

FOTILE

**Operation
Instructions**

Please keep the Operation
Instructions in a safe place for
future reference.

Please read the Instructions
carefully before use

**Built-in
Combi Oven**

HZK-TS1.A

* 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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Dear user, thank you for your choice of FOTILE products. Please read through the Instructions to be familiar with the correct operation norms and enjoy the cooking.

FOTILE’s promise is to “Make Our Home Better”. It is our duty to let you satisfy with FOTILE products. Please read the Operation Instructions carefully before using the products, and operate the products in compliance with the requirements in the Operation Instructions. The operation instructions herein are important to keep the product in a good working condition. And you will lose the free warranty right in case of any product failure due to your improper use, and any direct or indirect application for free repair will be rejected by FOTILE after-sales service center. Meanwhile, we suggest you contact FOTILE service center when the product need to be repaired whether it is within the warranty period or not, which is quite important for you and FOTILE. Good service is an indispensable part of the product. Our after-sales service center will provide you with the spare parts and professional technical so that high-quality and fast maintenance guarantee as well as easy and careful service is available for you.

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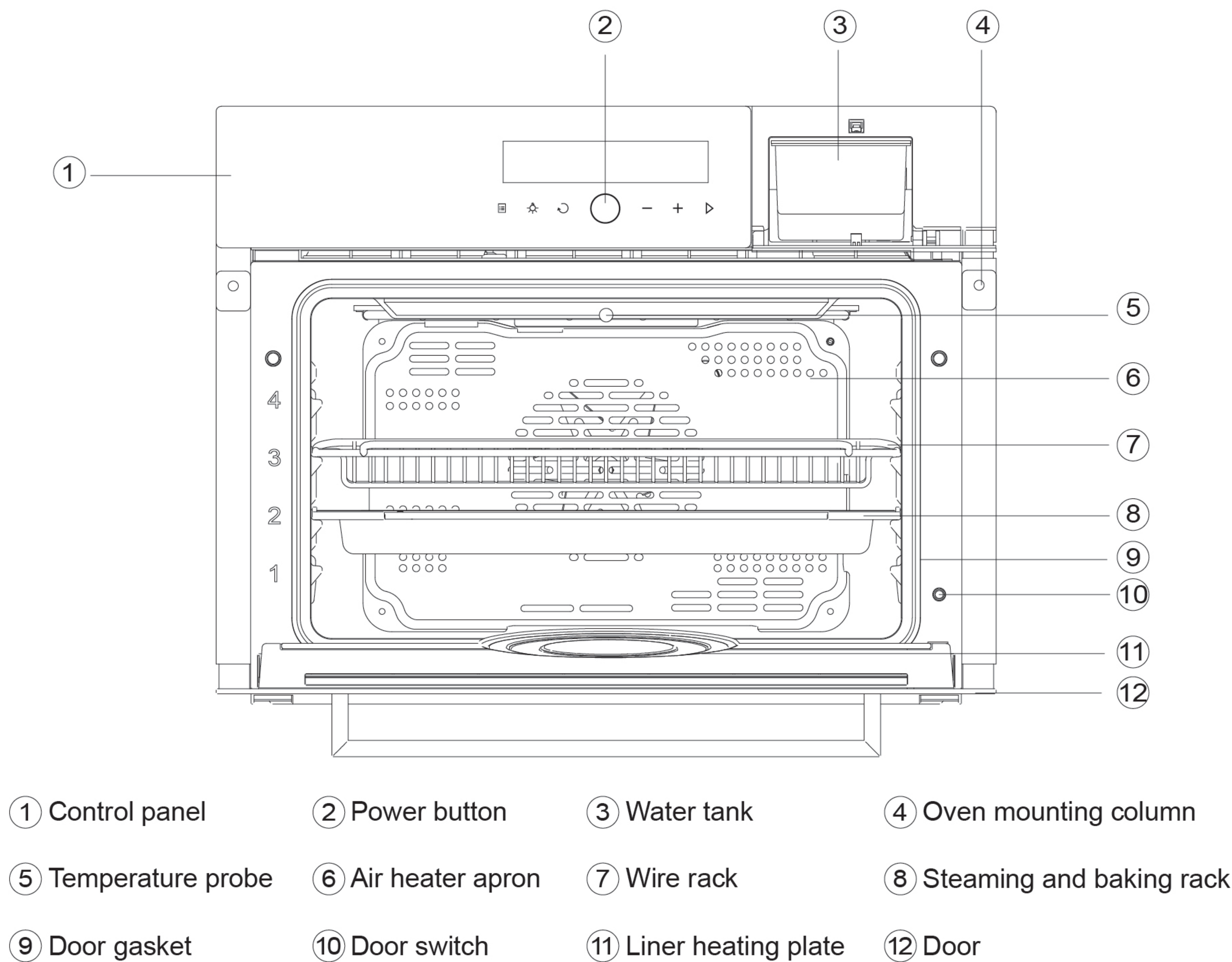
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Product Structure



Safety Precautions

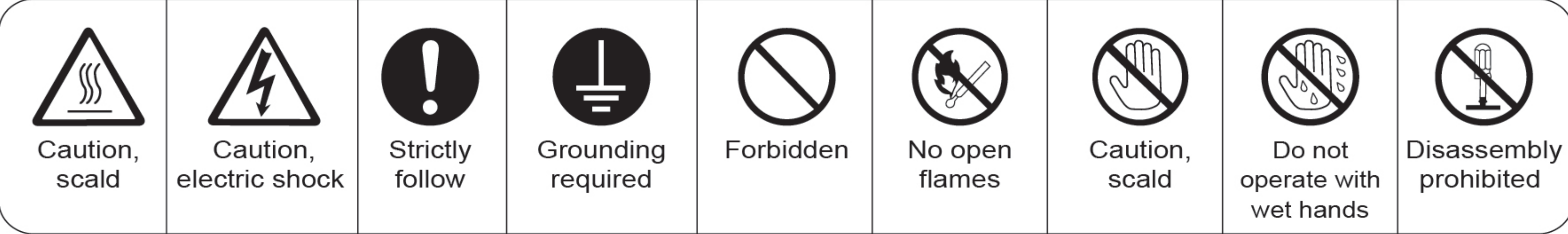
In order to avoid harm and property damage to users and other personnel, the following distinctions and signs are made.

The following are important matters related to safety, and you are required to strictly abide by and use them correctly on the basis of fully understanding the contents.

Content distinguished according to the degree of harm and damage

	Danger	Ignorance of this sign and incorrect operation are highly likely to cause personal damage, serious injury or fire.
	Warning	Ignorance of this sign and incorrect operation are highly likely to cause personal damage, serious injury or fire.
	Caution	Ignorance of this sign and incorrect operation are highly likely to cause personal injury or property damage.
	Suggestions	Contents we hope you to understand for safe and correct operation.

Caution and prohibition signs



Caution:The glass used in FOTILE products is tempered glass. However, the strengthening mechanism of the tempered glass determines the existence of a small probability of self-explosion. In case of self-explosion due to any cause rather than improper use, FOTILE promises to replace the part free of charge.

***Special note:**Please operate the product in strict accordance with the Instructions. FOTILE will not be liable for any property loss or personal injury caused by improper use of this product.

If the provisions of the Instructions are inconsistent with the mandatory provisions of national laws, the legal provisions shall prevail.

For other countries

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use.

Young children should be kept away.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

For the European Union

This appliance can be used by children aged from 8 years and above and persons 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 appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ Danger	
 Forbidden	Children and people with limited mobility are not allowed to use the product. Especially, keep the product out of reach of children. Otherwise, it may cause scalds, electric shocks and other accidental injuries.
 Forbidden	Do not place any aluminum foil, ovenware or tableware directly on the liner bottom. Otherwise, the heat will build up and thus damage the combi oven.
 Forbidden	Do not use any loose or poorly connected power socket. Otherwise, electric shock, short circuit or fire may occur.
 Forbidden	Please don't touch the combi oven with your wet hands and feet, or when you are barefooted.
 Forbidden	Do not place any heavy object on the open door of the combi oven.
 Strictly follow	Grasp the end of the plug when removing the plug from the socket. Do not remove the plug by grasping the power cable with your hand. Otherwise, electric shock, short circuit, fire and other hazards may occur.
 Caution, scald	After work, please open the door of the combi oven after 30~60 seconds. Steam will spray out when the door is opened. You shall stand at a little distance from the door to avoid being burnt by the steam.
 Disassembly prohibited	Non-professionals are not allowed to dismantle or repair the equipment or replace any part of the oven without authorization.
 Forbidden	The combi oven is only applicable to household cooking and cooking in similar working and living scenarios such as roasting, barbecuing, thawing and drying food. No other purpose is supported. The product used for any other purpose may cause a hazard. FOTILE will not be liable for any loss caused by incorrect use or improper operation.
 Forbidden	Do not use the combi oven to heat unopened canned food. Otherwise, the sharp pressure rise can cause an explosion, leading to injury or damage. (For example, when roasting chestnuts, cut the shell with a knife)
 Forbidden	Do not clean the glass of the combi oven with rough abrasive cleaner or a sharp cleaning tool, as such cleaner or tool will damage the glass surface, thus causing the glass to break.
 Forbidden	Do not add cold water to food that is being roasted at high temperatures because the steam generated may cause severe scalds.
 Forbidden	Do not use steam cleaner.
 Forbidden	Do not use any multi-purpose socket with multiple plugs.
 Strictly follow	In case of abnormalities, press the power button to shut down the combi oven, and remove the power plug or cut off the main power, and immediately call FOTILE hotline. Continuous operation under abnormal conditions is prone to electric shock, fire and other hazards.
 Forbidden	Do not immerse the power plug or wire in water to avoid the danger of electric shock in future use.
 Caution, scald	After work, the liner bottom is still hot. Do not clean the liner immediately to avoid scalds and wait the liner to cool down before cleaning it.

⚠ Danger	
 Forbidden	To minimize the risk of injury to your children, they shall not be allowed to use the combi oven as a toy, nor shall they play near the oven.
 Forbidden	Never store any items inside the oven when not in use.
 Forbidden	Do not try connecting the oven to an external timer or a remote control system.
 Forbidden	Never place the following items in the oven for cooking: paper, cardboard, plastic, cloth, flammable items.
 Strictly follow	In case of any fault of the combi oven, please cut off the power immediately and shut down the oven, and follow the "Common fault identification and troubleshooting".
 Strictly follow	To avoid fire hazard, keep the oven away from flammable items such as curtains, blinds, aerosol cans and detergents when the oven is in use.
 Strictly follow	Keep the whole oven away from heat sources, gas, alcohol and other inflammable products.

⚠ Warning	
 Strictly follow	If the place where the combi oven is used is vulnerable to rats or insects, please keep the oven and its surrounding environment clean. For the damage of the combi oven caused by rats or insects, FOTILE does not undertake any warranty responsibility.
 Strictly follow	Cover your food if you want to keep food warm in the combi oven. Moisture in food may corrode the combi oven. Covering can protect the food from drying.
 Strictly follow	Wear heat-insulation gloves when putting food into the combi oven, turning over or taking out the food from the oven and adjusting the grill or ovenware. Avoid being scalded by the heating elements or liner walls.
 Strictly follow	Cut off the power before cleaning the oven with neutral cleaning agent. Meanwhile, use a soft cloth to clean the oven to prevent scratching its surface.
 Strictly follow	Any plastic container to be used for cooking shall be provided with the statement by its manufacturer that the container is suitable for an oven. Any plastic container other than the above will melt at a high temperature and may damage the combi oven or cause a fire.
 Strictly follow	The damaged power cable must be replaced by specialized personnel from the manufacturer, its maintenance department, or a similar department to avoid danger.
 Strictly follow	Do not allow children to play with plastic films and packing boxes, which may cause suffocation accidents. Therefore, keep the packaging materials away from children, because the packaging materials are not toys.
 No touch	Do not touch the upper heating tube inside the combi oven until the oven completely cools down because the heating tube is the heat source of combi oven.

Warning	
 Strictly follow The combi oven generates heat during working. Therefore, avoid contacting the heating element and the door glass of the combi oven. Especially, keep the oven away from children.	 Grounding required The socket must be equipped with a reliable grounding wire for the sake of safety. Do not connect the grounding wire to any gas pipe, water pipe, lightning rod or telephone wire. Poor grounding may cause electric shock or other accidents.
 Strictly follow Accessible parts may emit heat during use and shall be kept away from children.	 Strictly follow To avoid possible electric shock, make sure the oven is powered off before replacing the lamp.
 Strictly follow When cooking with oil or grease, make sure the oven is attended as overheating may cause a fire.	 Strictly follow Please use purified water for cooking to avoid damage to the oven due to scale accumulation.
 Strictly follow The oven shall be provided with an independent 16A socket, and such socket shall be in good contact and shall not be shared with any other electrical appliance.	 Caution, scald The combi oven will not cool down immediately after the door is opened during work. Please pay attention to safety and avoid being scalded.
 Strictly follow 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.	 Disassembly prohibited Do not open the shell of this product without authorization. It is dangerous to touch the wires, electrical parts or structural parts, which may cause an electric shock or mechanical injury.
 Strictly follow When observing or taking food, slightly open the door to allow a large amount of steam to overflow before fully opening the door to protect your hands or body from being scalded due to direct contact with the steam.	 Strictly follow You'd better wear heat-insulation gloves when carrying hot utensils in order to enhance protection. Avoid wet gloves. Otherwise, heat will quickly pass through the gloves and result in scalds.
 Strictly follow Upon installation of the combi oven, if the power plug cannot be touched, it shall be realized by the fixed wiring switch meeting wiring rules, in order to cut off the power through such switches during maintenance or in emergency.	 Strictly follow There is steam overflowing through the air outlet when the combi oven is working. Even after the oven stops, the inside and outside of the door are warm to some extent. Thus, your children shall keep a safe distance with the oven.
 Strictly follow Do not place any cooking utensils on the bottom of the combi oven.	 Strictly follow The oven is not designed for outdoor use.

Warning	
 Strictly follow To avoid steam and heat loss when cooking, do not open the oven door during the cooking process as much as possible.	 Strictly follow Please ensure the water tank base is firmly fixed in place otherwise there will be a pumping failure.
 Strictly follow Strictly follow: When observing or taking food, slightly open the door to allow a large amount of steam to overflow before fully opening the door to protect your hands or body from being scalded due to direct contact with the steam.	 Strictly follow If your recipe ingredients contain alcohol, high temperatures will cause the alcohol to evaporate, and the alcohol may even burn when coming into contact with the heating element. Therefore, to avoid such risk, the alcohol should be removed before the food is put into the combi oven.
 Strictly follow A multi-pole switch must be used to install the appliance. The gap between switch continues must be no less than 3mm.	 Strictly follow Strictly follow: Do not place any cooking utensils on the bottom of the combi oven.
 Strictly follow After installation, the user can disconnect the power supply link by directly pulling the plug or installing a full-stage disconnection fixed wiring switch in accordance with wiring regulations.	 Strictly follow the fixed wiring insulation must be protected, for example, by insulating sleeving having an appropriate temperature rating.

Caution	
 Strictly follow This product is intended for household cooking only and is dangerous if used for any other purpose. FOTILE will not be liable for any personal injury or property loss caused by failing to use the oven according to the Instructions.	 Strictly follow In case of any abnormality of the combi oven, please cut off the power immediately and power the oven on again. If the abnormality still exists, follow the "Common fault identification and troubleshooting".
 Strictly follow To maintain hygiene, pour the excess water out of the water tank after each use to avoid condensation buildup.	 Strictly follow Dry the bottom of the hook groove of the water tank with a cloth every time when the water tank is fed with water.

 **Caution:** Ignorance of this sign and incorrect operation will be highly likely to cause personal damage, serious injury or fire. FOTILE will not be liable for the consequences caused by failing to obey the Safety Precautions.

Suggestions

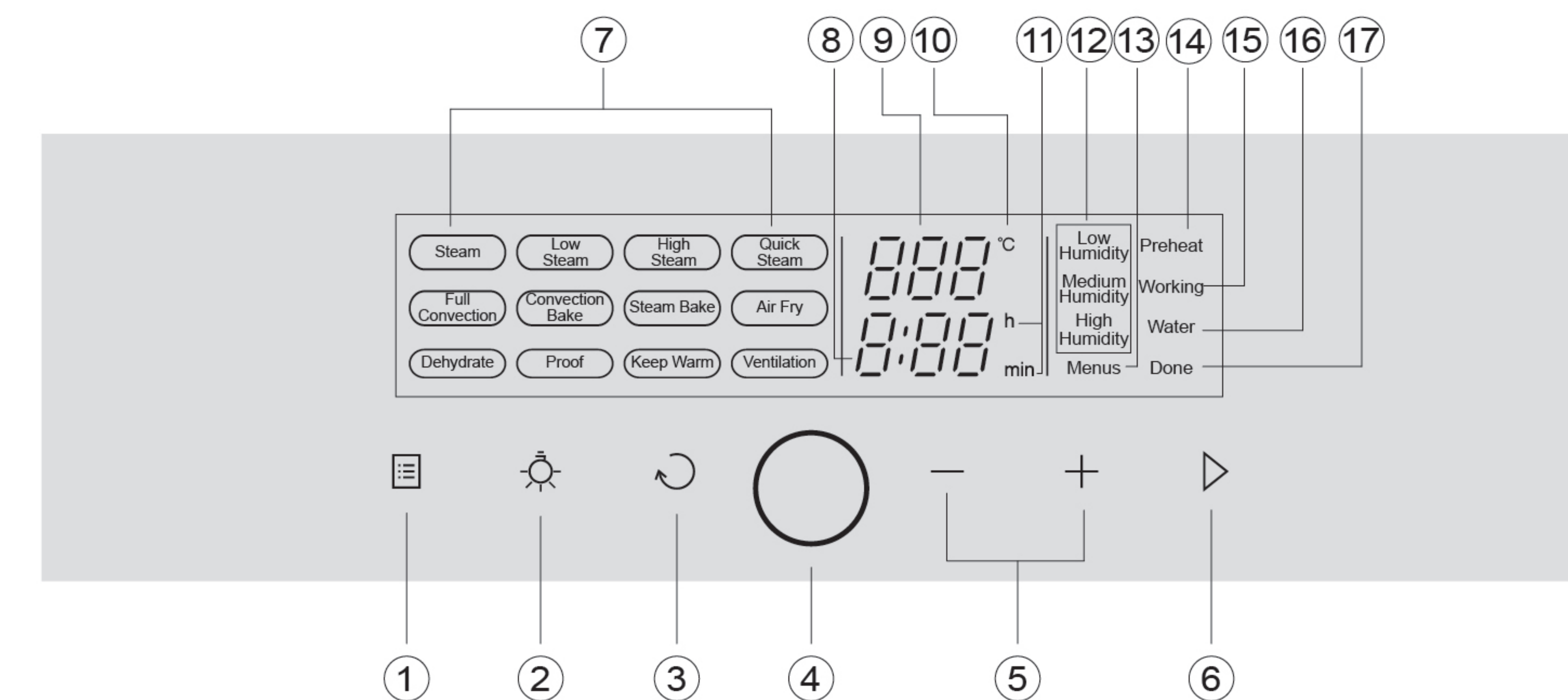
- Before the first use of the oven, please read the instructions on safe use, operation and maintenance in the Operation Instructions to avoid accidents and damage.
- Clean the oven before the first use. Take out the water tank and flush the inside of the tank with hot water instead of any cleaning fluid or detergent. Take out the accessories to the oven for washing, including the grill in the liner (Refer to Maintenance and Cleaning). It is recommended to clean the inner wall of the tank of the combi oven with cleaning liquid diluted by hot water.
- Dry the condensate tank with a soft cloth after each use.
- Open the door of the combi oven to let the moisture in the oven escape until the oven is dry.
- The combi oven shall be thoroughly cleaned if it is planned to remain idle for a long time in order to avoid odor. See the Care and Cleaning.
- Ensure that the voltage and frequency of the household power supply are consistent with those of the combi oven before installation.
- Please ensure that this product is correctly and reliably installed in the cupboard before being put into operation.
- Clean and dry the oven after each use as the condensed concentrate may corrode the oven over a long period of time.
- The combi oven must be installed at a safe and appropriate height which is convenient for you to open and close the door and take out food during cooking. Otherwise, the overflowed steam may scald you. In addition, the appropriate installation height can reduce the risk of scalding your children when they put their hands on the door.
- When opening the door, pay attention to the hinges, edges and corners of the door. Do not touch these locations to avoid mechanical trauma.
- When cooking food, be careful to operate the oven and not to tilt the food container so that liquid or food may flow out.
- Remove the power plug before discarding or moving your combi oven. The combi oven shall be discarded in strict compliance with the local laws and regulations.

Installation and Repair Safety

- Make sure the installation, repair and maintenance of your combi oven are completed by service professionals from FOTILE. Do not disassemble the oven without authorization. Before the first use of the oven, please read the instructions on safe use, operation and maintenance in the Operation Instructions to avoid accidents and damage.
- Ensure that the voltage and frequency of the household power supply are consistent with those of the combi oven before installation.
- Ensure that the oven is installed safely and reliably and well grounded. To guarantee the power safety of the combi oven, ensure correct and reliable grounding of the oven and correct and reliable grounding and connection of the household power grid, which is a basic safety requirement. The manufacturer of this product will not be liable for any damage caused by the problem of the household power grid.

Quick Operation Guide

1. Control Panel



■ Introduction to control panel buttons and display interface

● Buttons

- 1) "Pre-set menus" button: Touch the button for intelligent menu selection.
- 2) "Lighting" button: Touch the button to turn on or off the LED lamp.
- 3) "Back/cancel" button: During setting, touch the button to return to the previous state; during work, touch the button to return to the mode selection interface and stop the work.
- 4) "Power" button: Touch the button to power on or off.
- 5) "-/+ " button: When setting cooking temperature, time or humidity or selecting Pre-set menus mode, touch "-/+" button to adjust the selection.
- 6) "OK/start" button: Touch the button to determine the selected cooking mode, temperature, time or Pre-set menus mode.

- Icons and texts on LED display interface
 - 7) Text about functions and modes: to display the cooking mode you have set.
 - 8) Time display: to display the time represented by the number you currently see.
 - 9) Temperature/Pre-set menus number display: to display the temperature represented by the number you currently see. When you select the "Pre-set menus" mode, the number you currently see represents that of the Pre-set menus.
 - 10) Temperature unit: to display the temperature unit you have set (°C).
 - 11) Time unit: to display the time unit you have set (h/min).
 - 12) Humidity display: to display the humidity mode you have set.
 - 13) Pre-set menus display: this icon remains during intelligent menu selection.
 - 14) Pre-heating indication: the text remains when the combi oven is under pre-heating state.
 - 15) Work indication: the text remains when the combi oven is working.
 - 16) Add water: When the text is flashing, it means that you shall add water into the water tank and push the water tank into the hook groove adequately.
 - 17) Completion prompt: The text remains displayed when the work is completed.

2. Precautions Prior to Use

- Prior to the first use, take out all accessories from the combi oven, remove the bubble bags from the ovenware and grill, take out the Instructions, remove the protective film from the handle and clean all the accessories.

Heat the combi oven when it is empty. Before heating, you'd better wipe the liner of the combi oven with a wet cloth to remove the dust or residual packaging left in the liner during storage and unpacking. Set the combi oven to fully open mode and the temperature to 220°C. Heat the oven for one hour when it is empty, and then open the door of the combi oven to guarantee ventilation of the room as odor is generated when the combi oven is used for the first time. The odor comes from the volatile substances used to protect the combi oven during storage and installation. In the process of the above operations, close the doors to other rooms to prevent the odor from entering the rooms.

- Filling the water tank with water

When using the cooking function of the combi oven for the first time, fill the water tank with drinking water (purified water as recommended) to the "MAX" level mark, and push the water tank into the hook groove adequately.



Tips: We recommend you turn on the range hood to the Weak button when the combi oven is in use. Before cooking greasy food, you'd better wrap it with aluminum foil.

- When cooking food on the grill, please put the ovenware on the first layer of the liner of the combi oven.

■ List of product functions

Function	Mode	Default temperature/°C	Temperature range/°C	Default time/h:min	Time range/h:min	Suggested uses
Steam	Steam	100	90-100	0:30	0:01-5:00	Suitable for cooking such food as fish and pastry.
	Low Steam	90	30-90	0:20	0:01-5:00	Suitable for cooking such food as steamed eggs with clams and asparagus.
	High Steam	110	110/120 (fixed stall)	0:20	0:01-5:00	Suitable for cooking beef and other food which requires a long time to cook.
	Quick Steam	/	/	0:10	0:10-00:30	Suitable for frozen food, e.g. steamed bun and steamed stuffed bun.
Roast	Full Convection	180	60-230	0:30	0:01-4:00	Suitable for roasting such food as pizza and puff pastry.
	Convection Bake	150	60-230	0:30	0:01-4:00	Suitable for cooking such food as biscuits and cakes.
	Steam Bake	180	60-230	0:20	0:01-4:00	Steam can be added in the process of roast, suitable for cooking such food as tender meat
	Dehydrate	80	60-120	1:00	0:01-5:00	Suitable for drying food, e.g. dry lemon and sliced dried beef.
Air fry	Air fry	200	180-230	0:15	0:01-0:40	Suitable for cooking such oil-free fried food as French fries and popcorn chicken.
Others	Menus	/	/	/	/	Supported by recipes, cooking mode specified, quick cooking
	Proof	35	30-50	0:30	0:01-9:59	Food fermentation.
	Defrost	50	/	0:30	0:01-4:00	Thawing food.
	Keep Warm	60	50-100	0:30	0:01-4:00	Heat preservation of food.
	Steam Clean	Fixed program, lasting for about 10min				Cavity cleaning.
	Ventilation	Fixed program, lasting for about 15min				Inner cavity cleaning.
	Descale	Fixed program, lasting for about 35min				Cavity descaling.

■ Pre-set menus

The "Pre-set menus" mode is available to the combi oven, which aims at quickly starting the cooking of some dishes. Generally, there is no need to manually modify the cooking conditions. However, time adjustment is not available for the dishes with codes 32-34, 37-38, 40 and 53-55, while those dishes with other codes can be subject to time adjustment according to the actual cooking conditions.

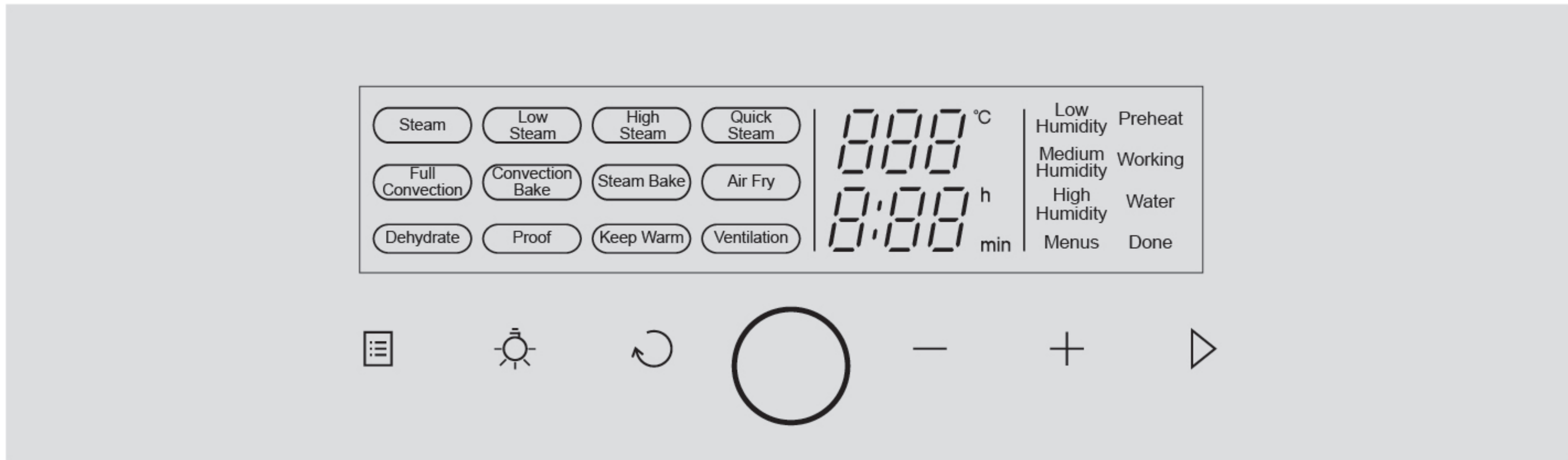
The corresponding relationship between dishes and codes displayed on the screen under the "Pre-set menus" mode is shown below. Among them, the dishes with "*" shall be preheated, which means that the dishes shall not be put into the cavity to heat until the cavity temperature reaches the set one after the "Pre-set menus" function is started.

Code	Dish name	Type	Code	Dish name	Type	Code	Dish name	Type
01	Steamed Rice	Steamed dish	21	Chiffon Cake	Roasted dish	*41	Grilled Steak	Steamed /roasted dish
02	Steamed Buns		22	Cheese Cake		*42	Teriyaki Chicken Thighs	Air fry
03	Steamed Stuffed Bun		23	Toast		*43	Fries	
04	Steamed Dumplings		24	Pastry		*44	Chicken Nuggets	
05	Steamed Egg		25	Tarts		*45	Korean Barbecue Beef	
06	Steamed Branzino		26	Caramel Milk Pudding		*46	Air Fried Chicken Wings	
07	Steamed Cod		27	Grilled Chicken Wings		*47	Fried Shrimp	
08	Steamed Crab		28	Lamb Skewers	Dehydrate	48	Lemons	Dehydrate
09	Steamed Scallops		29	Grilled Prawns		49	Beef Jerky	
10	Steamed Shrimp		30	Walnut Cookies		50	Juju/Plum/Raisin	
11	Stewed Chicken Soup		31	Mooncake		51	Farfalle	
12	Steamed Ribs	Roasted dish	32	Roasted Pumpkin	Steamed/roasted dish	52	Ginger Slices	Miscellaneous
13	Steamed Corn		33	Roasted Whole Chicken		53	Defrost	
14	Steamed Cabbage Soup		34	Steamed-Roasted Eggplant with Garlic	Roasted dish	54	Steam Clean	
15	Steamed Eggplant		*35	Pizza		55	Descale	
16	Steamed Broccoli		*36	Artisan Bread	Steamed/roasted dish	/	/	/
17	Steamed Asparagus		*37	Cranberry Baguette		/	/	/
18	Cookies		38	Grilled Lamb Chops		/	/	/
19	Cranberry Shortbread Cookies		*39	Thai Chicken Wings		/	/	/
20	Shredded Coconut Balls		*40	Garlic Roasted Potatoes		/	/	/

3. Operation Instructions for Combi Oven

● Power on

Power on. Then all the icons and buttons will blink and buzz.



● Traditional cooking

1. **Start the oven and select the mode.** Press the power button to start the oven, press "-" or "+" button to select mode, and press ">" button for confirmation.



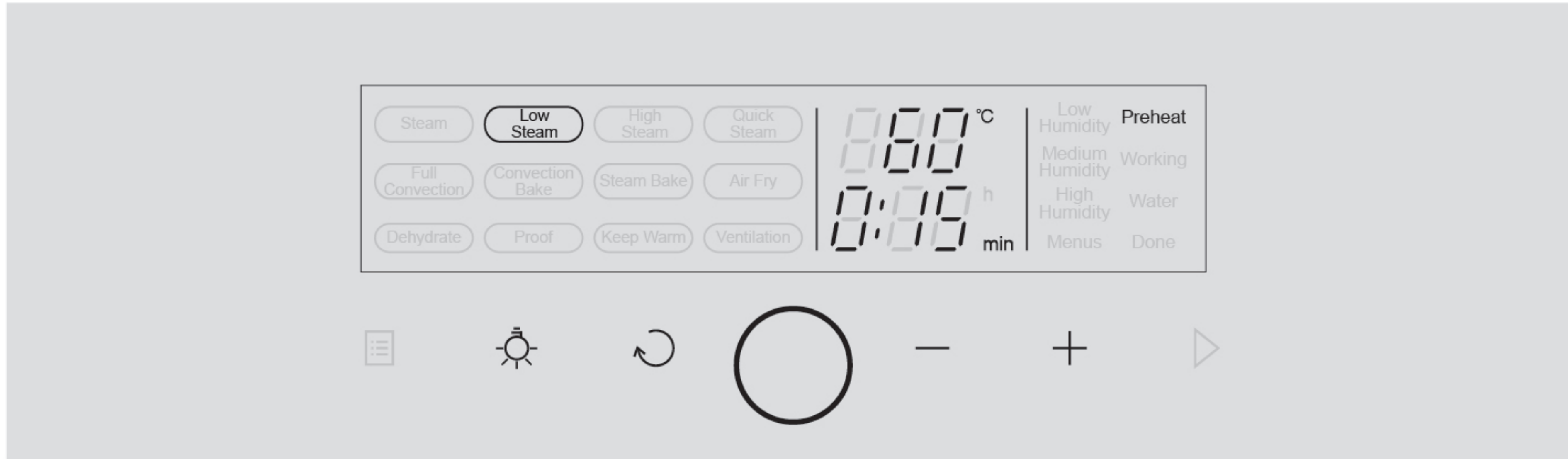
2. **Set cooking temperature.** Press "-" or "+" button to set the temperature and press ">" button for confirmation.



3. **Set the cooking time.** Press "-" or "+" button to set the time, and press ">" button for confirmation.

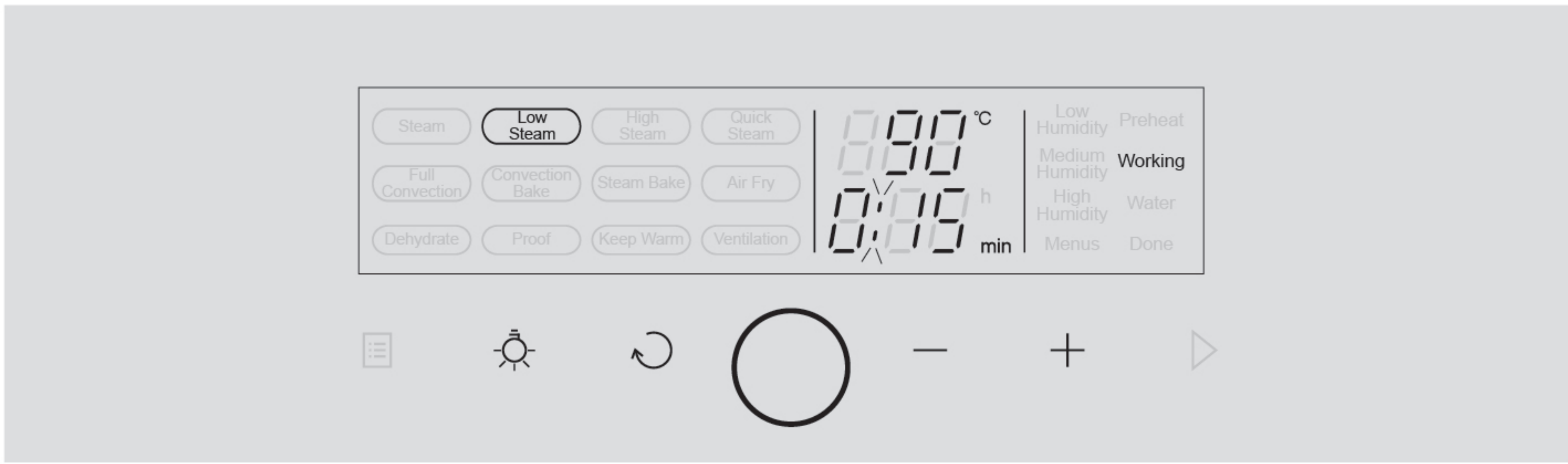


4. **Preheating.** The combi oven starts to warm up and displays the current real-time temperature.

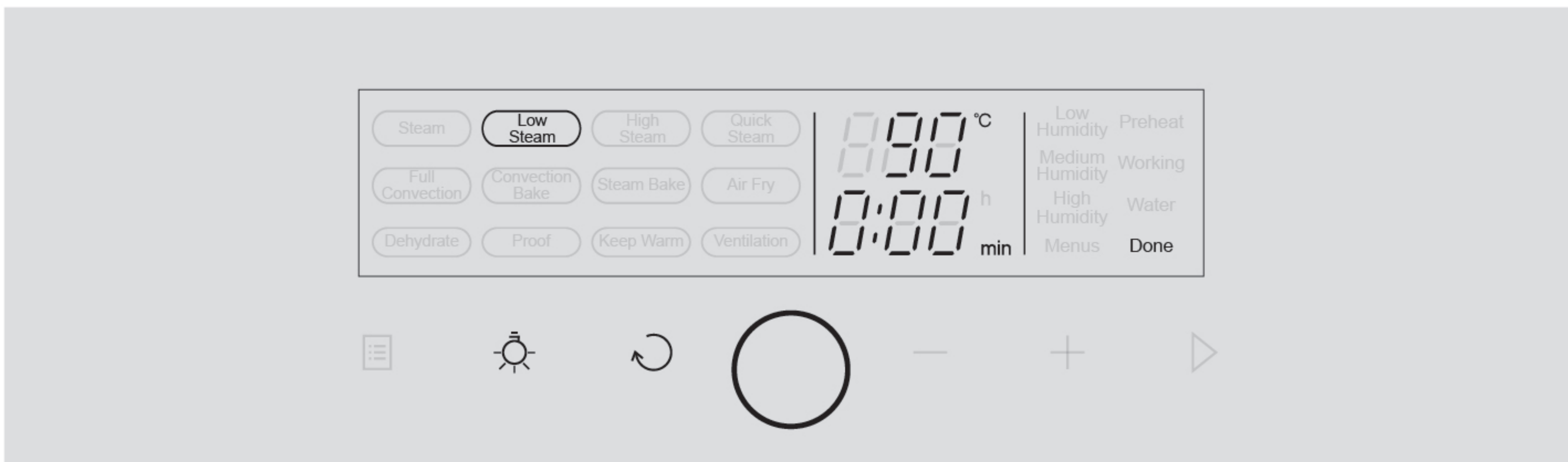


Note: The dishes that do not require preheating can be placed into the oven directly.

5. **Working.** When the set temperature is reached, the oven starts cooking and the countdown starts. At this time, the time colon flashes.



6. **Complete cooking.** The countdown reaches zero, with ten buzzers given.



Note: During preheating and cooking, press "-" or "+" button to reset the cooking temperature and cooking time. In case of no operation within 10 seconds, the oven will return to the original working interface. Upon completion of cooking, the oven will automatically shut down if no operation occurs within 2 minutes.

● **Modify setting parameters**

1. **Modify temperature parameters.** During preheating or working, press "-" or "+" button to enter the interface for modifying temperature parameters, and then continue pressing "-" or "+" button to modify temperature parameters.



2. **Modify time parameters.** Press "-" or "+" button to adjust time parameters, and press ">" button to confirm the modification.



● **Pre-set menus**

1. **Power on and enter the home page.**



2. **Choose Pre-set menus.** Press "Pre-set menus" button to enter the Pre-set menus mode.



3. **Choose a dish number.** Click "+" or "-" button to select dish code (01-52), and press ">" button for confirmation.



4. **Set time.** Press "-" or "+" button to set time and press "▷" button for confirmation.



5. **Start preheating.**



6. **Working.** Start countdown.



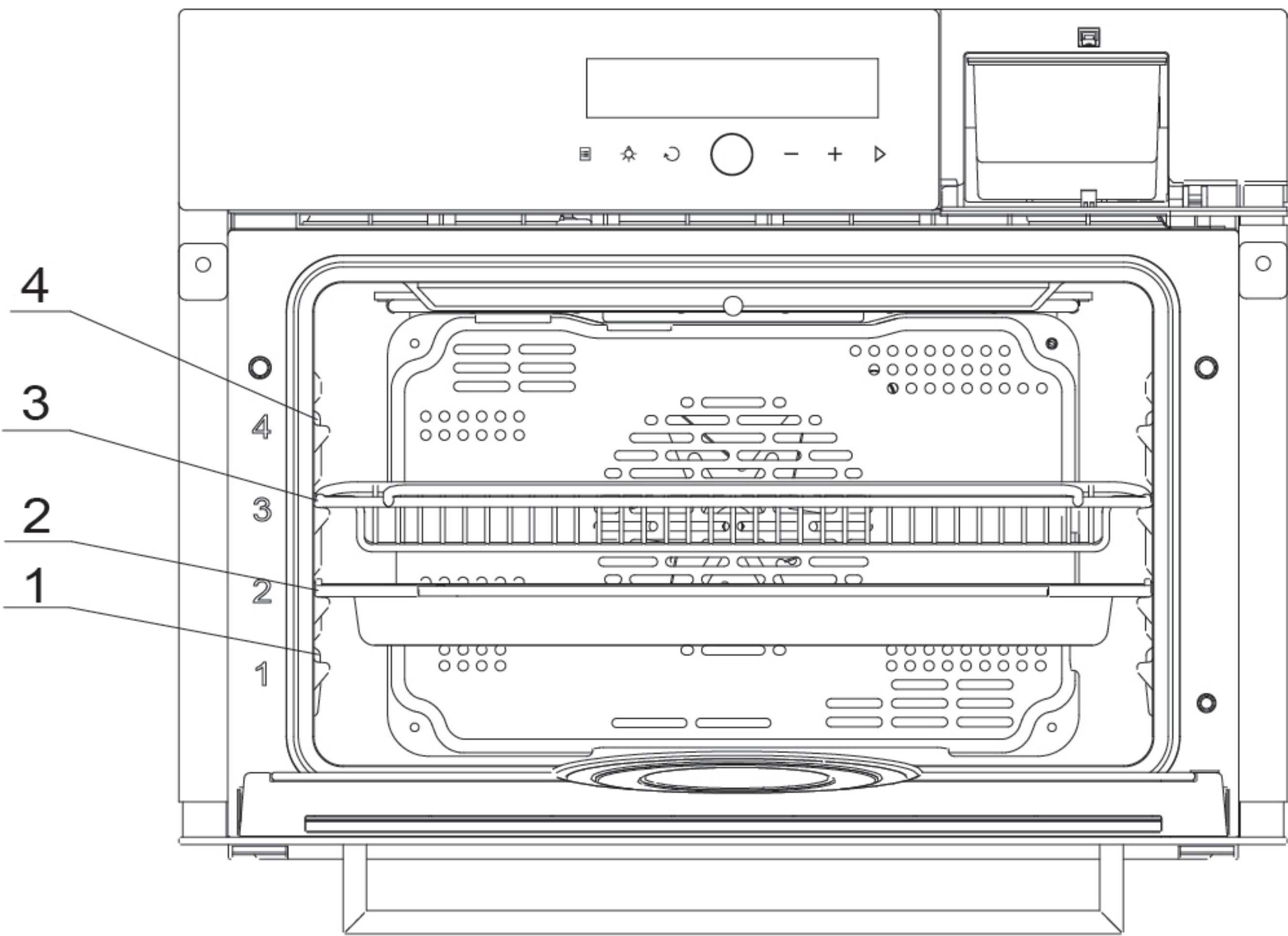
7. **Complete cooking.** The oven is auto powered-off and turns black after 10 beeping prompts in case of no operation within 2min.



Notes: 1. You can view the dish name corresponding to the Pre-set menus code on the Instructions and the door glass.

Suggestions on Use

■ Location diagram of grill



For cooking, Layer 1 and layer 2 are recommended. For roast, Layer 2 and Layer 3 are recommended. Layer 4 is recommended if the food requires coloring.

■ Common problems in cooking

- 1.The preheating time exceeds 20 minutes. Firstly, check whether the door suffers obvious air leakage and whether the door seal ring has been well installed, and make sure that no dirt exists on the temperature sensor in the oven body.
- 2.Overcooking. Firstly, Try not to open the door as possible during cooking. Then, check whether the cooking temperature is set too low, and finally check whether the door is closed tightly or suffers air leakage.
- 3.There is a lot of oily fume during cooking. Check whether the oven body is timely cleaned and the dirt in it is removed thoroughly after each cooking.
- 4.There is an obvious color difference before and after cooking. Confirm whether an appropriate cooking mode is chosen. Lower the setting temperature appropriately. Put in the dish after preheating.
- 5.The door is not closed off. Make sure the door is closed off when the combi oven is working. If the door is not closed off or is not closed in place, the word "preheating" or "working" will flash and there will be a beeping prompt.
- 6.The cavity is ponded. During cooking, there will be a lot of steam, some of which condenses to the cavity wall, making the cavity ponded. Please clean up the water immediately after use.

7. There is a peculiar smell in the cavity. Residual water and grease in the cavity are not cleaned timely after many times of cooking. Please clean up the cavity timely to keep it dry and tidy.
8. Water drops from the cavity underside. Please check whether the condensate tank is full of ponded water. Overflowing ponded water from the condensate tank will cause water dropping at the cavity underside. Please clean up the ponded water in the condensate tank timely after each cooking.
9. There is a lot of oily fume and steam when opening the door. In order to ensure the cooking effect, the cavity shall have good sealing performance. Thus, some of oily fume and steam generated during cooking will reside in the cavity. When opening the door, please open the door slightly for 10°-15° to release oily fume and steam in the cavity in advance. Then, the door is opened fully.
10. Due to the difference in cooking environment (e.g. voltage, humidity and room temperature), the cooking effect will be affected. If this problem occurs, please adjust the cooking temperature and time at your own discretion according to the cooking effect.
11. When enabling the roast function, please make sure that the cavity is dry and free from ponded water, especially when baking food such as cake.
12. Descaling. Scale is easily caused during the steam generation. When the scale deposits on the surface of liner heating plate, please use scale remover timely to remove the scale and follow the instructions on the water tank to remove it, so as not to affect the cooking effect.
13. Cavity drying. After Cavity drying is finished, it is necessary to open the door of combi oven in order to better disperse the residual steam in the cavity.

Packing List

Please check the following products and accessories item by item when unpacking. In case of missing or damage:

- Please contact the distributor if the responsibility lies with the Company or the distributor.
- Please contact FOTILE service hotline if the responsibility lies with the user itself.

■ Oven	1	■ Grill	1
■ Wood screw	2	■ Ovenware	1
■ Operation Instructions	1		

Installation Instructions

- The combi oven shall be installed steadily at a convenient and secure place for operation and maintenance without tilt.
- It is strictly prohibited to install the combi oven and power socket in places that may be damp or wet with water.
- For handling and placing, the combi oven shall be lifted from the handle hole or the bottom and handled with care, instead of moving it by dragging the door or handle.
- This combi oven is embedded in the cupboard, so the bottom of the cupboard hole must be able to bear a weight of more than 60kg.
- After installing the combi oven, if the power plug cannot be touched, it shall be realized by the fixed wiring switch meeting wiring rules, in order to cut off the power through such switches during repair or in emergency.

- The combi oven must be installed by the installation personnel designated by the Company, and the Company will not be responsible for any loss caused by improper installation of unqualified installation personnel.

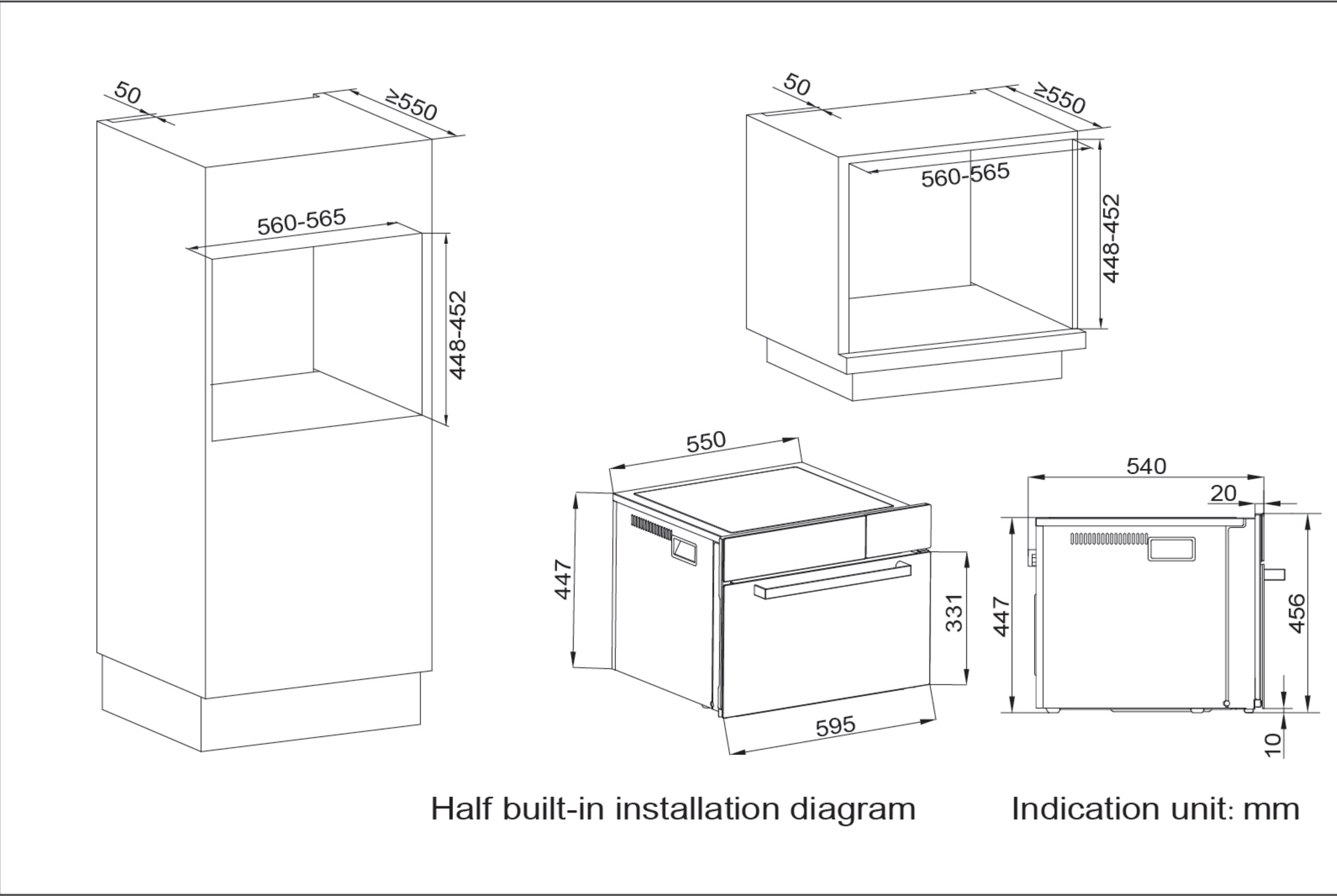
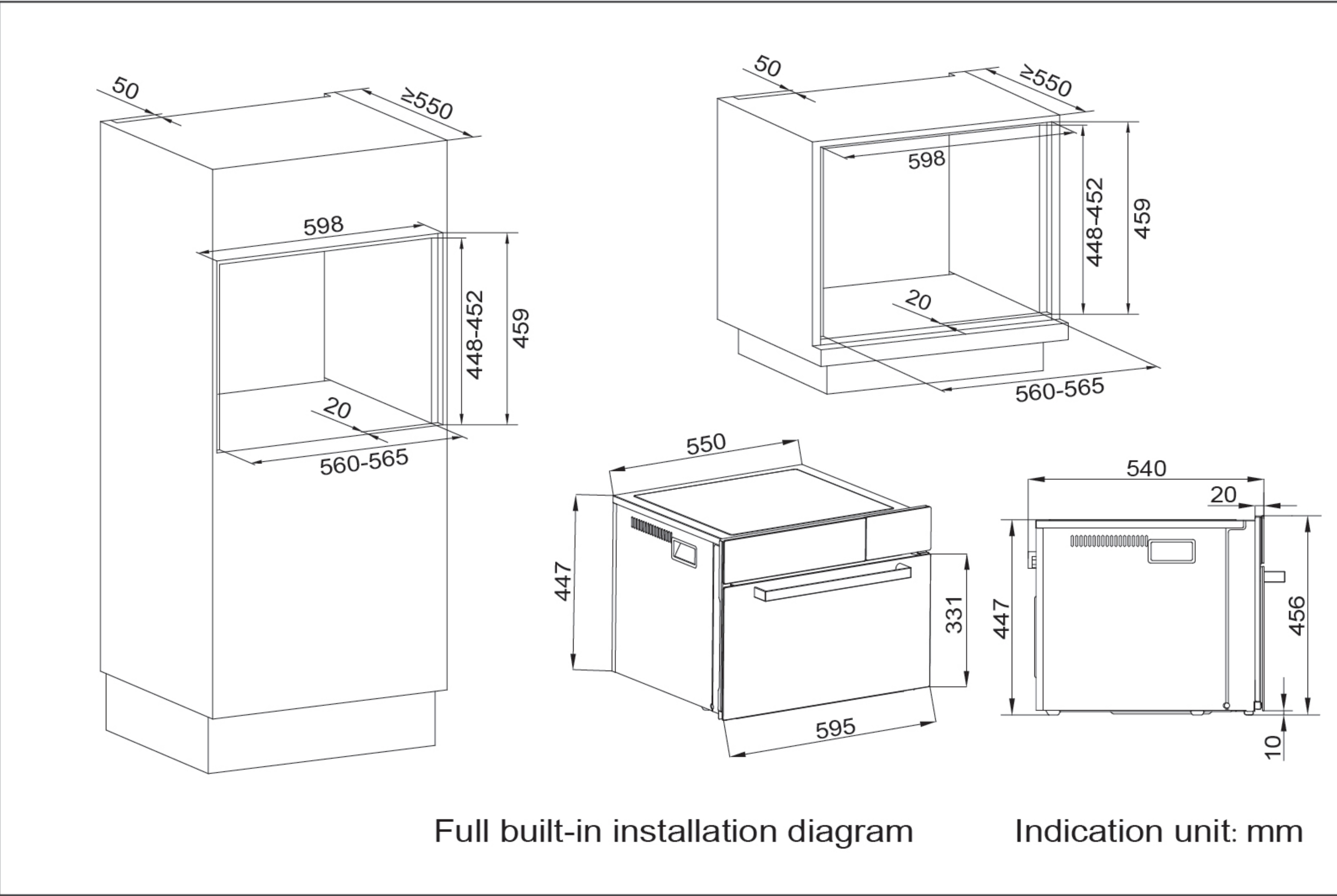
Notes: 1. If there is a high-temperature electrical appliance nearby, ensure that the combi oven is installed at a place over 80mm away from such electrical appliance.

2. The cupboard in which the combi oven is installed must be made of materials that can withstand a temperature of more than 120°C.
3. After installation, the combi oven panels on the left, right and upper sides shall keep a space of more than 3mm with the surrounding wall, cupboard and appliance, etc., and its lower side shall keep a space of more than 10mm with the surrounding wall, cupboard and appliance, etc.
4. The combi oven shall undergo a full aging test before delivery, so there will be a small number of residual water in the internal pipeline, and it is normal to have a small number of water droplets in the liner and water tank.
5. If the combi oven is installed under the hob, the gas pipe of the hob must use bellows and effectively fixed to ensure that it will not touch this product.
6. If the combi oven is installed under the hob, make sure no water or debris drops (leaks) into the cupboard during use.
7. If the combi oven is installed under the hob, its top cover shall not affect the adjustment function of underside intake hob damper switch, and the spacing between the base plate of hob and the top cover of combi oven should be ≥8cm.
8. If the combi oven is installed under the hob, the cupboard ventilation conditions refer to the hob installation standards and the combi oven shall not block the air vent.
9. If the preceding requirements are not met, remind the user to improve the installation environment; otherwise, property loss or personal injury may occur.
10. The combi oven is front exhaust type, so if it is installed under the hob, the user will feel a certain amount of heat or hot steam. Meanwhile, there may be condensate on the hob glass, which is considered normal.

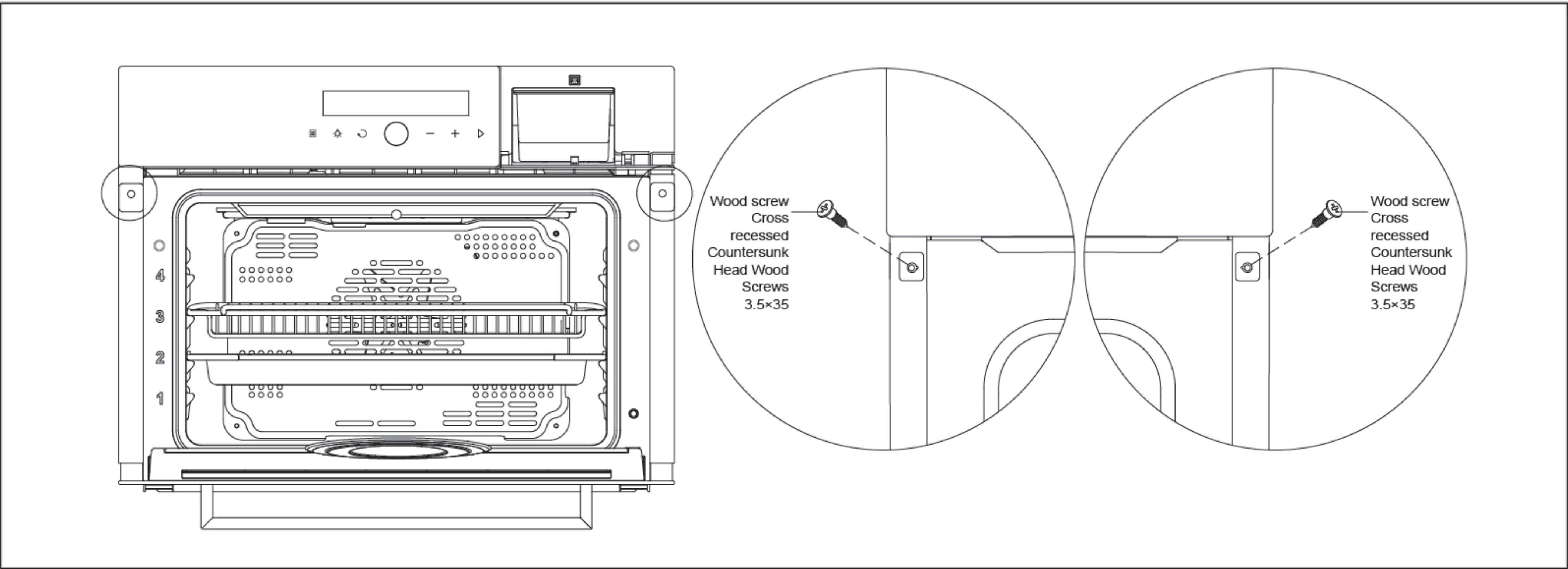
Remove the outer packaging and film bag of the combi oven and then place the combi oven close to the mounting hole. Connect to the power socket (no power connected), hold the combi oven bottom with one hand while putting the other hand at its handle, and then slowly put it in the cupboard hole. Loosen one hand and gently push the combi oven to the end. Put the front end of combi oven on the cupboard base plate. Use the wood screws in the accessory bag to fix the combi oven to the cupboard (see screw fixing sketch).

■ Cupboard installation sketch

Installed at the cupboard center



Screw fixing sketch



Note: The minimum spacing between each part of appliance and its surrounding structure is 10mm.

Main Technical Parameters

Model	HZK-TS1.A		
Rated voltage	220-240V	Heating temperature range	30℃ -230℃ ⁽¹⁾
Rated frequency	50-60Hz	Display mode	LED digital display
Rated power	3400W ⁽²⁾	Effective volume	42L ⁽³⁾
Light	25W/230V~ /50Hz	Net weight	31kg

- (1) As this combi oven has no refrigeration function, the cavity temperature will not be lower than the indoor temperature.
- (2) The maximum input power measured in the preheating stage of the full convection mode.
- (3) The effective volume refers to the volume calculated in accordance with IEC 60350-1 by measuring effective length, effective width and effective height.

Suggestions on Cleaning and Maintenance

■ General precautions

⚠ Caution:

Clean the inner cavity, door, handle, control panel, condensate tank and door seal ring after each use. Cut off the power before cleaning to avoid electric shock. Cleaning can only be carried out after the inner cavity cools, and ensure that the inner cavity is completely dry before closing the door. This can avoid oil or other dirt from sticking to the cavity surface, which is not easily cleaned and sometimes even leads to surface decoloration. The deposition of oil will also make the door seal ring brittle and easy to break.

⚠ Caution:

All surfaces shall be cleaned with a soft sponge, a soft cloth dipped in water and a small amount of detergent, and then dried with a soft cloth. Do not use a steam cleaner to clean this combi oven. Pressurized steam may cause permanent damage to its surface and fittings, for which the Company

■ **Water tank**

- 1.The maximum water level scale is printed at the top outside of the water tank. When filling the water tank, please try to inject water near the maximum water level scale, so as to maximize the continuous cooking time of one injection. For water filling, do not exceed the maximum water level scale to avoid water in the water tank from overflowing during inserting or removing the water tank.
- 2.The combi oven can only work after pushing the filled water tank into the water tank hook groove.
- 3.The icon "please fill water" on the display screen flashes and there is a beep prompt, which means the water in the water tank is below the minimum water level, and the combi oven stops working. At this time, please fill water timely, and then push the filled water tank into the water tank hook groove in place.
- 4.For drying, in order to keep the cavity dry, enable the cavity drying function after each cooking to evaporate the water in the cavity completely. Alternatively, use a rag to clean the cavity.

■ **Cleaning and maintenance of stainless steel liner**

- 1.Mix 20g of edible soda with 150g of warm water, and wipe the oil stains on the liner with a rag dipped in such soda water.
- 2.Close off the combi oven door, choose "steam cleaning" mode (make sure the water tank has been filled with water), and start working.
- 3.Steam can soften the oil on the liner. After cooking, wipe the liner with a rag dipped in such soda water, and then a wet rag. At this time, the oil is basically removed.
- 4.Finally, choose "steam cleaning" mode and wipe the liner again.

■ **Cavity drying**

For drying, in order to keep the cavity dry, enable the cavity drying function after each cooking to evaporate the water in the cavity completely. Alternatively, use a rag to clean the cavity.

General stain

After each use, clean it as soon as possible with a rag, a soft sponge or a soft nylon brush, and then the mixed solution of warm water and cleaning solution. The longer the stain remains, the harder it is to clean up.

Stubborn stain

For removing stubborn stains such as those caused by roasting, it is possible to soak the stain and then remove it with a wet sponge. If necessary, use a spatula suitable for glass surfaces to scrape the stain off. After cleaning, rinse thoroughly with water.

★ **Important notice**

In order to keep the best cooking effect, it is recommended to clean the oven body and accessories after each use.

If they are not cleaned timely, oil stain accumulated will make it difficult to clean the oven body and accessories, and affect your operating environment and experience.



You had better to clean up dirt (e.g. spilled juice and cake batter) when the oven body or ovenware is still warm. During cleaning, please ensure that the oven body is not hot, so as to avoid being scalded.

The spilled juice and other acidic liquid may make the liner yellow. Thus, please clean it in time, so as to avoid irreparable yellowing of the liner.

Common Fault Identification and Troubleshooting

For your safety, please press the power button to shut down the combi oven firstly, and then proceed with the corresponding troubleshooting.

Fault	Cause analysis	Solutions
After inserting the power cable plug, the oven still cannot work.	Cause1: There is no electricity for the power socket.	Contact a qualified electrician for inspection and repair
	Cause2: The power cable plug is loose	Reinsert the power cable plug
	Cause3: The cable between the control panel and power pan is loose	Contact FOTILE service hotline for repair.
The button is insensitive	Cause1: There are stains on the control panel	Clean the control panel
	Cause2: The mounting box is aged and damaged	Contact FOTILE service hotline for repair.
	Cause3: Control panel fault	
The fan is still working after cooking	Cause1: The liner temperature is more than 70°C after using the roast function. It occurs within 20 minutes after using the steam function.	Open the combi oven door to accelerate heat dissipation. The fan stops working when the liner temperature is below 70°C after using the roast function. The fan stops working after 20 minutes after using the steam function.
	Cause2: The power pan or temperature probe malfunctions	Contact FOTILE service hotline for repair.
Grill "rusting"/ovenware "porcelain-off"	Cause1: The food is not cleaned thoroughly, causing yellowing	Soak the grill/ovenware in hot water and clean it with a cleaning cloth.
	Cause2: Grill "rusting"/ovenware "porcelain-off"	Contact FOTILE service hotline for repair.
Water leakage from the combi oven	Cause1: Water overflowing from the condensate tank	Clean it with a cloth
	Cause2: The door is not tightly closed off	Check whether there are foreign matters and dirt at the door, oven mouth and seal ring.
	Cause3: Others	Contact FOTILE service hotline for repair.

Fault	Cause analysis	Solutions
There is steam generated but the food is not well steamed	Cause1: Too short cooking time	Extend the cooking time.
	Cause2: Excessive volume of food	Cut the food into small pieces or divide the surface
	Cause3: Too many layers placed for food	Try to place the steamed food in containers on layers 1 and 2 of oven body to keep it close to the liner heating plate.
	Cause4: An inappropriate cooking ware is chosen	Pay attention to choosing a porous and low-walled cooking/steaming ware.
	Cause5: Others	Contact FOTILE service hotline for repair.
Display E2	The temperature sensor for liner heating plate is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display E3	Communication fault	Contact FOTILE service hotline for repair.
Display E6	Inlet fault	Contact FOTILE service hotline for repair.
Display F3	The temperature sensor for oven body is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Display F4	The temperature sensor for oven body is short-circuited	Contact FOTILE service hotline for repair.
Display E0	The inlet pump is short-circuited or disconnected	Contact FOTILE service hotline for repair.
Add water	Too low water level in the water tank	Please fill the water tank with appropriate amount of water
	Water level detection fault	Contact FOTILE service hotline for repair.

⚠ Warning: After the above simple troubleshooting, if the combi oven still cannot work normally, please contact FOTILE service hotline.

In order to ensure safe and correct use, this product must be repaired by professionals appointed by the Company. If the oven cannot be used normally because the consumer entrusts personnel who are not appointed by the Company with the repair or the consumer carries out the repair, it is not within the scope of free maintenance even if it is during the warranty period, and the Company will not bear any responsibility for the property loss and personal injury caused thereby.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Customer Service

Please stop using the combi oven and unplug the power cable if any abnormal condition occurs, and please contact FOTILE service hotline.

⚠ Warning: Only the repair personnel who have been trained professionally and obtained the repair qualification in the combi oven can repair the combi oven. Other unauthorized personnel are not allowed to repair this combi oven to avoid serious consequences.

Precautions for warranty:

- The following items are not within the scope of free warranty, so they shall be charged for repair if it is possible to be repaired and the "Product No." on the product packing box or the oven can be clearly identified.
 - ◆Damage resulting from improper handling, installation, use, maintenance or storage by consumers;
 - ◆Damage resulting from removal by the person who is not responsible for warranty in repair, replacement and return;
 - ◆Product without warranty certificate in repair, replacement and return as well as valid invoice;
 - ◆Damage caused by force majeure;
 - ◆All damages and losses resulting from the product service environment (e.g. power supply, temperature, humidity and other factors beyond the control of the Company) are not within the scope of free warranty, and the Company will not be responsible for them.
- If the "Product No." on the product packing box or the oven cannot be clearly identified, please contact the distributor, who shall provide services,in accordance with relevant national provisions. The Company will not provide such services as installation and commissioning, return, replacement and repair.