

FOTILE

Use manual

Please keep it properly for further reference

Please read this manual thoroughly before you use the appliance

4-In-1 COMBI OVEN

CONV.BAKE/STEAM/

AIR FRY/DEHYDRATE

HYZK26-E1

Contents

Dear Users, thanks for your choice of FOTILE series products. Please read through the Use manual to be familiar with the safety information, operation, maintenance and repair of the Combi Oven(hereinafter referred to as the oven) and enjoy the brand-new pleasure of cooking.

Please do read the manual thoroughly before use, and operate this product in accordance with the manual. The use manual is important to maintain the product in good working condition. In case of any product failure due to improper operation, you will lose your right of free warranty and your application for free warranty, direct or indirect, will not be accepted by any FOTILE authorized service center. Meanwhile, we suggest you contact local authorized after-sales service centers of FOTILE for maintenance during and after the warranty period, which is both important to you and us.

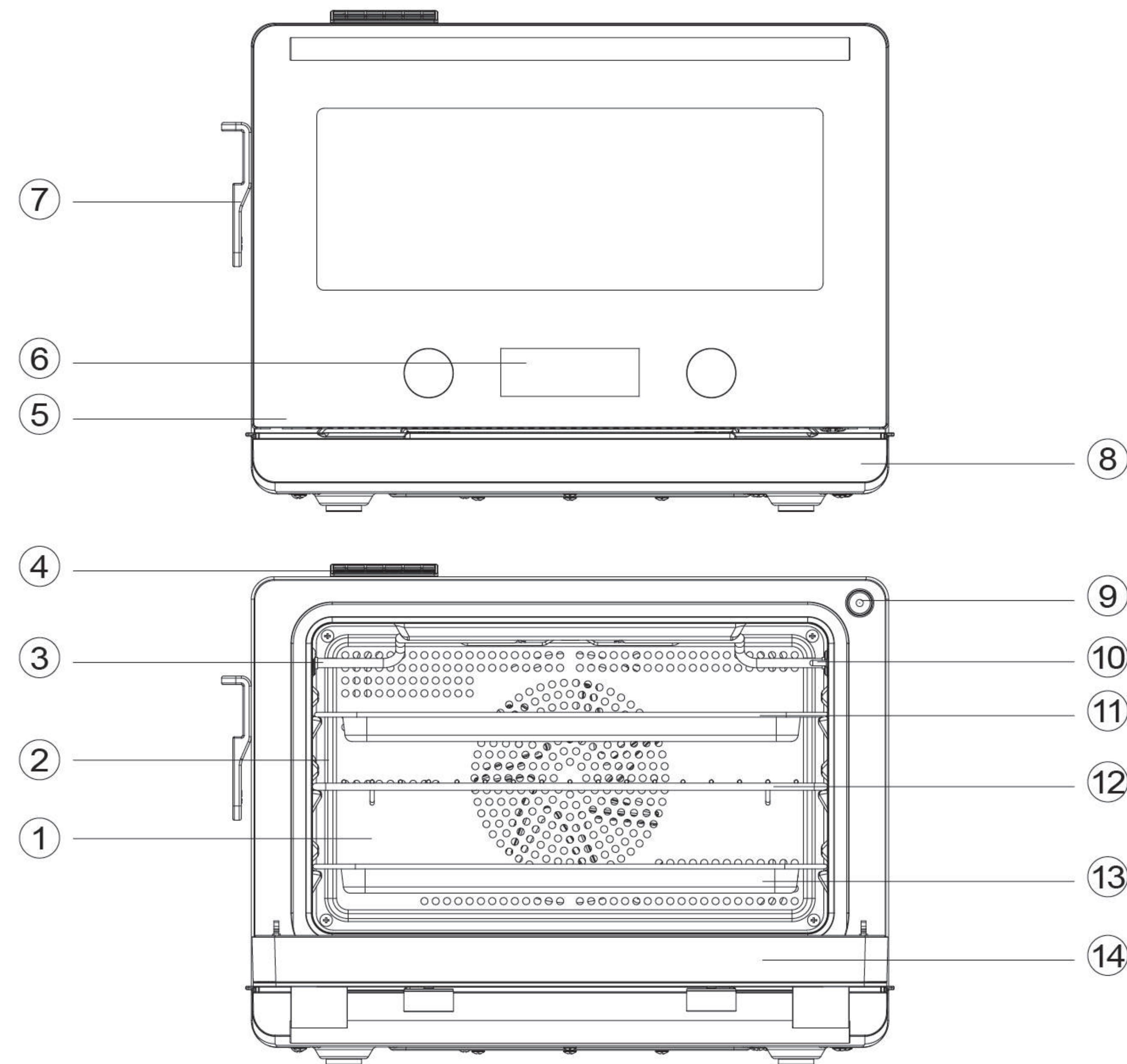
The FOTILE authorized service center will offer you the original parts and professional technical support, and ensure you a quality and considerate service and a rapid access to the maintenance support.

You are required to provide model and serial number of product if you need services.

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Product features and parameters are subjected to changes at any time without prior notice, and may be slightly different from the Instructions. Please visit our website at www.fotileglobal.com for the most up-to-date information.

Parts & Accessories



- | | | | |
|-------------------------------|---------------------|-------------------------|------------------------------|
| ① Air heater apron | ② Door gasket | ③ Upper heating tube | ④ Vent |
| ⑤ Control panel | ⑥ Display | ⑦ Humidity control chip | ⑧ Water catcher + water tank |
| ⑨ Door switch | ⑩ Temperature probe | ⑪ Universal pan | ⑫ Wire rack |
| ⑬ Steam container, perforated | ⑭ Door | | |

Safety Precautions

In order to protect the users and others from hazard and property loss, the following caution marks are used.

All of the following instructions are important safety instructions. Please strictly observe them and use them correctly after fully understanding them.

Classification by degree of hazard and damage

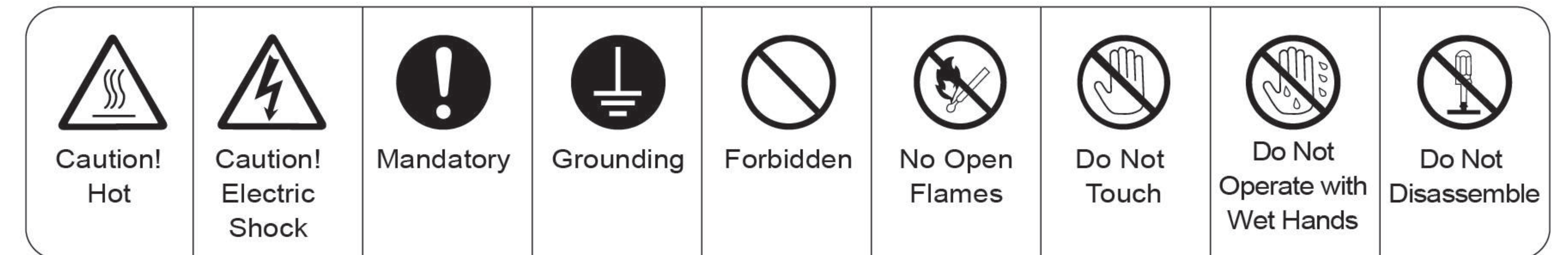
Danger Ignoring this symbol and any improper operation is very likely to result in danger, serious injury, or fire.

Warning Ignoring this symbol and any improper operation which is possible to result in danger, serious injury, or fire.

Caution Ignoring this symbol and any improper operation which is possible to result in personal injury or property damage.

Recommendation For safe and proper use of this product, the following contents are listed for reference.

Symbols of caution and prohibition



* **Special note:** Please use this product by strictly following the Instructions. The Company is not responsible for any property damage or personal injuries caused by improper use of the product.

If case of any conflict between the Instructions and applicable national laws, the latter shall prevail.

Danger

Forbidden Do not allow children and people with mobility problems to use this product unsupervised, and do not place this product in the reach of children, otherwise it may cause burn, electric shock and other accidental injuries.




















Forbidden The oven is only used for cooking, such as baking, roasting, toasting, unfreezing and drying food and others in a household and similar working and living environment. Other uses which may cause dangers are not supported. The Company will not be responsible for any loss incurred by any improper use or operation.
















Forbidden Do not place any aluminum foil, steaming and baking tray or tableware on the liner bottom of the oven, which may gather heat and even damage the oven.














Forbidden Do not add cold water to any food which is baked at high temperature, the steam from which may cause serious burn.






Forbidden Do not clean the glass of oven with any rough abrasive cleaner or sharp cleaning tool. They may scratch the glass surface and even break the glass.

Forbidden Do not use the oven to heat any canned food which is uncovered. When the pressure increases, explosion may occur and even injury or damage can be resulted in. (For example, if the oven is used for baking the Chinese chestnut, please cut apart its shell)

|  Danger | |
|---|---|
|  Forbidden Do not touch the oven with wet hands and on naked feet. |  Forbidden Do not use loose or poorly connected power outlets. Otherwise, electric shock, short circuit or flame may be caused. |
|  Forbidden Do not clean this product with a steam cleaner. |  Forbidden Do not use a multi-functional socket with multiple plugs. |
|  Forbidden When the glass door is totally opened, do not place any item on the glass door. |  Forbidden Do not immerse the power plug and wire in the water, which may cause electric shock danger when the oven is put into service again. |
|  Forbidden It is forbidden to place the following items in the oven for baking, such as paper, card, plastic, cloth and inflammable plastic. |  Mandatory Keep the complete machine away from heat source, gas, alcohol and other flammable products and do not use the oven in a high temperature environment. |
|  Mandatory To avoid fire hazard, keep the oven away from the inflammables or do not cover the same with curtains, fabrics and equivalent goods when the oven is working. |  Mandatory Be sure to pull out the plug from the socket by holding the end of the plug. Please do not unplug the power cable with hands as it is easy to occur electric shock, short circuit and fire. |
|  Forbidden Do not store any item inside the oven. |  Do Not Disassemble Non-professionals are not allowed to dismantle the machine for maintenance or replacement of parts without permission. |
|  Caution! Hot The liner bottom of the oven is still in high temperature after work. To avoid burn, please do not clean the oven immediately after work and wait until the liner is cooled. |  Mandatory For occurrence of any fault, please cut off power immediately, stop using the oven, and take corresponding as per the Common Fault Identification and Troubleshooting. |
|  Caution! Hot Please open the door of oven 30-60 seconds after its work is finished. As the steam will come out from the machine when the door is opened, please stay away from the oven, so as to avoid steam burn. |  Forbidden To reduce risks to your kid, please neither use the oven as a game prop to your kid, nor allow your kid to play near the oven. |
|  Mandatory In case of abnormality, press the Power button, turn off the oven, unplug the power plug or disconnect the main power, and contact the after-service hot line of FOTILE. Continuous work of the oven under abnormal conditions may cause electric shock and fire. |  Forbidden The oven cannot run, if it is connected to an external timer or an independent remote control system. |

|  Warning | |
|---|---|
|  Mandatory Do not use any plastic container for cooking. If do, only the one with the manufacturer's applicability statement for the oven is allowed. Other plastic container types will be smelted at high temperature and even damage the oven or cause fire hazard. |  Mandatory Please wear the oven gloves to put the food in the hot oven, stir or take the same and adjust the steaming and baking rack and the steaming and baking tray. This is to protect your skin from being burned by the heating element or liner wall. |
|  Mandatory If the service location is infested with rats or insects, please attach special importance to keep the oven and its surrounding environment clean and sanitary. The Company will not be liable for warranty of any damage of the oven due to rats or insects. |  Mandatory Any alcohol in your recipe or ingredient may volatilize at high temperature and even burn the heating element. To avoid these dangers, please be sure to remove the alcohol before putting the food into the oven. |
|  Mandatory The damaged power cord must be replaced by qualified personnel of the manufacturer, its maintenance or relevant departments to avoid any dangers. |  Mandatory As the overheated oil or grease can cause fire danger, be sure to watch the oven if any oil or grease is used for cooking. |
|  Mandatory Be sure to cut off the power at first and use the neutral cleaner for cleaning. Meanwhile, please be noted that to avoid surface scratch and use a soft cloth for scrubbing. |  Mandatory Do not allow children to play with the plastic film and packaging boxes, which may cause asphyxiation accidents. So please keep the packaging materials away from children. Packaging materials are not toys. |
|  Mandatory If the oven is used for keeping the food warm, please cover the food. The moisture in the food may corrode the oven. The cover can protect it from against corrosion and prevent the food from drying. |  Grounding The socket must be equipped with a reliable grounding wire to ensure safety. Do not connect the grounding wire to the gas pipe, water pipe, lightning rod and telephone line. Imperfect grounding may cause electric shock or other accidents. |
|  Mandatory It is forbidden to place any cooking ware on the bottom of the oven. |  Mandatory Do not connect this product to a long patch board. If the cable is long, fire hazard or electric leakage may be caused by overheated cable when the oven is working. |
|  Do Not Touch The heating tube is used as the heating source of the oven. Any user is forbidden to touch the upper heating tube inside the oven before it is absolutely cooled down. |  Mandatory Use a dedicated 10A power outlet and make sure that the power socket contacts well. Do not share it with other electrical appliances. |

|  Warning | |
|--|---|
|  Please confirm the ware is disconnected to the power supply, so as to avoid possible electric shock. |  Keep the kid away from any accessible part which might be heated during service. |
|  To avoid steam loss and impacts to cooking effect, do not open the furnace door during the cooking process as much as possible. |  To strengthen protection, it is suggested to take the hot ware with oven gloves. Do not use any wet gloves. Otherwise, heat will be transferred through the gloves quickly and your hands will be burned. |
|  Do not open the housing of this product without permission. It is very dangerous to touch any connecting wire, electrical component or structural component, because such actions may cause electric shock or mechanical injury. |  To avoid work failure caused by pumping failure during work, please insert the water tank completely into the water tank base and fix it to the place. |
|  To protect the hands or any body part from being directly touched and burned by the steam, please open the door slightly to let out most of the steam out and then completely open the door when observing or fetching the food. |  The oven will become hot during service. Please be noted not to touch the heating unit inside the oven and the door glass and the housing of entire machine. Please attach importance to keep the kid away from the oven. |
|  As steam will come out from the exhaust grille of the oven during the service and the external and internal surface of the door, please keep your kids at the safe distance from the oven and tell them the safety cautions. |  Please use pure water in cooking to avoid damage to the machine due to scale accumulation. |
|  The oven is not designed for outdoor use. |  If the door of the working oven is opened, the oven cannot be cooled down immediately. Users should be careful not to be burnt. |

|  Caution | |
|--|---|
|  This product is used for home cooking only, and may be dangerous if it is used for other purposes. We will not be liable for any property loss or personal injury whatsoever arising as a result of improper use of this product against the Instructions. |  In case of any abnormal function of the oven, power it off and then power it on. If the problem still exists, handle it following Common Faults Identification and Troubleshooting. |
|  For hygiene purposes, pour out the remaining water in the water tank each time after you use the oven to avoid accumulated condensate. |  When using the water tank, wipe its hook groove bottom dry with a cloth every time water is replenished. |

⚠ Caution: Ignoring this symbol and any improper operation may result in danger, serious injury, or fire. The Company will not be responsible for any consequence arising from non-observance of Safety Precautions.

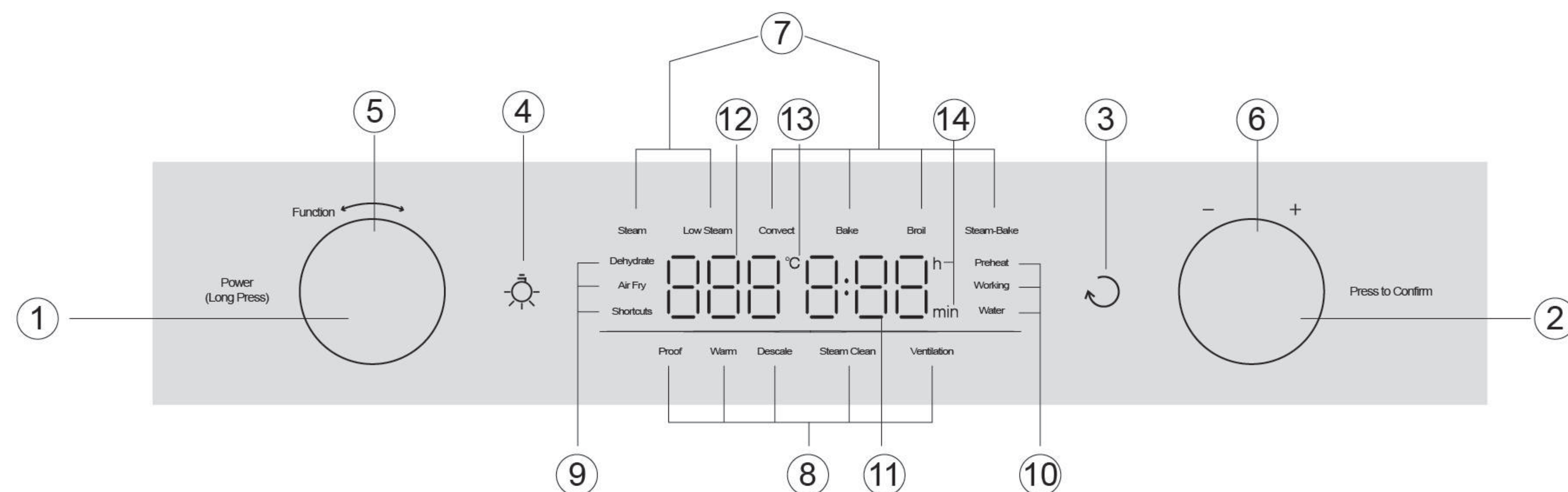
| Recommendation |
|---|
| <ul style="list-style-type: none"> ■ Before the first use, please read important information about safe use, operation and maintenance of the oven listed in the use manual to avoid accidents and damage. ■ Clean the oven before first use. Take the water tank out and wash the inside of the water tank using hot water. Do not use any cleaning solution or detergent. Its accessories can also be taken out for cleaning. For details, see section Maintenance and Cleaning. You are recommended to clean the inner wall and the liner of the oven using the cleaning solution diluted with hot water. ■ Dry the condensate water tank using a soft cloth each time after you use the oven. ■ Open the door of the oven to dry the moisture completely after each use. ■ If the oven will not be used for a long time, thoroughly clean it to avoid unpleasant odor. For details, see section Maintenance and Cleaning. ■ Confirm that the voltage and frequency of your household power supply are the same as those of the oven before you use it. ■ Place the oven on the countertop of the cupboard correctly and reliably before your operation. ■ Clean and dry the oven in time after each use because it may be corroded by condensed concentrates which are accumulated over a long time. ■ The oven must be placed at a height safe and proper for opening and closing the door as well as taking out and putting in food while cooking. Otherwise, you might be burnt by the escaping steam. A proper working position also reduces the risk of burning because kids may put their hands on the door. ■ When opening the door, watch out for the hinges, edges and corners of the door. Do not touch them because you might be hurt mechanically. ■ When cooking food, be careful not to tip the food container which may have fluid or food flowing out. ■ When throwing away or moving the oven, remove the power plugs first. The oven should be discarded in accordance with local laws and regulations. |

Installation and maintenance safety

- The oven should be repaired by FOTILE serviceman and should not be disassembled or assembled at will. Before the first use, please read important information about safe use, operation and maintenance of the oven listed in the Operation Instructions to avoid accidents and damage.
- Confirm that the voltage and frequency of your household power supply are the same as those of the oven before you use it.
- Ensure that the oven is grounded safely, reliably and properly. For electrical safety, the grounding wires of the oven should be properly and reliably connected to the grounding system of the household power grid, which is an essential safety requirement. The Company will not be responsible for any damage or injury arising from any problem in the household power grid.

Quick operation guide

1. The control panel



■ Description of the buttons and rotary knobs of control panel and display interface

● Operation buttons

- ① Power: Press and hold the button for 1 second to turn on or off the oven.
- ② OK: Press the button to confirm the selected function/parameter.
- ③ Return: Touch the button to return to the previous setting level; if you touch the button when the oven is working, it will go to the time settings screen and stop working.

- ④ Light: Touch the button to turn on or off the LED lamp.

● Rotary knob

- ⑤ Rotary knob 1: Function selection mode. Select setting function by turning this knob left or right.
- ⑥ Rotary knob 2: Adjusting temperature and time parameters in cooking mode. Adjust parameters by turning this knob left or right.

● Text and numbers on the LDE display interface

- ⑦ Traditional steaming and baking function mode: It displays the currently selected steaming and baking mode.
- ⑧ Auxiliary function mode: It displays the currently selected auxiliary mode.
- ⑨ Dehydrate, Air Fry and Shortcuts: It displays the currently selected mode.
- ⑩ Working status indication: It displays the working status.
Preheat indication: It keeps displaying the text if the oven is being preheated.
Working indication: It keeps displaying the text if the oven is working.
Tips for adding water: If the icon is flashing, the water tank is in shortage of water (in Descaling mode, it means you need do a water change. See descaling steps for details). Push the water tank into the tank. Press knob 2 to continue working.
- ⑪ Time display: The currently displayed number refers to time.
- ⑫ Temperature/Quick menu number display: The currently displayed number refers to temperature. If you select the Shortcuts mode, the currently displayed number refers to quick menu number.
- ⑬ Temperature unit: It displays the temperature unit you set (°C).
- ⑭ Time unit: It displays the time unit you set (h/min).
When working time is shorter than 1 hour, the h indicator is off. When working time is longer than 1 hour, the h indicator is on.

2. Precautions before use

■ Before first use, take out all accessories and the plastic bags and clean all accessories.

Heat the oven when it is empty. Before heating, wipe the liner of the oven using a wet cloth. In this manner, dust or packaging remaining in the liner resulting from storage and unpacking can be cleaned. Adjust the oven to Convection mode for empty baking at a temperature of 200°C for 20 minutes. When using the oven for the first time, make sure that the room is ventilated for venting unpleasant odor generated by materials used to protect the oven during storage and installation. Close doors to other rooms at the same time to prevent the unpleasant odor from spreading to the entire house.

■ Water tank filling

When using the cooking function of the oven for the first time, fill the tank with fresh drinking water (purified water preferred) and push the water tank to its base until it is in place. Place the oven securely before use. This product is moveable and not provided with additional fixtures. When it is being used, do not open the door suddenly because it may tip over.



Tips: If the working oven is placed close to a range hood, you are advised to turn the range hood to the weak button. When cooking greasy food, you are advised to first wrap them using aluminum-foil paper.

- When cooking greasy food using the steaming and baking grill, put the universal pan and wire rack on the same layer. The pan is placed under the rack.

■ List of product functions

| Cooking Methods | Function | Default temperature /°C | Unit of least precision /°C | Temperature range /°C | Default time/h:min | Unit of least precision/min | Time range/h:min | Best for |
|------------------------------|-------------|-------------------------|-----------------------------|-----------------------|--------------------|-----------------------------|------------------|--|
| Steaming | Steam | 100 | 1 | 90-110 | 0:20 | 1 | 0:01-2:00 | Applicable for rice/fish/veggies |
| | Low Steam | 90 | 1 | 30-90 | 0:15 | 1 | 0:01-2:00 | Applicable for egg and asparagus |
| Baking | Bake | 150 | 5 | 60-230 | 0:30 | 1 | 0:01-3:00 | Applicable for cookies/breads |
| | Convect | 120 | 5 | 60-230 | 0:30 | 1 | 0:01-3:00 | Applicable for dried fruit and egg tart |
| | Broil | 190 | 5 | 100-230 | 0:30 | 1 | 0:01-3:00 | Applicable for colored food heated on surface such as Lasagna and toast |
| | Steam-Bake | 180 | 5 | 60-230 | 0:20 | 1 | 0:01-3:00 | Steam spraying during baking, applicable for tender meat and western-style bread |
| Baking and frying quick menu | Dehydrate | 80 | 5 | 60-120 | 1:00 | 1 | 0:01-5:00 | Applicable for Jerky/onions/plums |
| | Air Fry | 200 | 5 | 180-230 | 0:15 | 1 | 0:01-0:40 | Applicable for Fries/nugget/steak |
| | Shortcuts | / | / | / | / | 1 | / | Auxiliary menu, specific cooking mode and quick cooking |
| Assist | Proof | 35 | 1 | 30-50 | 1:00 | 1 | 0:01-9:59 | Bread Proof |
| | Warm | 80 | 1 | 50-100 | 0:30 | 1 | 0:01-3:00 | Keep warm |
| | Descale | / | / | / | 0:35 | / | / | Descaling and maintenance |
| | Steam clean | / | / | / | 0:10 | / | / | Cavity Cleaning |
| | Ventilation | / | / | / | 0:20 | / | / | Self-dry |
| | | | | | | | | |

■ Details about quick menu

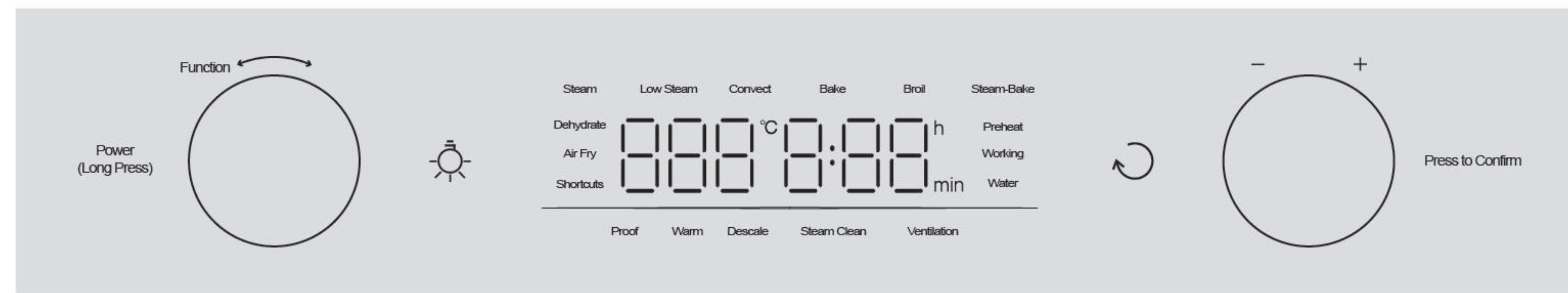
You can select the Shortcuts mode of the oven to quickly cook certain dishes without setting time and temperature for most dishes. The following table shows the matching between the dish name and its display number in this mode. Preheating is not required for the following quick menu. You only need to select a cooking option, put the ingredients into the cavity, close the door and click OK. The cooking will automatically start.

| Cooking Methods | Pre set Menu Number | Dishes | Cooking Methods | Pre set Menu Number | Dishes | Cooking Methods | Pre set Menu Number | Dishes |
|-----------------|---------------------|-------------------|--------------------|---------------------|-----------------|--------------------------|---------------------|--------------------------|
| Steam Cooking | P01 | Steamed Branzino | Convection Cooking | P16 | Cookies | Dehydration | P31 | Lemons |
| | P02 | Steamed Cod | | P17 | Chiffon Cake | | P32 | Beef Jerky |
| | P03 | Steamed Scallops | | P18 | Pastry | | P33 | Juju/Plums/Raisans |
| | P04 | Steam Crab | | P19 | Tarts | | P34 | Farfalle |
| | P05 | Steamed Shrimp | | P20 | Pizza | | P35 | Candid Ginger |
| | P06 | Steamed Egg | | P21 | Roast Meat | Combi Steam & Convection | P36 | Roasted Whole Chicken |
| | P07 | Steamed Buns | | P22 | Pacific Saury | | P37 | Grilled Lamb Chops |
| | P08 | Steamed Rice | | P23 | Sweet Potato | | P38 | Baked Tilapia Fillet |
| | P09 | Steamed Dumplings | | P24 | Moon Cake | | P39 | Roasted Butternut Squash |
| | P10 | Steamed Mochi | | P25 | Baked Chestnuts | | P40 | Artisan Bread |
| | P11 | Steamed Chicken | Air fry | P26 | Fries | / | / | |
| | P12 | Steamed Potatoes | | P27 | Chicken Nuggets | / | / | |
| | P13 | Steamed Corn | | P28 | Chicken Wings | / | / | |
| | P14 | Steamed Broccoli | | P29 | Korean Barbecue | / | / | |
| | P15 | Steamed Asparagus | | P30 | Fried Shrimp | / | / | |

3. Instructions for use

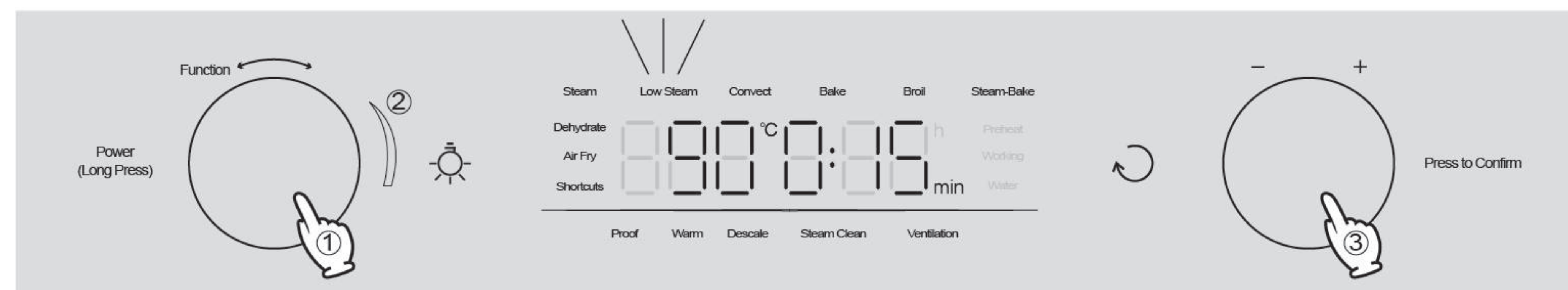
● Power-on

Power on the oven. After power-on, all icons flash once on the screen with one buzzing sound.

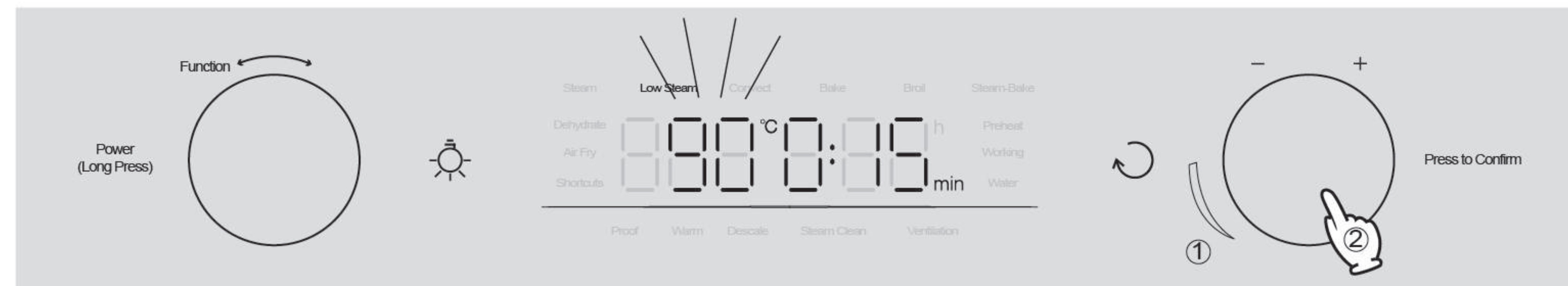


● Traditional cooking

1. **Start up and select functions.** After starting up with a long press of Knob 1 (Power button), turn Knob 1 to select a function, and confirm the selected mode with a short press of Knob 2.

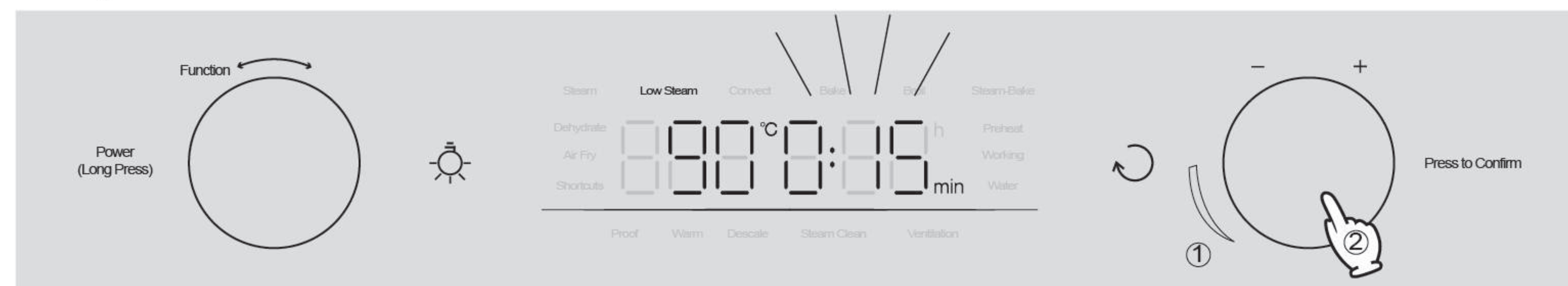


2. **Set cooking temperature.** Turn Knob 2 to set temperature and confirm the temperature with a short press of Knob 2.

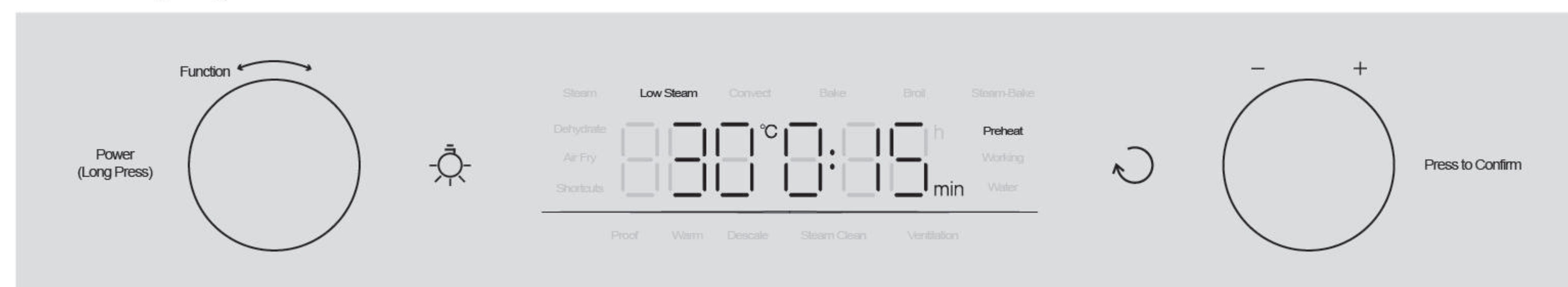


Notes: After function is selected, you can also directly turn Knob 2 and skip to the temperature setting.

3. **Set cooking time.** Turn Knob 2 to set time and confirm the time with a short press of Knob 2.

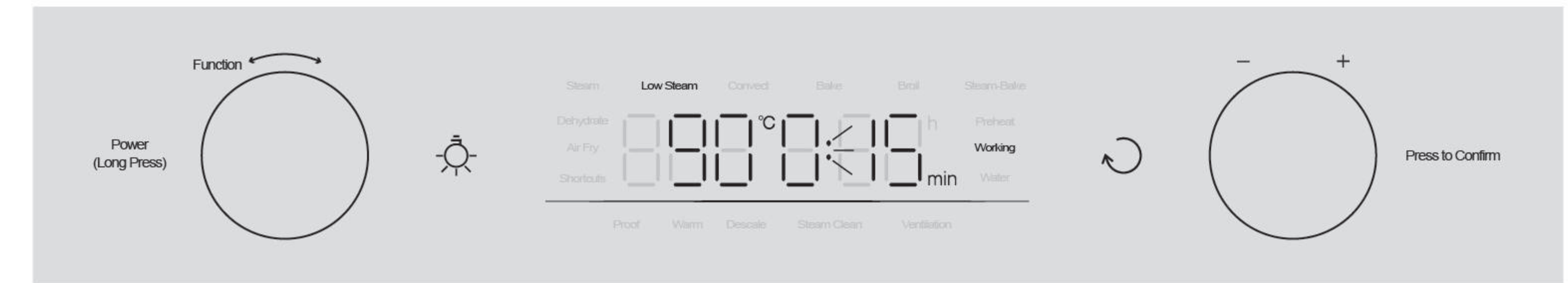


4. **Preheat.** When the oven starts to preheat, the real-time temperature is displayed.

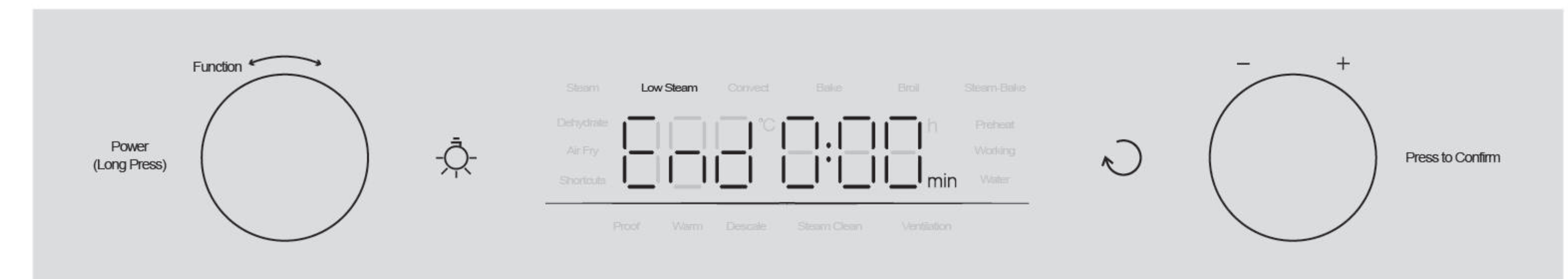


Notes: Air Fry mode has no "preheating" process.

5. **Working.** After reaching the set temperature, start cooking and count down the time.



6. **Cooking completed.** The countdown goes to zero, and "End" is displayed in the temperature display column. Click the Return button to skip to the selection page.

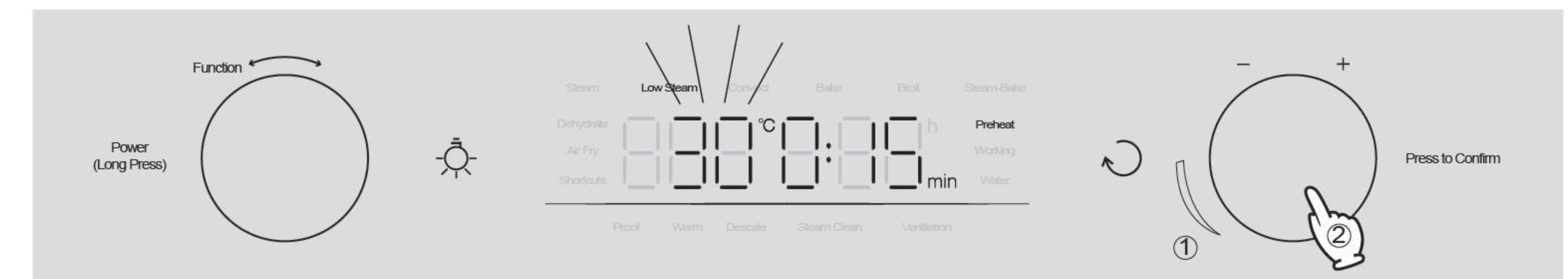


Notes: In the process of preheating and cooking, the cooking temperature and time may be modified by turning the knob. If there is no operation for 10 seconds, it will return to the original work interface.

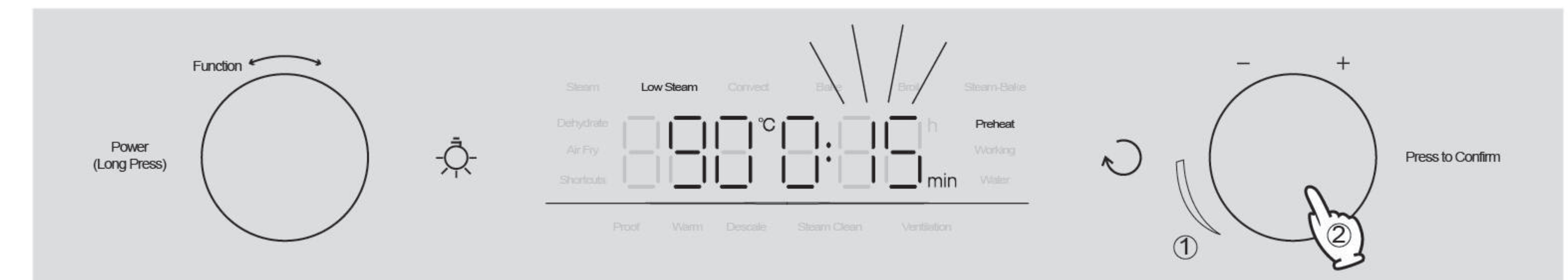
After the cooking is completed, it will automatically shut down without operation for 2 minutes.

● Steps for modifying parameters in operation

1. **Modify temperature parameters.** When preheating or operating, turn Knob 2 and enter the interface for modifying temperature parameters. Continue to turn Knob 2 to modify the temperature parameters, and confirm your modification with a short press of Knob 2 and enter the interface for modifying time parameters at the same time.



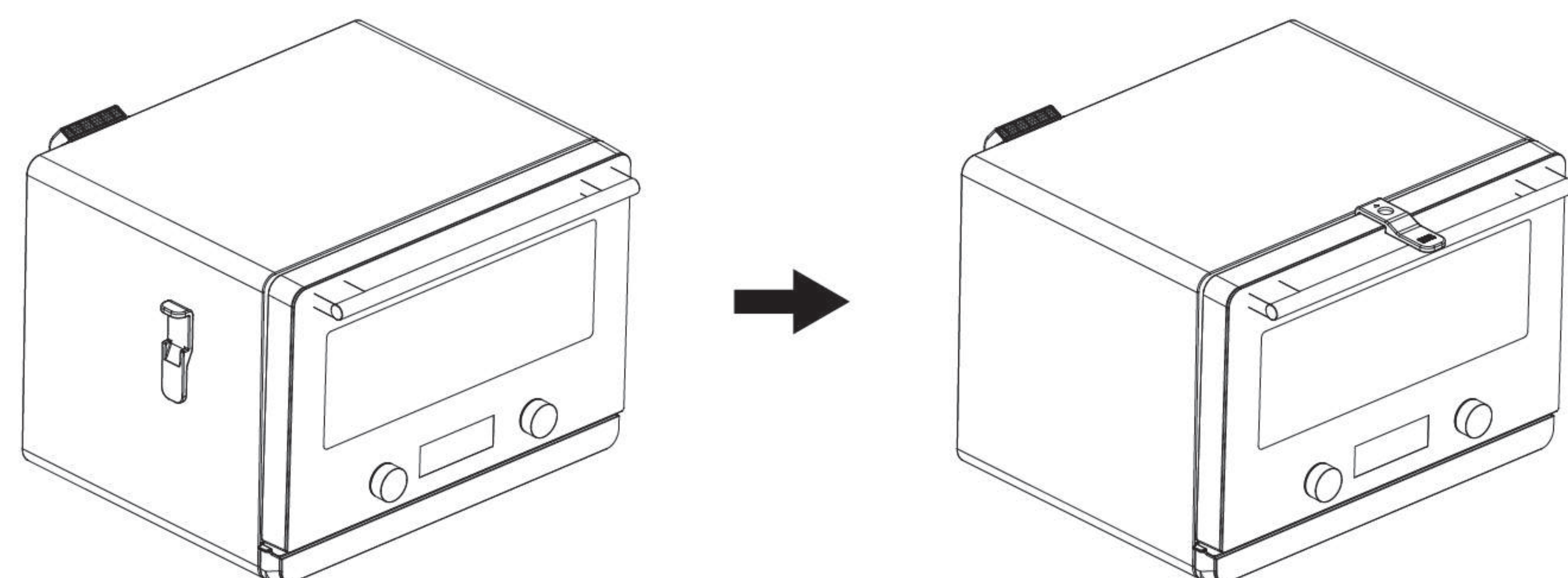
2. **Modify time parameters.** Turn Knob 2 to set time and confirm the modification with a short press of Knob 2.



Notes: If there is no operation for 10 seconds, it will return to the original work interface.

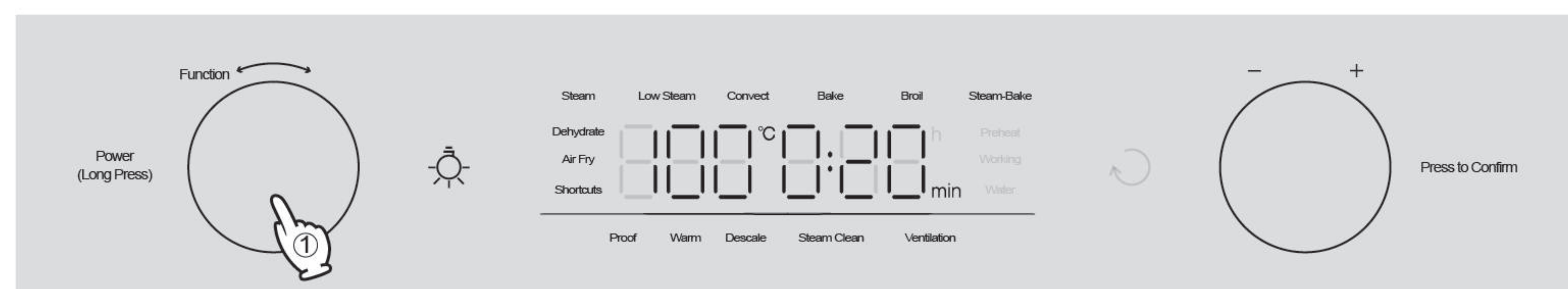


Tips: As shown in the following figure, To dehydrate, DO insert the humidity-control chip into the “▼”.

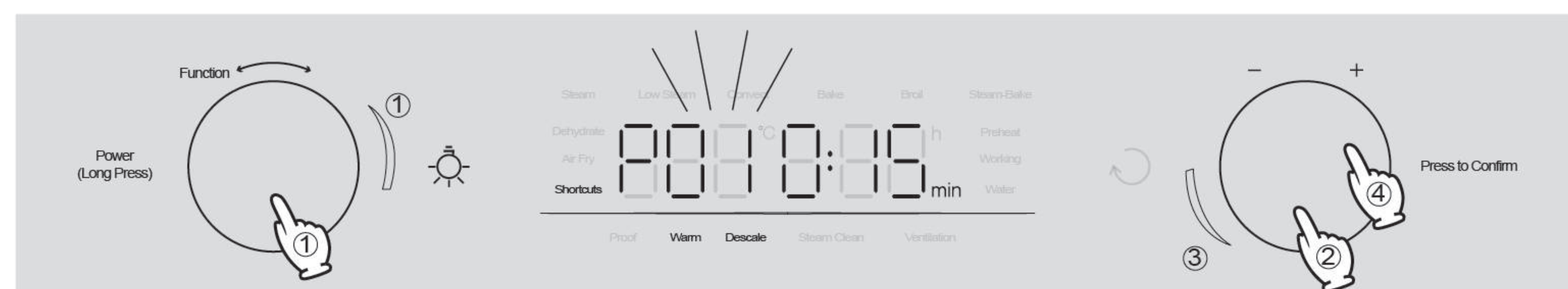


● Quick menu

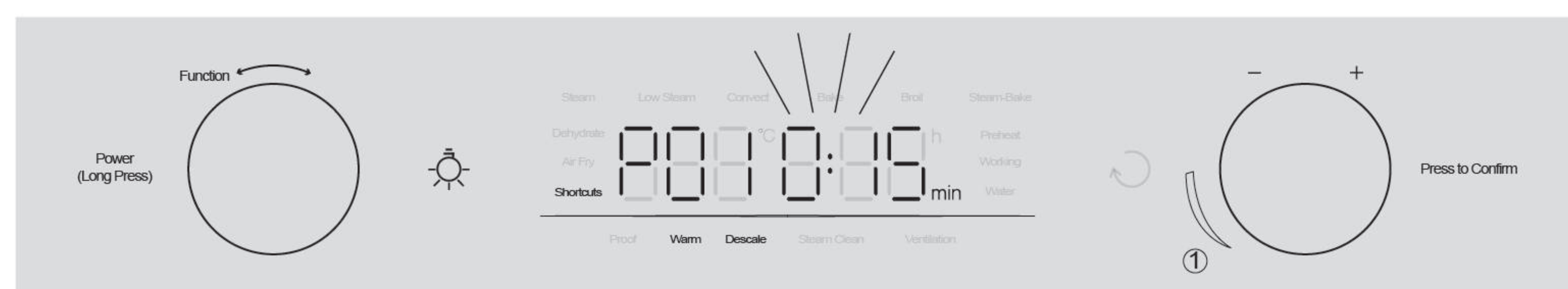
1. Starting up and enter the homepage.



2. **Select the quick menu.** Turn Knob 1 to switch to Shortcus and confirm your selection with a short press of Knob 2; turn Knob 2 to select dishes (with the dish code of P01-P40), and confirm your selection with a short press of Knob 2.

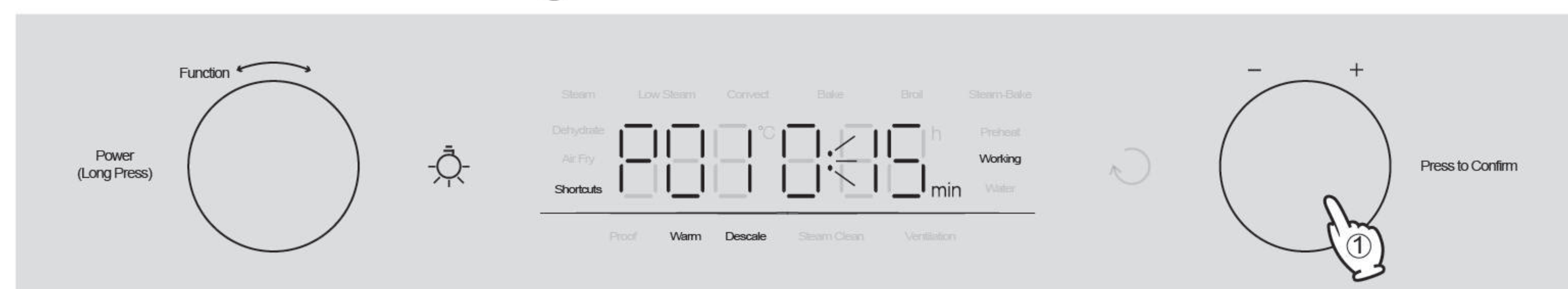


3. **Set time.** Turn Knob 2 to adjust the time.

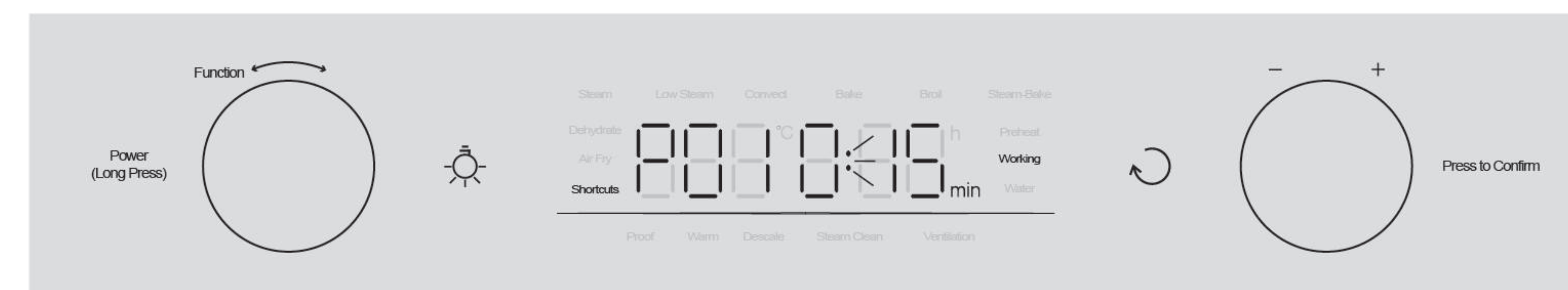


Notes: The current display time is the default time.

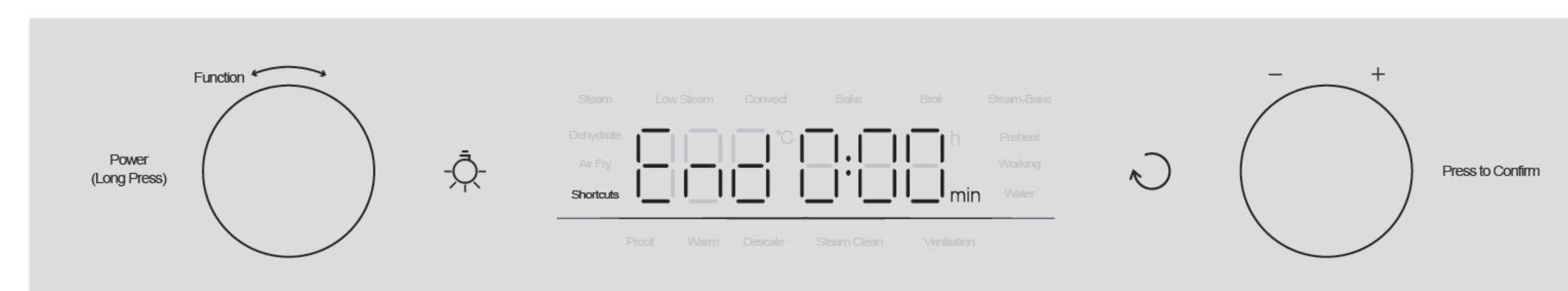
4. **Start working.** Please put food in the oven and confirm it with a short press of Knob 2 to start working.



5. **Working.** Time starts counting down.



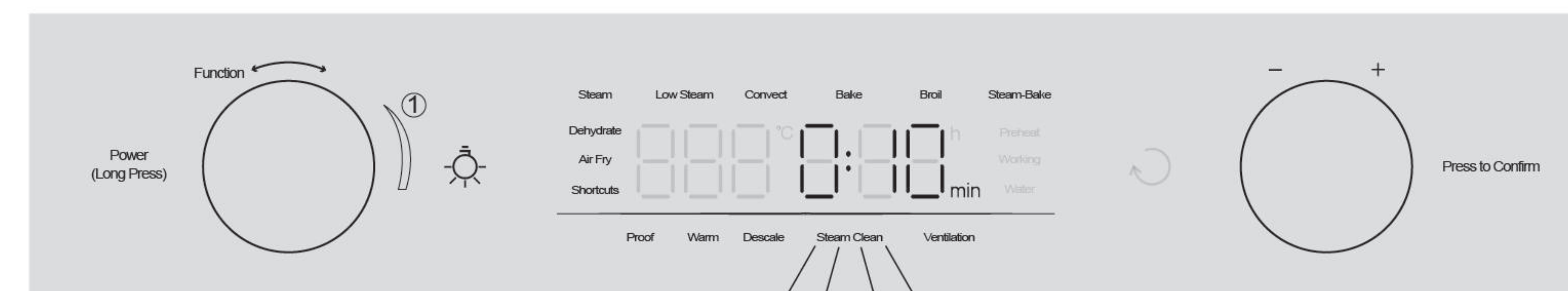
6. **Cooking completed.**



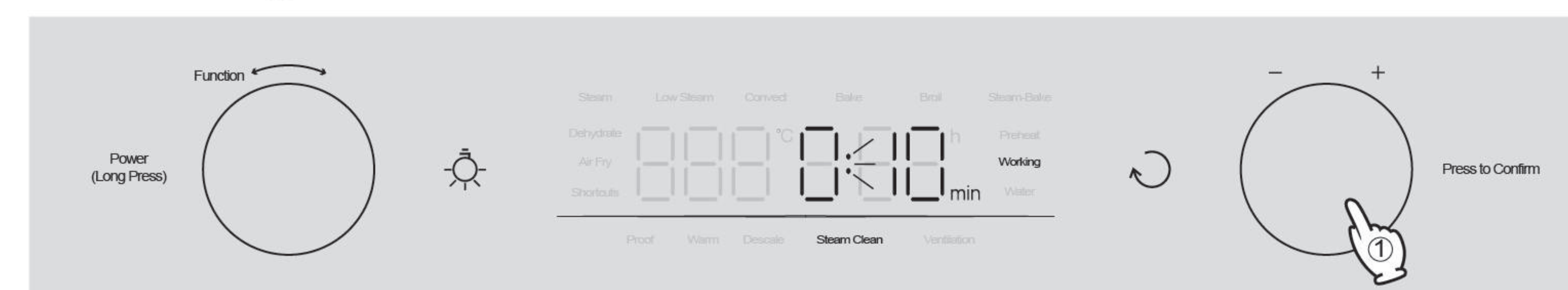
Notes: 1. To Shortcuts, during preheating and cooking, the cooking time may be set within a certain range by turning Knob 2.
2. The names of dishes corresponding to the codes of quick menu can be found in the Instructions or on the glass in the door.

● Steps for operating auxiliary functions

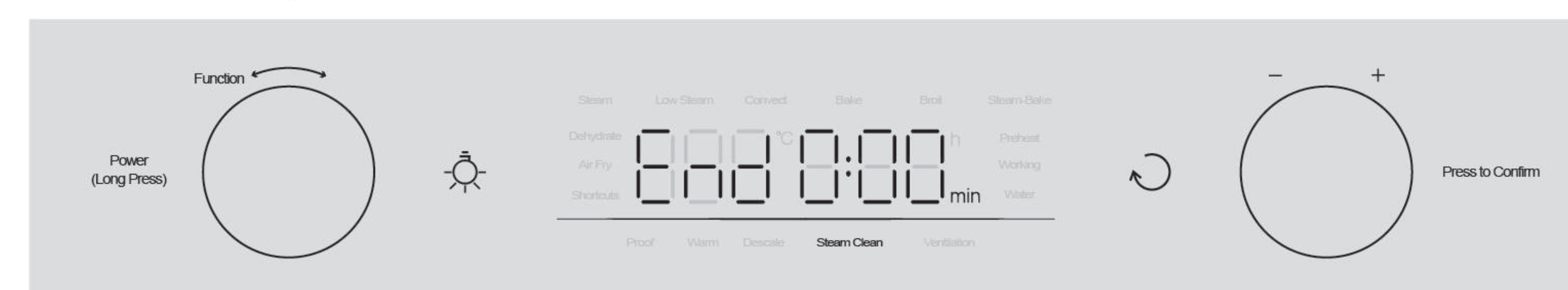
1. **Select auxiliary functions.** Turn Knob 1 to auxiliary functions (taking steam cleaning as an example).



2. **In operation.** Turn Knob 2 to start working, and time starts counting down. Press ⏪ button to exit.

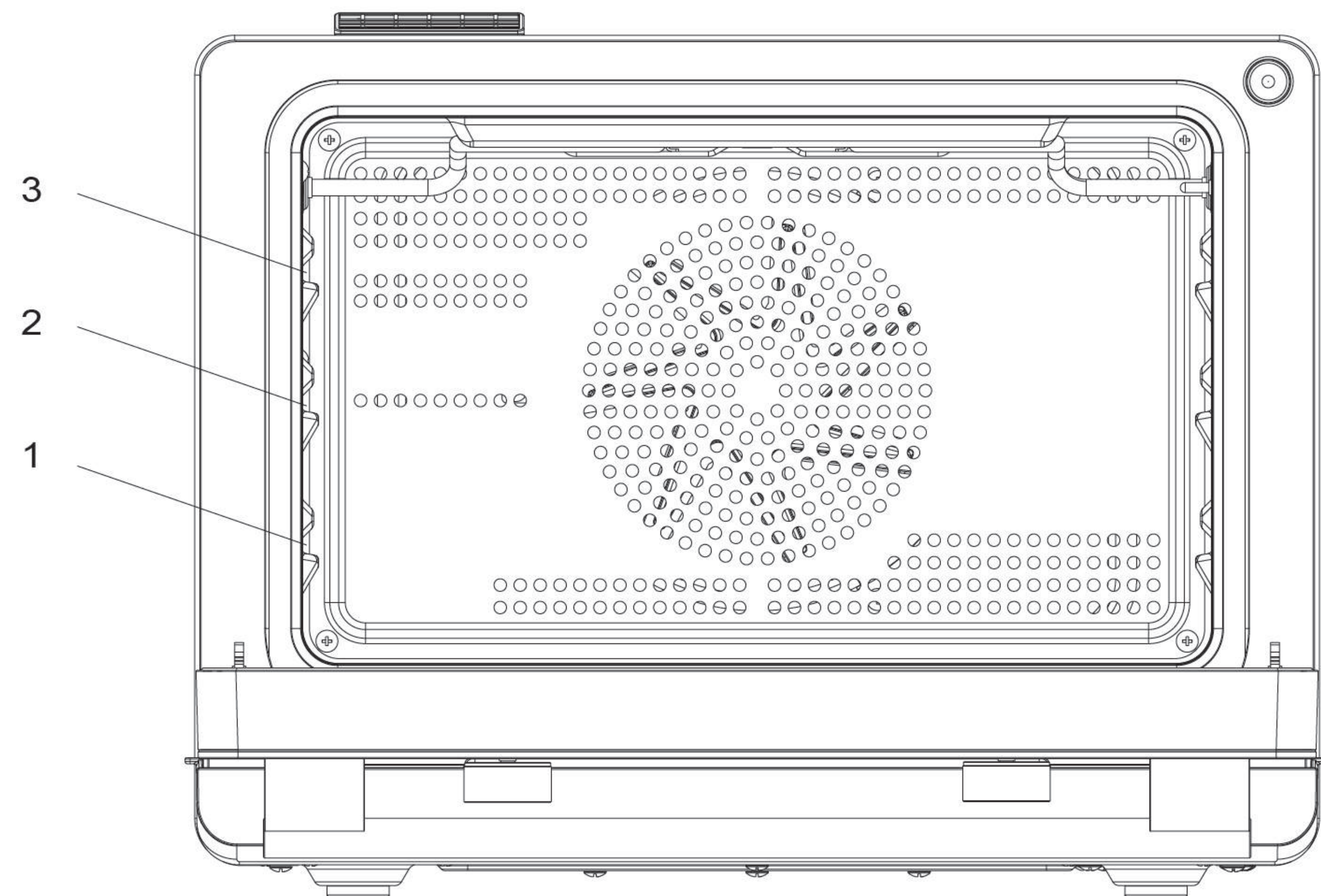


3. **Cooking completed.**



Recommendation

Tray placement



The second layer is recommended when cooking.

FAQ in cooking

1. Preheating time exceeds 20 minutes. First of all, check whether there is obvious air leakage on the door, whether the door seal rings are properly installed, and then check whether there is dirt on the temperature sensor inside the box.
2. Cooking time is too long. First of all, keep the door closed as much as possible, and then check whether the set temperature is too low and whether the door is properly closed or there is air leakage.
3. A lot of smoke is produced in the process of cooking. Check whether the box is timely cleaned and whether the dirt in the box is removed after each cooking.
4. There is a noticeable color difference in cooking. Check whether a proper cooking mode is selected, and lower the set temperature appropriately.
5. The door is not closed. The door must be closed when the machine is in operation. In the case that the door is not closed or fully closed, the word "preheat" or "Working" will blink and a prompt tone of buzzing will be given.
6. There is water accumulation in the cavity. A lot of steam is produced during cooking, and part of the steam condenses onto the wall of the cavity, resulting in water accumulation in the cavity. Please clean the water accumulation in a timely manner after use.
7. There is an unpleasant odor in the cavity. After several times of cooking, the residual moisture and grease in the cavity are not removed in a timely manner. Please clean the cavity in a timely manner to ensure it is dry and tidy.
8. Water drops from the underside of the cavity. Please check whether the condensation gutter is full of water. The overflow of water in the condensation gutter will cause water to drip from the underside of the cavity. Please remove the water in the condensation gutter in a timely manner after each cooking.

9. When opening the door, there is a lot of smoke/stream. To ensure the cooking effect, the cavity is designed with excellent airtight performance, so part of the smoke/stream produced during cooking remains in the cavity. When opening the door, please open it slightly by 10°-15° to early release the smoke/stream in the cavity; and then fully open the door.
10. Due to the difference in the cooking environment (such as voltage, temperature, and room temperature), the cooking effect will be affected. In this case, please adjust cooking temperature and time by yourself based on the cooking effect.
11. When using the baking function, please ensure that the cavity is dry and free of water, especially when baking cakes.

Packing list

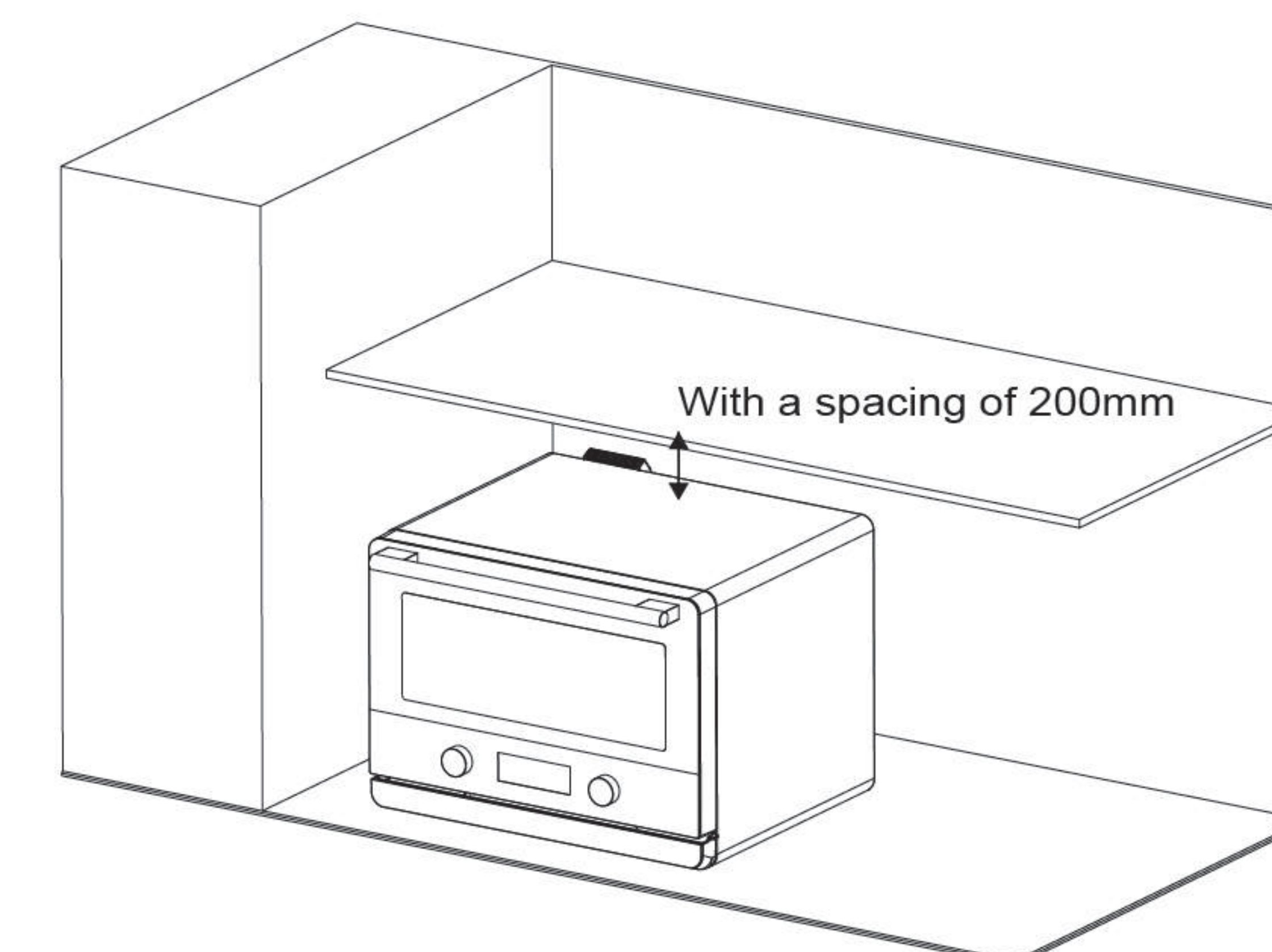
After the package is opened, please check whether each of the following products and accessories suffers from any defect or damage:

- If the Company or the seller is liable for such defects or damages, please contact the seller;
- If the user is liable for such defects or damages, please call the after-sales service hotline of FOTILE.

| | | | |
|----------------------------|------|----------------------------|------|
| ■ Complete machine | 1pcs | ■ Warranty card | 1pcs |
| ■ Heat insulating gloves | 1pcs | ■ Perforated steaming tray | 1pcs |
| ■ Operation Instructions | 1pcs | ■ Steaming and baking tray | 1pcs |
| ■ Steaming and baking rock | 1pcs | ■ Humidity-controlled chip | 1pcs |

Installation instructions

- Take out all accessories and their packages inside the cavity of the oven;
- Carefully check whether the oven is damaged. In case of any damage, please contact the dealer or after-sales service immediately;
- The oven should be placed stably and securely in a place where operation and maintenance are convenient, and slanting installation should be avoided;
- It is strict prohibited to install the oven and power sockets in places that may get damp or wet easily, and they should be used in a ventilated and dry environment without any corrosive gas, away from high temperature and steam;
- Do not put anything on the enclosure of the oven. If the complete machine is placed in the cupboard, please make sure that there is at least a 200mm distance between the top of the enclosure and cupboard.
- Placement location



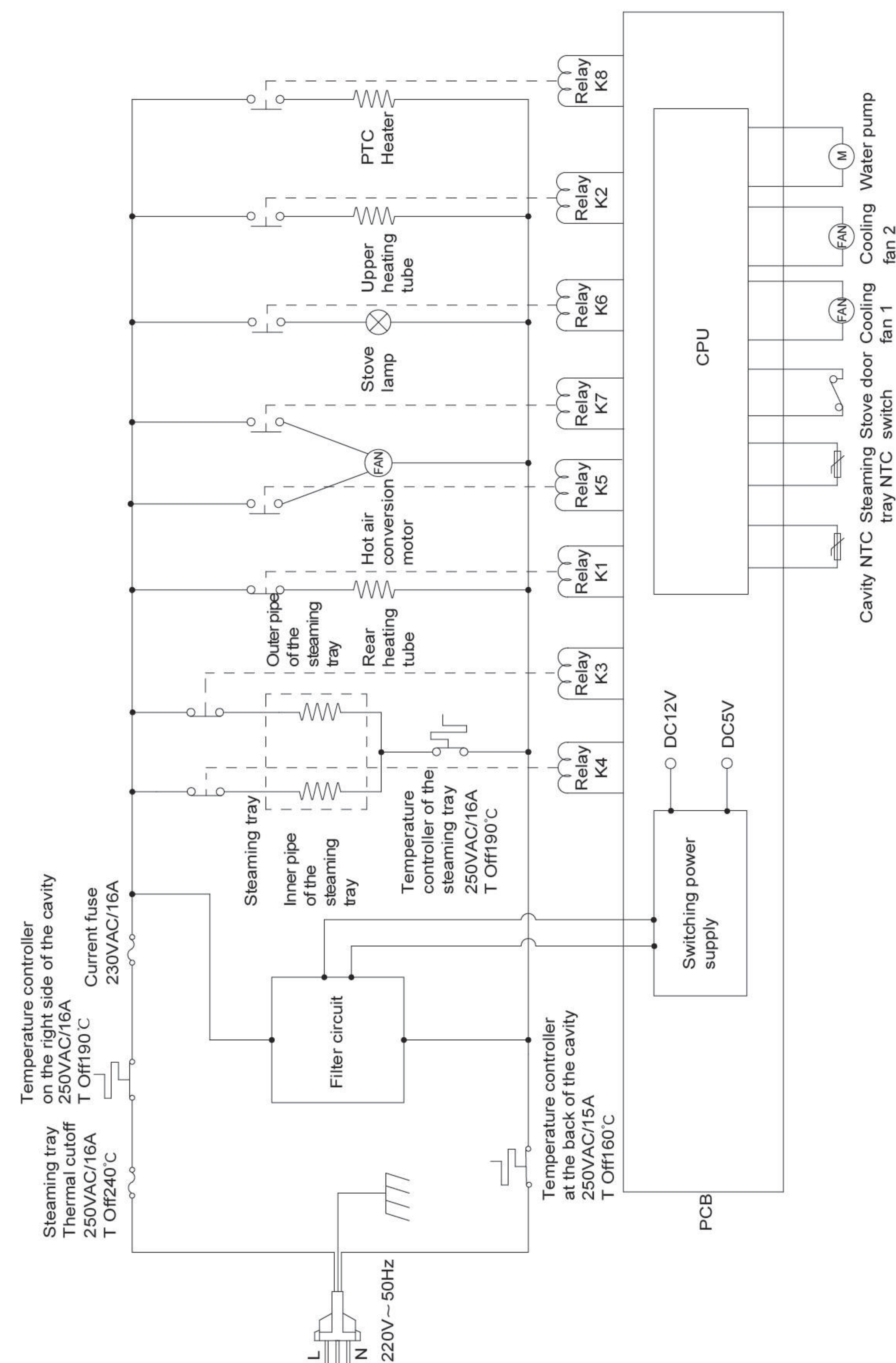
Main technical parameters

| | | | |
|-----------------|----------------|-------------------------------|--------------------|
| Model | HYZK26-E1 | | |
| Rated voltage | 220-240V | Heating temperature range (1) | 30°C -230°C |
| Rated frequency | 50-60Hz | Display mode | LEDdigital display |
| Rated power(2) | 2100W | Capacity | 26L |
| Lamp | 40W/230V~/50Hz | Net weight | 16kg |

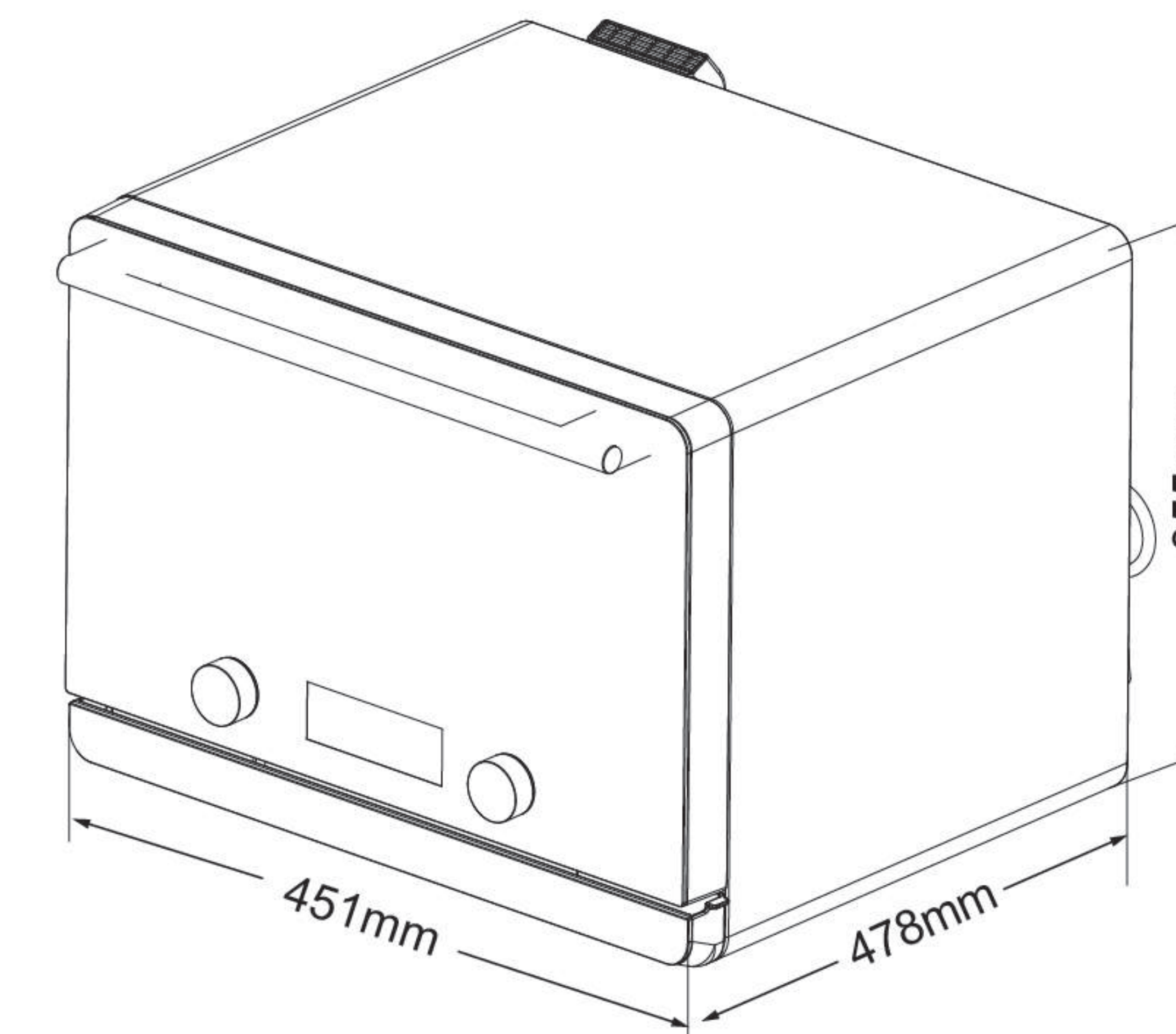
- (1) As this machine has no refrigeration function, the cavity temperature will not be lower than the room temperature.
- (2) When baking with hot wind, the temperature of the cavity center increases from the normal temperature (20±5°C) to 220±4°C, and the average input power is measured.

Electrical connection diagram

Main circuit diagram



Overall dimensions



Cleaning & Maintenance

General precautions

⚠ Caution:

The used cavity, door, handle, control panel, condensation gutter, and door sealing rings should be cleaned after each use, and power must be cut off before cleaning to avoid electric shock. Cleaning can only be conducted after the cavity is cooled, and the cavity must be completely dry before closing the door. In this way, the surface of the upper and lower cavity can be free of grease or other dirt, which is hard to be removed. Sometimes, it may cause the decoloration of the surface, and the grease deposition can also make the door sealing rings brittle, thus being prone to crack.

⚠ Caution:

All surfaces need to be cleaned with a soft sponge and cloth dipped in water and a little cleaning solution, and then they should be dried with a soft cloth. Do not use any detergent to clean this machine. The steam under pressure will bring permanent damages to its surface and accessories, and any loss caused thereby will not be borne by the Company. Neither the detergents, which contain alkali, soda, acid, or chlorine, nor clean sprays, detergents for dishwashers, or corrosive detergents, hard brushes, scouring pads, and wire brushes should be used. In addition, any sponge stained with corrosive agents should not be used, so as not to scratch the surface.

Door gasket

Please clean and dry the door gasket after each use. Please use cleaning sponges and warm water. As the door gasket may be perforated or cracked over time, in this case, please call the after-sales service center of FOTILE.

■ Steaming and cooking container

Please clean and dry the steaming and cooking container after each use.

■ Product cavity

Most cooking residues can be cleaned with a piece of cloth and gentle detergents, supplemented by some hot water. In those areas with poor water quality, there may be a layer of white sediment on the inner wall of the product, and it can be wiped with a piece of wet cloth, supplemented by a little vinegar, and then cleaned with clear water. Meanwhile, the water catcher and the hook groove of the water tank of the product should also be dried.

■ About water tank

1. The machine works only after pushing the filled water tank into the tank pedestal and confirming with a short press of knob 2.
2. If the "Water" icon on the display screen flashes with a prompt tone of buzzing, this indicates that there is no sufficient water in the water tank and the oven stops working. At this time, please add some water in a timely manner, push the water tank into the tank pedestal (ensure that it is pushed in place), and then confirm it with a short press of knob 2.
3. The Ventilation is to help the cavity dry. You can wipe the chamber firstly then start up the Ventilation function after each cooking is completed.

■ Cleaning and maintenance of stainless steel liner

1. Dilute 20g sodium carbonate decahydrate with 150g warm water, and wipe up oil stains on the liner with cleaning cloth dipped with alkaline water.
2. Close the product door, select "Steam Clean" mode (please make sure that the water tank has been filled with water), and start cleaning.
3. Soften oil stains on the liner. After completion of cleaning, repeatedly wipe up the liner with cleaning cloth dipped with alkaline water before oil stains are basically removed.
4. Select "Steam Clean" mode to clean the liner again.

■ Descale

When the product works for 50 hours with steam function, the icon of "Descale" flashes and will actively prompt you to do descaling and maintenance of waterway. The descaling steps are given below:

1. Add 200ml white vinegar (with acidity $\geq 6\text{g}/100\text{ml}$) and 200ml normal temperature water into the tank and mix them thoroughly.
2. Place the water tank back into the product, select "Descale" mode, and start descaling by pressing "Enter".
3. After "Descale" program runs for a period (about 25min), open the door when the buzzer sounds, clean the liner, and take out the water tank to replace 500ml water.
4. Place the water tank back into the product, close the door and press knob 2 to continue cleaning till the end of descaling.
5. Wipe up residual water on the liner, and open the door to remove unpleasant odor.

Cleaning of common stains

After use, please clean the liner by cleaning cloth, soft sponge or soft nylon brush dipped with solution mixed with warm water and cleaning fluid. The longer the stains remains, the harder it is removed.

Cleaning of stubborn stains

Stubborn stains such as those caused by baking are likely to be firstly soaked and cleaned with a wet sponge if cleaned. They can be scraped with a scraper suitable for glass surface, if necessary. They can be completely flushed with clean water after scraping.

Cleaning of relatively stubborn stains with an oven spray (neutral food grade).

★ Attentions

To keep the best cooking effect, the tank and accessories are recommended to be timely cleaned after each use.

In case of failure to timely clean them, accumulated oil stains will lead to have difficulties in cleaning of the tank and accessories, affecting your use environment and experience.



It is preferred to clean up dirt (such as spills of juice and cake pulp) when the tank or steaming and baking pan is still warm. For the avoidance of scald, please make sure that the tank is not very hot during cleaning.

To avoid the unrecoverable liner arising from yellowing, please clean up spills of juice and other acidic liquid timely because they may cause the yellowing inner container.

Troubleshooting

For your safety, please press the Power button to turn off the oven before troubleshooting.

| Faults | Cause analysis | Solution |
|--|---|---|
| No response after the power cable of the oven is plugged | Cause 1: No power on the power socket. | Contact a qualified electrician for inspection and repair. |
| | Cause 2: Loose power cable plug. | Re-plug the power cable plug. |
| | Cause 3: Loose connection wire between control panel and power panel. | Please call FOTILE after-sale service hotline to get service arranged. |
| Insensitive button | Cause 1: stains on control panel. | Clean up the control panel. |
| | Cause 2: Control panel faults. | Please call FOTILE after-sale service hotline to get service arranged. |
| The fan still runs after cooking | Cause 1: The temperature of the liner is higher than 70°C after the end of the roasting function. Within 20 minutes after the end of the steaming function. | Open the door to the oven for quick heat dissipation. The fan stops running after the liner with roasting function is lower than 70°C. The fan stops running 20 minutes after the end of the steaming function. |
| | Cause 2: Undamaged power panel or temperature probe. | Please call FOTILE after-sale service hotline to get service arranged. |
| Steaming and baking pan "Yellowing" | Steaming and baking pan will become yellow due to presence of uncleaned food. | After the steaming and baking stand/steaming and baking pan is soaked in the hot water, wipe it vigorously with the cleaning cloth. |
| The oven leaks | Cause 1: Water in the water catcher overflows. | Timely clean it with the cloth. |
| | Cause 2: The door is not fully closed. | Check whether there are foreign matters and dirt at the door, tank port and sealing ring. |
| | Cause 3: The water tank is not properly installed. | Check whether the water tank is fully pushed into the tank holder. |
| | Cause 4: Others. | Please call FOTILE after-sale service hotline to get service arranged. |
| Steam is generated but food cannot be well cooked | Cause 1: short cooking time. | Prolong cooking time. |
| | Cause 2: excessive food volume. | Cut the food into small pieces or conduct surface division. |
| | Cause 3: high food stacking layers. | Place the food at the middle and bottom of the cavity as close as possible to PTC heating plate. |

| Faults | Cause analysis | Solution |
|---|---|--|
| Steam is generated but food cannot be well cooked | Cause 4: inappropriate cooking ware. | Choose multi-hole cooking ware with short walls. |
| | Cause 5: others. | Please call FOTILE after-sale service hotline to get service arranged. |
| Display E2 | Short circuit/open circuit of steam generator NTC. | Please call FOTILE after-sale service hotline to get service arranged. |
| Display E3 | Abnormal communication between control panel and display panel. | Please call FOTILE after-sale service hotline to get service arranged. |
| Display F3 | Open circuit of cavity probe. | Please call FOTILE after-sale service hotline to get service arranged. |
| Display F4 | Short circuit of cavity probe. | Please call FOTILE after-sale service hotline to get service arranged. |
| Add water please | Low water level for water tank. | Fill the tank with an appropriate amount of water. |
| | Failed water pipeline system. | Please call FOTILE after-sale service hotline to get service arranged. |

Warning: If the oven still fails to work normally after the above troubleshooting, please call FOTILE after-sale service hotline.

This product must be repaired by a professional appointed by the Company in order to ensure the safety and correct use. If the product cannot be used normally due to the customer entrusting the person not appointed by the Company for repair or repair by customer himself/herself, even during the warranty period, it will not be repaired free of charge, and the Company shall not be liable for any property loss or personal injury caused thereby.

Customer service

In case of any abnormal condition during the use of the oven, please stop using it and unplug the power cable. Please call the FOTILE after-sale service hotline.

Free warranty precautions:

1. The users must hold the Sales Voucher and Warranty Card if required for repair. The product warranty period is started from the issuance date of the product purchase invoice, users properly keep the purchase invoice. If the users lose the purchase invoice, the warranty period shall be calculated by postponing the production date for 3 months according to the product code.
2. The following items are not covered by the free warranty and repair will be charged on condition that it is repairable and "Product Number" can be clearly identified on the packing box or the label of the complete appliance:
 - ◆ Damage caused by users due to improper handling, installation, use, maintenance and storage.
 - ◆ Failure and damage caused by using the product beyond the normal operating conditions (damage caused in the case that the voltage is higher than 264V or lower than 189V).
 - ◆ Products installed and overhauled by users themselves or the service personnel or service agencies not designated by FOTILE.
 - ◆ Discrepancy among the information on the Purchase Voucher and the Warranty Card and the product.
 - ◆ Damages caused by force majeure (such as natural disasters and wars).
 - ◆ Failure or damage caused in a case that the product is not used according to the Operation Instructions.