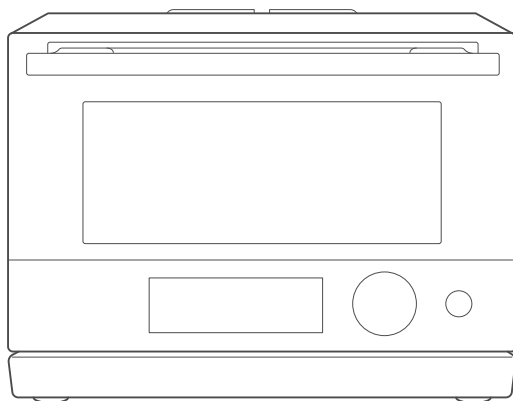


INSTRUCTION MANUAL

MICROWAVE OVEN

MX2-STR25SF(WH)

Please review this instruction manual before operating.



TOSHIBA

CONTENTS

PRODUCT SAFETY

Precautions to avoid possible exposure to excessive microwave energy	EN-01
Specifications	EN-02
Important safety instructions	EN-03
To reduce the risk of injury to persons grounding installation	EN-08
Cleaning	EN-10
Utensils.....	EN-11
Materials you can use in microwave oven	EN-12
Materials can not be used in microwave oven	EN-14

PRODUCT SETTING

Names of microwave oven parts and accessories	EN-15
Water box use	EN-16
Countertop installation	EN-17
Installation	EN-17

INSTRUCTION FOR USE

Before using for the first time	EN-18
Operation	EN-19
Control panel and features	EN-19
1. Speedy cooking	EN-20
2. Microwave cooking	EN-20
3. Steam cooking	EN-22
4. High temp. Steam cooking	EN-24
5. Superheated steam cooking without preheat function	EN-26
6. Superheated steam cooking with preheat function	EN-27
7. Grill cooking with preheat function	EN-29
8. Grill cooking without preheat function	EN-30
9. Air fry with preheat function	EN-32

10. Air fry without preheat function	EN-33
11. Auto menu	EN-35
12. Wireless connection	EN-39
13. Defrost	EN-40
14. Fermentation	EN-42
15. Keep warm	EN-44
16. Sterilization	EN-45
17. Oven dry	EN-46
18. Deodorization	EN-47
19. Cleaning	EN-48
20. Descaling.....	EN-49
21. Eco function	EN-51
Recipes	EN-51
FAQ	EN-52

CLEANING AND MAINTENANCE

Cleaning	EN-53
Trouble shooting	EN-55
One year limited warranty	EN-56



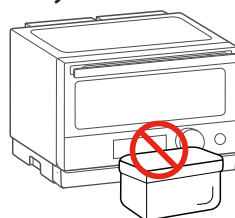
NOTE

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-STR25SF(WH)
MICROWAVE OVEN	General information General usage Companion functions
CAPACITY	25 L
RATED VOLTAGE	220 - 240 V~
RATED FREQUENCY	50 Hz
TYPE OF ELECTRICAL CONNECTION	I
INPUT POWER RATING	2350 W
MICROWAVE INPUT	1550 W
BAKE	1600-1800 W
CONVECTION/AIRFRY	2000-2350 W
STEAM	1850-2150 W
MICROWAVE OUTPUT	1000 W
FREQUENCY SPECIFIED IN THE ISM BAND	2450 Hz
NET WEIGHT	19.8 kg
PRODUCT SIZE	468 x 500 x 338 mm



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.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

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



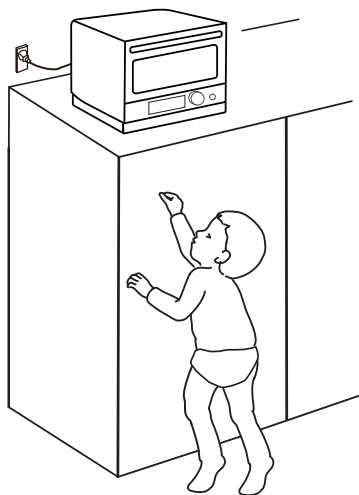
Read and follow the specific: "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**".



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



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



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

IMPORTANT SAFETY INSTRUCTIONS

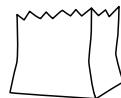
manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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

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

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

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



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

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

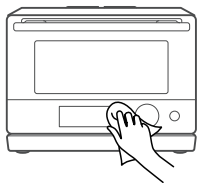
 Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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

IMPORTANT SAFETY INSTRUCTIONS

checked before consumption, in order to avoid burns.

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



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

result in a hazardous situation.

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

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

-
-  This appliance is intended to be used in household and similar applications such as:
1. staff kitchen areas in shops, offices and other working environments;
 2. by clients in hotels, motels and other residential type environments;
 3. farm houses;
 4. bed and breakfast type environments.

IMPORTANT SAFETY INSTRUCTIONS

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

 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.

 Surface of a storage drawer can get hot.

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

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

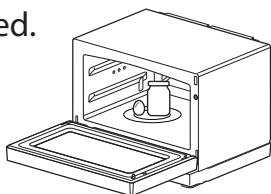
 **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

 Steam cleaner is not to be used.

IMPORTANT SAFETY INSTRUCTIONS

 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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



 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.



DANGER

Electric Shock Hazard:

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION



WARNING

Electric Shock Hazard:

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

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

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

UTENSILS



CAUTION

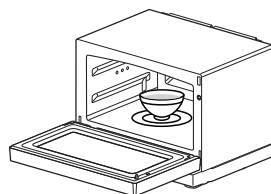
Personal Injury Hazard:

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy. See the instructions on "**Materials you can use in microwave oven**" or "**Materials can not be used in microwave oven**".

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

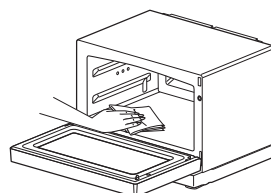
Utensil Test:

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

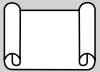


NOTE

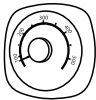
KEEP THE CAVITY AND
WAVEGUIDE AREA CLEAN



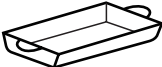
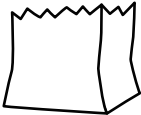
MATERIALS YOU CAN USE IN MICROWAVE OVEN

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

MATERIALS YOU CAN USE IN MICROWAVE OVEN

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

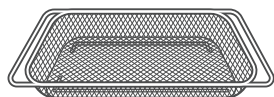
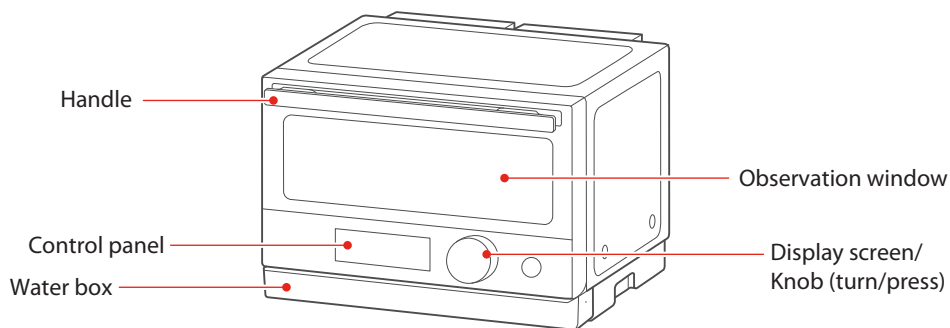
MATERIALS CAN NOT BE USED IN MICROWAVE OVEN

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

PRODUCT SETTING

NAMES OF MICROWAVE OVEN PARTS AND ACCESSORIES

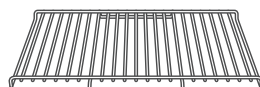
Remove the oven and all materials from the carton and oven cavity.



Air fry basket
(Can't be used in microwave cooking, place in the cavity slot, use for air fry cooking.)



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



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.)



NOTE

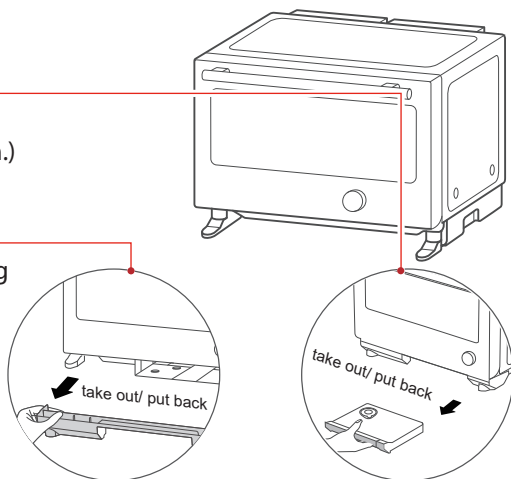
In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

WATER BOX USE

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

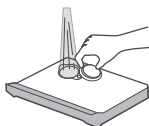
Dirty water box
(Use for catching the water dripping
from the cavity.)

Note: Please dump the unclean
water after cooking.



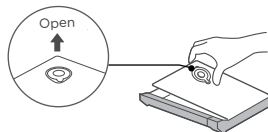
1. Water adding method

Method 1



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

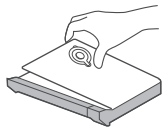
Method 2



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

01



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

02



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

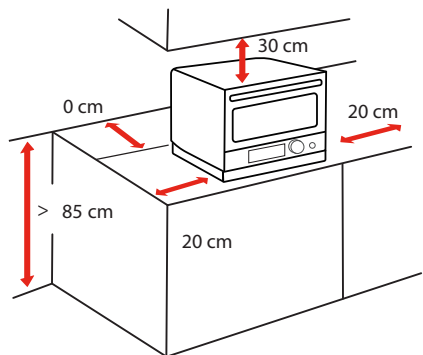
COUNTERTOP INSTALLATION

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 20cm 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.

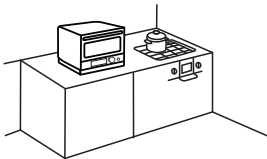


SIDE	DISTANCE CM
Top	30cm
Left	20cm
Right	20cm
Behind	0cm
Front	Open

- 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.

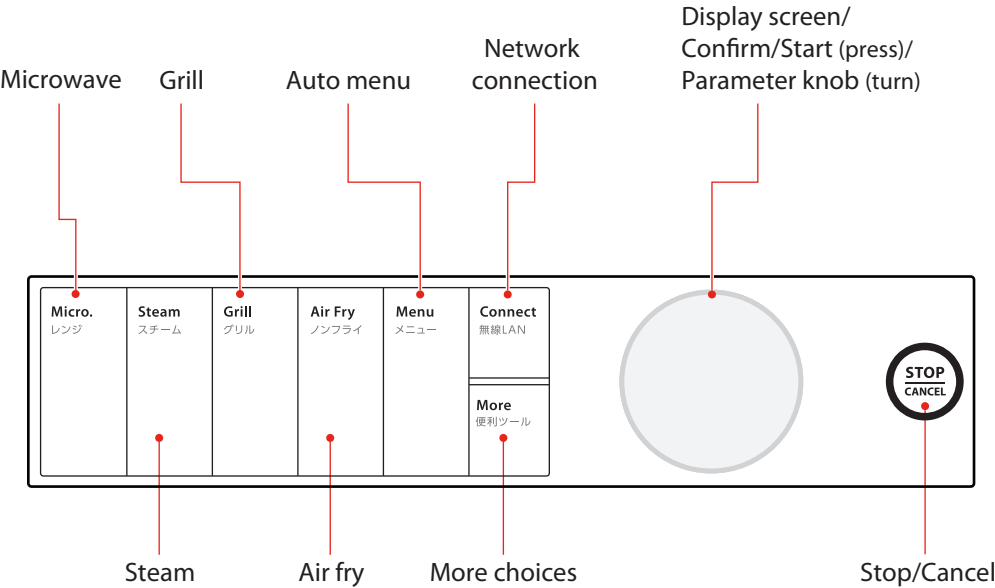


NOTE

You must clean the cooking compartment and accessories.

OPERATION

CONTROL PANEL AND FEATURES



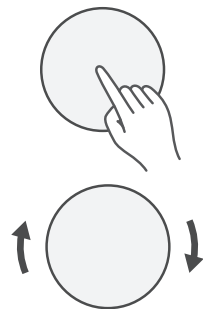
(You can also control the oven by app control)



- App control: Download the TSmartLife first, then connect the app to your oven by the insert of TSmartLife APP connection guide.

1. SPEEDY COOKING

- a In standby mode, press the knob to cook food at 100% power level for 30 seconds.
- b Turn the knob to adjust the cooking time.



2. MICROWAVE COOKING

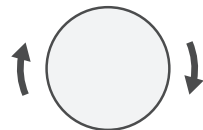
The 5 power levels are available.

POWER	100%	80%	50%	30%	10%
DISPLAY	1000W	800W	500W	300W	100W

- a Press " **Micro.** " once and then "1000W" will display.
レンジ



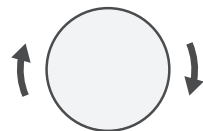
- b Turn the knob to set the power level.
The 5 power levels are available.



- c Press the knob to confirm.



- d Turn the knob to set the cooking time.
The maximum time value is "01h30min".



- e Press the knob to start cooking.



NOTE

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

App Control:

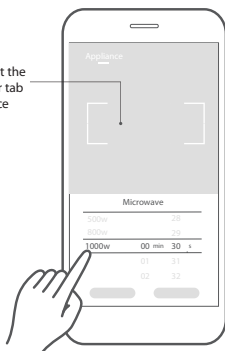


NOTE

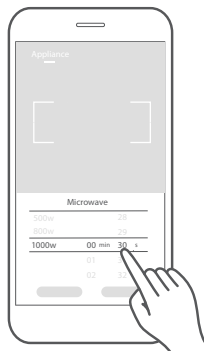
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the microwave icon to enter the cooking function setting page. Swipe up and down to set the power level.

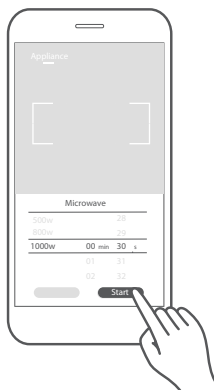
Tap this area to exit the cooking parameter tab and return to device function page.



- 2 Swipe up and down to set the cooking time.



- 3 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

3. STEAM COOKING

- a** Press “**Steam**” once and then “Steam” will display.
スチーム

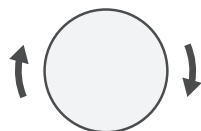
Steam

スチーム

- b** Press the knob to confirm.



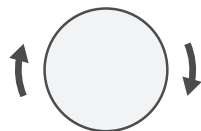
- c** Turn the knob to set the temperature, “50°C-100°C” are available.



- d** Press the knob to confirm.



- e** Turn the knob to set the cooking time. The maximum time value is “01h30min”.



- f** Press the knob to start cooking.



NOTE

- 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, “Open Door Release Heat” will display.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the “Fill Water” will display.

App Control:

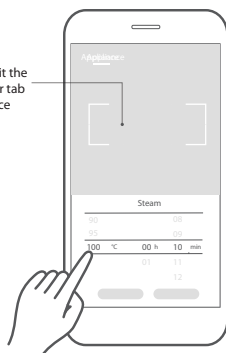


NOTE

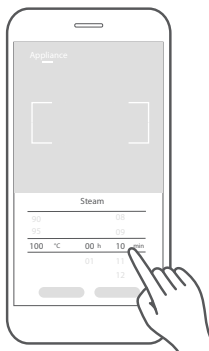
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the steam icon to enter the cooking function setting page. Swipe up and down to set the temperature.

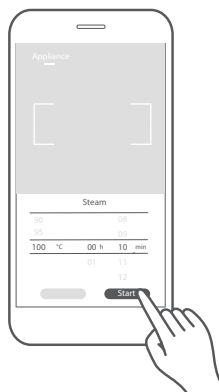
Tap this area to exit the cooking parameter tab and return to device function page.



- 2 Swipe up and down to set the cooking time.



- 3 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

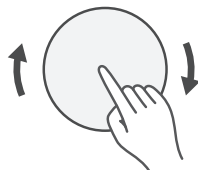
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

4. HIGH TEMP. STEAM COOKING

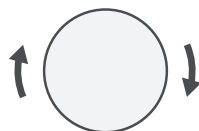
- a** Press “**Steam**
スチーム” once and then “Steam” will display.

Steam
スチーム

- b** Turn the knob to choose the “High Temp. Steam”, and then press the knob to confirm.



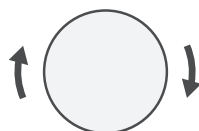
- c** Turn the knob to set the temperature, “110°C-130°C” are available.



- d** Press the knob to confirm.



- e** Turn the knob to set the cooking time.
The maximum time value is “01h30min”.



- f** Press the knob to start cooking.



NOTE

- 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, “Open Door Release Heat” will display.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the “Fill Water” will display.

App Control:

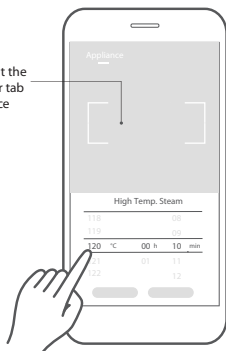


NOTE

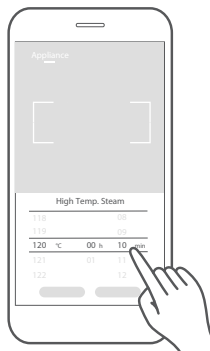
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the high temp. steam icon to enter the cooking function setting page. Swipe up and down to set the temperature.

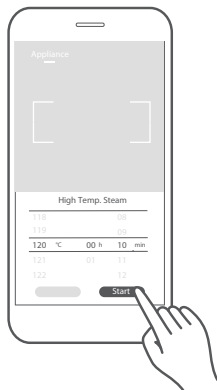
Tap this area to exit the cooking parameter tab and return to device function page.



- 2 Swipe up and down to set the cooking time.



- 3 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

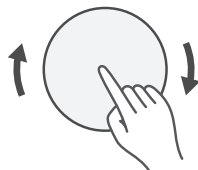
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

5. SUPERHEATED STEAM COOKING WITHOUT PREHEAT FUNCTION—

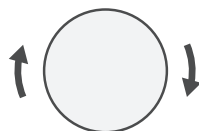
- a Press “**Steam**” once and then “Steam” will display.
スチーム

Steam
スチーム

- b Turn the knob to choose the “Superheated Steam”, and then press the knob to confirm.



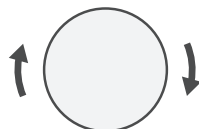
- c Turn the knob to set the temperature, “100°C-230°C” are available.



- d Press the knob to confirm.



- e Turn the knob to set the cooking time.
The maximum time value is “01h30min”.



- f Press the knob to start cooking.



NOTE

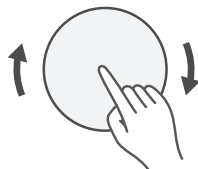
- Before starting the steam cooking mode, please clean the water box and add pure water.
- The cooking time can be changed by turning the knob during operation.
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the “Fill Water” will display.

6. SUPERHEATED STEAM COOKING WITH PREHEAT FUNCTION

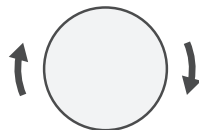
- a** Press “**Steam**” once and then “Steam” will display.
スチーム

Steam
スチーム

- b** Turn the knob to choose the “Superheated Steam With Preheat”, and then press the knob to confirm.



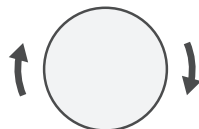
- c** Turn the knob to set the temperature, “100°C-230°C” are available.



- d** Press the knob to confirm.



- e** Turn the knob to set the cooking time. The maximum time value is “01h30min”.



- f** Press the knob to start preheating.



- g** When preheating is completed, “Preheated Keeping Warm” will display. Open the door and place the food in the oven. Close the oven door, and then press the knob to start cooking.



NOTE

- 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).
- In the steam cooking mode, when a water shortage is detected, the cooking process will automatically pause, the “Fill Water” will display.

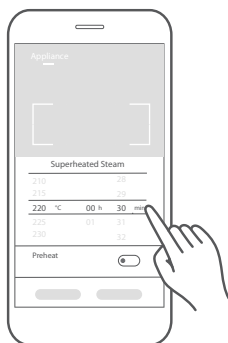
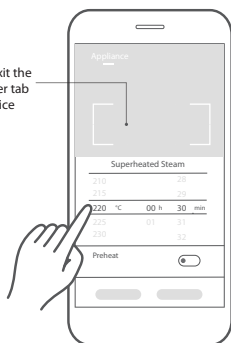
App Control:



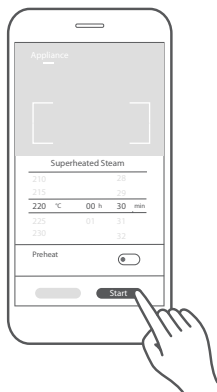
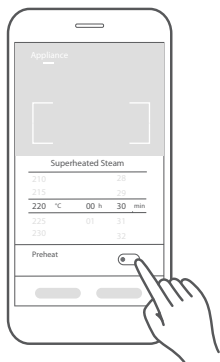
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the superheated steam cooking icon to enter the cooking function setting page. Swipe up and down to set the temperature.
- 2 Swipe up and down to set the cooking time.

Tap this area to exit the cooking parameter tab and return to device function page.



- 3 Tap the ☐ icon to choose the preheating on/off.
- 4 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



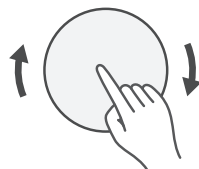
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

7. GRILL COOKING WITH PREHEAT FUNCTION

- a** Press “ **Grill** ” once and then “Preheat” will display.
グリル

Grill
グリル

- b** Press the knob to confirm. And then turn the knob to set the temperature, “100°C-230°C” are available.



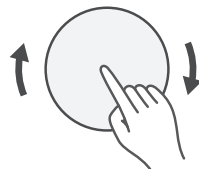
- c** Press the knob to start preheating.



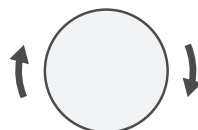
- d** When preheating is completed, “End” will display.
Open the door and place the food in the oven.
Close the oven door, and “Conventional” will display.
And then press the knob to confirm.



- e** Turn the knob to set the temperature, “100°C-230°C” are available. And then press the knob to confirm.



- f** Turn the knob to set the cooking time.
The maximum time value is “01h30min”.



- g** Press the knob to start cooking.



NOTE

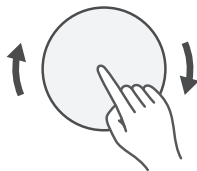
- After preheating is complete, if “ **STOP** ” is pressed or if there is no operation within 30 minutes, the oven will enter the setting of the “Conventional”.
- The cooking time can be changed by turning the knob during operation (except the preheating).

8. GRILL COOKING WITHOUT PREHEAT FUNCTION

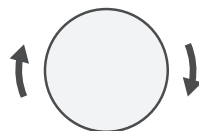
- a Press " **Grill** " once and then "Preheat" will display.
 グリル

Grill
グリル

- b Turn the knob to choose the "Conventional", and then press the knob to confirm.



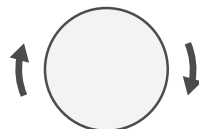
- c Turn the knob to set the temperature, "100°C-230°C" are available.



- d Press the knob to confirm.



- e Turn the knob to set the cooking time. The maximum time value is "01h30min".



- f Press the knob to start cooking.



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

App Control:

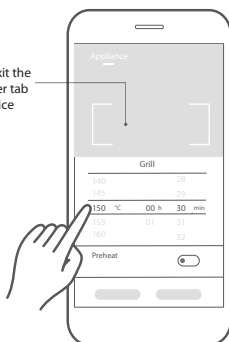


NOTE

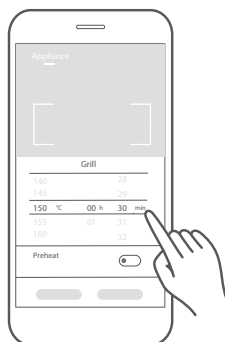
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the grill icon to enter the cooking function setting page. Swipe up and down to set the temperature.

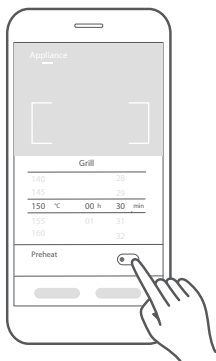
Tap this area to exit the cooking parameter tab and return to device function page.



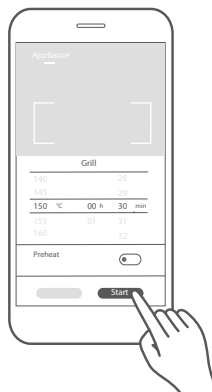
- 2 Swipe up and down to set the cooking time.



- 3 Tap the ☐ icon to choose the preheating on/off.



- 4 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

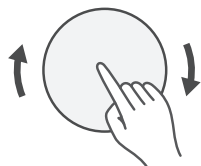
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

9. AIR FRY WITH PREHEAT FUNCTION

- a Press "Air Fry" once and then "Preheat" will display.
ノンフライ

Air Fry
ノンフライ

- b Press the knob to confirm. And then turn the knob to set the temperature, "100°C-230°C" are available.



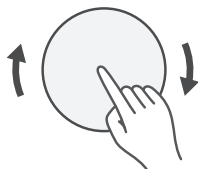
- c Press the knob to start preheating.



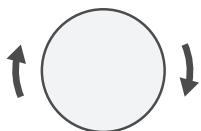
- d When preheating is completed, "End" will display. Open the door and place the food in the oven. Close the oven door, and "Air Fry" will display. And then press the knob to confirm.



- e Turn the knob to set the temperature, "100°C-230°C" are available. And then press the knob to confirm.



- f Turn the knob to set the cooking time. The maximum time value is "01h30min".



- g Press the knob to start cooking.



NOTE

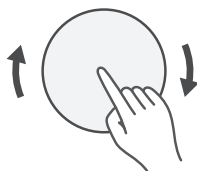
- After preheating is complete, if " **STOP** **CANCEL** " is pressed or if there is no operation within 30 minutes, the oven will enter the setting of the "Air Fry".
- The cooking time can be changed by turning the knob during operation (except the preheating).

10. AIR FRY WITHOUT PREHEAT FUNCTION

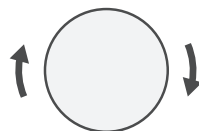
- a** Press "Air Fry" once and then "Preheat" will display.
ノンフライ

Air Fry
ノンフライ

- b** Turn the knob to choose the "Air Fry", and then press the knob to confirm.



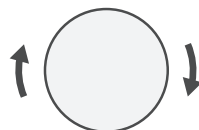
- c** Turn the knob to set the temperature, "100°C-230°C" are available.



- d** Press the knob to confirm.



- e** Turn the knob to set the cooking time. The maximum time value is "01h30min".



- f** Press the knob to start cooking.



NOTE

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

App Control:

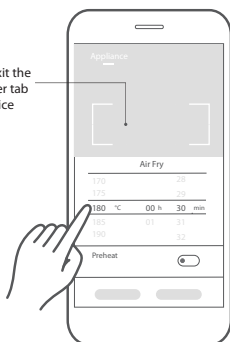


NOTE

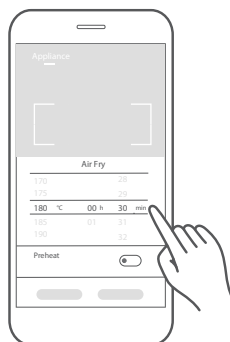
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the air fry icon to enter the cooking function setting page. Swipe up and down to set the temperature.

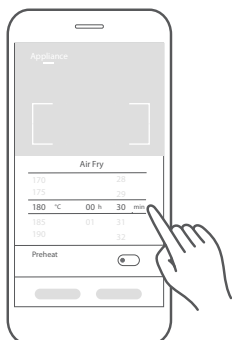
Tap this area to exit the cooking parameter tab and return to device function page.



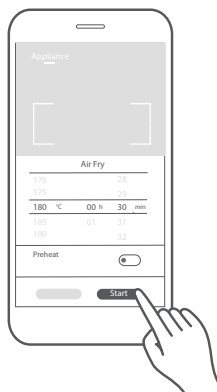
- 2 Swipe up and down to set the cooking time.



- 3 Tap the ☐ icon to choose the preheating on/off.



- 4 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

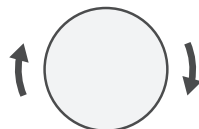
11. AUTO MENU

- a** Press "Menu" once and then "Auto Menu 01/45" will display.

Menu

メニュー

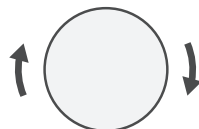
- b** Turn the knob to select the desired menu.
The 45 auto menus are available.



- c** Press the knob to confirm.



- d** Turn the knob to set the cooking time.



- e** Press the knob to start cooking.



NOTE

• For the menus "2, 9, 29, 30, 31, 32, 33, 38", the buzzer will sound to remind you to turn over or stir the food, or add some ingredients during cooking. You must press the knob to continue cooking.

MENU CHART

MENU	WEIGHT/AMOUNT (Recommended)	DEFAULT TIME	POWER
01 Shrimp Tempura	400g	07min	Air Fry 200°C
02 Grilled Saury	300g	15min	Conventional 200°C (with preheat)
03 Grilled Shishamo	250g	20min	Air Fry 230°C
04 Chawanmushi	600g	20min	Steam 100°C
05 Steamed Shrimps with Japanese Tofu	500g	10min	Steam 100°C
06 Low Salt Salmon	200g	07min	Superheated Steam 210°C (with preheat)
07 Nikujaga	1000g	01h10min	Microwave 1000W+500W
08 Baked Honey Chicken Wings	500g	24min	Conventional 200°C (with preheat)
09 Grilled Steak with Black Pepper	500g	07min	Conventional 230°C (with preheat)
10 Grilled Shrimps with Salt & Pepper	400g	09min	Air Fry 200°C
11 Grilled Korean-style Squid	750g	07min	Conventional 230°C (with preheat)
12 Braised Beef Brisket with Radish	1000g	01h10min	Microwave 1000W+500W
13 Steamed Fish Head with Chopped Chili Pepper	600g	20min	Steam 100°C
14 Orleans Roasted Chicken Wing	500g	19min	Superheated Steam 220°C (with preheat)
15 Grilled Sichuan-style Cod	300g	10min	Conventional 230°C (with preheat)
16 Spicy & Sour Chicken Feet	500g	30min	Steam 100°C
17 Steamed Baby Cabbage with Garlic	400g	13min	Steam 100°C
18 Steamed Sea Bass with Lemon	500g	15min	Steam 100°C
19 Steamed Hairy Crabs	600g	18min	Steam 100°C
20 Steamed Frozen Buns	500g	13min	Steam 100°C
21 Steamed Chicken with Red Dates & Goji Berry	500g	20min	Steam 100°C

MENU CHART

MENU	WEIGHT/AMOUNT (Recommended)	DEFAULT TIME	POWER
22 Grilled Vegetable	350g	20min	Conventional 180°C
23 Scallops Mixed with Cucumber Flower	200g	05min	Microwave 1000W
24 Steamed Fish	700g	18min	Steam 100°C
25 Grilled Sweet Potato	1000g	50min	Air Fry 230°C
26 French Fries	500g	20min	Air Fry 200°C
27 Fried Chicken Nugget	500g	23min	Air Fry 220°C
28 Fried Crispy Meat Slices	350g	20min	Air Fry 220°C
29 Fried Chicken Fillets	350g	20min	Air Fry 190°C
30 Baked Honey Chicken Legs	900g	40min	Air Fry 200°C
31 Grilled Sausages	300g	13min	Air Fry 160°C
32 Roasted Honey Chestnut	500g	15min	Air Fry 200°C
33 Deep-fried Peanuts	300g	23min	Air Fry 160°C
34 Oatmeal Shrimps	600g	12min	Air Fry 180°C
35 Portuguese Egg Tart	9 pieces	23min	Air Fry 180°C (with preheat)+ Conventional 220°C
36 Chiffon Cake	8 inches	50min	Air Fry 150°C(with preheat)+ 130°C +140°C
37 Cranberry Cookies	12 pieces	23min	Air Fry 140°C (with preheat)+160°C
38 Toast Bread	500g	40min	Conventional 160°C (with preheat)
39 Cupcakes	350g	17min	Conventional 170°C (with preheat)
40 Croissant	350g	15min	Conventional 160°C (with preheat)
41 Caramel Pudding	800g	20min	Conventional 140°C (with preheat)
42 Seafood Pizza	750g	18min	Conventional 180°C (with preheat)
43 Thin Crust Pizza	600g	16min	Conventional 180°C (with preheat) +200°C
44 Sweet Green Rice Ball	1600g	15min	Steam 100°C
45 Chilled Mango Sago Cream with Pomelo	500g	13min	Microwave 1000W

App Control:

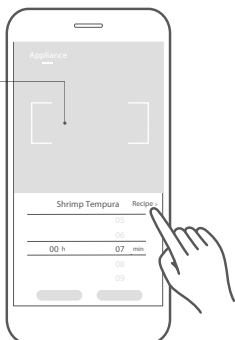


NOTE

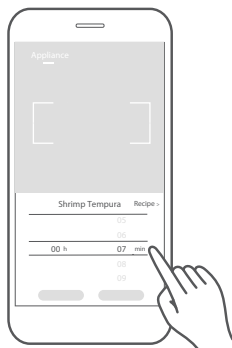
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the menu icon to enter the auto menu function setting page. And then you can tap "Recipe" to open the related recipe.

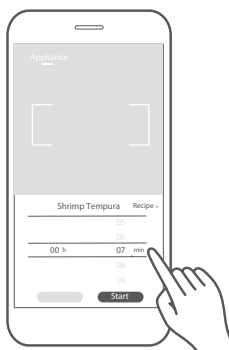
Tap this area to exit the cooking parameter tab and return to device function page.



- 2 Swipe up and down to set the cooking time.



- 3 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

12. WIRELESS CONNECTION

Connect the network:

- a** Press "**Connect**" once and then "No Connection" will display.
無線LAN



- b** Press the knob once, "Open App TSmartLife" will display.
And then open the TSmartLife App to connect the network.
If the network connection is successful, "Connected" will display.
Otherwise, "Connection Failed" will display.



Disconnect from the network:

- a** Press "**Connect**" once and then "Connected" will display.
無線LAN



- b** Press the knob once, "Reset?" will display.



- c** Press the knob again to confirm.
If the link has been removed successfully, the screen will display
"Reset Completed". If it fails, "Reset Failed" will display.



13. DEFROST

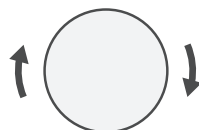
- a Press "**More**
便利ツール" once and then "1/8 Defrost" will display.

More
便利ツール

- b Press the knob to confirm.



- c Turn the knob to set the weight of the food.
The range of weight is 100 to 1500g.



- d Press the knob to start defrosting.



NOTE

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

App Control:

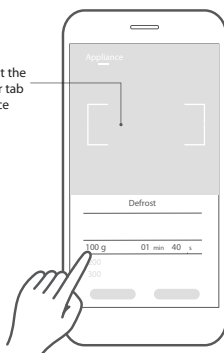


NOTE

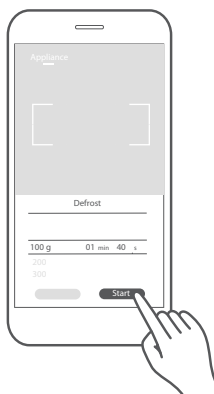
- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the defrost icon to enter the cooking function setting page. Swipe up and down to set the weight of the food.

Tap this area to exit the cooking parameter tab and return to device function page.



- 2 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

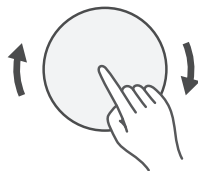
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

14. FERMENTATION

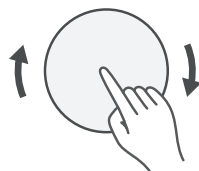
- a Press "**More**"
便利ツール once and then "1/8 Defrost" will display.

More
便利ツール

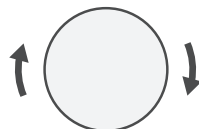
- b Turn the knob to choose the "2/8 Fermentation", and then press the knob to confirm.



- c Turn the knob to set the temperature, "25°C-45°C" are available. And then press the knob to confirm.



- d Turn the knob to set the cooking time. The maximum time value is "12h".



- e Press the knob to start fermenting.



NOTE

- The cooking time can be changed by turning the knob during operation.
- At the start of fermenting, if the cavity temperature is over 50°C, "High Temp. Open Door" will display.

App Control:



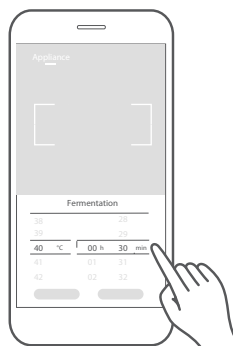
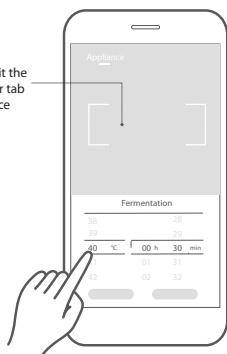
NOTE

- To ensure safety, the APP remote control function is not allowed.

- 1 Tap the fermentation icon to enter the cooking function setting page. Swipe up and down to set the temperature.

- 2 Swipe up and down to set the cooking time.

Tap this area to exit the cooking parameter tab and return to device function page.



- 3 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



NOTE

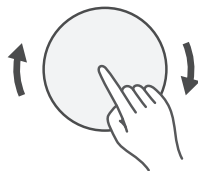
- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

15. KEEP WARM

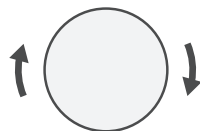
- a** Press “ **More** ” once and then “1/8 Defrost” will display.
便利ツール

More
便利ツール

- b** Turn the knob to choose the “3/8 Keep Warm”, and then press the knob to confirm.



- c** Turn the knob to set the cooking time.
The maximum time value is “02h”.



- d** Press the knob to start keeping warm.



NOTE

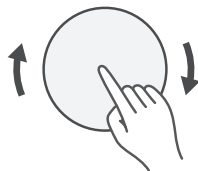
- The cooking time can be changed by turning the knob during operation.
- The keep warm function operates at the conventional 60°C to maintain the food's warmth after cooking.

16. STERILIZATION

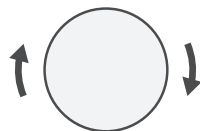
- a** Press "**More**"
便利ツール once and then "1/8 Defrost" will display.

More
便利ツール

- b** Turn the knob to choose the "4/8 Sterilization", and then press the knob to confirm.



- c** Turn the knob to set the cooking time.
The maximum time value is "01h30min".



- d** Press the knob to start working.



NOTE

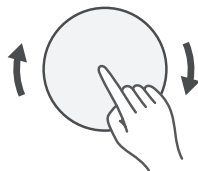
- The cooking time can be changed by turning the knob during operation.
- The sterilization function operates at the steam 100°C.

17. OVEN DRY

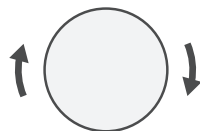
- a** Press "**More**"
便利ツール once and then "1/8 Defrost" will display.

More
便利ツール

- b** Turn the knob to choose the "5/8 Oven Dry", and then press the knob to confirm.



- c** Turn the knob to set the cooking time.
The maximum time value is "01h30min".



- d** Press the knob to start working.



NOTE

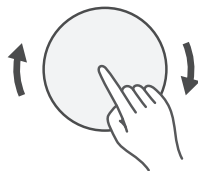
- The cooking time can be changed by turning the knob during operation.
- The oven dry function operates at the air fry 120°C.

18. DEODORIZATION

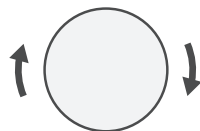
- a Press " **More** " once and then "1/8 Defrost" will display.
便利ツール

More
便利ツール

- b Turn the knob to choose the "6/8 Deodorization", and then press the knob to confirm.



- c Turn the knob to set the cooking time.
The maximum time value is "10min".



- d Press the knob to start working.



NOTE

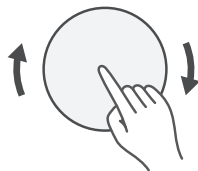
- The cooking time can be changed by turning the knob during operation.

19. CLEANING

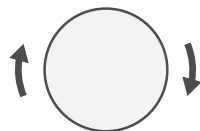
- a Press " **More** " once and then "1/8 Defrost" will display.
便利ツール

More
便利ツール

- b Turn the knob to choose the "7/8 Cleaning", and then press the knob to confirm.



- c Turn the knob to set the cooking time.
The maximum time value is "30min".



- d Press the knob to start working.

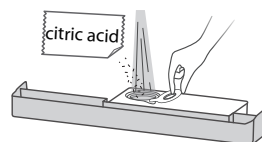


NOTE

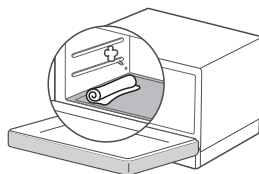
- The cooking time can be changed by turning the knob during operation.
- The cleaning function operates at the steam 100°C.
- Before operating, pour over a rag with clean water and then wipe the residue from the cavity and keep the water box full of water.
- After the end of the cleaning need to clean out the stains with a rag.

20. 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.



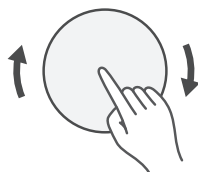
- b** Put a dry towel on the left side of the oven cavity, on the steam outlet. Then close the oven door.



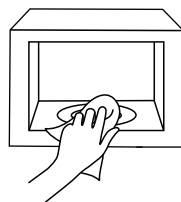
- c** Press “More
便利ツール” once and then “1/8 Defrost” will display.

More
便利ツール

- d** Turn the knob to choose the “8/8 Descaling”, and then press the knob to start working.



- e** When “Wipe Cavity & Change Water” 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.



- f** Press the knob to continue working.



NOTE

- 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.

App Control:

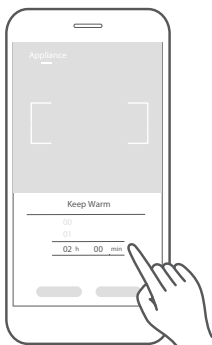


- To ensure safety, the APP remote control function is not allowed.

For the functions “keep warm, sterilization, oven dry, deodorization, cleaning” :

For example, setting the keep warm function:

- 1 Tap the keep warm icon to enter the function setting page. Swipe up and down to set the time.

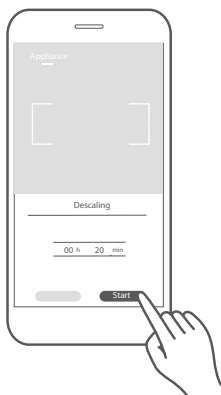


- 2 Tap "Start" to confirm, then press the knob on the appliance to start cooking.



For the function “Descaling” :

- 1 Tap the descaling icon to enter the function setting page. Tap "Start" to confirm, then press the knob on the appliance to start cooking.



- Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

21. ECO FUNCTION

- a** To enter ECO mode:

In standby mode, press "**STOP**
CANCEL" once or if there is no operation within five minutes, the screen will turn off.

STOP
CANCEL

- b** To cancel ECO mode:

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



NOTE

- In ECO mode with the oven door closed, if there is no operation within five minutes, the oven will enter the "OW" mode.
- In standby mode with the oven door closed, press and hold "**STOP**
CANCEL" for three seconds, the oven will enter the "OW" mode.
- In the "OW" mode, you must open the oven door to cancel it, and then the oven will enter the standby mode.

STOP
CANCEL

App Control:



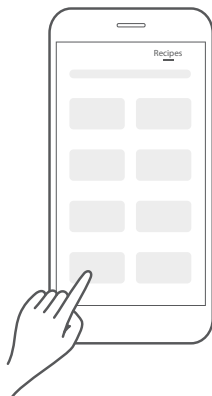
NOTE

- To ensure safety, the APP remote control function is not allowed.

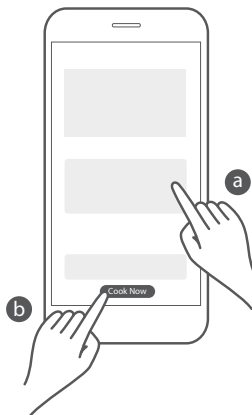
RECIPES

The Recipes page displays cloud recipes, and cooking parameters have been verified by professional chefs. The recipe page is continuously being updated to provide more cooking variety.

- 1** Tap the recipe picture to enter the recipe details page.



- 2** Swipe up and down to view the required ingredients and detailed cooking steps. Tap "Cook Now" to confirm, then press the knob on the appliance to start cooking.



FAQ

1 Q: Does the home appliance support 5G wireless routers?

A: This product does not support wireless routers in the 5G frequency band. Please ensure that the mobile phone is connected to the 2.4G wireless network before networking the home appliance.

2 Q: Why do I need to turn on the Bluetooth of my mobile phone before networking?

A: Turning on the Bluetooth of the mobile phone can improve the success rate of networking and avoid the failure of the home appliance networking.

3 Q: How many family members are allowed to use the APP at most for the same appliance?

A:

- 1) A home appliance only allows one account to be associated. If a new account is used to bind this home appliance, the previous account will be forced to disassociate and can't be used.
- 2) You can use the sharing function in the APP to grant permissions to use the home appliance to the users who need it, enter My Setup-My devices, select the device to be shared, and tap the button at the bottom of the APP to add the sharing user
- 3) There is no limit to the number of sharing users. The users shared to have all the operating permissions of the home appliance. Please use this function with caution
- 4) After the sharing user deletes the home appliance, the home appliance of the user shared is automatically deleted from the APP. If the user shares to delete the home appliance, it is only deleted from its account, without affecting other users.

4 Q: Why the product can't be searched by model in the APP?

A:

- 1) Check whether the region on the APP setting page is the same as the purchase region. If the address information is incorrect, the model can't be displayed.
- 2) If the area of the APP setting page is correct, contact the after-sales service or ask for assistance through the help portal on the APP.

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.



WARNING

- 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

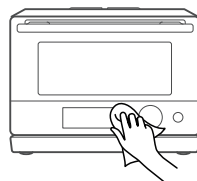


Cleaning agents with a high alcohol content

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.

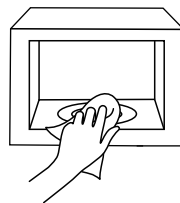


COOKING COMPARTMENT MADE OF STAINLESS STEEL

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
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 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.

#DetailsMatter