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

IOT SMART CONTROL

PRODUCT WIRELESS NETWORK CONNECTION

- ② Connect the network

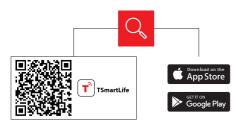
 In waiting state, press and hold " " for 3 seconds, till a beep sounds, "AP" and flashing " " show on display. If it fails, "N0" will display, and the oven will return to standby after 30 seconds.



HOW CONNECT YOUR DEVICES TO TSmartLife

1 Download The TSmartLife App

Scan QR code or find us on your App store.



2 Register and Log in

Log in for existing users or sign up for new users.



3 Connect your Devices to TSmartLife

STEP 1.

Connect to wireless network and enable Bluetooth.

STEP 2.

Open the TSmartLife App. Power on selected device.

STEP 3.

Add your device using one of the following methods:



STEP 4.

Ensure device and App are under same wireless network.

STEP 5.

Press " ?" button for 3 seconds on the panel.Following instruction to set up, it will

STEP 6.

Rename your device and try to remote control it.



HOW CONNECT YOUR DEVICES TO TSmartLife

TIPS

- Make sure your devices are powered on.
- Keep your mobile phone close to your device during connection.
- Connect your mobile phone to the wireless network at home.
- Enable the 2.4GHz frequency on your wireless network router. 5GHz Wi-Fi network is not available at current stage.
- The device is unable to connect to wireless network that requires authentication and also appears in public areas such as hotels and restaurants.
- It is recommended to use a wireless network name that only contains letters and numbers. If your wireless network name contains special characters, modify it in the router. Disable WLAN+ (Android) or WLAN Assistant (iOS) when connecting your devices to the network.
- To reconnect a device to the wireless network, click "+" on the App home screen and add the device again by the category and model according to the App prompts.

TSmartLife APP TROUBLESHOOTING

Background:

Offering dual-band support provides choices and maximum flexibility of the product to have successful experience on home network. Home networks can be expected to have multiple service possibilities, depending on how their router is configured. There are four router configuration modes: A, B, C and D.

- A. 2.4 GHz only ... e.g. older model ?router
 - o In this case dual band radio will automatically operate at 2.4GHz
- B. 5 GHz only ... some people may choose to turn off older 2.4GHz band due to conflicting interference
- o In this case dual band radio will automatically operate at 5GHz
- C. 2.4GHz and 5GHz sharing same SSID name ... e.g. Johns 🤝
 - o In this case the router and dual-band radio will negotiate the best frequency to use
- D. 2.4GHz and 5GHz with different SSID names ... e.g. Johns 🛜 2G and Johns 🥎 5G
 - o In only this case is there a choice which ? band to use.

Having a dual band radio in the appliance means it is not necessary to change routers or router configuration unless problems are experienced, in which case knowing what router configuration you have (see above A, B, C or D) is important to know and understand.

If unable to join network at the first time

- · Cannot see home SSID network:
 - o Weak signal ... Since appliance radio is dual-band this means neither 2.4GHz nor 5GHz signal is being received by the appliance. Just because the signal can be seen by the phone doesn't necessarily mean that the appliance radio can see it if the signal is marginal. Long distance between router and appliance or encountering too many barriers can reduce the signal level too much. Reorienting the router may improve the situation slightly. A better solution would be a repeater or a higher quality router. Recognize that all routers transmit power is limited by federal regulations, but a higher quality router can do a better job of transmitting the signal equally in all directions, have more sensitive receivers to better handle weak signals, and have higher quality software to minimize the dropping of connections.
- · SSID network seen but cannot join:
 - o Networks requiring authentication ...often used with public networks at restaurants or hotels. Products cannot accept the legal agreement required to join the network. Please switch to a network that does not require authentication.
 - o Insufficient encryption ... for cybersecurity reasons Toshiba does not recommend products to join non-encrypted or insufficiently encrypted networks (e.g. WEP encryption).
 - o Password length ... for cybersecurity reasons Toshiba recommends networks to have strong passwords, but the maximum password length supported is 32 characters.
 - o Incorrect password ... If trying to join a different network than the one the phone is currently using, then it is always possible that the network password in the phone is no longer correct. In this case, new credentials will need to be provided.
 - o Illegal SSID name ... TSmartLife App accepts any SSID name, but the App may issue warning when attempting to join network with certain non-alphanumeric or foreign language characters.
- WLAN+ (Android) or WLAN Assistant (iOS) functions are turned on, please turn off and reconnect to the Internet.

If can join network but the connection is unstable

For $\widehat{\,\,\,\,}$ configuration modes A, B and C, follow the instructions provided by your router manufacturer to make the indicated router configuration changes :

- In case of router configuration A (see above), Toshiba recommends enabling 5GHz band if it is disabled in your
 router and choosing a distinct SSID name for the 5GHz band (e.g. SSIDname_5G). Then follow the normal joining
 instructions to join the 5GHz network. If your router is an older 2.4GHz only router, Toshiba recommends
 upgrading to a newer dual-band router.
- In case of router configuration B (see above), Toshiba recommends enabling 2.4GHz band (all routers that offer 5GHz also support 2.4GHz), and choose a distinct SSID name for the 2.4GHz band (e.g. SSIDname_2G). Then follow the normal joining instructions to join the 2.4GHz network.
- In case of router configuration C (see above), Toshiba recommends assigning distinct SSID names for the 2.4GHz and 5GHz bands. Then follow the normal joining instructions to one of the networks, and subsequently follow the troubleshooting instructions for mode D.

For these steps router configuration changes are not required:

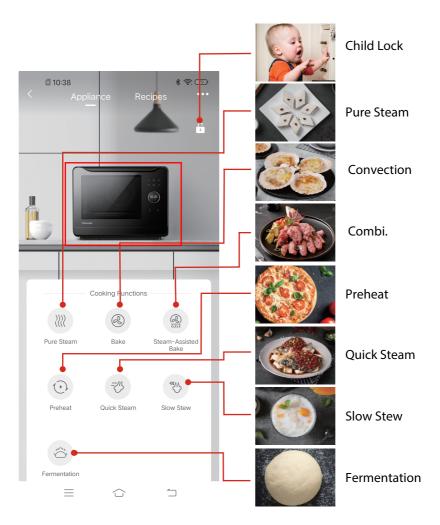
- In case of router configuration D (see above), then it is worthwhile to try operation on the other band before making changes to the router configuration or upgrading the router. In other words, if unstable connection using 2.4GHz then try 5GHz instead. Or if unstable connection using 5GHz then try 2.4GHz instead. Follow the instructions below "How to set the network to 2.4GHz or 5GHz."
- WLAN+ (Android) or WLAN Assistant (IOS) functions are turned on, please turn off and reconnect to the Internet.

If your Device offline, check your connection status Please confirm that

- · Whether the device is properly powered.
- · Whether the network signal is stable.
- Whether the ?name or password has been changed, if so, please add the device again.

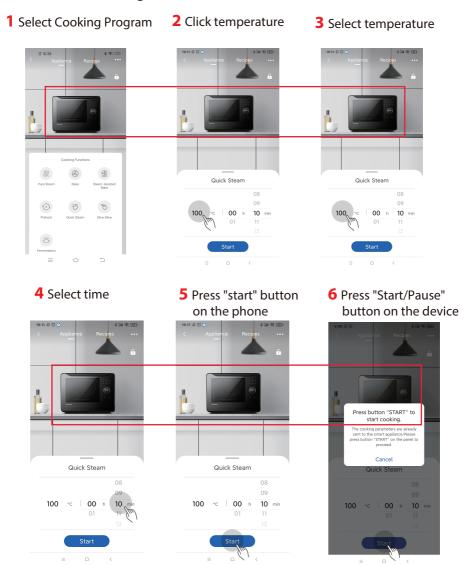
TSmartLife OPERATION

INTERFACE INTRODUCTION



TSmartLife OPERATION

How to start cooking

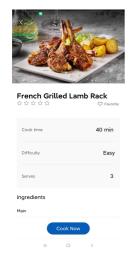


HOW TO USE ONLINE RECIPES?

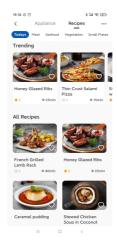
1 Select "Recipes"



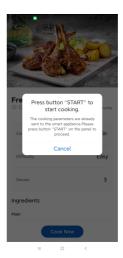
3 Check recipe details or start cooking by press "Cook Now"



2 Select one recipe you prefer



4 Press "Start/Pause" button on the device



PRODUCT SAFETY

IMPORTANT SAFETY INSTRUCTIONS

WARNING

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This appliance complies with all relevant safety requirements.

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Inappropriate use can, however, lead to personal injury and damage to property.

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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.



Keep these instructions in a safe place and ensure that new users are familiar with

the content. Pass them on to any future owner.

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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.



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

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

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

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

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

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

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- (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 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.

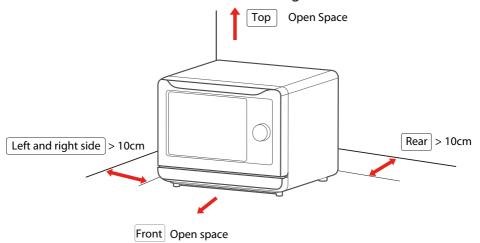
SPECIFICATIONS

MODEL	MS3-STQ20SE(BK) MS3-STQ20SE(WH)
RATED VOLTAGE	220-230 V~ 50 Hz
COMBINATION	1500-1650 W
STEAM	1500-1650 W
CONVECTION	1300-1380 W



The APP and products will be updated continuously. The pictures and content in this manual are for reference only, and the actual APP and product content shall prevail.

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



- In order to avoid damage and property damage to the user, the product body and the User's Guide contain important texts such as correct and safe use methods.
- 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.

Environmental Considerations

• Do not approach flammable or thermolabile objects. 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 work.

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.

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.

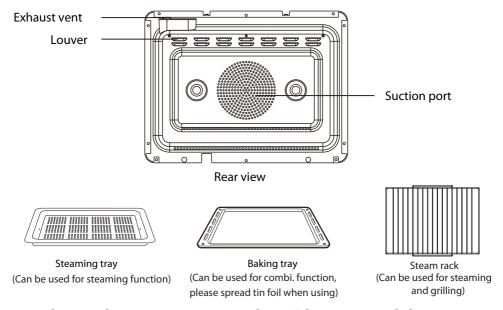
If the machine won't be used for a long time, unplug the power plug to avoid electric leakage and fire caused by aging of the insulated rubber wire.

Before inserting the power plug, wipe off the dust attached 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 port, 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.



Only use the temperature probe(with some models) recommended for this product.

The venting holes of the product must be kept clear, and the enclosure mustn't be covered by other items

Do not use it for purposes other than cooking

If the voltage is too low or unstable, the product may not start properly. Please unplug the power cord immediately. If you want to use, it is recommended to add a voltage regulator.

EN-13

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

If the plastic bag is put on the head, it will cause suffocation Do not keep the power cord and plug close to the exhaust port, enclosure or places with excessive 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 product can't be operated in the form of an external timer or a separate remote control system.

After use, 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 at the product.

This product 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 immerse the product in water.

Do not pull out the plug during cooking.

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 with a pot of oil in 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 approach the face or other parts of the body 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 that is emitted. Take extreme care when opening the oven door, as the oven may continue to emit hot steam at this moment.

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

Take care when heating soup, beverages and other liquid food. Heating the beverage will result in delayed splashing and boiling, so care must be taken when taking it out. Feeding 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 oven chamber must be cleaned frequently so as not to affect the heating effect. Put it in a place out of the reach of children.

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

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

Maintenance Precautions

- Do not open 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 with mild soap and then wipe with a slightly damp cloth. WARNING Do not use too much water, or else it may cause the steam oven to rust and cause damage.

Vapor vent

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

Oven chamber and door (interior)

Wipe with a slightly damp cloth. Positions with stubborn stains can be soaked in a mild soap solution for 30 minutes and then cleaned.

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 stiff brush or fork, as this may result in scratches or cracks.

Oven 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. It is a normal phenomenon that some spots may be found on the surface of the steam oven cavity after removed the oven door seal, which are welding points remain caused during production.

- Wipe the enclosure with a cloth dampened with a soft detergent (such as detergent), wipe it off with a damp cloth, and finally wipe with a dry cloth. Do not wipe the product with a hard object such as a wire brush. Do not clean the 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 chamber with a damp cloth or a cloth dampened with a soft detergent when the chamber has 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 present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

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.



Do not install oven over a range cooktop or other heatproducing appliance. 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 become hot during using

CUSTOMER CARE AND SERVICE

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

We have created it to give you impeccable performance for many 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 steam oven. Always use original spare parts. Retain the instruction manual and installation instructions for future use or for subsequent owners.

CLEANING AND CARE

CLEANING AND CARE



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

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.

Operation:

	Chu
()	// /

Touch [AUTO MENU]	Turn the knob to select menu	Touch [START/PAUSE]
		to start

to 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

Steam System Cleaning Auto menu 38; steam system

cleaning, cleaning the water

pipes in the furnace.

Tips and Note

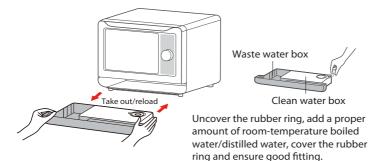
- Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.
- Do not place the power cord and plug directly on the cover to prevent the power cord from being damaged by the heat of the cover.
- When the furnace is at a high temperature, the internal water vapor expands. Due to the air pressure problem, 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 furnace drops slightly in 10 seconds after the door is opened, and there will be no sound when the door is closed.
- Unplug the plug and wait for the machine to completely cool down.
- Wipe the product 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 solventbased cleaning agents sharp metal scrapers.

Water Box Use





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

- 1. Add room-temperature boiled water/distilled water in the water box to prevent scale from affecting the life of the machine.
- 2. After cooking, the water in the waste water box and the clean water box must be drained to avoid bacterial growth.

When the water box is short of water, the pump will emit a beeping sound, indicating that the machine is short of water. In this case, please fill up the water box with water in time; if the water box is always in a water shortage state, the machine will beep for 30 seconds and then pause, accompanied by [Ding, Ding, Ding, Ding, Ding, Ding, Ding, Ding, Ding, Ding] tone, and the screen displays [\bigcirc] and " FILL". Please add water to clean water box until reach "MAX" line, then press $\triangleright \mathbb{N}$ to continue cooking process.

Before using for the first time

Initial cleaning and heating Removing the steam oven all of the protection foil on the front. For more information see 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.

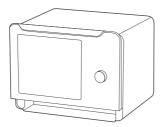
Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapors will dissipate after a short time, and do not indicate a faulty connection or 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 out of the oven. The new appliance usually smells before use. Please clean and deodorize the cavity with Auto menu 36.

Initial Use

1. Close the oven door, and do not put anything in the oven.



2. Fill up the water box, press the key and rotate the selector to select 「36 Cavity Cleaning」.



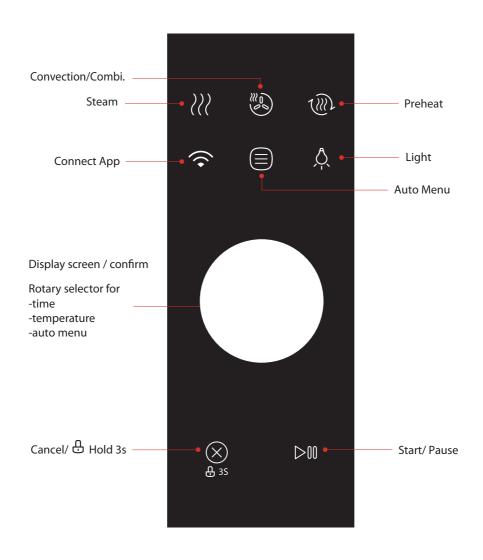


- 4. When cleaning is completed, the buzzer will sound, and then please open the oven door for cooling.
 - a. Do not touch the oven chamber with your hands immediately after cleaning.
 - b. Please wipe off the accumulated water in the oven chamber with a soft cloth after cooling.
 - c. Do not close the oven door before the chamber is completely cooled down.

INSTRUCTION FOR USE

OPERATION

CONTROL PANEL AND FEATURES -



1.PURE STEAM -

- a In waiting state, choose the " $\langle \rangle \rangle$ " menu.
- **→**



Turn the knob to set the time (1-120minutes), the defaul time is 20 minutes.





Press the knob and then turn the knob to set the temperature (35-100°C), the default temperature is 100°C.





d Press " ▷ 10 " to start cooking.





2.LIGHT -

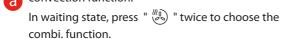
In the running state with oven door closed, touching " \triangle " to control the lamp to turn or off.





3.CONVECTION & COMBI.

In waiting state, press " once to choose the convection function.





Turn the knob to set the temperature (100-230°C), the default temperature of convection is 170°C. (combination cooking is 190°C)



Press the knob and then turn the knob to set the time (1-120minutes), the default time is 30 minutes.



Press " (to choose preheat function. If you do not need the preheat function, please skip this step.



Press " ▷① " to start preheating



When the preheat has finished, the buzzer will sound, then open the door and put food into oven, close the door, press " ▷ ① " to start cooking.





- 1. You can adjust the cooking time during operation or on pause. Adjust the time by totating the selector, and the current time flashes. Touch the |00 to confirm the setting.
- $2.\,\mbox{You}$ 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.

4. OVEN CAVITY PREHEATING

a In waiting state, press " (1) " to choose the preheating function.





Turn the knob to set the temperature (100-230°C), the default temperature is 170°C.





C Press " ▷ 🛭 " to start preheating.





5. ECO MODE -

- a 2 ways to enter the eco mode
 - (1) In waiting state, close the door and then press " (**) 35 **,
 the light will turn off.
 - (2) In waiting state, press " $\underset{\text{$\triangle$ 3s}}{\otimes}$ ", the screen will turn off. \longrightarrow $\underset{\text{$\triangle$ 3s}}{\otimes}$ 3s
- Cancel the eco mode
 In eco mode, press any key to cancel it.

6. CHILD LOCK FUNCTION

To lock the oven so that it cannot operated by children or other unintended users.

To activate the function

To deactivate the function

7. AUTO FUNCTION -

a In waiting state, press " = " to enter the auto menu.



b Turn the knob to choose the desired menu directly. →



Press " ▷ 00 " to start.





AUTO FUNCTION GUIDE

Manunama	F Screen display	Recommended quantity or weight	d Prehea	at Time	Adjustable range	Power
Steamed Sea Bass with Lime	01	400g	V	5min convection preheat + steam 8min 20s	7`00``to 9`40``	Convection (180 °C) + Steaming with full power
Steamed Garlic Shrimp with Vermicelli Noodle	02 s	400g	×	7min30s	6`30``to 8`30``	Quick Steam100°C
Japanese Steamed Egg Custard	d 03	600g	×	24min	20`30``to 27`30``	Full steaming100°C
Steamed Baby Cabbage	04	500g	×	12min	10`10``to 13`50``	Quick Steam100°C
Soup Dumplings with Beef	05	600g	×	20min	17`00``to 23`00``	Quick Steam100°C
Chiffon Cake	06	8 inches	V	60min	×	Convection 150°C
Seafood Pizza	07	1	\checkmark	15min	×	Convection 220°C
Roasted Chicken Wings	08	600g	V	25min	×	Convection 220°C
Honey Glazed Rib	s 09	500g	V	10min+ 15min	×	220°C Convection+180°C Convection
Roasted Steak with Black Pepper	10	250g	V	20min	×	Convection 230°C
Roasted Lamb Chop with Rosemary	11	500g	$\sqrt{}$	40min	×	Convection 230°C
Grilled Saury	12	2	V	15min	×	Convection 220°C
Shrimp Tempura	13	8	V	18min	×	Convection 200°C
Cupcake	14	12	V	29min	×	Convection 170°C
Spicy Grilled Fish	15	500g	V	15min	×	Convection 200°C

Menu name	Screen display	Recommende quantity or weight	d Preheat	Time	Adjustable range	Power
Cranberry Cookies	16	15	$\sqrt{}$	24min	×	Convection 160°C
Portuguese Egg Tarts	17	12	V	28min	×	Convection 200°C
Butter Roll	18	9	$\sqrt{}$	21min	×	Convection 160°C
Chives and Cheese Cookies	19	16	\checkmark	20min	×	Convection 160°C
Roasted Sweet Potato	20	4	×	60min	×	Convection 230°C
Caramel Pudding	21	12	\checkmark	15min	×	Convection 140°C
Steamed Fish Head with Chilli Pepper	22	800g	×	20min	17`00``to 23`00``	Quick Steam100°C
Steamed Tamago Tofu With Shrimp	23	200g	×	10min	8`30``to 11`30``	Quick Steam100°C
Steamed Siumai	24	12	×	16min	13`30``to 18`30``	Quick Steam100°C
Steamed Frozen Food	25	12	×	15min	13`00``to 17`00``	Quick Steam100°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 Rib with Black Bean Sauce	s 28	500g	×	20min	17`00``to 23`00``	Quick Steam100°C
Sweet Green Rice Ball	29	300g	×	20min	17`00``to 23`00``	Full steaming 100°C
Stewed Bird's Nest		1500g (300g bird's r +1200ml wate		50min	42`30``to 57`30``	Full steaming 100°C

Menu name	Recommend Screen quantity o display weight		Time	Adjustable range	Power
Quick Steam	31	×	10min	100°C 1min~1hour	100°C steam
Slow Stew	32	×	50min	35°C~ 100°C 1min~5hour	100°C steam
Fermentation	33	×	30min	30°C~45°C 1min~24hour	35°C
Tableware Disinfection	34	×	15min		100°C
Milk Bottle Disinfection	35	×	10min		100°C
Cavity Cleaning	36	×	10min		100°C
Cavity Deodorization	37	×	5min		
Steam System Cleaning	38	×	1hour		

MAINTENANCE

TROUBLE SHOOTING

	NORMAL
Screen displays "F01"	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, look for after-sales professional for maintenance.
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 accumu-late 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	POSSIBLE REMEDY	
Oven cannot be started.	a. Power cord is not plugged in tightly.b. Fuse blowing or circuit breaker works.c. Trouble with outlet.	 a. Unplug. Then plug again after 10 seconds. b. Replace fuse or reset circuit breaker (repaired by professional personnel of our company) c. Test outlet with other electrical appliances. 	
Oven does not heat.	The door is not closed properly.	Make sure the door is properly closed.	

#DetailsMatter