

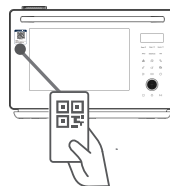


**Enjoy peace of mind.
Register your appliance today.**

Stay updated on better living services,
safety notices and shop for accessories.

1. **Open the camera app on your smartphone and point at the QR code to scan.**

Product Registration QR code is located on your appliance.



2. **Tap the notification or link to open the registration form.**
3. **Complete your details and enjoy peace of mind.**



Electrolux

WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

BEFORE USING YOUR APPLIANCE

Check for any damage or marks. If you find the appliance damaged or marked you must report it within 7 days to claim for damages under the manufacturer's warranty. This does not affect your statutory rights.

Before you use the appliance, we recommend that you read through the whole user manual which provides the description of the product and its functions. It is important that the product is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

For future reference, please store this booklet in a safe place.

CONDITIONS OF USE

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

- Staff kitchen areas in shops, offices and other working environments.
- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

RECORD MODEL AND SERIAL NUMBER HERE:

Model: _____

Serial No: _____

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Electrolux manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Electrolux manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

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SYMBOLS



WARNING!

This symbol indicates information concerning your personal safety.



CAUTION!

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT!

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT!

This symbol indicates tips and information about economical and ecological use of the appliance.

INFORMATION ON DISPOSAL FOR USERS



ENVIRONMENT!

- Most of the packaging materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

GENERAL WARNINGS

Important safety instructions, read carefully and keep for future reference. Pass the user manual on to possible new owners of the appliance.

NOTE! You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Department.
The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.

Children and vulnerable people safety.



WARNING!

Risk of suffocation, injury or permanent disability.

- 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.
- Keep all packaging away from children.
- If the appliance has a child safety device, we recommend that you activate it if children are present.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.



CAUTION!

Important safety instructions, read carefully and keep for future reference.

General safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance isolate the power supply.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only a competent person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.

- Only use utensils that are suitable for use in steam ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- The temperature of accessible surfaces may be high when the appliance is operating.
- This appliance is designed for freestanding application. It must not be installed behind a decorative door or installed in an enclosed cupboard. Please follow the installation requirements in this manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent or similarly qualified persons in order to avoid a hazard.
- When the appliance is not in use and before cleaning, unplug the appliance from the outlet firstly.



CAUTION!

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



WARNING!

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

SAFETY INSTRUCTIONS

Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instructions supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Keep the minimum distance from the other appliances and units.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- This appliance is supplied with a power cord and 13A power plug suitable for connection to standard 13A power socket. If a power socket needs to be installed, it must be done by a suitably qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service Centre or an electrician to change a damaged mains cable.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

Use



WARNING!

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.

- Make sure that the ventilation openings are not blocked.
- Do not leave the appliance unattended during operation.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface and do not use the cavity for storage purposes.
- Do not operate appliance without food.

Care and cleaning



WARNING!

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Regularly clean the appliance to prevent the deterioration of the surface material.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces.
- Remaining fat or food in the appliance can cause smoke/fire, particularly on the grill element.
- Cleanse food-contacting components with warm soapy water followed by drying. Utilize a damp cloth to wipe the exterior, refraining from water contact, and conclude by wiping with a dry cloth.
- Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- The accessories are removable for separate cleaning. Use a soft towel or sponge dampened with neutral detergent to clean them after each use.

Disposal

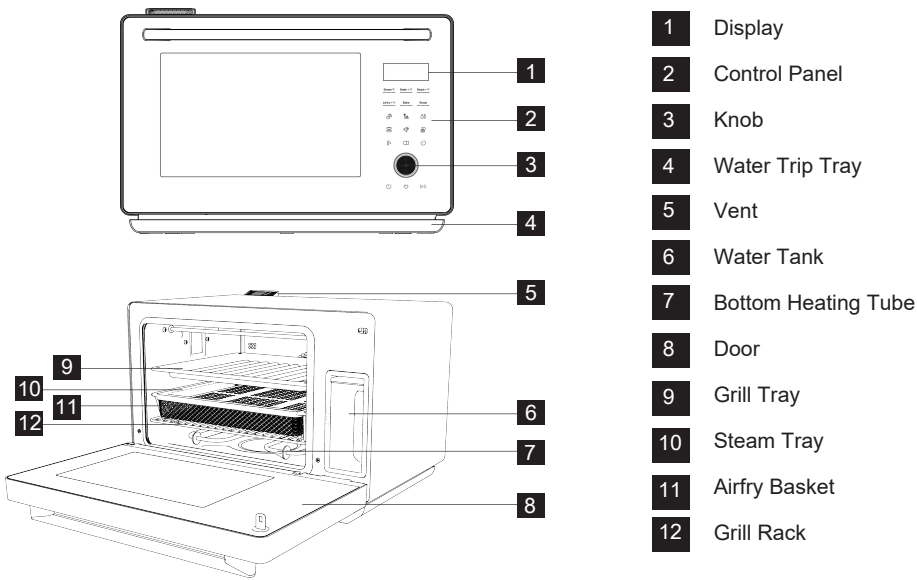


WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

PARTS AND ACCESSORIES



PACKING LIST

After unpacking, please immediately check carefully according to the table to confirm whether the accessories are complete:

No	Contents		
1	Complete Machine	1 unit	
2	Steam Tray	1 pc	Suitable for Steam cooking mode
3	Airfy Basket	1 pc	Suitable for Airfry Plus cooking mode
4	Grill Rack	1 pc	This can serve as a support for placing food containers on top.
5	Grill Tray	1 pc	When grilling or making other dishes, it can also be placed under the grid to collect dissolved grease or food residues.
6	Water Trip Tray	1 pc	The water that evaporates during the steaming and baking process will be collected in this tray. After each use, the water in the drip tray needs to be cleaned.
7	Glove	1 pc	Used to handle utensils inside the steam oven to prevent burns
8	Water absorbing sponge	1 pc	Used to clean the water inside the cavity
9	User Manual	1 pc	

INSTALLATION



CAUTION!

Do not block the air vents. If you do that, the appliance can overheat.



CAUTION!

Do not connect the appliance to adapters or extension leads. This can cause overloading and risk of fire.

- Put the appliance far away from steam, hot air and water splashes.
- If the appliance is stored/ transported at sub-zero temperatures, do not activate it immediately after installation. Allow at least two hours for it to be brought up to room temperature before turning on the unit.

Installation

- Remove all packing material and any promotional material from the oven.
- Examine the oven for any damage such as dents or a broken door. Do not install if the oven is damaged. Call the service centre.
- Remove the protective film on the oven cabinet surface.
- Do not leave the packing material so that small children can play with it. This can be hazardous.
- Select a flat, level surface that provides enough open space for the intake and outlet vents and that is strong enough to bear the weight of the oven. A minimum clearance of 3.0cm is required between the oven and any adjacent walls. Leave a minimum clearance 20cm above the oven.

Blocking the intake or outlet vents can damage the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.

NOTE: It is recommended to have greater than 3.0cm clearance on at least one of the sides to improve product performance and operation.

- The oven should be placed in a stable position to avoid the possibility of causing vibration or noise.
- Do not remove the legs from the bottom of the oven.
- This oven should only be installed freestanding; not built-in or in a cabinet.
- Keep the oven away from heat and water. Exposure to heat and water can lower the efficiency and lead to malfunctioning.
- Be sure the voltage and frequency where you connect the oven is the same as specified on the rating plate on the oven. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.



WARNING!

If installed near or over a heat source, the oven could be damaged.



WARNING!

This oven must not be used on a non-earth protected power supply. Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.



WARNING!

If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

ELECTRICAL INSTALLATION



WARNING!

Only a qualified person must do the electrical installation.



The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Instructions".

This appliance is supplied with a main cable and main plug.

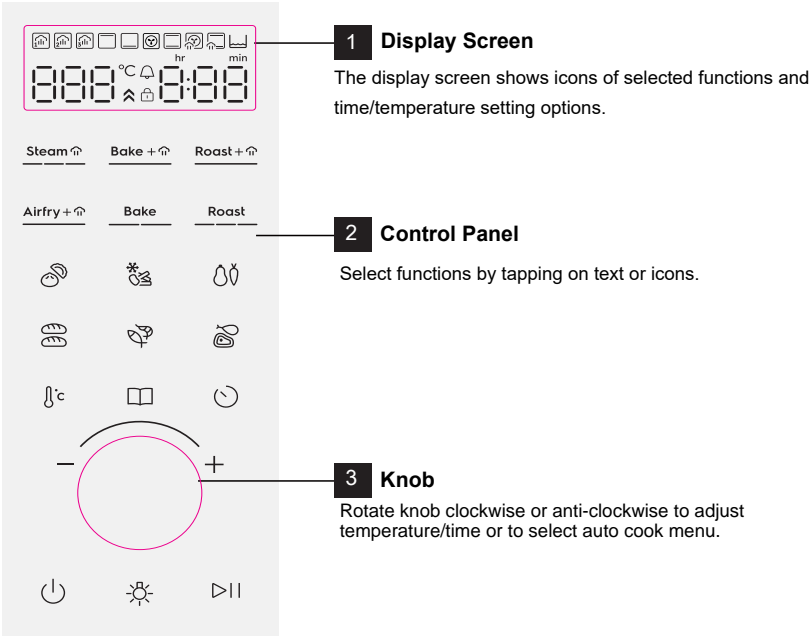


WARNING!

The oven is fitted with a plug and must be only connected to a properly installed, earthed socket. In accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation an all-pole isolating switch must be present on the installation side with a contact gap of at least 3mm.

CONTORL PANEL

You can select various functions of oven using the control panel. The current settings are displayed on the screen. The overview diagram illustrates all potential symbols and flow diagrams present on the control panel.











PRODUCT DESCRIPTION




Icons	Function	Description
	Breakfast Steam	Breakfast Steam preset cooking mode
	Frozen Snacks	Frozen Snacks preset cooking mode
	Vegetables	Vegetable preset cooking mode
	Bread	Bakery preset cooking mode
	Seafood	Seafood preset cooking mode
	Meat	Meat preset cooking mode
	Temperature	Temperature setting
	Auto Menu	Auto menus
	Timer	Time setting
	Power On/Off	Power button. Press and hold for 3 seconds to activate the child lock function
	Light On/Off	Lighting button
	Start/Pause	Start/ Pause button

PRODUCT DESCRIPTION (CONTINUE)


Other symbols on the control panel

Icons	Function	Description
	Water Tank Low	Refill the water tank when this icon lights up.
	Temperature Display	Temperature value display
	Celsius	
	Preheat	
	Alarm	
	Child Lock	Screen lock indication, long press  for 3 seconds to unlock
	Time Display	Time value display
hr	Hour	Time display, with the maximum unit being hour
min	Minute	Time display, with the maximum unit being minutes


Steam 

Mode	Name	Default	Range	Application
	Steam	90	80-90°C	Suitable for eqq custard and
	Steam Medium	100°C	91-110°C	Suitable for fish, pastries and other
	Steam High	120°C	110-120°C	Suitable for meat, poultry and whole


Bake + 

Mode	Name	Default	Range	Application
	Bake + Steam	180°C	120-230°C	Add steam during baking

Roast + 

Mode	Name	Default	Range	Application
	Roast + Steam	180°C	120-230°C	Add steam during roasting, suitable for tender meat such as lamb, chicken and pumpkins.



Airfry + 

Mode	Name	Default	Range	Application
	Airfry Plus	220°C	120-230°C	Suitable for french fries, popcorn, chicken nuggets, chicken wings, etc.





PRODUCT DESCRIPTION (CONTINUE)

Other symbols on the control panel

Bake

Mode	Name	Default	Range	Application
	Bake with fan	180°C	120-230°C	Suitable for bread, biscuits, chicken wings, fried chicken nuggets, etc.
	Bake	180°C	40-230°C	Suitable for baking cakes and pizza

Roast

Mode	Name	Default	Range	Application
 / 	Top heat / Bottom heat	180°C	40-230°C	Suitable for food as lasagna and toast that need deepen colour to surface
 	Roast with fan	180°C	40-230°C	Suitable for roasting meats and sweet potatoes

USING THE ACCESSORIES

 **WARNING!**

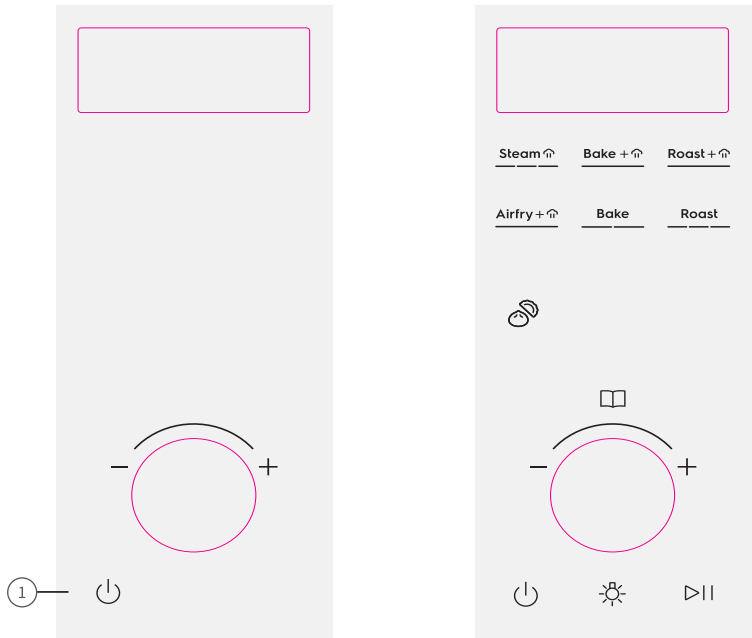
Refer to the safety chapters.

 **CAUTION!**

You can remove and clean the accessories individually. Please use a soft towel or sponge dipped in a mild detergent, and clean the accessories after each use with the detergent. Wash the parts that come into contact with food with warm soapy water and then dry them. Clean the body of the appliance with a damp cloth, but never immerse or rinse the mixer with water. Afterwards, use a dry cloth to wipe it again. Avoid using abrasive cleaners, metal brushes and sponges, organic solvents, or harsh liquids. Ensure the safe use of accessories.

QUICK START GUIDE

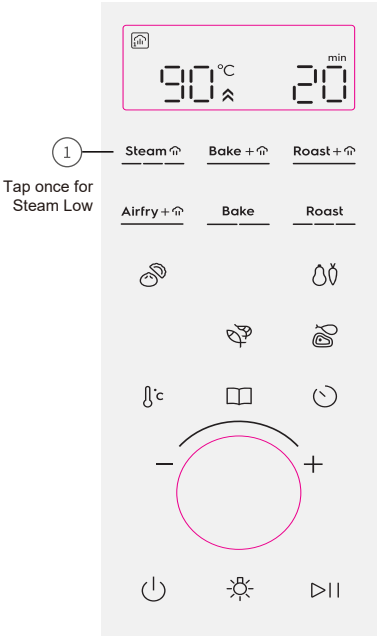
Tap “Power” button to activate the display, initiating the Standby status.



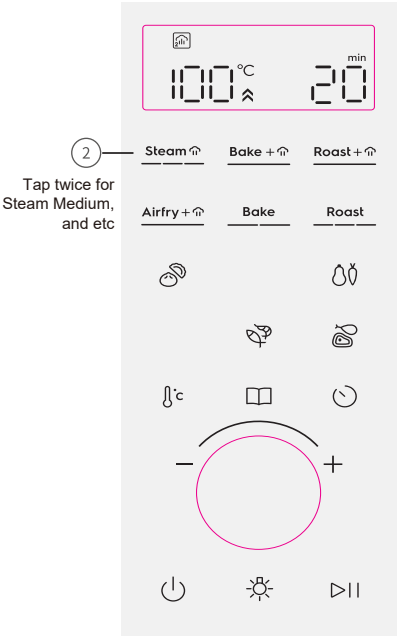
QUICK START GUIDE (CONTINUED)

Selection of Cooking Mode - Standard

- 1. After selecting a cooking mode, the display screen will show the default temperature and cooking time. 2. For instance, tapping "Steam" to enable the selection of different steam levels.
- 3. You can tap "Steam" multiple times or use the knob to choose between Steam Low, Steam Medium, or Steam High.
- 4. Once the steam level is selected, the default temperature will flash once, indicating it's ready for adjustment.
- 5. You can adjust the temperature using the knob and press the "Start/Pause" button to confirm.
- 6. Subsequently, the default cooking time will flash once.
- 7. Use the knob again to adjust the time, press the "Start/Pause" button to confirm, and commence cooking.



Steam Low



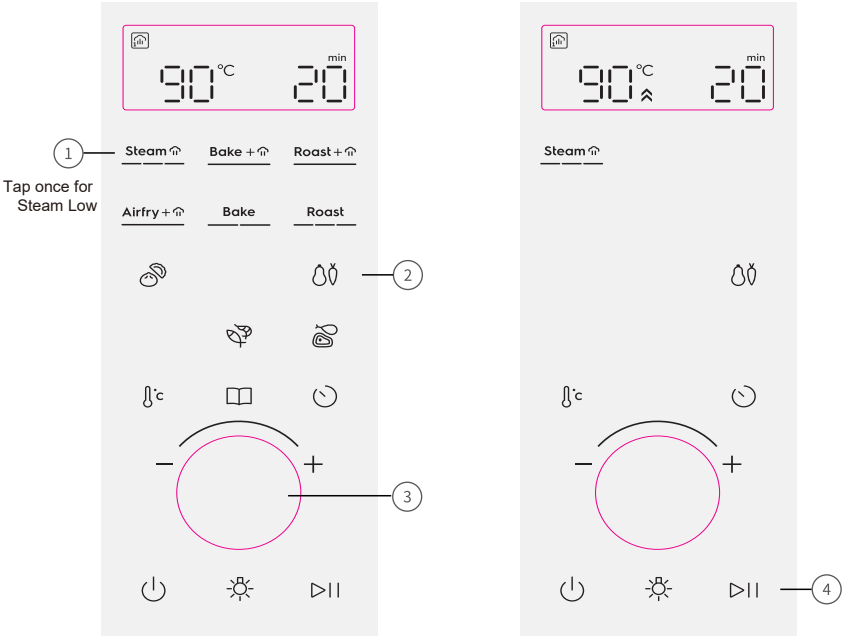
Steam Medium

QUICK START GUIDE (CONTINUED)

Selection of Cooking Mode - Preset cooking

- 1. Tap "Steam" once to select Steam Low
- 2. Select the preset cooking for Vegetables.
- 3. Once it is selected, the default cooking time will flash once and indicate it's ready for adjustment. Adjust the cooking time using the knob.
- 4. Press the "Start/Pause" button to confirm, and commence cooking.

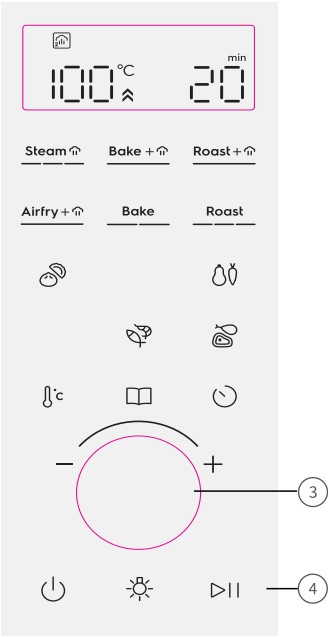
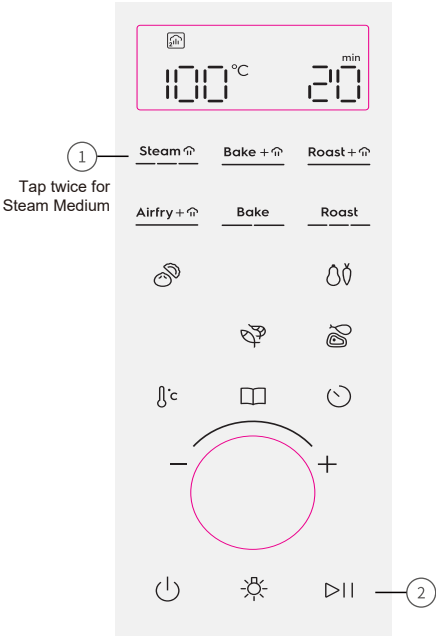
Note: Cooking temperature cannot be adjusted in Cooking mode - Preset cooking selection.



QUICK START GUIDE (CONTINUED)

Reheat or Defrost - Steaming serves for heating and thawing purposes.

- 1. Tap "Steam" button twice or use the knob to select Steam Medium.
- 2. Default temperature will flash once and press the "Start/Pause" button.
- 3. Next, cooking time will flash once; use the knob to adjust the time.
- 4. Press the "Start/Pause" button to confirm, and commence reheat or defrost.



QUICK START GUIDE (CONTINUED)

Making adjustments to temperature and time while cooking

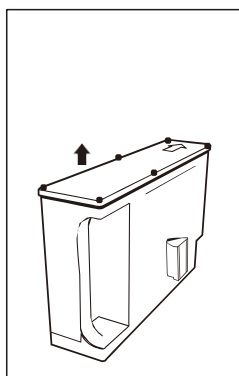
1. You can adjust the temperature and time while cooking.
2. Initially, rotating the knob during cooking to adjust the time. Alternatively, you can select the "Temperature" or "Time" buttons to adjust the respective settings.
3. By tapping these buttons, the "Temperature" or "Time" on display screen will flash once, indicating which parameter the knob adjusts.
4. Next, rotate knob clockwise or anti-clockwise to adjust the cooking temperature or time as needed.

Water Tank Low

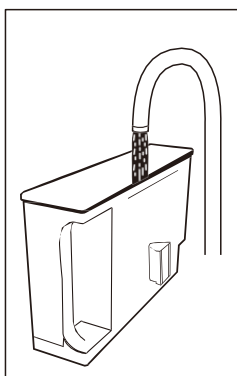
1. When the appliance is on working condition, a flashing "Water Tank Low" icon signals that the water tank is empty and needs to be refilled.
2. Take out the water tank, fill it up again, put it back in place, and continue with the operation.
3. If the water tank is full but the icon remain flashing, ensure that the water tank has been properly reset.
4. If the issue persists after resetting the water tank, please contact the after-sales service department for assistance.

Water Tank Operating Instruction

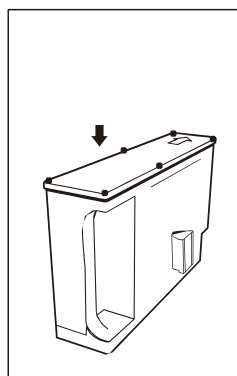
1. Use either tap water or purified water for the tank, avoiding well water or water with high mineral content to preserve the appliance's longevity.
2. Ensure complete insertion of the water tank during installation; incomplete insertion may lead to water flow issues and potentially damage the oven by leaving the steam generator empty.
3. Add water to the designated maximum water filling line when refilling the water tank.
4. The steam volume won't decrease when the water level is below half, unless it reaches the water shortage alarm position.
5. The "Water Tank Low" icon will light up when the water level in the tank is low.
6. After each use, disconnect the water tank, drain any remaining water, and maintain cleanliness. Empty the water trip tray and clean it to minimize scale buildup.



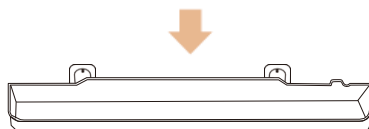
1. Open the water tank cover and lift it in accordance with the markers shown in the illustration.



2. Use fresh tap water, demineralized water, cold water, or non-carbonated mineral water. Avoid using tap water with high chlorine content (>40 mg/L).



3. Close the water tank cover, press it down following the markers depicted in the image, and securely lock it into position!



Empty water trip tray after each use.

AUTOMATIC PROGRAMMES

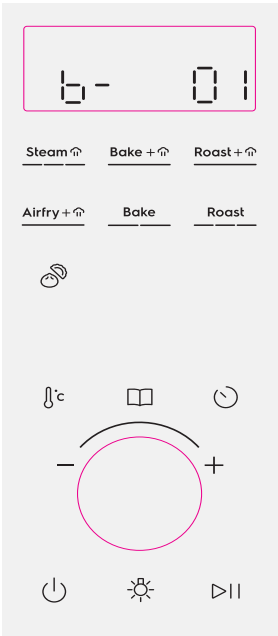
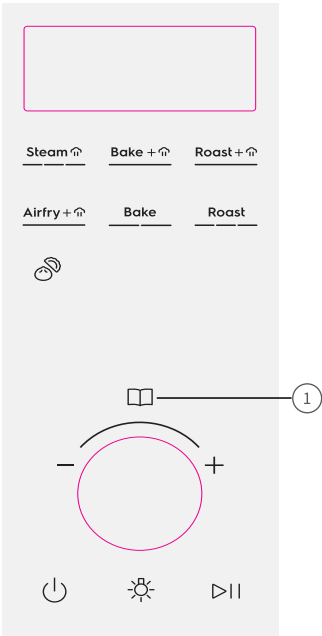
Cook effortlessly with the preset auto menus.



WARNING!

Refer to the safety chapters.

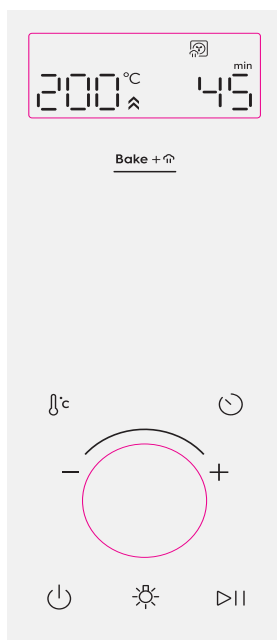
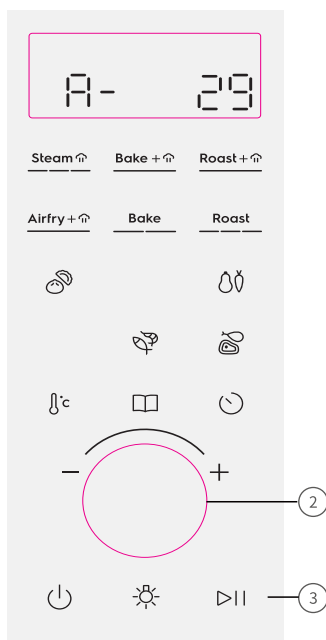
- 1. For optimal cooking outcomes, allow the oven to cool down before initiating a program. All programs are tailored for cooking on a single level. Arrange food as flat as possible on the accessories, avoiding stacking.
- 2. Press the Auto Menu button to access the Auto Menus.



AUTOMATIC PROGRAMMES(CONTINUED)

Cook effortlessly with the preset auto menus.

3. Rotate the knob to choose a menu.
4. Then press the "Start/Pause" button to confirm and initiate cooking. The display screen will show the temperature, cooking time, and cooking function icons corresponding to the selected menu.
5. At the end of the countdown, the display screen shows "End" and flashes three times, and the buzzer sounds three times.
6. After 3 minutes without operating or pressing any button, it will back to standard cooking selection mode, and eventually turn to standby mode with another 3 more minutes without any operating.






















AUTOMATIC PROGRAMMES(CONTINUED)

Auto Menus

No	Menus	Weight	Mode	Temperature	Time
A-01	Steam tofu with scallops	400g		100°C	8mins
A-02	Steam tofu	400g		100°C	8mins
A-03	Steam eggs	-		100°C	10mins
A-04	Steam eggplant with sauce and vinegar	400g		110°C	12mins
A-05	Steam pumpkin with crispy Garlic	400g		110°C	15mins
A-06	Bitter gourd soup	-		115°C	20mins
A-07	Steamed meatloaf with mushrooms	300g		115°C	15mins
A-08	Steamed meatloaf with squid	-		115°C	12mins
A-09	Steam chicken with flammulina velutipes and fungus	300g		115°C	15mins
A-10	Steam chicken with mushrooms & red dates in lotus leaf	600g		115°C	22mins
A-11	Steam shrimp	200g		115°C	15mins
A-12	Garlic steam prawns	500g		100°C	10mins
A-13	Steam crabs	6pcs		100°C	20mins
A-14	Steam grouper	500g		100°C	10mins
A-15	Steam dace	500g		100°C	10mins
A-16	Steam seabass	500g		100°C	10mins
A-17	Steame abalone	10pcs		100°C	10mins
A-18	Teriyaki salmon	400g		220°C	15mins
A-19	Grilled corn	4pcs		200°C	20mins
A-20	Lasagn	300g		200°C	35mins
A-21	Garlic vermicelli and baby cabbage	150g		100°C	15mins
A-22	Snow Pear Tremella Soup with Rock Sugar	-	 / 	100°C /115°C	15mins
A-23	Classic meal	-		105°C	65mins
A-24	Grilled chicken wings	450g/9pcs	 	200°C	20mins
A-25	Beggar chicken	750g		200°C	60mins

AUTOMATIC PROGRAMMES(CONTINUED)

Auto Menus











No	Menu	Weight	Mode	Temperature	Time
A-26	Lemon Roast Chicken	700g	 	180°C	45mins
A-27	Grilled eggplant	2pcs		200°C/180°C	25mins
A-28	Roasted sweet potatoes	3pcs	 /  	120°C/180°C	55mins
A-29	Roasted purple potatoes	4pcs(250g/pc)		200°C	45mins
A-30	Baked potato chips	500g		200°C	18mins
A-31	Grilled squid with Korean spicy sauce	600g		200°C	15mins
A-32	Baked scallops with garlic butter	8pcs	 	200°C	8mins
A-33	Italian garlic toast	2pcs		180°C	10mins
A-34	Cookie	-		160°C	20mins
A-35	Cream puffs	-		180°C	25mins
A-36	Swiss roll	-		160°C	20mins
A-37	Orange almond madeleine cake	-		200°C	12mins
A-38	French butterfly pastry	-		180°C	17mins
A-39	Banana cake	-		200°C	30mins
A-40	Raisin steamed cake	-		100°C	25mins

AUTOMATIC PROGRAMMES(CONTINUED)

Auto Menus

No	Menu	Default Temp	Temp Range	Time	Time Range
A-41	Keep Warm	60°C	Not adjustable	20mins	1-180mins
A-42	Slow Cook	100°C	Not adjustable	60mins	1-180mins
A-43	Dehydrating Food	80°C	Not adjustable	60mins	1-180mins
A-44	Yogurt	40°C	Not adjustable	60mins	1-180mins
A-45	Dough Proving	35°C	30-40°C	60mins	1-180mins
A-46	Descale	100°C	-	35mins	1-180mins
A-47	Sterilization for Kitchenware	100°C	-	25mins	1-180mins
A-48	Dry Ventilation	160°C	-	30mins	1-180mins
A-49	Steam Clean	100°C	-	20mins	1-180mins

Breakfast Steam








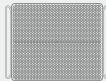

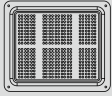


No	Menu	Weight	Mode	Temperature	Time
B-01	Hard boiled eggs	4pcs		100°C	10mins
B-02	Pumpkin	6pcs		110°C	15mins
B-03	Sweet/ Purple Potato	4pcs		120°C	30mins
B-04	Potato	350g		110°C	17mins
B-05	Sweet corn	2pcs		100°C	15mins
B-06	Bun	4pcs		100°C	10mins
B-07	Steam bun	4pcs		100°C	8mins
B-08	Rice	Rice 110gram Water 154ml		100°C	35mins
B-09	Steam Rice noodle roll (Cheung Fun)	1pcs		100°C	10mins
B-10	Glutinous Rice Chicken (Lor Mai Gai)	2pcs		110°C	18mins

DAILY USE

Suitable cookware and materials

Each cooking mode has specific requirements for different cookware and materials. Improper selection of the cookware may lead to food poisoning. Unless there are specific dietary requirements, it's recommended to use the accessories provided with the product. Alternatively, select the cookware according to the list below.

- Large food type such as sweet potatoes, corn, potatoes, eggs, and steamed buns, which don't produce oil drips, can be directly placed on a steam tray or grill sheft.
- For foods like fish, ribs, whole chicken, and beef, use a household plate placed on the grill sheft for steaming.
- Foods like shrimp, crab, chicken wings, chicken legs, and pumpkins, where juice retention isn't necessary, can be steamed on a steam tray or baking sheet.

Types of containers	Bake / Roasting	Steaming / Dough Proving	Types of containers	Bake / Roasting	Steaming / Dough Proving
Heat resistant glass container 	✗	✓	Heat resistant plastic container 	✗	✓
Heat inresistant glass container 	✗	✗	Heat inresistant plastic container 	✗	✗
Pottery/ Porcelain  <small>Note: Avoid using containers with colored images on the interior, as they may lead to color peeling.</small>	✗	✓	Wood, bamboo, paper materials  <small>Note: Paper containers treated for heat resistance can be utilized when the cooking temperature is below 230°C.</small>	✗	✗ <small>Note: Wood, bamboo, and heat-resistant paper containers are suitable for use.</small>
Lacquerware 	✗	✗	Airfy Basket 	✓	✓
Aluminum and other metal  <small>Note: The handle of the metal container is made of resin, please refrain from using it.</small>	✓	✓	Steam Tray 	✗	✓
Grill tray / Baking tray 	✓	✗	Grill Rack 	✓	✓

CARE AND CLEANING

Daily maintenance

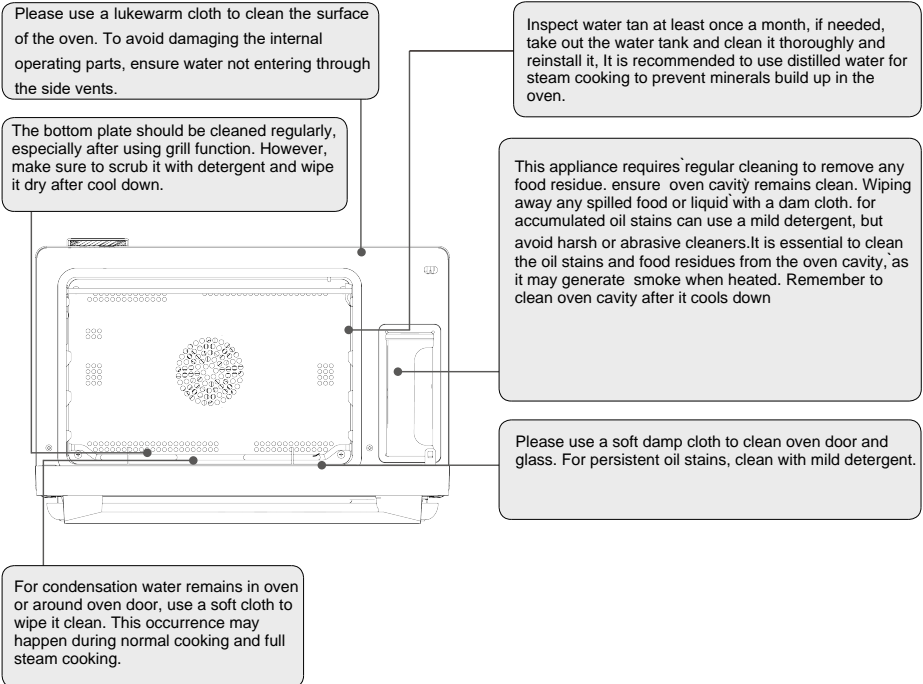


WARNING!

Refer to the safety chapters.

To optimize the machine's performance and prolong its lifespan, regular maintenance is essential. Before performing maintenance, ensure to unplug the power cord and switch off the machine to confirm that the power has been disconnected.

- Avoid pulling the power plug of the oven from the socket by tugging on the cable.
- Before cleaning cavity, remove the accessories and wipe it with a cloth.
- Do not directly spray water on the machine, and avoid using strong acid or alkaline detergents.
- After each use, maintain the cavity by wiping it with a dry cloth once it has cooled down, or leave the door open to allow it to dry completely.
- If the oven malfunctions or operates improperly, disconnect the power supply and refrain from attempting to repair it yourself.



CARE AND CLEANING (CONTINUED)

Descaling and purification

When tap water is used in the water tank during cooking, minerals in the water can accumulate in the steam generator over time. Therefore, it is recommended to remove the water tank when the machine is not in use, or to empty and refill the water tank with clean water before using the machine.

Additionally, it is advised to clean the steam generator at least once a month using the following method: Add descaling agent to the water tank at a ratio of 50:1, start the pure steam function at 100°C for 30 minutes. After the program finishes, remove the water tank, replace with clean water, and restart the pure steam function at 100°C for another 30 minutes. Once completed, empty the water from the bottom water tray, wipe the interior dry, and ventilate the compartment.

(The ratio of descaling agent can be adjusted according to the instructions of the descaling agent purchased).

The following situations are normal

A sound is emitted during steam cooking.



This is the sound caused by the air mixed in when the water tank absorbs water, and it is a normal phenomenon.

Steam collects in the oven door, and hot air is released from the exhaust vent.



During cooking, food releases steam, with most being expelled through the exhaust vent. However, some steam may condense in cooler areas, like the oven door. This is a normal process.

When using different baking functions, white smoke and a peculiar smell may emit from the product.



Regular cleaning of the product is essential, particularly after utilizing these functions. Accumulated oil stains on the top and walls of the oven cavity may lead to the emission of white smoke.

Discolouring on the rear side of the cavity.



The yellowish discoloration caused by metal ions when heated is a natural occurrence and does not impact functionality or pose harm to the human body.

The door seal might become distorted.



The door seal may undergo deformation at high temperatures. This is not damage; rather, it's a normal phenomenon that does not affect the performance or use of the product itself.

During the initial use of various baking functions, the product may emit a small amount of white smoke and an odor.



This is due to the excess grease evaporating from the protective components within the oven cavity.

TROUBLESHOOTING



WARNING!

Refer to the safety chapters.

Problem	Possible cause	Solution
Nothing shown on the display	The oven is not connected to the power supply	Connect to power
	The cable is not working properly	Contact after-sales service department
The display shows abnormality	Display damaged	Contact after-sales service department
	Damaged circuit board electronic components	Contact after-sales service department
The oven cannot be operated	The power supply is not connected correctly	Reconnect the power cord
	Damaged circuit board electronic components	Contact after-sales service department
Water or steam leaks from the oven door during cooking	The oven door is not closed properly	Close the oven door again
	Door seal is damaged	Contact after-sales service department
The furnace light is off	Furnace light damaged	Contact after-sales service department
	Motherboard damaged	Contact after-sales service department
The fan is not working properly	Damaged fan assembly	Contact after-sales service department
	Motherboard damaged	Contact after-sales service department
Button malfunction	Defective or damaged button panel	Contact after-sales service department
	Damaged circuit board electronic components	Contact after-sales service department
No steam comes out	Water pipes are broken, blocked or damaged	Contact after-sales service department
	The water tank is not placed properly	Reinstall the water tank

TROUBLESHOOTING (CONTINUED)



Refer to the safety chapters.

Problem	Possible cause	Solution
Display E1	The furnace cavity high temperature protection device is activated	Either unplug and allow it to cool down on its own, or contact after-sales service department
Display E2	The evaporator plate high temperature protection device is activated	Either unplug and allow it to cool down on its own, or contact after-sales service department
Display E3	The low temperature protection device of the furnace cavity starts	Contact after-sales service department
Display E4	The low temperature protection device of the evaporator plate starts	Contact after-sales service department
Display E5	Temperature sensor connection failed	Contact after-sales service department
Display E6	Temperature sensor connection failed	Contact after-sales service department
Display E7	Circuit board communication failure	Contact after-sales service department
Display E8	The high temperature protection device of the boiling water pan is activated	Either unplug and allow it to cool down on its own, or contact after-sales service department

CUSTOMER CARE CENTER

Customer care center	
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NOTES

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for handwriting practice or general writing. There are no margins, text, or other markings on the page.

