

FOTILE

User 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**

HYZK32-E3

* Some pictures in the Instructions are schematic diagrams, they are for reference only. In case of any inconsistency between the picture and the real object, the latter shall prevail.

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Contents

Contents	1
Introduction to Product Structure	2
Precautions	2
Quick Operation Guide	9
Control Panel Diagram	9
Precautions Prior to Use	11
Operation Guide for the Integrated Machine	14
Suggestions on Use	19
Location of Steaming & Baking Grill	19
Common Cooking Questions	19
Packing List	20
Installation Instructions	20
Main Technical Parameters	21
Electrical Connection Diagram	22
Product Dimensions	22
Suggestions for Maintenance And Cleaning	23
Common Fault Identification and Troubleshooting	25
Customer Service	27

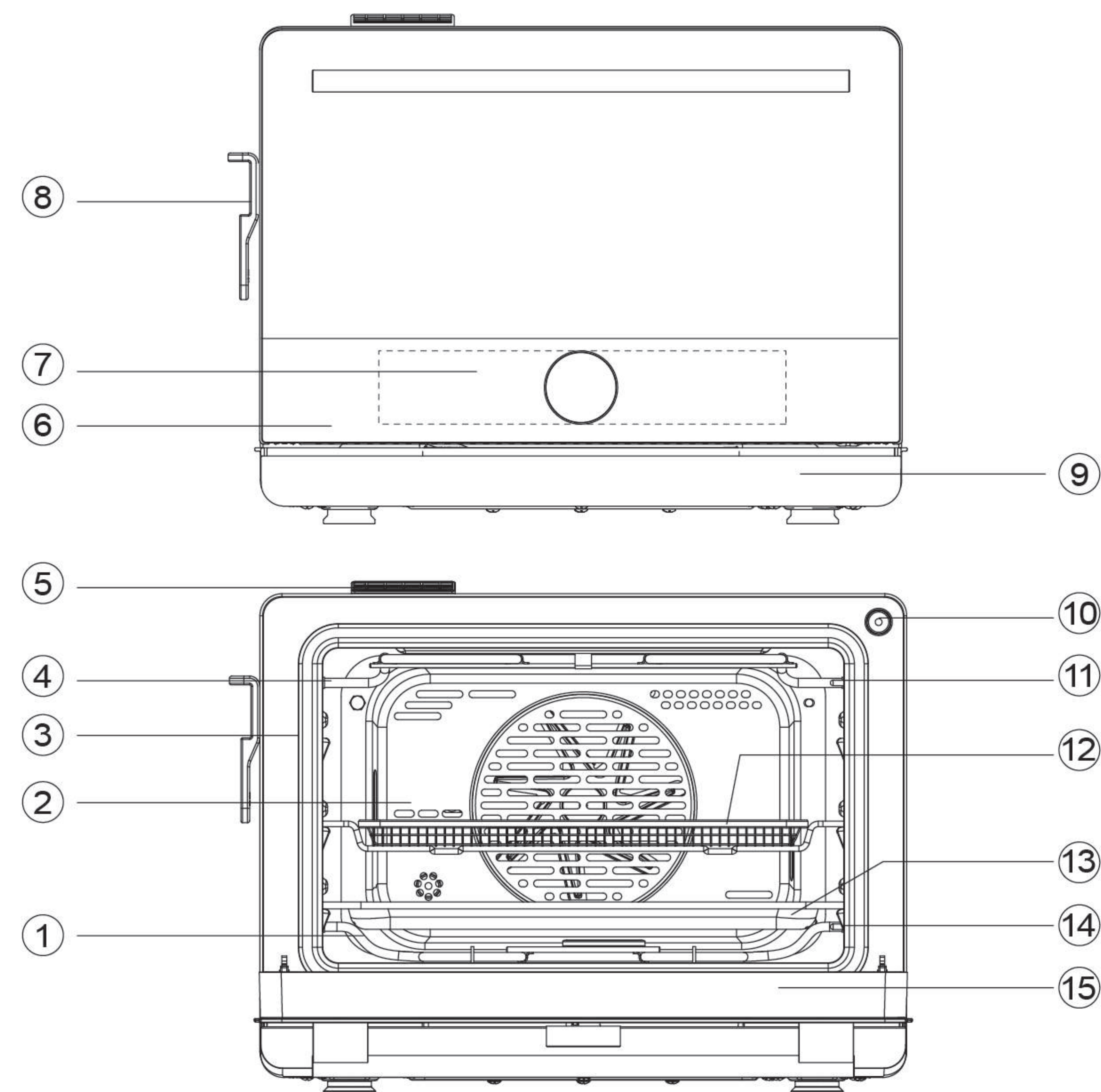
Dear Users, thanks for your choice of FOTILE series products. Please read through the User Manual to be familiar with the safety information, operation, maintenance and repair of the Combi Oven (later referred to as the oven) and enjoy the brand-new pleasure of cooking.

Please do read the manual thoroughly before use, and operate this product in accordance with the manual. The User Manual is important to maintaining the product in good working condition. In case of any product failure due to improper operation, you will lose your right of warranty, direct or indirect, it will not be accepted by any FOTILE authorized service center. Mean-while, we suggest you contact local authorized after-sales service centers of FOTILE for maintenance 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 your product if you need services.

Introduction to Product Structure



- | | | | |
|---|---------------------------|---------------------------|-----------------------------|
| ① Lower heating tube | ② Hot-air fan damper | ③ Door seal ring | ④ Upper heating tube |
| ⑤ Exhaust grille | ⑥ Control panel | ⑦ Display screen | ⑧ Humidity-controlled liner |
| ⑨ Trough-type water receiver + water tank | ⑩ Door control switch | ⑪ Upper temperature probe | ⑫ Steaming and baking grill |
| ⑬ Ovenware | ⑭ Lower temperature probe | ⑮ Door | |

Precautions

In order to prevent users from injury or product damage, please take note of the following caution signs.

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

Classification by degree of hazard and damage

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

	Caution	Ignoring this sign and any improper operation could result in personal injury or property damage.
	Recommendation	For safe and proper use of this product, the following contents are listed for reference.

Icons 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.

The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children being supervised not to play with the appliance.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

This appliances is intended to be used in household and similar applications such as:


















-staff kitchen areas in shops, offices and others working environments;






-farm houses;






-by clients in hotels, motels and other residential type environments;

-bed and breakfast type environments.













Danger	
	Do not allow children and people with mobility problems to use this product without supervision, and do not place the product within the reach of young children, otherwise, scald, electric shock and other accidental injuries may be caused.
	The integrated machine cannot be operated with an external timer or an independent remote control system.
	Do not place aluminum foil, ovenware, or utensils directly at the bottom of the liner, as this will cause heat to accumulate and thus damage the integrated machine.
	Do not add cold water to any food baked at high temperature, as this could cause serious burns by steam generated.

 Danger	
 Prohibited Do not clean the glass of integrated machine with any rough abrasive cleaner or sharp cleaning tool, as this could scratch the glass surface or even break the glass.	 Prohibited Do not use the integrated machine to heat any canned food which is uncovered, as explosion may occur and cause injury or damage due to excessive pressure building up. (e.g. open the shell with a knife when chestnuts are baked.)
 Prohibited Do not touch the integrated machine with wet hands and on naked feet.	 Prohibited Never use the oven when there is a loose electrical plug or wire, as this can result in electrical shock, short circuit, or a fire.
 Prohibited Do not clean this product with a steam cleaner.	 Prohibited Do not use a multi-functional socket connected with multiple plugs.
 Prohibited Do not place anything on the glass door when it is fully opened.	 Prohibited Do not immerse the power cable, the plug, or any other part of the integrated machine in water or liquid to avoid a fire or danger.
 Prohibited It is forbidden to place the following items in the integrated machine for baking, such as paper, card, plastic, cloth and inflammable plastic.	 Strict Implementation Do not use the oven near any flammable items such as heat source, gas and alcohol, or in the high temperature environment.
 Strict Implementation To avoid fire hazard, keep the integrated machine away from the inflammables or do not cover it with inflammables such as curtains, fabrics and equivalent goods when the integrated machine is working.	 Strict Implementation When unplugging the electrical cord from the electrical outlet, please hold the end of the plug when pulling it from the outlet. Please do not unplug the power cable with your hands, as it may cause danger such as electric shock, short circuit, or fire.
 Prohibited Do not use the integrated machine to store any item.	 No Dismantling! Only authorized FOTILE technicians may dismantle the oven or replace parts.
 Hot Surfaces Avoid cleaning the liner bottom right after use as temperature of the liner bottom is still too high. It is necessary to wait for the liner to cool down before cleaning.	 Strict Implementation In case of any fault of the integrated machine, please cut off the power immediately and handle it accordingly as per the 'Common Fault Identification and Troubleshooting!'.













 Danger	
 Hot Surfaces Please wait 30-60 seconds before opening the door of the integrated machine when its cooking is finished. As steam will come out from the machine when the door is opened, please stay away from the integrated machine, so as to avoid steam burn.	 Prohibited To reduce risks for your kid, please do not use the integrated machine as a game prop to your kid, and do not allow your kid to play near the integrated machine.
 Strict Implementation In case of any abnormal phenomenon, press the Power button to turn off the integrated machine and unplug the power plug or cut off the main power, and immediately call the FOTILE "Happiness" service hotline. Electrical shock and fire etc. can be caused when the oven continuously operates under abnormal conditions.	 Prohibited The integrated machine 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. It does not support any other purposes and it may pose a danger if used for other purposes. FOTILE is not responsible for damages or injury caused by improper usage.

 Warning	
 Strict Implementation If plastic containers are to be used for cooking, their manufacturer must declare that they are suitable for the oven. Other types of plastic container will be smelted at high temperature and even damage the integrated machine or cause fire hazard.	 Strict Implementation Please wear the insulated gloves to put the food in the hot integrated machine, stir or take the food and adjust the grill and the ovenware to prevent skin burns from heating elements or the liner wall.
 Strict Implementation If the service location is infested with rats or insects, please attach special importance to keep the integrated machine and its surrounding environment clean and sanitary. FOTILE is not responsible for damage to the integrated machine due to rats or insects.	 Strict Implementation If your ingredient contains alcohol, high temperature can cause alcohol to evaporate and even burn when encountering heating elements. To avoid these dangers, please be sure to remove the alcohol before putting the food into the integrated machine.

 **Warning**

<p> If the flexible power cable is damaged, to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department, or similar departments.</p>	<p> When cooking with oil or grease, it is important to have someone take care of it, as there is a risk of fire if it overheats.</p>
<p> When cleaning the oven, the power must be cut off and attention shall be paid to using a neutral cleaning agent. At the same time, it is necessary to use a soft cloth to scrub to prevent scratching the surface.</p>	<p> Please do not allow children to play with plastic film and packaging boxes, as this may cause suffocation accidents. Therefore, please keep packaging materials away from children, and do not allow them to play with the packaging materials as toys!</p>
<p> If the integrated machine is used for keeping the food warm, please cover the food. The moisture in the food may corrode the integrated machine. The cover can protect it from corrosion and prevent the food from drying.</p>	<p> The electrical outlet being used shall be provided with reliable grounding cable to ensure safety. Do not connect the grounding wire to a gas pipe, water pipe, lightning rod or telephone line. Poor grounding may cause electric shock or other accidents.</p>
<p> It is forbidden to place any cooking utensils on the bottom of the integrated machine.</p>	<p> Any user is forbidden to touch the upper heating tube inside the integrated machine before it is absolutely cooled down. because the heating tube is the heat source of the integrated machine.</p>
<p> It is not allowed to connect this product with a long-range plug board because too long cable may cause overheating of the cable and thus lead to fire or power leakage when the oven is working.</p>	<p> This machine is provided separately with a 13A socket, and it is confirmed that the socket has good contact. Do not share it with other electrical appliances.</p>
<p> Please keep children away from the oven as accessible parts may generate heat during use.</p>	<p> Make sure to disconnect the oven from power supply before the lamp is replaced to avoid electrical shock.</p>

 **Warning**

<p> To enhance protection, it is recommended to wear insulated gloves when handling hot utensils. Avoid wetting the gloves, otherwise heat can quickly pass through the gloves and cause burns.</p>	<p> To avoid steam loss when cooking, do not open the door during the cooking process as much as possible.</p>
<p> It is recommended to fill the water tank with water before cooking, and ensure the water tank base is firmly fixed in place to prevent the oven from working failure because no water is pumped.</p>	<p> Do not open the shell of this product without authorization. It is dangerous to touch the connecting wires, electrical parts or structural parts, which may cause an electric shock or mechanical injury.</p>
<p> The integrated machine will become hot during use. Please note not to touch the heating unit inside the integrated machine and the door glass and the housing of the entire machine. Especially, children shall be kept away.</p>	<p> When observing or taking food out, first slightly open the door to allow a large amount of steam to escape, and then open the door to avoid direct contact with steam by hands or body parts, so as to prevent burns.</p>
<p> Please use pure water for cooking to prevent scale from accumulating and damaging the machine.</p>	<p> As steam will come out from the exhaust grille of the integrated machine during use and the external and internal surface of the door, please keep your kids at a safe distance from the integrated machine and remind them of the safety cautions.</p>
<p> If the door of the working integrated machine is opened, the integrated machine cannot be cooled down immediately. Be cautious to avoid burns.</p>	
<p> The integrated machine is not designed for outdoor use.</p>	<p> Do not place any cookware or cooking utensils on the bottom of the integrated machine.</p>
<p> During operation of the integrated machine, the surface temperature of front, left, right, and top sides of the product will rise. The area/surface labeled with "Hot Surface" will become very hot during operation. Please be cautious against scalding.</p>	

⚠ Caution

! Strict Implementation This product is for household cooking use only and may be dangerous if used for other purposes. FOTILE will not be held responsible if the product is used for purposes other than specified in the Instructions which result in personal injury or property loss.

! Strict Implementation In case of any abnormal function of the integrated machine, power it off and then power it on. If the problem still exists, handle it following the "Common Fault Identification and Handling".

! Strict Implementation For hygienic purposes, please pour out the remaining water in the water tank each time after use to avoid accumulation of condensate inside the machine.

! Strict Implementation Be sure to dry off the bottom of the water tank' hook groove every time the water is replenished before putting back in the oven.

⚠ Caution: Ignorance of this sign and incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.

FOTILE will not be responsible for any consequence arising from non-observance of Safety Precautions.

Recommendations

- Before the first use, please read the important information about safe use, operation and maintenance of the oven listed in the Operation Instructions to avoid accidents and damage.
- Clean it before the 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 the section "Maintenance and Cleaning". It is recommended to use a cleaning solution diluted with hot water to clean the liner wall of the integrated machine.
- Dry the condensate water groove using a soft cloth each time after the oven is used.
- After each use, open the integrated machine door and let the moisture inside the oven dissipate until it is completely dry.
- If the integrated machine will not be used for a long time, thoroughly clean it to avoid unpleasant odor. See the section "Care and Cleaning".
- Confirm that the voltage and frequency of your household power supply are the same as those of the integrated machine before you use it.
- Please ensure that this product is correctly and reliably placed on the cupboard before proceeding with the operation.

Recommendations

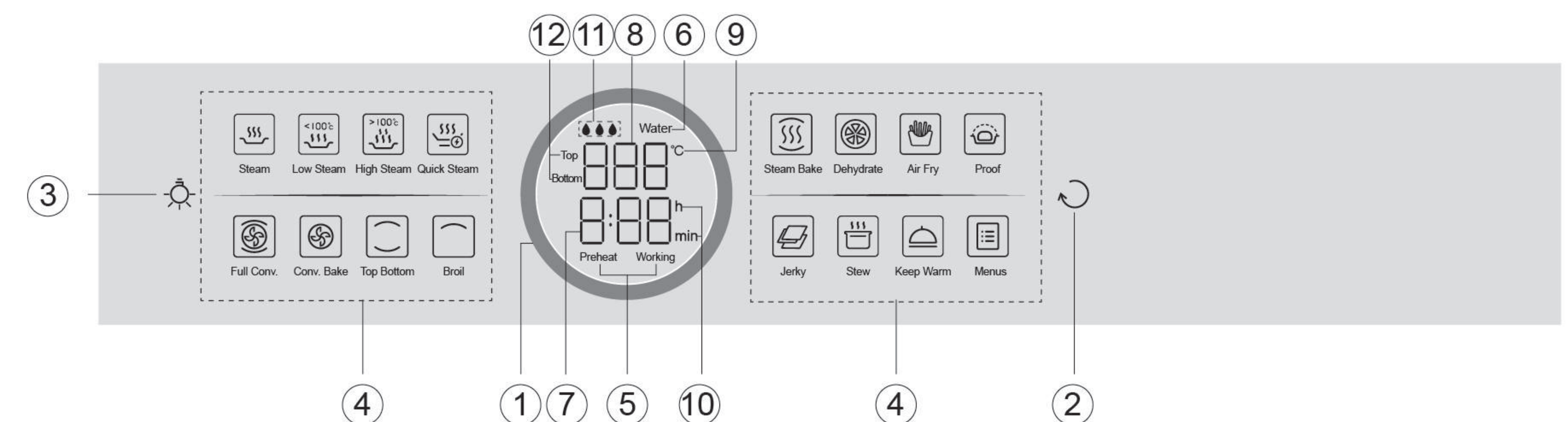
- After each use, please clean and dry the machine in a timely manner, as the condensed matter may cause corrosion to the machine over a long period of time.
- The integrated machine must be placed at a height safe and proper for opening and closing the door as well as taking out and putting in food while cooking. Otherwise, you might be burnt by the escaping steam. A proper working position also reduces the risk of burning as kids may put their hands on the door.
- When opening the door, be careful about the hinges, edges, and corners of the door. Do not touch them to avoid mechanical trauma.
- When cooking food, please be careful not to tilt the container that contains the food, causing liquid or food to flow out.
- When discarding or moving your integrated machine, please unplug its power plug first. The integrated machine shall be discarded in accordance with local laws and regulations.

Installation and Repair Safety

- The integrated machine shall be repaired by FOTILE serviceman and shall not be disassembled or assembled at will. Before the first use of this product, please read the important instructions on safe use, operation, and care in this 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 integrated machine before you use it.
- Ensure that the integrated machine is safe, reliable, and well grounded. In order to ensure the electrical safety of the integrated machine, it is necessary to ensure the correct and reliable connection between the machine grounding and the household power grid grounding, which is an essential safety requirement. If there is a problem with the household power grid and any resulting harm occurs, the manufacturer of this product is not responsible for it.

Quick Operation Guide

1. Control Panel Diagram



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

● Operation Buttons

- ① "Power" button: press the knob to start the device. Press and hold the knob for 3 seconds to shut down it.
- ① "OK" button: In the power-on state, press the knob to confirm the selected task/parameter.
- ② "Return" button: touch the button to return to the previous setting level; If you touch the button when the device is operating, it will return to the temperature settings screen and the device will stop working.
- ③ Light button: Touch the button to turn on or off the LED lamp.

● Knob

- ① Adjusting knob: Achieve function selection by turning this knob left or right. Adjust temperature and time parameters in the cooking mode by turning this knob left or right.

● Text and numbers on the LED display interface

- ④ Text for traditional function mode: it displays the currently selected function mode.
- ⑤ Operating status indication: it displays the operating status.
Preheat indication: It keeps displaying the text if the integrated machine is being preheated.
Working indication: It keeps displaying the text if the integrated machine is working.
- ⑥ Water indicator: If "Water" text is flashing, the water tank is in shortage of water. (In the descaling mode, it means you need do a water change. See descaling steps for details). Push the water tank into the tank. Press the "OK" button to continue working.
- ⑦ Time display: The currently displayed number refers to time.
- ⑧ Temperature/Menus number display: The currently displayed number refers to temperature. If you select the smart dish mode, the currently displayed number refers to smart dish number.
- ⑨ Temperature unit: it displays the temperature unit you set (°C).
- ⑩ 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.
- ⑪ Humidity display: In the steam bake mode, display the humidity mode you have set.
- ⑫ Display top and bottom heating: in this mode, during preheat/working, the top/bottom text is displayed alternately.

2. Precautions Prior to Use

- Before using the integrated machine for the first time, take out all its accessories and the plastic bags of the ovenware, the grill and the perforated ovenware, and clean all accessories. Heat the integrated machine when it is empty. Before heating, wipe the liner of the integrated machine using a wet cloth. So the dust or residual packaging material left in the liner during storage and unpacking can be cleaned. Adjust the integrated machine to the true convection baking mode for empty baking at a temperature of 200°C for 20 minutes and open the door. When using the integrated machine for the first time, make sure that the room is ventilated for venting unpleasant odor generated by materials used to protect the integrated machine 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 you are using the integrated machine's cooking function for the first time, please fill the water tank with fresh drinking water (or purified water as preferred), and make sure to push the water tank to its base until it is firmly in place.
Please make sure you secure the oven on the counter before using it. This product can be moved without any additional fixtures. Please do not open the oven door too quickly, as it may tip over.



Tips: If the integrated machine is close to the range hood during operation, it is recommended to turn on the Range Hood and press the Weak button. If you are cooking greasy or oily foods, we advise you to place aluminum foil under your food to prevent any grease build-up at bottom of the oven.

- When using the steaming & baking grill to cook greasy foods, it is recommended to use silicone paper or aluminum foil to reduce the difficulty of cleaning.

■ List of product functions

Function	Mode	Default temperature/°C	Interval for temperature adjustment /°C	Temperature range/°C	Default time/h:min	Interval for time adjustment /min	Time range /h:min	Suggested Purposes
Steaming	Steam	100	1	91-110	0:20	1	0:01-2:00	Suitable for steaming food, such as fish, pastry
	Low Steam	90	1	30-90	0:15	1	0:01-2:00	Suitable for steaming egg custard, asparagus
	High Steam	110	1	110/120	0:20	1	0:01-2:00	Suitable for the food which is difficult to be cooked, such as beef tendon
	Quick Steam	/	/	/	0:12	1	0:01-0:30	Suitable for fast-heating breakfast food, such as steamed buns, steamed stuffed buns
Baking	Full Conv.	120	1	60-230	0:30	1	0:01-3:00	Suitable for baking biscuits and chicken wings
	Conv.Bake	150	1	60-230	0:30	1	0:01-3:00	Suitable for baking meat and sweet potatoes
	Top Bottom	180	1	60-230	0:30	1	0:01-3:00	Suitable for baking cake and pizza
	Broil	180	1	60-230	0:30	1	0:01-3:00	Applicable for colored food heated on surface such as Lasagna and toast.
	Steam Bake	180	1	60-230	20	1	0:01-3:00	Inject steam during baking. Applicable for tender meat like lamb, chicken, also good for baking squash.
Dehydrate	Dehydrate	80	1	60-120	1:00	1	0:01-5:00	Suitable for drying food, such as dried lemon and jujube slices
Dehydrate	Air fry	200	1	180-230	0:15	1	0:01-0:40	Suitable for non-fried food such as French fries, popcorn chicken
Auxiliary	Proof	35	1	30-50	0:60	1	0:01-9:59	Fermented food
	Jerky	120	1	50-230	0:30	1	0:01-9:59	Suitable for making dried meat, such as pork jerky, beef jerky
	Stew	/	/	/	1:30	1	0:01-4:00	Suitable for cooking various soups, such as rib soup, chicken soup
	Keep Warm	80	1	50-100	0:30	1	0:01-3:00	Heat preservation for food
Menus	P01-P50	/	/	/	/	1	/	with the assistance of the cookbook, specify cooking mode for fast cooking
	L01 (Defrost)	50	/	/	0:30	1	0:01-3:00	Thawed food
	L02 (Descale)	100	/	/	0:35	/	/	Scale removal and maintenance of waterway
	L03 (Sterilization)	100	/	/	0:15	/	/	Chamber sterilization
	L04 (Deodor)	/	/	/	0:15	/	/	Chamber deodorization
	L05 (Ventilation)	160	/	/	0:20	/	/	Chamber drying
	L06 (Steam Clean)	100	/	/	0:10	/	/	Chamber cleaning

■ Details of Menus

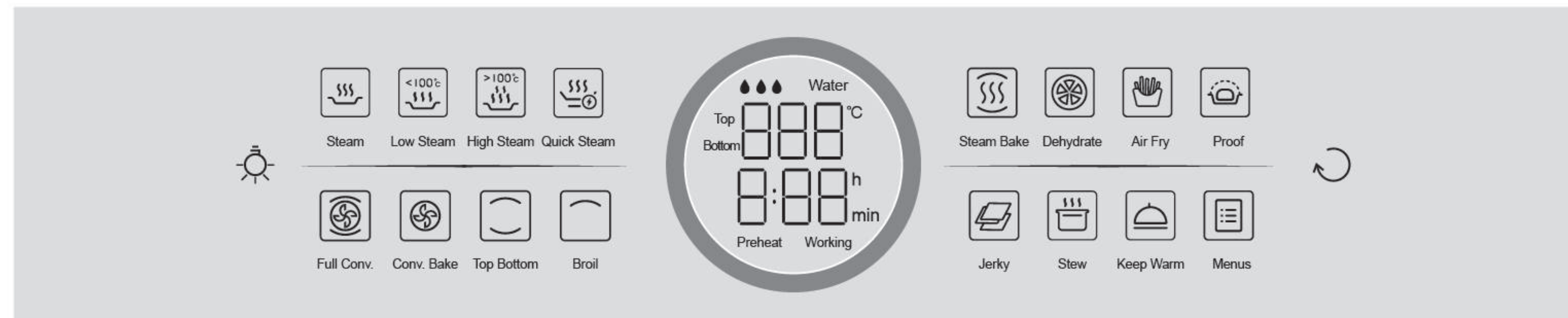
You can select the Menus mode of the integrated machine to quickly cook some dishes without setting time and temperature. The following table shows the matching between the dish name and its display number in this mode. Preheating is not required for the following smart dishes. You only need to select a cooking option, put the ingredients into the chamber, close the door and click OK. The cooking will automatically start.

Category	Code	Dishes	Category	Code	Dishes	Category	Code	Dishes
Steaming	P01	Steamed Rice	Baking	P21	Cookies	Dehydrate	P41	Lemons
	P02	Steamed Buns		P22	Cranberry Shortbread Cookies		P42	Juju/Plum/Raisin
	P03	Steamed Corn		P23	Chiffon Cake		P43	Orange chocolate slices
	P04	Steamed Dumplings		P24	Muffin		P44	Ginger Slices
	P05	Steamed Glutinous rice		P25	Pastry		P45	Beef Jerky
	P06	Steamed Mochi		P26	Toast		P46	Grilled Steak
	P07	Steamed Egg		P27	Mooncake	P47	Roasted Whole Chicken	
	P08	Steamed Branzino		P28	Tarts	P48	Grilled Lamb Chops	
	P09	Steamed Cod		P29	Pizza	P49	Steam-Baked Fish	
	P10	Steamed Scallops		P30	Baked Chestnut	P50	Roasted Pumpkin	
	P11	Steamed Crab	P31	Caramel Milk Pudding	L01	Defrost		
	P12	Steamed Shrimp	P32	Grilled Chicken Wings	L02	Descale		
	P13	Steamed Abalone	P33	Teriyaki Chicken Thighs	L03	Sterilization		
	P14	Steamed Cabbage Soup	P34	Grilled Fish	L04	Deodor		
	P15	Steamed Asparagus	P35	Lamb Skewers	L05	Ventilation		
	P16	Steamed Broccoli	P36	Fries	L06	Steam Clean		
	P17	Steamed Chicken	P37	Chicken Nuggets	/	/		
	P18	Steamed Ribs	P38	Korean Barbecue Beef	/	/		
	P19	Stewed Chicken Soup	P39	Fried Shrimp	/	/		
	P20	Stewed Herbal Soup	P40	Fried Chicken Chop	/	/		

3. Operation Guide for the Integrated Machine

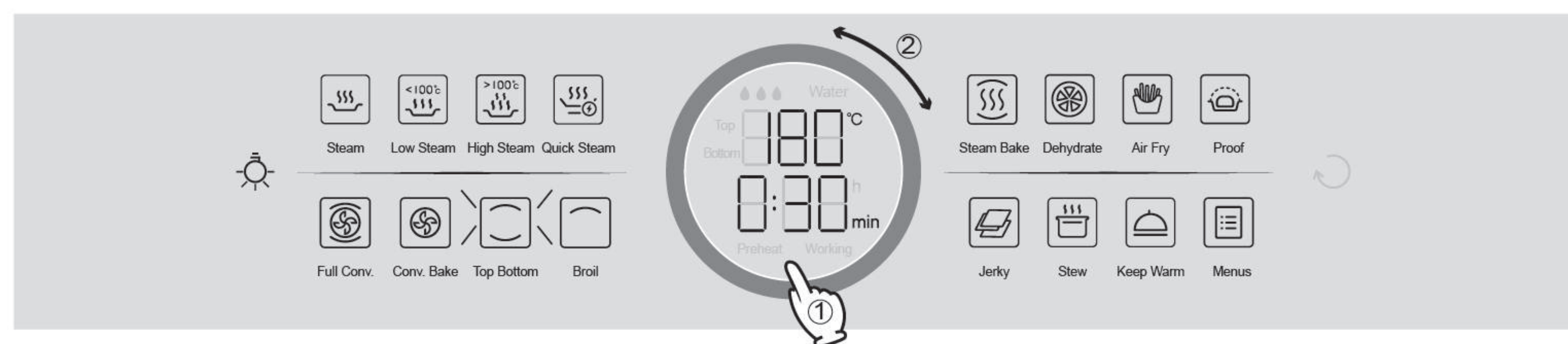
● Power-on

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



● Traditional cooking (using Top Bottom as an example)

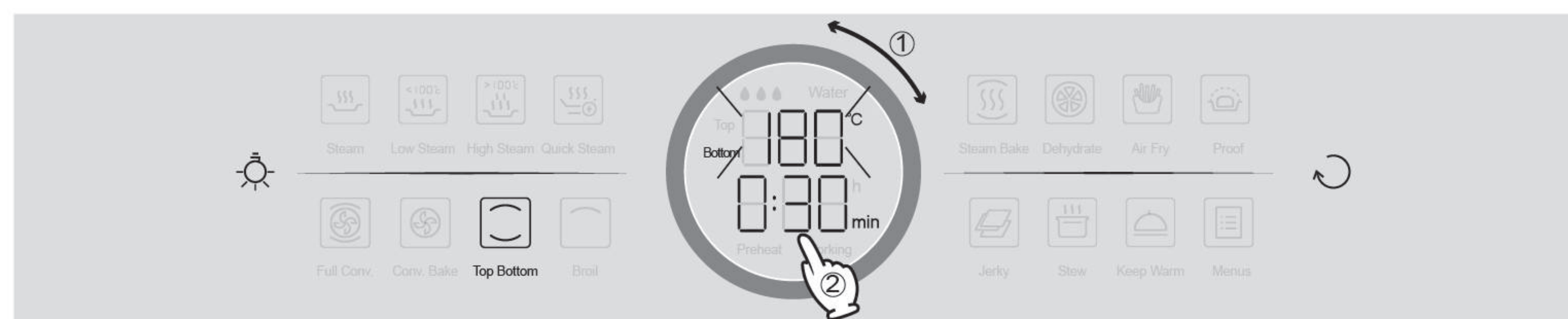
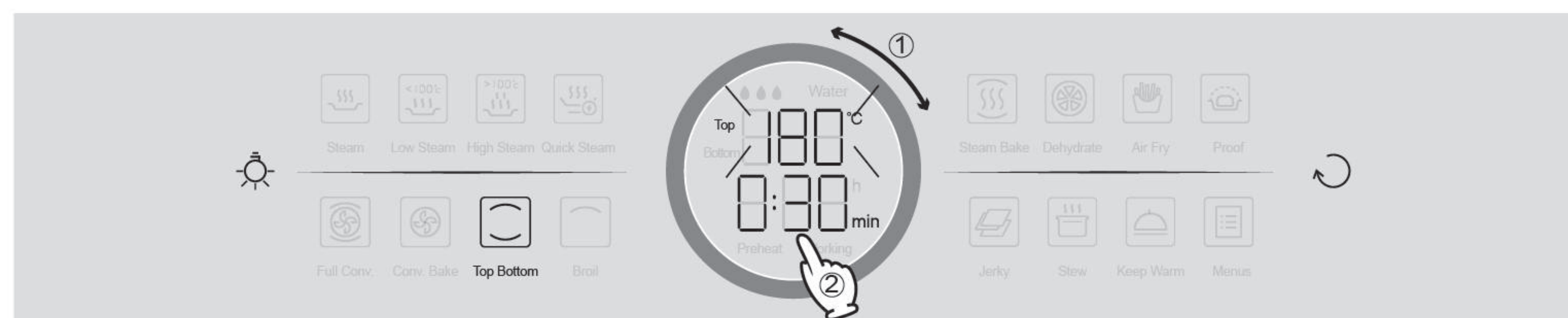
1. **Start the device and select a function mode.** After pressing the knob to turn on the device, rotate the knob to select a mode, and press the knob to confirm it.



Note: Rotating clockwise (counterclockwise direction is opposite)

Steam → Low Steam → High Steam → Quick Steam → Full Conv. → Conv. Bake → Top Bottom → Broil → Steam Bake → Dehydrate → Air Fry → Proof → Jerky → Stew → Keep Warm → Menus

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

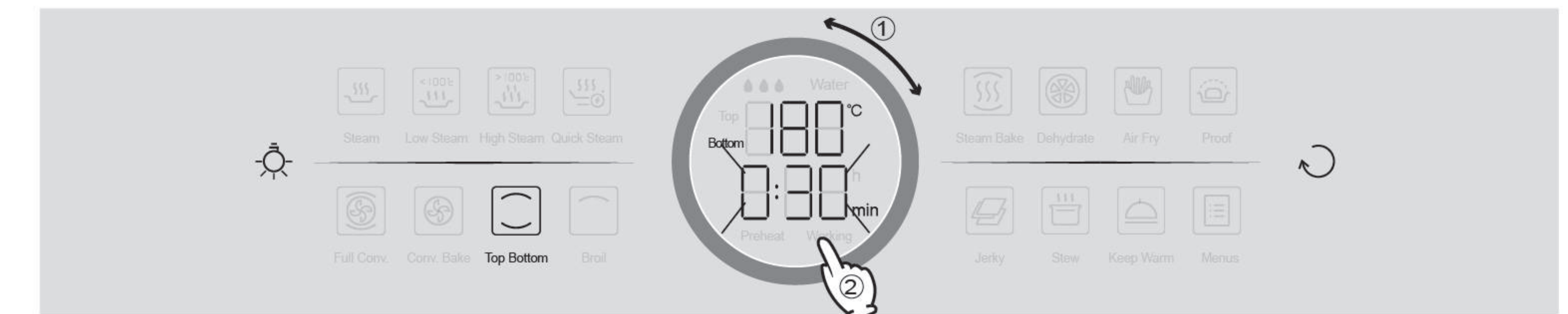


Note: In the Top Bottom mode, the temperature can be set separately, while in other modes the temperature does not need to be set.

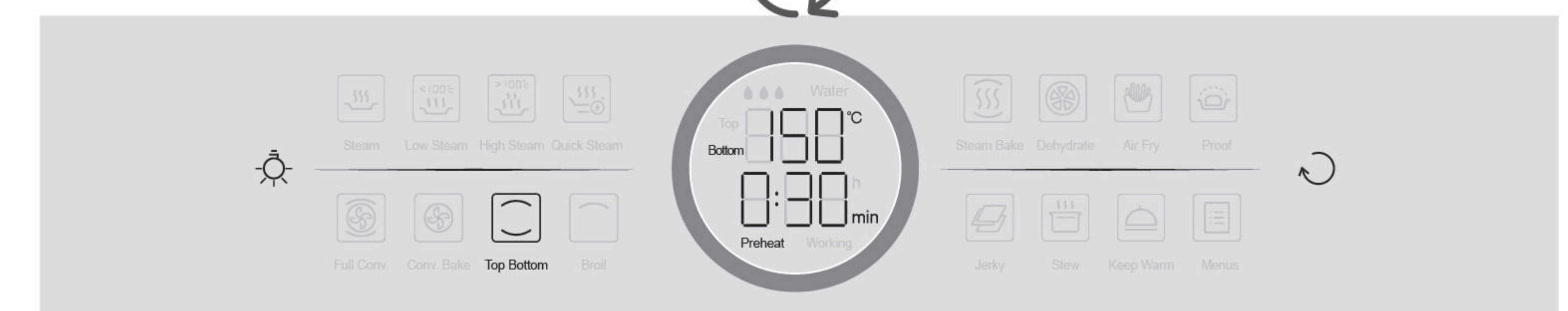
In the Top Bottom mode, the temperature difference between them is set to $\pm 30^{\circ}\text{C}$. In the Steam Bake mode, the cooking humidity needs to be set before setting the cooking temperature.

- Low humidity
- Medium humidity
- High humidity

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



4. **Preheating.** Preheating of the chamber is started, and current temperature is displayed.



Note: In the Top Bottom fire mode, the temperature is displayed in real time and cyclically during the preheat (top/bottom temperature).

There is no "preheat" process in the Air Fry mode.

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



Note: In the Top Bottom fire mode, the temperature is displayed in real time and cyclically during the operation (top/bottom temperature), which is the same as that during preheating.

6. **Cooking completed.** The countdown goes to zero and click the Return button to skip to the selection page.



Note: 1. In the process of preheat 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 min.

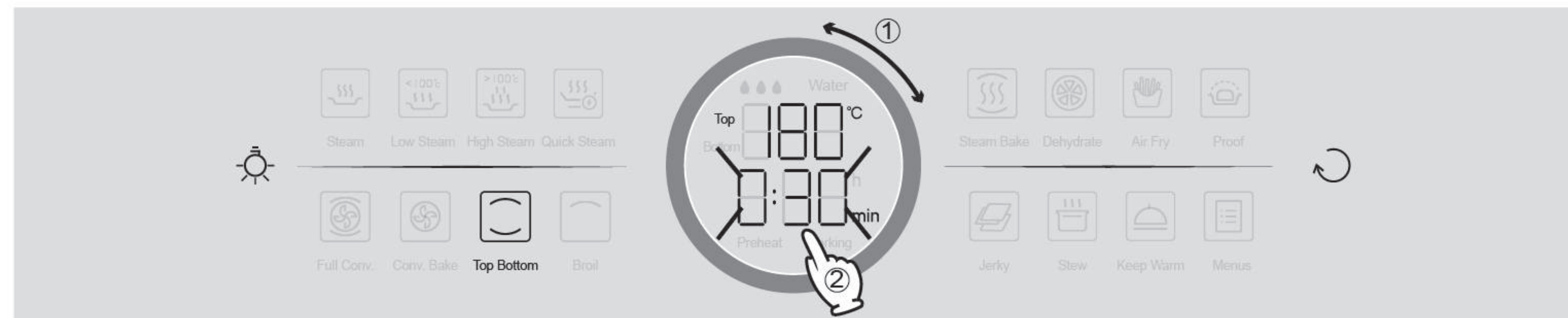
● **Steps for modifying parameters in operation**

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



Note: In the Top Bottom mode, the temperature is divided into top temperature and bottom temperature, and the temperature values need to be modified twice.

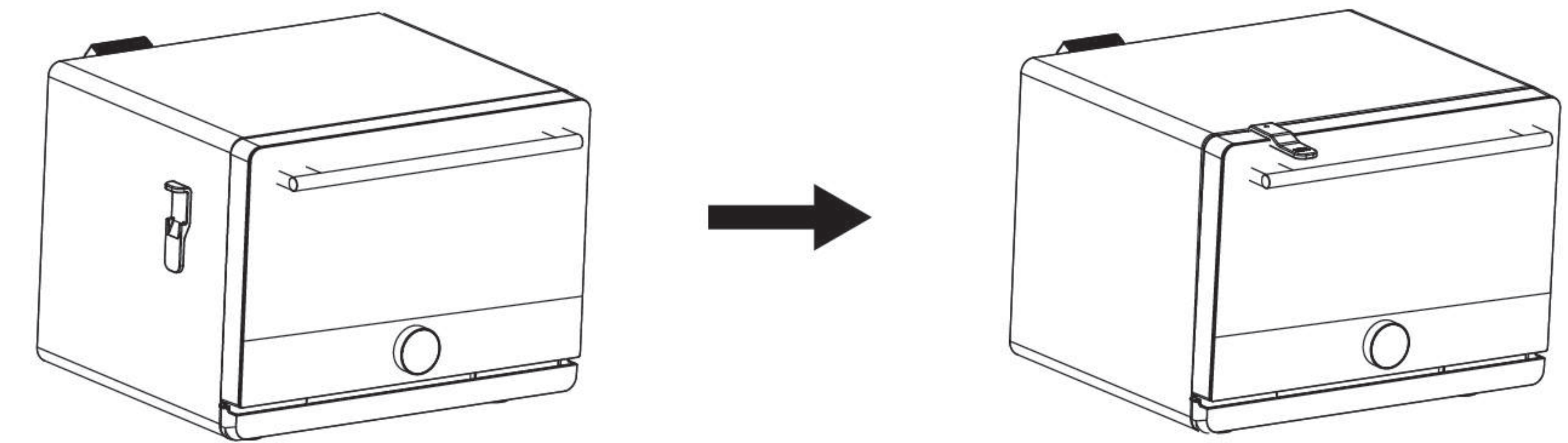
2. **Modify time parameters.** Turn the knob to set time and confirm the modification with a short press of the knob.



Note: In the Steam Bake mode, after modifying the time, the humidity level needs to be modified.

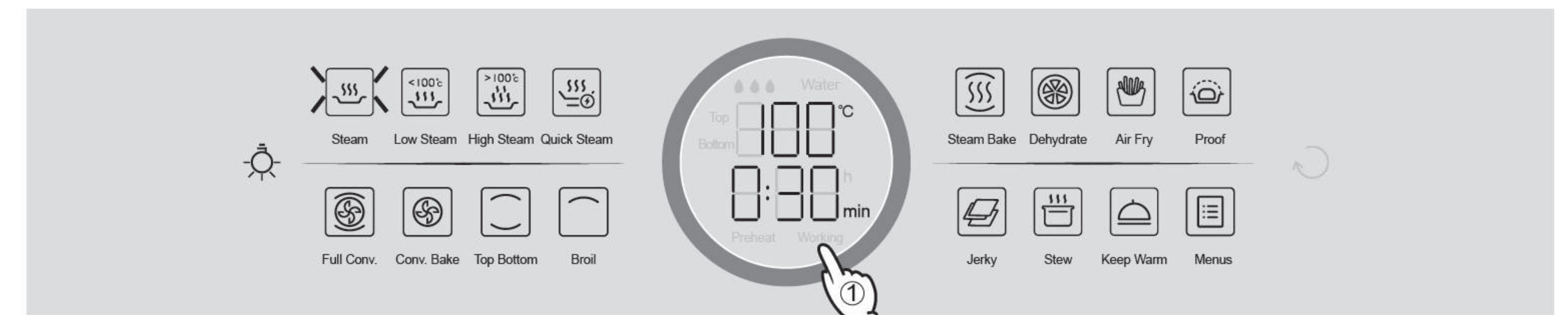
Notes: If there is no operation in 10 seconds, it will return to the original work interface.

Notes Tips: When using the Dehydrate mode, please use a humidity-controlled liner as required in the cookbook; Its placement position is indicated by the icon on the label of the device, and the specific use method is shown in the following figure.



● **Menus**

1. **Start the device to enter the home page.**



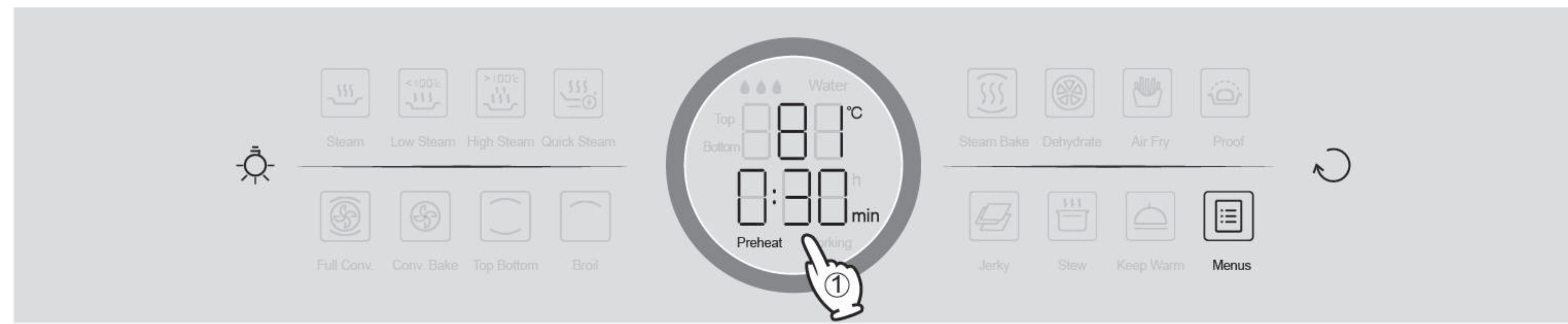
2. **Select the Menus.** Turn the knob to "Menu" and confirm it with a short press of the knob; and then turn the knob to select a dish (with the dish code of P01-P50), and confirm your selection with a short pressing of the knob.



3. **Set the time.** Rotate the knob to set the time.



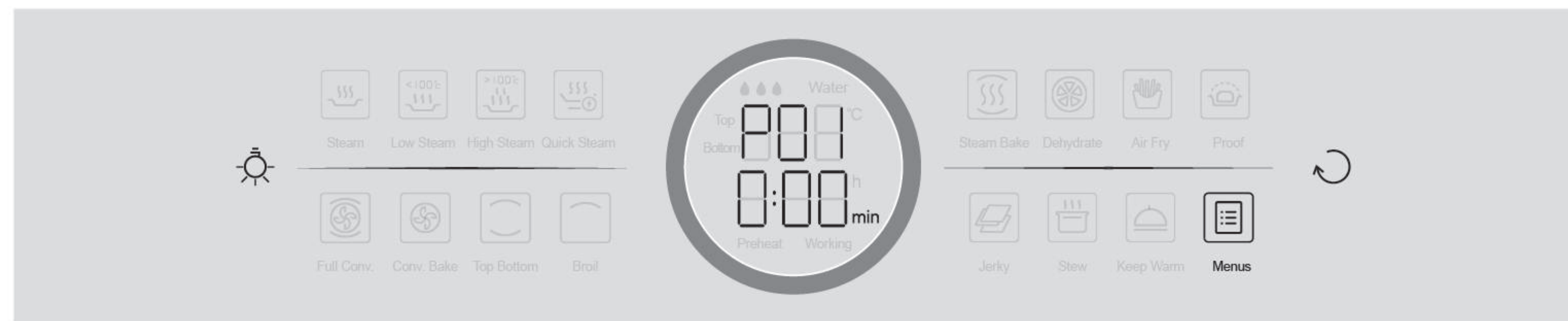
4. **Preheat.** Please put dishes in the integrated machine and confirm it with a short press of the knob to start working.



5. **In working.** Start the countdown.



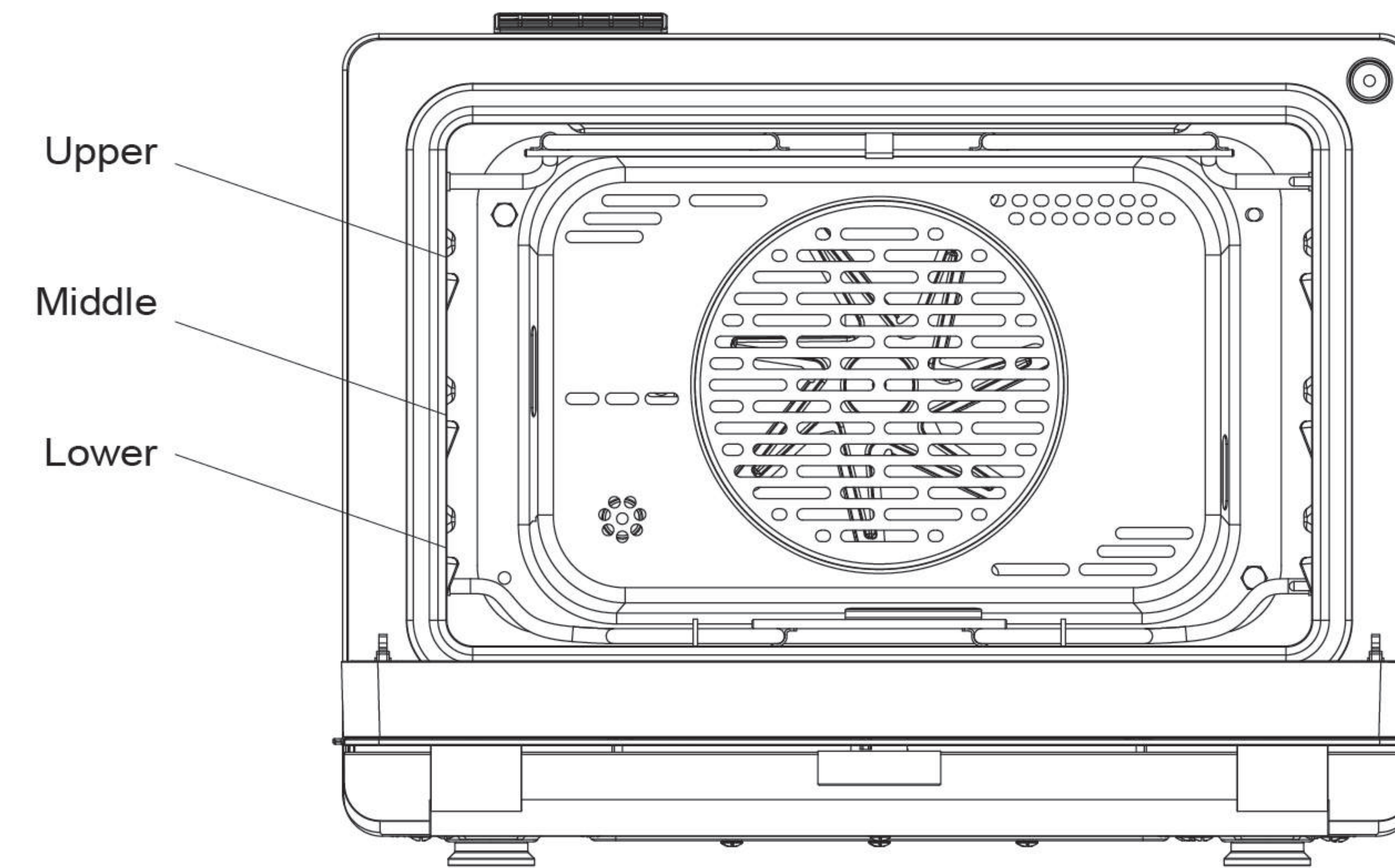
6. **Cooking completed.**



- Notes: 1. L01-L06 in the cookbook represent auxiliary functions. To enter this mode, rotate the knob to select "Smart Dish". In the "Smart Dish" mode, rotate clockwise, numbered from P01 to L06; rotate counterclockwise, numbered from L06 to P01.
2. When preheat and working menus, the cooking time may be set within a certain range by turning the knob.
 3. The names of dishes corresponding to the codes of menus can be found in the Instructions or on the glass in the door.

Suggestions on Use

Location of Steaming & Baking Grill



Notes Tips: When cooking, it is recommended to use the middle layer. The steaming & baking grill and the ovenware can be simultaneously on the lower layer (the grill is placed on the ovenware)

Common Cooking Questions

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

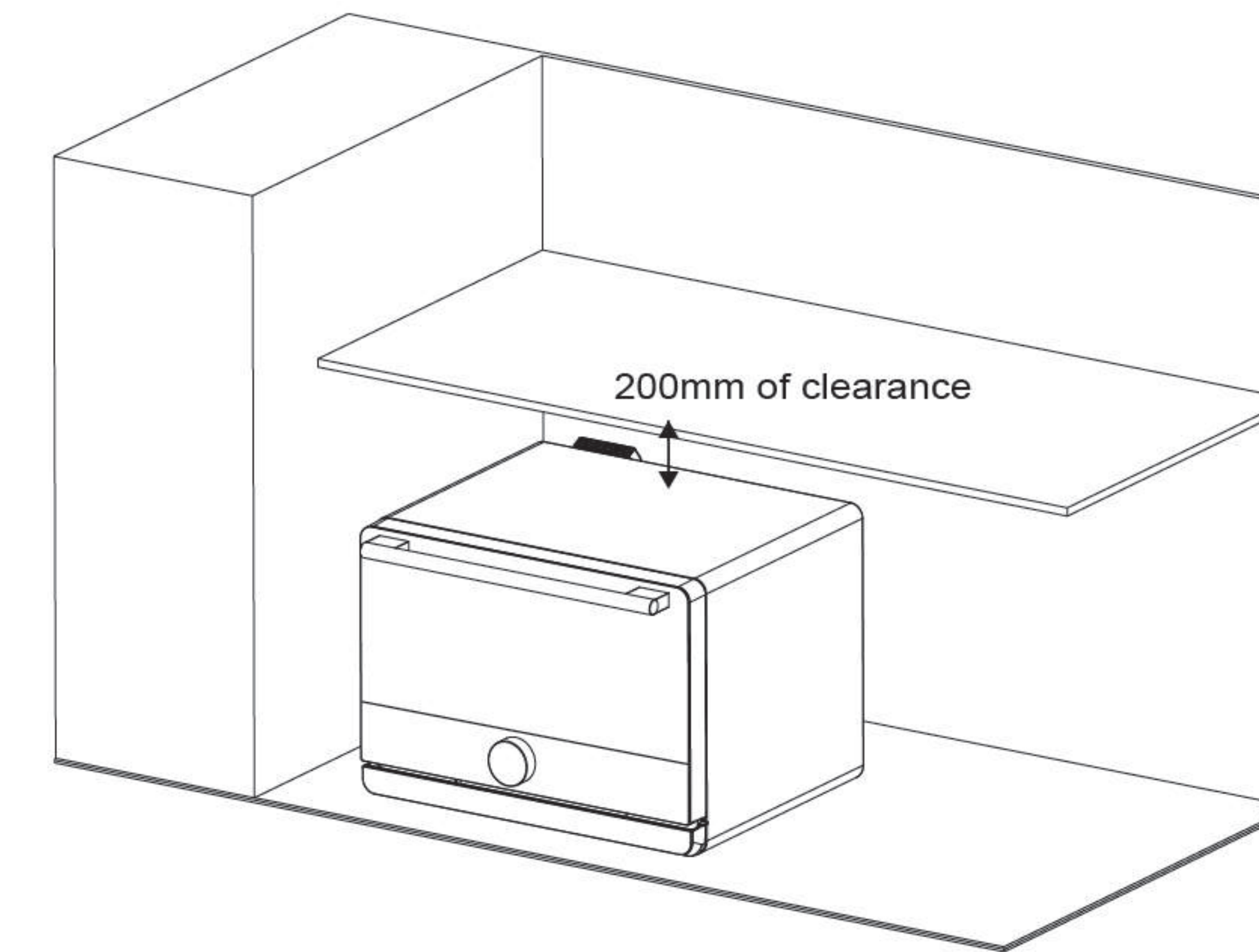
Please check the following products and accessories one by one after you open the case for their completeness. If there is any missing or damaged one:

- If FOTILE 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	1 pcs	■ Warranty card	1 pcs
■ User manual	1 pcs	■ Baking rack	1 pcs
■ Steaming & baking grill	1 pcs	■ Humidity-controlled liner	1 pcs

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.



Main Technical Parameters

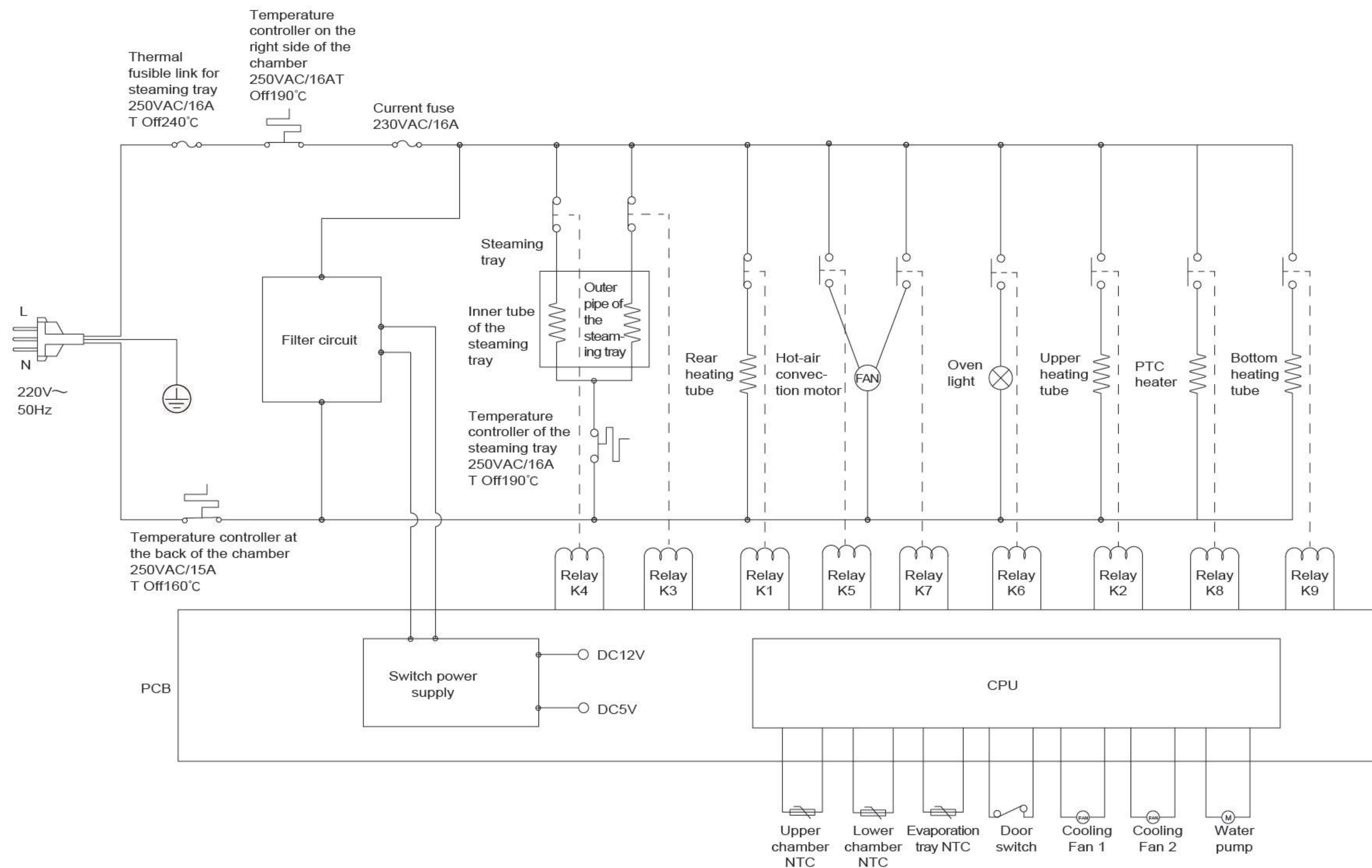
Model	HYZK32-E3		
Rated voltage	220-240V	Heating temperature range	30°C-230°C ⁽¹⁾
Rated frequency	50-60Hz	Display mode	LED digital display
Rated power	2150W ⁽²⁾	Calculated volume	32L
Light	25W/230V~/50Hz	Net weight	18kg

(1) As this machine has no refrigeration function, the chamber temperature will not be lower than the room temperature.

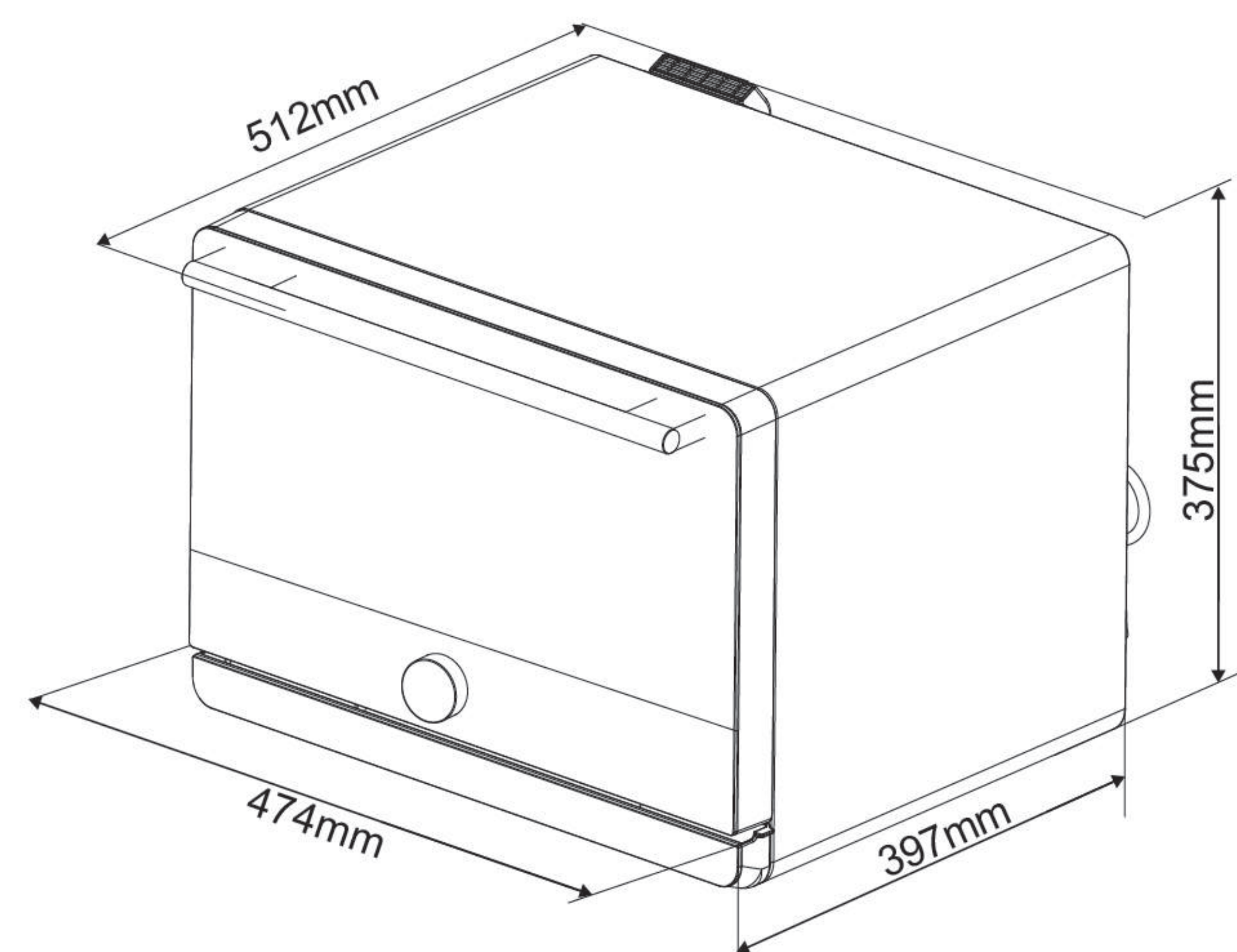
(2) In the Full Conv. mode, the temperature in the center of the chamber will rise from room temperature (20±5°C) to 230±4°C and the averaged input power will be measured.

Electrical Connection Diagram

Main circuit diagram



Product Dimensions



Note: 474*375*512mm is the maximum overall dimensions of the oven, and there is a normal assembly error of ± 4 mm in actual measurement.

Suggestions for Maintenance And Cleaning

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 "Descal" 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 "Descal" mode, and start descaling by pressing "Enter".
3. After "Descal" 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.

Common Fault Identification and Troubleshooting

For your safety, please press the Power button to turn off the integrated machine 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 NTC.	Please call FOTILE after-sale service hotline to get service arranged.
Display F4	Short circuit of cavity NTC.	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 troubles hooting, 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.

Warranty precautions:

- 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.
- 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.

