

Instruction Manual

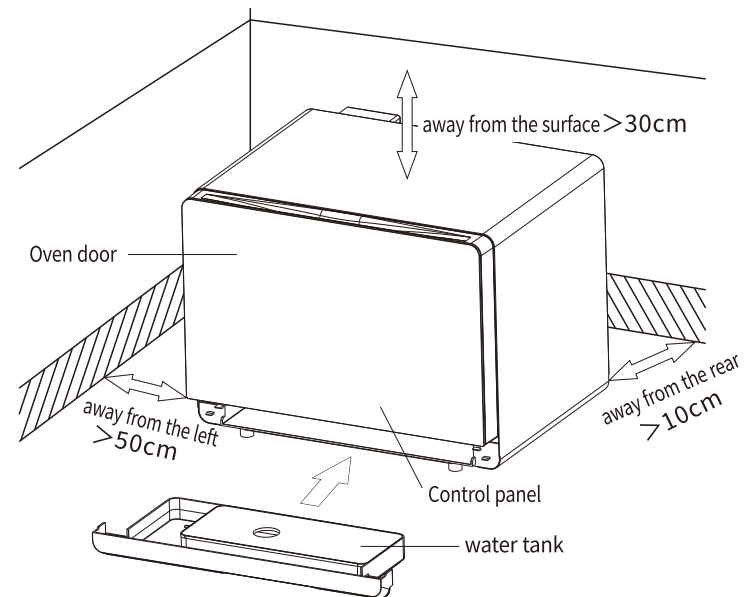
Model No.: TSO 25BK

Steam oven

Installation & Product structure

Below diagrammatic drawing is a reference to be used to help consumer to identify accessories of this appliance and the distance to keep from any object. If the appliance you received is different from this drawing, please refer to the actual appliance. The picture shown at below in this handbook are purely indicative

Attention: The appliance must be kept and placed following below instruction. The appliance is table top one only, not for built in appliance.



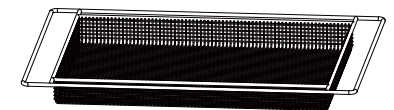
Universal Pan



Wire rack



Perforated Pan



Air fryer basket

Safety instruction

Warning

1. It is important to read this Instruction Manual through carefully in order to avoid to property loss and personal injury caused by improper use
2. The appliance must be installed, and repaired by delegated installation personnel. If the installation, adjustment, or maintenance was operated by other organization, or personnel, it will be possible to cause property loss and personal injury.
3. If any clause in this instruction book is in conflict with national laws, please subject to laws in force.

General attention

Danger

1. When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary. This electrical appliance operates at high temperatures which could cause burns. Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures.
2. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away.
3. Take the plug out of the socket before you start cleaning or servicing the appliance to avoid electric shock hazard.
4. This oven is designed to cook food. It must never be used for other purposes or it will cause fire.
5. Keep the appliance away from any gas pipeline. If there was gas pipeline located near to oven, it should be take proper protection on the pipeline to ensure it is no heat affection from the oven, such as wrapping the gas pipeline with iron tube.

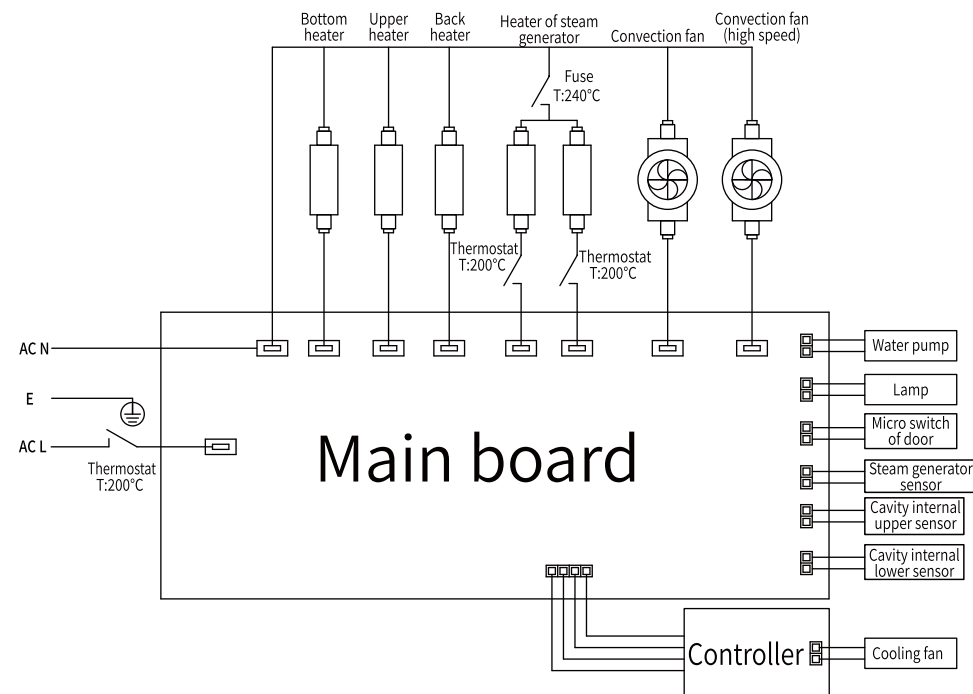
Warning

1. Never put any sundries on or in the thermoven;
2. The 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. Place the appliance on a level surface out of reach of children. Or it will cause burn, electric shock or other hazard.
3. Never put air-tight container into appliance to cook, it will cause hazard;
4. When in operation, do not put water onto the door glass to avoid glass explosive.
5. Please connect the power directly to the socket, do not attend to use extension cord of supply the power. Or it will possible cause fire because of bad condition cord;
6. If the appliance has any fault during operation, please stop using it immediately and refer to "Frequently asked Questions and Solutions" to carry out corresponding treatment;
7. Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away;
8. Before plugging into the mains, make sure that: The mains voltage corresponds to the voltage indicated on the rating plate. Using qualified air switch or anticreeping switch is necessary to connect the appliance;
9. Avoid to any heavy item pressing the cord;
10. Must keep the appliance and power cord away from any inflammable and explosive dangerous goods. Or it will damage the appliance and cause explosion hazard;
11. The power line must be maintained and replaced by delegated personnel if it was damaged;

Technical Parameter

Typ	Counter top combi steam oven
Model No.	TSO 25BK
Voltage	220V-240V
Frequence	50 Hz/60 Hz
Power	2000 W
Capacity	25L
Dimension(WxHxD)	450 x 345 x 440 (mm)

Wiring Diagram



Error code & trouble shooting

Error code	Trouble description	Trouble shooting
E1	Cavity internal sensor failure	Cut-off supply, and contact the after-sales service
E2	Water path failure	
E4	Heat elements failure	
E5	Connection failure	
No respond after connect socket	No power supply	
	Connection failure of Control panel	
Lamp does not light up	Lamp is damaged	
	Connection line of lamp is damaged	
There is steam but food is not cooked	Cavity internal sensor failure	
	Steam pipe is damaged	
Control panel can't be operated	Controller failure	
Abnormal noise	Cooling fan is damaged	
	Convection fan is damaged	



Warning

12. Please use proper perforated Pan container to avoid fire caused by oil drop;
13. The dishes only allows to be put on the pan. If may cause hazard if they are placed on the button of the cavity directly;
14. There is a heat at the inner side of the handle while appliance was operating, please be caution not to be burn ;
15. The appliance cavity may still at high temperature after the cook was finished. Never clean the cavity before the it is fully cool down or it will cause burn ;
16. The appliance can not be operated with external timer or remote system;
17. Never put or keep the appliance under the water.
18. This appliance is intended to household used only.
19. This appliance can be used by children aged from 8 years and above and person with reduced physical,sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliances in a safeway and understand the hazards involved.
20. Cleaning and user maintenance must not be made by children without supervision.
21. Children must not play with the appliance. Cleaning and user maintenance must not be made by children unless they are older than 8 and supervised. Keep the appliance and its power cord out of reach of children less than 8 years.
22. If the supply cord is damaged, it must be replaced by the manufacturer, its sevice agent or similarly qualified persions in order to avoid a hazard.



This symbol reminds users that when the oven is working, the temperature of the oven cavity and surface will rise, please pay attention to the high temperature on the surface to prevent injury.



Attention

1. Do not attempt to put heavy weights, lay or sit on the oven door;
2. Never tough the power cable or plug with wet hand or barefoot condition;
3. Never use roughness cloths or sharp metal blade to clean the oven door, or it will cause damage to the glass and easy to explored;
4. It is suggest to place the appliance onto firm platform.Never install and operate the appliance under the strong light facility or on plastic shelf, or it will cause the appliance be out of shape or explosive hazard;
5. Lift from the bottom of the product and handle it lightly. Never lift with appliance' s handle as supporting point or it will cause appliance damaged;
6. Never use steam cleaner;
7. The heat element can be only controlled, connected with corresponding control panel system. Or it will potentially cause appliance damaged and danger to user;

Packing List

Please check if below part are all in the package.

NO.	Item	Qty
1	Steam oven	1
2	Universal pan	1
3	Perforated pan	1
4	Wire rack	1
5	Air fryer basket	1
6	User manual	1

! Attention

This product is equipped with a power cord approximately 1.2 meters long. Users are required to use a 10A socket, and the socket must be connected to a leakage protection switch.

How to operate

Initially use the oven

1. Please peel off the film on the glass door (if it has).
2. Please clean up the surface and inside of the oven with clean wet cloth.
3. Before use the product, please filled up the water tank and use steam mode with 100°C、45 mins to remove odor first.

● Control panel and display



● Default value and adjustable range of each mode

Icon	Functions	Default time	Default temp	Time range	Temp range
	Steam	20min	100°C	5min~2H	60-100°C
	3D Heat	20min	165°C	5min~2H	100-230°C
	Steam&Grill	20min	175°C	5min~2H	100-230°C

Common problems and solutions

! Attention

Be sure to shut down and unplug the power plug before repairing

1、The MAX water level of the water tank

There is a MAX water level line on the water tank. please add water to this MAX line to extend the cooking time. Do not fill in water beyond the MAX line to avoid water splashing out when pulling the water tank.

2、Reminder of water shortage

When the water shortage symbol is shown and with beep, cooking will be stopped, please add water into water tank.

3、About the choice of cooking utensil

When choosing a cooking utensil for steam, please choose a porous container as much as possible. The depth of the container should not be too deep. The height of the steamed food should be 3~5cm, so that the steam can contact the food more to ensure its taste.

4、The first use of the product produces a burnt smell

Since the heater isolation will produce odor or smoke after high temperature, it is recommended to fill the water tank and steam for more than 45 minutes for first time using, and let the oven cool down before formal cooking.

5、Not used for a long time

If the product is not used for a long time, please clean the inside and use any baking mode to dry the remaining water in the cavity to avoid bacterial growth and odor.

6、About the default time and temperature of cooking mode

The default temperature and time of each mode are obtained by our engineers through a large number of experiments under certain conditions in the laboratory. Under normal circumstances, it can meet the vast majority of cooking needs. If the food is not cooked when using the default temperature and time for cooking , you can consider extending the cooking time or increasing the cooking temperature. If the problem still occurs, please contact the company' s after-sales personnel for on-site repairs.

Maintenance

Precautions for cleaning and maintenance

1. After each use, the water in the water tank must be cleaned up in time to prevent excessive water from overflowing to the cabinet;
2. After using the steam mode, please pull out the remaining water in the water tank to prevent the remaining water from forming condensate or breeding bacteria in the water tank.

Attention

1. Do not use cleaners containing alkali/soda, acid or chlorine, nor use cleaning sprays, dishwasher cleaners or corrosive cleaners.
2. Do not use hard brushes, scouring pads, wire brushes and other hard cleaning tools that will scratch the surface of stainless steel.

Maintenance method

● Door assembly / display panel

The hard-to-clean dirt attached to the door can be cleaned with a neutral detergent, but not with a steel wire ball to avoid scratching the coating on the glass surface. After cleaning, dry it with a rag.

● Door seal





1. After each use, please wipe the product seal with a sponge soaked in warm water, and then dry the door seal with a dry cloth;
2. Do not use cleaning agents to clean the door seal tape, because some components in the cleaning agent may corrode the tape;
3. The door seal tape may be perforated or cracked due to long-term use. If this happens, please replace it with a new one;

● Cavity












1. After each use of the steam mode, please clean the cavity, use an absorbent sponge or a rag to wipe off the condensation on the cavity. It is best to open the door to dry the cavity;
2. After each use of the baking mode, please clean it up in time after the product has cooled down. The oil stains should be cleaned with a neutral detergent and wipe with wet cloth.

How to operate

● Default value and adjustable range of each mode

Icon	Functions	Default time	Default temp	Time range	Temp range
	Air Fryer	20min	165°C	5min~2H	100-230°C
	Upper & Lower Grill	20min	160°C	5min~2H	100-230°C
	Keep Warm	30min	60°C	5min~2H	Unadjustable
	Defrost	30min	58°C	5min~2H	Unadjustable
Dehydration		40min	85°C	5min~24H	75-85°C
Ferment		30min	38°C	5min~24H	Unadjustable

● Function instruction

Icon	Functions	Function Description
	On/Off/Preset	Switch on/off, delay start.
	Steam	Using steam to cook food
	3D Heat	Using heaters and convection fan to cook food
	Steam&Grill	Using heaters and steaming to cook food
	Air Fryer	Using back heater and convection fan to cook food
	Upper & Lower Grill	Using upper & lower heat to cook food
	Menu	Enter into prepared- setting recipes list
	Time/Temp	Set time and temp
	Lamp	Turn on/off lamp
	Increase	Increase time or temp
	Decrease	Decrease time or temp

How to operate

● Function instruction

Icon	Functions	Function Description
	Keep Warm	Heat food and keep warm
	Defrost	Defrost frozen food
	Pause /Start/unlock	Start or pause the cooking process, or lock/unlock
	Child Lock	If this icon light on, means all icons are locked, can't operate
	Time/Temp indicator	If this icon light on, means it is setting the temp or show the temp
	Delay start	If this icon light on, means it is under delay start
	Water indicator	If this icon light on, means need to add water into water tank
	Menu	If this icon light on, means working under prepared-setting recipes

● Operation Steps of normal cooking

Activate product→Select cooking mode→Setting time/temp→Start to cooking→ END

Step 1: Activate product

Connect power:

Press to enter into standby mode.

Step 2: Select cooking mode

Press or or or or to select cooking mode.

Step 3: If adjust the time and temperature, press , the temperature flash, press to adjust the value, press again to adjust time.

Step 4: Press to start cooking.

Step 5: The display will show END when cooking progress is finished.

● Operation steps of keep warm/defrost

Step 1: Activate product

Connect power:

Press to enter into standby mode.

Step 2: Press or

Step 3: If adjust the time, press , the time flash, press to adjust the value.

Step 4: Press to start cooking.

Step 5: The display will show END when cooking progress is finished.

Auto Menu

Cooking mode	No.	Recipes	Default temperature	Default time
3D grill	075	Pork chops	180°C	17min
	076	Steak	230°C	10min
	077	Ribs	180°C	35min
	078	Lamp ribs	190°C	33min
	079	Honey-stewed BBQ pork	160°C	40min
Upper& lower grill	080	Baguette	200°C	30min
	081	Whole wheat bread	170°C	30min
	082	Scallion floss bread	180°C	20min
	083	Cheese cake	140°C	60min
	084	Chocolate cake	140°C	35min
3D grill	085	Puff	180°C	25min
	086	Souffle	160°C	30min
Upper& lower grill	087	Jujube cake	140°C	40min
3D grill	088	Toast	165°C	40min
Upper& lower grill	089	Egg yolk crisp	160°C	30min
	090	Macaron	160°C	15min
	091	Muffin	175°C	28min
	092	Chiffon cake	140°C	38min
	093	Croissant	180°C	22min
3D grill	094	Saury	200°C	18min
	095	Vegetable	160°C	15min
	096	Herb roast chicken	180°C	45min
	097	Pork diced	170°C	20min
Air fryer	098	Fench fryer	210°C	30min
	099	Fried chicken nugget	220°C	23min
	100	Popcorn chicken	200°C	30min



Auto Menu




Cooking mode	No.	Recipes	Default temperature	Default time
Steam&grill	045	Chicken	190°C	45min
	046	Trotters	200°C	40min
	047	Squid	180°C	18min
	048	Shrimp	180°C	15min
	049	Pigeon(artificially bred)	195°C	21min
	050	Oysters	180°C	15min
3D grill	051	Chicken	180°C	45min
	052	Chicken wings	190°C	20min
	053	Pangasius	190°C	15min
	054	Steak	230°C	10min
	055	Kebabs	200°C	18min
	056	Shrimp with garlic	180°C	15min
	057	Oysters with garlic	180°C	15min
	058	Seafood pizza	200°C	10min
Upper& lower grill	059	Potato slice	220°C	25min
3D grill	060	Corn	200°C	21min
	061	Purple sweet potato	190°C	45min
Upper& lower grill	062	Fruit pizza	210°C	10min
	063	Cheese toast	190°C	11min
	064	Cookies	200°C	20min
	065	Milk bread	165°C	20min
	066	Egg tart	195°C	20min
	067	Walnut crisp	190°C	24min
	068	Bun slice	200°C	10min
3D grill	069	Teriyaki Chicken Nuggets	180°C	23min
	070	Baked seafood with rice	200°C	12min
	071	Salmon	220°C	15min
	072	Oatmeal	180°C	18min
	073	Eggplant	180°C	18min
	074	Flammulina velutipes	215°C	20min

How to operate

● Operation steps of Delay start

Step 1: After select the cooking mode(follow above step 1,2,3 of normal cooking)

Step 2: Press  and hold, then the display will show  .

Step 3: Press  , then press   to adjust the time.



Step 4: Press  to start delay start.



● Operation steps of Menu

Step 1: Activate product

Connect power

Press  to enter into standby mode;

Step 2: Press  , display will show  .

Step 3: Press   to select the recipes code.

Step 4: Press  , then press   to adjust the time.

Step 5: Press  to start cooking.

● Operation steps of steam clean

Step 1: Activate product






Connect power:

Press  to enter into standby mode.


Step 2: Press  , and press   to select the Clean.

Step 3: Press  to start.

Tips:

- 1.During cooking, press  and hold for 2s to lock or unlock the control panel.
- 2.During cooking, could press  to pause progress, then could press  to adjust time or temperature, then press  to restart.
- 3.During cooking, if want to finish cooking, press .
- 4.Suggest to add the pure water into water tank if want to use the steam or steam&grill mode.

Tips

- **Food is not cooked:** Suggest to put food in flat utensil, and cut food in small pieces will help to cooked well, and sometimes will need to adjust the cooking time.
- **Still remind to add water after fill in some water in water tank:** please fill in water to the MAX level of tank, and press  to reset.
- **Water shortage remind:** The indicator will light on and beep sound when there is no more water in water tank, please fill in water to MAX level.
- **Extended cooling:** The cooling fan will continue work for more than 3 mins after pause or finish cooking to cooling down the oven
- **Lighting:** the lamp will turn off after start work 2 mins, can press the lamp button to turn on/off during working
- **Standby mode:** In standby mode , if there is no operation within 5 min, the display will turn off.

Auto Menu

Cooking mode	No.	Recipes	Default temperature	Default time
Steam	001	Chicken soup	110°C	75min
	002	Fish	100°C	15min
	003	Pork ribs	100°C	25min
	004	Egg	100°C	17min
	005	Scallop	100°C	10min
	006	Cabbage	100°C	25min
	007	Pork mixed rice flour	110°C	40min
	008	Crab	100°C	15min
	009	Steamed cake	100°C	25min
	010	Milk custard	100°C	26min
	011	Steamed bun	100°C	25min
	012	Sweet potato	100°C	45min
	013	Corn	100°C	15min
	014	Vegetable	100°C	12min

Auto Menu

Cooking mode	No.	Recipes	Default temperature	Default time
Steam	015	Fish head with chopped pepper	100°C	15min
	016	Abalone	100°C	15min
	017	Fish slice	100°C	10min
	018	Meat patty with mushroom	100°C	24min
	019	Stewed bird's nest	100°C	25min
	020	Tremella lotus seed soup	110°C	50min
	021	Stewed pear with lily bulb	110°C	80min
	022	Dumplings	100°C	20min
	023	Lamb slice	110°C	30min
	024	Pork with Taro	110°C	60min
	025	Ribs with sticky rice	110°C	90min
	026	Chicken feet	100°C	25min
	027	Loofah with garlic	100°C	12min
	028	Pumpkin with garlic	100°C	25min
	029	Tofu	100°C	15min
	030	Potato	100°C	41min
	031	Rice	100°C	37min
	032	Coarse cereals	100°C	12min
	033	Chinese soft-shelled turtle with wolfberry	100°C	30min
	034	Homemade snacks	100°C	15min
Steam&grill	035	Sweet potato rice	100°C	40min
	036	Eggplant	100°C	12min
	037	Loofah with shrimp	100°C	13min
	038	Pork slice with mustard	100°C	20min
	039	Rice with fruit and vegetable	100°C	37min
	040	Chicken with mushrooms	100°C	26min
	041	Pork belly	210°C	23min
	042	Drumsticks	210°C	23min
	043	Sausage	180°C	15min
	044	Duck leg	195°C	60min