TEKA

User Manual
Steam Oven
FSO 32 SC BK

Please read these instructions and warranty information carefully before use and keep them handy for future reference.

Safety Instructions

When using this product, the following Safety Instructions must be observed:

1. Please read this User Manual thoroughly before using this steam oven.
2. This steam oven is intended for home cooking and reheating, and should not be used for commercial purposes.
3. ⚠ WARNING Children should ONLY be allowed to use this product without adult supervision AFTER sufficient safety guidance has been provided, with the understanding that incorrect use can cause danger.
4. ⚠ WARNING Before cooking, please fill water tank to the maximum marking, and make sure water tank is fully insert ed into oven, to avoid pump not being able to function prop erly during cooking.
5. ⚠ WARNING Opening the oven door during cooking should be kept to a minimum, in order to avoid steam loss and affecting the cooking efficiency.
6. ⚠ WARNING Should it be necessary to open oven door dur ing the cooking process, please keep all body parts (especial ly the face) of children or users away from the oven door to avoid scalding.
7. When removing food and utensils from the steam oven, wear heat-resistant gloves to avoid scalding and burning.
8. Do not use steam oven for storage purposes.
9. After heating, feeding bottles and baby food jars should be stirred or shaken. Check the temperature of the food in the bottle before feeding to avoid scalding.
10. ⚠ WARNING For safety reason, maintenance and repair work should only be carried out by the manufacturer's main tenance department or qualified professionals.
11. ⚠ WARNING If oven door or door gasket seal is damaged, do not use steam oven until it is properly repaired.
12. ⚠ WARNING If the power cord is damaged, in order to avoid danger, the user must not disassemble or replace the power cord. It must be replaced by the manufacturer's maintenance department or similarly qualified professionals.

Safety Instructions

13. ⚠ WARNINGWhen steam oven is in operation, its accessible parts may be hot to the touch, please avoid letting children near the oven.
14. When steam oven is in operation, it will be hot to the touch, be careful not to touch the heating elements in the oven.
15. After cooking, wait 30 minutes until the steam oven cools down before cleaning it.
16. The supply circuit including the socket, associated wirings and protection against earth faults must only be carried out by a suitably qualified and competent person. The safety protection features must be able to clear and timely disconnect the oven from the main power supply should faults occur.
17. Children, elderly people or patients who have lost their ability to take care of themselves should only use this appliance under the supervision of an adult to prevent accidents.
18. This oven is not a toy. Children should not be allowed to play with this oven.
19. When oven glass door is opened, do not place objects on the glass door.
20. Do not heat the following objects in the oven: eg. paper, cards, plastic, fabrics, flammable materials etc.
21. Regularly inspect steam oven, electric cords and socket to check for wear and tear. If steam oven, electric cord or socket is worn or damaged, immediately stop using it and take it into our Customer Service & Repairs Centre for inspection and repair.
22. Do not immerse steam oven's electric cord, socket or other parts in water or liquid to avoid danger or risk of fire.
23. Do not place steam oven near fire or high temperature surroundings like gas stove or microwave oven.
24. Do not place steam oven on or near tablecloths, curtains or other flammable materials to avoid danger of fire.
25. ⚠ WARNING:Make sure oven is unplugged from electrical source before changing oven lightbulbs.

Safety Instructions

Installation Guide

1. Remove all wrappings and accessories from steam oven.
2. Carefully inspect if steam oven is damaged. In case of any damages, please contact your dealer or our Customer Service & Repairs Centre immediately.
3. This product is heavy, and must be placed on a sturdy and level surface.
4. This product should be placed in a spot that is dry and well ventilated, and away from corrosive gases, high temperature or steam.
5. ⚠ WARNING:To protect against electric shock, please ensure steam oven is connected to an electric source that is well-grounded.

NOTE:
First time you open up this product, there is a chance there may be water stains or droplets in the water tank. The water droplets are clean distilled water left behind when the factory performed Quality Control testing on the product. Rest assured this product is brand new and not defective or refurbished.

Notices For Use

1. Minimum cooking time should be set for at least 5 minutes.
2. After cooking process is finished, convection fan will continue to operate for 3 minutes to expel residual heat in oven cavity.
3. When oven door is opened during cooking process, the steam oven will pause operating, and resume cooking when oven door is closed.

NOTE:
During cooking, excess steam in oven cavity will be released through the steam vent, but a small amount of steam will condense on the vent grill. This is a normal phenomenon.

NOTE:
Voltage fluctuation may affect cooking effect: when the voltage fluctuates in the range of -10% to +5%, the steam oven can still operate normally, but the power output will decrease or increase slightly, and this may affect the cooking effect. Please note that this is normal.

Product Structure
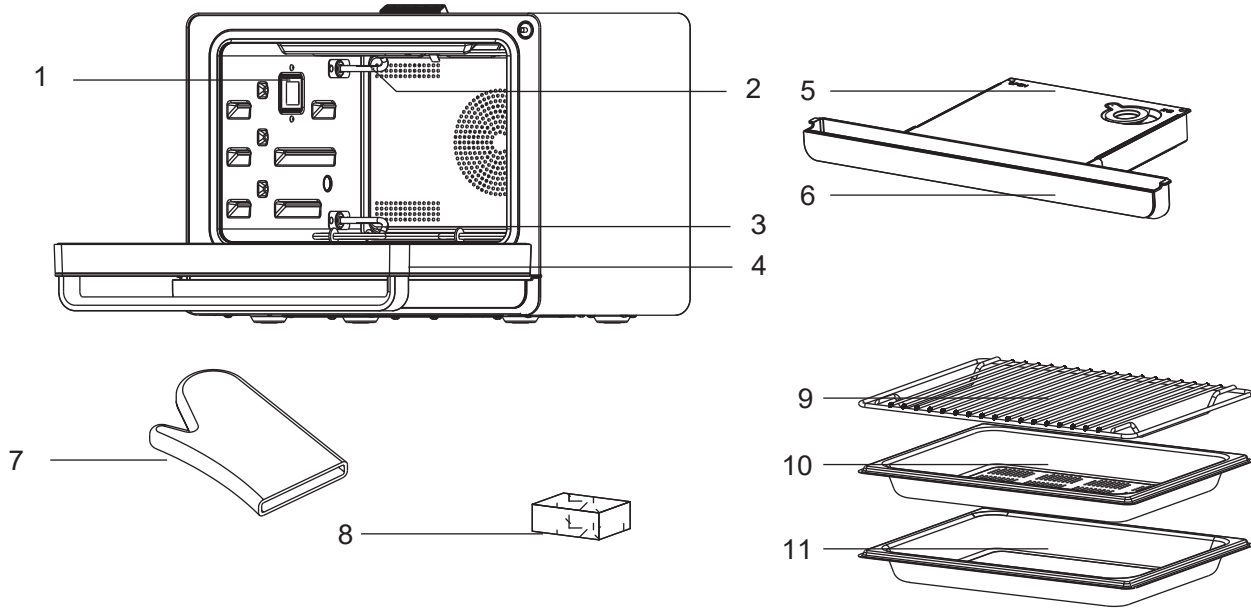
1. Oven Lamp
2. Upper Heating Element
3. Lower Heating Element
4. Oven Door
5. Water Tank
6. Water Drip Collector
7. Oven Mitten
8. Sponge
9. Wire Rack
10. Cooking Tray
11. Grease-collecting Tray

Control Panel

LED Display
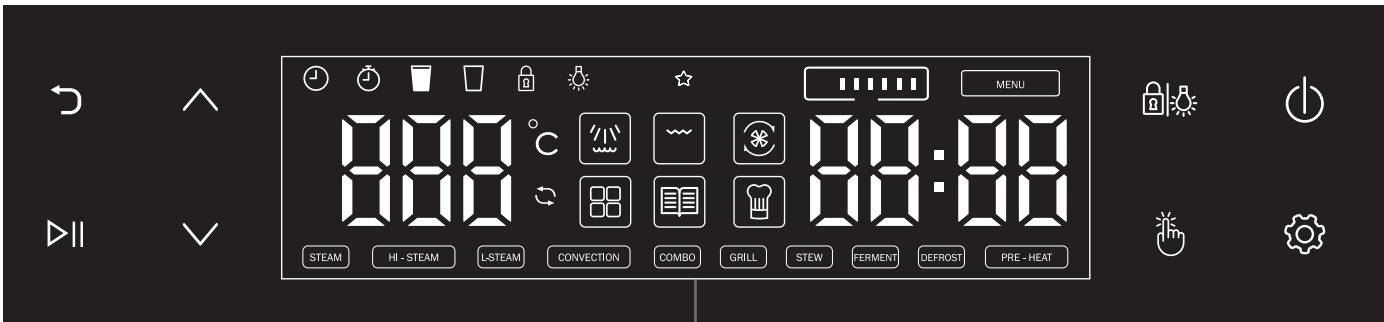
LED Display

LED Display Icon

ICON		ICON	
	Clock		Convection
	Preset Timer		Preset Cooking Function

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Product Structure

LED Display Icon

| ICON		ICON	
	Water Tank High		Preset Recipe Function
	Water Tank Low		DIY Function
	Child Lock	STEAM	STEAM Mode
	Oven Lamp	HI - STEAM	HIGH STEAM Mode
☆	Memory Function	L-STEAM	LOW STEAM Mode
	Cooking Status	CONVECTION	CONVECTION Mode
MENU	Preset Cooking Menu	COMBO	STEAM GRILL Mode
888 ℃	Temperature	GRILL	GRILL Mode
888 ℃	Real Time Temperature	STEW	STEW Mode
88:88	Timer	FERMENT	FERMENT Mode
	Steam	DEFROST	DEFROST Mode
	Grill	PRE - HEAT	PRE-HEAT Mode

Operating Instructions

Function Keys
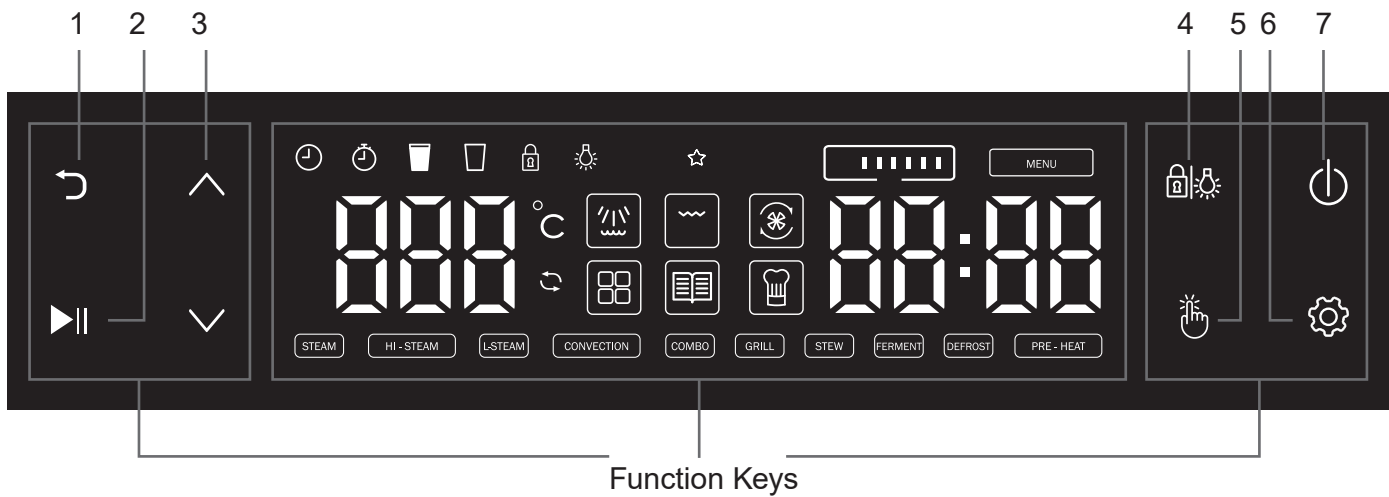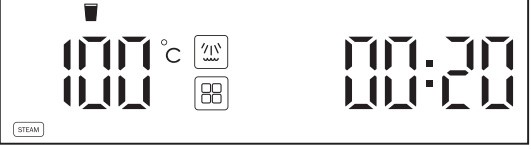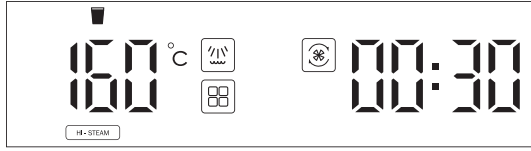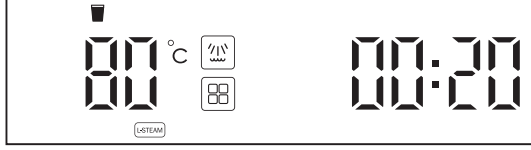
Function Keys

1. ↰ Return / Cancel
2. ▶‖ Confirm / Pause
3. ∧∨ Select / Adjust
4. 🔒☼ Oven Lamp/ Child Lock

5. 👆 DIY Function
6. ⚙ Preset Timer / Setting
7. ⏻ Power

⊞ Preset Cooking Function
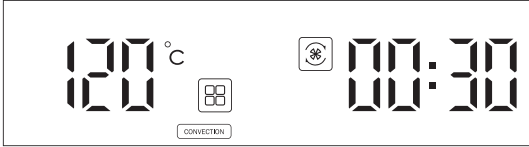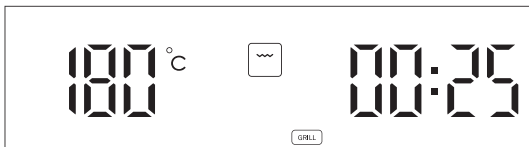
1. Connect power source, press to enter into Standby Mode ⏻ .
2. Press ∧∨ to select ⊞ , then press ▶‖ to enter into Preset Cooking Mode menu.
3. Press ∧∨ to select desired mode STEAM / HI - STEAM / L-STEAM / CONVECTION / COMBO / GRILL / STEW / FERMENT / DEFROST / PRE - HEAT , then press ▶‖ to enter into desired mode. (for mode selection, see Guide below).
4. Press ∧∨ to adjust cooking temperature, press ▶‖ to confirm; press ∧∨ to adjust cooking time, then press ▶‖ to start cooking.
5. During cooking process, if you wish to readjust cooking temperature, press ▶‖; to readjust cooking time, press ▶‖ then press ↰ . After readjustment, press ▶‖ to continue cooking.
6. During cooking process, press ↰ will cancel cooking immediately.
7. During cooking, press ⚙ to display oven real-time temperature.

Operating Instructions

Quick Start Guide

STEAM		**STEAM Mode** Default time: 20 min Default temperature: 100°C Adjustable time: 5 min– 3 hr Adjustable temperature: 60°C – 100°C
	Default Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > STEAM > ▶‖ > ▶‖ > ▶‖ Adjust Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > STEAM > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
HI - STEAM		**HIGH STEAM Mode** Default time: 30 min Default temperature: 160°C Adjustable time: 5 min– 3 hr Adjustable temperature: 120°C – 200°C
	Default High Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > HI - STEAM > ▶‖ > ▶‖ > ▶‖ Adjust High Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > HI - STEAM > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
L-STEAM		**LOW STEAM Mode** Default time: 20 min Default temperature: 80°C Adjustable time: 5 min– 3 hr Adjustable temperature: 50°C – 80°C
	Default Low Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > L-STEAM > ▶‖ > ▶‖ > ▶‖ Adjust Low Steam Mode: ⏻ > ∧∨ > 🔳 > ▶‖ > ∧∨ > L-STEAM > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
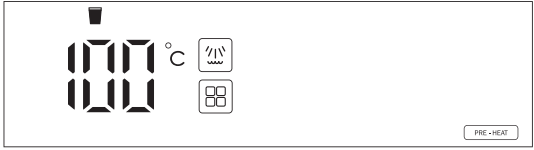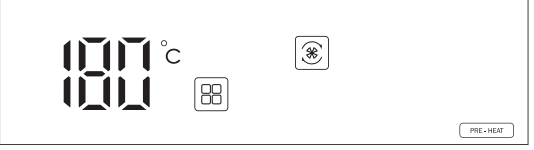
Operating Instructions

CONVECTION	120°C ❄ CONVECTION 00:30	**CONVECTION Mode** Default time: 30 min Default temperature: 120°C Adjustable time: 5 min– 3 hr Adjustable temperature: 50°C – 230°C
	Default Convection Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [CONVECTION] > ▶‖ > ▶‖ > ▶‖ Adjust Convection Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [CONVECTION] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
COMBO	140°C COMBO 00:25	**STEAM GRILL Mode** Default time: 25 min Default temperature: 140°C Adjustable time: 5 min– 3 hrs Adjustable temperature: 100°C – 230°C
	Default Steam Grill Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [COMBO] > ▶‖ > ▶‖ > ▶‖ Adjust Steam Grill Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [COMBO] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
GRILL	180°C GRILL 00:25	**GRILL Mode** Default time: 25 min Default temperature: 180°C Adjustable time: 5 min– 3 hr Adjustable temperature:100°C – 230°C
	Default Grill Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [GRILL] > ▶‖ > ▶‖ > ▶‖ Adjust Grill Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > [GRILL] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	

Operating Instructions

STEW	160°C 00:40 STEW	**STEW Mode** Default time: 40 min Default temperature: 160°C Adjustable time: 20 min– 4 hr Adjustable temperature: 110°C – 200°C
	Default Stew Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [STEW] > ▶‖ > ▶‖ > ▶‖ Adjust Stew Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [STEW] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
FERMENT	30°C 00:45 FERMENT	**FERMENT Mode** Default time: 45 min Default temperature: 30°C Adjustable time: 20 min– 9 hr Adjustable temperature:30°C – 40°C
	Default Ferment Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [FERMENT] > ▶‖ > ▶‖ > ▶‖ Adjust Ferment Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [FERMENT] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	
DEFROST	40°C 00:15 DEFROST	**DEFROST Mode** Default time: 15 min Default temperature: 40°C Adjustable time: 5 min– 3 hr Adjustable temperature:40°C – 60°C
	Default Defrost Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [DEFROST] > ▶‖ > ▶‖ > ▶‖ Adjust Defrost Mode: (power) > ∧∨ > [88] > ▶‖ > ∧∨ > [DEFROST] > ▶‖ > ∧∨ > ▶‖ > ∧∨ > ▶‖	

Operating Instructions

PRE - HEAT		**PRE-HEAT STEAM Mode** Default time: nil Default temperature: 100°C Adjustable time: nil Adjustable temperature: 60°C – 100°C
	Default Pre-Heat Steam Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > PRE - HEAT > ▶‖ > ▶‖ Adjust Pre-Heat Steam Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > PRE - HEAT > ▶‖ > ∧∨ > ▶‖	
PRE - HEAT		**PRE-HEAT GRILL Mode** Default time: nil Default temperature: 180°C Adjustable time: nil Adjustable temperature: 100°C – 230°C
	Default Pre-Heat Steam Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > PRE - HEAT > ▶‖ > ▶‖ Adjust Pre-Heat Steam Mode: ⏻ > ∧∨ > 🔲 > ▶‖ > ∧∨ > PRE - HEAT > ▶‖ > ∧∨ > ▶‖	

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Operating Instructions

📖 Preset Recipe Function

1. Connect power, press ⏻ to enter into Standby Mode.
2. Press ∧ ∨ to select 📖 , then press ▶|| to enter into Preset Recipe Function.
3. Press ∧ ∨ to select Recipe Key (refer to table below), then presss ▶|| .
4. Press ∧ ∨ to select Recipe Code (refer to table below), then presss ▶|| to begin cooking.

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
A	01	Steamed yellow croaker	STEAM	100°C	0:14
A	02	Steamed crab	STEAM	100°C	0:18
A	03	Steamed lily with pumpkin	STEAM	100°C	0:25
A	04	Steamed egg custard	STEAM	100°C	0:18
A	05	Steamed Scallops with Garlic & Vermicelli	STEAM	100°C	0:15
A	06	Steamed crucian carp	STEAM	100°C	0:17
A	07	Steamed striped bass	STEAM	100°C	0:15
A	08	Steamed spare ribs with rice vermicelli	HIGH STEAM	120°C	0:28
A	09	Steamed baby cabbage	STEAM	100°C	0:10
A	10	Steamed rice	STEAM	100°C	0:38
A	11	Steamed sweet potato	STEAM	100°C	0:26
A	12	Steamed corn	STEAM	100°C	0:33
A	13	Steamed broccoli	STEAM	100°C	0:25
A	14	Steamed asparagus	STEAM	100°C	0:17

Operating Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
A	15	Steamed carrot	STEAM	100°C	0:20
A	16	Steamed choy sum	STEAM	100°C	0:18
A	17	Reheat dumplings	STEAM	100°C	0:17
A	18	Steamed chicken with mushrooms	STEAM	100°C	0:27
A	19	Steamed peanuts	STEAM	100°C	0:22
A	20	Steamed lotus root	STEAM	100°C	0:22
A	21	Steamed snow peas	STEAM	100°C	0:20
A	22	Steamed green soybeans	STEAM	100°C	0:22
A	23	Steamed potato (small)	STEAM	100°C	0:28
A	24	Steamed taro (small)	STEAM	100°C	0:18
b	01	Sole with lemon	CONVECTION	200°C	0:25
b	02	Steamed abalone with garlic and black bean sauce	STEAM GRILL	180°C	0:21
b	03	Grilled fish in foil	CONVECTION	200°C	0:45
b	04	Grilled steak	HIGH STEAM GRILL	190°C	0:19
b	05	Roasted corn	GRILL	200°C	0:26
b	06	Ribs with honey sauce	STEAM GRILL	200°C	0:33
F	01	Double-steamed pear with Chuan Pei	STEAM	100°C	1:02
F	02	Apple drink with orange peel	STEAM	100°C	0:50
F	03	Double-steamed papaya with milk	STEAM	100°C	0:26

Operating Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
F	04	Double-steamed pear with rock sugar	STEAM	100°C	0:58
F	05	snow fungus sweet soup with water chestnut red dates	STEW	110°C	0:43
F	06	snow fungus sweet soup with lily and lotus seeds	STEW	110°C	1:18
F	07	Snow fungus sweet soup with yam	STEW	110°C	0:40
F	08	Snow fungus sweet soup with papaya	STEAM	100°C	0:33
F	09	Double-steamed pear with snow fungus and red dates	STEAM	100°C	1:00
F	10	Double-steamed papaya with pear	STEAM	100°C	0:58
S	01	Fish keep warm	FERMENT	35°C	0:30
S	02	Meat keep warm	FERMENT	50°C	0:30
S	03	Vegetable keep warm	FERMENT	40°C	0:30
S	04	Pasta keep warm	FERMENT	35°C	0:45
S	05	Soup keep warm	LOW STEAM	50°C	1:00
H	01	One-key Bread	FERMENT	35°C	0:25
			FERMENT	40°C	1:40
			CONVECTION	50°C	0:15
			GRILL	180°C	0:15
H	02	Home-made yogurt	FERMENT	40°C	9:00

Operation Instructions

RECIPE KEY	RECIPE CODE	RECIPE	MODE	TEMPERATURE	TIME
H	03	Reheat bread	HIGH STEAM	180°C	0:08
H	04	Apple chips	CONVECTION	110°C	1:30
H	05	Dried lemon slices	CONVECTION	110°C	1:45
H	06	Warm sake	STEAM	80°C	0:08
H	07	Warm milk	GRILL	180°C	0:05
H	08	Melt chocolate	GRILL	180°C	0:14
P	01	Warm towel	LOW STEAM	50°C	0:06
P	02	Warm coffee cup	LOW STEAM	50°C	0:05
P	03	Cleaning steam tube	STEAM	90°C	0:06
P	04	Disinfect tableware	HIGH STEAM	110°C	0:20
P	05	Auto-descaling	STEAM	100°C	0:25
P	06	Dry oven cavity	CONVECTION	200°C	0:13

Preset Timer Function

This function is used for presetting cooking timer (maximum preset time is 23hr59min):

1. Connect power, then press ⏻ to enter into Standby Mode.
2. Press ∧∨ to select ⊞ , then press ▶|| to confirm.
3. Press ∧∨ to select desired mode from STEAM / HI-STEAM / L-STEAM / CONVECTION / COMBO / GRILL / STEW / FERMENT / DEFROST / PRE-HEAT , then press ▶|| to confirm.
4. (Cooking Mode Setting) Press ∧∨ to adjust cooking temperature, then press ▶|| to confirm; press ∧∨ to adjust cooking time; then press ⚙ to enter into Preset Timer Setting.
5. (Preset Timer Setting) Press ∧∨ to preset hour, then press ▶|| to confirm, then press ∧∨ to preset minute, then press ▶|| to begin timer countdown.

Operation Instructions

A+ DIY Function

This function is used for manually setting different cooking combinations (max. 3 combinations per setting):

1. Connect power, then press ⏻ to enter into Standby Mode.
2. In Standby Mode, press A+ to enter into DIY Function.
3. Press ∧∨ to select desired mode from [STEAM] / [HI-STEAM] / [L-STEAM] / [CONVECTION] / [COMBO] / [GRILL] / [STEW] / [FERMENT] / [DEFROST] , then press ▶|| to confirm selection.
4. Press ∧∨ to adjust temperature, then press ▶|| to confirm; press ∧∨ to adjust timer; then press A+ and repeat steps 2-3 if you wish to set 2nd and 3rd selections.
5. After setting is completed, press ▶|| to start cooking.

☆ Memory Function

For convenience, you can save commonly used DIY combination settings into memory (can store up to maximum 10 combination settings):

1. After DIY cooking process is finished, LED panel will display ☆ icon.
2. Press ⚙ to enter into Memory Function ☆ , select from 'dy01…dy10'(10 Memory Settings available), press ▶|| to confirm Save to Memory.
3. To use a saved memory setting: in Standby Mode, long-press A+ to enter into Memory Settings menu.
4. Press ∧∨ to select desired Memory Setting, press ▶|| to begin cooking.

NOTE:
When all 10 memory settings have been used up, and you wish to save a new DIY setting, you can choose to delete any previously saved setting, it does not have to be chronological.

⏱ Clock Setting Function

This function is for adjusting steam oven time display:

1. Connect Power. Press ⏻ to enter into Standby Mode.
2. Long press ⚙ for 3 seconds to enter into CLOCK SETTING Mode.
3. Press ∧∨ to adjust hour, press ▶|| to confirm; press ∧∨ to adjust minute, then press ▶|| to confirm.

Operation Instructions

🔒 Child Lock Function

This function is for preventing children from using steam oven without adult guidance or supervision:

1. In Standby Mode or during cooking, long press 🔒⚬ for 3 seconds to activate Child Lock. Thereafter, all panel controls will cease to respond.

2. Long press 🔒⚬ for 3 seconds to inactivate Child Lock.

⚬ Oven Lamp Function

This function is for switching oven lamp ON and OFF:

In Standby Mode, press 🔒⚬ to switch oven lamp on or off.

⊟ Water Tank Low Display

During cooking process, if water tank runs too low, oven will automatically pause cooking, ▯ icon will blink and buzzer will beep. Please remove water tank and refill, then reinsert water tank, and press ▶‖ to resume cooking. At this time, ▮ will light up.

Cleaning & Maintenance

Cleaning Instructions

1. Do not use strong detergents, banana oil cleaner, gasoline, abrasive powders or metal brushes to clean any part of the steam oven. After prolonged use, the furnace cavity may have an odor. To deodorize, place 5-6 lemons in the oven cavity, select STEAM function, set 100°C and let oven run for 15-20 minutes, and odor will be cleared.

2. Turn off and unplug steam oven before cleaning oven cavity.

3. Keep oven cavity clean at all times. If food or soup is spilled on the inner walls of the oven, wipe off with a damp cloth. Do not use hard abrasive materials to clean oven cavity. If the inner walls of the oven are very dirty, soft detergent can be used. Never use rough, abrasive detergents.

4. It is recommended to use purified or distilled water for steaming. Prolonged use of tap water may generate scale on the inner walls of the oven cavity.

5. Inspect water tank at least once a month. Take out water tank, clean thoroughly and reinsert into water tank slot.

6. After cooking, clean off any residual water in the drip tray.

7. Regularly clean oven door and glass with soft dry cloth.

8. If the control panel gets wet, please wipe dry with a soft dry cloth. Do not use rough, abrasive detergent to wipe the control panel. As a safety precaution, please unplug the power source when wiping the control panel.

9. If the steam oven will not be used for a prolonged period, unplug the socket, thoroughly clean out the oven cavity, and place oven in a well-ventilated and dry environment away from any corrosive gas.

10. In the event of malfunction, the steam oven must be inspected and repaired by professional maintenance personnel only. Disassembly and repair by unqualified technicians may cause danger.

11. When replacing the oven lamp, disconnect the power source before opening the oven casing, and only use the specific model of bulb intended for this oven.

12. Do not use rough cleaners or sharp metal to scrape the door glass, as it may cause the glass to break.

13. When cleaning the wire rack and oven trays, please use soft materials (such as cloth); do not use hard abrasive materials (such as metal scrub) to avoid scratching the accessories and damaging their protective layers.

14. Please follow local Environmental Protection regulations when discarding this product. For more information about disposal, recycling, etc. of this product, please consult your local waste electrical and electronic equipment disposal authority.

15. Do not use steam cleaner to clean the oven.

Cleaning & Maintenance

Cleaning of Upper Heating Element

Locking Rack   Latch   Upper Heating Element
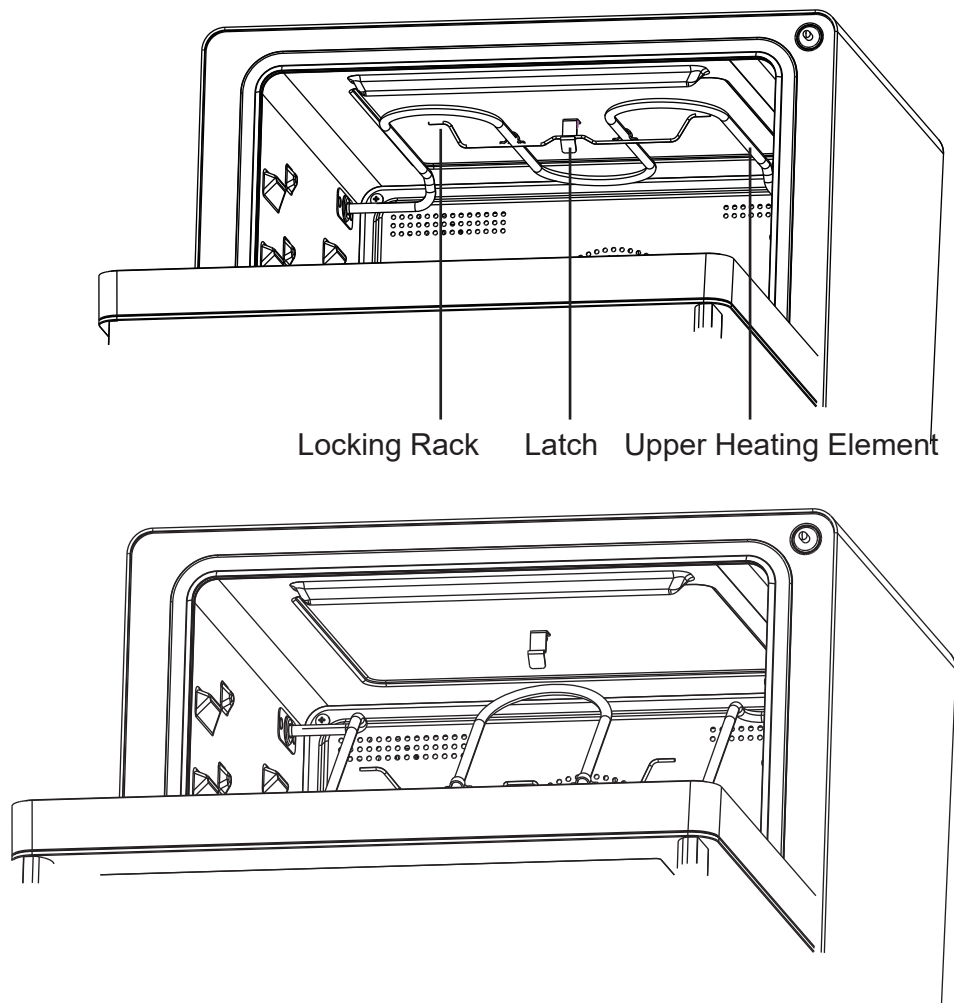
1. Press against the locking rack, then lightly push back the latch.
2. When the rack is loosen, lower the heating element to clean the oven ceiling.
3. After cleaning, lift up the heating element, and lightly push back the latch to lock in the rack.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
LED display won't light up	1. Steam oven is not plugged in 2. Electrical cable failure	1. Plug in steam oven 2. Contact Customer Service & Repair Centre
LED display malfunction	1. LED panel damaged 2. Electronic components of the circuit board are damaged	Contact Customer Service & Repair Centre
Water or steam oozing out from oven door during cooking	1. Oven door not closed properly 2. Oven door gasket seal is damaged	1. Re-shut oven door properly 2. Contact Customer Service & Repair Centre
Oven lamp won't light up	1. Oven lamp is damaged 2. The main computer board is damaged	Contact Customer Service & Repair Centre
Fan motor doesn't work	1. Motor is damaged 2. The main computer board is damaged	Contact Customer Service & Repair Centre
Press key malfunction	1. Press-key damaged or not properly installed 2. Electronic components of circuit board are damaged	Contact Customer Service & Repair Centre
No steam emission	1. Water pipe bent, blocked or damaged 2. Pump damaged 3. Water system's seal is damaged	Contact Customer Service & Repair Centre

Troubleshooting

ERROR CODE	DEFINITION
ER3	Lower heating element sensor open circuit alert
ER4	Lower heating element sensor short circuit alert
ER5	Steam tray sensor open circuit alert
ER6	Steam tray sensor short circuit alert
ER7	Upper heating element sensor open circuit alert
ER8	Upper heating element sensor short circuit alert

⚠ ATTENTION: if error remains, please contact Customer Service & Repair Centre. DO NOT disassemble oven unless by a qualified technician.

Technical Specification

MODEL	
Rated Voltage/Frequency	220-240V~ 50-60Hz
Rated Power	2100W
Product Dimensions	(W) 480 (D) 480 (H) 365 mm
Oven Cavity Volume	32L
Net Weight	16.3kg

- All information in this manual is for reference only. If there are any errors or omissions, the specifications produced by the factory shall prevail. Specification is subjected to change without prior notice.

- Specifications are subject to change without prior notice. Refer to www.germanpool.com for the most up-to-date version of the Operating Instructions.

ACCESSORY*	MATERIAL*	MATERIAL GB STANDARD*	CONDITIONS OF USE (contact with food, maximum temperature, maximum contact time)
Steam tray, grease-collecting tray, grill rack	Stainless steel	GB 4806.9-2016	All kinds of food, 2h, 200 °C
Oven cavity components			
Inner heat protection shield			
heating element fastener			
water boiler clamping screw	Stainless steel	GB 4806.9-2016	All kinds of food, 2h, 200°C
Upper heating element	Stainless steel	GB 4806.9-2016	All kinds of food, 2h, 200°C
Lower heating element			
Oven cavity temperature sensor	Stainless steel	GB 4806.9-2016	Water, oil, 2h, 200°C
Front panel fastening screw, heating element fastener screw	Stainless steel	GB 4806.9-2016	Water, oil, 2h, 200°C
Thermal cutout bracket fastening screw			
Steam tray	Stainless steel	GB 4806.9-2016	Water, 2h, 200°C
Water tank outlet pipe	silicone	GB4806.11-2016 GB9685-2016	Water, 2h, 100°C
Water tank inlet pipe			
Water tank gasket, oven door gasket			
Exhaust air duct			
water outlet duct			
Water tank spool valve	Plastic	GB 4806.7-2016 GB9685-2016	Water, 2h, room temperature
Water tank	Plastic	GB 4806.7-2016 GB9685-2016	Water, 2h, room temperature
Oven lamp glass	Glass	GB4806.5-2016	Water, oil, 2h, 220°C
Oven door glass			