

ROBAM



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If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

KZTS-22-CT752

蒸烤炸一体机
Combi Steam Oven




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Safety Precautions


In order to avoid any harm or property damage to the users and other persons, following distinctions and signs are specially given. All these are the important notices concerned with safety, so please abide by these notices strictly. And, please use this product correctly on the premise that all the contents herein are understood fully.


Distinctions on contents made in accordance with extent of harm and damage



 Danger	Personal risk, serious injury or a fire may be very likely caused if this sign is neglected and the product is operated improperly.
 Warning	Personal risk, serious injury or a fire may be caused if this sign is neglected and the product is operated improperly.
 Notice	Personal injury or damage to objects may be caused if this sign is neglected and the product is operated improperly.

Signs of the behaviors that shall be paid attention to or that shall be prohibited


 Prohibited	 No open flames	 No touch	 No remove	 Abide by strictly	 To be grounded	 Electric shock danger	 Hot surface
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 **Warning** Please use this product strictly in accordance with contents of this Operation Manual. Our company is not reliable for any property loss or personal injury caused by improper using of this product.


 **Danger**

 Abide by strictly	Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused.
 Prohibited	Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.


 **Danger**


 The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).
Abide by strictly


 If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
Abide by strictly


 Hot surface During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. When taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.


 **Warning**

 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.
Abide by strictly

 To be grounded Use a separate 10A or higher socket, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.

 If the appliance functions improperly, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.
Abide by strictly

 Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.
Abide by strictly

 In order to protect against, appliance must be kept in clean condition and the air passage must be kept unobstructed.
Abide by strictly

 **Warning**


Abide by strictly

Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.


Abide by strictly

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


Prohibited

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.


Prohibited

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.


Prohibited

Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended.


Abide by strictly


Disconnect the power supply when the appliance is not in use for long time.






Abide by strictly


Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.









Abide by strictly

Improper use may result in water or gas leak. Contact the qualified service personnel for service.

 **Warning**

 Abide by strictly	Turn off the appliance immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.
 Abide by strictly	Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
 Abide by strictly	You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
 Abide by strictly	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

 **Notice**

 Abide by strictly	If the appliance functions abnormally, please disconnect the power plug and power it on again.	 Abide by strictly	The internal grills and ovenware, etc. should be placed properly during using.
 Prohibited	The appliance cannot be used as an indoor heater.	 Abide by strictly	When the water in the drip tray is too excessive, adopt the absorbent cotton or cloth to absorb the water.
 Prohibited	The steam cleaner is not to be used.	 Prohibited	The appliance must not be installed behind a decorative door in order to avoid overheating.
 Abide by strictly	This appliance just for household use only.		

Product introduction

Dear users:

We take this opportunity to express our heartfelt thanks to you for your choosing of ROBAM brand Combi Steam Oven series products. We especially recommend that you shall read this Manual carefully before installing and using this product and keep it properly for later reference.

The company is a professional manufacturer of household appliances and kitchenware such as range hoods, all-in-one steaming and baking machines, gas stoves, disinfection cabinets, electric ovens, etc. The Robam brand all-in-one steaming and baking machine adopts advanced design concept, paying attention to overall design and optimizing modeling. It has the advantages of health, environmental protection, energy saving, etc.

This appliance is classified as class I appliance, It must be grounded when in use.

※The pictures of the products in this manual are for reference only, and the products are subject to the actual objects. The company's products continue to improve, and changes in content due to product improvement will be made without prior notice.

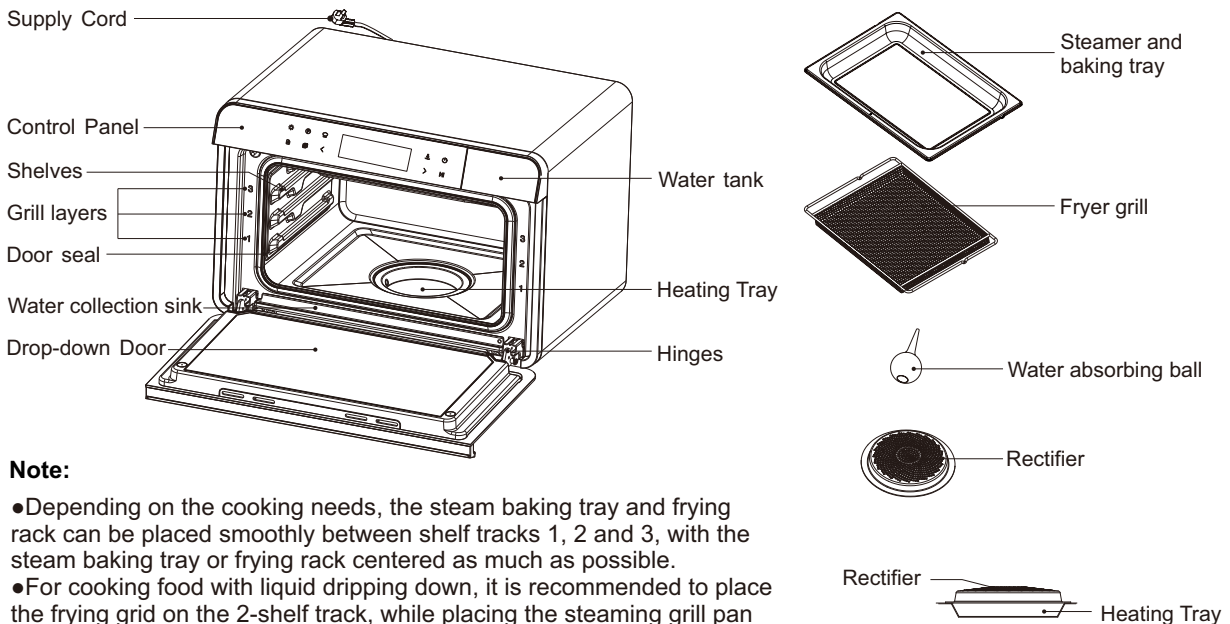
Important Information

Packaging of Combi steam oven

Please dispose these packaging materials in an environment-friendly way, in order to keep a good environment.

Be sure not to allow children to play with the packaging materials (e.g. plastic film and carton box, etc.), otherwise it would lead to suffocation accident. So, please keep children away from the packaging materials.

Product Structure



Note:

- Depending on the cooking needs, the steam baking tray and frying rack can be placed smoothly between shelf tracks 1, 2 and 3, with the steam baking tray or frying rack centered as much as possible.
- For cooking food with liquid dripping down, it is recommended to place the frying grid on the 2-shelf track, while placing the steaming grill pan on the 1-shelf track.
- frying grids are recommended for steamed food, placed on the 2-shelf track.
- For cooking pastries it is recommended to use the fryer grill, placed on the 1-shelf rail, with a temperature of 150°C recommended.

When using the steam mode with the fairing, it is necessary to place the fairing on top of the heating plate as shown in the diagram.

Technical Parameters of the Product

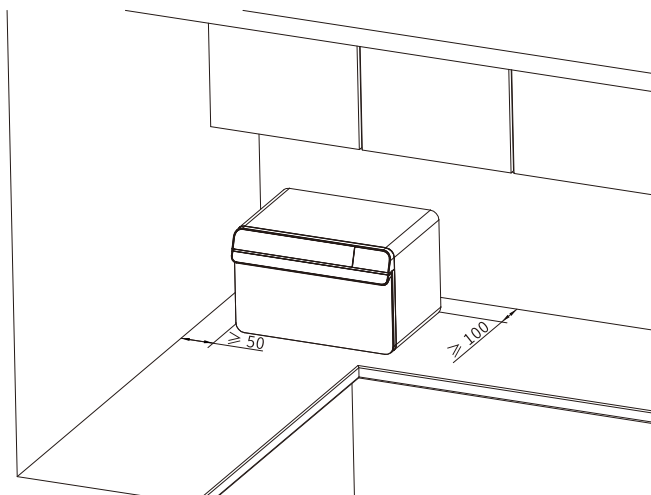
Model	KZTS-22-CT752
Rated Voltage	220-240V ~
Rated Frequency	50-60Hz
Rated Power	2100W
Capacity	22L
Net Weight	19kg
Dimensions(mm) W × H × D	530 × 360 × 400

List of Accessories

S/N	Name	Quantity
1	User Manual	1Pcs
2	Steamer and baking tray	1Pcs
3	Fryer grill	1Pcs
4	Descaling agent	1Pcs
5	Water absorbing ball	1Pcs
6	Rectifier	1Pcs

Installation Instructions

On the countertop, place the steam baking and frying machine smoothly according to the schematic diagram, paying attention not to tilt the placement, the specific position as shown on the right. (Unit: mm)



Installation requirements.

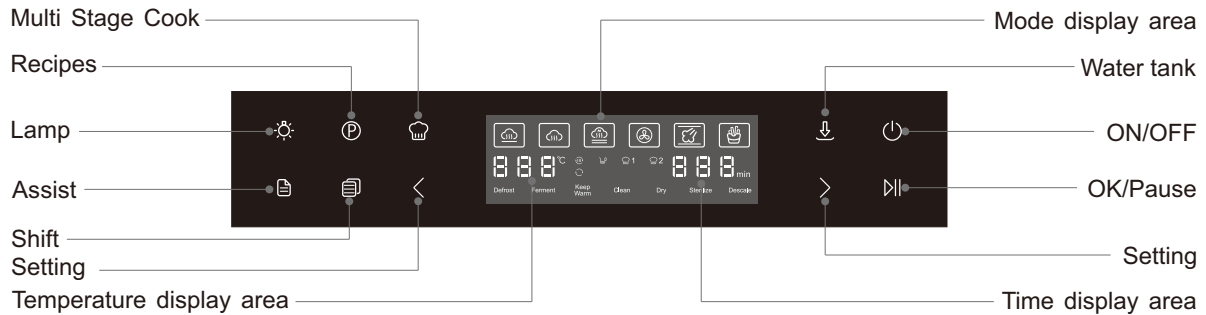
The countertop where the appliance is placed must be level.

Power requirements.

- The circuit must be equipped with the appropriate cut-off and protection devices, connecting power plugs and sockets should be the same type and comply with the relevant local regulations.
- Power cord connection must be convenient to ensure that the appliance can be disconnected from the power supply at any time after installation. Use 10A socket alone, do not use the same electrical socket with several appliances at the same time, and ensure that the socket is safe and effective grounding. If there are other electrical appliances in the vicinity, please make sure the installation distance is more than 100mm.

Operation Instructions

Introduction to Control Panel

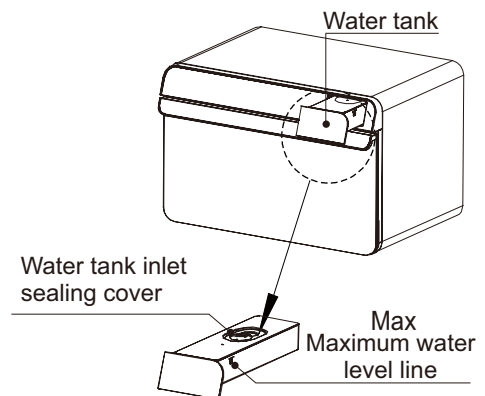


Pre-use instructions

When the new product is used for the first time, because the evaporation of the protective coating of the heating element will produce odor, so in the case of ensuring good ventilation around the product, fill the tank with water, select the multi-segment mode work, set fresh steam 20 minutes, wind roast 30 minutes (refer to the multi-segment setting method), the end of work to wait for the machine to cool down, use a moist rag to wipe the inner liner clean. Subsequent cooking can be carried out normally, the product is odorless.

Water tank filling and installation precautions:

- ① in the power-on state, press “↓” key, the water tank automatically popped up, take out the water tank (as shown above).
- ② check whether the water tank is clean before use, or whether there are foreign objects blocking the water inlet, such as odor or dirt, please promptly clean, do not clean with boiling water.
- ③ open the water tank inlet sealing cover to add water to the tank, add water do not exceed the maximum water level line.
- ④ Push the water tank into the tank tank after adding water, the tank will be pushed into place, there will be a chirping prompt.



Note:

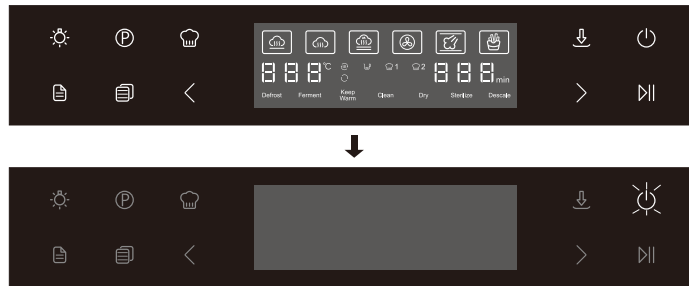
- It is forbidden to add boiling water into the water tank to avoid deformation of the tank and damage to the machine;
- When there is water shortage, the display will show “⏸” flashing to remind users;
- In the working state, the water tank is not identified, the water tank is not installed or not installed in place, the display will show “⏸” flashing to remind the user.

Warm tip: When the product is in use, we recommend that you open the hood.

Using Methods

1. Power on

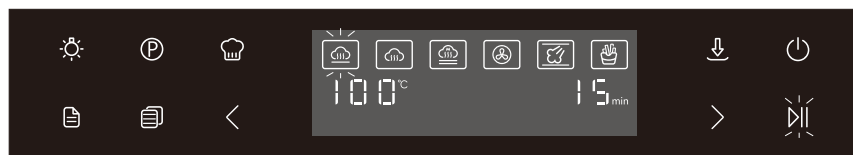
Turn on the power, a beep sound, all lights on. After a few seconds, the “⏻” key flashes, the rest of the lights go out, and enter the standby state.



Note: If there is no operation within several minutes, enter the shutdown state, all the lights go out, long press “⏻” key to enter the power on state.

2. Turn on

Long press the “⏻” key to turn on the power and enter the default mode.



3. Choose a cooking method

Users can choose different modes to cook food according to their needs.

Steam mode / baking mode

Steam mode: nutritious steam, fresh steam, high temperature steam. Baking mode has : wind baking, humidifying baking, air frying.

- ① In the mode selection status, press “<” or “>” key to select the desired mode, the selected mode icon flashes;
- ② if you need to adjust the cooking temperature or time, then press “⊞” key to switch to the temperature or time display area, and then press “<” or “>” key to adjust;
- ③ after the setting is complete, press “▶▶” key to start, automatically enter the preheat mode, when the preheat temperature is reached beep, press “▶▶” to pause, at this time the food into the inner cavity, and then press “▶▶” key to start, when the work is completed, the buzzer beeping prompt.



Note:

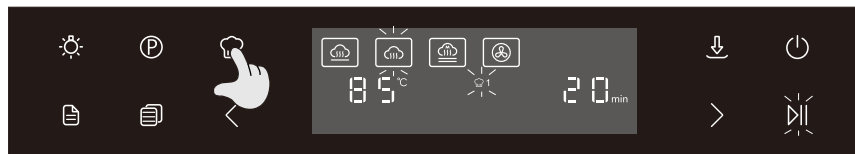
- If there is no need to adjust the temperature and time, after the mode selection, you can directly press “▶||” key to start.
- Set the cooking temperature and time, users can adjust the temperature and time according to the cooking reference table, also according to personal taste and cooking experience.
- In the process of temperature and time adjustment, long press “<”, “>” key for continuous decreasing or increasing;
- Press “⏏” key to cycle switch mode display area, temperature display area, time display area;
- With cooking memory function, in the state of unplugged, the last working cooking mode can be remembered when the power is turned on again (multi-stage mode cannot be remembered).
- After using the steam mode, it is recommended to use an absorbent ball to suck up the remaining water in the heating plate.

Multi-stage mode

In order to meet the diversified taste of users, the special multi-stage mode can set two different modes for cooking food.

For example: the first segment select fresh steam

Press “☁” key to enter the multi-stage cooking setting, then press “<” or “>” key to select fresh steam mode, if you need to adjust the cooking temperature and time, then press “⏏” key to switch to the temperature or time display area, and then press “<” or “>” key to adjust. After setting, then press “☁” key to complete the first section setting and enter the second section of cooking mode setting;



For example: the second segment selects wind roast

Press “<” or “>” key to select the second air baking mode, if you need to adjust the cooking temperature and time, press “⏏” key to switch to the temperature or time display area, then press “<” or “>” key to adjust. Press “▶||” key to start after setting is finished.



Note:

- Press “⏏” key again to exit multi-segment after the second segment setting is completed.
- Multi-segment can choose nutrition steaming, fresh steaming, high temperature steaming, wind baking;
- Multi-segment can pause, you can adjust the temperature and time of the current mode, pause state press “☁” key to exit multi-segment.

Recipe

Built-in 30 automatic recipes, one key cooking, convenient and quick.

Press “📖” key to enter the recipe;

Press “<” or “>” key to select the desired recipe, correspondence as table;

Press “⏏” key to flash the time display area, then press “<” or “>” key to adjust the working time within a certain range.

Finally, press “▶||” key to start and begin cooking.





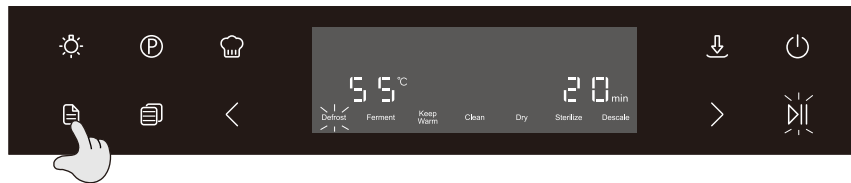
Note: Some recipes need to take the food out of processing in the middle of the recipe, the machine will chirp to remind the user.

P01 Steamed Middle Eastern Abalone	P11 Steak with Plum Sauce	P21 Low-calorie Potato Wedges
P02 Stewed Bird's Nest	P12 Steamed Fish with Lime	P22 Healthy Chicken Nuggets
P03 Hong Kong Style Steamed Milk Egg Pudding	P13 Chicken Steamed with Caterpillar Fungus Flowers	P23 Crispy Fried Milk
P04 Donkey-hide Gelatin	P14 Steamed Yangcheng Lake Hairy Crab	P24 Low-calorie King Oyster Mushrooms
P05 Steamed Buns with Crab Meat	P15 Oysters with Garlic Sauce	P25 Beef Kebabs with Capsicums
P06 Steamed Eggs with Scallops	P16 Colorful Toast Cakes with Roasted Eggs	P26 Roasted Lamb Chop with Rosemary
P07 Cantonese Style Steamed Chicken Feet	P17 Roast Chicken Wings with Lemon	P27 Grilled Baysalt Saury
P08 Pearl Meatballs	P18 Slow Roasted Prime Ribs	P28 Grilled Basa
P09 Steamed Prawns with Black Pepper	P19 Fruity Roasted Chicken	P29 Mashed Potato Baked with Cheese
P10 Purple Sweet Potato Strawberry Daifuku	P20 Thin Bottom Cheese Pizza	P30 Slow Roasted Steak in Low Temperature

Auxiliary mode



Auxiliary modes are: defrost, ferment, keep warm, clean, dry, sterilize, descale.

Press “” key, then press “<” or “>” key to select the desired mode, the selected mode flashes, after the selection is completed, press “” key to start, when the work is finished, the buzzer beeps to indicate.




Note: Keep warm mode can not adjust the time, cleaning, drying, sterilization, descaling mode can not adjust the temperature and time; it is recommended to use the drying mode, open the door to dry better; descaling agent please pour into the heating plate.


Adjust settings

In the working process, if you want to change the set mode, temperature and time, please press “” key first to stop working, in the adjustable state, at this time you can reset the mode, temperature and time, after the adjustment is complete, then press “” key to start working.

Light used

In the power on state, you can press “” key to turn on the lighting, and then press this key to turn off the lighting, if not, it will go off automatically after several minutes.

Power-off







- ① When the work is finished, the buzzer beeping prompt, enter the standby state;
- ② Standby state, the state without any operation, automatic shutdown after a few minutes;
- ③ In the working process, long press “” key, directly stop heating, enter the shutdown state.

Note:




If the internal temperature of the product is too high, the cooling fan will delay for a period of time and then stop running, which helps to extend the life of the machine;

In order to shorten the heat dissipation time, it is recommended to open the product door completely when heat dissipation.




Mode Menu

Mode	Default working temperature (°C)	Default working time (min)	Temperature range (°C)	Time range (min)
 Delicate	100	15	30-100	1-180
 Tender	85	20	80-95	1-180
 Rich	120	30	101-150	1-180
 Convection	200	30	35-230	1-120
 Steam baking	200	30	35-230	1-120
 Air Fry	160	30	35-200	1-120
Defrozen	55	20	40-60	1-180
Ferment	35	40	30-45	1-180
Warm	60	120	60-80	/
Cleaning	/	10	/	/
Drying	/	10	/	/
Sterilization	100	30	/	/
Descaling	/	20	/	/

Cooking Reference Table 1

Mode	Food	Cooking layer position	Temperature (°C)	Cooking time (min)	Remarks
 Delicate	Chicken nuggets	1	100	22	Approx. 1000g
	Meat rounds	1	100	20	Approx. 40g/pc, total 14pcs
	Pieces of meat	1	100	35	Approx. 500g
	Sweet Potato	1	100	55	Approx. 1000g, 5pcs in total
	Corn	1	100	30	Approx. 1700g, 5 pieces in total
	Rice	1	100	35	Rice 300g, rice to water ratio 1:1.4
	Handmade steamed buns	1	100	20	80g/pc, 8pcs in total
	Frozen dumplings	2	100	15	Whole plate 1 plate
 Tender	Egg custard	1	95	20	3 eggs, ratio of egg to water 1:2
	Bright shrimp	1	90	8	Approx. 500g
	Hairy crab	1	95	17	About 100g/each, 10 in total
	Perch	1	95	10	Approx. 500g
 Rich	Spare Ribs	1	120	25	About 500g, chopped
	Phoenix claw	1	120	40	Approx. weight 900g
	Silver fungus	1	110	100	Dried silver fungus about 15g

Cooking Reference Table 2

Mode	Food	Cooking layer position	Apparatus used	Temperature (°C)	Cooking time (min)	Remarks
 Air Fry	French fries	2	Frying net rack + steam baking pan	180-200	14-20	Frozen French fries approx. 250g
	Chicken Rice Flower	2	Frying net rack + steam baking pan	185-200	16-25	Frozen chicken rice about 400g
	Fried Fresh Milk	1	Frying net rack + steam baking pan	135-150	10-20	About 500g of pure milk
	Apricot mushroom	1	Frying net rack + steam baking pan	170-190	24-36	About 700g of apricot mushrooms
 Convection	Kebabs	2	Frying net rack + steam baking pan	180-200	12-20	10 skewers of meat
	Chicken Wings	1	Frying net rack + steam baking pan	180-200	20-25	About 15 pieces
	Whole chicken	1	Frying net rack + steam baking pan	150-165	40-60	About 1200g
	Cookies	1	Fryer grill	140-165	20-40	Whole plate 1 plate
	Egg Tart	1	Fryer grill	180-200	15-25	Egg tart 15 pieces
	Heavy cupcake	1	Fryer grill	160-180	20-40	About 8 pieces
	Pizza	1	Fryer grill	170-190	10-18	8 inch pizza
 Steam baking	Sweet Potato	1	Fryer grill	200-230	40-60	Approx. 900g
	Fish	1	Frying net rack + steam baking pan	210-230	14-22	About 350g, 4 pieces
	French lamb chops	1	Frying net rack + steam baking pan	190-210	25-40	About 600g, total 6 pieces

Note: The above table of food baking temperature, time is for reference only, food in the baking process, users can adjust the baking temperature, time, baking layer according to personal taste and baking experience; before baking food, the need to marinate food users can use the modulated ingredients marinated for about 30-40 minutes, so that the food can be more flavor; baking process for uniform heat, it is recommended to turn the food.

Common Baking Symptoms and Remedies

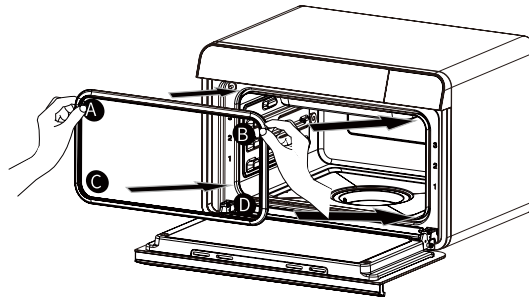
Symptoms	Possible Causes	Remedies
Baking is uneven	*Incorrect baking layer position *Food not placed in the center of the steam baking tray *Incorrect function selection	*Select the appropriate baking layer position *Place the food in the center of the steamer tray *Correct function selection
Upper surface color or bottom color of the baked foods is burned	*Incorrect function selection *Food is not of the same size or not evenly distributed *Baking temperature is too high *Baking layer position too high or too low *Appliance door opened too many times during baking	*Correct function selection *Food is cut evenly and placed evenly on the steam tray *Reduce the temperature *Change the position to a lower or higher layer *Bake at least half the time before opening the door once
The baked cake has cracks or thick crust	*The baking time is too long *Baking temperature is too high *Bake recipe or preparation method is incorrect *Selected container is improper	*Adjust the baking time *Lower the temperature *Adjust recipe and adopt correct preparation methods *Replace with a proper container
The baked foods are light-colored or under-baked	*Baking temperature is too low *Baking time is too short	*Adjust the baking temperature *Extend the baking time

Maintenance and Care

The appliance should be cleaned after each use to prevent fat and grease from forming a lacquer-like accumulation layer that is difficult to clean; steam baking trays, etc. must be cleaned to avoid the accumulation of fat that could trigger a fire; meat can be wrapped in aluminum foil for cleaning when baking.

1. Inner cavity: clean with warm water, do not use corrosive and abrasive cleaning agents to clean. Difficult to remove stains can be cleaned with nylon brush or neutral detergent, do not scrub with wire balls. The cleaning agent inside the cavity must be cleaned without residue, and wipe dry with a rag after cleaning to keep the cavity dry.
2. Glass panel: The glass surface on the door and control panel should be cleaned immediately as soon as it is dirty, firm dirt can be cleaned with neutral detergent, not with wire balls, wipe dry with a rag after cleaning.
3. it is recommended that after each use, remove the water tank to pour out the water to avoid the odor over time.
4. after use must be timely to collect water in the tank to clean up the water to prevent water overflow.
5. the door seal installation method, hands pinch to the door seal on the left and right two A, B semicircular corner, align the front plate on the semicircular corner of the groove, press into; and then the lower left and right two C, D semicircular corner, align the front plate on the lower semicircular corner of the groove, press into; and then press the four sides completely into the groove, press into ensure that flat, no wrinkles, no gaps.

Maintenance diagram



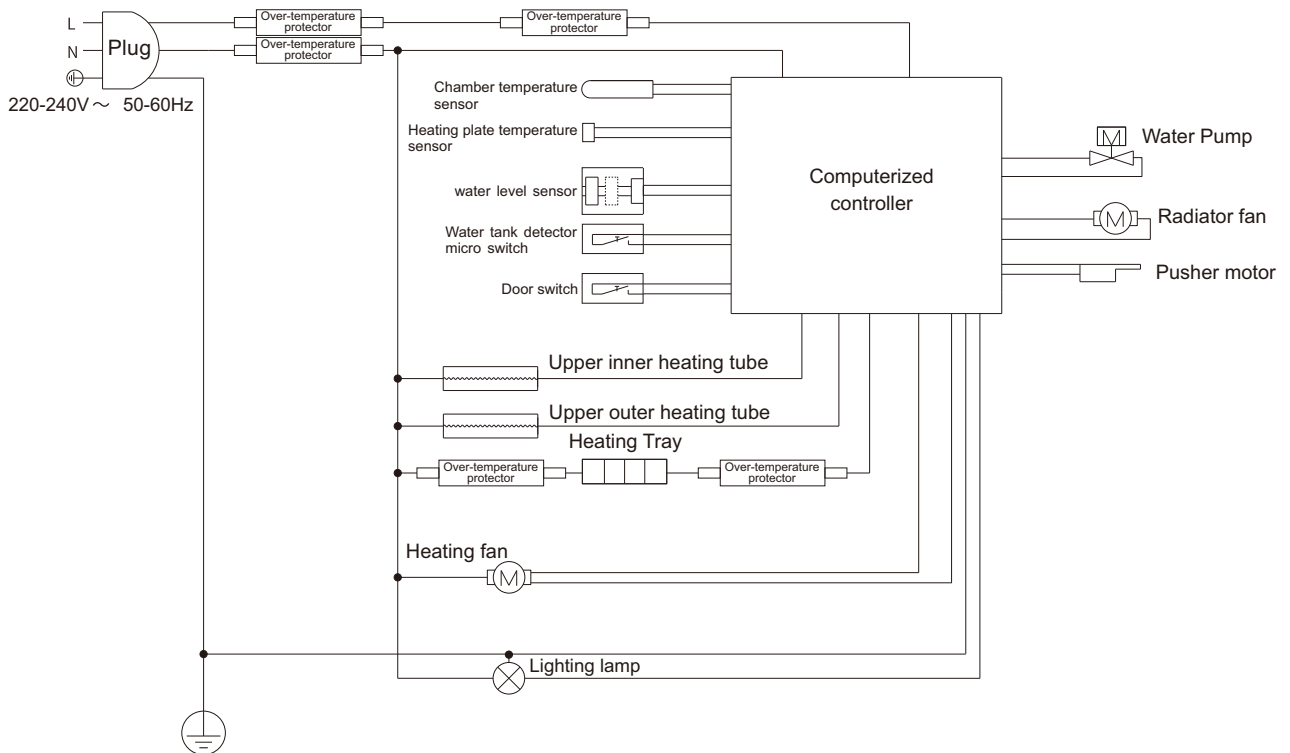
Common Faults and Fault Dropping

The following table lists common faults. Please confirm and handle them according to the listed instructions. If the fault cannot be handled or the cause cannot be confirmed, please contact the local dealer or after-sales service center. For the sake of your safety, we specially remind you not to disassemble and repair it yourself.

Faults	Possible Causes	Fault Dropping
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or ask a professional to repair it
The lights are not on	Power failure or bulb failure	Check the power supply or ask a professional to repair it
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional maintenance personnel

Failure phenomenon	Reason	Processing method
The display shows “water tank is short of water”	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional maintenance personnel
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional maintenance personnel
The temperature cannot rise	Heating plate, heating tube, computer board, temperature sensor failure	Please contact professional maintenance personnel
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional maintenance personnel
The display shows E5-1	The temperature sensor of the box is faulty, the computer board is faulty	Please contact professional maintenance personnel
Display shows E5-2	Heating plate temperature sensor failure, computer board failure	Please contact professional maintenance personnel
Display shows E6	Communication failure (display board connection line abnormal), computer board failure	Please contact professional maintenance personnel

Electrical Schematic Diagram






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安全注意事项

为了避免给使用者及其他人员造成危害或者财产损失，特作如下区分及标志。
以下均为有关安全的重要事项，敬请严格遵守，并在充分理解内容的基础上正确使用。







根据危害、损害程度进行的内容区分

 危险	若忽视这一标志，并进行错误操作，极有可能导致人员危险、重伤或引起火灾。
 警告	若忽视这一标志，并进行错误操作，有可能导致人员危险、重伤或引起火灾。
 注意	若忽视这一标志，并进行错误操作，有可能导致人员受伤或造成物品的损害。












注意、禁止内容的图标









 禁止	 禁止明火	 禁止触摸	 禁止拆卸	 严格执行	 需要接地	 当心触电	 小心烫伤
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 **警告** 请严格按照本说明书规定使用，由于本产品使用不当造成的任何财产损失、人身伤害，本公司不承担责任。

 危险	
 严格执行 拔出插座上的插头时，必须手握插头的端部将其拔出，请不要手拿电源线拔插头，否则易发生触电、短路、起火等危险。	 禁止 请不要使用松动或接触不良的电源插座，否则易导致触电、短路、起火等危险。
 严格执行 整机远离热源，煤气和酒精等易燃物品。	 严格执行 如果该表面有裂纹，关掉器具以避免可能出现的电击。
 小心烫伤 器具在使用期间会发热，注意避免接触器具内的发热单元，以免烫伤和灼伤；工作结束后取出食物时务必戴好耐高温保护手套，以免烫伤。	

 警告	
 严格执行 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。	 需要接地 单独使用10A或以上的插座，请勿与几个电器同时使用同一个电源插座，并确保插座安全有效接地。
 严格执行 若器具出现故障请立即断开电源停止使用，并且不要触摸器具，请专业人员维修。	 严格执行 不得损伤电源线。使用电源线时不得折弯、拉伸、扭转、打结。不得用重物扣压、夹击电源线。

 警告	
 严格执行 为防火警，器具必须保持清洁，风道必须畅通无阻。	 严格执行 蒸功能结束后，打开器具门时会有蒸汽喷出，不要正对器具开门方向，以免蒸汽烫伤。
 严格执行 警告：在使用时可触及部分可能会发热，儿童应远离。	 禁止 禁止无人照看的幼儿和残疾人使用此器具，并禁止儿童玩耍器具。
 禁止 不要使用粗糙的擦洗剂或锋利的金属刮刀清洁烤箱门的玻璃/灶台铰链盖的玻璃（适用时），因为其会擦伤玻璃表面，从而可能导致玻璃破碎。	 禁止 不可将易燃物质（例如烟雾剂）放置器具的里面和下面；使用器具时，不得在其附近喷洒烟雾剂，必须始终有人看管。
 严格执行 器具长期不使用，应切断电源。	 严格执行 如使用不当会导致漏水、漏气现象，请专业维修人员维修。
 严格执行 请勿在手脚潮湿或赤脚的状态下操作器具。	 严格执行 移开风扇保护装置前必须将器具断电。清洁后，必须按使用说明把保护装置重新设置到原位置。
 严格执行 用好后立即关闭器具，否则残余的脂肪会引发火警。	 严格执行 清洗时必须切断电源，注意使用中性清洗剂。同时使用柔软抹布擦洗，防止划伤表面。
 严格执行 警告：为避免可能出现的电击，换灯泡前应确定器具已断开电源。	

 注意	
 严格执行 若器具出现功能不正常时，请拔掉电源插头重新上电。	 严格执行 使用时内部烤架、蒸烤盘等放置必须正确到位。
 禁止 器具不能用作室内取暖器。	 严格执行 当集水槽中水过多时，请使用抹布将水槽中积水吸干。
 禁止 清洁保养的时候不能使用蒸汽清洁器。	 禁止 器具不能安装在装饰性门后面以免温度过高。
 严格执行 本器具仅供家庭使用。	

产品简介

亲爱的用户：

让我们借此机会，对于您购买了老板牌蒸烤炸一体机表示衷心的感谢。我们特别建议您在着手安装和使用本产品前，有必要仔细阅读此说明书，并请将其妥善保存，以备今后查阅。

本公司是国内生产吸油烟机、蒸烤炸一体机、燃气灶具、消毒柜、电烤箱等家用电器和厨具的专业企业；老板牌蒸烤炸一体机采用先进的设计理念，注重整体设计、优化造型；它具有健康、环保、节能等优点。

本产品属于I类器具，使用时必须具有可靠的接地。

※本说明书中的产品图片仅供参考，产品以实物为准。本公司产品持续改进，因产品改进所引起的内容变更，恕不另行通知。

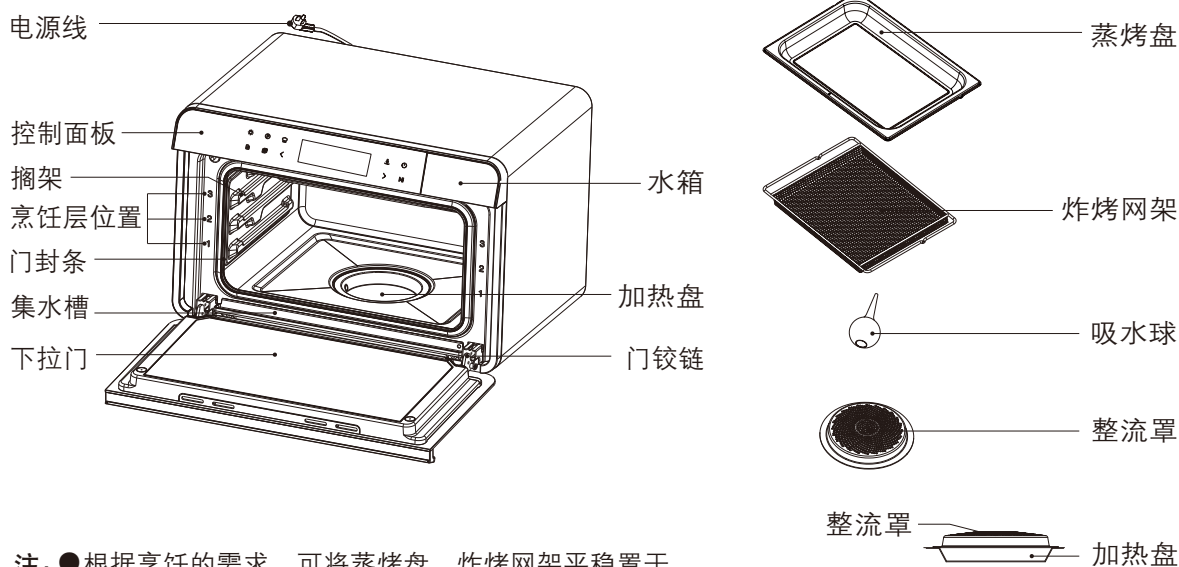
重要信息

蒸烤炸一体机的包装

请以环保的态度处置这些包装材料，以保持一个良好的环境。

请勿让儿童玩耍塑料薄膜、纸箱等包装材料，这可能会产生窒息事故，所以请让包装材料远离儿童。

产品结构



- 注：●根据烹饪的需求，可将蒸烤盘、炸烤网架平稳置于1、2、3搁架轨道间，尽量将蒸烤盘或者炸烤网架居中；
- 烹饪具有液汁滴下的食物时，建议将炸烤网架置于2搁架轨道，同时将蒸烤盘置于1搁架轨道；
 - 蒸食物建议用炸烤网架，置于2搁架轨道；
 - 烹饪糕点类建议使用炸烤网架，置于1搁架轨道，温度建议用150℃。

用蒸模式时使用整流罩，使用时需要按照示意图所示将整流罩放置在加热盘之上。

产品技术参数

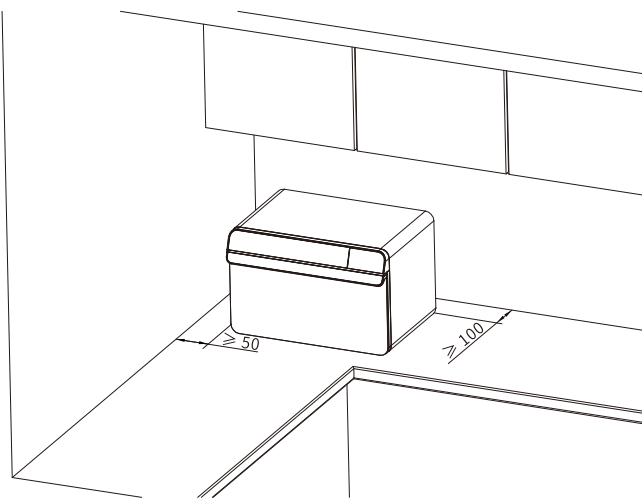
型 号	KZTS-22-CT752
额定电压	220-240V ~
额定频率	50-60Hz
额定功率	2100W
容 积	22L
净 重	19kg
外形尺寸(mm) 宽 × 高 × 深	530 × 360 × 400

附件清单

序号	名称	数量
1	说明书	1份
2	蒸烤盘	1个
3	炸烤网架	1个
4	除垢剂	1盒
5	吸水球	1个
6	整流罩	1个

安装说明

在台面上，按示意图平稳放置蒸烤炸一体机，注意不得倾斜放置，具体位置如右图。（单位：mm）



安装要求：

放置器具的台面必须水平。

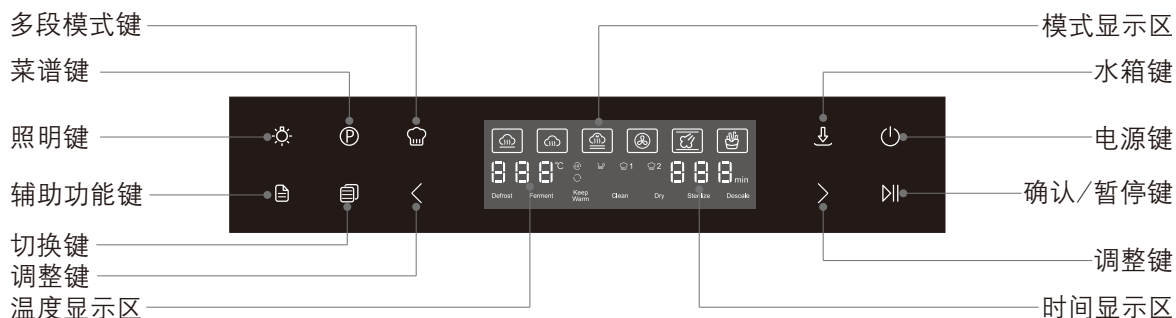
电源要求：

电路必须装有相应的切断及保护装置，连接电源插头和插座应为同一型号并符合当地相关规定。

电源线接插必须方便，确保器具安装后可随时断开电源。单独使用10A的插座，请勿与几个电器同时使用同一个电源插座，并确保插座安全有效接地。周边若有其他电器，请确保安装距离大于100mm。

使用说明

控制面板介绍

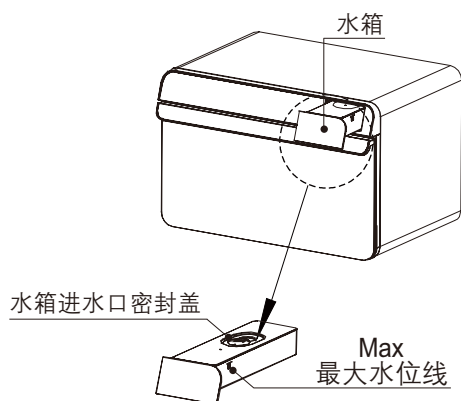


使用前说明

新产品首次使用时，因为加热元件的保护涂层蒸发会产生异味，所以在保证产品周边环境通风良好的情况下，将水箱加满水，选择多段模式工作，设定鲜嫩蒸20分钟，风焙烤30分钟（参考多段设置方法），工作结束待机器冷却后，使用湿润的抹布对内胆进行擦拭清洁。后续烹饪即可正常进行，产品无异味。

水箱加水及安装注意事项：

- ①在开机状态下，按“☒”键，水箱自动弹出，取出水箱(如上图)；
- ②使用前先检查水箱是否干净，或是否有异物堵塞进水口，如有异味或脏污请及时清洗，勿用开水清洗；
- ③打开水箱进水口密封盖将水加入水箱中，加水量切勿超过最高水位线；
- ④将加完水的水箱推入水箱槽内，水箱推到位后，会有鸣叫提示。



注：●禁止将开水加入水箱中，以免造成水箱变形及机器损坏；

●缺水时，显示屏会显示“☒”闪烁提醒用户；

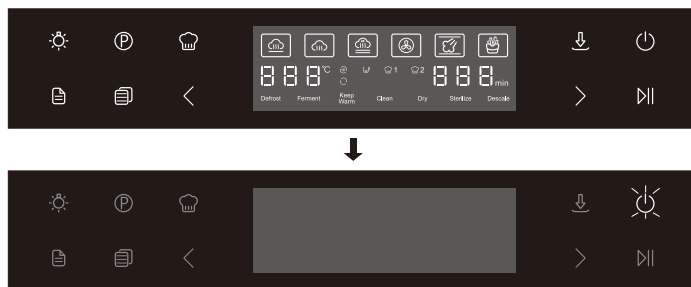
●在工作状态下，未识别到水箱，水箱未安装或未安装到位，显示屏会显示“☒”闪烁提醒用户。

温馨提示：产品在使用时，建议您打开吸油烟机。

使用方法

1. 通电

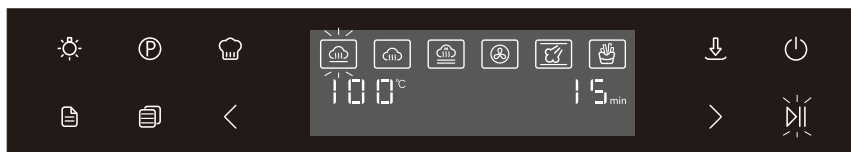
接通电源，发出提示音，所有指示灯亮。数秒后，“⏻”键闪烁，其余灯灭，进入待机状态。



注：若数分钟内无任何操作，进入关机状态，所有指示灯灭，长按“⏻”键进入开机状态。

2. 开机

长按“⏻”键开机，进入默认模式。



3. 选择烹饪方式

用户可根据自己的需求，选择不同的模式烹饪食物。

蒸模式/烤模式

蒸模式有：营养蒸、鲜嫩蒸、高温蒸。烤模式有：风焙烤、加湿烤、空气炸。

①在模式选择状态下，按“<”或“>”键选择所需的模式，被选模式图标闪烁；

②如需调整烹饪温度或时间，则按“⊖”键切换到温度或时间显示区，然后按“<”或“>”键进行调节；

③设置完成后，按“▶”键启动，自动进入预热模式，当达到预热温度时发出提示音，按“▶”暂停，此时将食物放入内腔，再按“▶”键启动，工作完成时，蜂鸣器鸣叫提示。



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注：

- 如无需调节温度和时间，模式选择完毕后，可直接按“▶▶”键启动；
- 设定烹饪温度和时间，用户可根据烹饪参考表，也可根据个人口感及烹饪经验调整温度与时间；
- 在温度和时间调节过程中，长按“<”、“>”键为连续递减或递增；
- 按“⌂”键可循环切换模式显示区、温度显示区、时间显示区；
- 具有烹饪记忆功能，在未断电的状态下，再次开机可记忆上次工作的烹饪模式（多段模式不能记忆）；
- 使用蒸模式结束后，建议用吸水球将加热盘中剩余的水吸干。

多段模式

为满足用户多样化口感，特设多段模式，可设置两段不同的模式对食物进行烹饪。

例如：第一段选择鲜嫩蒸

按“⌂”键进入多段烹饪设置，再按“<”或“>”键选择鲜嫩蒸模式，如需调整烹饪温度和时间，则按“⌂”键切换到温度或时间显示区，然后按“<”或“>”键进行调节。设置完成后，再按“⌂”键完成第一段设置，并进入第二段的烹饪模式设置；



例如：第二段选择风焙烤

按“<”或“>”键选择第二段风焙烤模式，如需调整烹饪温度和时间，则按“⌂”键切换到温度或时间显示区，然后按“<”或“>”键进行调节。设置完成后按“▶▶”键启动。



注：• 第二段设置完成后，再按“⌂”键则退出多段；

• 多段能选择营养蒸、鲜嫩蒸、高温蒸、风焙烤；

• 多段可以暂停，可调整当前模式的温度和时间，暂停状态按“⌂”键则退出多段。

菜谱

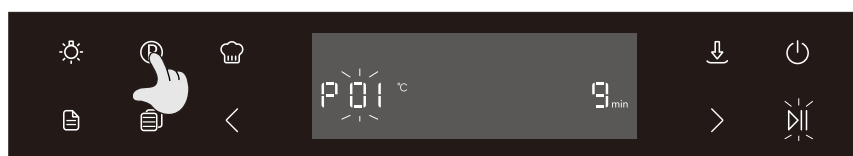
内置30道自动菜谱，一键烹饪，方便快捷。

按“Ⓟ”键进入菜谱；

按“<”或“>”键选择所需菜谱，对应关系如表格；

按“⌂”键时间显示区闪烁，然后按“<”或“>”键在一定范围内调节工作时间；

最后按“▶▶”键启动，开始烹饪。



注：部分菜谱需要中途将食物取出加工，机器会鸣叫提醒用户。

P01原汁中东鲍	P07广式蒸凤爪	P13虫草花蒸鸡	P19果香烤鸡	P25彩椒牛肉串
P02鲜炖燕窝	P08珍珠丸子	P14阳澄湖蒸蟹	P20薄底芝士披萨	P26迷迭香烤羊排
P03港式双皮奶	P09黑椒黄金蒸虾	P15蒜蓉海蛎子	P21低脂薯角	P27海盐秋刀鱼
P04养颜阿胶	P10紫薯草莓大福	P16缤纷吐司盏烤蛋	P22轻脂鸡块	P28私房湄公鱼
P05蟹粉小笼	P11梅子酱小排	P17柠香烤翅	P23脆皮炸鲜奶	P29芝士焗薯泥
P06瑶柱蒸蛋	P12青柠蒸鱼	P18慢烤肋排	P24低卡杏鲍菇	P30低温慢烤牛排

辅助模式

辅助模式有：解冻、发酵、保温、清洁、干燥、杀菌、除垢。

按“☉”键，然后按“<”或“>”键选择所需的模式，被选模式闪烁，选择完成后按“▶▶”键启动，工作完成时，蜂鸣器鸣叫提示。



注：保温模式不可调节时间，清洁、干燥、杀菌、除垢模式不可调节温度和时间；建议使用干燥模式时，开门干燥效果更佳；除垢剂请倒入加热盘中。

调整设置

在工作过程中，若想更改设定的模式、温度和时间，请先按“▶▶”键停止工作，处于可调节状态，此时可重新设置模式、温度和时间，调整完成后再按“▶▶”键开始工作。

照明

在通电状态下，可按“☉”键开启照明，再按此键可关闭照明，若不按，数分钟后自动熄灭。


关机

- ①当工作结束后，蜂鸣器鸣叫提示，进入待机状态；
- ②待机状态下，无任何操作的状态下，数分钟后自动关机；
- ③在工作过程中，长按“☉”键，直接停止加热，进入关机状态。

注：如产品内部温度过高，散热风机会延迟一段时间后停止运转，有利于延长机器寿命；为缩短散热时间，建议散热时将产品门完全打开。

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模式菜单

模式	默认工作温度(°C)	默认工作时间(min)	温度范围(°C)	时间范围(min)
 营养蒸	100	15	30-100	1-180
 鲜嫩蒸	85	20	80-95	1-180
 高温蒸	120	30	101-150	1-180
 风焙烤	200	30	35-230	1-120
 加湿烤	200	30	35-230	1-120
 空气炸	160	30	35-200	1-120
解冻	55	20	40-60	1-180
发酵	35	40	30-45	1-180
保温	60	120	60-80	/
清洁	/	10	/	/
干燥	/	10	/	/
杀菌	100	30	/	/
除垢	/	20	/	/

烹饪参考表1

模式	食物	烹饪层位置	温度(°C)	烹饪时间(min)	备注
 营养蒸	鸡块	1	100	22	约1000g
	肉圆	1	100	20	约40g/个, 共14个
	肉块	1	100	35	约500g
	红薯	1	100	55	约1000g, 共5个
	玉米	1	100	30	约1700g, 共5个
	米饭	1	100	35	大米300g, 米水比例1:1.4
	手工馒头	1	100	20	80g/个, 共8个
	速冻饺子	2	100	15	整盘1盘
 鲜嫩蒸	鸡蛋羹	1	95	20	鸡蛋3个, 蛋水比例1:2
	明虾	1	90	8	约500g
	大闸蟹	1	95	17	约100g/只, 共10只
	鲈鱼	1	95	10	约500g
 高温蒸	排骨	1	120	25	约500g, 剁块
	凤爪	1	120	40	约重900g
	银耳	1	110	100	干银耳约15g

烹饪参考表2

模式	食物	烹饪层位置	使用器具	温度(°C)	烹饪时间(min)	备注
 空气炸	薯条	2	炸烤网架+蒸烤盘	180-200	14-20	冷冻薯条约250g
	鸡米花	2	炸烤网架+蒸烤盘	185-200	16-25	冷冻鸡米花约400g
	炸鲜奶	1	炸烤网架+蒸烤盘	135-150	10-20	纯牛奶约500g
	杏鲍菇	1	炸烤网架+蒸烤盘	170-190	24-36	杏鲍菇约700g
 风培烤	烤串	2	炸烤网架+蒸烤盘	180-200	12-20	肉串10串
	鸡翅	1	炸烤网架+蒸烤盘	180-200	20-25	约15个
	整鸡	1	炸烤网架+蒸烤盘	150-165	40-60	约1200g
	饼干	1	炸烤网架	140-165	20-40	整盘1盘
	蛋挞	1	炸烤网架	180-200	15-25	蛋挞15个
	重磅纸杯蛋糕	1	炸烤网架	160-180	20-40	约8个
	披萨	1	炸烤网架	170-190	10-18	8寸披萨
 加湿烤	红薯	1	炸烤网架	200-230	40-60	约900g
	秋刀鱼	1	炸烤网架+蒸烤盘	210-230	14-22	约350g, 共4条
	法式羊排	1	炸烤网架+蒸烤盘	190-210	25-40	约600g, 共6块

注:以上表格中食物烘烤温度、时间只做参考,食物在烘烤过程中,用户可根据个人口感及烘烤经验调节烘烤温度、时间、烤层;烘烤食物前,需腌制的食物用户可用调制好的配料腌制约30分钟-40分钟,这样可使食物更入味;烘烤过程中为受热均匀,建议对食物进行翻面。

烘烤时常见现象及处理

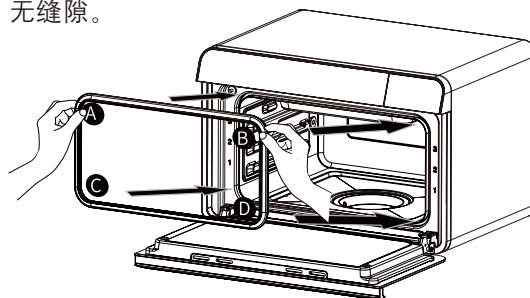
现象	原因分析	处理
烘烤不均匀	*烤层位置不正确 *食物没有放蒸烤盘居中位置 *功能选择不正确	*选择适合的烤层位置 *把食物放在蒸烤盘居中位置 *选择正确的功能
烤出的食物上层颜色或底部颜色较深	*功能选择不正确 *食物大小不一或食物未放均匀 *烘烤温度太高 *烤层位置太高或太低 *烘烤期间器具门开的次数太多	*选择正确的功能 *食物大小切均匀,并在蒸烤盘上放均匀 *调低温度 *改放到低一层或高一层的位置 *至少烤到一半时间才可以开一次门
烤出的糕饼有裂缝和深厚的锅巴层	*时间太长 *烘烤温度太高 *制作糕饼配方或操作过程有误 *容器选择不正确	*调整时间 *调低温度 *调整配方,正确操作流程 *更换适合的容器
烤出的食物颜色浅及未烤透	*烘烤温度太低 *烘烤时间太短	*调高温度 *延长烘烤时间

维护和保养

每次使用后应清洁器具，防止脂肪和油腻结成漆状积层，难以清洗；蒸烤盘等必须清洗干净，以免脂肪积层引发火警；肉食在烘烤时可用铝箔纸包裹，以便清洁。

- 1、内腔：用温水清洗，不要使用具有腐蚀性和具有研磨性的清洁剂清洗。难去除的污渍可用尼龙刷或中性清洁剂清洗，不可用钢丝球擦洗。腔内的清洁剂必须清洗干净不能有残留，清洗后用抹布擦干，保持腔内干燥。
- 2、玻璃面板：门和控制板上的玻璃面一受脏就要立即清洁，牢固的污垢可用中性清洁剂清洗，不可用钢丝球擦洗，清洗后用抹布擦干。
- 3、建议每次使用后，取出水箱将水倒掉以免时间过久会产生异味。
- 4、使用后必须及时把集水槽中的积水清理干净，防止水溢出。
- 5、门封条安装方法，双手捏到门封条上边左右两个A、B半圆角处，对准前板上边的半圆角沟槽，用力压入；再将下边左右两个C、D半圆角处，对准前板下边的半圆角沟槽，用力压入；再分别将四条边完全压入到沟槽内，压入后确保平整、不起皱，无缝隙。

维护保养示意图

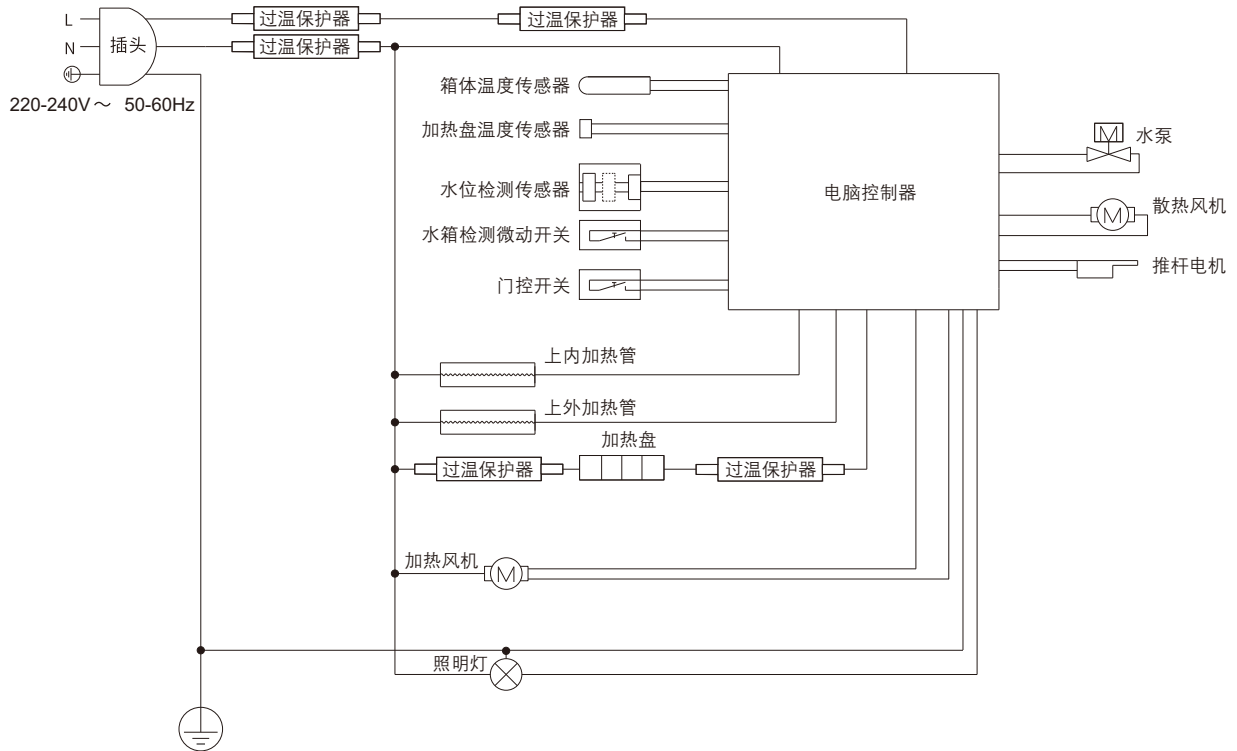


常见故障及处理方法

下表所列为一故障，请按所列指示进行确认和处理，如仍处理不了或不能确认故障原因时，请与当地经销商或售后服务中心联系。为了您的安全着想，我们特别提醒：请勿自行拆卸修理。

故障现象	原因	处理方法
不能工作	是否停电、电源插头是否插好	待通电后使用
显示屏不亮	电源不通或者电脑板故障	检查电源情况或请专业人员维修
照明灯不亮	电源不通或灯泡故障	检查电源情况或请专业人员维修
工作时漏气 漏水现象	门没关紧、门封条未装到位或门封条损坏	检查门关闭情况、重新安装门封条或请联系专业维修人员
显示屏 “缺水”闪烁	水箱缺水或水位检测开关、水泵故障	添加水或请联系专业维修人员
	未识别到水箱，水箱未安装或未安装到位	正确安装水箱，若装好后还出现闪烁请联系专业维修人员
温度无法上升	加热盘、加热管、电脑板、温度传感器故障	请联系专业维修人员
水箱无法弹出	推杆电机故障、电脑板故障	请联系专业维修人员
显示屏显示E5-1	箱体温度传感器故障、电脑板故障	请联系专业维修人员
显示屏显示E5-2	加热盘温度传感器故障、电脑板故障	请联系专业维修人员
显示屏显示E6	通信故障（显示板连接线异常）、电脑板故障	请联系专业维修人员

电气原理图



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