

蒸汽烤箱



SmartHome



下载应用和激活产品

# 用户手册

MSO-ST30N5-CY

警告通知：使用本产品前，请仔细阅读本手册并妥善保存，以供日后参考。  
因产品升级所作设计和规格改变恕不另行通知。详询销售代理或制造商。  
上图仅供参考。请以实际产品的外观为准。

## 感谢信

感谢您选择美的！使用新的美的产品之前，请仔细阅读本手册，以确保您知道如何安全地操作新设备的各项功能。

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# 安全说明

## 预期用途

以下安全指南旨在防止不安全或不正确操作电器造成的不可预见的风险或损坏。到货时请检查包装和电器，确保一切完好无损，以确保安全操作。如果发现任何损坏，请联系零售商或经销商。请注意，出于安全考虑，请勿擅自对电器进行修理或改装。非预期用途使用本产品可能会造成危害和失去保修资格。

## 符号说明


	<b>危险</b> 表示极易燃气体会危及生命和健康安全。
	<b>电压警告</b> 表示电压会危及生命和健康安全。
	<b>警告</b> 表示中等风险，如果未能避免，可能导致死亡或重伤。
	<b>小心</b> 表示较低风险，如果未能避免，可能导致轻度或中度伤害。
	<b>注意</b> 表示重要信息（如财产损失），但不表示危险。
	<b>遵守说明</b> 表示维修技术人员只能按照操作说明操作维护本产品。

使用 / 调试产品前，请仔细阅读有关使用说明，并将其储存在安装地点或产品附近，以备日后使用！

## 重要安全说明

### ▲ 警告

- 本产品符合所有相关安全要求。
- 但如果使用不当，会导致人身伤害和财产损失。
- 为避免事故发生和对电器造成损坏，请事先仔细阅读本说明，其中包含有关安装、安全、使用和维护的重要注意事项。
- 本说明应置于安全场所妥善保管，确保新用户了解本说明的内容。并将其转交给后续用户使用。
- 本电器不适合体力、感官或智力不佳或缺乏经验和知识的人员（包括儿童）使用，除非有负责其安全的人员对其使用进行监督或指导。
- 请看管好儿童，切勿让儿童玩耍本电器。
- 警告：可触及部件在使用过程中可能会变热。儿童应远离本电器。
- 不允许使用蒸汽清洁器。
- 请勿通过外部计时器或单独的遥控系统操作本电器。
- 设备运行期间表面温度可能较高。
- 本电器拟用于家用和下列类似用途：
  - 车间、办公室和其他工作环境中的员工厨房区域；
  - 农舍；
  - 宾馆、汽车旅馆和其他居住环境的客户；
  - 住宿和早餐供应场所。
- 如果电源线受到损坏，必须由制造商、其服务代理商或类似合格人员更换，以免发生危险。

- 警告：在使用过程中，可触及的部件可能会发热。应远离年幼的儿童。带有“”标记的部件表面在使用过程中会发热。

**请仔细阅读并妥善保存以备日后参考**

## 重要安全说明

- 请勿在烤箱正面和烤箱门之间放置任何物体，或让灰尘或清洁剂残留物积聚在密封面上。
- 警告：如果烤箱的门或门密封条有损，须待专业技术人员修好后，方可使用烤箱。

## 补充说明

如果本电器未能保持良好的清洁状态，其表面可能会退化，使用寿命也会缩短，导致危险情况。

## 环境因素

- 蒸汽烤箱应远离易燃或不耐热的物体。远离地毯、桌布、窗帘或不耐热的家具和墙体，因为它们会因受热而变形和燃烧。

## 使用注意事项

- **所有包装材料在使用前必须拆除。**

如果包装不拆除，使用时会导致火花、起火或燃烧。

使用前，请检查所使用的炊具是否与产品相适应。建议使用耐高温的玻璃、陶瓷或金属容器盛装食物。

由于工作电流较大，请务必使用专用插座。

切勿与其他大功率电器（特别是空调、加热器等）使用同一插座，以免电路过载，引起火灾。

## • 插座太松或难插。

如果电源线和电源插头损坏，请立即停止使用。切勿使用松动的插座，否则可能导致火灾、触电或受伤。

握住电源插头，将其从插座中拔出。

拉扯电源线可能会损坏电源线，导致漏电或火灾。

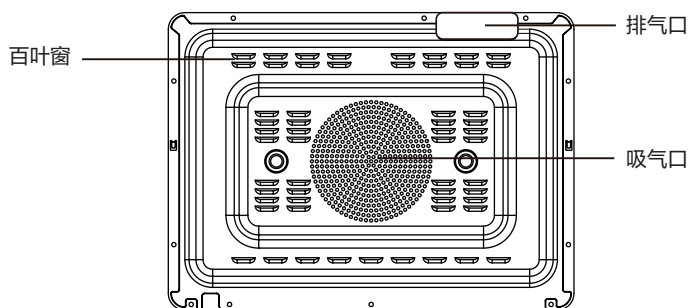
产品长时间不使用时，应拔掉电源插头，以免绝缘胶线老化导致漏电或火灾。

插入电源插头前，用干布擦去插头插片上附着的灰尘。

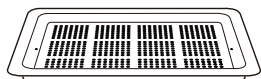
使用前请仔细阅读本说明书，并妥善保管，以备日后使用。

禁止将金属物或异物（如金属丝、手指等）插入蒸汽烤箱后侧的吸气口、排气口和百叶窗。

否则，可能造成触电或受伤。如果不慎将异物插入产品，请拔下电源线，并联系本公司客服中心。

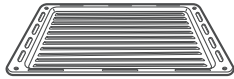


后视图



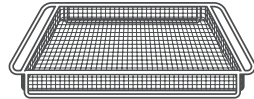
蒸盘

（用于烧烤、烘焙、蒸汽功能）



烤盘

（用于烘焙功能或加热剩饭菜）



炸篮

（用于空气炸功能）

- **仅使用本产品所推荐的温度探头（部分型号）。**

该产品的通风孔必须保持畅通，外壳不得被其他物品覆盖。不得用于烹饪以外的其他用途。

如果电压过低或不稳定，本产品可能无法正常启动。此时，请立即拔掉电源线。如需使用，建议添加一个电压调节器。

请勿将包装用大塑料袋放在儿童可以触及或丢弃的地方。

如果把塑料袋套在头上，会导致窒息。

请勿将电源线和插头靠近排气口、外壳或其他温度或湿度过高的地方，以免电源线老化造成危害。

如果有烟雾，请关闭电源开关或拔掉电源线，并保持烤箱门关闭，以防火焰蔓延。

请勿通过外部计时器或单独的遥控系统操作本产品。使用完毕后，请及时拔下电源插头；请勿使电源插头靠近火源或浸入水中；请勿将电源线和电源插头直接放在炉体上，以免因受热而损坏电源线。

请勿敲击本产品。

本产品专为家庭加热和烹饪而设计，其不适用于工业和商业用途。

请勿将任何物品放置在炉体上。

炉体上放置食物或任何物品很危险，物品可能变形、烧毁甚至引发火灾。刀具、叉子、勺子和盖子等金属物体放在炉体上可能会变得很烫手。

请勿通过外部计时器或单独的遥控系统操作本产品。

请勿将本产品浸入水中。

烹饪时请勿拔掉插头。

拔掉插头会产生火花、导致起火或触电。

请勿将任何异物放入烤箱门的联锁开关中。

禁止用蒸汽烤箱油炸食物。

切勿在蒸汽烤箱内用油锅油炸食物，以防着火。

请小心开 / 关烤箱门。

警告：如果烤箱门或门密封条损坏，在专业技术人员维修之前，请勿使用蒸汽烤箱。

表面高温，有烧伤风险。

在烹饪过程中或烹饪后，脸部或身体其他部位请勿靠近烤箱门或排气口，否则可能被烫伤。

在蒸汽加热期间及之后，请务必小心排出的热气和蒸汽。打开烤箱门时要格外小心，因为此时蒸汽烤箱可能会持续排出热蒸汽。

取餐时请小心，避免碰撞蒸汽烤箱室或门玻璃。

加热汤、饮料或其他流质食物时要小心。加热饮料会造成之后饮料溅出和沸腾，因此在取出饮料时务必小心。

奶瓶和婴儿食品容器在加热前应搅拌或摇动；喂食前请检查瓶内食品的温度，以免烫伤。

## **冷却后清洁**

蒸汽烤箱室残留的污物必须经常清理，以免影响加热效果。

请将蒸汽烤箱放在儿童接触不到的地方。

只有在提供了充分的指导，使儿童了解安全和正确使用本产品的方法，才允许儿童在没有监督的情况下使用本产品。当本产品运行蒸汽模式时，由于温度升高，儿童必须在成人的监督下使用本产品。

本产品在使用过程中会发烫，应避免与蒸汽烤箱室接触，以防烫伤。

请勿使用蒸汽清洁器清洁本产品。



## 维护注意事项

- 蒸汽烤箱内有高压电，因此请勿打开蒸汽烤箱进行维护或改装。

### ▲ 警告

非专业维修人员进行维护操作会有危险。如在使用过程中遇到任何问题，请联系我们的客服中心。

- 严禁非专业人员拆卸本产品，因为这可能会造成危险。

### ▲ 警告

如果烤箱门或门密封条损坏，请勿使用本产品。请联系专业维修人员 / 美的维修人员进行维修。

- 如果电源线损坏，必须由制造商、其维修部门或类似部门的专业人员进行更换，以避免危险。

## 清洁和维护注意事项

### • 烤箱门和外壳

用微湿的布擦拭。用温和的肥皂清除顽固污渍，然后用微湿的布擦拭。

### ▲ 警告

切勿使用过多的水，否则可能导致蒸汽烤箱生锈并造成损坏。

### • 蒸汽排放口

用微湿的布擦拭。蒸汽烹饪后，蒸汽排放口附近会留有白色的痕迹（水中溶解的物质）。用拧干水的微湿布小心擦拭。

## • 蒸汽烤箱室和烤箱门（内部）

用微湿的布擦拭。有顽固污渍的部位，可用温和的肥皂液浸泡 30 分钟，然后清洗干净。蒸汽加热后，应等待蒸汽烤箱冷却，然后用干布擦去所有冷凝水。

警告：不要使用锋利的物体，如坚硬的刷子或叉子，因为这可能导致划痕或裂纹。

## • 烤箱门密封条

如果水滴或食物残渣卡在烤箱门密封条中，用拧干水的软布擦拭。

### ▲ 警告

不要划破或拆除密封条，这样蒸汽容易溢出。

- 用蘸有软性清洁剂的布擦拭炉体，再用湿布擦去清洁剂，最后用干布擦拭炉体。请勿使用钢丝刷等硬物擦拭本产品。请勿清洁烤箱门安全锁系统。

### ▲ 警告

请勿使用刺激性的清洁剂或锋利的金属刮刀来清洁烤箱门的玻璃，这可能会导致玻璃破碎。

- 始终保持烤箱门和炉体接缝的清洁

烹饪过程中产生的油脂会腐蚀蒸汽烤箱室并影响蒸汽烤箱的加热效果，从而改变食物的味道。因此，请在蒸汽烤箱室完全冷却后，用湿布或蘸有软性清洁剂的布清洁蒸汽烤箱室。定期用温水清洗配件。长时间烹饪后，不要立即用冷水清洗蒸汽烤箱。

请勿使用劣质清洁剂或腐蚀性、挥发性化学溶剂擦拭蒸汽烤箱，以免损坏蒸汽烤箱。

## 电气连接

本电器装有插头，并且插头只能连接到正确接地的插座上。只能由专业电工安装插座和更换连接电缆，并要遵守适用的规定。如果安装后不能再接触到插头，则必须在安装侧设置一个全极隔离开关，触点间隙至少为 3mm。

安装时必须确保接触保护。将蒸汽烤箱插头插入标准家用插座。请确保蒸汽烤箱的电压和频率与标签上的额定电压和频率相同。

### ▲ 警告

切勿将烤箱安装在炉灶或其他发热电器上方。如果安装在热源附近或上方，蒸汽烤箱容易损坏，且该损坏不在保修范围内。本蒸汽烤箱仅适用于在台面使用，不得放置在橱柜中使用。



**烤箱运行期间，可接触表面会变热。**

## 客户关怀与服务

感谢您将我们的电器作为您家的一部分。

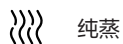
多年来，我们一直致力于为您提供具有无可挑剔的性能的电器。在使用我们的电器前，请务必仔细阅读说明书，只有这样，才能确保电器使用安全和正确。只有这样，您才能安全、正确地操作电器。本指南中的警告和重要说明并不涵盖所有可能发生的情况和情形。

在安装、维护或使用蒸汽烤箱时，必须具有一定常识且小心谨慎。务必使用原装备件。请妥善保管说明手册和安装说明，以备日后使用或以后的所有者使用。

# 规范

型号	MSO-ST30N5-CY
额定电压	230-240V - 50 Hz
额定输入 (双面炸)	1700-1800W
额定输入功率 (蒸汽)	1650-1800W
额定输入功率 (最大值)	1700-1800W

# 产品概述



纯蒸



发酵



消毒



空气炸



预热



自动菜单



双面炸



脱脂烘烤



控制旋钮  
【确认 / 开始】



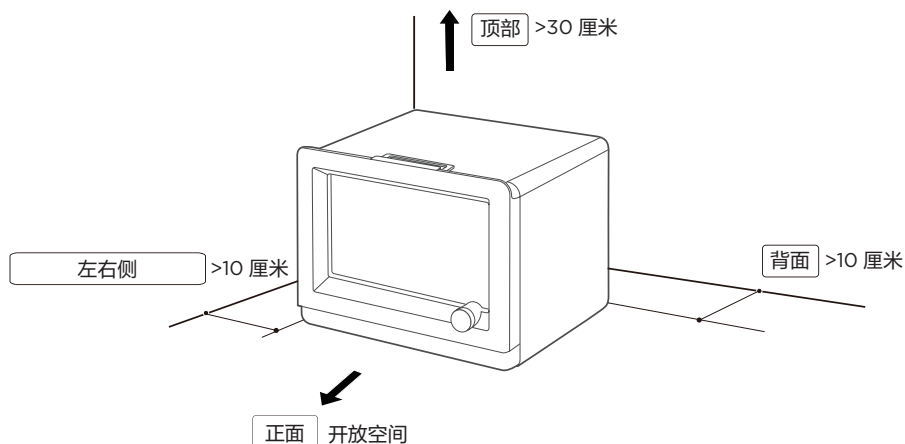
无线网络



取消 / 暂停

# 产品安装


为避免烹饪过程中，排气口排出的油、烟、蒸汽污染家具，甚至因过热引发火灾，蒸汽烤箱与墙体、柜体应保持一定距离。请将蒸汽烤箱放置在安全距离内，如下图所示。



- 为避免对用户造成损害和财产损失，蒸汽烤箱体和使用说明书中都包含了正确和安全使用本产品的方法等重要信息。
- 图标和符号旨在帮助理解，具体请以实物为准。
- 使用前请仔细阅读相关标签，并严格遵守；请妥善保管说明书，以备日后使用。

# 使用方法

## 纯蒸


1. 在等待状态下，向右旋转旋钮，选择纯蒸功能，此时会显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 35°C ~ 100°C。默认温度为 100°C。然后按“确认/开始”键确认。
3. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。默认时间为“15m00s”。
4. 按“确认/开始”键开始烹饪，时间倒计时。

## 注

1. 操作前，请保持水盒装满水。
2. 如果箱内温度超过 100°C，则显示 ，请等待温度降低，直至  消失。



## 无预热空气炸煮

该功能适用于烹饪各种煎炸食品。

1. 在等待状态下，向右旋转旋钮，选择空气炸功能，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 180°C。然后按“确认/开始”键确认。
3. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。默认时间为“30m00s”。
4. 按“确认/开始”键开始烹饪，时间倒计时。


## 有预热空气炸煮

该功能适用于烹饪各种煎炸食品。

1. 在等待状态下，向右旋转旋钮，选择带预热功能的空气炸，此时将显示  。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 180°C。
3. 按下“确认/开始”键，开始预热。  
达到预热温度后，请打开蒸烤箱门将食物放入箱内，然后关闭箱门。
4. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。
5. 按“确认/开始”键开始烹饪，时间倒计时。

## 发酵

制作需要发酵的食物，比如面包、馒头


1. 在等待状态下，向右旋转旋钮，选择发酵，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 30°C ~ 45°C。默认温度为 35°C。然后按“确认/开始”键确认。
3. 旋转旋钮，在“01m00s-12h00m”范围内设置时间。默认时间为“40m00s”。
4. 按“确认/开始”键开始烹饪，时间倒计时。




## ● 注

操作前，请保持水盒装满水。

### 无预热双面炸


1. 在等待状态下，向右旋转旋钮，选择对流模式，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 170°C。然后按“确认/开始”键确认。
3. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。
4. 按“确认/开始”键开始烹饪，时间倒计时。

### 预热双面炸

1. 在等待状态下，向右旋转旋钮，选择预热对流模式，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 170°C。
3. 按下“确认/开始”键，开始预热。  
达到预热温度后，请打开蒸烤箱门将食物放入箱内，然后关闭箱门。
4. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。
5. 按“确认/开始”键开始烹饪，时间倒计时。

说明：在预热过程中，旋转旋钮可以改变温度，并按“确认/开始”键确认。若未按“确认/开始”键，则设置无效。


### 脱脂烘烤，无需预热

1. 在等待状态下，向右旋转旋钮，选择脱脂烘烤，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 190°C。然后按“确认/开始”键确认。
3. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。默认时间为“30m00s”。
4. 按“确认/开始”键开始烹饪，时间倒计时。

## ● 注

操作前，请保持水盒装满水。

### 脱脂烘烤，需预热

1. 在等待状态下，向右旋转旋钮，选择预热脱脂烘烤，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，将温度设置在 100°C ~ 230°C。默认温度为 190°C。
3. 按下“确认/开始”键，开始预热。  
达到预热温度后，请打开蒸烤箱门将食物放入箱内，然后关闭箱门。
4. 旋转旋钮，在“01m00s-02h00m”范围内设置时间。


5. 按“确认/开始”键开始烹饪，时间倒计时。

### 注

操作前，请保持水盒装满水。

## 消毒


适用于各种餐具、婴儿奶瓶或毛巾的消毒。

1. 在等待状态下，向右旋转旋钮，选择消毒，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮，在“15m00s-30m00s”范围内设置时间。默认时间为“15m00s”。
3. 按“确认/开始”键开始消毒。

### 注

- 使用消毒功能时，请务必确认餐具的耐热温度高于130°C，且水盒已装满水。
- 消毒前需将餐具、婴儿奶瓶或毛巾放在蒸盘上。

## 自动菜单

1. 在等待状态下，旋转旋钮，选择自动菜单，此时将显示 。然后按“确认/开始”键确认模式。
2. 旋转旋钮选择菜单，将依次显示 A01-A30。
3. 按“确认/开始”键开始烹饪。

### 注

在部分菜单中，烹饪前需要预热。预热期间，请勿将食物放入蒸烤箱。

## 菜单表

显示	菜单	重量 / 数量	默认时间 (分钟)	功率	预热
A01	五谷杂粮蒸	900 克	40m00s	高温蒸 110°C	/
A02	鲜蒸芦笋	300 克	9m00s	蒸汽嫩烤 230°C	✓
A03	清蒸龙利鱼	500 克	18m00s	纯蒸 100°C	/
A04	板栗蒸鸡	800 克	30m00s	纯蒸 100°C	/
A05	蛤蜊蒸蛋	300 克	10m00s	纯蒸 100°C	/
A06	孔雀开屏特色蒸鱼	500 克	18m00s	纯蒸 100°C	/
A07	青团	12	12m30s	纯蒸 100°C	/
A08	菠萝鸡肉串	1000 克	17m00s	烘烤 230°C	✓
A09	蒜蓉烤大虾	600 克	10m00s	烘烤 230°C	✓
A10	松茸炖羊排	2.0 千克	01h30m	纯蒸 100°C	/
A11	姜枣糕	1200 克	45m00s	纯蒸 100°C	/
A12	黑椒牛排	500 克	10m00s	烘烤 230°C	✓
A13	新奥尔良烤翅	450 克	17m30s	蒸汽嫩烤 220°C	✓
A14	鸡腿蔬菜卷	550 克	28m00s	烘烤 210°C	✓
A15	芝士焗扇贝	8	9m00s	烘烤 230°C	✓
A16	蒜蓉烤虾	250 克	7m00s	烘烤 230°C	✓
A17	法式香烤羊排	820 克	35m00s	蒸汽嫩烤 200°C	✓
A18	烤鳕鱼	220 克	9m00s	烘烤 230°C	✓

显示	菜单	重量 / 数量	默认时间 (分钟)	功率	预热
A19	沙爹烤肉串	200 克	15m00s	蒸汽嫩烤 230°C	✓
A20	蔓越莓面包	400 克	25m00s	烘烤 170°C	✓
A21	黑麦面包	500 克	21m00s	烘烤 210°C	✓
A22	蔓越莓饼干	450 克	23m00s	烘烤 160°C	✓
A23	香脆杏仁片	325 克	24m00s	烘烤 150°C	✓
A24	清蒸石斑鱼	490 克	15m00s	高温蒸 120°C	/
A25	炭烤龙虾	650 克	17m00s	烘烤 200°C+ 辐射烧烤	✓
A26	香草烤鸡	1100 克	41m00s	烘焙 220°C+ 蒸汽嫩烤 220°C	/
A27	器皿清洗	/	30m00s	/	/
A28	蒸烤箱清洁	/	10m00s	/	/
A29	炉腔除味	/	5m00s	/	/
A30	蒸汽系统清洁	CLE	01h00m	/	/

## 器皿清洗

适用于清洗各种器皿，包括婴儿奶瓶。

在自动菜单功能下，旋转旋钮，选择菜单 A27，然后按“确认 / 开始”键开始清洗。

### 注

操作前，将餐具放在蒸盘上，保持水盒满水。

## 蒸烤箱清洁

定期清洁烤箱腔，以延长其使用寿命。

在自动菜单功能下，旋转旋钮，选择菜单 A28, 然后按“确认 / 开始”键开始清洁。

### 注

操作前，擦拭箱内残留物，并保持水箱充满水。

## 箱体除臭

烹饪食物后，需要清除炉腔内残留的气味。


在自动菜单功能下，旋转旋钮，选择菜单 A29, 然后按“确认 / 开始”键开始除臭。

## 蒸汽系统清洁

最好定期清理水垢。



1. 取出水箱，加入约 10 克食品级柠檬酸，再加满纯净水以便其溶解，然后放回水箱。
2. 在蒸烤箱左侧的蒸汽出口铺一条干毛巾。然后关闭箱门。
3. 旋转旋钮，选择菜单 A30, 将显示“CLE”。
4. 按“确认 / 开始”键进行清洗，将显示“PP1”。
5. 机器提示缺水并显示“PP2”后，清空水箱，擦干箱体内部，并清洁毛巾。重新向水箱注满水，并将毛巾再次放在蒸汽出口下方。
6. 按“确认 / 开始”键继续清洗。

### 注


蒸汽功能运行一段时间后，在待机状态下屏幕会显示“CLE”，提醒您继续清理箱体内的水垢。蒸汽系统清洁后或按“”键，“CLE”将被清除。

## 无线连接

### 连接网络

在等待状态下，长按“”键 3 秒钟，直到发出蜂鸣声，显示屏上显示“AP”且“”闪烁。如果出现故障，将显示“NO”，30 秒后，炸烤箱将返回待机模式。

### 断开网络连接

长按“”8 秒，蜂鸣一声后，“--”闪烁数秒。如果已成功移除链接，屏幕将显示“8888”。3 秒后，烤箱返回待机模式。如果出现故障，将显示“FFFF”，3 秒后，烤箱将返回待机模式。

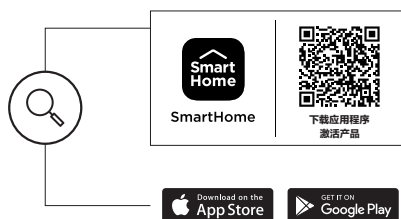
# 应用程序设置与操作

## 快速入门指南

将您的设备连接到手机上的SmartHome应用程序

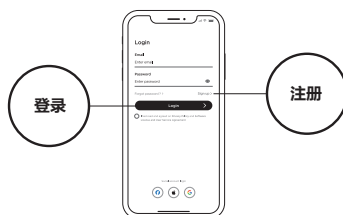
### A. 下载 SmartHome 应用程序

扫描二维码下载或在应用商店找到此应用



### B. 注册并登录

已注册用户登录；新用户注册

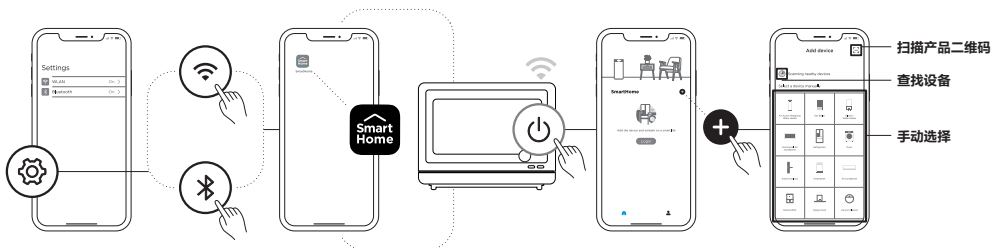


### C. 将您的设备连接到 SmartHome

第 1 步：连接无线网络，启用蓝牙

第 2 步：打开 SmartHome 应用程序，将所选设备通电

第 3 步：通过以下方法其中之一，添加您的设备



第 4 步：请确保设备和手机连接到同一个无线网络

第 5 步：长按 Wi-Fi 图标根据提示完成设置，设备将自动联网

第 6 步：您可重命名您的设备，并尝试远程操控。



## 小技巧

- 确保已打开设备电源。
- 请将手机靠近设备以便连接。
- 请将手机连至家庭无线网络。
- 在无线网络路由器上启用 2.4GHz 频率。如果不确定路由器是否支持 2.4GHz，请联系路由器制造商。
- 不能将设备连至需要完成认证的无线网络，包括酒店、餐厅等公共区域内的无线网络。
- 建议采用只包含字母和数字的无线网络名称。如果您的无线网络名称包含特殊字符，请在路由器中修改。将设备连接到网络时，请禁用 WLAN+（安卓手机）或 WLAN 助手（苹果手机）。
- 要重新将设备连接到无线网络，请在应用主界面点击“+”符号，然后遵照应用的提示内容，分类别和型号再次添加设备。

# 清洁和维护

## 温馨提示及注意事项

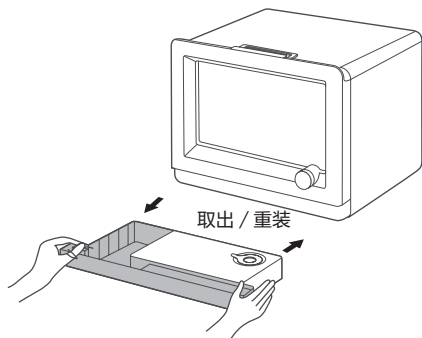
- 请勿使用刺激性的清洁剂或锋利的金属刮刀来清洁烤箱门的玻璃，这可能会导致玻璃破碎。
- 请勿将电源线和电源插头直接放在蒸汽烤箱盖上，以防蒸汽烤箱盖发热损坏电源线。
- 当蒸汽烤箱室处于高温时，内部水蒸气会膨胀。

由于气压因素，烤箱门开启后立即关闭，蒸汽烤箱会发出哨音。这是正常现象，不影响使用。打开烤箱门后 10 秒内蒸汽烤箱室温度略有下降，此时，关闭烤箱门无声响。

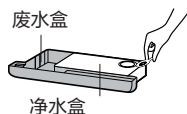
- 拔下插头，等待机器完全冷却。
- 用蘸有软性清洁剂的布擦拭产品炉体，然后用湿布把产品擦拭干净。
- 严禁将蒸汽烤箱浸入水或其他液体中。
- 为了获得最佳的清洁效果，建议使用温水清洗配件。

为避免损坏设备表面，请勿使用：含苏打、氨水、酸或氯化物的清洁剂；含除垢剂的清洁剂；研磨性清洁剂，包括粉末清洁剂和膏状清洁剂；硬质研磨海绵和刷子，如金属清洁球；不锈钢清洁剂；洗碗机清洁剂；烤箱喷雾剂；玻璃清洁剂；溶剂型清洁剂；锋利的金属刮刀。

## 水箱使用



### 注水方法




揭开胶圈，加入适量冷开水，盖上胶圈，并确保密封良好。

### 清洗方法



打开水盖清洗，或者排出剩余的水。

1. 在水盒中加入冷开水，防止结垢影响机器的使用寿命。
2. 烹饪后，必须排干废水盒和净水盒中剩余的水，以避免细菌滋生。

水盒缺水时，水泵会发出蜂鸣声，屏幕显示“”，表示机器缺水。在这种情况下，请及时将水盒注满水。

## 首次使用前

初始清洁和加热

取下蒸汽烤箱正面的所有保护箔。有关更多信息，请参阅首次使用本电器前的“清洁和保养”。



## 首次清洁和加热

加热前，最好用湿布擦拭蒸汽烤箱内部。这样，可以清除存放蒸汽烤箱时或拆开蒸汽烤箱包装时蒸汽烤箱室内产生或积聚的灰尘或残留的包装材料。

金属部件带有保护层，在首次加热时可能会发出一点气味。


气味和任何蒸汽在短时间内会消散，并不表示连接或电器有故障。首次使用本电器加热时，请确保厨房通风良好。

清洁蒸汽烤箱内部时，请取下所有配件。

电加热空容器。新电器在首次使用时通常会有一点气味。在使用本电器快速烹饪食物之前，加热本电器有助于消除气味。


# 故障排除

## 正常

屏幕显示“F01”	当炉腔温度较高时，相关功能不起作用。待炉腔冷却后重新启动。
屏幕显示“  ”。	水箱无水或安装不到位。否则，请找售后专业人员进行维修。
蒸汽积聚在微波炉门上，热气从排气口排出	烹饪时，蒸汽可能从食物中冒出。大多数蒸汽会从排气口排出。但有些会积聚在烤箱门等低温位置。这是正常现象。
烤箱在没有食物的情况下意外启动。	禁止运行空烤箱。这样做很危险。

正常	可能原因	补救措施
烤箱无法启动。	• 电源线未插紧。	• 拔掉插头。10秒钟后再次插入插头。
	• 保险丝熔断或断路器运行。	• 更换保险丝或复位断路器（由我公司专业人员维修）
	• 插座故障。	• 用其他电器测试插座。
烤箱不加热。	• 烤箱门未关好。	• 确认烤箱门关好。

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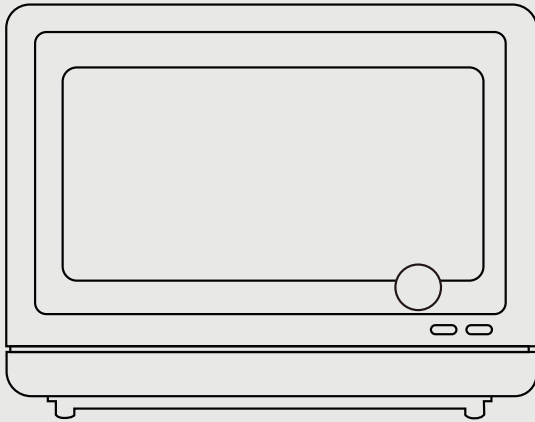
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*make yourself at home*





STEAM OVEN



SmartHome



Download the app  
& activate product

# USER MANUAL

MSO-ST30N5-CY

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

## THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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# SAFETY INSTRUCTIONS

## Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

## Explanation of Symbols



### **Danger**

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



### **Warning of electrical voltage**

This symbol indicates that there is a danger to life and health of persons due to voltage.



### **Warning**

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



### **Caution**

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



### **Attention**

The signal word indicates important information (e.g. damage to property), but not danger.



### **Observe instructions**

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.


Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!



## IMPORTANT SAFETY INSTRUCTIONS

### **⚠ WARNING**

- This appliance complies with all relevant safety requirements.
- Inappropriate use can, however, lead to personal injury and damage to property.
- To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before contain important notes on installation, safety, use and maintenance.
- Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.
- 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.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- A steam cleaner is not allowed to be used.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating.

- This appliances is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and others working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- 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.
- **WARNING** The accessible parts may become hot during use. The children should stay away. Surfaces with "  " mark will become hot during use.

## **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

### **IMPORTANT SAFETY INSTRUCTIONS**

- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

### **ADDENDUM**

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## **Environmental Considerations**

- Do not approach ammable or thermolabile objects. Keep away from carpets, tablecloths, curtains, or thermolabile furniture and walls, because they will be deformed and burnt due to heat.

## PRECAUTIONS FOR USE

- **All packaging materials must be removed before use**

If the packaging isn't removed, it will cause spark, fire or burns during work.

Before use, please check if the cooking utensils used are suitable for the product. It is recommended to use high temperature resistant glass, ceramic or metal containers for food.

Please use a dedicated socket as the operating current is high.

Do not use the same socket with other high power appliances (especially air conditioners, heaters, etc.) in order to avoid overloading the circuit and causing a fire.

- **The socket is too loose or difficult to plug.**

Stop using immediately if the power cord and power plug are damaged. Do not use loose socket as this may result in fire, electric shock or injury.

Hold the power plug to pull it out of the socket.

Holding the power cord may damage the cord and cause electric leakage or fire.

If the machine won't be used for a long time, unplug the power plug to avoid electric leakage and fire caused by aging of the insulated rubber wire.

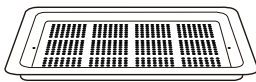
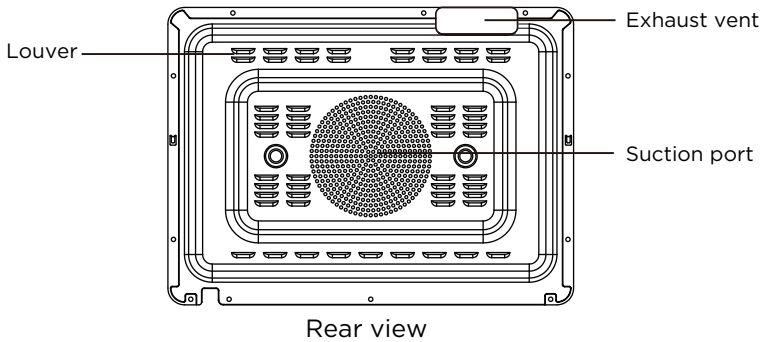
Before inserting the power plug, wipe off the dust attached to the plug blade with a dry cloth.

Please read the User's Guide carefully before use and keep it properly for future reference.

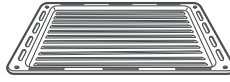
It is forbidden to insert metal or foreign objects, such as wire and fingers, into the suction port, exhaust port, and louver in the rear side of the steam oven.

Otherwise, it may cause electric shock or injury. If

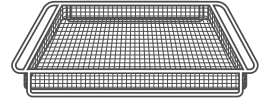
any foreign object is inserted into the product by accident, please unplug the power cord and contact our customer service center.



Steaming tray  
(Use for grill,bake,steam function)



Baking tray  
(Use for bake function or put the scraps)



Fry basket  
(Use for airfry function)

- **Only use the temperature probe (with some models) recommended for this product**

The venting holes of the product must be kept clear, and the enclosure mustn't be covered by other items. Do not use it for purposes other than cooking.

If the voltage is too low or unstable, the product may not start properly. Please unplug the power cord immediately. If you want to use, it is recommended to add a voltage regulator.

Do not put large plastic bags for packaging in places where children can reach or abandon them.

If the plastic bag is put on the head, it will cause suffocation.

Do not keep the power cord and plug close to the exhaust port, enclosure or places with excessive temperature or humidity, so as to prevent the power cord from aging and causing hazards.

If there is smoke, turn off the power switch or unplug the power cord and keep the oven door closed to prevent the flame from spreading.

The product can't be operated in the form of an external timer or a separate remote control system. After use, please unplug the power plug in time; do not put it close to the fire source or immerse it in water; do not put the power cord and plug directly on the enclosure to avoid damaging the power cord due to heat.

Do not knock at the product.

This product is designed for home heating and cooking. It is not suitable for industrial and commercial purposes.

Do not put any item on the enclosure.

It is dangerous to keep food or any item on the enclosure. Items may be deformed, burnt and caught on fire. Metal objects such as knives, forks, spoons and lids may become hot.

Do not operate the product via an external timer or a separate remote control system.

Do not immerse the product in water.

Do not pull out the plug during cooking.

It will produce sparks, fire or electric shock when the plug is pulled out.

Do not put any foreign matter into the interlock switch of the oven door.

It is prohibited to fry food.

Never fry food in the oven with a pot of oil in order to prevent fire.

Open and close the door carefully.

**WARNING** If the oven door or door seal is damaged, it should not be used until it has been repaired by qualified service personnel.

Hot surface, risk of burns

Do not approach the face or other parts of the body to the oven door or exhaust port during or after cooking, as this may result in burns.

During and after steam heating, be careful of the heat and vapor that is emitted. Take extreme care when opening the oven door, as the oven may continue to emit hot steam at this moment.

Please take care when taking food, do not impact the chamber or door glass with utensils

Take care when heating soup, beverages and other liquid food. Heating the beverage will result in delayed splashing and boiling, so care must be taken when taking it out.

Feeding bottles and baby food cans should be stirred or shaken; check the temperature of the food in the bottle before feeding in order to avoid burns.

## **Clean after cooling**

The dirt left in the oven chamber must be cleaned frequently so as not to affect the heating effect. Put it in a place out of the reach of children.

Children can be allowed to use the product without supervision only when sufficient guidance has been provided so that children can use the product in a safe manner and understand that incorrect use is dangerous. When the product is operated in steaming mode, the children must use under the supervision of an adult due to the elevated temperature.

The product will be hot during use, so avoid contact

with the oven chamber to prevent burns.  
Do not use steam cleaner.

## MAINTENANCE PRECAUTIONS

- Do not open the enclosure to repair or modify as there is a high voltage power inside.

### **▲ WARNING**

It is dangerous for persons other than qualified service personnel to perform maintenance operations. If you encounter any problem during use, please contact our customer service center.

- Non-professionals are strictly prohibited to disassemble this product, as it may cause danger.

### **▲ WARNING**

If the door or door seal is damaged, it can no longer be used. Please contact qualified/Midea service personnel for repair.

- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its service department or similar department to avoid a hazard.

## CLEANING AND MAINTENANCE PRECAUTIONS

### • **Oven door and enclosure**

Wipe with a slightly damp cloth. Wipe stubborn stains with mild soap and then wipe with a slightly damp cloth.

### **▲ WARNING**

Do not use too much water, or else it may cause the steam oven to rust and cause damage.



- **Vapor vent**

Wipe with a slightly damp cloth. After steam cooking, there will be white marks (dissolved substances in the water) near the vapor vent. Carefully wipe with a slightly damp cloth that the water has been wrung out

- **Oven chamber and door (interior)**

Wipe with a slightly damp cloth. Positions with stubborn stains can be soaked in a mild soap solution for 30 minutes and then cleaned. After steam heating, wait for the steam oven to cool down, and then wipe off any condensed water with a dry cloth. **WARNING** Do not use sharp objects, such as a stiff brush or fork, as this may result in scratches or cracks.

- **Oven door seal**

If water droplets or food debris get stuck in the door seal, wipe it with a soft cloth after wringing out the water.

**▲ WARNING**

Do not scratch or remove the seal as the steam spills easily.

- Wipe the enclosure with a cloth dampened with a soft detergent (such as detergent), wipe it off with a damp cloth, and finally wipe with a dry cloth. Do not wipe the product with a hard object such as a wire brush. Do not clean the door safety lock system.

**▲ WARNING**

Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.

- Always keep the door and the body joint clean  
The grease produced during cooking can corrode the chamber and affect the heating effect, thus changing the taste of the food. Therefore, please clean the oven chamber with a damp cloth or a cloth dampened with a soft detergent when the chamber has fully cooled down.  
Clean accessories with warm water regularly. Do not clean with cold water immediately after cooking for a long time.  
Do not wipe the oven with poor cleaning agent or corrosive, volatile chemical solvent to avoid damage to the oven.

## **ELECTRICAL CONNECTION**

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

## **⚠ WARNING**

Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet.



**The accessible surface may be hot during operation.**

## **CUSTOMER CARE AND SERVICE**

THANK YOU FOR MAKING OUR APPLIANCES A PART OF YOUR HOME.

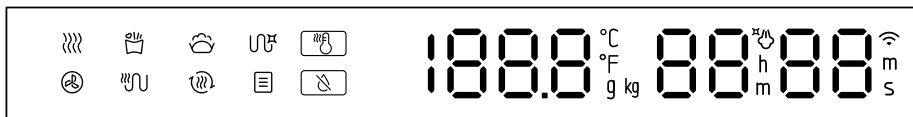
We have created it to give you impeccable performance for many years, Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warning and Important Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur.


Common sense, caution and care must be exercised when installing, maintaining or operating a microwave. Always use original spare parts. Retain the instruction manual and installation instructions for future use or for subsequent owners.

# SPECIFICATION


<b>Model</b>	<b>MSO-ST30N5-CY</b>
Rated Voltage	230-240V- 50Hz
Rated Input (Convection)	1700-1800W
Rated Input (Steam)	1650-1800W
Rated Input (Max)	1700-1800W

# PRODUCT OVERVIEW



 Pure Steam

 Fermentation

 Sterilize

 Airfry

 Preheat

 Auto Menu

 Convection

 Degreasing Bake



Control Knob/  
[Confirm/Start]



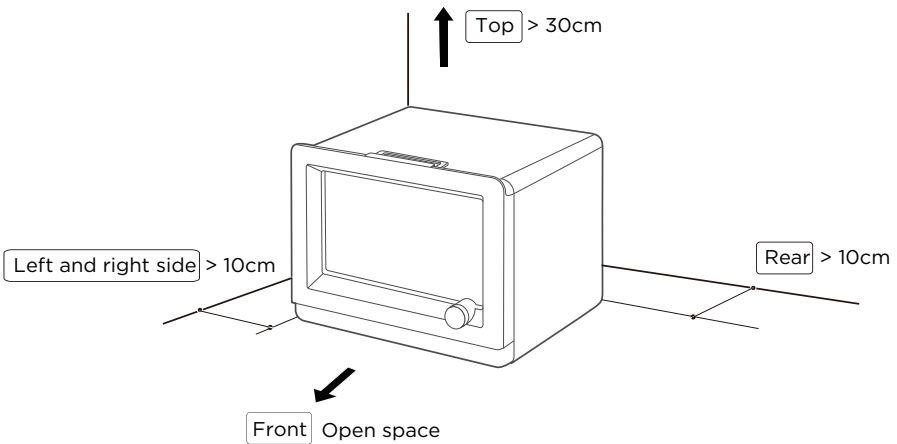
Wireless



Cancel/Pause

# PRODUCT INSTALLATION


In order to avoid the oil, smoke, and steam discharged from the exhaust port polluting the furniture and even causing fire due to overheating in the cooking process, the steam oven should be kept at a certain distance from the walls and cabinets. Please place it at a safe distance as indicated in the figure below.





- In order to avoid damage and property damage to the user, the product body and the User' s Guide contain important texts such as correct and safe use methods.
- Icons and symbols are designed to help understand and may differ from the real product.
- Please read the relevant labeling carefully before use and strictly observe it; please keep it properly for future reference.

# OPERATION INSTRUCTIONS

## Pure Steam


1. In waiting state, turn the knob right to choose the pure steam function,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 35°C -100°C. The default temperature is 100°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within "01m00s-02h00m". The default time is "15m00s".
4. Press "Confirm/Start" to start cooking, time counting down.

### NOTE

1. Please keep the water box is full of water before operating.
2. If the temperature of the cavity is more than 100°C,  will display, please waiting for the temperature get lower until  disappears.



## Airfry Without Preheat

This function is suitable for cooking all kinds of fried food.

1. In waiting state, turn the knob right to choose the Airfry function,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 180°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within "01m00s-02h00m". The default time is "30m00s".
4. Press "Confirm/Start" to start cooking, time counting down.


## Airfry With Preheat

This function is suitable for cooking all kinds of fried food.

1. In waiting state, turn the knob right to choose the Airfry with preheat,   will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 180°C.
3. Press "Confirm/Start" to start preheating.  
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within "01m00s-02h00m".
5. Press "Confirm/Start" to start cooking, time counting down.

## Fermentation


Make foods that need to be fermented, such as bread, steamed bun.....

1. In waiting state, turn the knob right to choose the fermentation,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 30°C -45°C. The default temperature is 35°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within "01m00s-12h00m". The default time is "40m00s".
4. Press "Confirm/Start" to start cooking, time counting down.


#### NOTE

Please keep the water box is full of water before operating.

### Convection Without Preheat


1. In waiting state, turn the knob right to choose the convection mode ,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 170°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within "01m00s-02h00m".
4. Press "Confirm/Start" to start cooking, time counting down.

### Convection With Preheat

1. In waiting state, turn the knob right to choose the convection with preheat,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 170°C.
3. Press "Confirm/Start" to start preheating.  
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within "01m00s-02h00m".
5. Press "Confirm/Start" to start cooking, time counting down.

Note: During preheating, turn the knob and then press "Confirm/Start" to change the temperature. If the "Confirm/Start" is not pressed, the setting is invalid.

### Degreasing Bake Without Preheat


1. In waiting state, turn the knob right to choose the degreasing bake,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 190°C. Then press "Confirm/Start" to confirm.
3. Turn the knob to set the time within "01m00s-02h00m". The default time is "30m00s".
4. Press "Confirm/Start" to start cooking, time counting down.

#### NOTE

Please keep the water box is full of water before operating.



## Degreasing Bake With Preheat


1. In waiting state, turn the knob right to choose the degreasing bake with preheat,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the temperature within 100°C -230°C. The default temperature is 190°C.
3. Press "Confirm/Start" to start preheating.  
When the preheat temperature arrived, please open the door and put the food into the oven, then close the door.
4. Turn the knob to set the time within "01m00s-02h00m".
5. Press "Confirm/Start" to start cooking, time counting down.

### NOTE

Please keep the water box is full of water before operating.

## Sterilize


It is suitable for sterilizing all kinds of tableware, baby feeding bottles or towel.

1. In waiting state, turn the knob right to choose the sterilize,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to set the time within "15m00s-30m00s". The default time is "15m00s".
3. Press "Confirm/Start" to start sterilizing.

### NOTE

- When using the sterilize function, be sure to confirm that the tableware has a heat resistance temperature higher than 130°C and that the water box is full of water.
- It is necessary to put the tableware, baby feeding bottles or towel on the steam tray before sterilizing.

## Auto Menu

1. In waiting state, turn the knob to choose the auto menu,  will display. Then press "Confirm/Start" to confirm the mode.
2. Turn the knob to choose the menu, A01-A30 will display in order.
3. Press "Confirm/Start" to start cooking.

### NOTE

It is necessary to preheat before cooking in some menus. During preheating, do not put food into the oven.

## Menu Chart

Display	Menu	Weight / amount	Default time (Min.)	Power	Preheat
A01	Steamed Cereals	900g	40m00s	High temperature steam 110°C	/
A02	Umami Asparagus	300g	9m00s	Steam tender roast 230°C	✓
A03	Steamed Basa	500g	18m00s	Pure steam 100°C	/
A04	Steamed Chicken with Chestnut	800g	30m00s	Pure steam 100°C	/
A05	Steamed Egg with Clams	300g	10m00s	Pure steam 100°C	/
A06	Steamed Fish in Fanned Pattern	500g	18m00s	Pure steam 100°C	/
A07	Sweet Green Rice Ball	12	12m30s	Pure steam 100°C	/
A08	Pineapple and Chicken Skewer	1000g	17m00s	Bake 230°C	✓
A09	Grilled Garlic Prawn	600g	10m00s	Bake 230°C	✓
A10	Stewed Lamb Chops with Matsutake	2.0kg	01h30m	Pure steam 100°C	/
A11	Ginger Red Dates Cake	1200g	45m00s	Pure steam 100°C	/
A12	Black Pepper Steak	500g	10m00s	Bake 230°C	✓
A13	New Orleans Roasted Wing	450g	17m30s	Steam tender roast 220°C	✓
A14	Drumstick Veggie Roll	550g	28m00s	Bake 210°C	✓
A15	Baked Scallop with Cheese	8	9m00s	Bake 230°C	✓
A16	Grilled Garlic Shrimp	250g	7m00s	Bake 230°C	✓
A17	Lamp Chop in French Style	820g	35m00s	Steam tender roast 200°C	✓
A18	Grilled Cod Fish	220g	9m00s	Bake 230°C	✓

Display	Menu	Weight / amount	Default time (Min.)	Power	Preheat
A19	Grilled Meat Satay Skewer	200g	15m00s	Steam tender roast 230°C	✓
A20	Cranberry Bread	400g	25m00s	Bake 170°C	✓
A21	Rye Bread	500g	21m00s	Bake 210°C	✓
A22	Cranberry Cookie	450g	23m00s	Bake 160°C	✓
A23	Crispy Almond Slices	325g	24m00s	Bake 150°C	✓
A24	Steamed Grouper	490g	15m00s	High temperature steam 120°C	/
A25	Char-Grilled Lobster	650g	17m00s	Bake 200°C+ Radiant grilling	✓
A26	Herb-Roasted Chicken	1100g	41m00s	Bake 220°C+ Steam tender roast 220°C	/
A27	Utensil Cleaning	/	30m00s	/	/
A28	Oven Cavity Cleaning	/	10m00s	/	/
A29	Cavity Deodorizing	/	5m00s	/	/
A30	Steam System Cleaning	CLE	01h00m	/	/

## Utensil Cleaning

It is suitable for cleaning all kinds of utensils, including baby feeding bottles. In auto menu function, turn the knob to choose the menu A27, and then press "Confirm/Start" to start cleaning.

### NOTE

Before operating, put the tableware on the steam tray and keep the water box is full of wate.

## Oven Cavity Cleaning

Cleaning the cavity at regular to lengthen its service life.

In auto menu function, turn the knob to choose the menu A28, and then press "Confirm/Start" to start cleaning.

### NOTE

Before operating, wipe the residue from the cavity and keep the water box is full of water.

## Cavity Deodorizing

After cooking the food, it is necessary to remove the residual odor in the cavity.


In auto menu function, turn the knob to choose the menu A29, and then press "Confirm/Start" to start deodorizing.

## Steam System Cleaning

It is best to clean the water scale at regular.



1. Take out the water box, add about 10g of food-grade citric acid, fill up with pure water to dissolve it, and put the water box back.
2. Put a dry towel on the left side of the oven cavity, on the steam outlet. Then close the oven door.
3. Turn the knob to select menu A30, and "CLE" will display.
4. Press "Confirm/Start" to cleaning, and then "PP1" will display.
5. After the machine reminds of water shortage and displays "PP2", empty the water box, dry the oven cavity, and clean the towel. Refill the water tank with water and place the towel under the steam outlet again.
6. Press "Confirm/Start" to continue cleaning.

### NOTE


When the steam function is used for a certain amount of time, the screen will display "CLE" when in standby state to remain you to clean the water dirt of cavity. After steam system cleaning or pressing "  ", "CLE" will be cleared.

## Wireless Connection

### Connect the network

In waiting state, press and hold "  " for 3 seconds, till a beep sounds, "AP" and flashing "  " show on display. If it fails, "NO" will display, and the oven will return to standby after 30 seconds.

### Disconnect from the network

Press and hold "  " for 8 seconds, till a beep sounds, "--" flashes for few seconds, if the link has been removed successfully, the screen will display "8888" and then return to standby after 3 seconds. If it fails, "FFFF" will display, and the oven will return to standby after 3 seconds.

# APP SETUP AND OPERATION

## Quick Start Guide

CONNECT YOUR DEVICE TO YOUR MOBILE PHONE WITH SmartHome App

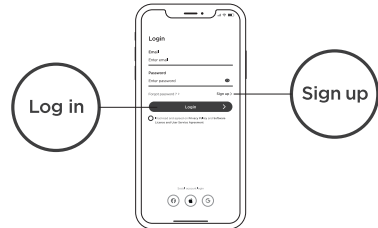
### A. Download the SmartHome App

Scan QR code or find us on your App store



### B. Register And Log In

Log in for existing users or sign up for new users

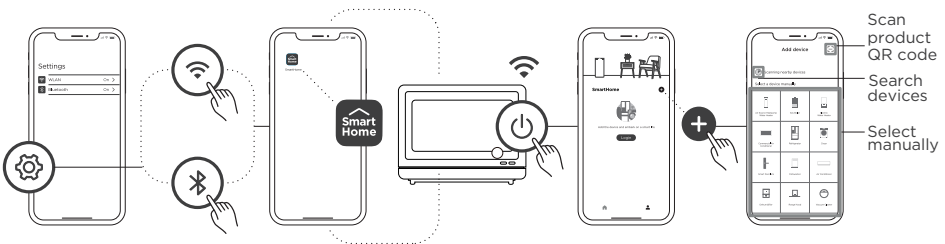


### C. Connect Your Devices To SmartHome

1. Connect to wireless network and enable Bluetooth

2. Open the SmartHome App. Power on selected device

3. Add your device using one of the following methods:



4. Ensure device and App are under same wireless network.

5. Press "Wi-Fi" button for 3 seconds on the panel. Following instruction to set up, it will connect automatically.

6. Rename your device and try to remote control it.



## Quick Tips

- Make sure your devices are powered on.
- Keep your mobile phone close to your device during connection.
- Connect your mobile phone to the wireless network at home.
- Enable the 2.4GHz frequency on your wireless network router. Contact the manufacturer if unsure whether the router supports 2.4GHz.
- The device is unable to connect to wireless network that requires authentication and also appears in public areas such as hotels and restaurants.
- It is recommended to use a wireless network name that only contains letters and numbers. If your wireless network name contains special characters, modify it in the router. Disable WLAN+ (Android) or WLAN Assistant (iOS) when connecting your devices to the network.
- To reconnect a device to the wireless network, click "+" on the App home screen and add the device again by the category and model according to the App prompts.

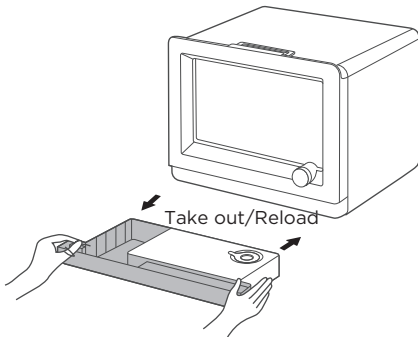
# CLEANING AND MAINTENANCE

## Tips And Note

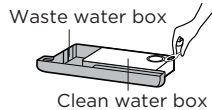
- Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.
- Do not place the power cord and plug directly on the cover to prevent the power cord from being damaged by the heat of the cover.
- When the furnace is at a high temperature, the internal water vapor expands. Due to the air pressure problem, a whistling sound will be generated if the door is closed immediately after opening. This is normal and does not affect the use. The temperature of the furnace drops slightly in 10 seconds after the door is opened, and there will be no sound when the door is closed.
- Unplug the plug and wait for the machine to completely cool down.
- Wipe the product case with a cloth dampened with a soft detergent and wipe it off with a damp cloth.
- It is strictly forbidden to immerse the steam oven in water or other liquids.
- For best cleaning results, it is recommended to wash the accessories with warm water.

To avoid damaging the surfaces of your appliance, do not use: cleaning agents containing soda, ammonia, acids or chlorides cleaning agents containing descaling agents abrasive cleaning agents, e.g. powder cleaners and cream cleaners hard, abrasive sponges and brushes, e.g. pot scourers stainless steel cleaning agents dishwasher cleaner oven sprays glass cleaning agents solvent-based cleaning agents sharp metal scrapers.

## Water Box Use

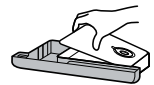


### Water filling method




Uncover the rubber ring, add a proper amount of frozen boiled water, cover the rubber ring and ensure good fitting.

### Cleaning method



Uncover the water lid to clean, or drain the remaining water.

1. Add Cold Boiled Water in the water box to prevent scale from affecting the life of the machine.
2. After cooking, the water in the waste water box and the clean water box must be drained to avoid bacterial growth.

When the water box is short of water, the pump will emit a beeping sound, the screen displays "  ", indicating that the machine is short of water.

In this case, please fill up the water box with water in time.

## **Before Using For The First Time**

Initial cleaning and heating

Removing the steam oven all of the protection foil on the front. For more information see the "Cleaning and maintenance" before the first use of the appliance.

## **Cleaning And Heating Up For The First Time**

Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.


The smell and any vapors will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Please remove all accessories and wash out of the oven.

Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.




# TROUBLE SHOOTING

Normal	
Screen displays "F01"	When the temperature of the cavity is high, the relevant functions do not operate. Start again After the cavity is cooled.
Screen displays "  ".	The water box is out of water or not installed in place. Otherwise, look for after-sales professional for maintenance.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumu-late on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside.It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	<ul style="list-style-type: none"> <li>Power cord is not plugged in tightly.</li> </ul>	<ul style="list-style-type: none"> <li>Unplug. Then plug again after 10 seconds.</li> </ul>
	<ul style="list-style-type: none"> <li>Fuse blowing or circuit breaker works.</li> </ul>	<ul style="list-style-type: none"> <li>Replace fuse or reset circuit breaker (repaired by professional personnel of our company)</li> </ul>
	<ul style="list-style-type: none"> <li>Trouble with outlet.</li> </ul>	<ul style="list-style-type: none"> <li>Test outlet with other electrical appliances.</li> </ul>
Oven does not heat.	<ul style="list-style-type: none"> <li>The door is not closed properly.</li> </ul>	<ul style="list-style-type: none"> <li>Make sure the door is properly closed.</li> </ul>

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All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

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