

-FUJIOH-

Built-in Multifunctional Steam Oven
Instruction Manual

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Website

FV-ML75

Please read this manual carefully before
using the appliance and retain it for
future reference.

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Safety precautions

READ ALL INFORMATION BEFORE USE.

Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

WARNING: The installation height after embedding should be more than 850mm from the ground.

The appliance must not be installed behind a decorative door in order to avoid overheating.

Before installation

Damage during transport .

Check the appliance for damage after unpacking it.

Do not connect the appliance if it has been damaged in transit.

Electrical connection

Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection.

Safety notes

This appliance is intended for domestic use only. 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.

■ Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully.

Hot steam may escape. Small children must be kept at a safe distance from the appliance.

■ Hot cooking compartment: Risk of burns!

■ Never prepare food containing large quantities of drinks with a high alcohol content, as alcoholic vapors can ignite in the cooking compartment. Only use small quantities of high-alcohol drinks, and always open the appliance door carefully. Risk of fire!

■ 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.

■ When the appliance is not in use and before cleaning, always unplug the appliance from the outlet first.

■ During use

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

WARNING: Accessible parts may become hot during use.

■ Young children should be kept away.

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

■ Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside.

Switch off the appliance, and then unplug it from the mains or switch off the circuit breaker in the fuse box.

■ Do not place greaseproof paper loosely over accessories during preheating. A draft is created when the appliance door is opened, which may cause the greaseproof paper to come into contact with the heating element and catch fire. Always weigh down the greaseproof paper with a dish or baking tin, and only cover the necessary surface. The greaseproof paper must not protrude over the accessories. Risk of short circuit!

■ Never trap the connecting cables of electrical appliances in the hot appliance door, as the cable insulation could melt. Risk of scalding!

■ Never pour water into the hot cooking compartment, as this will produce hot steam. Hot accessories and ovenware: Risk of burns!

■ Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves.

Improper repairs: Risk of electric shock!

■ Improper repairs are dangerous. Repairs should only be carried out by well-trained after-sales engineers. If the appliance is defective, unplug it from the mains or switch it off at the circuit breaker in the fuse box, and call the after-sales service. Self-cleaning: Risk of fire!

■ Loose food residues, grease and meat juices can catch fire during the Self-cleaning cycle. Always remove coarse dirt from the cooking compartment before every Self-cleaning cycle.

WARNING: The handle may become hot due to the high temperature of the surface of the water storage drawer, so be aware that these surfaces can get hot.

■ Only use the temperature probe recommended for this oven. A steam cleaner is not to be used.

■ Never hang flammable items, such as tea towels, on the door handle. The appliance will become very hot on the outside during the Self-cleaning cycle. Keep children at a safe distance. Risk of serious damage to health! Never let non-stick baking trays and tins go through the Self cleaning cycle. High temperatures damage the non-stick coating and poisonous gases are released.

Causes of damage

Caution!

■ Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50°C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.

■ Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.

■ Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods. This will damage the enamel.

■ Fruit juice: When baking particularly juicy fruit pies, avoid overfilling the baking tray. Fruit juice dripping from the tray can leave stains that cannot be removed. If possible, it is recommended to use the deeper universal pan.

■ Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.

■ Heavily soiled oven seal: if the oven seal is heavily soiled, the oven door will no longer close properly when the oven is in operation. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

■ Oven door as a bearing surface: do not stand or place objects on the oven door when it is open. Do not place ovenware or accessories on the oven door.

■ Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

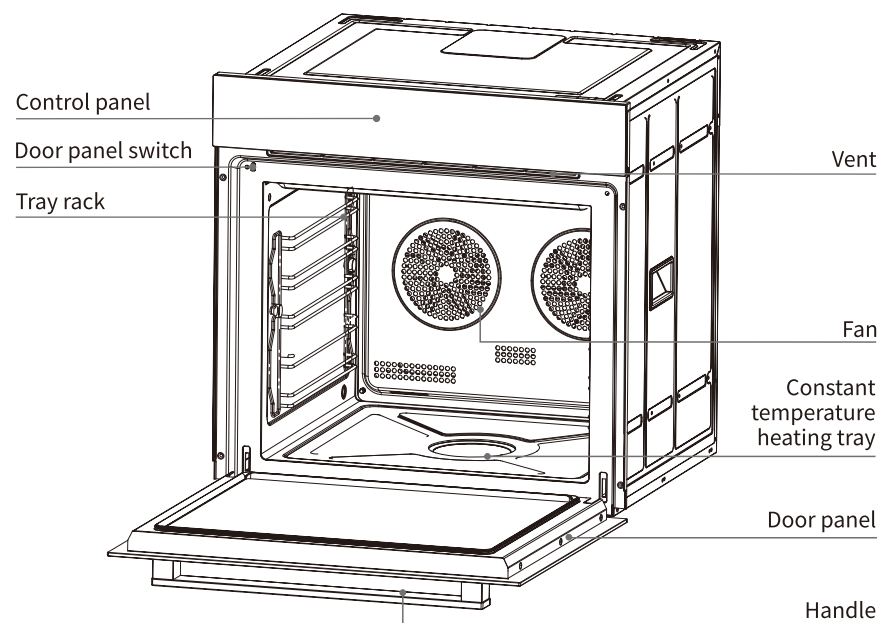
Your new oven

■ Product characteristics

This product is heated by a heating pipe, which warms the air in the chamber, allowing the food to bake until fully cooked. Simultaneously, it can generate high-temperature steam through the steam generator to cook the food in the chamber. The combination of both methods helps to better retain the moisture and nutrients contained in the food.

■ Part name

Depending on the type of food, flexible choices of different product accessories can enhance the cooking experience.



Accessories

Number	Name	Line sketch	Quantity	Function
1	Steam tray		1	For steaming food
2	Baking tray		1	For grilling food or can also be placed under other trays to collect dissolved grease or food residues.
3	Air fry tray		1	For air frying food, the net frame should be used with the wire rack.
4	Wire rack		1	It can be used to roast chicken wings and other foods, and can also be used as a support for placing food containers on the top
5	Water dropper		1	Used to clean water in water tank and cavity
6	Oven glove		1	It's used to take utensils out of the oven to prevent burns
7	Screw		4	Cabinet installation
8	Instruction manual		1	Guide to oven operation and understanding the oven better
9	Recipe		1	Auto Menu P01-P30

Installation guide

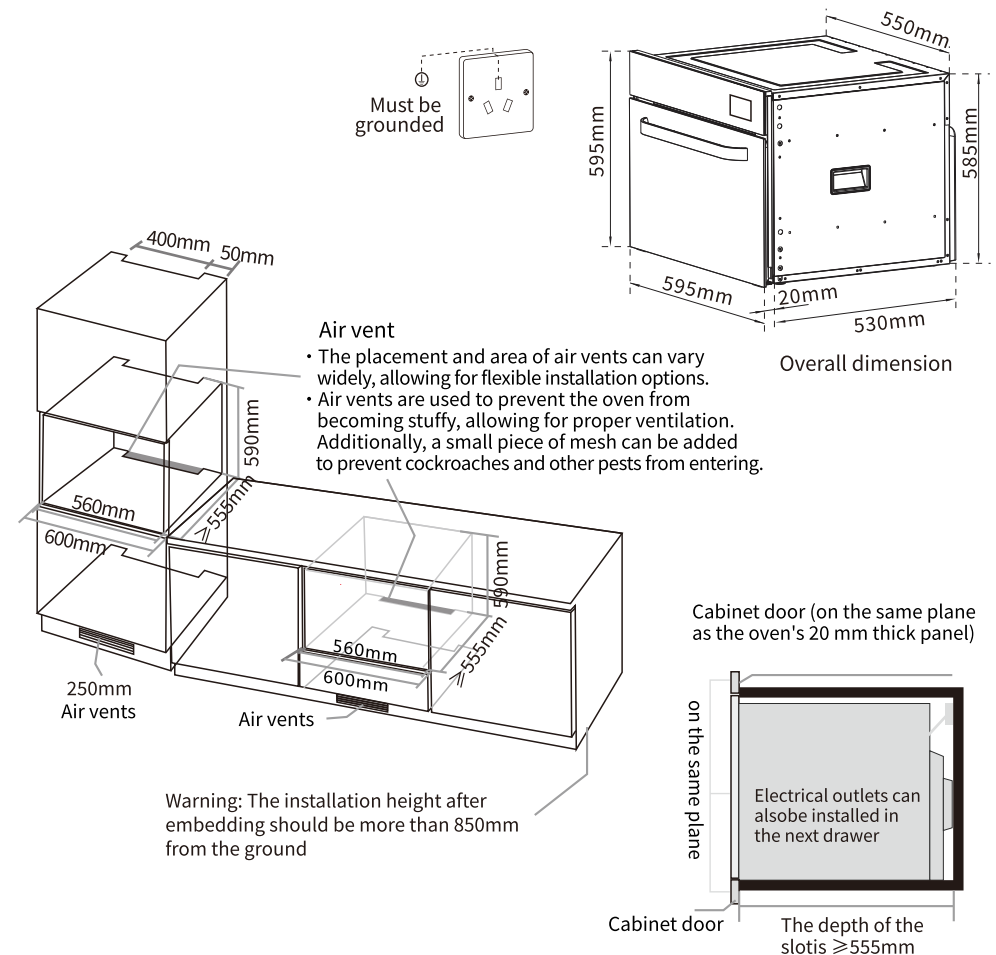
Preparation and inspection before installation

- Installation is subject to current standards and existing regulations and must be completed by a qualified person.
- Cabinet requirements: For the steam oven to be installed in the cabinet, the components (plastic material and decorative wood) must be assembled using heat-resistant adhesive (up to 100°C); Imprope materials and adhesives can cause deformation and non-fit.
- Cabinets need to have sufficient space for electrical connections.
- All the packaging in the cavity of the steam oven need to be removed.
- When using without steam function, take out the water tank.
- You should carefully check whether there is damage in the steam oven. If there is damage, please contact the distributor or the maintenance department of the company immediately.
- When installing the cabinet, the socket should be installed outside the cabinet. If the socket is installed in the cabinet, the double-knife

double-throw switch should be installed outside the cabinet to ensure that the power supply of the oven can be cut off at any time after installation. Use 16A or above sockets alone, do not use the same socket with several appliances at the same time, and ensure that the socket is safely and effectively grounded.

■ For permanent installation, the circuit must be equipped with the corresponding cut-off and protection devices, and the connecting power plug and socket should be of the same model and comply with the relevant local regulations.

■ If there are other electrical appliances nearby, ensure that the installation distance is greater than 100mm.



ATTENTION:

When using a new oven for the first time, fill the water tank to the maximum level, set the steam function to 100°C for 20 minutes, and then clean any water from the inner cavity. After that, use the baking function to run the oven empty at 180°C for 20 minutes. Once the oven has cooled, open the door to allow it to ventilate. The accessories should be cleaned separately.

ATTENTION:

When heating liquid foods such as soups, juices or drinks, take care when removing them. Pay attention to the following points to ensure safe cooking:

- Do not overheat, as this may cause the liquid to suddenly boil and splash when removed, potentially burning the operator.
- When heating liquid, the container should be filled at least 60% full. Heating a small amount of liquid can cause a sudden splash due to rapid boiling.
- Do not stir before or during heating.
- After heating, let the food sit in the chamber for a while, stir slightly and then remove.
- After using a bottle or heating baby food, it should be stirred or shaken, and the temperature should be checked before feeding to avoid burns.

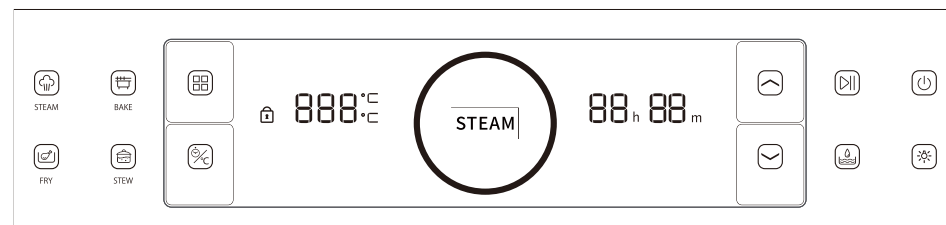
ATTENTION:

Do not use a normal thermometer, you must use a meat thermometer to check cooking results. If the cooking is insufficient, put it into the cavity and continue cooking.

ATTENTION:

When using the baking function, you must control the cooking time and always pay attention to the food being heated. Do not leave the oven unattended, as overheating can cause smoke and fire.

Control panel



Steam button

- Press this button to select the steam function.
- Press again or use the / to choose the steam types.



Fry button

- Press this button to select the fry function.
- Press again or use the / to choose the fry types.



Bake button

- Press this button to select the bake function.
- Press again or use the / to choose the bake types.



Stew button

Press this button to select stew function.



Auxiliary button

- Press this button to select a variety of functions.
- Press again or use the / to choose a variety of functions.



Time/Temp button

- Press to switch between the time window and temperature window.



Light button

Press to turn the light on and off.



Water tank button

When this button is illuminated, press it to open the control panel and access the water tank storage compartment.



Increase button

- Press this button to increase the value of time or temperature.
- In the "selection function" window, use this button to switch between functions.



Decrease button

- Press this button to decrease the value of time or temperature.
- In the "selection function" window, use this button to switch between functions.



Start/Stop button






Press this button to start or stop the cooking .






Power button








- Long press: turn the machine on or off.
- Short press: cancel the function and return to selection status, press again to turn off the machine.

Functional guideline

Button	Function	Default temp (°C)	Default time (min)	Temp range (°C)	Time range	Adjust
 STEAM	LOW TEMP STEAM	85	20	50-90	1min-9h	5°C/press
	MID TEMP STEAM	100	20	95-100	1min-9h	5°C/press
	HI TEMP STEAM	110	20	105-150	1min-9h	5°C/press
 BAKE	LOW HUM STEAM+BAKE	180	20	120-220	1min-9h	5°C/press
	MID HUM STEAM+BAKE	180	20	120-220	1min-9h	5°C/press
	HI HUM STEAM+BAKE	180	20	120-220	1min-9h	5°C/press
	TOP+BOTTOM	180	20	50-220	1min-9h	5°C/press
	DUAL TEMP TOP+BOTTOM	Top:180 Bottem:180	20	Top:100-200 Bottem:100-200	1min-9h	5°C/press
	TOP+BOTTOM+FAN	180	20	50-220	1min-9h	5°C/press
	CONVECTION	180	20	50-250	1min-9h	5°C/press
	CONVECTION+ BOTTOM	220	20	50-220	1min-9h	5°C/press
	DOUBLE GRILL	220	20	50-230	1min-9h	5°C/press
 FRY	AIR FRY	190	20	120-230	1min-9h	5°C/press
	STEAM FRY	190	20	120-220	1min-9h	5°C/press
 STEW	STEW	110	40	110-150	1min-9h	5°C/press
 Auxiliary	BREAD	This function includes the ferment and grill programs. Press this button to complete the fermentation and baking processes. Fermentation: 35°C for 40min; Grill: 180°C for 20min.				
	AUTO MENU	30 menu				
	PROVING	30	20	30-45	1min-24h	1°C/press
	DEFROST	50	20	50-60	1min-24h	5°C/press
	QUICK PREHEAT	140	15	/	1min-1h	/
	KEEP WARM	60	20	60-80	1min-24h	5°C/press
	DRYING	180	/	/	/	/
	DESCALE	/	/	Complete in two steps, About 50 minutes		
	STEAM CLEAN	100	30	/	/	/

	Time window
	Temperature window
	lock

Tips









- You can set the local time when the machine is connected to the electricity.
- After connecting to the electricity, the buzzer will sound “beep” once and time, all the buttons and icons on the display will blink for 2 second. In the standby state, the time can be set at any time and no operation is performed within 3 minutes to enter the shutdown mode: the power button is on for a long time, and the rest is off.
- In selection status, Long press the time/temp button “” and OLED hour position flash shrink to indicate that the hour is available for adjustment. Press the “/” to adjust it then press the time/temp button “” to confirm and switch to the minute position . Then OLED Minute position flash shrink, indicating that the minutes are available for adjustment. Press the “/” to adjust it then long press the time/temp button “” to confirm. The local time is now set.
- In standby mode, if there is no operation within 3mins, the machine will enter power-saving mode. All buttons will turn off except for the power button, which will remain fully bright.
- lock “” : after 30 seconds of cooking, the lock will active automatically. Press the start/stop button “” to unlock.
- For the baking and air fry programs, after starting, the oven will first enter the preheating phase. A prompt tone will sound at the end of the preheating. When the prompt tone stops, the timer will begin to count down, and the cooking program will start.
- During and after preheating, the fan and rear vent operate according to the oven cavity temperature to help cool the machine components.
- Non-cooking modes (Descale, Drying) cannot be reserved, other modes can be reserved.

Procedure of use

■ Detailed usage instructions for the various programs

Each program has a corresponding default temperature and time, and the parameters can be adjusted within the range if necessary. (Temperature or time adjustments are not available for some programs.)

Step 1: In standby mode, when selecting a desired program, the display window will show the default temperature and time for the current program.


Step 2: After selecting program, press the time/temp button “”, temperature window “:°C” will blink. Adjust the desire temperature by pressing “”. Once the temperature setting is set, press the time/temp button “” again, and the time window “h m” will blink. Adjust the desire time by pressing “”. Once the time setting is confirmed, press the start/stop button “” to start the operation, then the cooking time will start countdown.


Notice: When selecting the Bake program, it is recommended that the temperature difference between the upper and lower heating elements does not exceed 20°C. For Dual Temp Top+Bottom, the temperature difference between the upper and lower heating elements should not exceed 40°C. (The temperature range of the lower layer is determined by the temperature setting of the upper layer.)

■ Steps for using the auto-cook menus

The auto menu functions have multiple steps. For some menus, the food needs to be removed halfway through the process. When the door is opened to take out the food, the oven automatically stops. After the door is closed, it will automatically continue to operate.

Step 1: Press the auxiliary button “”, then press “/°C” button to select the auto menu.


Step 2: When the word “Auto menu” will appear on the screen, press the start/stop button “” to enter the secondary interface, and the screen will show menu number “P01”.


Step 3: Then touch “/°C” button to select the desired menu number (P01-P30).

Step 4: Press the start/stop button “” to start operation.

■ Detailed instruction on the water shortage reminder

This prevents the oven from operating in case of water shortage and provides precautions for the extraction and installation of the water tank.

Step 1: When the water tank is low on water, the water tank button “” on the panel will flash, and the buzzer will sound. When the water shortage appears, the machine will stop working promptly.

Step 2: Press the water tank button “”, the panel will slip down automatically, then take out the water tank and pour in an appropriate amount of water, and put the water tank back into the machine.



Step 3: Press the button on the right side of the control panel. To turn the control panel back the original position. The buzzer will turn off.


■ Detailed instruction on descaling


The default temperature and time are not adjustable, as they are suitable for descaling the water pipe of the cleaning oven.


After 100 hours of accumulated work, the steam mode will remind the user to descale, and the display will display the “DESCALE” icon. If the descale is not carried out, the steam mode cannot be used normally. The descale mode is divided into two stages: the first stage adds descale agent and pure water for descale, it takes about 25 minutes; In the second stage, pure water is added for cleaning, it takes about 25 minutes.

Step 1: Take out the water tank, put in the detergent, and add an appropriate amount of water, then put the water tank back.

Step 2: In standby status, press the auxiliary button “”, then touch “/” button to select descale function.



Step 3: When the word “DESCALE” is showing on the screen, the temperature area is displayed as “C01”. press the start/stop button “”.


Step 4: When the first stage is complete, the water tank icon “” will flash, the temperature area is displayed as “C02”. It's the machine's reminder to the user to replace the fresh water.

Step 5: After replacing the fresh water, turn back the water tank and press “” to start the second stage of cleaning.

■ Detailed instruction on dry mode




The default temperature and time are not adjustable, as they are suitable for drying water in the inner cavity.

Step 1: In standby status, press the auxiliary button “”, then touch “/” button to select dry function.


Step 2: Press the “” button to start the operation, after the water in the cavity dries, the program automatically ends.

■ Detailed usage of reserve cooking














To set the reserve cooking time, follow the instructions below:
For example, if the user wants to start the operation after 30mins;

Step 1: Select a function, set your desire cooking temperature and time .
Step 2: Long press the time/temp button “”, “00:01” appears and blinks on the screen. Press “” to adjust the Preset time to 30mins, then press the “” to start the working.
Step 3: “RESERVED” appear and blink on the screen and the machine will start cooking your food after 30mins.

Tips

After “pre-set” press the power button “” to cancel the “pre-set” function.

Selection of cooking utensils

Type of utensil	Roasting/ baking	Constant temperature steam fermentation	Type of utensil	Roasting/ baking	Constant temperature steam fermentation
Heat-resistant glass wares 	⊗	⊙	Heat-resistant plastic wares 	⊗	⊙
Non-heat-resistant glass wares 	⊗	⊗	Non-heat-resistant plastic wares 	⊗	⊗
Pottery/porcelain  Note: Please do not use cookware with colored coatings on the inside, as they may peel.	⊗	⊙	Wooden, bamboo and paper utensils  Note: Heat-resistant paper utensils can be used when the cooking temperature is below 230°C.	⊗	⊗ Note: Wooden, bamboo cookwares and heat- resistant paper utensils can be used when the cooking temperature is below 230°C.
Lacquerware 	⊗	⊗	Plastic wrap for microwave oven  Note: The plastic wrap will melt when exposed to high temperature.	⊗	⊙
Aluminum and other metal wares  Note: Please do not use the handles on metal pots or pans that are made with resin.	⊙	⊙ Note: Please do not use the handles on metal pots or pans that are made with resin.	Aluminum foil 	⊙	⊙
Wire rack 	⊙	⊙	Bake/Air fry tray 	⊙	⊗
Steam tray 	⊗	⊙			

It is recommended to avoid using accessories during the preheating phase.

■ Recommendations for cooking utensils for the steam programs

It is important to select appropriate utensils based on the type of food. Utensils used in the steam oven should be designed specifically for non-toxic, high-temperature cooking, ensuring they are safe for volatile foods. All utensils used under the steaming and baking oven shall not have covers, if there is no special need, please use the steam tray and other accessories attached to the product. The specific recommendations for the selection of utensils are as follows.

1. For relatively large foods such as sweet potatoes, corn, potatoes, eggs, steamed stuffed buns and steamed buns which do not produce dripping oil,, you can directly use perforated steam tray or grid racks as utensils.
2. For foods such as shrimp, crab, chicken wings, chicken legs and pumpkin, if there is no need to retain the juice penetrated from the food after steaming, steam tray or wire rack can be used as a utensil;
3. For foods such as fish, ribs, whole chicken and beef, you can place the food on the household plate and then place the household plate on the steam tray or wire rack for steaming.

Recommendations for cooking time of common foods

■ Dessert making

When making desserts, it is usually necessary to preheat the steam oven and use the baking mode. If you encounter the following problems during baking, address them using the corresponding methods:

The pastry is too dry ----- Lower the temperature by 10°C, extend the cooking time or change the cooking mode.

The pastry does not expand ----- Lower the temperature by 10°C.

The color of the upper surface of the pastry is too dark ----- Put it on the lower layer, reduce the cooking temperature, extend the cooking time, or cover the surface with aluminium foil.

The inside of the pastry is baked well but the crust is too hard ----- Lower the temperature and extend the cooking time.

Pastry sticks on the pan ----- Grease the pan and sprinkle flour.

■ Fish and meat making

To avoid overcooking fish and meat, the temperature should not be set to the highest level. If you want the meat to be charred on the outside and tender on the inside, you can start with 200°C-220°C for a while and then lower the temperature. The larger the meat, the lower the temperature should be, and the longer it will take to cook.

■ Precautions

1. Do not pull the power plug of the steam and baking oven out of the socket by pulling the cable.
2. When cleaning the cavity, take out the accessories first, and then clean it with a cloth.
3. It is strictly prohibited to spray the machine directly with water, and it is necessary to avoid using strong acid and alkaline detergents.
4. Clean the inner cavity after each use, that is, wipe the whole inner cavity with a dry cloth when the inner cavity is cooled, or open the box door to completely dry the inner cavity.
5. If the steam and baking oven fails or does not work normally, cut off the power supply and do not try to repair it by yourself.

Water tank use precautions tips

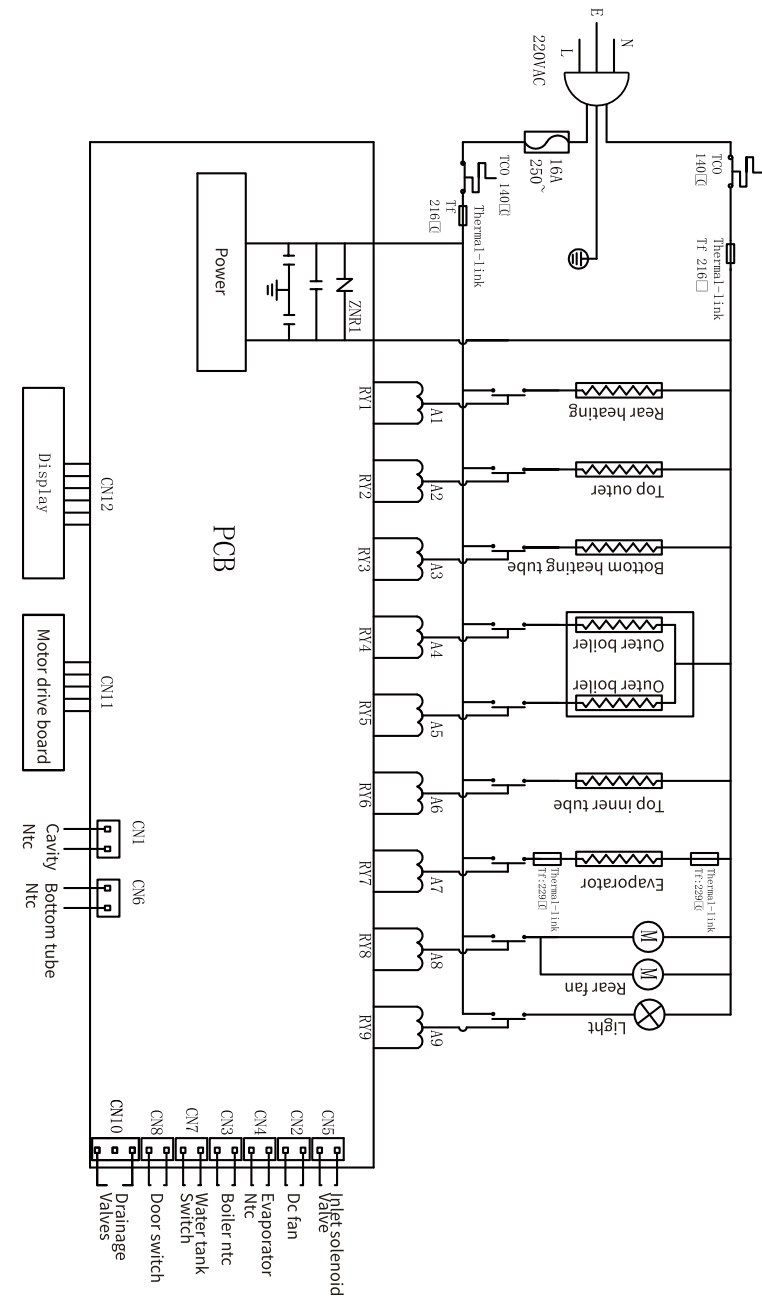
It is best to use pure water in the tank; do not use water with high mineral content, such as well water, as it may affect the service life of the oven. After using the steam oven, be sure to pull out the tank, drain any remaining water in the tank, and then empty in the water tray and clean it. After a cooking cycle, empty and clean the tank. It can prevent the formation of bacteria and limestone. Please do not use the dishwasher to clean it.

The steam related mode requires water in the tank to avoid water shortage. Do not add hot water to the water tank to avoid deformation of the water tank and damage to the oven.

Technical Parameter

Product Name	Steam & Grill Combi Oven
Model Name	FV-ML75
Rated Voltage	220-240V~
Rated Frequency	50-60Hz
Control type	Touch control
Net capacity	73L
Temperature	30-250°C
Cavity material	Stainless steel+ Blue ceramic coating
Rated Power	3200W
Display	LED screen
Door	3 layer tempered glass
Light type	Halogen light
lock system	Yes
Product size	595×550×595(W×D×H)(mm)
NW/GW	38KG/43KG
Packing size	660×660×730(W×D×H)(mm)

Electrical Diagram



Fault description	Possible causes of the fault	Solution
Not working	<ul style="list-style-type: none"> No power supply The product is not powered on 	<ul style="list-style-type: none"> Check the power connection Connect the power supply correctly
The lamp does not work	<ul style="list-style-type: none"> Bulb issue The power connection of the product is faulty or the fuse has blown 	<ul style="list-style-type: none"> Contact after-sales service
Smoke comes out when the product is running	<ul style="list-style-type: none"> There is residual grease in the product 	<ul style="list-style-type: none"> Clean the residual grease in the product
There is still motor sound after the power has been turned off	<ul style="list-style-type: none"> Cooling the motor and oven 	<ul style="list-style-type: none"> Normal
The glass inside the product is not clear and there is oil dripping	<ul style="list-style-type: none"> Baking food produces droplets of oil or water 	<ul style="list-style-type: none"> Clean the glass inside the door after the product cools
The screen shows E-1 alarm	<ul style="list-style-type: none"> The temperature of cavity temperature sensor is higher than 290°C 	<ul style="list-style-type: none"> Contact after-sales service
The screen shows the E-2 alarm	<ul style="list-style-type: none"> Temperature of steam tray temperature sensor is above 200°C 	<ul style="list-style-type: none"> Contact after-sales service
The screen shows the E-3 alarm	<ul style="list-style-type: none"> Continuous operation for 5 minutes, the cavity temperature is lower than 35°C 	<ul style="list-style-type: none"> Contact after-sales service
The screen shows the E-4 alarm	<ul style="list-style-type: none"> Work continuously for 5 minutes, steam tray temperature is lower than 35°C 	<ul style="list-style-type: none"> Contact after-sales service
The screen shows the E-5 alarm	<ul style="list-style-type: none"> Cavity or steam tray sensor has open circuit 	<ul style="list-style-type: none"> Contact after-sales service
The screen shows the E-6 alarm	<ul style="list-style-type: none"> The cavity or steam tray sensor is short-circuited 	<ul style="list-style-type: none"> Contact after-sales service

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安全注意事项

请认真阅读本手册,只有这样才能安全正确地使用电器,请保管好说明手册和安装说明,以备日后使用或供下一任所有者使用。

警告:预埋后的安装高度应超过离地面850mm。
设备不得安装在装饰门后面,以避免过热。

安装前

- 检查设备运输过程中有否损坏。
- 打开包装后,检查设备是否损坏。
- 如果电器在运输过程中损坏,请不要连接。

电气连接

仅限持有上岗证书的专业人员才可以连接不带插头的电器,因不正确连接导致的损坏将不予保修。

安全注意事项

此器具仅供家庭使用。本器具不适合身体、感官或精神能力下降或缺乏经验和知识的人(包括儿童)使用,除非他们在对其安全负责的人员的监督或指导下使用本器具。

本电器仅限室内使用。

- 应监督儿童,以确保他们不玩耍该设备。
 - 电器会变灼热。切勿触摸烹饪箱中的内表面或加热元件。小心打开电器门,热蒸汽可能溢出。必须让电器冷却下来,请将小孩留在安全距离以外。
 - 高温烹饪箱:有灼伤危险!
 - 酒精蒸汽可能会在高温烹饪箱内着火。切勿烹饪混合和大量高浓度酒类的食物,只能使用少量高浓度酒类。打开电器门时需小心,有着火危险!
 - 如果电源线损坏,为避免危险,必须由制造商或其服务机构或类似的专业人员更换。
 - 当器具不使用并需要清洁时,必须先将电源线插头拔下。
 - 在使用期间器具会变热,应注意避免接触到烤箱内的加热元件。
- 警告:**在使用过程中可触及的部件可能会发热。

- 儿童应远离。

- 不要使用粗糙擦洗剂或锋利的金属刮刀清洁烤箱门的玻璃。这些行为会擦伤玻璃表面,从而导致玻璃破碎。
 - 切勿将可燃物品存放在厨房内。如果里面有烟,千万不要打开电器门,应关闭电器,然后从电源上拔出插头或关闭保险丝盒中的断路器。
 - 电器门打开时会产生一股气流。防油纸可能会与加热元件接触着火。在预热期间,切勿将防油纸铺在烤盘等配件上。请务必用烤盘或烤模压住防油纸。防油纸应仅覆盖需要覆盖的表面,切勿伸出烤盘等配件,存在短路风险!
 - 如果接触到电器的灼热部件,电器的电线绝缘层会熔化。切勿使电器电源线接触电器的灼热部件。
 - 切勿将水倒入高温烹饪箱中,这将产生蒸汽,温度剧变可能导致涂层损坏。
 - 热的烤箱用具和配件:有烫伤风险!
 - 从烹饪箱中取出烤盘等配件或烹饪容器时必须戴上烤箱高温防烫手套。
 - 修理不当有危险。只能由我们经过培训的售后服务人员来维修电器和更换损坏的电源线。如果电器发生故障,请断开电器电源线插头或断开熔断器盒中的熔断器,联系售后服务部门。
 - 自动清洁:有火灾危险!
 - 在自动清洗循环中,食物残渣、油脂和肉汁会着火。每次自洁循环前,请务必清除烹饪箱内的粗污垢。
 - 仅使用此烤箱推荐的温度探头。不能使用蒸汽清洁器。
 - 切勿将易燃物品,如茶巾挂在门把手上。在自清洁循环过程中,器具的外部会变得非常热。与孩子保持安全距离。有严重损害健康的危险!不要让带有不粘性烤盘和烤罐进入自洁循环。高温会破坏不粘涂层并释放有毒气体
- 警告:**请注意由于储水抽屉表面温度较高,手柄可能会发热,因此这些表面可能会发热。

损坏的原因注意事项!

■ 烹饪箱箱底上的烤盘等配件、薄膜、防油纸或烹饪容器:请勿将烤盘等配件放置在烹饪箱箱底上。不要将任何薄膜或防油纸铺在烹饪箱箱底上。如果将温度设置在50°C以上,则不要将烹饪容器放在烹饪箱箱底上。这将导致热量积聚,烤制时间将不再准确,同时会损坏搪瓷。

■ 高温烹饪箱中的水:切勿将水倒入高温烹饪箱中,这将产生蒸汽。温度剧变可能导致搪瓷损坏。

■ 烹饪箱中的水分:烹饪箱中长期有水分可能会导致腐蚀,让烹饪箱在使用后充分干燥,不要将潮湿的食物长期存放在密闭的烹饪箱内,不要将食物存储在烹饪箱内。

■ 果汁:在烘焙汁水特别丰富的水果派时,烤盘中不要装得过满。因果汁从烤盘上滴落而留下的污渍很难清除。

■ 打开电器门进行冷却:高温操作之后,烹饪箱必须关门冷却。不要将任何东西夹在电器门中。否则,即使电器门只是略微开启,长时间下来,附近的橱柜表面也可能会损坏,如果蒸烤一体机运行时产生大量水分,则只能打开电器门让烹饪箱干燥。

■ 门封条极为脏污:如果门封非常脏,电器门在操作过程中将无法正确关闭。附近橱柜的表面可能会损坏。务必保持门封清洁。

■ 把电器门当作座椅、搁架或工作台:请勿坐在电器门上,也不要放在电器门上放置或悬挂任何物品。不要将任何烹饪容器或附件放在电器门上。

■ 搬运电器:不要抓着门把手搬运电器。门把手不能承受电器的重量,可能会断开。

产品介绍

产品特点

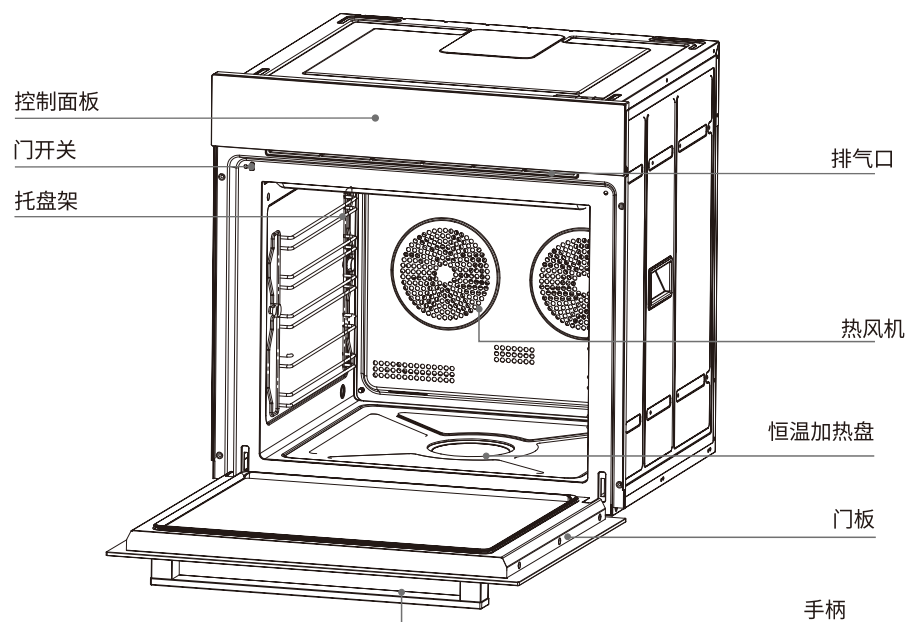
本产品是通过电加热管通电变热,使腔体内的空气加热升温,继而对腔体内的食物进行烘烤至熟;同时也可通过蒸汽发生器产生高温蒸汽,对腔体内的食物蒸制至熟。

产品介绍


可配合使用,可更好保留食物中所含有的水分和营养成分。

部件名称

根据烹饪类型的不同,灵活的选择不同的产品类型可以提高烹饪体验。



附件

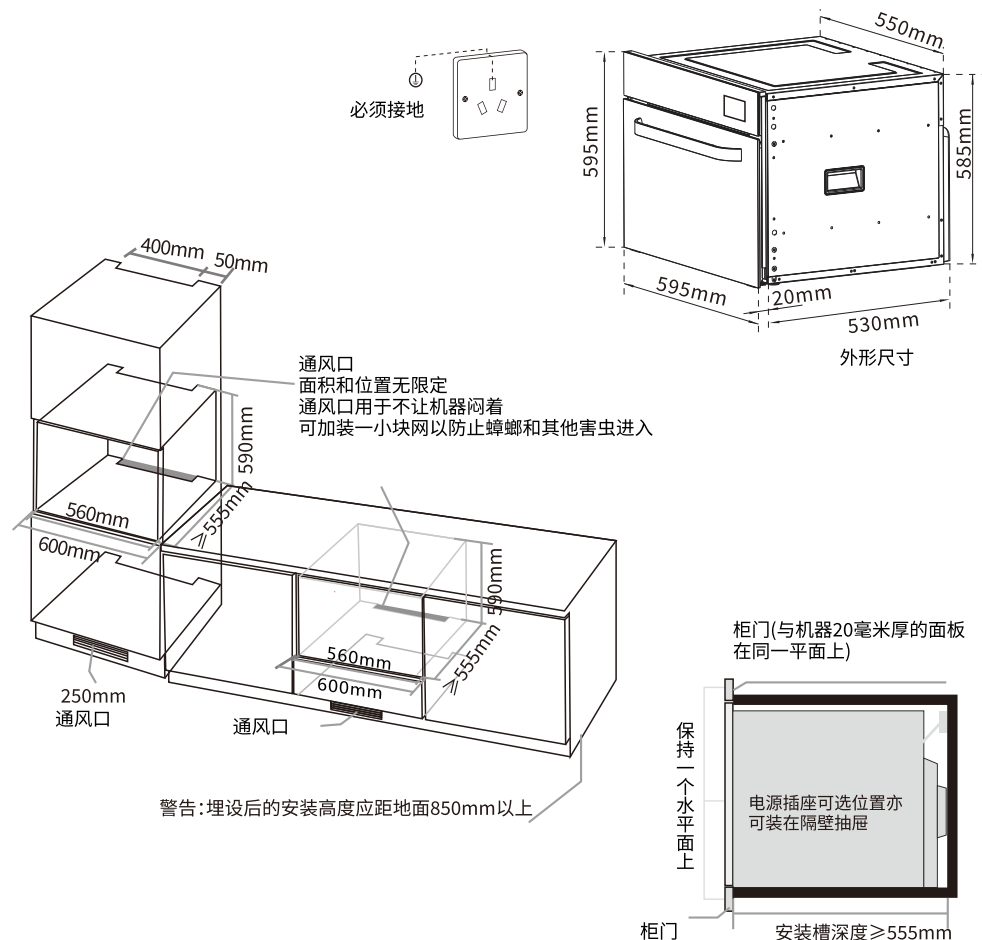
序号	名称	线稿图	数量	作用
1	蒸盘		1	用来蒸食物
2	烤盘		1	烧烤或者制作其他菜,也可以置金属网架下方,用于接纳溶解油脂或者食物残渣
3	空气炸篮		1	用于空气油炸食品,网架应与烤架配合使用
4	烤架		1	用来烤鸡翅等食物,还可以用做支撑,上面搁置盛放食物的器皿
5	吸水球		1	用来清洁接水槽及腔体内的积水
6	烤箱手套		1	用来拿取蒸汽烤箱里面的器皿,防止烫伤
7	螺钉		4	橱柜安装使用
8	使用说明书		1	教您快速上手使用烤箱
9	菜谱		1	自动菜单P01-P30

安装指南

安装前的准备和检查

- 安装工作须符合当前标准和现行条例;仅可由专门的工作人员操作完成。
- 橱柜要求:对于要装入蒸汽烤箱的橱柜,其组件(塑料材料和装饰木)须由耐热粘合剂来组装(最高100°C);不合适的材料和粘合剂可导致变形和不粘合。
- 橱柜须有足够的空间可供电气连接。
- 要装入蒸汽烤箱的橱柜须足以结实至可承受设备的重量,须将蒸汽烤箱牢固的安装到凹处,倘若可保证充分通风,可将蒸汽烤箱安装到直列式橱柜内或一个标准厨具顶部的下方。
- 蒸汽烤箱腔内的包装物全部取出。
- 使用不带蒸汽烹饪功能的时候,将水箱取出。
- 应仔细查看蒸汽烤箱内是否有损坏,如有损坏,请立刻联络经销商或本公司维修部。

- 安装橱柜时,插座要安装在橱柜外;如插座安装于橱柜内,在橱柜外须安装双刀双掷开关,以保证机器安装后能随时切断机器电源。单独使用16A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。
- 永久安装时,电路必须配备相应的切断和保护装置,连接电源插头和插座的型号应相同,并符合当地有关规定。
- 如果附近有其他电器设备,请确保安装距离大于100mm。



注意1:

新机首次使用,往水箱添满水到最高水位线,启动蒸汽功能100度,20分钟;再把内腔积水清理干净,之后使用烤功能使机器空烤180度20分钟,待机体冷却之后打开箱门通风即可。(配件单独清洗即可)

注意2:

当加热汤类、汁类或饮品等液体食物时,取出时必须小心。在烹调时请留意以下各点:

1. 不要过度加热。否则在取出食物时,会由于突然沸腾导致液体飞溅而烫伤操作者。
2. 液体加热时,液体不要少于容器的六成满。因为加热少量液体食物会由于沸腾而导致液体突然飞溅。
3. 加热前或加热途中请勿搅拌。
4. 加热后,先让食物在腔内放置片刻,略加搅拌后取出。
5. 使用奶瓶或加热婴儿食物后,应经过搅拌或摇动,喂食前应检查温度,避免烫伤

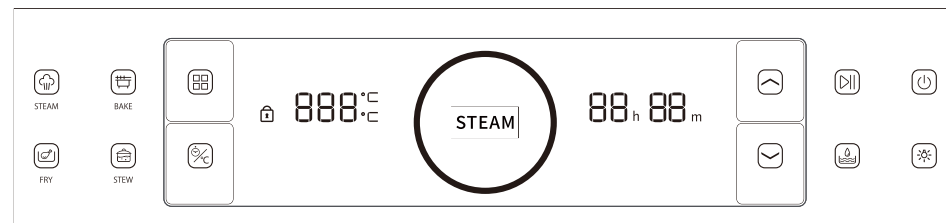
注意3:

不可使用一般的温度计,必须使用测肉温度计检查烹调结果。如果烹调不足则再放入腔内继续烹调。

注意4:

使用烘烤功能时,必须控制烹调时间,时刻关注所需加热食物,切勿远离;过度加热食物可能引起冒烟、着火。

控制面板



蒸汽模式选择键

- 按下此按键,选择蒸汽功能。
- 再次按下或使用上下键 / 选择其他蒸汽功能档位。



炸模式选择键

- 按下此按键,选择香炸功能。
- 再次按下或使用上下键 / 选择其他空气炸功能档位。



烤模式选择键

- 按下此按键选择嫩烤功能。
- 再次按下或使用上下键 / 选择其他烤功能档位。



炖模式选择键

- 按下此按键选择炖菜功能。



附加模式选择键

- 按下此按键选择附加功能菜单。
- 再次按下或使用上下键 / 选择其他附加功能档位。



时间/温度选择键

- 点按此按键切换时间/温度功能,调整时间/温度数值。



灯光按钮

- 点按此按键打开或关闭炉灯。



水箱选择键

- 按下该键打开控制面板,可取出水箱加水。



“增加”选择键

- 按下此按钮可增加时间或温度的值。
- 在“选择功能”窗口中,使用此按键在菜单之间进行切换。



“减少”选择键

- 按下此按钮,可减少时间或温度值。
- 在“选择功能”窗口中,使用此按键切换档位菜单。



启动/停止键

- 按此按键可启动或停止烹饪。



电源键

- 点按此键打开或关闭机器。
- 点按:取消功能,返回选择状态,再按一次关机。

功能指南

按键	功能	默认温度 (°C)	默认时间 (min)	温度范围 (°C)	时间范围	调节步长
👆	鲜嫩蒸	85	20	50-90	1min-9h	5°C/一档
	健康蒸	100	20	95-100	1min-9h	5°C/一档
	高温蒸	110	20	105-150	1min-9h	5°C/一档
👉	低湿蒸烤	180	20	120-220	1min-9h	5°C/一档
	中湿蒸烤	180	20	120-220	1min-9h	5°C/一档
	高温蒸烤	180	20	120-220	1min-9h	5°C/一档
	上下烤	180	20	50-220	1min-9h	5°C/一档
	独立烘焙	顶部:180 底部:180	20	顶部:100-200 底部:100-200	1min-9h	5°C/一档
	立体烧烤	180	20	50-220	1min-9h	5°C/一档
	3D热风	180	20	50-250	1min-9h	5°C/一档
	底部热风	220	20	50-220	1min-9h	5°C/一档
	上强烤	220	20	50-230	1min-9h	5°C/一档
👇	空气炸	190	20	120-230	1min-9h	5°C/一档
	蒸汽炸	190	20	120-220	1min-9h	5°C/一档
👈	养生炖	110	40	110-150	1min-9h	5°C/一档
☰	一键面包	这个功能包括发酵程序和烧烤程序。按下此按钮完成发酵和烘焙过程。 发酵: 35°C, 40min; 烧烤: 180°C, 20分钟。				
	菜单	30道自动菜单				
	发酵	30	20	30-45	1min-24h	1°C/一档
	解冻	50	20	50-60	1min-24h	5°C/一档
	速热	140	15	/	1min-1h	/
	保温	60	20	60-80	1min-24h	5°C/一档
	烘干	180	/	/	/	/
	除垢	/	/	分两步完成, 大约50分钟		
杀菌(清洁)	100	30	/	/	/	

88,88 _m	时间窗口
888 _{°C}	温度窗口
🔒	童锁

提示


1. 你可以设置机器通电时的本地时间。
2. 接通电源后, 蜂鸣器会发出一次“哔哔声”, 显示器上的所有按钮和图标将闪烁2秒。在待机状态下, 可随时设置时间, 3分钟内不进行任何操作, 进入关闭模式: 电源键全亮, 其余按钮不亮。
3. 在待机状态下, 长按时间/温度按钮“🕒”显示屏OLED小时位置闪烁, 表明小时可进行调整。按“⏪/⏩”进行调整, 然后按时间/温度按钮“🕒”进行确认, 并切换到分钟设置。显示屏OLED分钟位置闪烁, 表明分钟可以调整。按“⏪/⏩”进行调整, 然后长按时间/温度按钮“🕒”进行确认, 当地时间调整完成。
4. 在待机模式下, 如果在3分钟内没有操作, 机器将进入关闭模式。所有的按钮都将关闭, 除了电源按钮, 它将保持全亮。
5. 锁定“🔒”: 机器启动工作后, 30秒内机器自动上锁; 上锁状态下, 长按启动键解锁。
6. 对于烘焙和空气炸程序, 在启动后, 烤箱将首先进入预热阶段。在预热结束会有一个提示, 计时器将会开始倒计时, 烹饪程序将会开始启动。
7. 在预热期间和预热后, 风扇和风机继续运行来帮助冷却烤箱内部元器件温度。

使用程序

功能程序的详细使用说明

每个程序都有相应的默认温度和时间，必要时，可以在此范围内调整这些参数。
(某些程序无法进行温度或时间调整。)

步骤1: 在待机模式下，当选择所需的程序时，显示窗口将显示当前的默认温度和时间程序。

步骤2: 选择程序后，按时间/温度按钮“

注意: 在选择独立烘焙程序时，建议上下加热元件之间的温差不超过20°C。对于双温度顶部+底部，温度上下加热元件之间的差异限制为40°C。

(下层的温度范围由上层的温度设置决定。)

自动菜单的步骤

自动菜单功能无需对温度进行设定，即可完成自动烹饪。当开门取出食物时，烤箱就会自动停止。门关上后，它继续运行。

步骤1: 按辅助按钮“

步骤2: 当屏幕上出现单词“自动菜单”时，按启动/停止按钮“

步骤3: 然后点击“

步骤4: 按下启动/停止按钮“

关于缺水提醒

这可以防止烤箱在缺水的情况下运行，为水箱的提取和安装提供了预防措施。

步骤1: 当水箱缺水时，面板上的水箱按钮“

步骤2: 按下水箱按钮“






步骤3: 按下控制面板右侧的按钮。将控制面板推回原始位置。蜂鸣器将会关闭。

除垢功能详细说明

默认的温度和时间不可调,因为它们适合于去除清洗烤箱的水管。




经过100小时的累计工作后,蒸汽模式将提醒用户除垢,并显示“除垢”图标。如果没有排气,蒸汽模式不能正常。

除垢分为两个阶段:第一阶段添加除垢剂和纯水,约25分钟;第二阶段加入纯水清洗,约25分钟。

- 步骤1: 取出水箱,放入洗涤剂,加入适量的水,然后回水箱。
- 步骤2: 待机状态,按辅助按钮“”,按“/”按钮选择除垢功能。
- 步骤3: 当屏幕上显示“除垢”时,点触“”按键启动除垢工作,温度显示区显示C01,中间显示屏显示“除垢清洗”,代表第1阶段的除垢清洁工作启动。
- 步骤4: 第一阶段完成时,水箱“”闪烁,温度区域显示为“C02”。这是机器提醒用户的更换纯净水。
- 步骤5: 更换纯净水后,推回水箱,按“”开始第二阶段清洗。




关于烘干模式的详细说明

默认的温度和时间不可调,用于烘干机器室腔内的水份。

- 步骤1: 在待机状态下,按辅助按钮“”,然后按“/”按钮,选择烘干功能。
- 步骤2: 按“”按钮开始操作,在烘干后,程序自动结束。

预约烹饪的详细说明

要设置预约烹饪时间,请遵循以下说明:例如,如果用户想在30分钟后机器开始运作;

- 步骤1: 调节需要预约的功能,设定你想要的烹饪温度和时间。
- 步骤2: 长按时间/温度按钮“”,屏幕上会出现“00:01”并闪烁。按“”将预设时间调整为30分钟,然后按“”开始工作。
- 步骤3: “00:30”出现在屏幕上闪烁,机器将在30分钟后开始烹饪你的食物。

提示

“预约”后,按电源按钮“”,取消“预约”功能。

烹饪用具的选择

容器的种类	烘烤/烘焙	蒸汽 恒温发酵	容器的种类	烘烤/烘焙	蒸汽 恒温发酵
耐热性玻璃容器 	✗	✓	耐热性塑料容器 	✗	✓
不耐热性玻璃容器 	✗	✗	不耐热性塑料容器 	✗	✗
陶器/瓷器  注： 内侧有彩色图的容器， 可能会引起颜色剥落 现象，请不要使用	✗	✓	木、竹、纸制容器  注： 烹饪温度在230°C 以下时可以使用 经过耐热加工 处理的纸制容器	✗	✗ 注： 木、竹制容器及经过 耐热加工处理的 纸制品可使用
漆器 	✗	✗	微波炉专用保鲜膜  注： 保鲜膜遇到高温 会融化	✗	✓
铝等金属容器  注： 金属容器的把手是 树脂材料的， 请不要使用	✓	✓	铝箔 	✓	✓
网架 	✓	✓	烤盘/空气炸篮 	✓	✗
蒸盘 	✗	✓			

使用“蒸烤模式”功能时，使用同“烘烤/烘焙”的配件
预热阶段建议不要使用配件

蒸功能烹饪对盛物器皿的要求：

根据不同的食物，选择合适的器皿，在使用蒸烤炉时，请使用高温下无毒素挥发食品专用盛物器皿，所有蒸烤一体机下使用的器皿，都不得带有盖子；如非特殊需要，请尽量使用产品附带的蒸等配件，具体器皿选择建议如下：

1. 食物为红薯、玉米、马铃薯、鸡蛋、包子馒头等比较大件类，不会产生滴油的食物可直接选用网架做为器皿。
2. 食物为虾、蟹、鸡翅、鸡腿、南瓜类，蒸熟后无需保留食物渗透出来的汁液的，可以选用蒸盘作为器皿。
3. 食物为鱼、排骨、全鸡、牛肉等可以将食物放置在一般家用容器中，再将一般家用容器放置在网架上进行蒸制。

点心制作

制作点心时，通常先预热蒸汽烤箱，使用烤模式，烘烤过程中如果遇到以下问题请按相应的办法处理：

- 糕点太干---温度降低10°C，延长烹饪时间或更改烹饪模式
- 糕点没膨胀起来---温度降低10°C
- 糕点上表面颜色太深---放在较低层上，降低烹饪温度，延长烹饪时间或在表面加盖锡纸
- 糕点里面烤的不错但外皮太硬---降低温度，延长烹饪时间
- 糕点粘锅---在锅上抹油，撒面粉

鱼和肉的制作

为了不至于烤干鱼和肉，温度不宜调到最高，如要肉外焦里嫩，可以最开始使用200°C-220°C持续一会然后降温；肉越大，温度越低，所需时间越长。

注意事项

1. 不得以拉扯电缆的方式将蒸烤一体机的电源插头从插座上拔出。
2. 清洗内胆时，应先将附件取出，然后用擦布清洁即可。
3. 严禁用水直接喷淋机体，避免使用强酸、碱性洗涤剂。
4. 每次使用后维护内腔，当内腔冷却后，使用一块干燥的布擦拭整个内腔，或者打开箱门使内腔完全干燥。
5. 如果蒸烤一体机发生故障或者不能正常工作，则应切断电源，不要试图自行修理。

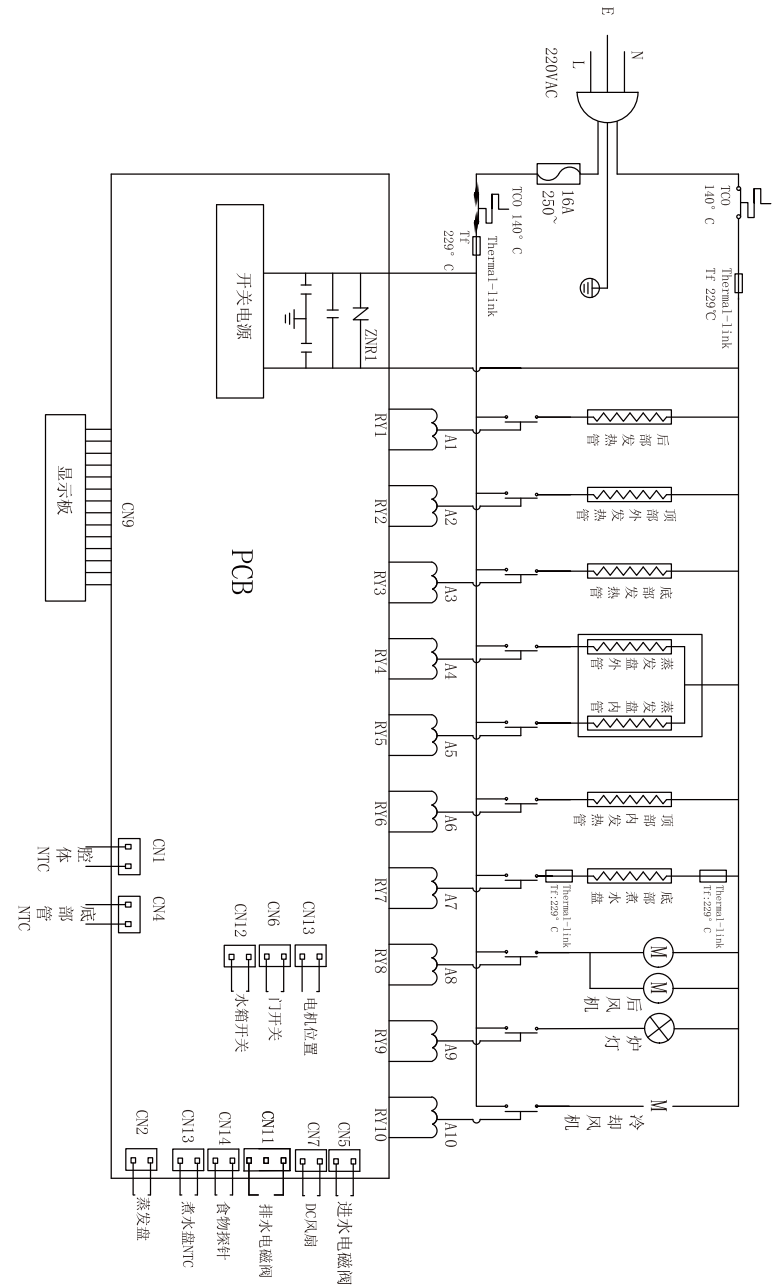
水箱使用注意事项提示

1. 水箱中的水可以使用自来水或纯净水, 请勿使用井水等矿物质含量太高的水, 以免影响机器的使用寿命;
2. 使用完成蒸烤一体机后, 请务必将水箱拔出, 倒掉水箱剩余的水, 再将接水盘的积水倒掉并清洗干净。
3. 请在一个烹饪周期结束后, 清空并清洗水箱, 防止细菌及石灰石的生成。
4. 请不要用洗碗机清洗。
5. 与蒸相关的模式下, 水箱内需要有水, 避免出现缺水提示。
6. 禁止将热水加入到水箱中, 以免造成水箱变形及机器损坏; 缺水时, 显示屏会显示缺水图标, 并鸣叫提醒用户。

技术参数

产品名称	蒸烤一体机
型号	FV-ML75
额定电压	220-240V~
额定频率	50-60Hz
控制类型	触摸控制
净容量	73L
温度	30-250°C
腔体材料	不锈钢+蓝色陶瓷涂层
额定功率	3200W
显示	LED屏
门	3层钢化玻璃
灯泡	卤素灯
童锁	是
产品尺寸	595×550×595(W×D×H)(mm)
净重/毛重	38KG/43KG
包装尺寸	660×660×730(W×D×H)(mm)

电气原理图



故障排除及处理

故障描述	可能导致故障的原因	解决办法
产品不工作	没有电源供应。 产品没有接通电源。	检查电源连接状况 正确连接电源
产品照明灯不亮	产品灯泡问题。 产品电源连接问题或保险丝烧断。	联系售后服务
产品运行时有烟冒出	产品内有残余油脂。	清洁产品内的残留油脂
产品电源关闭后仍有电机响声	产品冷却电机工作，冷却烤箱	完全属于正常
产品内玻璃不清澈，有油滴现象	烘烤食物产生了油滴或水份。	产品冷却后清理产品 门内玻璃
屏幕显示E-1	腔体高温保护	联系售后服务
屏幕显示E-2	蒸发盘高温保护	联系售后服务
屏幕显示E-3	腔体低温保护	联系售后服务
屏幕显示E-4	蒸发盘低温保护	联系售后服务
屏幕显示E-5	传感器开路出故障	联系售后服务
屏幕显示E-6	传感器短路故障	联系售后服务