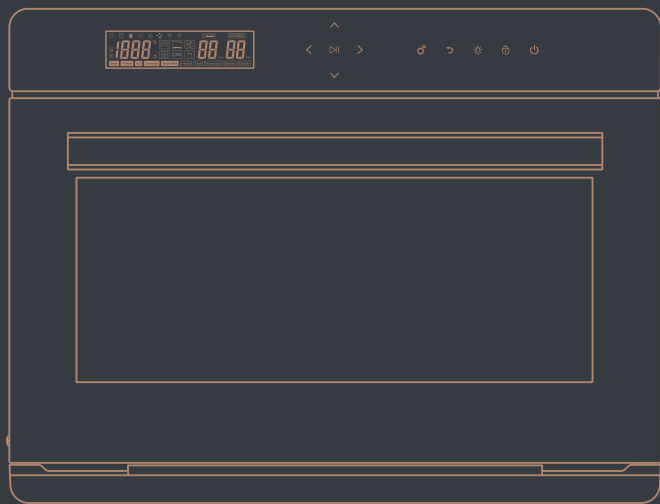


Convection Steam Oven

User Manual

This manual contains important information on safety, use, and maintenance of this product. Before using your FBlumlein Steam Oven, please read this user manual in its entirety and keep in an easily accessible place for future reference.



MODEL: JU-3200



Table of Contents

Important Safety Instructions	03
Unpackaging	07
Cleaning and Care	07
Instructions for Children	08
Technical Specifications	09
Package Contents	09
Parts List	10
Control Panel	11
Overview	11
LCD Panel	11
Oven Functions	13
Touch Panel	16
Operating Instructions	17
Before Your Start	17
Installation	17
Choosing an Oven Function	18
Manual Oven Functions	18
Using Steam, H-Steam, Grill, Convection, and Combi Modes	18
Using Preheat Mode	19
Using Defrost Mode	19
Using Fermentation Mode	20
Using Sterilize Mode	20
Using Descale Mode	21



Table of Contents

Preset Cooking Modes	22
DIY Recipe Modes	24
Cleaning and Maintenance	25
How to Remove the Rear Oven Panel	25
How to Clean the Top of the Oven	25
Cleaning Tips	26
Troubleshooting	27
Normal Conditions	27
Common Issues	27
Malfunction Codes	28



Please read all instructions carefully before using this product for the first time to avoid the risk of accidents and damage to the appliance. This user manual contains important notes on installation, safety, use and maintenance of this product. F.Blümlein cannot be held liable for non-compliance with these instructions. Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass these instructions on to any future owner of this product.

1. This oven is designed for indoor residential use. Do not use this appliance outdoors, for commercial use, or any other purposes not indicated in this manual.
2. Do not use the oven to store or dry items which could ignite easily. If such items were dried in the oven, the moisture in the item would evaporate causing the contents to dry out and possibly ignite.
3. This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised while using it or have been given instruction concerning its use by a person responsible for their safety.
4. Allow adequate ventilation space on all sides of the oven and do not place any object on top of the oven. Keep a minimum distance of 2 inches between the steam oven and any overhead objects and a minimum distance of 1/2 inch between the sides of the oven and the wall or other objects.
5. To avoid fire hazard, do not use the appliance to dry cloth, paper, spices, herbs, wood, flowers or other flammable objects.
6. Never leave the appliance unattended during use, particularly when cooking with paper, plastic or other flammable materials. Paper may catch fire and plastic materials may melt when heating up food with the appliance. If any object inside the appliance is ignited or emits smoke, close the appliance door and power the steam oven off. Disconnect the power supply and the socket with circuit leakage breaker.
7. After cooking, clean the steam oven only when it has completely cooled down. Wipe away any food debris or waste inside the oven. For best cooking results, keep the steam oven completely dry by opening the door every time after cooking.
8. To avoid a hazard, do not touch the upper heater in the oven when using the appliance.
9. Do not use the steam oven for storage.
10. After heating food or beverages in nursing bottles or infant food cans, always stir and check the temperature before serving. This will ensure that heat is evenly distributed and the risk of scalding or burns can be avoided.



11. Steam will be rapidly evaporated and not easily seen if the oven cavity is at a high temperature or just finished using convection modes. This is normal.
12. Do not touch the door and door frame when using the appliance.
13. Fill the water tank with tap water, drinking water or distilled water up to the MAX mark (maximum level). Insert the water tank into the appliance completely until it clicks to ensure it is fixed in the right position.
14. If the water tank is cracked or damaged, stop using it to avoid power leakage or electrical shock caused by water leakage.
15. For hygienic reasons and prevention of condensation inside the steam oven, empty the water tank and keep the steam oven completely dry every time after cooking.
16. Do not fill the water tank with any liquids other than water (except descaler).
17. To avoid condensation and oven temperature drops, do not open the oven door when cooking with "Steam" mode unless it is absolutely necessary. If you have to open the oven door, extend the cooking time accordingly.
18. If it is necessary to open the oven door to turn the food or for other purposes during cooking, keep a distance from the oven door (particularly the face) to prevent scalding.
19. When the steam oven is plugged in never touch the appliance, the power cord or plug with wet hands or other wet body parts.
20. Do not place or hang any objects on the oven door or the door handle. It may affect the door's opening and closing or damage the door hinges.
21. After cooking ends the electric fan will continue running for a certain period of time to cool down the cavity.
22. The steam oven and its parts should be kept clean. Failure to do so will result in deterioration of the appliance surface and affect its life cycle. It may also cause danger.
23. Remove the power supply plug before cleaning. Do not use corrosive cleaners as they may cause damage or corrosion.
24. Water in the water tank will be heated up and discharged to the drip tray during "Descaling Mode". Do not allow children to touch or go near the steam oven.
25. Remove the power supply plug before cleaning the cavity. If you need to clean the fan, remove the back panel of the oven carefully. Put it back in place as instructed after cleaning.



26. Clean dust from the power supply plug on a regular basis. If the product will not be used for a long time, remove the power supply cord. Do not pull the power supply cord but hold the plug to remove it.
27. Never leave the steam oven in operation unattended.
28. The manufacturer's warranty will be invalidated if the appliance is not repaired by a F.Blümlein approved service technician.
29. Repairs and other work by unqualified persons could be dangerous. Please contact <support@fblumlein.com> if there is any issue related to installation, maintenance work or repairs to electrical appliances.
30. Faulty components must only be replaced by genuine F.Blümlein spare parts. The manufacturer can only guarantee the safety of the appliance when F.Blümlein replacement parts are used.
31. A damaged appliance is dangerous. Check for any visible damage before installation and use. Never install or attempt to use a damaged appliance.
32. Reliable and safe operation of this oven can only be assured if it has been connected to the proper electricity supply.
33. Operating a damaged appliance can result in steam or heat leakage and present a hazard to the user. Do not use the appliance if the door is warped, the door hinges are loose or holes or cracks are visible in the casing, the door, the door seal, or the oven interior walls.
34. The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
35. Before connecting the appliance to the power supply, make sure that the rating on the data plate (voltage and frequency) corresponds to that of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in any doubt.
36. Do not connect the appliance to the electricity supply via a multi-socket power strip or an extension cord. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
37. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.



38. If the oven is delivered without a power cable, or if the power cable is damaged, it must only be replaced by a F. Blümlein approved service technician in order to avoid a hazard.
39. Two or more people are required to install or move this appliance as it is heavy. It must be securely placed on a firm and level surface. Failure to do so can cause physical injuries or damage to the appliance.
40. Danger of burning! The oven becomes hot when in use. Depending on the function being used, you could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
41. Wear oven gloves when placing food in the oven, turning or removing items, and when adjusting oven shelves in a hot oven.
42. Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.
43. Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat. Do not use the oven for deep fat frying.
44. Never use water to extinguish ignited oil or fat. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.
45. Please be aware that cooking duration when using steam power can be considerably shorter than cooking methods that do not use steam power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.
46. If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporize and even to ignite on the hot heating elements.
47. Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven. Always cover food that is left in the oven to keep warm.
48. It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.
49. Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
50. Do not leave the oven door open unnecessarily as someone may trip over it or be injured by it.



- 51. Warm steam is emitted from the front ventilation vent. Blocking the outlets will result in damage to the steam oven.
- 52. Odor will be emitted from the cavity when using different baking functions for the first time. It is normal.
- 53. To avoid damage to the appliance, do not block the ventilation vent.
- 54. The oven door can support a maximum load of 15 lbs (7kg). Do not lean or sit on an open oven door, or place heavy items on it. Also make sure that nothing can get trapped between the door and the oven cavity. This could damage the oven.

Unpackaging

- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Place the box on a large, sturdy, flat surface.
- ▶ Open the top of the box and remove the instruction book and any other accessories.
- ▶ Remove the packing materials, oven, and accessories from the box.
- ▶ Remove all other parts from the cardboard pulp mold and remove packing materials surrounding those parts.
- ▶ Remove any protective or promotional labels from your oven and other parts.
- ▶ Be sure to check packing materials for all parts listed in the Parts List section on page 10 before discarding.

Cleaning and Care

- ▶ After cooking, clean the steam oven only when it has completely cooled down.
- ▶ Do not use a steam cleaning appliance to clean this oven. Pressurised steam could reach the electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.



- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.
- ▶ For details see the 'Cleaning and Maintain' section of this user manual.

Instructions for Children

- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. Great care should be taken to ensure that children do not touch the appliance when it is being used.
- ▶ Young children must not be allowed to use this appliance.

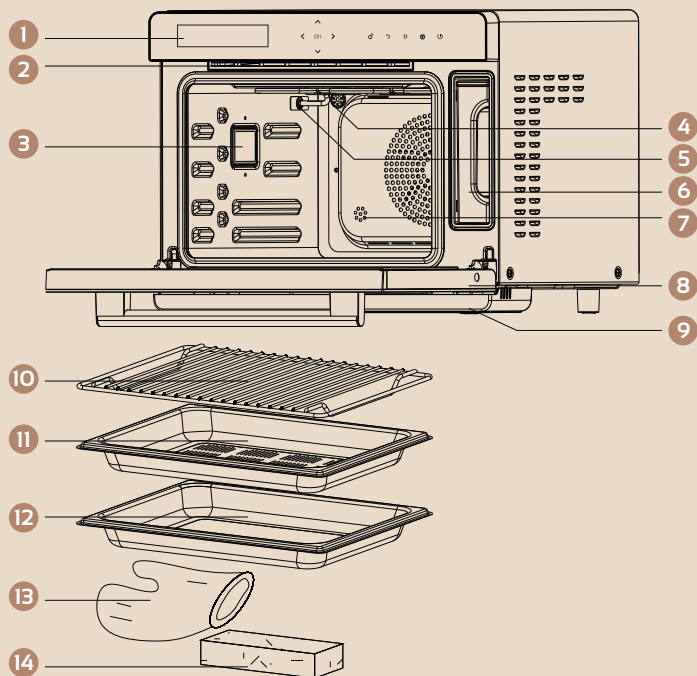
Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognizing the dangers of misuse.
- ▶ Cleaning and maintenance may only be carried out by older children under the supervision of an adult.
- ▶ Children should be supervised near the appliance. Ensure that they do not play with the appliance.

Technical Specifications

Model	JU-3200
Rated Voltage and Frequency	120V AC/60Hz
Rated Input Power	1550 W
Outer Product Dimensions (W × L × H)	20.9" × 17.9" × 15.9"
Cooking Area Cavity Dimensions (W × L × H)	15.2" × 13.5" × 9.6"
Oven Capacity	1.1 Cu Ft / 34 Qt
Net Weight	55lbs

Package Contents

	QTY
F.Bümlin Steam Oven	1
Grill Rack	1
Steam Tray (with holes)	1
Baking Tray	1
Insulated Gloves	2
Cleaning Sponge	1
User Manual	1



Main parts

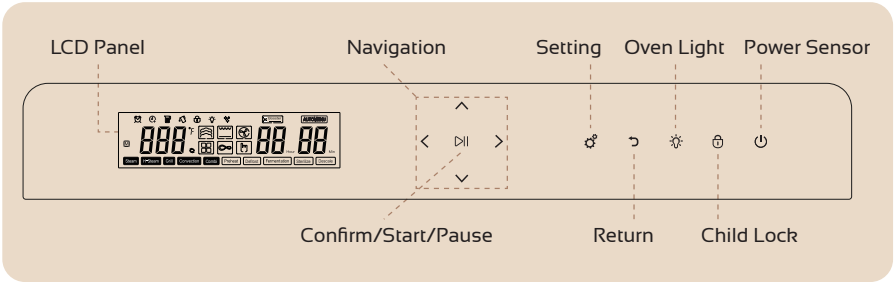
- 1 LCD Panel
- 2 Air Outlet
- 3 Oven Light
- 4 Air Inlet
- 5 Upper Heating Element
- 6 Water Tank
- 7 Steam Outlet
- 8 Oven Door
- 9 Drip Tray

Accessories

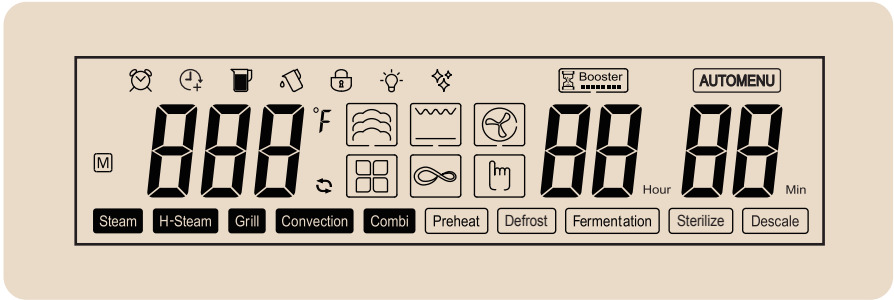
- 10 Grill Rack
- 11 Steam Tray (with holes)
- 12 Baking Tray
- 13 Insulated Gloves
- 14 Sponge



Control Panel

Overview



LCD Panel









Icon	Function Description
	Timer Display Shows remaining cook time or delayed start time ► Cooking Time range: 00: 05 - 03: 00 ► Delay Start range: 00:01 - 23:59
	Temperature Setting Range: 85°F- 450°F





Control Panel

Icon	Function Description
	Cavity Temperature Setting When this icon is displayed you are viewing the current temperature inside the steam oven.
	Memory Code After cooking ends under manual settings, this icon will appear to allow you to save these settings to 1 of 10 DIY Setting slots.
	Extending Cooking Time This icon will display after cooking ends. Press to add extra cooking time. This icon will disappear 1 minute after cooking ends.
	Delay Start Set a time delay before you want the oven to start.
	Water Tank This icon indicates there is water in the water tank.
	Empty Water Tank This icon indicates that the water tank is empty.
	Child Lock This icon indicates the child lock is activated and the door is harder to open.
	Oven Light To light up the oven to observe the food being cooked.
	Descaling Reminder This icon is displayed when it is time to run the descaling function to clean your steam oven.
	Customize Menu This icon is displayed when you are using a preset recipe function.

Control Panel





Icon	Function Description
	Steam This icon is displayed when using the steam function.
	Grill This icon is displayed when using the grill function.
	Convection This icon is displayed when using the convection function.
	Manual Oven Functions Press this button then use the navigation arrows to scroll through all oven functions.
	Preset Cooking Mode Press this button then use the navigation arrows to scroll through all preset recipe functions.
	DIY Setting Press this button then use the navigation arrows to set up a DIY Setting for cooking which can be saved to 1 of 10 DIY Setting slots.

Oven Functions

Mode	Icon(s) Displayed	Description	Time/Temp Default	Time/Temp Range
Steam	 	Steam cooking preserves the taste, nutrients and color of food. This mode is suitable for steaming vegetables, potatoes, fish, meat, or poultry. Heat is also released from the lower heating element.	Time: 30 mins Temp: 210°F	Time: 5-180 mins Temp: 120-230°F














Control Panel

Mode	Icon(s) Displayed	Description	Time/Temp Default	Time/Temp Range
H-Steam		High Steam cooking prevents moisture loss when using a higher baking temperature. The convection fan circulates steam to ensure even heating when cooking multiple layers at once. This mode is suitable for all types of food.	Time: 30 mins Temp: 350°F	Time: 5-180 mins Temp: 210-450°F
Grill		Grill is a traditional baking and grilling mode. Heat is released from the top and bottom to cook food evenly, similar to a conventional oven. This mode is suitable for cooking meat, fish, or baked goods; particularly for cakes with moist ingredients on top.	Time: 30 mins Temp: 350°F	Time: 5-180 mins Temp: 210-450°F
Convection		Convection uses the upper and lower heating elements and the rear fan simultaneously. This mode is suitable for all baked dishes, such as meat, seafood, pizzas, bread, cookies, pastries and desserts.	Time: 30 mins Temp: 350°F	Time: 5-180 mins Temp: 210-450°F
Combi		Combi mode combines high steam cooking, upper & lower heating elements and the convection fan all at the same time. Adding steam during the cooking process can prevent moisture loss during high-temperature cooking. This mode is suitable for cooking all types of food.	Time: 30 mins Temp: 350°F	Time: 5-180 mins Temp: 210-450°F











Control Panel

Mode	Icon(s) Displayed	Description	Time/Temp Default	Time/Temp Range
Preheat (Steam)	 	Preheat (Steam) preheats the oven to a preset temperature using steam and the lower heating element.	Time: N/A Temp: 210°F	Time: N/A Temp: 120-230°F
Preheat (Grill)	 	Preheat (Grill) preheats the oven to a preset temperature using convection and the lower heating element.	Time: N/A Temp: 350°F	Time: N/A Temp: 210-450°F
Defrost	 	Defrost thaws out chilled or frozen foods using steam and the lower heating element.	Time: 30 mins Temp: 130°F	Time: 5-180 mins Temp: 100-140°F
Fermentation	 	Fermentation uses steam and the lower heating element to ensure stable temperature and humidity inside the oven. This mode allows dough (for pizza or bread) to rise quicker in a stable environment or could be used to prepare yogurt and other related dishes.	Time: 30 mins Temp: 105°F	Time: 10-720 mins Temp: 85-105°F
Sterilize	 	Sterilize uses high temperature steam and convection to sterilize silverware, cutlery, baby bottles, or other items.	Time: 20 mins Temp: 230°F	Time: 5-180 mins Temp: N/A
Descale		Descale uses steam to remove scale from the steam oven. A descaling solution is required and can be poured into the water tank. Descaling solution: Add 1 part white vinegar to 10 parts water.	Time: 50 mins	Time: N/A Temp: N/A

Control Panel

Touch Panel



	Icon	Function Description
1		Confirm/Start/Pause Used to start/pause cooking or confirm settings.
2		Navigation Arrows Used to navigate through display panel settings, adjust temperature, set cook time, etc.
3		Settings Set a delay on start time: after you have selected an oven function and set your temp and time, before you press ▶ , tap the Settings button to set a 00:01-23:59 long delay before your oven starts.. View your DIY recipe list: from the home screen of the display panel, hover over the DIY Setting Icon then press and hold the Settings button for 3 seconds.
4		Return Press the Return button any time to go back to the previous step. Press multiple times to return to the home screen.
5		Oven Light Press once to switch the light on for 30 seconds. Press again when the light is on to switch off.
6		Child Lock Press and hold for 3 seconds to activate/release the child lock, which makes the door much harder to open.
7		On/Off Press to power the oven on and off.
8		Cavity Temperature Check When cooking, press the Setting and Oven Light buttons simultaneously to check the real-time temperature inside of the steam oven.

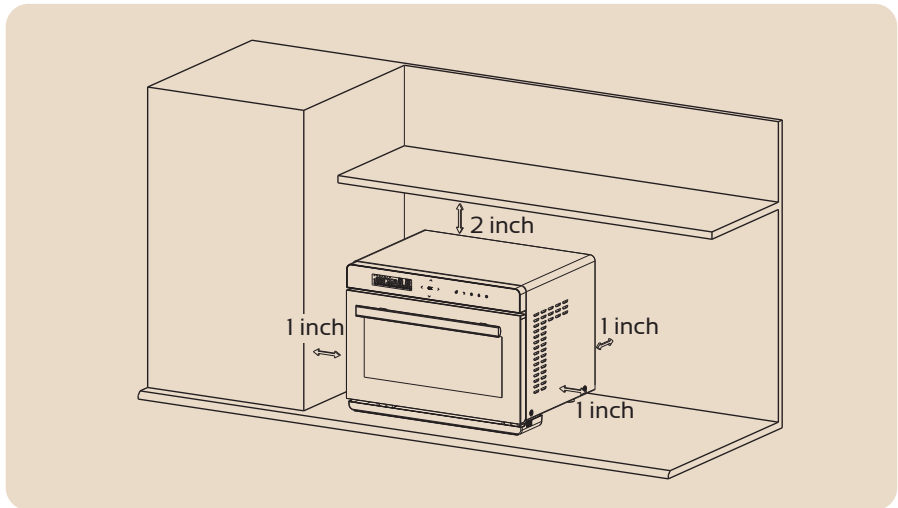


Operating Instructions

Before Your Start

When the steam oven is first plugged in a 'beep' will be heard and all of the icons on the control panel will light up. After three seconds, the oven will automatically enter standby mode.

Installation



Leave 2 inches of space on top and 1 inch of space on each side of the steam oven during installation to ensure adequate ventilation. Failure to do so may cause fire.



The operating instructions for all of the oven functions are similar. Below you will find a few examples for setting the functions of your steam oven. Some general guidelines are as follows:

- ▶ Use the navigation arrows to select an **oven function** or cooking mode.
- ▶ After selecting an oven function, use the navigation arrows to adjust the temperature and time settings.
- ▶ Press \wedge or \vee to adjust the temperature in 10°F increments.
- ▶ Press \wedge or \vee to adjust the time settings.
- ▶ Press and hold \wedge or \vee to increase/decrease the settings faster.
- ▶ Press \gg to start or pause cooking. When paused, press again to resume cooking.
- ▶ Press the Return button at any time to go back to the previous setting or screen.
- ▶ When cooking is complete, the oven will make 5 beeps and the right side of the LCD panel will read "End".
- ▶ If you want to extend your cooking time, press the Settings icon to add additional time after cooking has stopped. This option will disappear 1 minute after cooking is complete.
- ▶ After completing an oven function cycle, the left side of the LCD panel will read "Hot" until the oven cavity temperature drops below 120°F.

Manual Oven Functions

Using Steam, H-Steam, Grill, Convection, and Combi Modes

These 5 functions are the main cooking modes in the Oven Functions menu.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install (not necessary for Grill or Convection modes.)
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Oven Function** screen, navigate to your **desired oven function**, and press \gg .
4. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.



5. To delay cooking start time, press the **Settings** button after adjusting the temp and time settings but before pressing **▶**.
6. If you want to start cooking immediately, press **▶** after adjusting the temperature and time settings.

Using Preheat Mode

The Preheat Mode can be used under a steam or baking mode. Steam preheating is the default option.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install (not necessary for baking preheat.)
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Oven Function** screen, navigate to **Preheat** and press **▶**. This will start the steam preheating mode. The default temperature will display 210°F.
4. To start the baking preheating mode, press the right navigation arrow after selecting the Preheat mode. This will start the steam preheating mode. The default temperature will display 350°F.
5. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.
6. To delay start time, press the **Settings** button after adjusting the temp settings but before pressing **▶**.
7. If you want to start cooking immediately, press **▶** after adjusting the temperature settings.

Using Defrost Mode

The Defrost mode is used to defrost frozen or chilled food with the power of steam. Always ensure the water tank is full before using the defrost mode.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Oven Function** screen, navigate to **Defrost**, and press **▶**.
4. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.



5. To delay start time, press the **Settings** button after adjusting the temp and time settings but before pressing **▶|◀**.
6. If you want to start cooking immediately, press **▶|◀** after adjusting the temperature and time settings.

Using Fermentation Mode

The Fermentation mode is used to maintain a constant temperature and humidity level inside the oven cavity. Always ensure the water tank is full before using the fermentation mode.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Oven Function** screen, navigate to **Fermentation**, and press **▶|◀**.
4. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.
5. To delay start time, press the **Settings** button after adjusting the temp and time settings but before pressing **▶|◀**.
6. If you want to start cooking immediately, press **▶|◀** after adjusting the temperature and time settings.

Using Sterilize Mode

Sterilize mode uses high temp steam to sterilize dinnerware, cutlery, baby bottles, etc. Always ensure the water tank is full before using the sterilize mode.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install.
2. Place the items to be sterilized on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Oven Function** screen, navigate to **Sterilize**, and press **▶|◀**.
4. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.
5. To delay start time, press the **Settings** button after adjusting the time settings but before pressing **▶|◀**.
6. If you want to start cooking immediately, press **▶|◀** after adjusting the time settings.



Using Descale Mode

Water used during any steam mode may result in limescale or other buildup inside the oven cavity, water tank, or water hoses. Once your steam oven has reached 100 hours of steam-related operation, the **Descaling Reminder** icon will appear on the LCD panel. The light will stay on until the Descale mode has been run completely.

There are 3 separate stages to the descaling process. The user will need to change the water in the tank before each phase. It will also be necessary to empty the drip tray underneath the front of the oven each time you change the water in the water tank. A descaling solution (e.g. white vinegar) will be required during descaling.

If the steam oven door is opened before the stage is complete the descaling operation will be interrupted and you must start over from the beginning. Please wait until each stage is complete before opening the oven door.

Stage	Description	Time	Water Tank Contents
1	Descaling	30 mins	500ml water, 50ml descaling solution
2	Descaling Rinse	10 mins	550ml water
3	Rinse	10 mins	55ml water

1. Fill the water tank with 550ml water and 50ml descaling agent.
2. From the home screen, enter the **Oven Function** screen, navigate to **Descale**, and press **⏏**.
3. Instead of displaying the default temp and time, the LCD panel will display a number 1-3 to indicate which stage of descaling the oven is on. Press **⏏** to start that stage.
4. After each stage is complete empty the water tank and drip tray then refill the water tank with the correct contents for that stage.
5. After re-installing the water tank and shutting the oven door the steam oven will start the next stage of the descaling process.
6. Repeat steps 4 and 5 for stage 3 of the descaling process.
7. Once stage 3 is complete the right side of the LCD panel will display "End" and give a beeping sound. Empty the water tank and drip tray then re-install. Descaling is complete for another 100 hours!



Preset Cooking Modes

Below are 25 pre-programmed cooking modes to get started with using your steam oven. When using these preset modes, you cannot adjust the time or temperature settings.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install (not necessary for Grill or Convection modes.)
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **Preset Cooking Modes** screen, use the recipe guide below to navigate to your **desired recipe**.
4. The display will show the default temp and time for that mode and the recipe code.
5. To delay cooking start time, press the **Settings** button after choosing your preset recipe but before pressing **⏏**.
6. If you want to start cooking immediately, press **⏏** after selecting your preset recipe.

VEGETABLES

Code	Food	Mode	Temp	Time (min)	Note
A01	Asparagus	Steam	210°F	10	N/A
A02	Broccoli			12	
A03	Sliced Carrots			20	
A04	Cauliflower			17	
A05	Shelled Corn (Kernels, no cob)			10	

GRAINS & STARCHES

Code	Food	Mode	Temp	Time (min)	Note
A06	Corn on the Cob	Steam	210°F	25	N/A
A07	Baby Potatoes			30	
A08	Diced Potatoes			25	
A09	Potatoes			45	
A10	Rice w/Liquid			35	



MEATS & POULTRY

Code	Food	Mode	Temp	Time (min)	Note
A11	Fish Fillet	Steam	210°F	7	N/A
A12	Chicken Breast	Steam	180°F	16	Two cooking stages (11 mins, 5 mins)
B01	Chicken Breast	Combi	450°F	10	N/A
B02	Hot Dog/Sausage	Convection	390°F	12	N/A
B03	Whole Chicken	Combi	420°F	45	N/A
C01	Chicken Wings	Grill	350&390°F	17	Two cooking stages (10 mins, 7 mins)
C02	Beef Kebab	Grill	390	13	N/A

BAKERY

Code	Food	Mode	Temp	Time (min)	Note
C03	Butter Cookies	Grill	330°F	20	N/A
C04	Bagel	Grill	370°F	23	N/A
C05	Puff Pastry	Grill	400&350°F	30	Two cooking stages (10 mins, 20 mins)
D01	Chiffon Cake	Convection	260&320°F	30	Two cooking stages (20 mins, 10 mins)
D02	Crispy toast	Convection	390°F	8	N/A
E01	Reheating bread (from refrigerator)	Steam & Grill	180&350°F	15	N/A
E02	Reheating bread (from room temp)	Steam & Grill	180&350°F	13	N/A
E03	Fruit Dehydration	Convection	190°F	300	Default 5 hours, 1-12hours adjustable



DIY Recipe Modes

You can create and save up to 10 of your most-used recipes for later use. You can save the temperature and time for your recipe and set anywhere from one to three cooking stages. You can adjust the function, temperature, and time setting for each stage of cooking.

1. Fill the water tank with cold, filtered tap water to the MAX mark and install (not necessary for Grill or Convection modes.)
2. Place food on grill rack, steam tray, or baking tray then place in oven.
3. From the home screen, enter the **DIY Recipe Mode** screen, navigate to your **desired oven function**, and press **DI**.
4. The display will show the default temp and time for that mode. Use the arrows to navigate and adjust settings as needed.
5. Optional: To add a second cooking stage, press the **Settings** button after adjusting the temp and time settings but before pressing **DI**. You can set a new oven function for the second stage, and adjust the time and temp.
6. Optional: To add a third cooking stage, press the **Settings** button after adjusting the temp and time settings but before pressing **DI**. You can set a new oven function for the third stage, and adjust the time and temp.
7. If you want to start cooking immediately, press **DI** after adjusting the temperature and time settings to begin the function.
8. Once cooking is complete the **Memory** icon will appear on the LCD panel to allow you to save these **settings** to 1 of 10 DIY Setting slots. Press the Settings button while the **Memory** icon is displayed to save this to the next open DIY recipe slot.



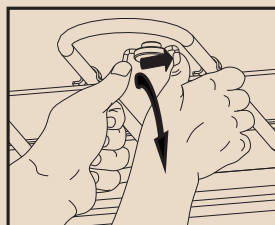
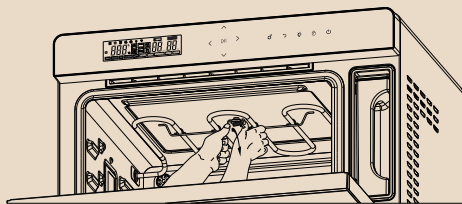
How to Remove the Rear Oven Panel

1. Use an 8mm or 5/16" socket to remove the 2 nuts on either side of the rear oven panel by turning counter-clockwise.
2. Remove the rear oven panel. Clean using a sponge or soft cloth. Use mild detergent as needed.
3. Clean the area behind the rear oven panel as needed.
4. Reattach the rear oven panel then reattach the 2 nuts by turning clockwise to tighten.

How to Clean the Top of the Oven

The Upper Heating Element cannot be removed, but it can be rotated down away from the top of the oven so the top surface of the oven can be cleaned.

1. Put your thumbs on the stainless steel bracket that supports the heating element, then place your thumbs on either side of the round nut protruding from the center of the top of the oven.
2. Push back firmly on either side of this round nut to remove the wire bracket from the round nut. The heating element should be able to rotate downwards.



3. Clean the top of the oven with a sponge or soft cloth. Use mild detergent as needed.
4. Rotate the heating element back towards the top of the steam oven. Push firmly on either side of the wire bracket so it fits onto the round nut.



Cleaning Tips

1. Under normal circumstances, cleaning is the only maintenance required for your steam oven.
2. After each use:
 - i) Empty the black drip tray under the oven door to prevent overflow, splashes, or other messes.
 - ii) Empty the water tank.
 - iii) Clean the inside of the oven cavity (after the oven is cool to the touch!)
 - iv) Always leave the door open for 15-30 minutes after use to dry the oven and door frame.
3. Do not allow grease or debris to remain on the oven door or door seal. If the door seal is not kept clean the oven door may fail to close when the appliance is in operation. This may cause damage to the front and sides of the steam oven or surrounding objects.
4. To avoid corrosion from salt buildup or other acidic sauces, always keep the steam oven cavity clean.
5. Always clean the appliance after use and wipe up any leftover water once the oven is cool.
6. To avoid damage to the steam oven do not use any cleaning cloth that contains metal, scrubbing cleaners, steel brush or cloth with a rough surface for cleaning. Use a sponge or cloth soaked in gentle detergent or paper towel sprayed with glass cleaner to clean the appliance.
7. If the oven is very dirty, run the Sterilize mode to soften grease and dirt before cleaning. Do not start cleaning until the appliance has cooled down. For stubborn grease stains, repeat these steps several times.
8. Tap water, drinking water or distilled water is suggested for use in the water tank. Avoid using mineral water as this may cause scale or mineral buildup.
9. The water tank must be checked at least once a month to ensure there are no cracks or leaks. Clean if necessary and re-install.
10. Disconnect the main power if the appliance will not be used for a long period. Keep the oven clean and put the appliance in a dry place away from corrosive gases.



Troubleshooting

Normal Conditions

Problem	Cause
Water condensation can be found around the ventilation vent or oven	The steam oven produces a large amount of steam when using any steam function. Most of the steam will be vented from the front exhaust vent and some condensation water may be found around the ventilation vent.
The fan continues to work after cooking is finished	The fan will continue to run for 3 minutes after each cooking mode in order to cool down the oven more quickly.

Common Issues

	Problem	Possible Causes	Solution
1	Steam oven is not working	Power supply plug is not connected correctly	Try to plug in the power supply again
		Oven door is not closed properly	Close the oven door again
		Water tank is not in a correct position	Install the water tank back correctly until it snaps into place
		Child lock is enabled	Disable the child lock
		Circuit board is damaged	Contact customer support
2	No Display	Steam oven is not connected to power supply	Ensure it is connected to power supply
		Malfunction of power socket	Check if other electrical appliances work normally in this outlet
		Power cord is not working	Contact customer support
3	Display is not working properly	Display is damaged	Contact customer support
		Circuit board is damaged	



Operating Instructions

	Problem	Possible Causes	Solution
4	Lots of water or steam can be found during cooking	Oven door is not closed tightly	Close the oven door tightly
		Door seal is damaged	Contact customer support
5	Oven light is not working	Light is damaged	
		Control board is damage	
6	Fan motor fails to work properly	Fan motor is damaged	
		Control board is damaged	
7	Control panel is not working properly	Control panel is out of order	
		Control board is damaged	
8	No steam	Water tube is damaged	
		Water pump is damaged	
		Water tank is empty or not in place	
9	Water leakage	The water tank is not in a correct position	Fill the water tank and put it back correctly

Malfunction Codes

Error Code	Cause
ER1	Oven sensor high- temperature warning (oven temp over 500°F)
ER2	Water tank high- temperature warning (water tank temp over 390°F)
ER3	Bottom sensor open circuit
ER4	Bottom sensor wire harness issue
ER5	Water Tank sensor open circuit
ER6	Water Tank sensor wire harness issue
ER7	Oven sensor open circuit
ER8	Oven sensor wire harness issue

