STEAM OVEN MANUAL

EIS-A-OV45S-03

General instructions

1. INSTRUCTIONS FOR USE

THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD
BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.
IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE

IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY COMPETENT PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.
THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

DO NOT USE METALLIC SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACES.
USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE OF THE OVEN.

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General instructions

DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.

DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.

DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES

WHERE FATS OR OILS COULD BE RELEASED.
FATS AND OILS MAY CATCH FIRE.

IF THE SURFACES ARE STILL VERY HOT DURING COOKING, DO NOT POUR WATER
DIRECTLY ONTO THE TRAYS. THE STEAM COULD CAUSE SEVERE BURNS AND
DAMAGE TO ENAMELLED SURFACES.

ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.

DON'T CLEAN THE GLASS DOOR BY ROUGH SCOUR OR SHARP KNIFE,
IF THE GLASS DOOR IS SCRATCHED,THIS WILL MAKE THE GLASS DOOR
INTO SHATTER.

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General instructions

2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS
FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE
INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED
OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN
FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY
SUITABLY SKILLED PEOPE.

BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA
ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT
THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.
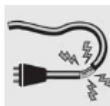
IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.
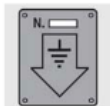
IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT IS SWITCHED ON BY ACCIDENT, IT MAY CAUSE A FIRE.

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General instructions

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.

DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.

DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.

DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.

DO NOT MODIFY THIS APPLIANCE.

DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.

The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.

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Instructions for disposal

3. ENVIRONMENTAL RESPONSIBILITY

3.1 Our environmental responsibility

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental responsibility

Our product's packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the

collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.
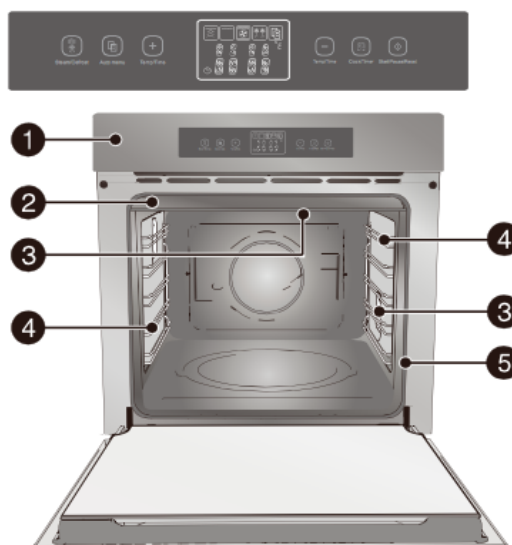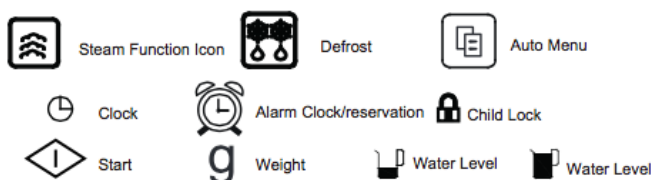
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Instructions for the user

4. GET TO KNOW YOUR OVEN

4.1 The Oven Diagram

1. **Control Panel**

2. **Roof liner**

3. **Inside light**

4. **Rack and tray support frames**

5. **Gasket**

4.2 Button Define

Steam Function Icon	Defrost	Auto Menu
Clock	Alarm Clock/reservation	Child Lock
Start	Weight	Water Level Water Level

4.3 Structure diagram

Control Panel

Handle

Door

Steam Plate

Steam Plate
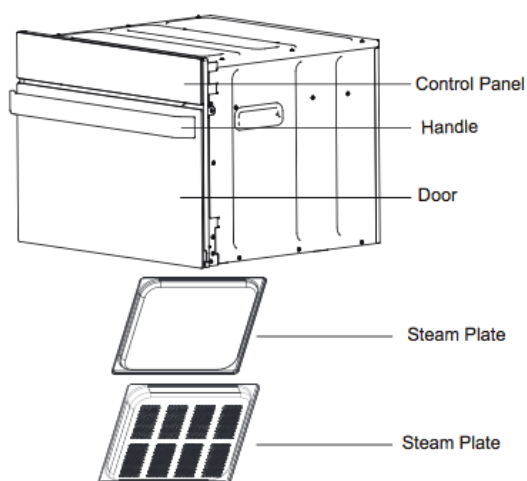
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Instructions for the user

4.4   Screen display rules

When Steam Oven power on, the display screen begin demo. and icons on screen begin flashing from left to right/ top to botton in 2HZ frequency. When all icons lighting on, they will flashing for two times and then flash off for a cycle. Press any button to setting water hardness(botton 4 "8" dispaly "soft" always lighting, upper 4 "8" display "DUR" always lighting.

When selected any function, if the funtion not start the icon will flash in 2HZ frequency, untill function starts the icon keeps lighting.

Under the situation of demo., standby, setting process or cooking ended, if do not push any button within 3minutes, the display screen will back to standby situation with LCD back light off. Press any button to wake up the LCD light.

During the cooking process, the LCD back light keeps lighting.

5. USING THE OVEN

5.1 Before using the appliance

Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.

Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.

Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in CLEANING AND MAINTENANCE.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

5.2 Description On functions

5.2.1 Setting Cooking time, temperature

Input cooking time/temperature: use time+, or time- to setting cooking time

0-9 hour 50 minutes: evry push for 1 minute

40C degree to 100C degree: every push for 5C degree.

Time+ for add ; Time-- for reduce; cycle setting

Press time+ or time-- for 1.5S, the setting automatically add or reduce.

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Instructions for the user

5.2.2 Clock Function:

Under standby situation, press clock/time button the hour bit begin flashing, ⊕ flashing; press time+ or time-- to setting hour bit, and then press clock/time button, hour bit setting ok; To begin setting minute bit, press time+ or time-- to setting minute bit, then press clock/time button to finish time setting. ⊕ keeps lighting, ":" flashing.

After clock setting ok, you can change the setting with the same steps above.

Clock setting is 24 Hours

During Working situation, it is allowed to check clock/time

5.2.3 Clock/timer Function

Under the situation of time setted ok, press clock/timing button, and time+/-- button to setting hour bit; then push clock/timing and time+/-- to setting minute bit; Finally press"Start/Cancel" button, 🕰 lighting, and setting OK.

5.2.4 Cooking reservation(Clock setted)

Under the situation of time setted ok, press clock/timing button, and "time+/--" to setting hour; Press clock/timing, and then "time+/--" to setting minute bit; According actual situation to setting cooking type(fire power, time).

Press start the reservated cooking is begin, reservated time begin to cook when beep twice. (Available reserve of steam, auto manual).

During setting process, 🕰 flashing. After setting ok, 🕰 keeps lighting.

After setting ok, it is allowed to check reservation by "clock/timing" button.

5.2.5 First time use

First time use or re-connection of power, press any button the screen display at button 4bit "8" of last setted water hardness(e.g. "soft") keeps lighting. Upper 4bit "8" display "DUR" keeps lighting, it need to re-setting water hardness, the operation process as below:

Setting water hardness and water checking level

a. Press "time+/--" to select water hardness, in 5seconds the display screen upper 4bit "8" shows - - - -, bottom 4bit "8" shows "0:00", 🫗 🫙 icon lighting.

b. If not press "time+/--" to select water hardness, it will default last time setting (e.g.: Soft)

c. When take water tank out from canvey, 🫗 🫙 icon begin flashing; Water checking chip begin check water level, after checking ok - - - - 🫗 🫙 icons all flashing off.

Water Hardness

Type	CA+MG （ppm）	EN [OEH]	FR [ODF]	DE [ODH]	botton4bit"8"
soft	0～150	0～11	0～15	0～8	SOFT
middle	151～350	12～25	16～35	9～20	MED
hard	351～500	26～35	36～50	21～28	HARD

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Instructions for the user

5.2.6 Add water
Full fill the water tank, it can meet 50-60minutes cooking. If the icon 🫗flashing, it need to add water. Max fill 0.5L to ensure the water not overflow when get the water tank back. Take care of overflow.

5.2.7 Water Level
The steam oven has 3 water levels, which comply with below percent:

🫗 (flashing) 0%-20% water;   🫗 (lighting) 20%-60% water;   🫙 (lighting) 60%-100% water

Do not add water in the tank when it is still in the cavey; Get the tank back into cavey 20 seconds later if take it out from cavey.

5.2.8 Empty Boiler Water

When shut off the oven, remaining water be draw back to tank while display screen shows "PUMP" at (upper 4bit "8"). The displays keeps still before water temperature in boiler reduce to 70C+/-5 C degree.

If display screen shows "FULL", It means water tank has too much water and it required to empty tank and the put tank back.

The water in tank may very hot, Take care of hot water

After water be draw back to bank, the display scree shows "BEP"(upper 4bit "8"), operate as below:
  a. Take out and empty water tank
  b. Dry water tank and put it into location box of canvey, clearn up the canvey space.
  c. Keep the oven door open, to let the cooking space cool down and dry.

Important: After cooking cycle, clearn up the water tank, it can avoid virus and linestone. Do not wash the tank with dishwasher.

When re-start cooking without moving out tank from cavey, display screen shows "DEP" warning. Press "Start/Cancel" button to cancel alarm. The cooking continues with water tank not moved out and clearn up.

5.3 Warnings and general advice for usage

 All cooking operations must be carried out with the door closed.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.

To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

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Instructions for the user

5.4 Steam functions Operation

a. When standby, press fire button to select steam function [icon] [icon] icons flashing, upper 4bit "8" dispaly "100C (default), botton 4bit "8" display "10:00"(default). Then press "start/cancel" to begin work, [icon] keeps lighting, [icon] flashing off.

b. Based on above a, it is allowd to re-setting temperature and cooking time, and then press "start/cancel" begin work, operation as blew:

　　b1: press "clock/timer" the upper 4bit "8" display "100C" and flashing, press "time+/--" to setting temperature and then press "clock/timer"(4bit "8" temperature keeps lighting), botton 4bit "8" display "10:00" begin flashing, press "timer+/--" to setting time, then press "start/cancel" begin work. [icon] Keeps lighting, [icon] flashing off.

c. When oven temperature come to setted temperature or 20 minutes later, default or setted cooking time begin countdown.

d. Cooking temperature range 40C to 100C, cooking time range 1minutes to 9hour50minutes.

5.5 Auto Menu

a. Auto menu has three series Meat, Fish, Vagetable; Press "Auto Manual" to select auto manual function. [icon] icon flashing, upper 4bit "8" display "MEAT", re-press to display "FISH", "VEGE", Press"Start/Cancel" to confirm selection, upper 4bit "8" displayed content keeps lighting. Then press "time+/--" to select menu type, display as the data listed below: Menu type and default temperature shows alternatively with 1S interval(upper

4bit "8" display), cooking time display at botton 4bit "8", icon flashing, press "start/cancel" begin to work. icon keeps lighting icon flashing off.

Meat Cooking

display	type	Default (℃)	Default (min.)	vessel	Water level
C-1	chicken	100℃	30：00	With hole	2
C-2	bacon	100℃	45：00	With hole	2
C-3	turkey	100℃	20：00	With hole	2
C-4	tenderloin	100℃	25：00	With hole	2
C-5	sausage	90℃	15：00	With hole	2

Fish Cooking

display	type	Default (℃)	Default (min.)	vessel	Water level
B-1	Trout	80℃	25：00	With hole	2
B-2	Shrimp	90℃	15：00	With hole	2
B-3	N. fish	80℃	18：00	With hole	2
B-4	mussel	100℃	25：00	With hole	2
B-5	Lobster	100℃	30：00	With hole	1/2

Vegetable Cooking

| display	type	Default (℃)	Default (min.)	vessel	Water level
A-1	Broccoli	100℃	20：00	With hole	2
A-2	Carrot	100℃	25：00	With hole	2
A-3	Potato mix	100℃	25：00	With hole	2
A-4	Potato	100℃	15：00	With hole	2
A-5	Asparagus	100℃	25：00	With hole	2

It is allowed to re-setting cooking temperature and cooking time, for setting steps please ref. above 5.4 b1 and 5.4 d.

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Instructions for the user

5.6   Defrost function

a. When standby, press fire button to select defrost function,   icons flashing, upper 4bit "8" display "40C"(default), bottom 4bit "8" display "25:00"(default), then press"start/cancel" button to begin work; icon keeps lighting, icon flashing off.

b. Based on above a, it is allowd to re-setting cooking time, and then press "start/cancel" begin work, operation as blew:

Press "clock/timer" the upper 4bit "8" display "20:00" and flashing, press "time+/--" to setting time and then press "start/cancel" begin work. Keeps lighting, flashing off.

d. Cooking temperature range 40C, cooking time range 1minutes to 9hour50minutes.

5.7 Modify data

All cooking functions data can be modified(time, temperature...) when cooking paused. As below instruction: Press "clock/timer" to enter data modify model. Cooking time begin flashing, press"timer+/--" to modify cooking time; Press:clock/timer" button, temperature begin flashing, press "time+/--" to modify temperature; Defrost can only modify cooking time, press "start/cancel" to begin cooking.

5.8   End Cooking

a. When setted cooking time over or press "start/reset" for 3s to end cooking functions, display screen shows "END" at bottom of 4bit "8", and it means the cooking is finished. Press "start/reset" or 3minutes later back to standby situation. Upper 4bit "8" display "VAP", means steam in the cavey begin to reduce, the steam come out from cavey under this function to ensure it do not has much steam when open the oven door.

b. At "VAP" situation, cooling motor keeps working untill cavey temperature come to 70C+/--5C, "VAP" flash off.

c. While the temperature at canvey cooling down, the motor draw water from tank to boiler to reduce the temperature, and when boiler temperature come to 70C+/--5C, it draw back to tank, display screen upper 4bit "8" show "PUMP", if shows "FULL" it means the tanks has too much water and it need to empty tank and re-locaation. When display shows "DEP" it means water had draw over in boiler, and tank can be moved out. Move out tank and dry it totally, let cooking space cooling down and clean it with fabric or sponge, keeps oven door open and make inside components dry.

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Instructions for the user

5.9   Clearning Water Concretion

5.9.1 Manual Clearning Water Concretion

a. When Oven Standby, press fire button and "Clock/timer" button for 3s, upper 4bit "8" display "ENTR" flashing, bottom 4bit "8" display "CAL" flashing, press "start/reset" to active clearning function. Upper 4bit "8" display "0:5L"(means 0.5L) flahsing, it means move out tank and fill up 0.5L suitabel clearning water into tank, and then put back tank into canvey. Press "start/reset" to begin clearning, the contents on display screen keeps lighting, the pump motor draw clearning up water from tank to boiler, and keeps water in boiler for 30 minutes.

b. After the clearning water immerse in boiler for 30 mintes, the pump motor draw back the clearning water from boiler into tank, upper 4bit "8" display "1:0L"(means1.0L) flashing and beep 3times, it remind user to move out tank and empty it.

c. Empty tank and clean it, fill 1.0L fresh water into the tank and put the tank back into canvey, press "start/reset" button to begin rinse, "1:0L(means 1L) keeps lighting. Rinse way as below:

d. Pump motor draw 1.0L frash water into boiler, and then draw back water from boiler into tank, it is a cycle. And it keeps working for 5 cycles. the first time rinse finished, upper 4bit "8" display "1:0L" (means 1.0L) flashing and beep 3times, it remind the use to move out tank and empty water. After empty tank, make it clearning and fill 1.0L fresh water into tank, then put the tank back into canvey, press "start/reset" button to re-begin rinse, after the second time rinse the bottom 4bit "8" display "END". Then move out tank, empty it and make it clearning and dry.

5.9.2 Auto Clearning Water Concretion

When use steam function, the water concretion will stays in steam generator no matter the water hardness is soft or hard. And the water concretion clearning time and frequency follows the water hardness and the use frequancy. Suppose the steam generator works 4day/week, and every day 30 minutes, that is per month 4x4x30minutes=8hours,the Oven need to clearn as below:

water	hardness	Cleaning time
1	SOFT	18month(144h)
2	MED	9month(72h)
3	HARD	6month(48h)

The Oven check the auto clearning time automatically according time setted and water hardness setted

The Oven check the auto clearning time automatically according time setted and water hardness setted, when auto clearning the upper4 bit "8" display "ENTR" flashing, botton 4bit "8" display "CAL" flashing. Follow below steps for operation:
a. If the water hardness modified during daily use, the cleaning time will calculated as modified data.
b. For safty consideration, the auto clearning process can not be paused, it last about 45 minutes.
c, During the cleaning process, if the power is off, the display screen shows the contents before power off when re-powerd, press "start/reset" to continu.
d. The Oven door is Open or Close, the clearning process keeps going.

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Instructions for the user

5.10 Child Safty Lock

Under Oven Standby situation, press "time+" and "time-" at the same time 2s, 🔒 keeps lighting, and then all buttons are invalid for functions. It can avoid the steam hurt to child if miss pressed. Press "time+" and "time-" at the same time for 3s, 🔒 flash off, the child lock dismissed, 🔒 flash off and back to standby situation.

5.11 Pause/Cancel

a. When door open

Press "start/reset" to concel setting or stop cooking, back to standby situation.

b. When door close

When cooking function setted ok, press "start/reset" to begin cooking
During cooking process, press "start/reset" the oven puase working, and re-press "start/reset" the oven begin work.
During cooking process, press "start/reset" for 3s, the oven back to standby situation.

5.12 Display Instruction

content	description
Cleaning water concretion	
SOFT	Soft water
MED	Middle hardness water
HARD	Hard water
CAL	Need clean，flashing-begin cleaning
0.5L	Fill 0.5L cleaning water
1.0L	Fill 1.0L cool water into tank
Tank	
RES	Tank no water or miss located
DEP	Need move out, Empty and put back
Reduce Steam and Draw water	
VAP	Steam is reducing
PUMP	Cool water into boiler, hot water into tank
FULL	Need move out, Empty and put back
- - - -	Water level checking
Icon	
🔒	Child safety lock
🚰	Water level
℃	temperature

Instructions for the user

6. CLEANING AND MAINTENANCE

⚠️ **NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.**

Cleaning stainless steel
To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

Cleaning the glass of the lid
To keep the glass surfaces in good condition they should be cleaned regularly after every use of the oven . Let it cool first.

Ordinary daily cleaning
To clean and preserve the surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft rag or microfibre cloth.

Food stains or residues
Do not use steel sponges or sharp scrapers as they will damage the surface.
Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the door glazing
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.
Do not use abrasive or corrosive cleaners for cleaning the door glazing.
(e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).
Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

Cleaning the inside of the oven
For the best oven upkeep, clean it regularly after having allowed it to cool.
• Take out all removable parts.
• Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.

7. WHAT TO DO IF...

a. No wind or weak wind

Wind motor not turning or wind motor power is cutted, if the motor power is cutted, it required to power off immediately and check motor power wire, or motor is broken and need to replace motor.

b. No steam come out for long time

The heater is broken and it need to replace heater.
The heater wires is broken or not connected, check the heater wires.

⚠️ Open the oven door during the cooking process, the oven light lighting, and cooking pause. And close the Oven door, the oven light off, press "Start/reset" to continus the cooking. Open oven door at standby situation, oven light on. The "start/reset" button is invalid at door open situation while other functions are valid.

8. INSTALLING THE APPLIANCE

⚠️ Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open.
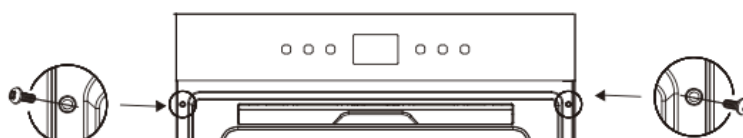
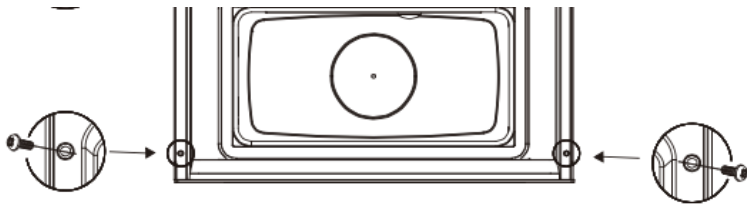We recommend installing the oven with the help of a second person.

The oven is designed for mounting into any piece of furniture as long as it is heatresistant.
The adjacent figure shows the general dimensions of the appliance.
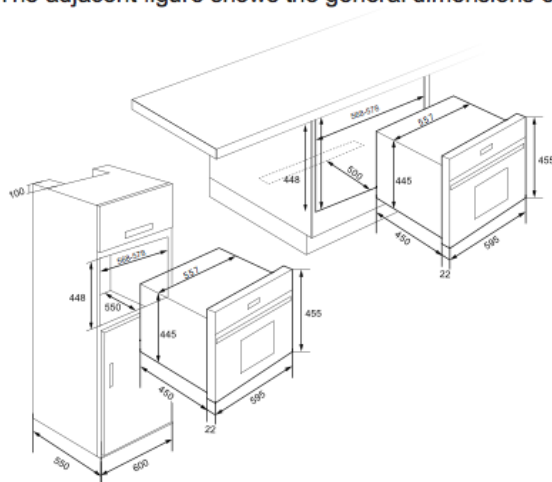
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Instructions for the installor 🔧

**Open the oven door, and fix the oven to intergrated kitchen with 4 selfscrew.
as above diagram.**

SPECIFICATIONS

Model	EIS-A-OV45S-03
Product Name	Steam oven
Capacity Cavity	35L
Rated Voltage/Frequency	240V~50Hz
Rated Power	1500W
Net Weight	31Kg
Gross Weight	34Kg
Outside Dimensions	W595xD522xH455mm
Oven Cavity Dimensions	W564xD550xH448mm

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