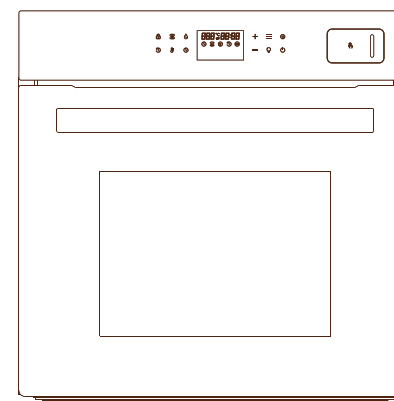


# Cimatech

## INSTRUCTION MANUAL



### Combi Steam Oven CSO708YB

Please read these manual before using this appliance  
Important: keep these instructions for local inspector use  
and future reference

## 10.Environment and Protection

Outer packaging materials is recycled material, internal packing foam is non-biodegradable material, please properly classify for treatment, or contact the recycling center.

Note: Packaging materials emit small amounts of unpleasant gas, so please place these materials in safety place or properly treated to stay away from children.  
This product should be discarded properly. Please hand it over to the enterprise with waste electrical and electronic products for treatment. For correct treatment methods, please refer to the national or local regulations on the treatment of old electrical and electronic products.

Name and Content of Harmful substance

Part Name	Harmful substance					
	Lead(Pb)	Mercury(Hg)	Cadmium(Cd)	Chromium(Cr)	PBB	PBDE
Electrical components	X	○	○	X	○	○
Structural components	○	○	○	○	○	○
Control unit	X	○	○	X	○	○
Accessory parts	X	○	○	X	○	○
<p>○ indicates that the content of the hazardous materials in all homogeneous materials of the component is below the limit requirements specified by GB/T26572.</p> <p>X indicates that the content of the hazardous substance in at least one homogenous material of the component exceeds the limit requirements specified in GB/T26572.</p> <p>🕒 The “environmental protection period” of the product in the specification is 10 years.</p>						

### Product Implementation Standards:

IEC60335-2-6(ED.6); IEC60335-2-6(ED.3);AM1;  
IEC60335-2-6(ED.3);AM2;AM3;IEC60335-2-6(ED.4);AM1;  
IEC60335-1:2001/AMD2:2006;IEC60335-1:2010/AMD1: 2013;  
IEC60335-1:2010/AMD2:2016;IEC60335-1:2001;  
IEC60335-2-6:2002;IEC60335-2-6:2014

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## 1.PRODUCT SPECIFICATION SHEET

Product	Combi Steam Oven
Model	CSO708YB
Volume	74L
Rated voltage/Frequency	220V/50Hz
Maximum Power	3100W
Working Temperature	30°C - 250°C
Product Size	595mm(W)x597mm(H)x545mm(D)
Product Net Weight	38.8Kg

## 2.INSTRUCTIONS FOR SAFE

This manual is an integral part of the appliance and therefore must be kept in its entirety and in an accessible place for the whole working life of the oven. We advise careful reading of this manual and all the instructions therein before using the oven. Installation must be carried out by qualified personnel in accordance with the regulations in force. The appliance has been built to carry out the following functions: Cooking and heating-up of food. All other uses are considered improper. The manufacturer declines all responsibility for improper use.

◇ Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

◇ It is obligatory for the electrical system to be grounded according to the methods required by safety rules.

◇ When linking up to mains by plug and socket, make sure that both are compatible and connect by means of a power cable complying with applicable regulations.

The socket must be accessible after the appliance has been built in.

**Never unplug by pulling on the cable.**

◇ **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.**

◇ Do not obstruct ventilation openings and heat dispersal slits.

◇ Immediately after installation carry out a brief inspection test of the oven, following the instructions below. Should the appliance not function, disconnect it from the supply and call the nearest technical assistance centre. **Never attempt to repair the appliances.**

◇ Always check that the control knobs are in the "zero" (off) position when you finish using the oven.

◇ Never put inflammable objects in the oven: They could be accidentally lighted and cause fires.

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

◇ During use the appliance becomes very hot, take care not to touch the heating elements inside the oven.


◇ 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.

## 9. Troubleshooting

Problem	Possible cause	Solution
The display screen is not bright	1.The machine is not connected to the power supply 2.The power cord does not work properly	1.Connect the power supply 2.Contact the after-sale service
The display screen is abnormal	1.The display screen is damaged 2.Computer board components are damaged	Contact the after-sale service
The door leak	1.The sealing ring on the door is not fitted properly 2.The door hinge is damaged 3.The door is not closed	1.Contact the after-sale service 2.Close the door again properly
The light does not work	1.The bulb is damaged 2.The lampholder is damaged 3.The PC board is damaged	Contact the after-sale service
The fan motor does not work	1.The motor is damaged 2.The PC board is damaged	Contact the after-sale service
The button fails	1.The conductive buttons are poorly assembled or damaged 2.The PC board is damaged	Contact the after-sale service
No steam	1.Water pipe is blocked or damaged 2.The solenoid valve is damaged 3.The water injection system is not sealed well 4.The steam generator is damaged	Contact the after-sale service
E-1	Sensor fault or sensor connector is loose	Contact the after-sale service
E-2	Steam generator failure or sensor connector plug loose	Contact the after-sale service
E-3	The heating system temperature does not reach the preset temperature	Contact the after-sale service
E-4	Communication fault between display and power board, or connecting plug loose	Contact the after-sale service

Note: Time setting can only be set in non-working mode and invalid in other mode.  
If the time has not been set, the reservation function cannot be started.

### 7.8 The Water Shortage Alarm

1. In the working mode, when the water shortage button  flashes with alarm sound, it means the water tank needs to add water. Pull out the water tank under the water shortage alarm state and fully filled, then touch the start/stop key to continue to work.

### 7.9 Special Function Description

1. Disinfection function and drying function can be chosen directly on the control panel to start the work.

### 8. List of cooking recommendations

Food cooking mode and recommended working hours

Food Name	Application Mode	Operation Time
Fish	Fast hot	20-30 minutes
Chicken leg ribs	The wind baked	25-30 minutes
Vegetables	Ordinary steam mode	15-20 minutes
Frozen meat and frozen dumplings	Freeze mode	45-50 minutes

Note: when actually cooking food, working hours may vary due to the size and thickness of food.  
Please adjust working hours appropriately.

- ◇ All surfaces in appliance can get hot.
- ◇ The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

### 3. INSTRUCTION FOR PROPER USE

#### 3.1 Technical Guidance

- ◇ Please read this manual and all the instructions before using the oven at the first time to avoid from accident or damage to the oven.
- ◇ The oven must be used as described in the instructions. The users should bear the risks for any other usage. The manufacture will not take responsible for the damage caused by improper use.
- ◇ In order to keep the oven hygienic and avoid gathering moisture in the oven, please clean the pastry plate and bottom plate after each use.
- ◇ Please use the soft cloth to clean and dry the oven cavity after each use.
- ◇ If the oven will not be used for a period of time, please clean thoroughly to avoid odor and cut off the power supply.

Warning: To prevent electric shock, cut off the power supply before maintenance.

#### 3.2 Child Lock

- ◇ Please install the oven at a height that the child cannot reach.
- ◇ Use the child lock function to prevent children from operating the oven.
- ◇ The oven is intended only for adults who have read this manual. Take care of the children all the time, they do not understand the potential dangers of touch the oven.
- ◇ To avoid child injuries, do not let them play with the oven or control equipment.
- ◇ Before abandon the oven, please turn off the power supply and remove all power cables on the oven back to prevent misuse, this work should be done by a suitable person.

Warning: Pay attention to prevent hot injury near the door chain during use the oven.

#### 3.3 Prevent the Damage

- ◇ Do not use the oven to heat the bottle or jar, it may damage the oven due to the internal pressure burst, and also may cause family damage or burns.
- ◇ Cooking food should not stay in the oven for long time to avoid oil and gas condensation erosion into the oven.
- ◇ Do not use metal containers or bottle in the oven that may cause oven corrosion.

#### 3.4 Pay attention to scald

- ◇ The oven will be very hot in use and after use in a period of time, please take care.
- ◇ Please use heat insulation gloves. But don't wet the gloves, otherwise the heat will quickly pass through the gloves and cause burns.
- ◇ When put in or take out the plate, don't splash liquid. At the same time, don't touch the top heating element to avoid scald.

#### 3.5 Product Failure

- ◇ If the oven is damaged, please turn off the power supply immediately. Do not use the oven again before repair. Please contact the qualified technician for maintenance.
- ◇ Maintenance shall be carried out by qualified and trained technicians. The manufacturer shall not be responsible for the unauthorized repairs. Do not remove the oven casing.
- ◇ If the power cord is damaged, it must be replaced by professionals to avoid danger.

#### 3.6 Use Guidelines

- ◇ Food should be cooked thoroughly. There are many factors that will affect cooking time, including food size, portions, temperature, recipes and so on. Some food have microorganisms, which need to be cooked thoroughly to sterilize. Therefore, when cooking poultry and similar food, it must be cooked thoroughly. For any uncertainty, please choose a longer cooking time.

◇ If use a plastic container, the plastic material should heat withstand up to 300 °C, otherwise it will melt down or crack.

◇ If the environment has cockroach and other pests, pay attention to keep the local environment clean.

### 3.7 General Instructions

◇ The packaging materials will not damage the environment and can generally be recycled.

◇ Make sure that all plastic packaging has been safely discarded and placed away from the children to prevent misuse!

◇ Do not casually discard the above materials to ensure that they are recycled.

◇ When in high temperature, users may hear sound of food in the oven, which is normal.

### 3.8 Clean

◇ Before cleaning the oven, please unplug and wait for fully cool down.

**Note: It is strictly forbidden to immerse the oven in water or other liquids!**

◇ For best oven upkeep clean regularly after cool down. Take out all removable parts. To clean and preserve the stainless steel surfaces, always use only specific products that do not contains abrasives or chlorine-base acids. Pour the product on a damp cloth and wipe the surface, and dry with a soft cloth.

◇ Use normal non-abrasive products for plate, grill and other parts.

**Note: Do not use metallic sponges, sharp scrapers and abrasive products to avoid damage the surface.**

**Warning: 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.**

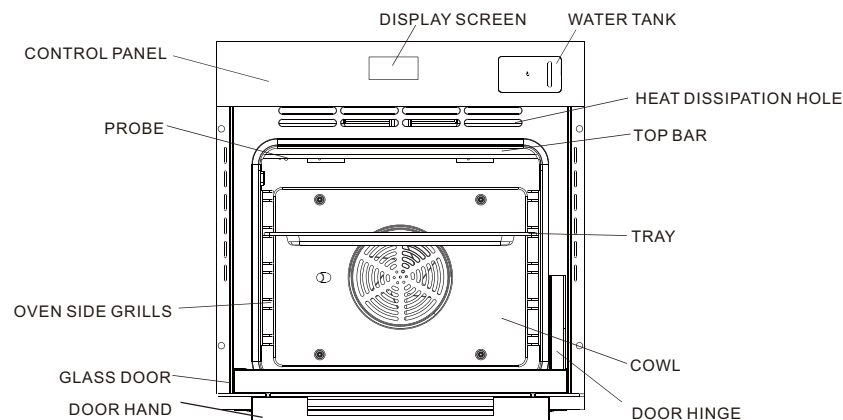
### 3.9 Maintenance

◇ The oven maintenance should be carried out by qualified professionals. Please do not repair by yourself. If you have any question, please contact your local dealer.

Note: Door glass and lighting are not in the warranty.

## 4. General Overview and Electrical Schematic Diagram

### 4.1 General Overview



2. Touch the function key and choose either menu key, and the work icon flashes. The default time and default temperature are displayed, touch the clock key can adjust the working time, adjust the required time by forward key and back key. Touch the temperature key can adjust the temperature, adjust the required temperature by forward key and back key. finally, touch the start and stop key to start working.

Give an example:

Select the air roasting function, center temperature 180°C for 30 minutes:

1. Select by function, choose the air roasting function.

2. Set the temperature

2.1 Touch the temperature key to start setting the temperature

2.2 Touch the forward key and back key to adjust the temperature to 180°C

3. Cooking time setting

3.1 Touch the clock key to start setting the cooking time

3.2 Touch the forward key and back key to adjust the time to "30:00"

Touch the start and stop key to start, the cooking starts. The countdown starts from "30:00" the temperature shows the current temperature, and gradually rises to the set temperature to show the set temperature.

### 7.4 Start/Pause/Cancel Function

1. After setting the cooking menu, touch the start and stop button (⏻) to start the work, and then touch it again to enter the pause mode.

2. If the start-stop key is touched under the cooking pause, the work can be restarted.

3. During the oven cooking process, touch on/off key (⏻) to cancel the work, and return to the operation mode.

### 7.5 Furnace lamp mode

1. The furnace light is off while working, touch to light up when it is not working.

2. When connect the electricity, the light is off. Touch the light key to turn on the light.

3. Touch the light key (💡), the light is turn on and touch it again, the light will turn off.

4. The light will turn off after 3 minutes automatically without touching any button.

### 7.6 Child Lock Function

1. In the operation mode, touch the child lock key (🔒) for 2 seconds, all the keys can not be operated except the child lock key and light key. Touch the child lock key for 2 seconds again to inactivate.











2. In the working time, touch the child lock key for 2 seconds, all the keys can not be operated except the child lock key and light key. Touch the child lock key for 2 seconds again for return to normal operation state. Using this function does not affect the normal working of the steam oven, but only can not use the screen button.

### 7.7 Reservation Function (In operation state)

1. Touch the clock key (🕒) to display "00:00" then touch the +/- key to adjust (see the setting of 7.2 for details). The time key (🕒) on the display is bright.

2. Reservation setting: after the menu set, touch the reservation key (⌚), the key flashing. The hours can start to adjust, then touch the forward key+ or back key- to adjust the reservation hours. Touch the reservation key again, the minutes can start to adjust, then touch the forward key+ or back key- to set. Touch the start/stop button (⏻) to confirm the reservation. The clock ":" start flashing, and the reservation work starts.

6.2 Menu Function

Menu	Function	Temp. &Time	Menu	Function	Temp. &Time
	Fast hot	200°C/50 min		Tender roast	180°C/40 min
	Fan baked	200°C/60 min		High temp. steam	120°C/30 min
	Fan roast	220°C/60 min		Steam	100°C/30 min
	Roast	200°C/60 min		Defrost	50°C/15 min
	Disinfect	120°C/30 min		Dry	80°C/60 min

Working time, operating temperature setting:


1.Working hours range from 1-90 minutes.

2.Operating temperature range from 30°C-250°C


The maximum steam temperature is 100°C, and the roast maximum temperature is 250°C

7. Use of the Oven

7.1 Connect the power supply

1.For initial power on, lights on for one second and the buzzer beeps once. Entering the standby mode, the on/off key  does not flash.

2.Touch the on/off key  for 3 seconds, the display screen will light. Enter the operation mode, no operation within 3 minutes will return to the standby mode.

3.In the operation mode, touch the function key  to select the required work menu, touch and hold the clock key to show the time "00:00", with no operation going back to the operation mode in 5 seconds.

7.2 Clock settings(in the operation state)

1.Touch the clock key for 3 seconds, hour "00" begins to flash, minutes always on.

2.Touch the forward key and back key to set the hour and range between 0-23.


3.Touch the clock key again, minute "00" begins to flash, hours always on.

4.Touch the forward key and back key to set the minute and range between 0-59.

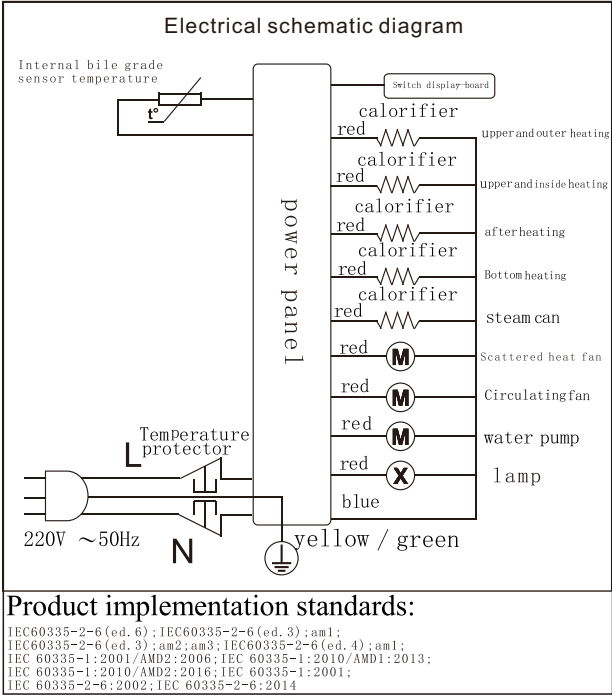
5.Touch the clock key again, the clock set up complete.

6.If you do not touch the clock key to confirm, it will return to operation mode after 5 seconds. The clock key cannot be set at work mode.

7.3 Select function(in operation mode)







1.The combi steam oven has 10 functions. Touch the function key  every time, the corresponding menu function light will light, showing the default time and temperature.

4.2 Electrical schematic diagram



4.3 Packing List

To ensure your correct installation and use, please check whether the accessories are all attached.

Attachment name	QTY	Attachment name	QTY	Attachment name	QTY	Attachment name	QTY
 manual	1	 steam rack	1	 tray	1	 sponge	1
 glove	1	 certificate	1				

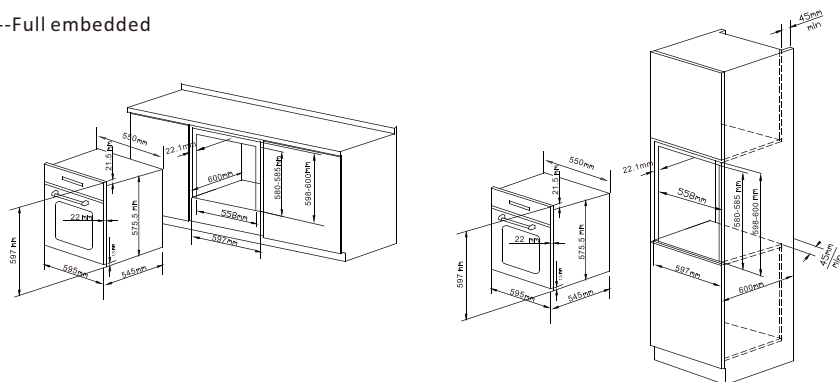
## 5. Instruction for installation

No.	Description	Wide	High	Deep	Remark
1	Full hole size	597	600	600	There are steps in the cabinet
2	Size of semi-embedded hole	558	585	600	Through hole

(Pictures are for reference only, subject to the physical objects)

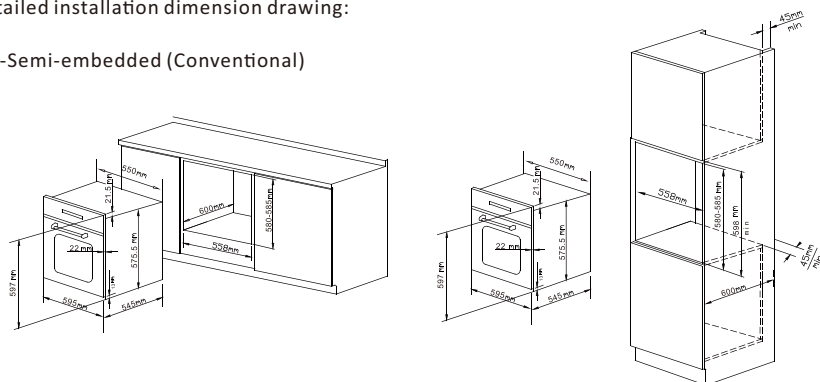
Detailed installation dimension drawing:

-----Full embedded



Detailed installation dimension drawing:

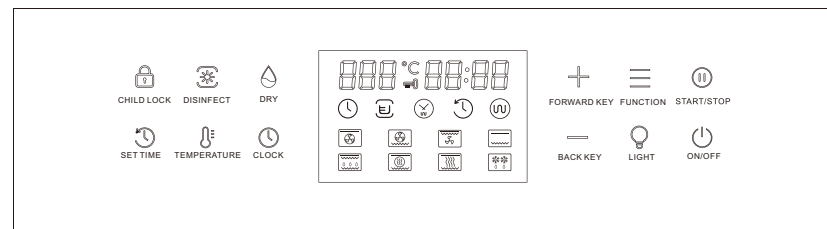
-----Semi-embedded (Conventional)



Note:

1. The oven must be installed on flat surface and the air can circulate around the cabinet as far as possible. It is recommended that the splint and pad should be covered with non-combustible insulation materials.
2. The power cord should be convenient to connect, and must be properly grounded.

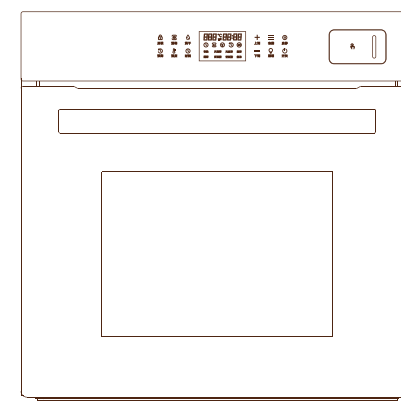
## 6. Control Panel and Function Table



### 6.1 Key Button Function

	Fast hot		Tender roast
	Fan baked		High temperature steam
	Fan roast		Steam
	Roast		Defrost
	Time		Operation time
	Appointment time		Lack of water
	Heat		Lighting

# Cimatech



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## 二合一蒸焗爐CSO708YB 使用及保養說明書

首先非常感謝您選用本公司蒸焗爐，此說明書的所有資訊和指導方針是在遵守適用的規章，為當前工程發展狀態與我們長期以來的知識和經驗下所編輯而成。

如有特別的結構、附加指定的選項或由於新技術變更，實際供應的範圍可能會偏離這裡所說的描述和說明。如您有任何疑問請聯絡製造商。

為使本產品的性能充分發揮，減少不必要的損失和傷害，開啟設備上的任何運作前，請先仔細閱讀使用說明書，特別是在啟動設備前！

製造商對於違章操作所造成的損害或過失不承擔任何責任。

本說明書應直接貯藏在設備上，以便操作設備者能方便取閱。在改進性能特性和進一步發展的範圍內，本公司有權保留對產品的技術性變更。


## 環境與保護

外包裝材料是可回收材料，內包裝泡沫塑料為不可降解材料，請分類處理，或者與您附近的回收中心聯繫。

注意：包裝材料會散發微量令人不適的氣體，所以請您將這些材料置於安全地帶或者正確處理，保證遠離兒童。

本產品熬過使用期限或者經過維修無法正常工作後，不應隨意丟棄，請交由廢電器電子產品處理資格的企業處理，正確的處理方法請查閱國家或當地有關舊電器電子產品處理的規定。

## 產品中有害物質的名稱及含量

部件名稱	有害物質					
	鉛 (Pb)	汞 (Hg)	鎘 (Cd)	六價鉻 (Cr)	多溴聯苯 (PBB)	多溴二苯醚 (PBDE)
電器部件	X	○	○	X	○	○
結構部件	○	○	○	○	○	○
控制部件	X	○	○	X	○	○
附屬部件	X	○	○	X	○	○
<p>○ 表示該有害物質在該部件所有均質材料中的含量均在GB/T26572規定的限量要求以下。 X 表示該有害物質至少在該部件的某一均質材料中的含量超出GB/T26572規定的限量要求。</p> <p> 本產品在壽命數所述的正常情況下使用時的“環保使用期限”為10年。</p>						

## 產品執行標準

IEC60335-2-6(ED.6); IEC60335-2-6(ED.3);AM1;  
IEC60335-2-6(ED.3);AM2;AM3;IEC60335-2-6(ED.4);AM1;  
IEC60335-1:2001/AMD2:2006;IEC60335-1:2010/AMD1: 2013;  
IEC60335-1:2010/AMD2:2016;IEC60335-1:2001;  
IEC60335-2-6:2002;IEC60335-2-6:2014

## 9.常見故障排除及處理方法

故障現象	可能原因	處理方法
顯示屏不亮	1.機器沒有連上電源 2.電源線不能正常工作	1.連接上電源 2.聯繫售後服務
顯示屏顯示異常	1.顯示屏損壞 2.電腦板組件損壞	聯繫售後服務
門漏氣	1.門上的密封圈裝配不良 2.門鉸鏈損壞 3.門沒關上	1.聯繫售後服務 2.重新把門關嚴實
燈不亮	1.燈泡損壞 2.燈頭損壞 3.電腦板損壞	聯繫售後服務
風扇電機不工作	1.電機損壞 2.電腦板損壞	聯繫售後服務
按鍵失靈	1.導電按鍵裝配不良或損壞 2.電腦板損壞	聯繫售後服務
不出蒸汽	1.水管堵塞或損壞 2.電磁閥損壞 3.注水系統密封不好 4.蒸汽發生器損壞	聯繫售後服務
E-1	箱體傳感器故障或傳感器連接線插件鬆動	聯繫售後服務
E-2	蒸汽發生器故障或傳感器連接線插件鬆動	聯繫售後服務
E-3	加熱系統（箱體內部）溫度沒有到達預定的故障	重新設置溫度或聯繫售後服務維修
E-4	通信聯絡故障，顯示屏與電源板通信不通或連接線插頭鬆動	聯繫售後服務



- 任何改裝、以及不正確的安裝，調整、維修或維護都可能導致財產損失或人員傷亡，如需調整或維修應與供應商聯絡，並由經過訓練的人員進行。
- 爲了您的安全，請不要在本產品附近存放或使用易燃易爆氣體、液體或物品。
- 此設備不應由生理、知覺、或心理機能有障礙或缺乏經驗及知識的人（包含兒童）使用，除非有人監督負責他們的安全或給予指導說明如何操作設備。
- 請監督兒童確保他們的人身安全。
- 請小心儲藏使用說明書。如設備交由第三者使用，請一併將使用說明書交付使用。所有使用設備者必須堅持遵守使用說明書資訊以及安全指導方針。如器具定位於緊靠牆壁、隔板、廚房設備、裝飾板等位置，建議這些設備和設施用不可燃材料製作，否則應以適當的不可燃絕熱材料加以覆蓋，並且密切注意防火規章。
- 本設備沒有用戶可用的零配件，爲避免產品損壞和人身傷害，請在維修時使用原裝零件。
- 本機外殼必須接地確保安全，多謝合作！

- 特別提醒：
  - 1.首次使用機器，請先認真閱讀本使用說明書，工作前請用清水擦拭內膽並用第一功能檔位“快熱”工作20分鐘高溫除異味。
  - 2.使用蒸箱功能後，建議及時清理內膽、玻璃或者用第二個功能檔位“風焙烤”工作20分鐘來烘乾水汽保護內膽。
  - 3.工作時候請注意，粉末狀食物請不要使用帶有循環風機的功能檔位，以免粉末食品吸入循環風機內，影響內部循環風機正常工作。

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### 7.8缺水警報

1.在工作狀態下，當缺水鍵閃爍並有報警聲，說明水箱裡面的水用完需要加水，在缺水警報狀態下拉出水箱加滿水後按啟停鍵繼續工作。

### 7.9特殊功能說明

消毒與烘乾功能可直接選擇功能開始工作。

### 8.烹飪推薦列表

食物烹飪模式及建議工作時間

食物名稱	應用模式	工作時間
魚類	快熱	20-30分鐘
雞腿 排骨	風焙烤	25-30分鐘
蔬菜	普通蒸模式	15-20分鐘
冰凍肉 冰凍餃子	解凍模式	45-50分鐘

**注：**實際烹飪食物時，工作時間可能因食物大小及厚度存在差異，請適當調整工作時間。

### 7.3 選擇功能（在操作狀態下）

1.此款蒸焗爐一共有10個功能，每按一次菜單鍵對應的菜單功能燈亮，顯示默認時間默認溫度。

2.觸摸任何一種菜單鍵，工作圖標閃爍。默認時間和默認溫度顯示，這時按時間鍵能調整默認工作時間，按上調或下調來調整所需時間，按溫度鍵能調整默認溫度，按上調或下調來調整所需溫度，再按啟停鍵確定啟動。

舉例：

選擇風焙烤功能，爐心溫度180°C，工作時間為30分鐘的步驟：

1.按功能選擇鍵選擇風焙烤功能。

2.爐心溫度設置。

2.1按溫度鍵開始設置內腔工作溫度。

2.2按上調或下調來調整內腔工作溫度到180°C。

3.烹飪時間設置

3.1按時間鍵開始設置烹飪時間。

3.2按上調或下調來調整時間到“30:00”。

按啟停鍵確定啟動，烹飪開始工作，烹飪時間開始從“30:00”開始倒計時，溫度顯示當前溫度，並逐步升至設定溫度後一直顯示設定溫度。

### 7.4 啟動/暫停/取消功能

1.設定烹調菜單後按啟停鍵①，可以啟動工作，再按一下進入暫停狀態。

2.若在烹調暫停下按啟停鍵，可重新啟動工作。

3.在烹飪過程中，按開關鍵①取消工作，回到操作狀態。

### 7.5 爐燈模式

1.爐燈在工作時不亮，在沒有工作的情況下，輕按一下照明鍵，爐燈亮。

2.在通電狀態下爐燈滅，需要時手動啟動。

3.輕按一下照明鍵，爐燈亮，再按一下爐燈滅。

4.爐燈亮後，在不關掉情況下，爐燈3分鐘後滅。

### 7.6 鎖屏功能（隨型號配置）

1.在操作狀態下，按 $\square$ 鎖屏鍵2秒後，能鎖住屏幕的按鍵，除鎖屏鍵和照明鍵外，所有按鍵都不能操作，再按鎖屏鍵2秒後，屏幕才能恢復正常。

2.在工作狀態下，按鎖屏鍵2秒後，能鎖住屏幕的按鍵，除鎖屏鍵和照明鍵外，所有按鍵都不能操作，再按鎖屏鍵2秒後，屏幕才能恢復正常。使用該功能不影響正常工作，就是不能使用屏幕按鍵。

### 7.7 預約功能（在操作狀態下）

1.按時間鍵①顯示時間“00:00”再按+上調或-下調鍵調整好當前準確的時間（詳見

7.2的時鐘設置）。顯示屏上的時間標誌亮①。

2.預約設置：在菜單設定完成後，按預約鍵①，預約標誌閃爍，時間的小時位可以開始調整，再按+上調或-下調鍵調整預約小時。按預約鍵時間的分鐘位可以開始調整，再按+上調或-下調鍵調整分鐘。再按啟動鍵①確認，預約顯示標注開始閃爍，時鐘“：”開始閃爍，預約工作開始。

說明：時間設置隻有在非工作狀態下才能設置，其他狀態下無效；如果不設置時間，無法啟動預約功能。

## 1. 產品規格

名稱	二合一蒸焗爐
型號	CSO708YB
容積	74L
額定電壓/頻率	220V/50Hz
最大功率	3100W
工作溫度	30°C - 250°C
外形尺寸	寬595mm高597mm深545mm
產品淨重	38.8Kg
認證	CB

## 2. 安全指導

使用前請仔細閱讀說明書，各項操作請嚴格遵守說明書中的各項要求。本設備為家用通用設備，其功能為：烹飪及加熱食物，具備烤和蒸的多種功能。

**由於不正確使用所造成的一切損失，廠商概不負責。**

• 不要丟去包裝物，分離各種不同的原料送至最近的廢物回收中心。

• 根據安全規則電力系統必須與地連接。

• 當連接插頭和插座時，二者的型號必須相符，插座必須安在牆上並且插頭容易到達的位置。拔去插頭時不要拽電纜線。如果電源線損壞，為避免危險必須由製造商、其維修部或類似部門的專業人員更換。

• 嚴禁使用任何物品堵住通風及散熱孔。

• 安裝結束後檢查蒸焗爐的性能。如設備不能正常使用請立即斷開電源，嚴禁非專業人員修理該設備。

• 使用完畢後檢查所有的功能鍵是否歸零位置（原狀態）。

• 嚴禁將易燃物品放入設備內，以免引起火災。

• 設備使用中會變熱，拿取食物時注意不要接觸蒸焗爐中的加熱元件。

• 嚴禁將蒸焗爐內銘牌撕去。

• 無成人指導，嚴禁兒童靠近並使用蒸焗爐，在使用時可觸部分可能會發熱兒童應遠離。

• 回收的舊設備應交於回收中心。

• 不要使用粗糙擦洗劑或鋒利的金屬刮刀清潔蒸焗爐門的玻璃；造成蒸焗爐門的玻璃表面擦傷，這樣做會導致玻璃粉碎。

• 在維修時使用該蒸焗爐推薦的溫度傳感探頭不能使用蒸汽清潔器。

### 3.使用須知

#### 3.1技術指導

- 首次使用本機前，請先閱讀本使用說明書內有關本機安全使用、操作及護理的重要說明，避免發生意外或損壞本機。
- 本機必須按照說明書所述使用。如作其他用途風險由使用者自負。如因使用不當引致任何損壞，製造商概不負責。
- 為保持衛生及避免聚集濕氣於本機內，請於每次使用後及時清理盛物盤和底盤內的油污。
- 每次使用後，應用軟布抹乾蒸焗爐內污垢。
- 如將不使用本機一段時間應先徹底清洗本機，以免產生異味並切斷電源。
- 警告：為避免可能出現的電擊，維護時前確定設備已斷開電源。**

#### 3.2鎖屏要點

- 使用本機時機門會變熱。請把本機安裝於兒童不能接觸的高度。
- 請使用鎖屏功能防止兒童操作本機或更改設定。
- 本機只供已閱讀本操作說明書的成年人使用。請勿讓兒童接觸本機。他們不了解接觸本機潛在危險。任何時候都要看管好兒童。
- 本機非玩具。為避免兒童受傷，請勿讓他們把玩本機或操控設備。年老體弱人士使用本機時，請予以監督。
- 棄置本機前，請先關機及切斷電源剪掉插頭並將之棄置，直接切除本機背所有電源線以防亂用。這些工作應由合適人士進行。

警告:在使用時可觸及的部分可能會發熱，注意防燙小心門鉸鏈附近位置小心受傷。

#### 3.3慎防損壞

- 切勿用本機加熱密封罐子或瓶子，以免它們因內部壓力爆裂損壞本機，也有可能導致家人損傷或燙傷。
- 烹飪後的食物不要留在機內太久，以免油氣凝聚侵蝕本機。
- 切勿在蒸焗爐內使用可能會生鏽的金屬容器或器具，它們可以引起腐蝕。
- 只可使用含檸檬酸的除垢劑或除垢片為本機除垢。切勿使用醋或含醋清潔劑清理本機以防侵蝕。











#### 3.4注意燙傷

- 使用時，本機（特別是機門內壁及通風排氣口附件）會很熱，本設備關掉一段時間仍然熱燙。
- 為免燙傷，請使用隔熱手套。但不要弄濕手套，否則熱力會很快傳過手套造成燙傷。
- 放入或取出烹調容器或冷凝液盤子時，慎防濺出汁液。同時不要接觸到設備及設備頂端，以免燙傷。

#### 3.5產品故障

- 如本機損壞，請立即關機及切斷電源。如設備並未安裝穩妥，請完全切斷電源。維修前切勿再次使用本機。如本機未安裝穩妥必須拔除電源線。如利用插頭及牆上插座連接本機，請關掉插座及拔除插頭。請聯絡專業維修人員進行維修切勿接回電源。
- 維修須由符合資格及培訓過的技術人員進行，不合格人員維修會有危險。生產商對未獲授權維護概不負責。切勿打開本機外殼。
- 保修期內，必須由製造商認可的維修人員進行維修否則保修無效。
- 如果電源軟線損壞，為避免危險必須由製造商其維修部或類似部門的專業人員更換。

## 6.2菜單功能

菜單	說明	溫度/時間	菜單	說明	溫度/時間
	快熱	200°C/ 50 分		嫩烤	180°C/ 40 分
	風焙烤	200°C/ 60 分		高溫蒸	120°C/ 30 分
	風扇烤	220°C/ 60 分		普通蒸	100°C/ 30 分
	焙烤	200°C/ 60 分		解凍	50°C/ 15 分
	消毒	120°C/ 30 分		烘乾	80°C/ 60 分

工作時間，工作溫度設置：



1.工作時間從1-90分鐘。

2.工作溫度從30-250°C。


蒸汽最高溫度是100°C,燒烤最高溫度是250°C。

## 7.操作程序指引

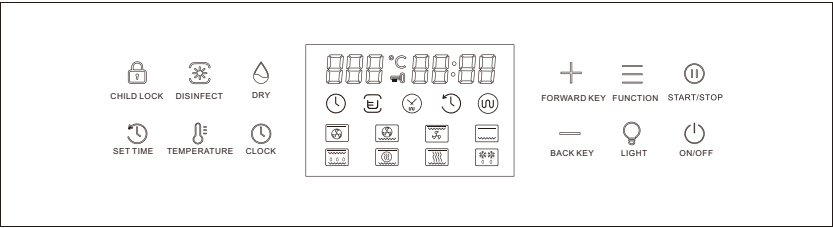
### 7.1連接電源

- 初始上電全亮1秒，蜂鳴器鳴笛一聲。進入待機狀態， 電源鍵燈不閃爍。
- 觸摸開關按鍵，顯示屏及按鍵亮。進入操作狀態，3分鐘內不操作回到待機狀態。
- 在操作狀態下，按  功能鍵可選擇需要的工作的菜單，長按時間鍵顯示時間“00:00”，在5秒內無任何操作回到操作狀態。

### 7.2時鐘設置（在操作狀態下）

- 長按時間鍵，小時位“00”開始閃爍，分鐘位常亮。
- 按上調或下調鍵，設定小時位，設置範圍在0-23之間。
- 再按時間鍵分鐘位“00”開始閃爍，小時位常亮。
- 按上調或下調鍵，設定分鐘位，設置範圍在0-59之間。
- 再按時間鍵，時間顯示“：”開始閃爍。表示時鐘設置完畢，時間標誌亮。
- 如不按時間鍵確認，5秒後回到操作狀態。工作中不能設置時間。

6.控制面板及功能表



6.1按键功能

	快熱		嫩烤
	風焙烤		高溫蒸
	風扇烤		普通蒸
	焙烤		解凍
	時間		工作時間
	預約時間		缺水
	加熱		照明

3.6使用指引

- 食物要煮熟透或徹底翻熱。影響烹調時間的因素很多，包括食物大小、分量、溫度、菜譜、容器形狀及大小。有些食物存有微生物，要煮透才可殺菌。因此，烹調禽類等食物時，必須煮至熟透。如有任何不確定，請選擇較長烹調時間。
- 如使用塑料容器要確定其可以耐熱達300°C，否則會融掉或裂開。
- 如使用本機的國家有蟑螂及其他害蟲，特別注意時常保持本機環境清潔。

3.7一般須知

- 本機選擇不損壞環境的包裝材料，這些材料一般可以循環再用。
- 請確保已安全地棄置所有塑膠包裝，並放置遠 兒童地方，以免誤用而窒息！
- 請勿隨便拋棄以上物料，確保被回收再利用。
- 產生高溫時，用戶會聽到好像機器內的食物有聲響，屬正常現象。

3.8清潔

- 清潔蒸焗爐前，請先拔掉插頭，並等待完全冷卻後再進行。

**注意：嚴禁將本設備浸入水或別的液體中。**

- 請拔出盛物盤等盤子，倒掉盤子烹調後剩餘的油垢並用乾淨抹布擦乾設備內的油垢。
- 用中性清洗劑清洗包括烤架和烤盤在內的所有附件。

**注意：不要使用尖銳的清潔工具、硬毛刷和帶腐蝕性的清潔用品，以免損傷烤盤，用浸過清潔器的軟濕布清潔蒸焗爐門表面。**

**警告：不要使用粗糙的擦洗劑或鋒利的金屬刮刀清潔蒸烤機門的玻璃，如果門玻璃表面擦傷，會導致玻璃粉碎。**

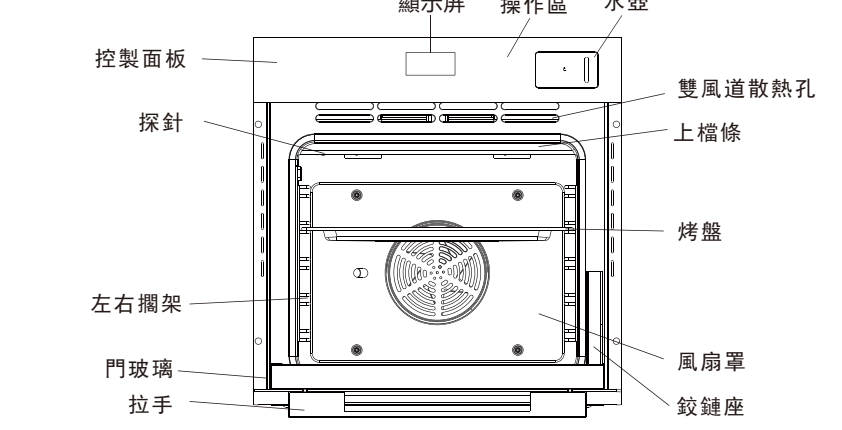
3.9維修

- 蒸焗爐由製造商培訓的專業人員進行維修請不要自行拆卸、修理。如有疑問請諮詢當地經銷商。

**注意：門玻璃、照明燈不在保修範圍內。**

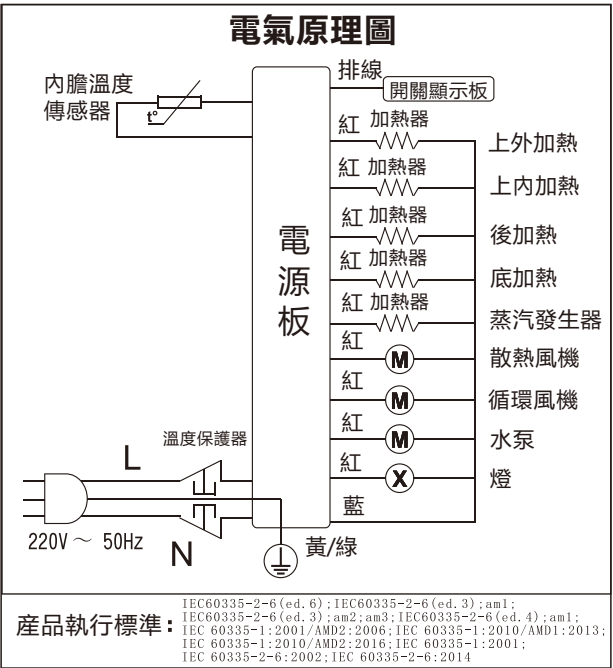
4.結構配件圖及電器原理圖

4.1結構圖









提示：由於機型不同，蒸焗爐內配件有所差異，裝箱配件請以實物為準。

4.2電氣原理圖和裝箱清單



裝箱清單

為保證您順利、正確的安裝與使用，請您在開箱後逐一檢查一下附件是否齊全。

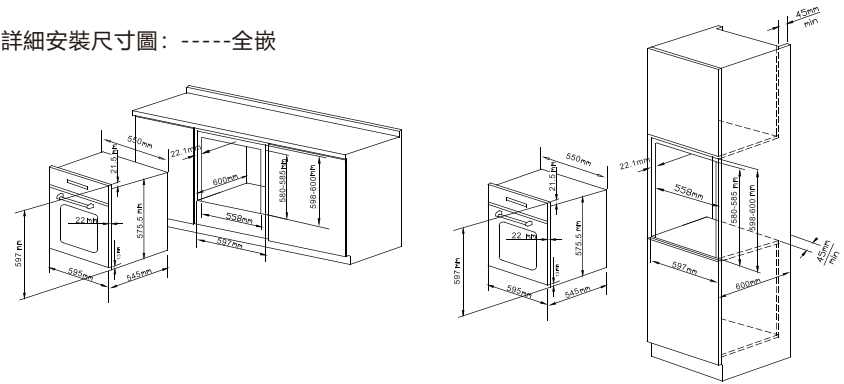
附件名稱、形狀	數量	附件名稱、形狀	數量	附件名稱、形狀	數量	附件名稱、形狀	數量
 說明書	1	 蒸架	1	 烤盤	1	 方海綿	1
 手套	1	 合格証	1				

5.安裝指示

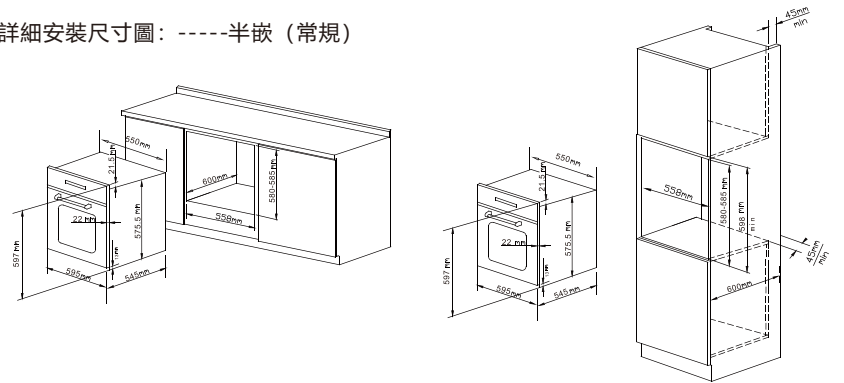
序號	名稱	寬	高	深	備注
1	全嵌開孔尺寸	597	600	600	櫥櫃有台階
2	半嵌開孔尺寸	558	585	600	通孔即可

(圖片僅供參考，以實物為準)

詳細安裝尺寸圖：-----全嵌



詳細安裝尺寸圖：-----半嵌（常規）



說明：

- 1.安裝蒸焗爐平面必須平整，櫃體內儘量使蒸烤一體機周圍空氣流通，建議夾板和墊板採用不可燃絕熱材料加以覆蓋。
- 2.電源線接插方便，且必須妥善接地。