" will display.

### 4. HIGH TEMP. STEAM COOKING

a Press 蒸氣 twice and then "高溫蒸" will display.

蒸氣

<u>確認</u> B始 to confirm.



Turn the knob to set the temperature, "110°C-130°C" are available.



d Press 確認 to confirm.



e Turn the knob to set the cooking time.
The maximum time value is "90分00秒".



f Press  $\frac{$ 確認} 開始 to start cooking.





- Before starting the steam cooking mode, please clean the water box and add pure water.
- The cooking time can be changed by turning the knob during operation.
- At the start of steam cooking, if the cavity temperature is too high, "F-01" will display.

### 5. ROAST WITH STEAM COOKING WITHOUT PREHEAT FUNCTION -

a Press

蒸氣烤焗

once and then "過熱水蒸氣" will display.

蒸氣烤焗

b Press 確認 to confirm.



Turn the knob to set the temperature, "100°C-230°C" are available.



**d** Press  $\frac{$ 確認  $}{$ 開始  $}$  to confirm.



**e** Turn the knob to set the cooking time. The maximum time value is "90分00秒".



**f** Press  $\frac{\alpha}{\beta}$  to start cooking.





- Before starting the steam cooking mode, please clean the water box and add pure water.
- The cooking time can be changed by turning the knob during operation.

### 6. ROAST WITH STEAM COOKING WITH PREHEAT FUNCTION

a Press

蒸氣 烤焗

twice, then "過熱水蒸氣 " and "瓦熱" will display.

蒸氣烤焗

**b** Press 確認 to confirm.



Turn the knob to set the temperature, "100°C-230°C" are available.





e Turn the knob to set the cooking time. The maximum time value is "90分00秒".



**f** Press  $\frac{æ認}{開始}$  to start cooking.





- Before starting the steam cooking mode, please clean the water box and add pure water.
- The cooking time can be changed by turning the knob during operation (except the preheating).

## 7. BAKE COOKING WITHOUT PREHEAT FUNCTION

a Press 烤焗 once and then "烤焗"will display.

烤焗



Turn the knob to set the temperature, "70°C-230°C" are available.



d Press 確認 to confirm.



e Turn the knob to set the cooking time.
The maximum time value is "90分00秒".



 $\frac{\mathbf{6}}{\mathbf{6}}$  Press  $\frac{\mathbf{6}}{\mathbf{6}}$  to start cooking.





 $\bullet$  The cooking time can be changed by turning the knob during operation.

#### 8. BAKE COOKING WITH PREHEAT FUNCTION

Press

烤焗

twice, then "烤焗" and "預熱" will display.

烤焗

Press

確認開始

to confirm.



Turn the knob to set the temperature, "70°C-230°C" are available.



Press 催認 to start preheating.

When preheating is completed, the buzzer will sound, open the door and place the food in the oven.

And then close the oven door.



e Turn the knob to set the cooking time. The maximum time value is "90分00秒".



 Press
 確認 開始

 to start cooking.





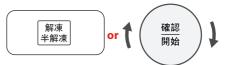
• The cooking time can be changed by turning the knob during operation (except the preheating).

#### 9. DEFROST

a Press 解凍 once and then "解凍 "will display.

解凍半解凍

Press 解凍 repeatedly or turn the knob to choose the defrosting mode, then "半解凍" and "解凍" will display.



**@** Press 確認 to confirm.



d Turn the knob to set the weight of the food.



Defrosting Mode	Weight
解凍	100g~1500g
半解凍	100g~500g



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

#### **10. AUTO MENU**

Press

自動 功能

once, then " 肉類" will display.

自動功能

**b** Press 自動 repeatedly or turn the knob to select the type of the menu.



G Press 確認 to confirm.



d Turn the knob to select the menu. And then press 確認 由 to confirm.



Turn the knob to set the cooking time.



f Press 確認 to start cooking.





- To achieve better results, please refer to the ingredient quantities in the menu chart. If the actual ingredient quantities used in cooking differ from the recommended specifications in the menu, please adjust the cooking time accordingly based on the actual situation by turning the knob.
- If no adjustment to the cooking time is needed, please skip step e.

# **MENU CHART**

# Meat

Screen Display	Auto Menu Name	Recommended Qty	Recommeded Time	Cooking Mode	Preheat
01	Orleans Style Chicken Wings	10 pcs	20min 00s	Steam Bake	Yes
02	Garlic Ribs	600g	20min 00s	Steam Bake	Yes
03	Soy Sauce Grilled Squid	500g	12min 00s	Steam Bake	Yes
04	Salt -Grilled Salmon	200g	14min 00s	Steam Bake	Yes
05	Grilled Saury	255g (3pcs)	15min 00s	Steam Bake	Yes
06	Grilled Prok Belly	250g	15min 00s	Steam Bake	Yes
07	Crispy Roast Char Siu	400-500g	45min 00s	Steam Bake	Yes
08	Steamed Perch	400g	14min 00s	Pure Steam	/
09	Steamed Ribs	400g	20min 00s	Pure Steam	/
10	Bean Curd Steamed Clams	400g	14min 00s	Pure Steam	/
11	Steamed Scallop with Black Bean Sauce	400g	11min 00s	High Temp. Steam	/
12	Japanese Braised Pork with Potatoes	600g	38min 00s	Microwave	/

# Dishes

Screen Display	Auto Menu Name	Recommended Qty	Recommeded Time	Cooking Mode	Preheat
13	Steamed Egg	300g	11min 30s	Pure Steam	/
14	Steamed Baby Chinese Cabbage with Garlic	400g	13min 00s	Pure Steam	/
15	Steamed Enoki Mushrooms with Vermicelli	500g	11min 00s	Pure Steam	/
16	► Chawanmushi	400g-430g (10pcs)	20min 00s	Pure Steam	/
17	Roasted Sweet Potatoes	600g	50min 00s	Grill	/
18	Garlic Roasted Eggplant	350g	16min 30s	Microwave + Grill	/
19	Cumin Potato Slices	400g	30min 00s	Grill	/
20	► Mapo Tofu	400g	7min 30s	Microwave	/

# **MENU CHART**

# Dessert

Screen Display	Auto Menu Name	Recommended	Recommeded	Cooking Mode	Preheat
21	Portuguese Egg Tart	9pcs	34min 00s	Grill	Yes
22	Chiffon Cake	8inc	53min 00s	Grill	Yes
23	Cranberry Cookies	24pcs	15min 00s	Grill	Yes
24	Croissant	400g-500g	18min 00s	Grill	Yes
25	Orange Scented Cupcake	250g	19min 00s	Grill	Yes
26	Double Skin Milk	350g	14min 00s	Pure Steam	/

# Soup

Screen Display	Auto Menu Name	Recommended Qty	Recommeded Time	Cooking Mode	Preheat
27	► White Fungus Lotus Seed Soup	1500g	45min 00s	Microwave	/
28	▶ Papaya Milk	1000g	25min 00s	Microwave	/
29	▶ Rock Sugar Pear Drink	1500g	45min 00s	Microwave	/
30	Cordyceps Boiled Rork Rib Soup	1500g	55min 00s	Microwave	/
31	Red Date Black ► Chicken Soup	1200g	60min 00s	Microwave + Pure Steam	/
32	► Miso Soup	500g	5min 30s	Microwave	/

# **MENU CHART**

# Pastry

Screen Display	Auto Menu Name	Recommended Qty	Recommeded Time	Cooking Mode	Preheat
33	Steamed Frozen Pastry	420g (12pcs)	13min 00s	Pure Steam	/
34	Steamed Bun	800g	45min 00s	Fermentation + Pure Steam	/
35	Whole Wheat Bread	600g	40min 00s	Grill	/
36	Italian Thin Pizza	600g	14min 00s	Grill	Yes

# Fermentation Keep Warm Sterilization Self Cleaning Deodorization Descaling

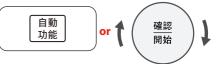
Auto Menu Name	Recommended Qty	Recommeded Time	Cooking Mode	Preheat
Fermentation	/	1min 00s -12h 00min	Grill	/
Keep Warm	/	1min 00s -2h 00min	Grill	/
Sterilization	/	15min 00s -30min 00s	Steam	/
Self Cleaning	/	10min 00s	Steam	/
Deodorization	/	3min 00s -10min 00s	/	/
Descaling	/	60min 00s	/	/

## 11. FERMENTATION

a Press 自動 once, then " 肉類 " will display.

自動功能

b Press 自動 功能 repeatedly or turn the knob to select the type of the menu to " 發酵 ".



**C** Press  $\frac{$ 確認  $}{$ 開始  $}$  to confirm.



**d** Turn the knob to set the temperature, "28°C-45°C" are available. And then press  $\frac{\text{確認}}{\text{開始}}$  to confirm.



Turn the knob to set the cooking time.
The maximum time value is "12時00分".



f Press 確認 開始 to start fermenting.





- The cooking time can be changed by turning the knob during operation.
- At the start of fermenting, if the cavity temperature is too high, "F-01" will display.

## 12. KEEP WARM

Press

自動功能

once, then "肉類"will display.

自動功能

自動 功能 repeatedly or turn the knob to select the type of the menu to "保溫".



Press 確認 to confirm.



**d** Turn the knob to set the cooking time. The maximum time value is "2時00分".



e Press 開始 to start keeping warm.





- The cooking time can be changed by turning the knob during operation.
- $\bullet$  The keep warm function operates at the conventional 60°C to maintain the food's warmth after cooking.

## **13. STERILIZATION**

Press 自動 once, then " 肉類 " will display.

自動功能

自動 功能 repeatedly or turn the knob to select the type of the menu to "消毒".



**C** Press  $\frac{\text{確認}}{\text{開始}}$  to confirm.



**d** Turn the knob to set the cooking time. The maximum time value is "30分00秒".



e Press 確認 to start working.





- The cooking time can be changed by turning the knob during operation.
- The sterilization function operates at the steam function.
- Before starting the sterilization function, please clean the water box and add pure water.

### 14. DEODORIZATION

Press 自動 功能 once, then " 肉類 " will display.

自動功能

自動 功能 repeatedly or turn the knob to select the type of the menu to "除臭".



**C** Press  $\frac{œin}{\text{開始}}$  to confirm.



**d** Turn the knob to set the cooking time. The maximum time value is "10分00秒".







• The cooking time can be changed by turning the knob during operation.

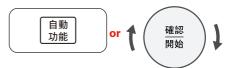
#### 15. CLEANING

a Press

自動 功能

once, then "肉類" will display.

自動功能



Press

確認

to start cleaning for ten minutes.





- The cleaning time is ten minutes, and it can not be changed.
- The cleaning function operates at the steam function.
- Before operating, pour over a rag with clean water and then wipe the residue from the cavity and keep the water box full of water.
- After the end of the cleaning need to clean out the stains with a rag.

## 16. ECO FUNCTION

To enter ECO mode: In standby mode, press once or if there is no operation within 3 minutes, the screen will turn off.

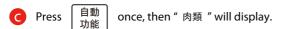


To cancel ECO mode:

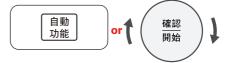
In ECO mode, pressing any key, turning the knob, opening or closing the oven door will cancel it.

#### 17. DESCALING

- a Take out the water box, add about 10g of food-grade citric acid, fill up with pure water to dissolve it, and put the water box back.
- Put a dry towel on the left side of the oven cavity, on the steam outlet. Then close the oven door.



**d** Press 自動 repeatedly or turn the knob to select the type of the menu to "除垢".



citric acid

自動 功能

確認

- e Press 確認 to confirm and then "PP1" will display.
- When "PP2" displays and the program is paused, empty the water box, dry the oven cavity, and clean the towel. Refill the water box with water and place the towel under the steam outlet again.
- g Press 確認 Hgb to continue working.





- It is best to clean the evaporating flume once a month.
- After the end of the cleaning need to dry the oven cavity with a rag.
- When the steam function has been used for a certain amount of time, the device will automatically remind you to clean it to prevent limescale buildup, and the screen will display "CLE". After using the "除垢" function for descaling, the "CLE" will disappear. If descaling is not performed, the "CLE" reminder will be displayed in standby mode, but it will not affect the use of other functions.

# **CLEANING AND MAINTENANCE**

# **CLEANING**

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.



- Scratched glass in the appliance door may develop into a crack.
   Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape.
   Clean the appliance on a regular basis, and remove any food remnants immediately.
- Do not immerse the appliance in water or clean under a jet of water.

## **Cleaning agent**

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Wash new sponge cloths thoroughly before use.

#### Do not use:



Harsh or abrasive cleaning agents



Metal or glass scrapers to clean the door panels



Metal or glass scrapers to clean the door seal



Hard scouring pads or sponges



Cleaning agents with a high alcohol content

## **APPLIANCE FRONT**

#### Hot soapy water:

Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning.



#### APPLIANCE FRONT WITH STAINLESS STEEL

#### Hot soapy water:

Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin immediately. Corrosion can form under these patches or splashes. Do not use glass cleaners or metal or glass scrapers for cleaning.



#### **COOKING COMPARTMENT MADE OF STAINLESS STEEL**

#### Hot soapy water or vinegar solution:

Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any 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 completely.



### **DOOR PANELS**

#### Glass cleaner:

Clean with a dish cloth. Do not use glass scrapers.

# TROUBLE SHOOTING

	Normal
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place 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	Remedy
	(1) Power cord is not plugged in tightly.	Unplug. Then plug again after 10 seconds.
Oven cannot be started.	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door is not closed well.	Close door well.



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.

#Details Matter