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Panasonic[®]

Operating Instructions
使用說明書

Convection Steam Oven
純蒸氣烤焗爐

Household Use Only
僅家庭用

Model No. NU-SC100W
型號:



Important safety instructions
Read carefully and keep for future reference

重要安全措施
仔細閱讀並妥善保存

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Important Safety Instructions

Read the manual carefully and keep it properly.

Precautions for using this product for cooking
Check whether the product is damaged.

Please inspect your oven as follows before using:

1. The oven door and the oven cavity are not damaged or cracked. If they are damaged or cracked, do not use.
2. The oven must be grounded before use. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug must be inserted into a single-phase bipolar socket with grounding.
3. Read this manual carefully before using the appliance. The oven can only be used for the purposes indicated in this manual.

Prevention items

Forbidden items

1. In the event that the oven door or door seal has been damaged, do not use the oven until a qualified technician has repaired it.
2. Do not damage the safety lock of the oven door, including the door hinges.
3. The appliance is not to be used 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.
4. Children being supervised not to play with the appliance.
5. Except for a qualified technician, repair is very dangerous. Do not attempt to disassemble, repair or modify the oven yourself.
6. When the oven works abnormally, do not continue using it.
7. Once finding any crack or notch on the water tank, do not use the product, as water leakage can lead to electric leakage or electric shock.
8. When the socket hole gets loose or the power supply cord or plug is damaged, do not use the product. It must be replaced by manufacturers, its service agent or similarly qualified persons in order to avoid a hazard.
9. Do not use a wet hand to touch or insert/remove the power supply plug; otherwise an electric shock may be caused.
10. Do not knock on parts such as the control panel, housing, oven cavity and oven door; otherwise it may lead to product failure.
11. Do not place the product and power supply cord in damp places with high temperatures, e.g., near a gas stove, electrified area or sink.
12. The oven is used for household cooking only and may not be used for laboratory tests or other commercial purposes. Moreover, the product cannot be placed in a cupboard for use.
13. Do not use a rough scrubbing tool or sharp metal scraper to clean the oven door glass; otherwise the glass will be ruptured.
14. The appliance cannot operate by connecting an external timer or an independent remote control system.
15. Do not block the air inlet and outlet; otherwise a fire maybe caused. Please clean the product regularly to prevent the air inlet and outlet from being blocked by foreign matter and dust.

Dangerous items

1. Do not place inflammable materials around the oven or in the oven cavity; otherwise a fire may be caused.
2. Upon finding smoke, turn off the appliance or remove the power supply plug and make sure that the oven door is closed to prevent spreading fire. Press Reset, and then remove the power supply plug or turn off the general power switch in the room.
3. Do not use the product for purpose not mentioned in the manual, e.g., using the product to dry articles; otherwise a fire may be caused.
4. If the product is not cleaned regularly, the appliance surface will be degraded to affect the appliance service life and dangers may occur.

5. Avoid actions or behavior that may damage the power supply cord and power supply plug, e.g., immersing the power supply cord and power supply plug into water, keeping the power supply cord at a position at a high temperature, or forcedly bending, twisting, pressing or binding the power supply cord. A damaged power supply cord or plug may lead to dangers such as short circuit, electric shock and fire. Do not immerse the appliance in water.

Safety precautions

1. The oven surface may become very hot during and after use. The temperature at the housing surface, air outlet, oven door and oven cavity are relatively high. Do not touch these parts; otherwise you maybe scalded.
2. If white smoke appears when the convection function is used for the first time, it does not indicate a fault. The protective oil of components is volatilized to generate white smoke due to heating.
3. The vessel and food temperatures are very high when you stir or turn over the food during cooking or take food out after the cooking. Please use insulated gloves or a pot clip to prevent scalding.
4. If you need to open the oven door to stir, turn over or rearrange food in the process of using steam, note to keep a distance; otherwise steam may scald your face or hands.
5. When the oven door is open, do not drag the container along the oven door. The weight borne by the oven door cannot exceed 3.5 kg.

Instruction Items

1. Before using vessels of different materials, first confirm whether the vessels can withstand high temperature. When the food is cooked in a plastic or paper package, please watch it, as it could catch fire.
2. Food must be placed in a proper vessel and cannot be directly placed in the oven cavity for cooking.
3. The surface temperature and internal temperature of the oven are very high after cooking. Do not clean it immediately after cooking. Be sure to clean the product after it cools down; otherwise you may be scalded.
4. Remove the power supply plug before cleaning. Do not use a corrosive cleaning agent; otherwise it will damage or corrode the product.
5. Clean dust from the power supply plug on a regular basis. If the product will not be used for a long time, remove the power supply plug. Do not pull the power supply cord as remove the power supply plug; hold the plug to remove it.

Power supply

The product must use a separate power supply system. A special power supply system should be separate from other devices for use by the oven. If such a system is not used, the electrical appliance may blow a fuse. Fuses above 15 amperes are recommended. A high capacity fuse may not be used in the circuit.

Grounding

The product must be grounded before use. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug for the product must be inserted into a single-phase bipolar socket with grounding. Note: Improper use of the power supply plug will lead to an electric shock.

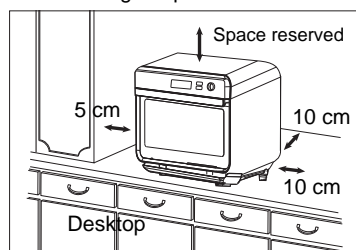
Electric fan

After cooking ends, the electric fan will continue running for a certain period of time to cool down the cavity and electronic components. This is normal.

Precautions for Placement and Cooking

Product placement

1. The product must be placed at a position more than 85 cm above the ground. In normal use, good ventilation must be ensured around the product. The open mode must be ensured above the product, that is, do not place any obstacle on it, reserve a gap not smaller than 5 cm from the right wall, a gap not smaller than 10 cm from the left wall and a gap not less than 10 cm from the back wall. Do not block the ventilation opening. Keep the environment clean and prevent roaches and other insects from entering the product.



- (a) Do not block the air inlet and outlet; otherwise a fire may be caused. Maintain the product regularly and prevent foreign matter and dust from blocking the air inlet and outlet.
 - (b) Do not position the product at a damp place with high temperatures, e.g., near a gas stove, electrified area or sink.
 - (c) The product must be placed level.
 - (d) Do not remove the legs. Place the product in a solid position.
 - (e) Do not put a heavy load on the oven door or top.
 - (f) The product cannot be used if the indoor humidity is too high.
2. This product is for household use only. The product cannot be placed inside a cupboard for use.
 3. Do not use the cavity for storage purposes.

Precautions for cooking

1. Cautiously take out heated liquid foods such as soups, sauces and beverages. Pay attention to the following items during cooking:
 - (a) Prevent over-heating; otherwise the liquid may suddenly boil and splash to scald you when you take out the food.
 - (b) When you heat liquid food, the liquid should be loaded to at least eighty percent of the container capacity; otherwise a small amount of heated liquids may suddenly splash due to boiling.
 - (c) Stir the food before or during the heating.
 - (d) After heating, keep the food in the oven for a while, stir it slightly, and then take it out.
 - (e) After you use a milk bottle or heat baby food, stir the food or shake the bottle, and check the temperature before feeding your baby so that he or she may not be hurt.
2. **Using a common thermometer is forbidden. You must use a meat thermometer to check the cooking effect. If cooking is insufficient, place the food into the oven again for further cooking.**
3. **Cooking recipes provide the cooking time for reference.** A lot of factors may affect the cooking time, including the desired degree of cooking, starting temperature, portion, size, food shape and container type. If you are familiar with product operations, you can properly adjust the cooking time by referring to the above factors.
4. When using the convection function, you must control the cooking time and pay attention to the heated food all times. Over-heated food may lead to smoke or fire.

■ Caution! Hot surfaces






English

Warning

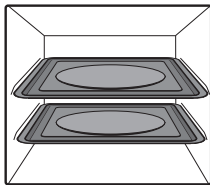
- (a) In the event that the oven door or door seal has been damaged, do not use the oven until a qualified technician has repaired it. Do not damage the safety lock of the oven door, including the door hinges. To repair the product, please call Panasonic customer consultation service center or contact the repair shop authorized by Panasonic.
- (b) Except for a qualified technician, repair work is very dangerous. Do not attempt to disassemble, repair or modify the oven yourself.
- (c) Do not allow children or someone without knowledge of oven operation to use the oven in an unattended manner unless they get proper instructions on use and know that any improper operation may lead to danger.
- (d) Do not use a rough scrubbing tool or sharp metal scraper to clean the oven door glass; otherwise the glass will be ruptured.

Heating Principle

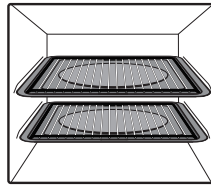
English

Heating principle			
Steam	Pure steam heating	<p>Steam is used for heating to complete cooking. Recipe case: Steamed crab</p> 	<p>Since steam is generated during cooking, the cover (plastic wrap) cannot be used in the heating process. For individual dishes that require the plastic wrap, see the recipes.</p>
Convection \ Fermentation	Heating by the convection heater	<p>Use the convection heater for heating. Recipe case:</p>   <p>Western cookie Egg tart</p>	<p>Take out the food immediately after the heating; otherwise the residual heat will deepen the roast color. To maintain the temperature in the oven during heating, do not open and close the oven door in the heating process. To avoid uniform roast color, you can readjust the food position or rotate the metal tray midway. Since hot air affects the uniform property, the hot air function does not apply to the upper layer.</p>

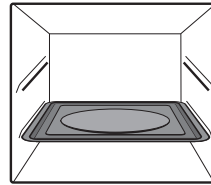
Upper and/or lower shelf position for steam



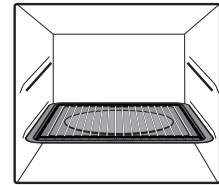
or



Lower shelf position for convection



or



Food Characteristics

The cooking method is closely related to the food characteristics.

Size

Small portions cook faster than large ones.

Shape

Uniform sizes heat more evenly. To compensate for irregular shapes, place thin pieces toward the centre of the dish and thicker pieces toward the edge of dish.



Starting Temperatures

Room temperature foods take less time to heat up than refrigerator frozen foods.

Density

Porous, airy foods take less time to heat than heavy, compact foods.



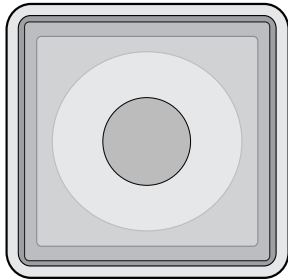
Cooking Techniques

Timing

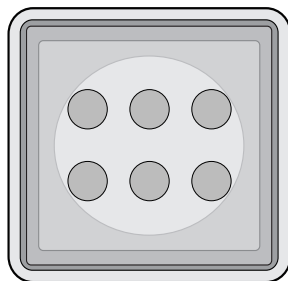
A range in heating time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in the recipe and check for doneness. If the food is under cooked, continue cooking. It is easy to add time to an under cooked product. Once the food is overcooked, nothing can be done!

Spacing

Individual foods, such as baked potatoes, cupcakes and hors d'oeuvres, will heat more evenly if placed in the oven equal distance apart. When possible, arrange foods in a circular pattern.



Similarly, when placing foods in a metal tray, arrange around the outside of metal tray, not lined up next to each other. Food should NOT be stacked on top of each other.



Piercing

The skin or membranes on some foods will cause steam to build up during cooking. Foods must be pierced, scored or have a strip of skin peeled off before cooking to allow steam to escape.

Whole Potatoes - Pierce with a fork.

Frankfurters and Sausages - Score smoked polish sausage and frankfurters. Pierce fresh sausage with a fork.



Browning

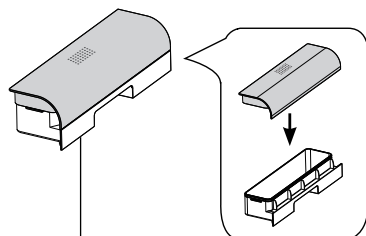
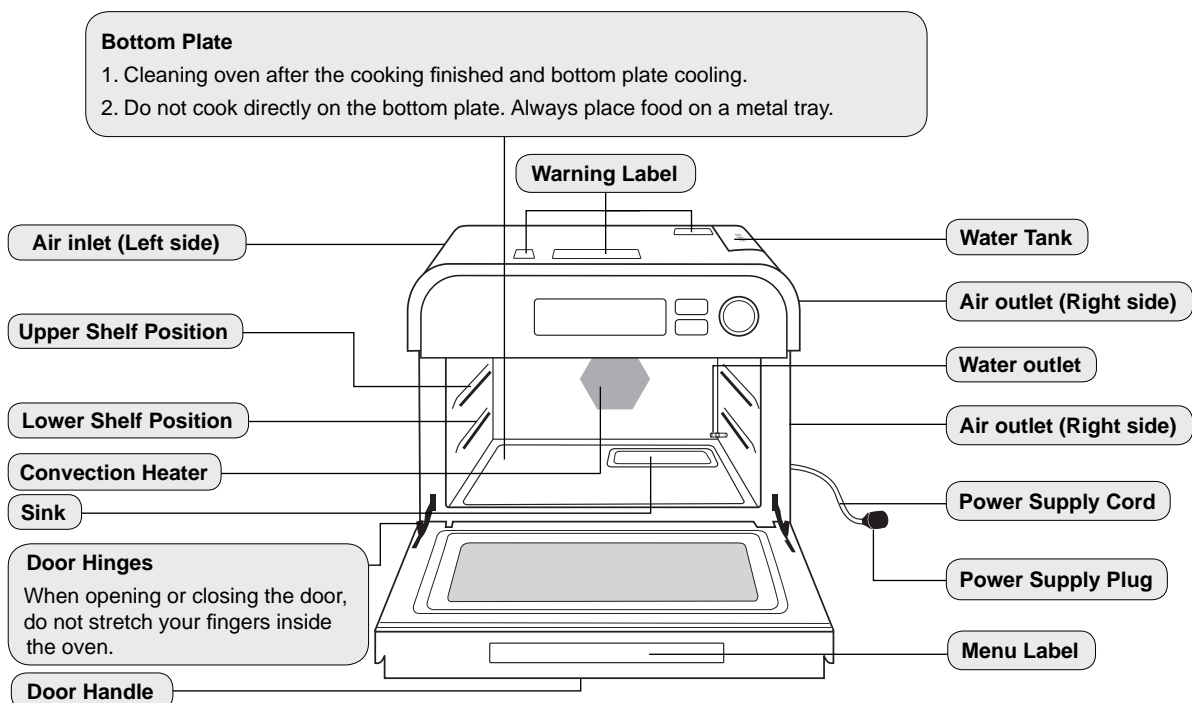
To shorten the food convection or cooking time and get good color effect, be sure to apply dark soy sauce or spicy sauce to the food before baking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Rotating and repositioning food

Sometimes heat cannot be redistributed by stirring the food. To achieve even cooking effect, you can reposition or rotate the food. For example, turn over the food in the cooking process, turn over large portions of food such as meat or chicken, or rotate the metal tray during baking.

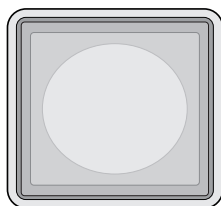
Feature Diagram

English



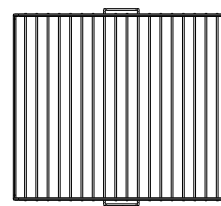
Water Tank

1. Full water level is 600 ml.
2. Fill with pure water (do not use mineral water).
3. Ensure the water tank is closed tightly and securely positioned, otherwise leakage may occur.
4. Always clean the water tank.
5. Fully fill the water tank, and cover the lid, and then install it to the upper right side. (Refer to page 7.)



Metal tray (x 2)

1. All the cooking must use metal tray. Food cannot be put directly on bottom plate.
2. When using the metal tray, it must be placed in the shelf position.
3. Take it out when thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.
4. To avoid damaging the oven door, do not drag on the oven doors when handling.
5. When the metal tray is placed in the oven for cooking, do not touch the water outlet in the cavity.
6. The maximum weight that can be place on the metal tray is 2.6 kg (this includes total weight of food and dish).



Wire rack (x 2)

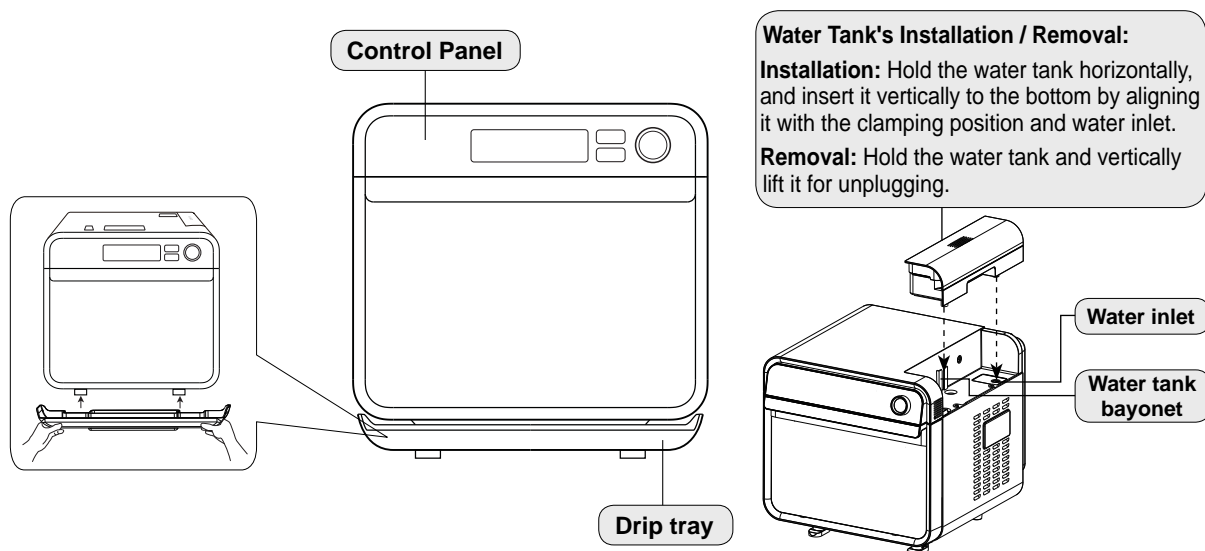
1. Wire rack cannot be used individually. Always put in metal tray. It can help to keep the base dry and drip water or fat into the metal tray.
2. Always use thermal insulation gloves after cooking. Do not touch directly to avoid scalding.
3. The maximum weight that can be placed on the wire rack is 2.3 kg (this includes total weight of food and dish).

Note: The above illustration is for reference only.

Feature Diagram

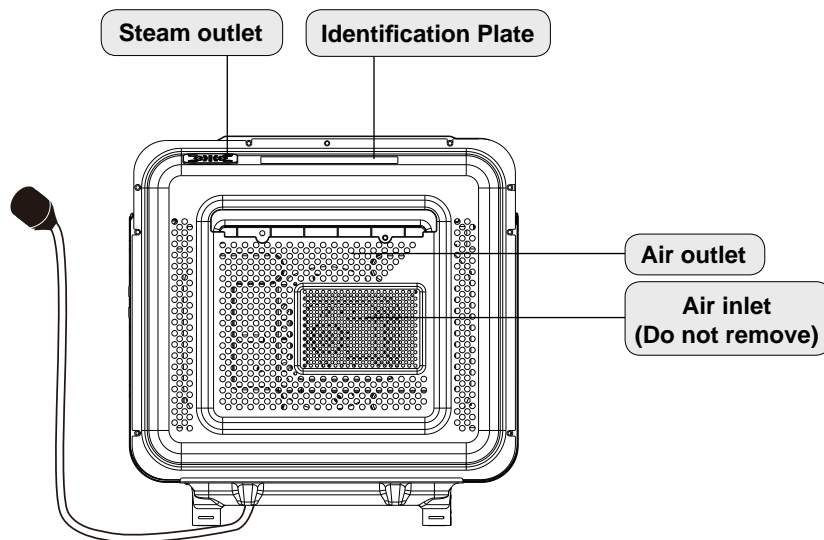
(continued)

English



Drip tray





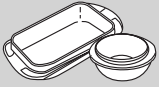

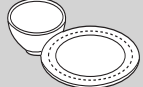
1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking.
2. The drip tray should be removed and cleaned on a regular basis.
3. To remove the drip tray, hold with both hands and gently ease forward. Wash in warm soapy water. Re-position the drip tray by clicking back onto the legs.
4. DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.






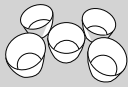


Note: The above illustration is for reference only.

Cookware And Utensil Guide

English

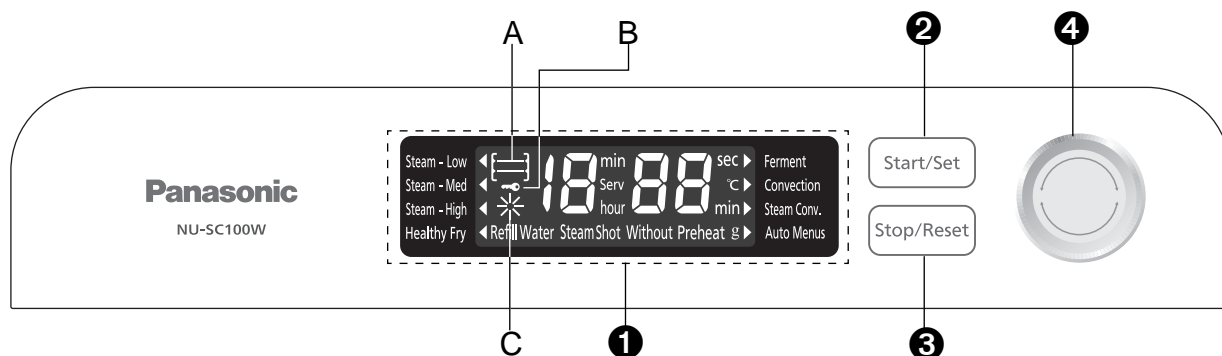
Container	Convection* Fermentation	Steam
 (Supplied accessories)	Note: When cooking food without utensil, please using baking sheet or aluminium foil.	Note: When cooking food without utensil, please using baking sheet.
 (Supplied accessories)	Note: Food can be put on wire rack to drip fat and get dry base.	Note: Food can be put on wire rack to drip water.
Heat resistant glass container 	✓	✓
Non-heat resistant glass containers 	Note: They can be used for constant temperature fermentation. ✗	✗
Heat resistant plastic containers 	Note: They can be used for constant temperature fermentation. ✗	✓
Non-heat resistant plastic containers 	Note: They can be used for constant temperature fermentation. ✗	✗
Ceramic • porcelain 	Note: Color stripping may be found in containers with internal color pictures. Do not use such a container.	✓

Container	Convection* Fermentation	Steam
Lacquerware 	✗	✗
Aluminum and other metal containers 	Note: Meal containers with resin handles cannot be used.	✓
Wood • bamboo • paper containers 	Note: Paper containers that have undergone heat resistant treatment can be used.	Note: Paper containers that have not undergone heat resistant treatment cannot be used.
Plastic wrap 	Plastic wrap will be molten under a high temperature. ✗	✓
Aluminum foil (Household aluminum foil) 	✓	✓
Heat-proof silica gel container 	✓	✓

1.* When the Healthy Fry and Steam Convection functions are used, the cooking utensils and accessories should be selected according to requirements for Convection.

2.* Do not use accessories in the pre-heating stage.

Control Panel



English

1 Display Window:

A: Accessories Placing Position

B: Child Safety Lock

C: Normal Working Symbol

Features:

Three modes of steam cooking:

Steam - Low (See page 10)

Steam - Med (See page 10)

Steam - High (See page 10)

Healthy Fry (See page 11)

Ferment (See page 12)

Convection (See page 13-14)

Steam Conv (See page 15-16)

Auto Menus (See page 24-27)

2 Start / Set button

3 Stop / Reset button

4 Dial

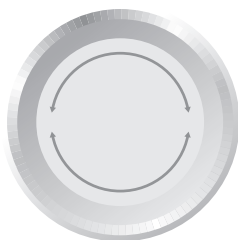
Beep Sound:

When a button is pressed correctly, a beep sound will be heard. If a button is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice between programmed stages. Turn over, stir or rearrange foods when two beeps are heard during cooking. At the end of any completed program, the oven will beep 5 times.

Note:

After 6 minutes without operation after setting the cooking program, including opening or closing the oven door, the program will automatically be cancelled and revert back to "0". When using the oven again after the power supply is unplugged and plugged back in, the program will display the last operation.

Dial Feature



Feature Setting

Select the feature which you desired.

Time Setting

To set the time of cooking, count down and clock.

Menus Setting

To choose desired menu among auto cook menus.

Weight Setting

To set the weight of auto cook menus.

Temperature Setting

To set the temperature of Convection and Steam Conv..

Note: To ensure the safety of product. Using this product in cool status for above 200°C's auto cooking menus. After 8 minutes, oven temperature will decrease into 200°C. Cooking temperature above 200 °C for several times, keeping warm time will decrease. But this will not affect the cooking result.

Note: The above illustration is for reference only.

- Eng-9 -

Steam Setting

Three modes for steam cooking, Steam - Low, Steam - Med, Steam - High. Cooking with steam, can keep foods soft and moist. For example: vegetables, seafood and so on. Additionally, it also can heat tin foods or vacuum packaged foods.

1



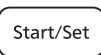
Example: Select **Steam - Low**

Place metal tray and wire rack with food in the lower shelf position, then select **Steam - Low** by turning the Dial.



Note: Fill the tank with water before using.

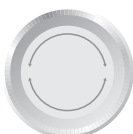
2



Press **Set** button to select the **Steam - Low**.



3



Example: 5 minutes

Set desired cooking time by turning the Dial.



(Maximum setting time is 30 minutes.)

4



Press **Start** button. Cooking will start. The cooking time appears in the display window and begins to count down.



	Power Level	Suitable kinds of foods
1	Steam - Low	Egg, Vegetables
2	Steam - Med	Meat, Bun (Raw), Fish
3	Steam - High	Defrost Bun

Notes:

1. Fill the tank with water before using. The water tank's capacity is 600 ml.
2. Max time for steam cooking is 30 minutes.
3. The "★" icon will flash in the display window.
4. When cooking foods using Steam - High, please ensure that utensils used in cooking are heat proof (over 130°C).
5. Please use baking sheet before cooking.

Healthy Fry Setting

This feature can cook foods like fries with a little or no oil. This is more healthy than traditional deep-frying and suitable for fried fish fillet, BBQ pork, spring rolls, french fries etc.

1



Select **Healthy Fry** by using the Dial. (With preheating)

* Preheat is the default setting of Healthy Fry.



2



Press **Start** button and preheating starts.



3

After preheating, **Preheat** will stop flashing. Place metal tray with food in the lower shelf position quickly.

When frying foods like chicken nuggets or bacon, using wire rack can help to drip oil and keep dry.



4



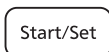
Example: 5 minutes

Set desired cooking time by using the Dial.

(Maximum setting time is 1 hour 30 minutes.)

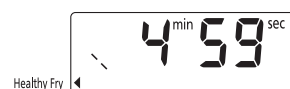


5



Press **Start** button. The cooking time appears in the display window and begins to count down.

You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.



Note:

To ensure product safety, begin use from a cool state when operating auto cooking menus above 230°C. After 8 minutes, oven temperature will decrease to 200°C. If the appliance was being used continuously, keeping warm time will decrease. But this will not affect the cooking result.

Fermentation Setting

Ferment function is used for dough fermentation, such as a pizza base or bakery dough for making bread.

English

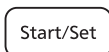
1



Place metal tray with utensil and foods inside in the lower shelf position. Select **Ferment** by using the Dial.



2



Press **Set** button. **Ferment** is selected.



3



Example: 30 minutes

Set desired cooking time by using the Dial.

(Maximum setting time is 12 hours.)



4



Press **Start** button. The cooking time appears in the display window and begins to count down.

You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.



Note:

Oven temperature will change according to the food and room temperature. Please adjust the fermentation time according to the situation.








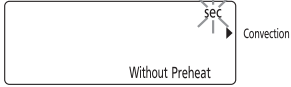




Convection Setting

Convection feature Setting:

Temperature of oven can range from 100°C to 230°C. It is suitable for baking meat, fish and Western desserts like cakes, pizzas, etc. Place the foods on baking sheet or aluminium foil directly onto the metal tray, select the suitable temperature and time, and start cooking. For evenly distributed color of cooked food, re-arrange food position or rotate the metal tray during cooking.

English

Without Preheating:

1		Place metal tray with food in the <u>lower shelf position</u> , then select Convection by using the Dial. (Without preheating)	
2		Press Set button to select Convection . (Without preheating)	
3		Example: 230°C Set desired cooking temperature by using the Dial. (Temperatures range from 100°C to 230°C. Default temperature is 100°C.)	
4		Press Set button. Desired temperature is selected.	
5		Example: 5 minutes Set desired cooking time by using the Dial. (Maximum setting time is 1 hour 30 minutes.)	
6		Press Start button. The cooking time appears in the display window and begins to count down. You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.	

Convection Setting

(continued)

English

With preheating:

1



Select **Convection** by using the Dial. (With preheating)



2



Press **Set** button. **Convection** is selected. (With preheating)



3



Example: 180°C
Set desired cooking temperature by using the Dial.

(Temperatures range from 100°C to 230°C. Default temperature is 100°C.)



4



Press **Start** button. Preheating will start. (You can change the desired temperature by using the Dial during cooking.)



5

After preheating, **Preheat** will stop flashing. Place metal tray with food in the lower shelf position quickly.



6



Example: 5 minutes
Set desired cooking time by using the Dial.
(Maximum setting time is 1 hour 30 minutes.)



7



Press **Start** button. The cooking time appears in the display window and begins to count down.



You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.

Steam Convection Setting

This feature combines the steam and convection modes, adding steam while cooking in Oven mode which creates fluffier cakes and juicier meats. For more evenly distributed food grill color, re-arrange food or rotate the metal tray during cooking

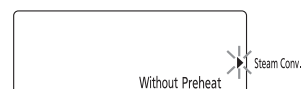
English

Without Preheating:

1



Place metal tray with food in the lower shelf position, then select **Steam Conv.** by using the Dial. (Without preheating)



Note: Fill the tank with water before using.

2



Press **Set** button to select the desired temperature. (Without preheating)

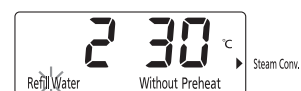


3



Example: 230°C

Set desired cooking temperature by using the Dial.

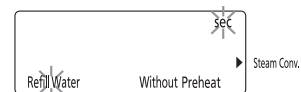


(Temperatures range from 190°C to 230°C. Default temperature is 190°C.)

4



Press **Set** button. Desired temperature is selected.

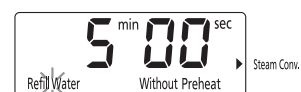


5



Example: 5 minutes

Set desired cooking time by using the Dial.

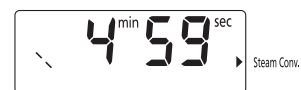


(Maximum setting time is 1 hour.)

6



Press **Start** button. The cooking time appears in the display window and begins to count down.



You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.

Steam Convection Setting

(continued)

English

With preheating:

1

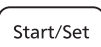


Select **Steam Conv.** by using the Dial. (With preheating)

Note: Fill the tank with water before using.



2



Press **Set** button. Desired temperature is selected. (With preheating)



3



Example: 230°C

Set desired cooking temperature by using the Dial. (Temperatures range from 190°C to 230°C. Default temperature is 190°C.)



4



Press **Start** button. Preheating start. (You can change the desired temperature by using the Dial during cooking.)



5

After preheating, **Preheat** will stop flashing. Place metal tray with food in the lower shelf position quickly.



6



Example: 5 minutes

Set desired cooking time by using the Dial. (Maximum setting time is 1 hour.)



7



Press **Start** button. The cooking time appears in the display window and begins to count down.



You can change the cooking time while cooking. Using the Dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the Dial anti-clockwise to zero will end cooking.


Steam Shot Setting

This feature allows you add steam during cooking in Convection mode (for up to 3 minutes). Adding steam during cooking can enhance moisture distribution, thus promoting the softer dessert surfaces and juicier meats.


English


Example: Add steam 1 minute in the Convection mode.

1 Cooking in **Convection** mode.



.....


2  To add steam for 1 minute, press this button for 2 seconds.



Note: Fill the tank with water before using.

.....

3 To add steam for 3 minutes, perform the previous step 3 times.



The key of "Steam Shot" in cooking process:

Cooking in the Convection mode:

For cooking puffs or bread, after preheating, please add steam when heating starts. For cooking cakes, after preheating, please add steam half way through total heating time.

Notes:

1. Fill the tank with water before using.
2. Steam shot is not available during preheating of Convection mode.
3. The original Convection program still counts down when operating steam shot.

Child Safety Lock Setting

English

This feature allows you to prevent operation of the oven by a young child; however, the door can still be opened. You can set Child Safety Lock when "0" shows in display window.

To set:

Start/Set

Press 3 times, " 🔒 " shows in the display window.



To cancel:

Stop/Reset

Press 3 times, " 0 " shows in the display window.




Utensils Cleaning Setting

Cleaning (Utensils)



This feature is suitable for all kind of dish cleaning, including baby bottles, etc.

English



- 

1 Place metal tray and wire rack with dish in the lower shelf position, then select **Auto Menu** by using the Dial.




Note: Fill the tank with water before using.


- 


2 Press **Set** button and **Auto Menu** is selected.


- 

3 Rotate the Dial till number "13" shows on the display window.


- 

4 Press **Start** button once.



Notes:

1. High temperature will occur when using steam to wash dishes. All dishes must be heat-proof (for over 130°C) before using this feature.
2. Fill the tank with water before using.

Oven Cleaning Setting

English

Cleaning (Deodor)

This feature is suitable for ovens with odors (need 20 minutes). Before maintenance (cleaning the oven), please empty the oven.

1



Select **Auto Menu** by using the Dial.



2



Press **Set** button, **Auto Menu** is selected.



3



Rotate the Dial till number "**14**" shows on the display window.



4



Press **Start** button once.




Oven Cleaning Setting

(continued)


English


Cleaning (Cavity)


This feature is suitable for cleaning a dirty oven caused by oil (need 30 minutes).


1  Select **Auto Menu** by using the Dial.


Note: Fill the tank with water before using.

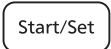



2  Press **Set** button. **Auto Menu** is selected.



3  Rotate the Dial till number "15" shows on the display window.



4  Press **Start** button once.



Notes:

1. Fill the tank with water before using.
2. After cleaning, open the door and wipe it clean with a damp cloth.

Oven Cleaning Setting

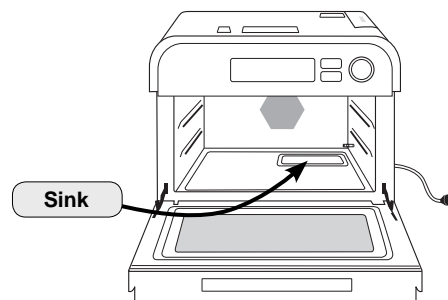
(continued)

English

Cleaning (Evaporating flume)

This feature is suitable for cleaning the overly limescaled sink caused frequent steam use.

Prepare detergent with approximately 3 g of citric acid dissolved completely in 30 ml of water, and pour the mixture into the **sink** of the oven directly.



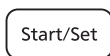
1



Select **Auto Menu** by using the Dial.



2



Press **Set** button. **Auto Menu** is selected.



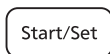
3



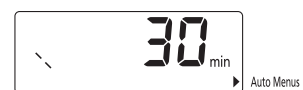
Rotate the Dial till number "16" shows on the display window.



4



Press **Start** button once.



Note:

After cleaning, please wipe the residue in the sink.

Drain Water Setting

After using steam mode, this feature can make the water pump through the pipe to the sink. Please wipe the oven dry after cooling down completely.

English

1

Clean the Water Tank or Remove it.

2



Select **Auto Menu** by using the Dial.



3



Press **Set** button. **Auto Menu** is selected.



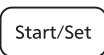
4



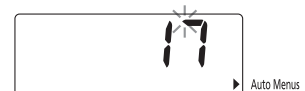
Rotate the Dial till number "17" shows on the display window.



5



Press **Start** button once.



Note:

This feature can be used 3 times uninterruptedly. To use it again, wait for 10 minutes.

Auto Cook Setting and Menus

English

This feature sets up a process that contains several common menus with different weights. Automatically cooking without setting the Power level and Time. The menu number will show in the display window by using the Dial.

To Set "Auto Menus", "0" must be showing in the display window.



See operation below (except for menus: 9, 10, 11 and 12):

1		Select Auto Menu by using the Dial.	
2		Press Set button. Auto Menu is selected.	
3		Example: select menu number 5 – Steam Chicken Piece Select desired cooking menu number by using the Dial. (Refer to page 31.)	
4		Press Set button. Desired cooking menu number is selected. Note: If menu numbers 2, 3, 4, 7 or 8 are selected, ignore steps 4 and 5.	
5		Example: 600 g Set cooking weight by using the Dial.	
6		Press Start button. The cooking time appears in the display window and begins to count down.	

Auto Cook Setting and Menus (continued)

Operation for menu number 9, please see below:

1

Place metal tray with bowl containing Pizza dough in the lower shelf position.

Note: For dough's method of operation, see page 33.

2



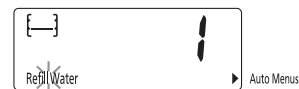
Select **Auto Menus** by using the Dial.



3



Press **Set** button. **Auto Menus** is selected.



4



Select desired cooking menu number by using the Dial.



5



Press **Set** button and dough starts to ferment.



Auto Cook Setting and Menus (continued)

English

6

Please take the metal tray out after fermenting ends and beep sounds.



※ After ferment ends, a beep will sound if a dough is left in the oven.

7

Start/Set

Press **Start** button and preheating starts. Spread out the dough and evenly sprinkle with all ingredients.



After preheating, **Preheat** will stop flashing. Place pizza on greased metal tray in the lower shelf position, then close the door.



* After preheat start, the procedure will automatically stop if there is no operation within 20 minutes.

* After preheat ends, a beep will sound if there is no further operation.

8

















Start/Set

Press **Start** button. The cooking time appears in the display window and begins to count down.



Auto Cook Setting and Menus (continued)

For operation of menu numbers 10, 11 and 12, please see below:

1		Select Auto Menus by using the Dial.	
2		Press Set button. Auto Menus is selected.	
3		Example: Select menu number 10 – Barbecue Pork Select desired cooking menu number by using the Dial. (See page 33.)	
4		Press Set button. Desired menu number is selected. Note: If menu number selected is 11 or 12, please skip steps 4 and 5.	
5		Example: 600 g Set cooking weight by using the Dial.	
6		Press Start button and preheating starts.	
7		After preheating, Preheat will stop flashing. Place metal tray with food in the lower shelf position quickly.	 
8		Press Start button. The cooking time appears in the display window and begins to count down.	

Auto Cook Setting and Menus (continued)

English

No.	Menu	Weight/Serving				Accessories and Placement	Reference Page	
1	Steam Fish*	200 g	300 g	400 g	500 g	Metal tray, wire rack/ Lower shelf position	See page 29	
2	Steam Egg*	1-4 serv				Metal tray, wire rack/ Lower shelf position	See page 29	
3	Steam Chinese Bun*	3-9 pcs				Metal tray, wire rack/ Lower shelf position	See page 30	
4	Steam Frozen Food*	3-9 pcs				Metal tray, wire rack/ Lower shelf position	See page 30	
5	Steam Chicken Piece*	200 g	400 g	600 g	800 g	Metal tray, wire rack/ Lower shelf position	See page 31	
6	Steam Fresh Vegetable*	200 g	300 g	400 g	500 g	Metal tray, wire rack/ Lower shelf position	See page 31	
7	Steam Sweet Potato Cube*	50-150 g				Metal tray, wire rack/ Lower shelf position	See page 32	
8	Home-made Yogurt	200-800 g				Metal tray/ Lower shelf position	See page 32	
9	Home-made Pizza	1 pcs				Metal tray/ Lower shelf position	See page 33	
10	Barbecue Pork**	200 g	400 g	600 g		Metal tray, wire rack/ Lower shelf position	See page 33	
11	Fried Fish Fillet**	6-9 pieces				Metal tray/ Lower shelf position	See page 34	
12	Cheese Cake*	7 inch				Metal tray/ Lower shelf position	See page 34	
13	Cleaning (Utensils)*	Cleaning Functions						See page 19
14	Cleaning (Deodor)							See page 20
15	Cleaning (Cavity)*							See page 21
16	Cleaning (Evaporating flume)							See page 22
17	Drain Water							See page 23

Note:

1. The recipes marked with “*” require steam. Be sure to fill the water tank before cooking.
2. The recipes marked with “**” require baking sheet or aluminium foil onto the metal tray before cooking.

Measurement conversion table for all the ingredients in this manual:

1 tsp of solid condiment = 5 g	1 tsp of liquid condiment = 5 ml
½ tsp of solid condiment = 3 g	½ tsp of liquid condiment = 3 ml
1 tbsp of solid condiment = 15 g	1 tbsp of liquid condiment = 15 ml

Auto Cook Setting and Menus (continued)

English

Steam Fish (200/300/400/500 g) 1



Ingredient

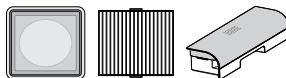
fish 1
ginger (sliced) taste
chives taste

Seasonings

salt taste
yellow wine taste
ground pepper taste
seasoned soy sauce or
light soy sauce taste

Container

Heat-proof dish, metal tray,
wire rack (lower shelf),
water tank



Method

1. Wash, remove fish intestine and cross with knife.
2. Marinate with salt, yellow wine and sprinkle with the pepper. Then set aside for 10 minutes.
3. Place the fish in a long shape plate while topping with ginger and chives.
4. Place the plate on metal tray and wire rack in the lower shelf position.
5. Fill water tank.
6. Select Auto Menus NO. 1 and weight, then press start.
7. Drizzle with seasoned soy sauce or light soy sauce to serve immediately.

Note:

For thicker fish, please adjust cooking time by manually setting according to your preference.

Steam Egg (1- 4 serves.) 2



Ingredient

egg 1 (50 g)
water 90 ml (40°C)
light soy sauce ¼ tsp
cooking wine ¼ tsp
salt taste

Seasonings

sesame oil drops

Container

soup bowl, metal tray,
wire rack (lower shelf),
water tank

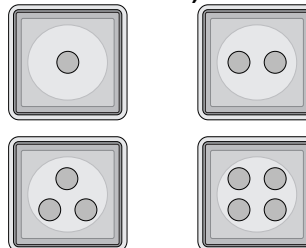


Method

1. Mix water, light soy sauce, cooking wine and salt with beaten eggs and stir well. Divide into bowls and let stand to skim foam.
2. Place the bowl on metal tray and wire rack in lower shelf position
3. Fill water tank.
4. Select Auto Menus NO. 2, press start.
5. Drizzle with sesame oil to serve.

Note:

1. If you use "Steam - Low", the recommended time is 28-30 minutes.
2. The ingredients listed in this recipe are for one serving. For multiple servings, calculate the material quantities according to the proportion, and put them into the soup cups respectively (the placement method for cooking of multiple servings is shown below).



Auto Cook Setting and Menus (continued)

English

Steam Chinese Bun

(3-9 pcs)

3



Ingredient

Wrapper

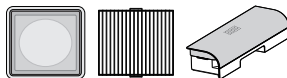
self-raising flour... 200 g
yeast ½ tsp
sugar 20 g
salt ½ tsp
warm water (40°C)
..... 110-120 ml

Fillings

minced pork200 g
dried mushroom.....50 g (soaked)
yellow rice wine1 tsp
dark soy sauce1 tsp
light soy sauce1 tsp
egg white 1
ginger, chives
(chopped)taste
ground pepper, salt,
sugar, MSG.....taste

Container

metal tray, wire rack
(lower shelf), water tank



Method

Filling:

Soak dried mushroom in water for minutes, drain and chop. Add in remaining fillings, stirring in one direction until the mixture thickens.

Wrapper:

1. Mix yeast and water, add in flour, sugar, salt and stir until firm (there may be leftover water).
2. Let the dough stand for at least half an hour covered with a damp cloth (alternatively use the ferment function for about 20 minutes).
3. Divide the dough into 9 equal parts when it doubles in size and roll into small round pieces with relatively thick rims for easy stuffing.
4. Prepare 9 baking sheets in 6×6 cm formation on wire rack.
5. Place the metal tray in the lower shelf position.
6. Fill water tank.
7. Select Auto Menu NO. 3 and press start.
8. Take out after the program.

Note:

To make knife-cut steamed buns: roll the fermented dough squarely and roll up along the longer edge and cut into 9 parts. The ingredients listed includes proportions for 9 pieces. For other weights calculate ingredients in proportion.

Steam Frozen Food

(3-9 pcs)

4



Ingredient

frozen food (30-40 g/pc)

Container

metal tray, wire rack
(lower shelf), water tank



Method

1. Place frozen food on baking sheet on metal tray and wire rack in the lower shelf position.
2. Fill water tank.
3. Select Auto Menus NO. 4, then press start.
4. Take out after the program.

Note:

Cook frozen food as instructed. Adjust cooking time manually for over-sized food.

Auto Cook Setting and Menus (continued)

Steam Chicken Piece (200/400/600/800 g) 5



Ingredients

chicken thigh 200 g
mushroom 4

A:

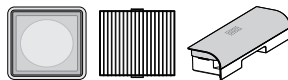
green onion (chopped) taste
ginger (diced) taste
light soy sauce 1 tbsp
cooking wine 1 tbsp
corn starch 1 tbsp
pepper powder taste

Seasonings

light soy sauce 1 tbsp
sesame oil ½ tbsp
sugar 1 tsp
chives (chopped)

Container

heat-proof shallow dish,
metal tray, wire rack
(lower shelf), water tank



Method

1. Marinate chicken thigh with A for 15 minutes.
2. Dice the mushroom and marinated with seasonings and arrange on a shallow dish below chicken chunks.
3. Sprinkle sugar on chicken.
4. Place the dish on metal tray and wire rack in the lower shelf position.
5. Fill water tank.
6. Select Auto Menus NO. 5 and weight, press start.
7. Garnish with chives and a few drops of sesame oil before serving.

Note:

Ingredients listed include 200 g chicken, for other weights, calculate ingredients to proportion.

Steam Fresh Vegetable (200/300/400/500 g) 6



Ingredients

vegetables (green vegetables, broccoli)

Container

metal tray, wire rack
(lower shelf), water tank



Method

1. Clean the vegetables and cut in medium size.
2. Arrange them on the metal tray and wire rack in the lower shelf position.
3. Fill water tank.
4. Select Auto Menus NO. 6 and weight, then press start.

Note:

This program is only suitable for leafy vegetables or root vegetables.

Auto Cook Setting and Menus (continued)

English

Steam Sweet Potato Cube 7



Ingredients

sweet potatoes: 50 to 150 g

Container

metal tray, wire rack
(lower shelf), water tank



Method

1. Clean, peel and dice sweet potatoes.
2. Place them evenly on metal tray and wire rack.
3. Place metal tray in lower shelf position.
4. Fill water tank.
5. Select Auto Menus NO. 7, then press start.

Home-made Yogurt 8



Ingredients

milk	200 g	400 g	600 g	800 g
yogurt	30 g	60 g	90 g	120 g

Container

casserole with lid, metal tray
(lower shelf)



Method

1. Pour milk in a casserole and heat up to 45°C, add yogurt and mix well.
2. Place the casserole on metal tray in the lower shelf position, covered.
3. Select Auto Menus NO. 8 press start.

Remark:

Please make sure if you have enough time to make yogurt as it will take 7 hours to finish.

Auto Cook Setting and Menus (continued)

Home-made Pizza (single)

9



Ingredients

Base ingredients:

self-raising flour 130 g
 castor sugar 10 g
 butter (unsalted) 10 g
 yeast ½ tsp
 milk powder 7 g
 salt ½ tsp
 lukewarm water
 (40°C) 65 ml

Fillings:

onions (chopped) 30 g
 mushroom (sliced) 30 g
 sausage (sliced) 70 g
 green pepper (sliced) 30 g
 mozzarella cheese 100 g
 tomato paste 45 g

Container

heat-proof container,
 metal tray (lower shelf)



Method

1. To make the dough by hand, in a large bowl, stir together all the base ingredients, spread out the dough in a greased heat-proof container, cover loosely with plastic wrap, place the container in the center of metal tray in the lower shelf position.
2. Select Auto Menus NO. 9 to start ferment, it will remind you to take out the food with two beeps. Then press start to preheat.
3. Lightly flour the work surface, then flatten the dough with hands to allow inside air to escape.
4. Roll out the dough in a 21x19 cm round and transfer to greased metal tray. Then lift the dough and give it a quarter turn.
5. Prick the base and apply tomato paste, sprinkle with half mozzarella cheese and the rest fillings, then top with remaining cheese.
6. Place the metal tray in the lower shelf position and press start.

Note:

After preheating, please put the pizza in oven within 20 minute.

Barbecue Pork (200/400/600 g)

10



Ingredients

pork butt (or tenderloin) 200 g
 malt sugar (or honey) 30 g
 water 30 ml

Sauce:

soy sauce 2 tbsp
 red preserved bean curd 2 blocks
 castor sugar 45 g
 Chinese 5 spices ½ tsp
 Garlic (mashed) 5 g
 Oyster sauce 1 tbsp
 Rice wine sauce or preserved
 bean curd sauce 1 tbsp

Container

metal tray, wire rack (lower shelf)



Method

1. Mix all the sauces together and stir well.
2. Clean the dry pork butt and cut into shreds of 2-3 cm, prick and marinate with prepared sauce in a casserole with lid, keep in refrigerator for 1-2 days.
3. Take out marinated pork and drain well, put a layer of aluminium foil on metal tray and place metal tray and wire rack in the lower shelf position.
4. Select Auto Menus NO. 10 and weight, press start.
5. Mix malt sugar in water and stir well until thick, brush evenly on top of the pork after two beeps are heard, then put back in oven and continue to cook by pressing start button (it will beep twice to remind you to repeat step 5).

Note:

Ingredients listed include 200 g, for other weights, calculate ingredients in proportion.

Auto Cook Setting and Menus (continued)

Fried Fish Fillet (6-9 pieces) 11



Ingredient

belt fish	1 (200 g)
oil	1 tsp
corn starch	1 tbsp
cooking wine	1 tbsp
salt	taste

Container

metal tray (lower shelf)



Method

1. Clean fish and cut into 1 inch each.
2. Mix fish with cooking wine and salt then marinate for 30 minutes.
3. Prepare baking sheet, drizzle with a little oil on fish after coating with corn starch, then arrange in 3x3 formation.
4. Select Auto Menus NO. 11 and press start to preheat. After preheating, put metal tray in the lower shelf position and begin to cook.

Cheese Cake (7 inch) 12



Ingredient

Cake base:	
digestive biscuit	70 g
butter (unsalted)	40 g
Cake foundation:	
cream cheese	130 g
whipping cream	75 g
egg	1 (50 g)
sour cream	100 g
castor sugar	70 g
butter (unsalted)	25 g
corn starch	30 g
lemon juice	2 tbsp
lemon peel (smashed)	10 g

Seasoning

vanilla extract 2-3 drops

Container

7 inch cake tin, metal tray (lower shelf), water tank



Method

- Cake base:**
1. Smash digestive biscuit in a sealed bag and crush with rolling pin.
 2. Melt 40 g butter completely and mix well with biscuit crumbs.
 3. Spoon the mixture into tin lined with greaseproof paper and press firmly.
 4. Butter the tin and put the cake tin in refrigerator.
- Cake foundation:**
1. Cut cream cheese and butter and let stand naturally until soft.
 2. Stir together cheese, sour cream, and butter in a mixer bowl until the texture is pale and fluffy.
 3. Add vanilla extract and smashed lemon peel and mix them well using a wooden spoon.
 4. Gradually add in castor sugar, eggs, corn starch, whipping cream and lemon juice in that order and stir until well combined.
 5. Fill water tank, select Auto Menus NO. 12 and press start to preheat.
 6. Take out cake tin from refrigerator, fill in the batter and discard foam.
 7. After preheating, place the cake tin with aluminium foil on metal tray in the lower shelf position and begin to cook.

Reheating Chart

Foods	Weight	Accessories	Program	Time
Chilled Big Bun*	150 g - 300 g (1-2)	metal tray, wire rack (lower shelf)	Steam - Med	10 to 11 minutes
Chilled Shumai*	250 g - 350 g (5-7)	metal tray, wire rack (lower shelf)	Steam - Med	10 to 11 minutes
Chilled Rice*	150 g - 600 g (1-4)	metal tray , wire rack (lower shelf)	Steam - Med	12 to 13 minutes
Chilled Vegetable*	300 g	metal tray, wire rack (lower shelf)	Steam - Med	6 to 7 minutes
Chilled Pasta*	300 g	metal tray, wire rack, heatproof dish (lower shelf)	Steam - Med	10 to 11 minutes
Chilled Bun*	300 g (8-9)	metal tray, wire rack (lower shelf)	Steam - Med	8 to 9 minutes
Chilled Fried Rice*	300 g	metal tray, heatproof dish (lower shelf)	190°C Steam Conv. (without preheat)	10 to 11 minutes
Chilled Hamburger*	150 g (1)	metal tray, wire rack (lower shelf)	190°C Steam Conv. (with preheat)	8 to 9 minutes
	300 g (2)	metal tray, wire rack (lower shelf)	190°C Steam Conv. (with preheat)	9 to 10 minutes
Chilled Patty	200 g (4 pieces)	metal tray, wire rack (lower shelf)	180°C (without preheat)	9 to 10 minutes
Chilled Fried Chicken	250 g	metal tray, wire rack (lower shelf)	220°C (with preheat)	12 to 13 minutes
Chilled Salty Bread	70 g - 140 g (1-2)	metal tray, wire rack (lower shelf)	160°C (without preheat)	8-9 minutes
Chilled Sweet Bread	60 g - 120 g (1-2)	metal tray, wire rack (lower shelf)	160°C (without preheat)	7-8 minutes
Chilled Fried Dumpling*	180 g (9)	metal tray/baking sheet (lower shelf)	190°C Steam Conv. (without preheat)	7-8 minutes
Frozen Fried Chicken	250 g	metal tray, wire rack (lower shelf)	Healthy Fry (with preheat)	13 to 14 minutes
Frozen Pizza	340 g	metal tray, wire rack (lower shelf)	230°C (with preheat)	13 to 14 minutes

Notes:

1. The recipes marked with “*” require steam. Be sure to fill the water tank before cooking.
2. Please use baking sheet or aluminium foil and heat-proof utensils before cooking.
3. Chilled refers to storage temperature in the range of 0-3°C.
4. Frozen refers to storage temperature under 0°C.

Care of your Oven

English

Clean the upper heater after it is completely cold. Turn the oven off and remove the power plug from the wall socket before cleaning. A steam cleaner should not be used for cleaning.

The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

Always clean the bottom plate and sink after cooling down with a mild detergent and wipe to dry.

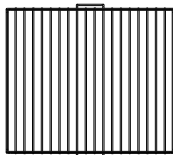
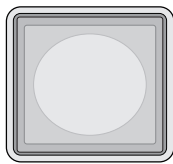
Always remove water tank after use and clean it with a soft damp sponge.

Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press Stop / Reset button to clear display window.

Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned. Clean the oven after it is completely cold.

If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

Clean the door and oven glass with a soft, damp cloth. Mild detergent may be used if the oven gets very dirty.



After using, clean with a mild detergent or dishwasher. Do not use abrasive cleaners to clean the oven. (Such as steel wool, etc.)

Before Requesting Service

PROBLEM

POSSIBLE CAUSE

REMEDY

Oven will not turn on.

The oven is not plugged in securely.

Remove plug from outlet, wait 10 seconds and re-insert.

Circuit breaker or fuse is tripped or blown.

Contact the specified service center.

There is a problem with the outlet.

Plug another appliance into the outlet to check if the outlet is working.

Oven will not start cooking.

The door is not closed completely.

Close the oven door securely.

Start button was not pressed after programming.

Press **Start** button.

Another program has already been entered into the oven.

Press **Stop / Reset** button to cancel the previous program and program again.

The program has not been entered correctly.

Program again according to the Operating Instructions.

Stop / Reset button has been pressed accidentally.

Program oven again.

No steam

Check whether the water tank has water.
Check whether the water tank is installed correctly in place.

Fully fill the water tank and properly install it.

"U14" appears in the display window.

The water tank lacks water.

The 1st and 2nd time when "U14" shows in the display window, you can press **Start** button to resume cooking. If "U14" shows a 3rd time, stop cooking, re-fill the water tank, position back in the oven and press **Start** button to resume cooking.

Do not pour detergent mixture into the sink of the oven when using "Evaporating flume" function (Auto menus No. 16). Or the mixture is less than 30 ml.

Pour 30 ml of detergent mixture into the sink of the oven. Read P.22 for details. Press **Stop/Reset** button and U14 will disappear. Re-select the "Evaporating flume" (Auto menus No.16), press **Start** button and cleaning will start.

"U90" appears in the display window.

Drain Water function has been used 3 times uninterruptedly.

Wait 10 minutes before operating again.

"U50" appears in the display window.

The cavity is overheated.

Operate again after cooling down and "U50" disappears.

If it seems there is a problem with the oven, contact an authorized Service Center.

Before Requesting Service

(continued)

English

ALL THESE THINGS ARE NORMAL:

Sounds will occur when using the Steam function.	This is caused by air mixed when the water tank is working. This is normal.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cooled down.
Steam leaks out from all four sides of the oven door.	When a function related to steam is used, a lot of steam is generated in the oven cavity during operation of the product. Some steam may leak from all four sides of the oven door. This is normal.
I accidentally operated my oven without any food in it.	Operating the oven empty for a short time will not damage the oven, however, it is not recommended.
The oven has an odour and generates smoke when using Convection and Steam Convection function.	It is essential that your oven is wiped out regularly, particularly after cooking by Convection and Steam Convection. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.
The fan motor continues operating after cooking is over.	After using the oven, the fan motor will operate for several minutes to cool the oven and electric components. This is normal.
The rear side of the oven's color has yellowing.	Metal ions will generate yellow marks when heated. This is normal and will not affect the use of the oven or cause harm to human health.
Door seal may be deformed.	The door seal may be distorted due to high temperature. This is normal and will not affect the performance of use of the oven.
Some smoke will be given off from the cavity when using different kinds of Convection for the first time.	This is caused by the excessive oil in the cavity used for rust protection.
The part where the power supply cord connects to the product's bottom plate has loosened.	This is normal.

Specifications

English

Mode number:		NU-SC100W
Power Source:		220 V - 50 Hz
Power Consumption:	Steam	1230 W
	Convection	1340 W
	Steam+Convection	1340 W
Output Power:	Steam	1200 W
	Convection	1300 W
Outside Dimensions (With handle) (H x W x D):		351 mm x 355 mm x 455 mm
Oven Cavity Dimensions (H x W x D):		180 mm x 280 mm x 280 mm
Cavity Volume:		15 L
Weight:		11.6 kg (Accessories included)

* IEC Test Procedure

Specifications subject to change without notice.