

FOTILE

Operation Instructions

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

Please read the Instructions
carefully before use

Built in Cooking Range

HZK60-X20

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.

CONTENTS

Contents ----- 1

Introduction to Product Structure ----- 2

Warning and Safety Instructions-Gas Hob ----- 3

Safety precautions-Combi Oven ----- 6

Guide to Quick Operation----- 13

Operation Instruction----- 14

Flame Failure Safety Device Instructions----- 15

Packing List ----- 33

Installation Instruction ----- 34

Main Technical Parameters ----- 39

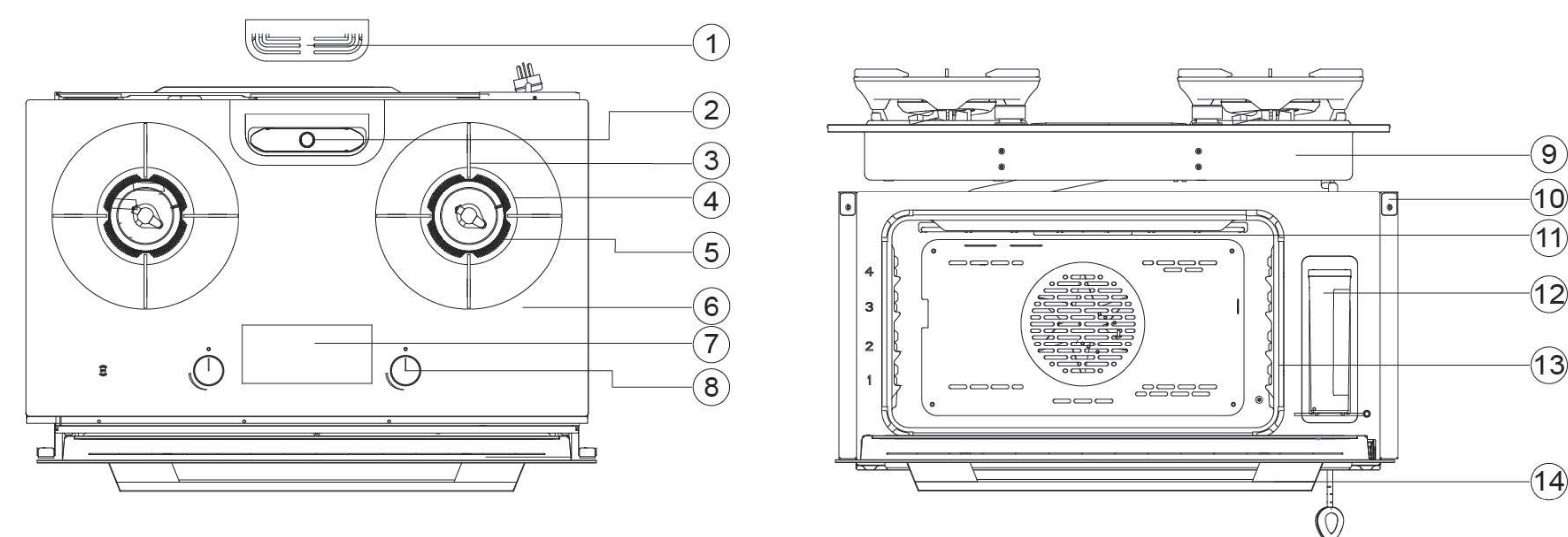
Electrical Diagram ----- 40

Instructions for Linking Range Hood Controls with Cooking Range ----- 40

Maintenance and Cleaning Tips ----- 41

Common Issues----- 43

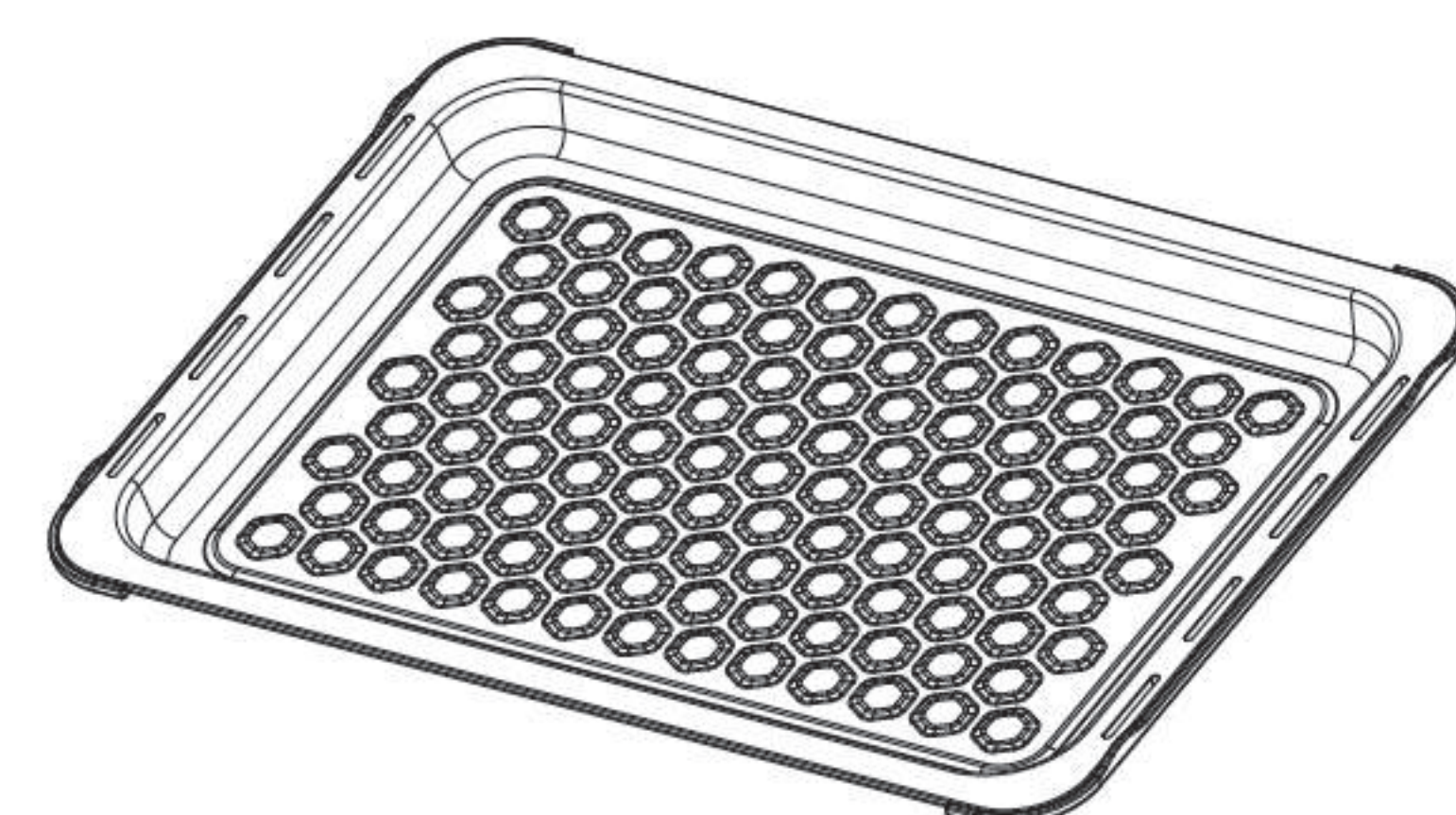
Introduction to Product Structure



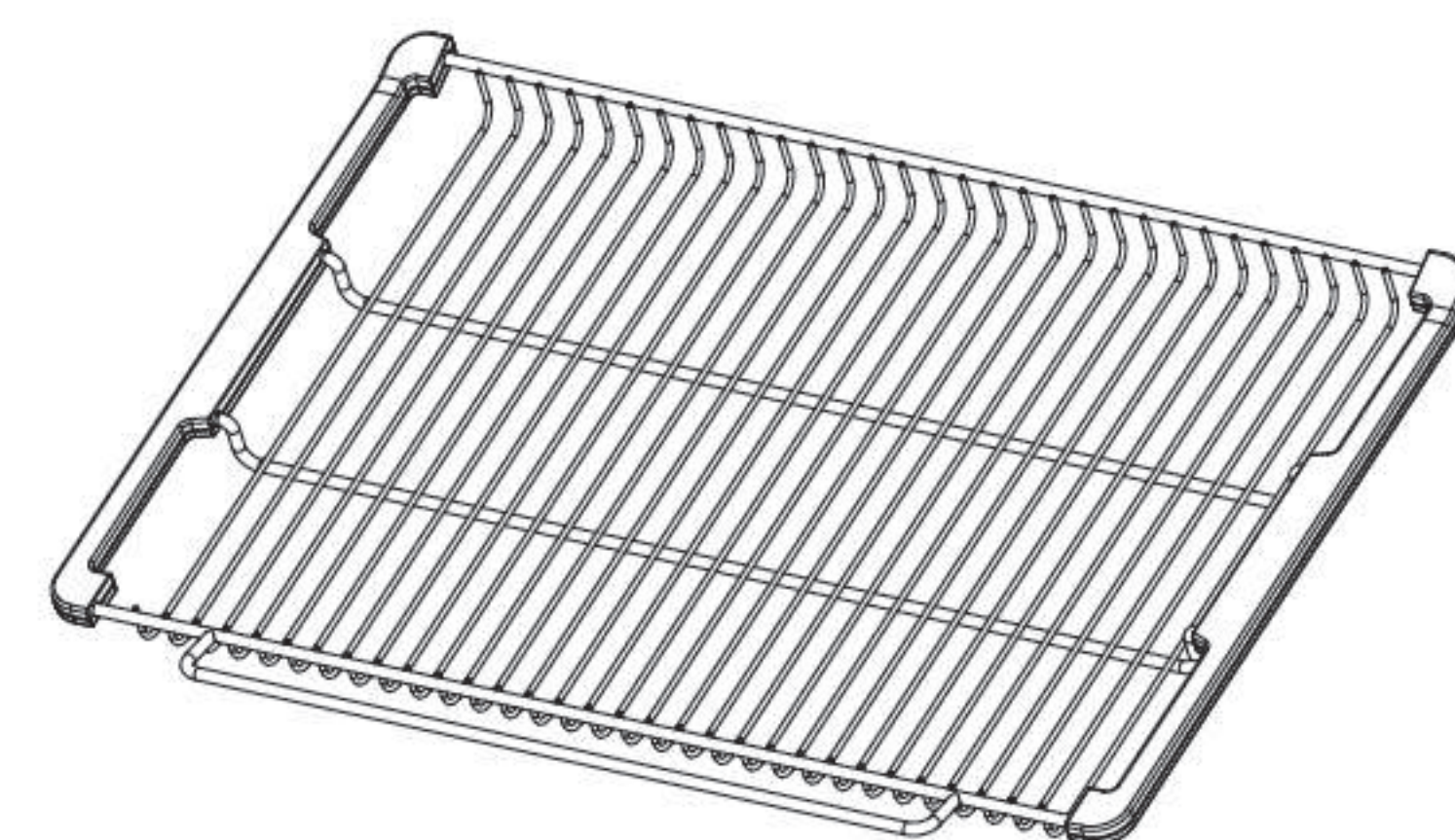
- ① Cover plate
- ② Cleaning cup
- ③ Pan support
- ④ Drip Pan
- ⑤ Burner
- ⑥ Panel
- ⑦ Control Panel
- ⑧ Knob
- ⑨ Hob Chassis
- ⑩ Mounting column
- ⑪ Temperature probe
- ⑫ Water Tank
- ⑬ Door seal
- ⑭ Door

Accessory

Steaming & Baking Tray



Baking Rack



Warning and Safety Instructions - Gas Hob



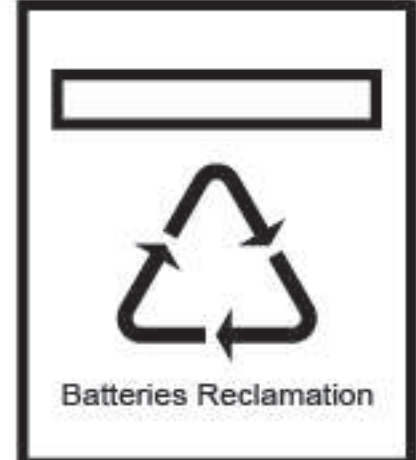


Special version:

Please properly use the appliance, strictly complying with the user manual. FOTILE company will not bear responsibility for property loss and personal injury due to improper use.


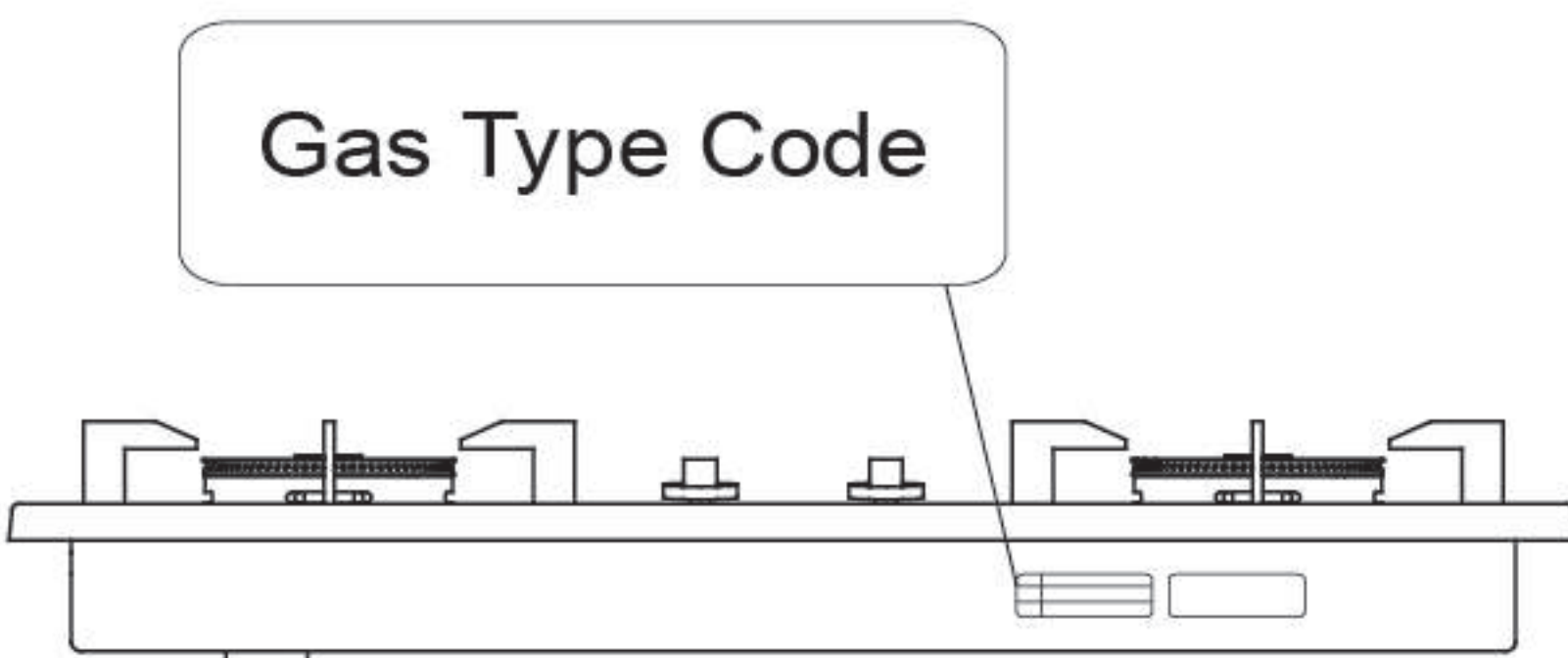


⚠ Warning: It may cause danger, serious injury or fire, if you ignore the following contents and improperly operate.

⚠ Strictly Execute




	The gas stove can be used only in family kitchen. Please do not install it in the bath room, bed room, basement or places that are flammable, explosive and corrosive.
	Such works as gas stove installation, refitting, removal, dismantle, repair should be done by certificated companies and operated by professional people.
	You must ask gas operating agency for “ Gas Usage Safety Manual ” , and comply with it. Please check whether the seal ring is airtight when fixing the pressure-reducing valve every time, otherwise, the gas stove will go wrong due to gas pressure abnormity.
	To prevent carbon monoxide poisoning, after installation and before usage, please make a leakage test. Keep the room ventilated when daily use.
	If there is gas leak, please turn off the switch knob and general gas valve soon, open the window, contact FOTILE service center to repair it. At this time, don't touch the power switch or ignite, and don't use mobile phone, fixed-line telephone, etc, to prevent explosion.
	Please don't let the gas stove work at strong wind disturb environment, because it will influence the normal burning, even failed to work.
	If there happens burning due to over high oil temperature, please cover the source of fire with large size metal items, like irony pot cover(please don't use water), and close the general gas valve.

	Please periodically replace grease resistant gas rubber hose. Suggest the hose should not be used for more than one and half year. Don't place the hose on the stove or near the stove panel.
	Please don't go out or go to bed when gas stove is working. Please turn off the knobs and general gas valve after usage and repeatedly check whether they are turned off before you sleep or go out.
	Used batteries must be placed into appointed used batteries reclamation bin or recyclable garbage can.
	If you don't use the gas stove for a long time or going to move it, please clean up the dirt, dismantle the rubber hose and envelop the hose joint and gas interface with screw cap.
	Please keep the product plastic package away from the infants, to avoid suffocation, etc.

⚠ Forbidden

	Please don't dismantle, refit gas stove personally and privitely to avoid gas leak. We suggest fix gas leak alarm.
	Please confirm the gas type is the same with nameplate indicate before use. It is forbidden to change into other gas type, especially the man-made gas which contains CO.
	The gas stove is for heating cooking untensil, don't use it for drying towels, clothes, etc.
	Please don't turn on the gas stove for heating when there is no pan or there is no food in the pan. It may damage the range hood which is above the stove, even will burn the grease inside of the range hood and cause fire accident.

⚠ Forbidden

	Please don't touch the stove that is off work for a short while, to avoid scalding.
	Please don't place and install any inflammable and explosive substance around the gas stove.
	Please don't place any acidic or alkaline substance on the stove(vinegar, lemon juice, etc).



The glass used in FOTILE products is tempered glass, and the tempering mechanism of glass decides that there is extremely small probability for tempered glass self explosion. Once it happens self explosion not due to improper use, we promise to replace the tempered glass free.




Safety precautions-Combi Oven

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

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


- 1.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.
- 2.Children should be supervised to ensure that they do not play with the appliance.

■ Content distinguished based on the degree of harm and damage






	Danger	Ignorance of this sign and conduct of incorrect operations will be extremely likely to cause personal damage, serious injury, or fire.
	Warning	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal damage, serious injury, or fire.
	Caution	Ignorance of this sign and conduct of incorrect operations will be likely to cause personal injury or property damage.
Recommendations: Content we hope you to understand for safe and correct operation.		














■ Caution and prohibition signs






								
Caution, scald	Caution, electric shock	Execute strictly	Grounding required	Prohibited	No open flames	No touch	Do not operate with wet hands	Disassembly prohibited










 **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 instruction:** 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.










 Danger	
 Prohibited	Please don't touch the built in combi oven when your hands and feet are humid, or you are barefooted.
 Prohibited	Do not place any heavy object on the open door of the built in combi oven.
 Prohibited	Do not immerse the power plug or wire in water to avoid the danger of electric shock in next use.
 Prohibited	Do not use any multi-purpose socket with multiple plugs.





 Danger	
 Prohibited	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.
 Prohibited	Do not clean the glass and handle of the built in 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.
 Prohibited	Do not place any aluminum foil, ovenware or tableware directly on the bottom of the liner. Otherwise, the heat will build up and thus damage the built in combi oven.
 Prohibited	Do not add cold water to high-temperature food under roasting because the steam generated may cause severe scalds.
 Execute strictly	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.
 Execute strictly	Power must be cut off before installation
 Prohibited	The built in combi oven is only applicable to household cooking and cooking in similar working and living scenarios such as baking, roasting, barbecuing, thawing and food drying. No other purpose is supported. The product used for any other purpose may cause a hazard. The Company will not be liable for any loss caused by incorrect use or improper operation.
 Prohibited	Do not use the built in combi oven to heat covered 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)
 Prohibited	To minimize the risk of injury to children, they shall not be allowed to use the built in combi oven as a toy, nor shall they play near the built in combi oven.
 Prohibited	A steam cleaner is not to be used.
 Execute strictly	In case of abnormalities, press the power button to turn off the built in combi oven, and remove the power plug or cut off the main power, and immediately call FOTILE service hotline. Continuous operation under abnormal conditions is prone to electric shock, fire and other hazards.
 Execute strictly	In case of any fault of the built in combi oven, please cut off the power immediately and shut down the built in combi oven, and follow the "Common fault identification and troubleshooting".


⚠ Danger	
 <p>Disassembly prohibited</p> <p>Non-professionals shall not dismantle the machine to repair or replace parts without authorization.</p>	 <p>Execute strictly</p> <p>Keep the whole machine away from heat sources, gas, alcohol and other inflammable products.</p>
 <p>Caution, scald</p> <p>Upon completion of work, please open the door of the built in combi oven after 30 ~ 60 seconds. Steam sprays out when the door is opened. You shall stand at a little distance from the built in combi oven door to avoid burning by the steam.</p>	 <p>Caution, scald</p> <p>After work, the bottom of the liner is still hot. Do not clean the liner immediately to avoid scalds and wait the liner to cool down before cleaning it.</p>
 <p>Caution, scald</p> <p>During the cooking process in order to ensure better cooking results, the door may be slightly opened multiple times to exhaust excess steam (which may be accompanied by sound), which is a normal phenomenon. Please feel free to use. Besides, due to the relatively high temperature of the steam generated, please keep a certain distance from the door exhaust port to prevent scalds.</p>	

⚠ Warning	
 <p>Execute strictly</p> <p>During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.</p>	 <p>Execute strictly</p> <p>Accessible parts may become hot during use. Young children should be kept away.</p>
 <p>Execute strictly</p> <p>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.</p>	 <p>Execute strictly</p> <p>the oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.</p>
 <p>Execute strictly</p> <p>Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.</p>	 <p>Execute strictly</p> <p>the appliance must not be installed behind a decorative door in order to avoid overheating.</p>
 <p>Execute strictly</p> <p>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.</p>	 <p>Execute strictly</p> <p>When cooking with oil or grease, make sure the built in combi oven is attended as overheating may cause a fire.</p>
 <p>Execute strictly</p> <p>The fan mesh cover of the oven cannot be removed clearly. If cleaning is required, please contact a professional.</p>	

⚠ Warning	
 <p>Execute strictly</p> <p>If the place where the built in combi oven is located is vulnerable to rats or insects, please pay special attention to keep the built in combi oven and its surrounding environment clean. For the damage of the built in combi oven caused by rats or insects, the Company does not undertake any warranty responsibility.</p>	 <p>Execute strictly</p> <p>Wear heat-insulation gloves when putting food into the built in combi oven, turning over or taking out the food from the built in combi oven and adjusting the grill or ovenware. Avoid scalds by the heating elements or liner.</p>
 <p>Execute strictly</p> <p>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 built in combi oven or cause a fire.</p>	 <p>Execute strictly</p> <p>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 shall be removed before the food is put into the built in combi oven.</p>
 <p>Execute strictly</p> <p>Cut off the power before cleaning the built in combi oven with mild cleaning agent. Meanwhile, use a soft cloth to clean the built in combi oven to prevent scratching its surface.</p>	 <p>Execute strictly</p> <p>The built in combi oven generates heat during working. Therefore, avoid contacting the heating element and the door glass of the built in combi oven. Especially, keep the built in combi oven away from children.</p>
 <p>Execute strictly</p> <p>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.</p>	 <p>Execute strictly</p> <p>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.</p>
 <p>Execute strictly</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 built in combi oven is working.</p>	 <p>Execute strictly</p> <p>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, thus resulting in scalds.</p>
 <p>Execute strictly</p> <p>Accessible parts may emit heat during use and shall be kept away from children.</p>	 <p>Execute strictly</p> <p>To avoid possible electric shock, make sure the built in combi oven is powered off before replacing the lamp.</p>

Warning	
 <p>The built in combi oven will not cool down immediately after the door is opened during work. Please pay attention to safety to avoid scalds.</p>	 <p>Do not touch the upper heating tube inside the built in combi oven until the built in combi oven completely cools down. Because the heating tube is the heat source of the built in combi oven.</p>
 <p>The built in combi oven shall be provided with an independent 16A socket which shall be in good contact and shall not be shared with any other electrical appliance.</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>Please use pure water for cooking to avoid damage to the built in combi oven due to scale accumulation.</p>	 <p>Do not place any cooking utensils on the bottom of the built in combi oven.</p>
 <p>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 scalds due to direct contact with the steam.</p>	 <p>There is steam overflowing through the air outlet when the built in combi oven is working. Even after the built in combi oven stops, the inside and outside of the door are warm to some extent. Thus, your children shall keep a safe distance with the built in combi oven.</p>
 <p>Do not clean the built in combi oven handle with a rough scrub or a sharp metal scraper, which will scratch the surface of the handle.</p>	

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

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

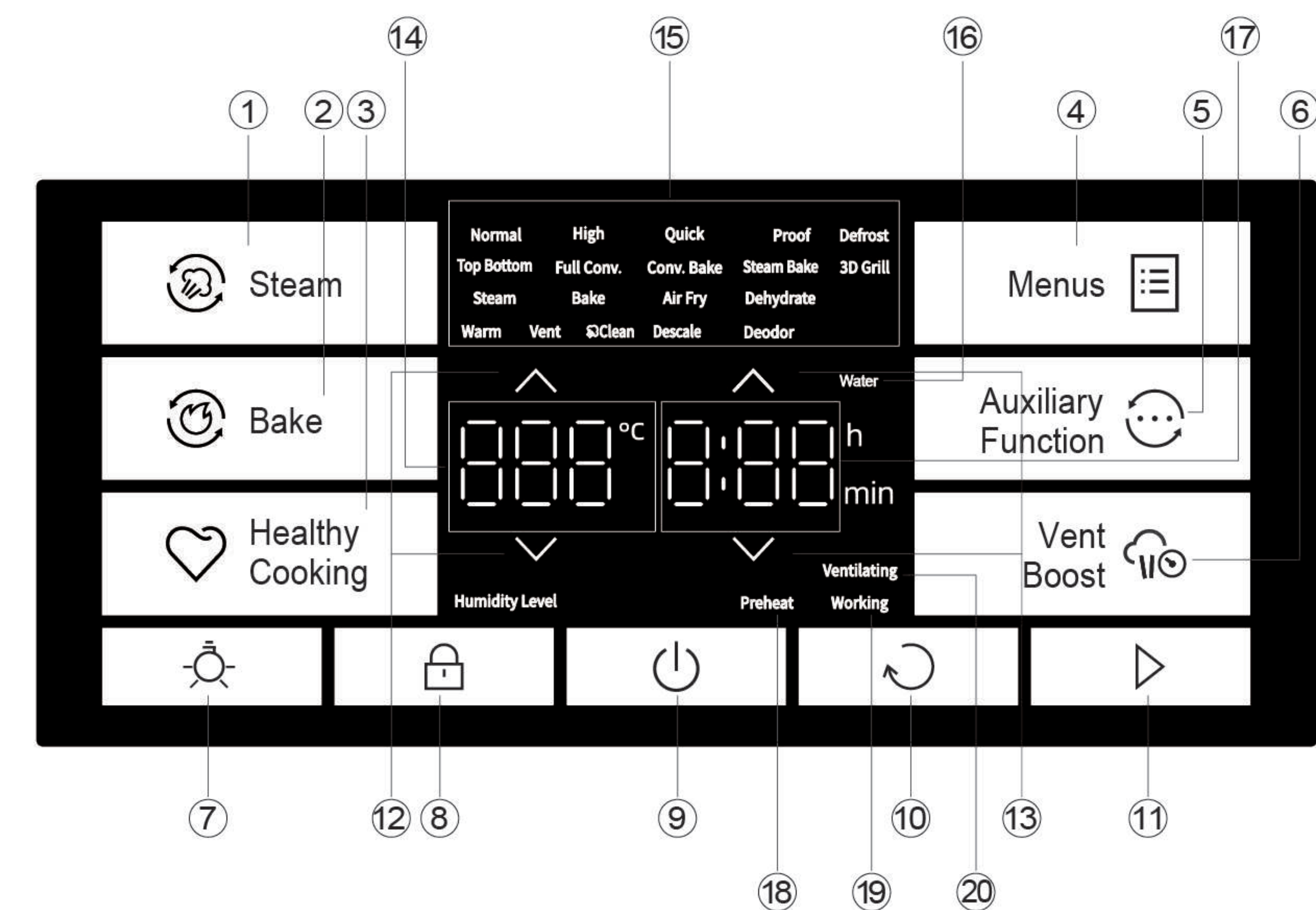
Recommendations
<ul style="list-style-type: none"> ■ Before the first use of the built in combi oven, please read the instructions on safe use, operation and maintenance in this Operation Instruction thus to avoid accidents and damage. ■ Clean the built in combi oven before the first use. Take out the 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 built in combi oven out for washing, including the grill in the liner (Refer to [Maintenance and Cleaning]). It is recommended to clean the inner wall of the liner of the Built-in-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 Built-in-combi oven to let the moisture in the built in combi oven escape until the built in combi oven is dry. ■ The Built-in-combi oven shall be thoroughly cleaned if it intends to remain idle for a long time in order to avoid odor. See the [Maintenance and Cleaning]. ■ Ensure that the voltage and frequency of the household power supply are consistent with those of the Built-in-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 built in combi oven after each use as the condensed concentrate may corrode the built in combi oven over a long period of time. ■ The Built-in-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 built in combi oven and not to tilt the food container so that liquid or food may flow out.

Suggestions

- Before using this product for the first time, please read the important instructions in this manual regarding the safe use, operation and care of this product to avoid accidents and damage.
- Clean before first use. First remove the water tank and rinse the inside with hot water. Do not use any cleaning liquids or detergents. The inner tank, inner side racks and other included accessories can also be removed and rinsed (please refer to the [Maintenance & Cleaning] section). It is recommended to use a cleaning solution diluted with hot water to clean the inner walls of the inner tank of this product.
- If you plan not to use this product for a long time, it should be thoroughly cleaned to avoid odors. See the [Maintenance & Cleaning] section for details.
- Make sure this product is properly and securely installed in the cabinet before operation.
- Be careful when cooking food not to tilt containers of food or liquid to avoid spilling.
- Unplug this product before discarding or moving it. When discarding the appliance, comply with local laws and regulations.
- Make sure the voltage and frequency of the power supply in the home match the product before installation.
- The manufacturer accepts no liability for injury caused by problems with the electrical supply.

Guide to Quick Operation

1.Control Panel Diagram



Explanation of the control panel buttons and display interface

(1) Button explanation

- ① "Steam" button: Touch this button to enter steam function and toggle through steam functions with repeated short presses.
- ② "Bake" button: Touch this button to enter bake function and toggle through bake functions with repeated short presses.
- ③ "Healthy Cooking" button: Touch this button to enter healthy cooking function and toggle through healthy cooking functions with repeated short presses.
- ④ "Menu" button: Touch this button to enter preset menu function, display recipe number and time; press **【^】** and **【v】** beside temperature to toggle through smart recipes (P01, P02, P03...).
- ⑤ "Auxiliary Function" button: Touch this button to enter auxiliary function and toggle through auxiliary functions with repeated short presses.
- ⑥ "Vent Boost" button: Touch this button to boost pressure and quickly vent out air. During operation, it will display "Venting" status. Vent boost function is turned on by default in all preset menu modes.
- ⑦ "Light" button: Touch to turn light on/off.
- ⑧ "Child Lock" button: Long press (1.5sec) to lock control panel; long press (1.5sec) again to unlock.
- ⑨ "On/Off" button: Touch and hold for 1 second to turn appliance on/off.
- ⑩ "Return" button: During setting process, touch to return to previous menu; during operation, touch to return to mode selection menu and stop current operation.
- ⑪ "Confirm" button: Press to confirm selected cooking mode, temperature or time.

- ⑫ "Temperature 【^】 【v】 " buttons: Set cooking temperature, preset menu and humidity level by touching buttons to adjust selection.
- ⑬ "Time 【^】 【v】 " buttons: Set cooking time by touching buttons to adjust selection.

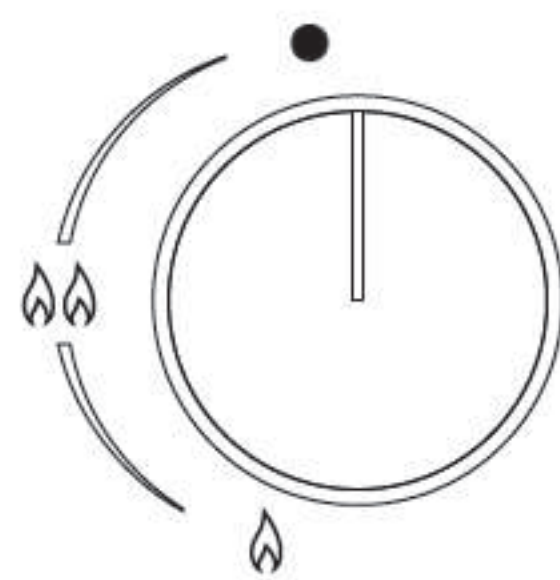
(2) Status indicator explanation

- ⑭ Temperature / Humidity level display: Shows the set temperature and humidity level in steam bake mode.
- ⑮ Cooking Functions text: Shows preset or currently selected cooking mode.
- ⑯ Add water reminder: Flashes when water needs to be added to water tank, then push water tank into slot and push completely in.
- ⑰ Time display: Shows set time.
- ⑱ Preheating indicator: Displayed continuously while appliance is preheating.
- ⑲ Working indicator: Displayed continuously while appliance is working.
- ⑳ Venting indicator: Displayed continuously when vent boost function is enabled.

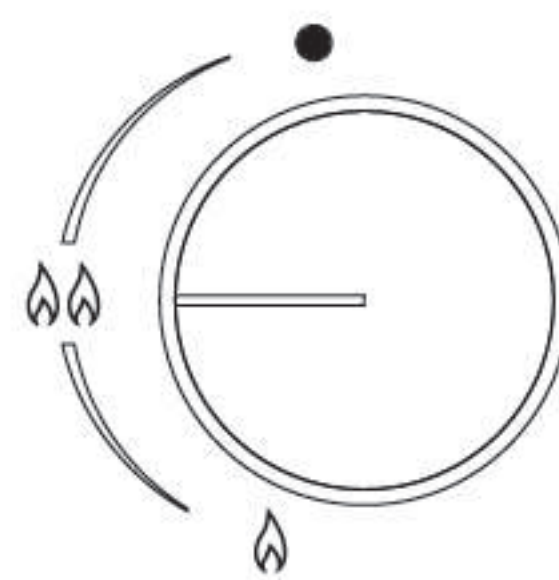
2.Gas Stove Operation Instructions

- Be careful not to overheat oil when cooking with vegetable oils or animal fats, as this can cause oil ignition. Do not leave food cooking unattended in oil.
- The Gas Stove will get hot during use. Avoid contact with the heating elements. Metal objects such as knives, forks, spoons and lids should not be placed on the Gas Stove as they can get hot.
- If the fire goes out for any reason, turn off the gas stove and leave it for at least 1 minute before attempting to reignite.
- Normal combustion should not cause abnormal noises. If in doubt, please call the FOTILE service.
- The Gas Stove will be hot after use. Do not clean immediately after use. Wait for it to cool, then clean with a soft, damp cloth and a neutral detergent. Do not use steel wool, abrasive powders (such as scouring powder) or other sharp objects to clean the gas stove. Because food stains baked onto the panel are difficult to remove, it is recommended to pour hot water over the stain to soak and soften before gently wiping off with a damp, soft cloth.

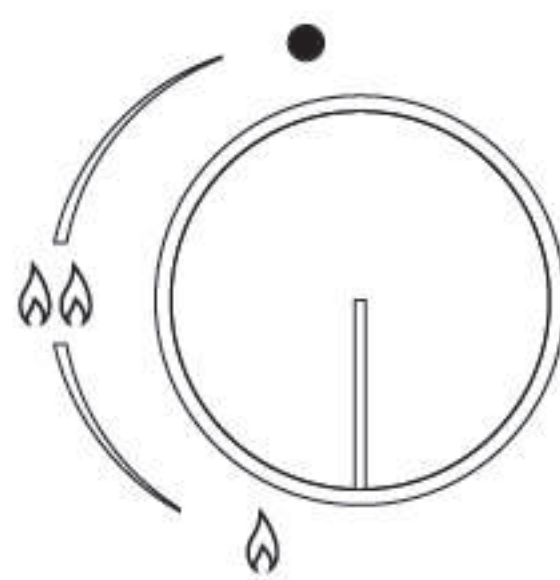
Operation Instruction



(Picture 1)



(Picture 2)



(Picture 3)

■ Ignition

First make sure the knob is in the position shown in Picture 1. Then, turn on the gas valve, push in the gas stove's knob, and rotate it 90° counterclockwise (see Picture 2) until the flame ignites. If flame goes out when released, return knob to position in Picture 1 and repeat the steps above.

■ Flame Adjustment

Once lit, rotate knob as shown in Pictures 2 and 3 to adjust flame level as needed. To turn off, rotate knob clockwise back to position shown in Picture 1 until flame extinguishes (see Picture 1), then close the gas valve.

Note: The knob diagrams are for user's reference only. In case of inconsistency with actual product, the actual product shall prevail.

■ Cookware Size Limitation

Please choose the proper pan before cooking.

Burner	Minimum	Maximum	Suitable for Wok
HZK60-X20	220mm	300mm	Yes

Flame Failure Safety Device Instructions

This device is installed on all FOTILE built-in gas stove. When igniting, push in knob and turn counterclockwise to position in Picture 2, release, and flame should remain lit. This activates the flame failure safety device. During cooking, if flame is accidentally extinguished by spills or drafts, this device will automatically shut off gas flow to prevent leaks.

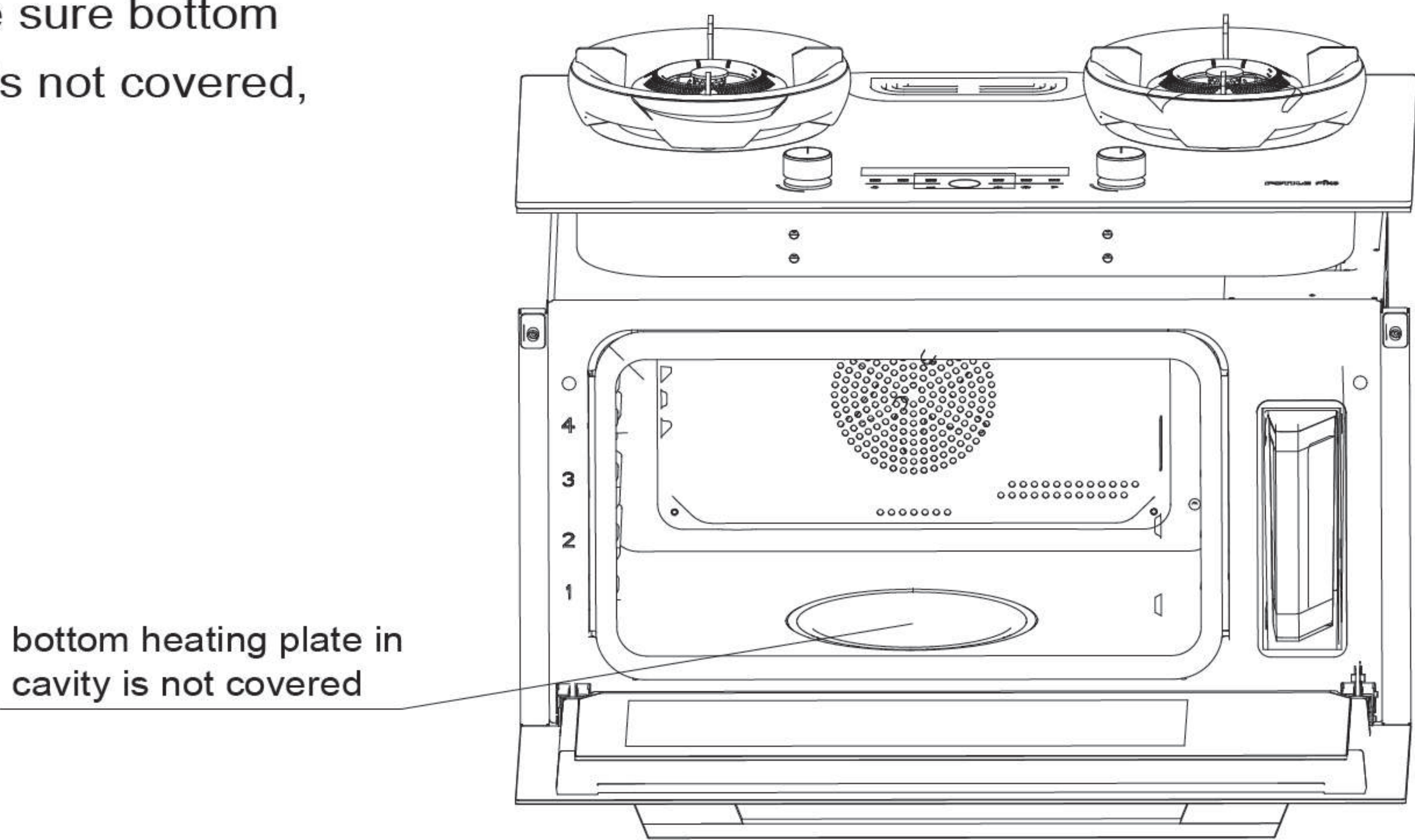
⚠ Warning: This gas stove flame failure safety device can prevent gas leaks caused by flame extinguishment from drafts or boiling over, but cannot prevent leaks due to other causes.

3.Notes before Use

- When using the product for the first time, remove all accessories, take out the bubble wrap from the steaming tray and rack, take out the instruction manual, remove the handle protection film, and wash all accessories.
- Notes every time when using steam function:
 - 1) Add water to water tank
Before steaming, first add purified water (to avoid scale buildup damaging appliance) to water tank up to MAX full water line, then insert water tank into tank slot and push in completely.
 - 2) Preheating
Steaming function requires a period of preheating (around 5-9 mins depending on environment and set temperature). When cavity temperature reaches set cooking temperature, preheating is complete, then start steaming and begin countdown timer according to set cooking time.
 - 3) Using baking rack
Before using baking rack, first place steaming & baking tray in bottom level of cavity. If placing additional plates on rack, steaming & baking tray is not needed. Never place household plates directly on bottom of cavity.

4) Bottom heating plate

Before steaming, make sure bottom heating plate in cavity is not covered, as shown in diagram.



Notes every time when using bake function:

- 1) When using cooking functions, place food on baking rack or tray in cavity.
- 2) If cooking oily foods, it is recommended to wrap in aluminum foil first.
- 3) When using baking rack to cook, place steaming & baking tray at bottom level of cavity.

Function List

In sequence order	Function	Mode	Default Temperature (°C)	Default Time (h:min)	Temperature Range (°C)	Time Range (h:min)
1	Steam	Normal Steam	100	0:20	30-100	0:01-5:00
		High Steam	110	0:30	110/120	0:01-5:00
		Quick Steam	/	0:12	/	0:01-0:30
		Proof	35	0:40	30-45	0:01-9:59
		Defrost	50	0:30	40-50	0:01-5:00
2	Bake	Top Bottom	180	0:20	60-230	0:01-4:00
		Full Conv	160	0:30	60-230	0:01-4:00
		Conv. Bake	200	0:30	60-230	0:01-4:00
		Steam Bake	150	0:30	60-230	0:01-4:00
		3D Grill	180	0:20	60-230	0:01-4:00
3	Healthy Cooking	Healthy Steam	110	0:20	110/120	0:01-5:00
		Healthy Bake	200	0:20	100-230	0:01-4:00
		Air Fry	200	0:15	180-230	0:01-0:40
		Dehydrate	80	1:30	60-120	0:01-9:59
4	Auxiliary Function	Warm	80	1:00	50-80	0:01-4:00
		Ventilation	Fixed Program			
		Steam Clean	Fixed Program			
		Descale	Fixed Program			
		Deodor	Fixed Program			
5	Vent Boost	/	Fixed Program			

Menus

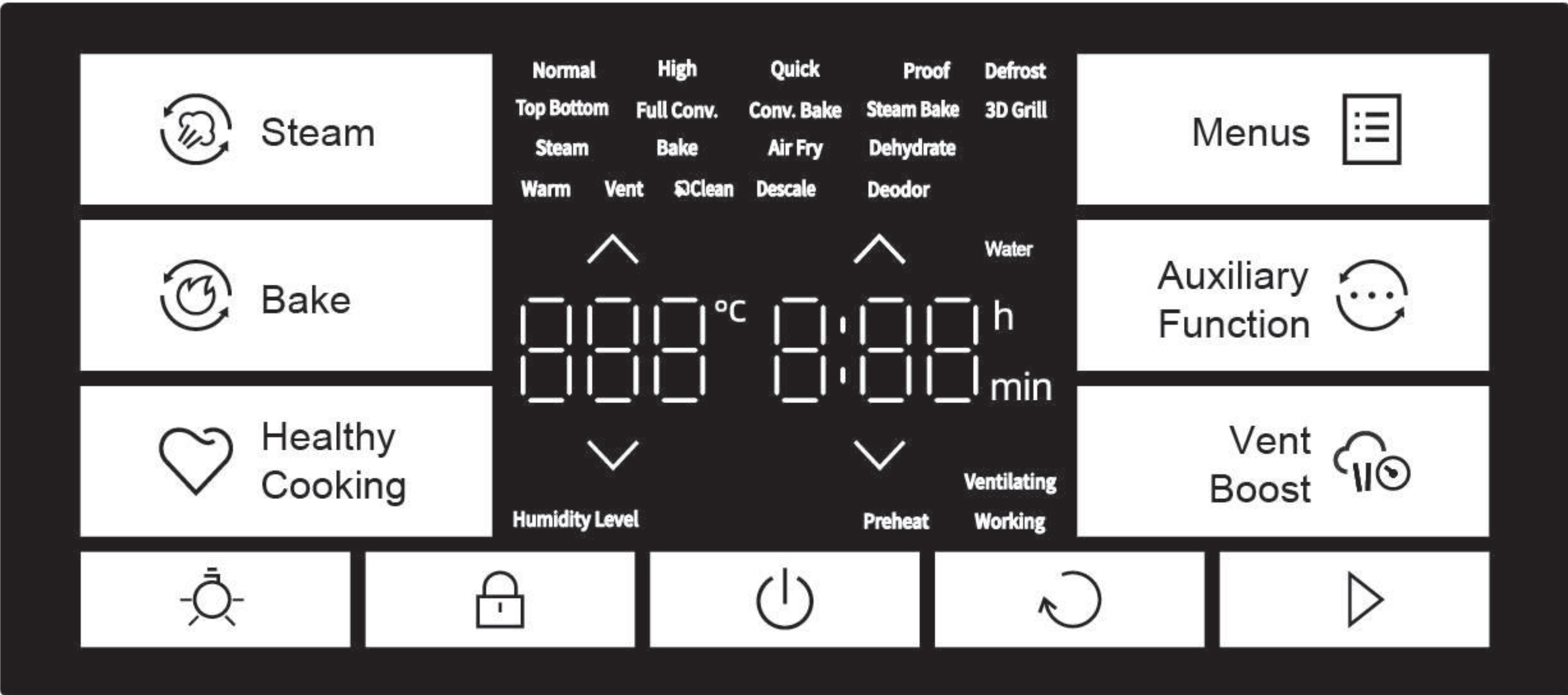
Cooking Methods	Code	Dishes	Cooking Methods	Code	Dishes
Steam	P01	Steamed Fish	Baking	P25*	Traditional Mooncake
	P02	Steamed Crab		P26*	Tarts
	P03	Steamed Buns		P27*	Pizza
	P04	Steamed Bread		P28	Chiffon Cake
	P05	Steamed Corn		P29	Pastry
	P06	Steamed Potato		P30	Toast
	P07	Steamed Scallops		P31	New York Cheesecake
	P08	Steamed Sticky Rice Wrap		P32	Artisan Bread
	P09	Steamed Shrimp	Steam-Bake	P33	Grilled Lamb Chops
	P10	Steamed Egg		P34*	Braised Duck
	P11	Steamed Broccoli		P35	Roasted Sweet Potato
	P12	Steamed Rice		P36	Roasted Whole Chicken
	P13	Steamed Dumplings		P37	Steam-Baked Eggplant
	P14	Steamed Minced Meat		P38*	Grilled Chicken Chop
	P15	Steamed Chicken	Air Fry	P39*	Fries
	P16	Braised Meat		P40*	Fried Chicken Wings
	P17	Steamed Ribs	Steam-Bake Smart Combo	P41	Toast & Steamed Buns
	P18	Stew Vegetable Soup		P42	Baked Muffin & Steamed Potatoes
	P19	Steamed Tofu		P43	Roasted Meat & Steamed Fish Head
	P20	Steamed Cupcake		P44	Grilled Oyster & Steamed Fish
Baking	P21	Cookies		P45	Steam-Baked Scallop
	P22	Cranberry Shortbread Cookies		P46	Steam-Baked Cod Fish
	P23	Baked Cupcake			
	P24	Almond Cookies			

Note: Dishes marked with "*" in the preset Menu require preheating. That means after starting the preset menu program, wait until the oven cavity reaches the set temperature before putting in the food to cook.

4.Cooking Operation Guide

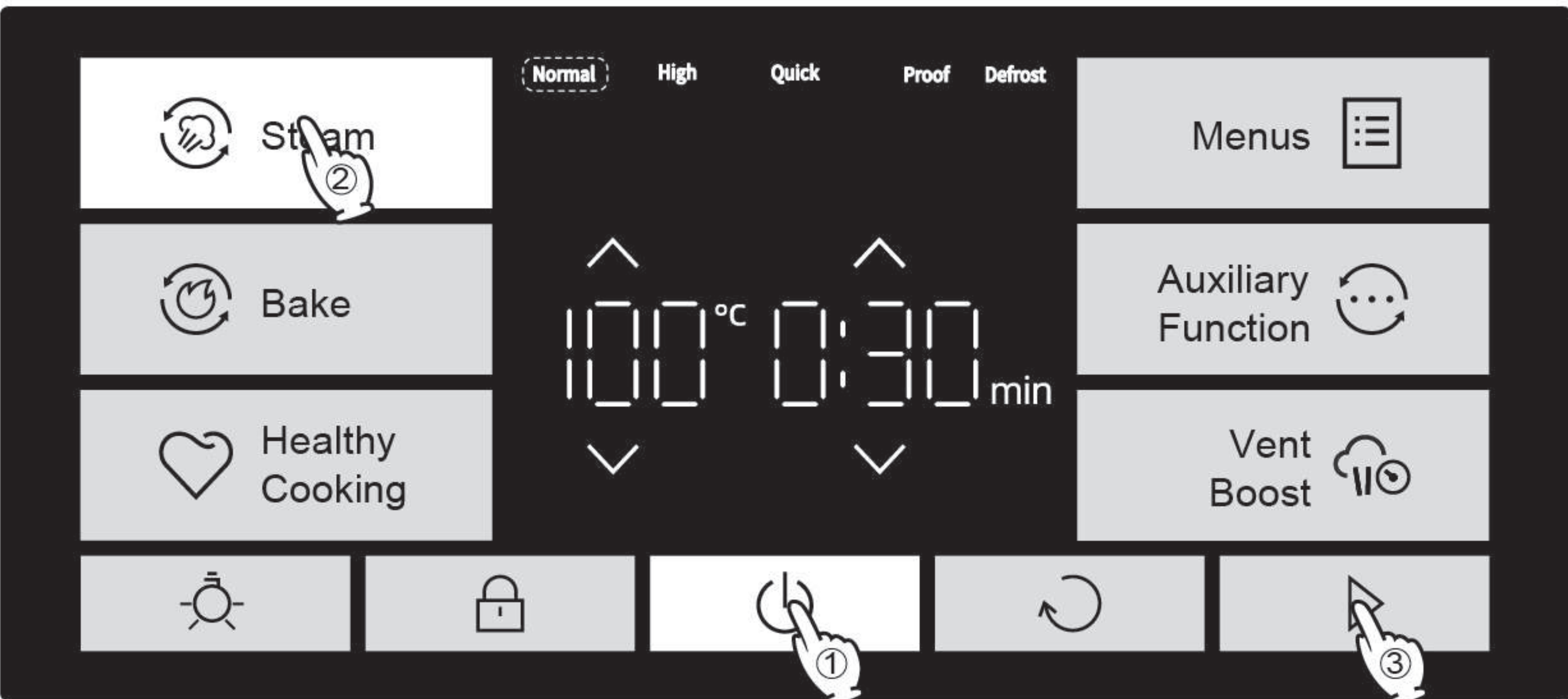
■ Power On

Press the power button to turn on the device. All icons and buttons will flash once with a beep when powered on.

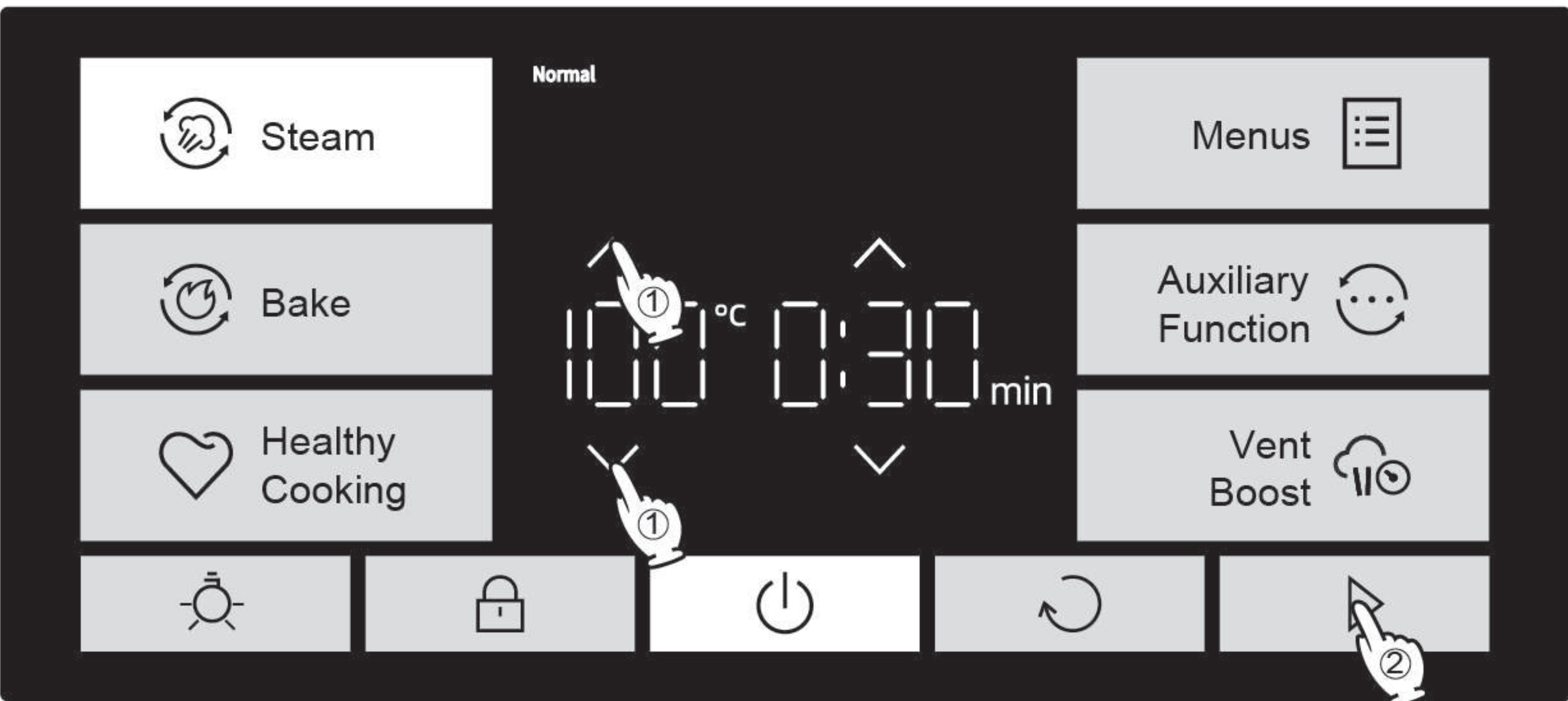


■ [Steam] Function

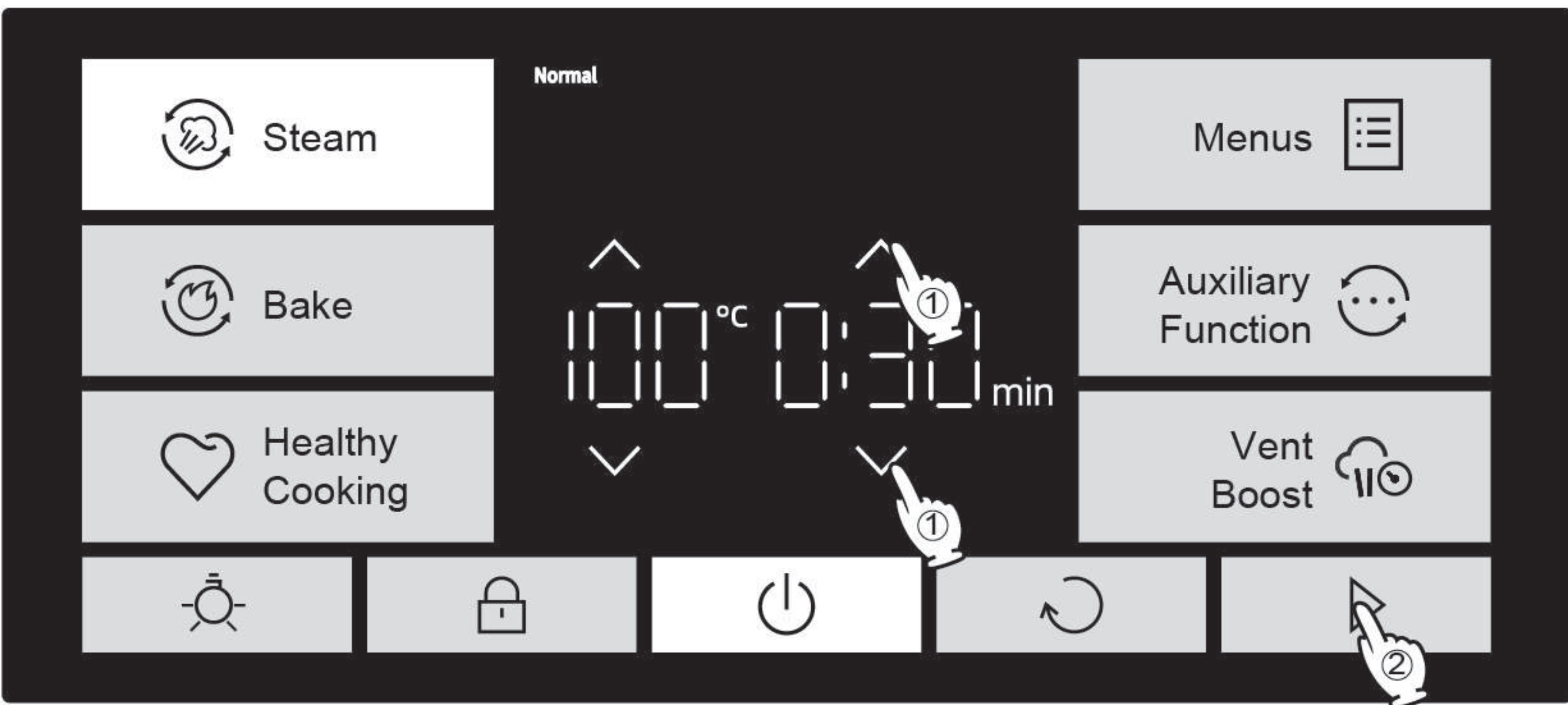
1. **Start the oven and select mode.** After pressing the power button, press the [Steam] function button. “Normal Steam” will start flashing. Press repeatedly to toggle [Steam] function modes, press [▷] to confirm.



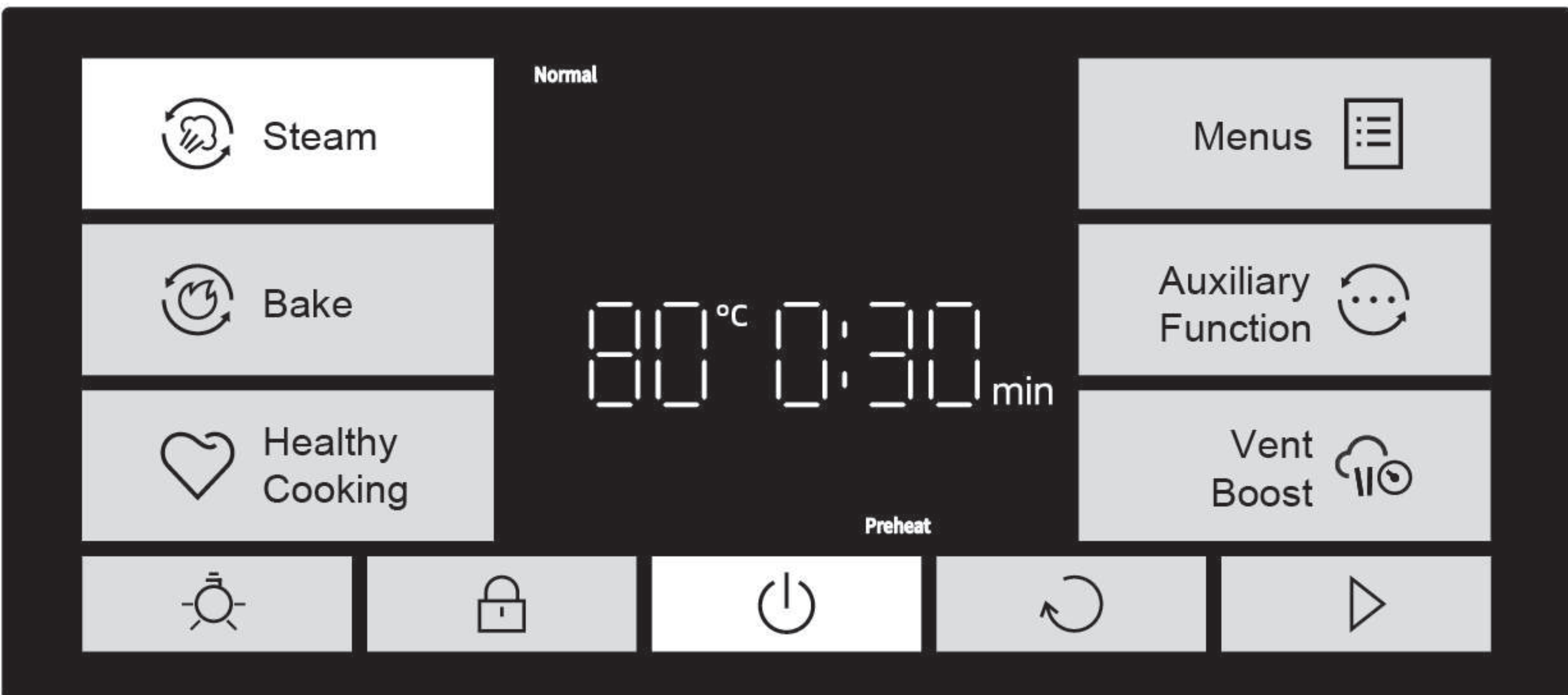
2. **Set cooking temperature.** After selecting [Steam] - [Normal Steam], press temperature [↖] or [↘] to adjust temperature, press [▷] to confirm.



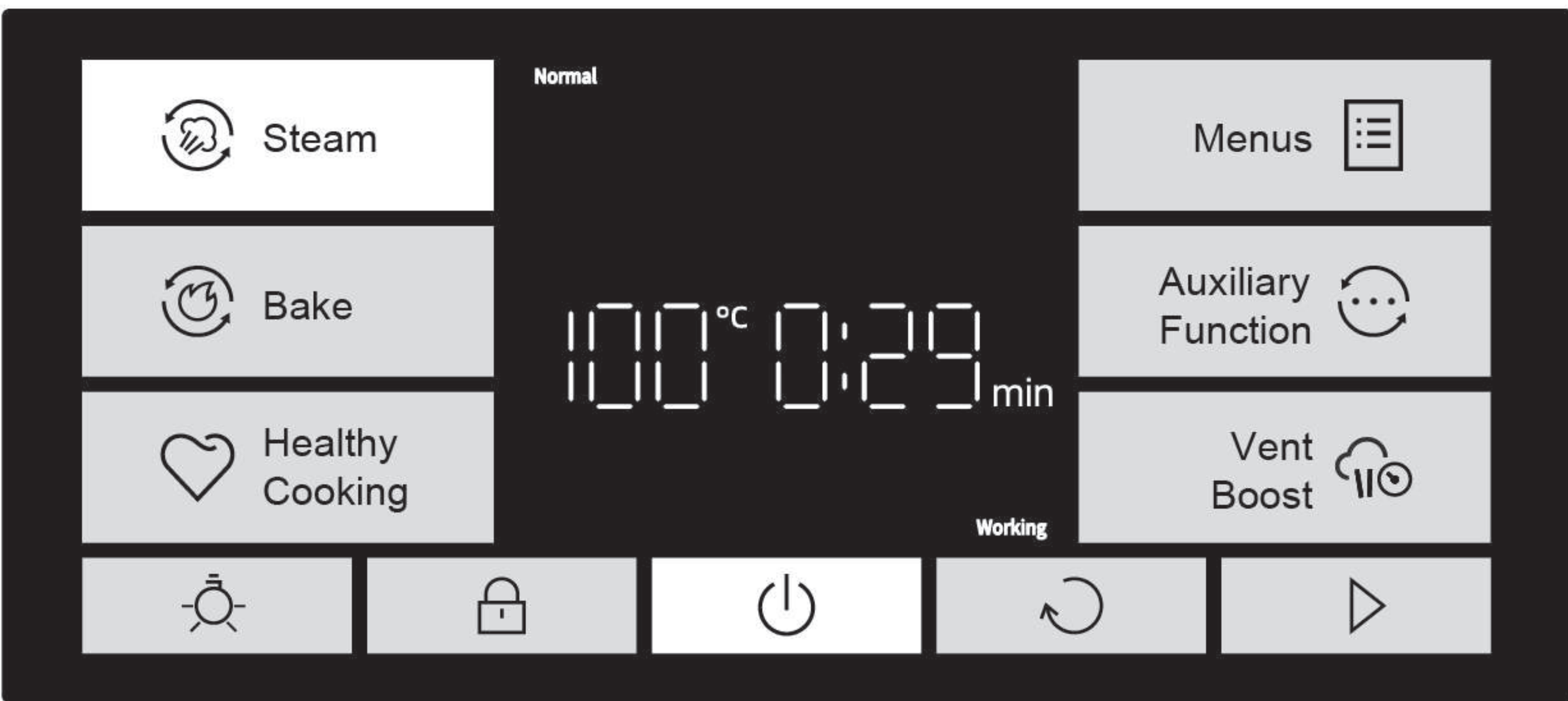
3. **Set cooking time.** Press time [↖] or [↘] to adjust cooking time, press [▷] to confirm.



4. **Preheating.** The Oven will preheat, displaying real-time temperature. It beeps once when preheating is complete.



5. **Working.** It starts working and the timer counts down when set temperature is reached.

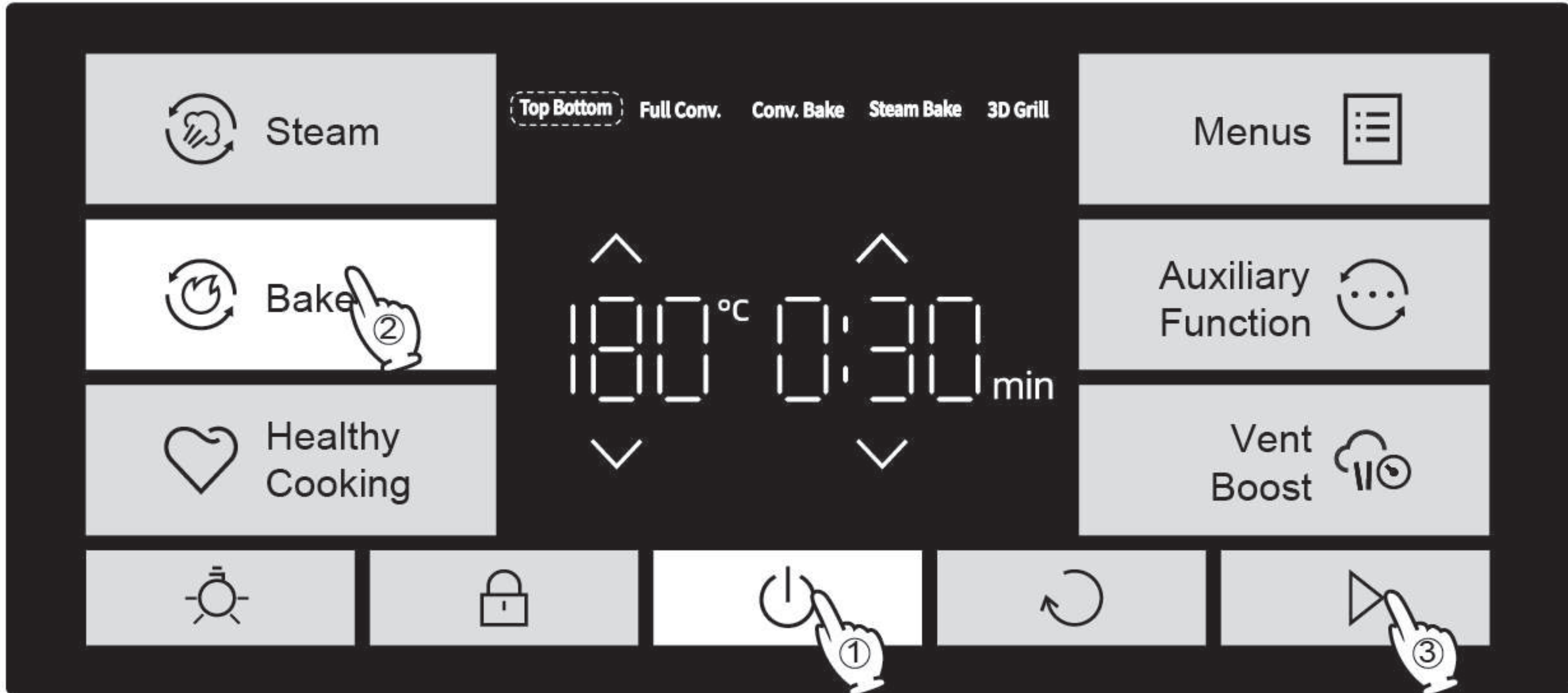


6. **Cooking ends.** Timer reaches zero, the oven beeps for 10 seconds then returns to standby.

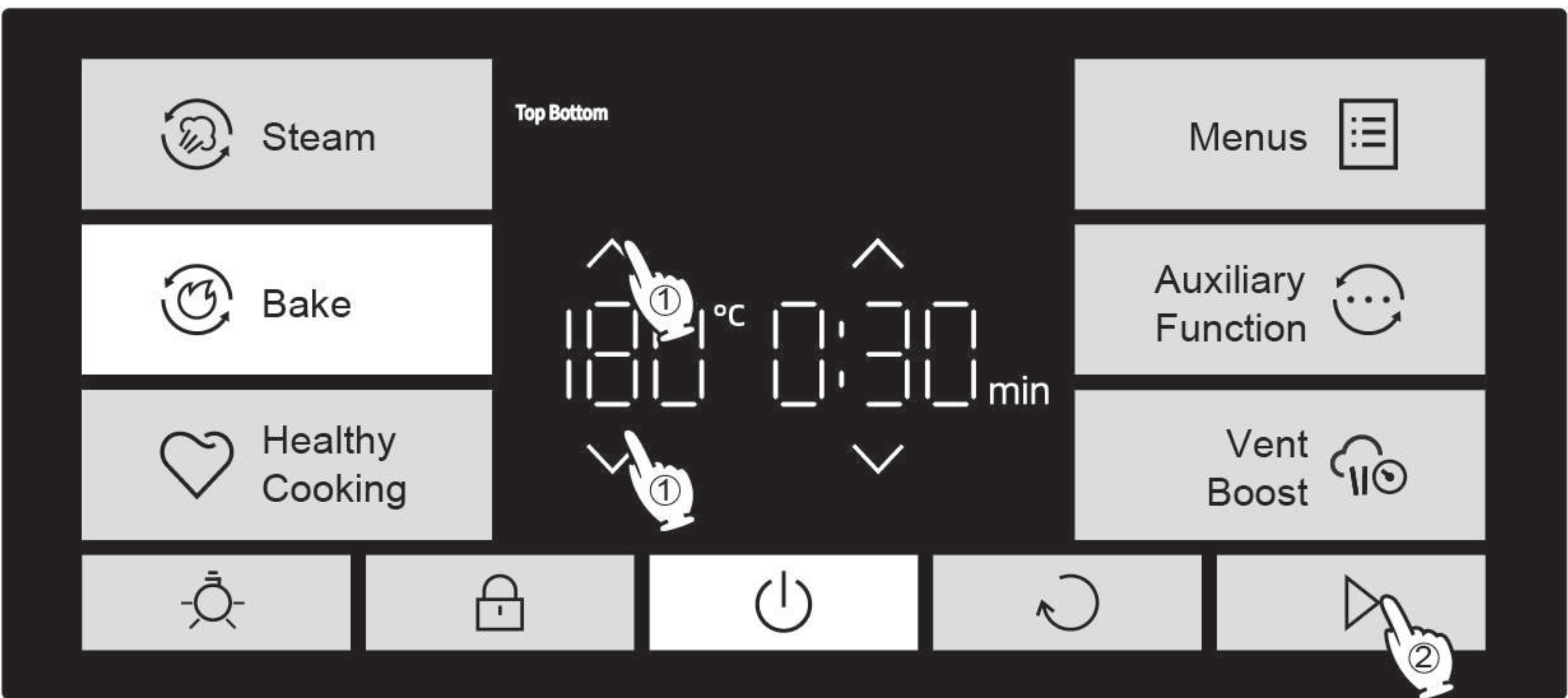


■ **[Bake] Function**

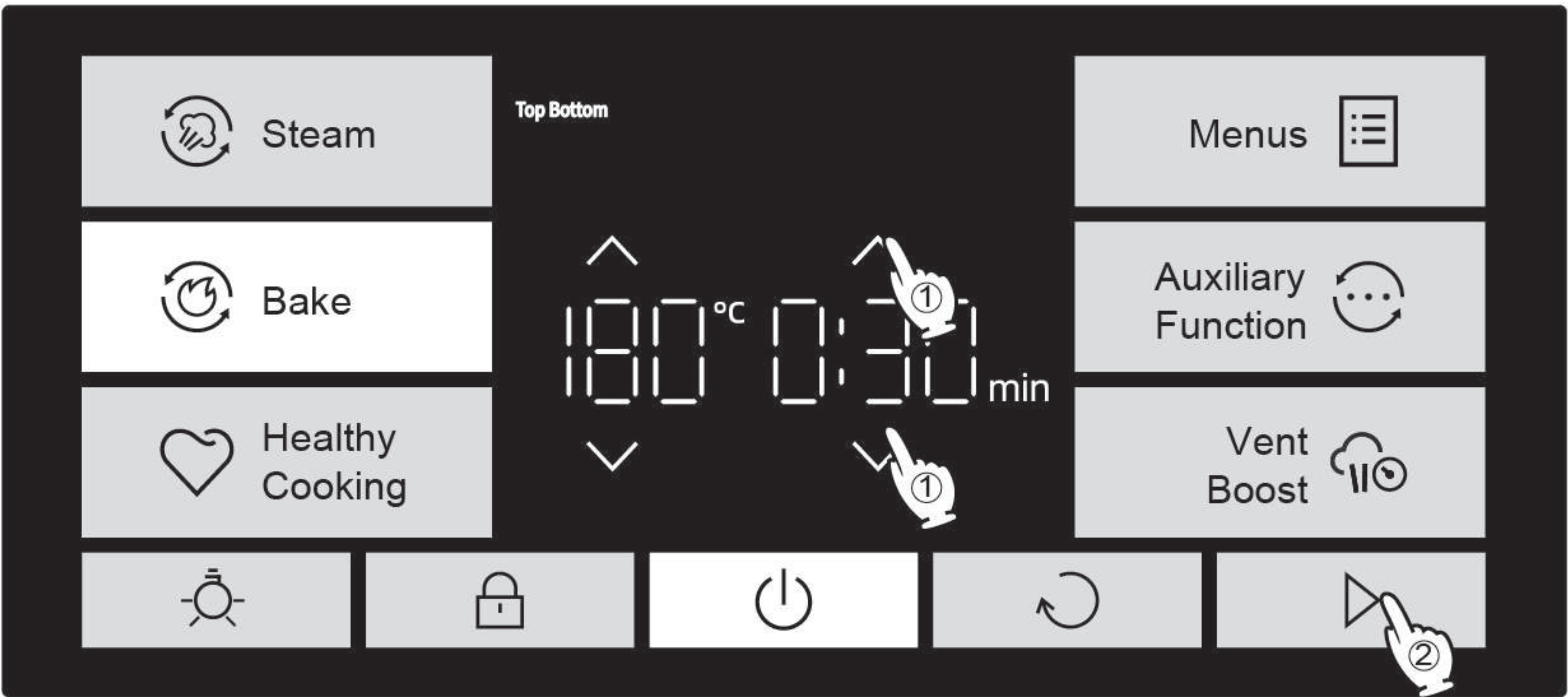
1. **Start the oven and select mode.** After pressing the power button, press the [Bake] button. “Top Bottom” will start flashing. Press repeatedly to toggle [Bake] modes, press [▷] to confirm.



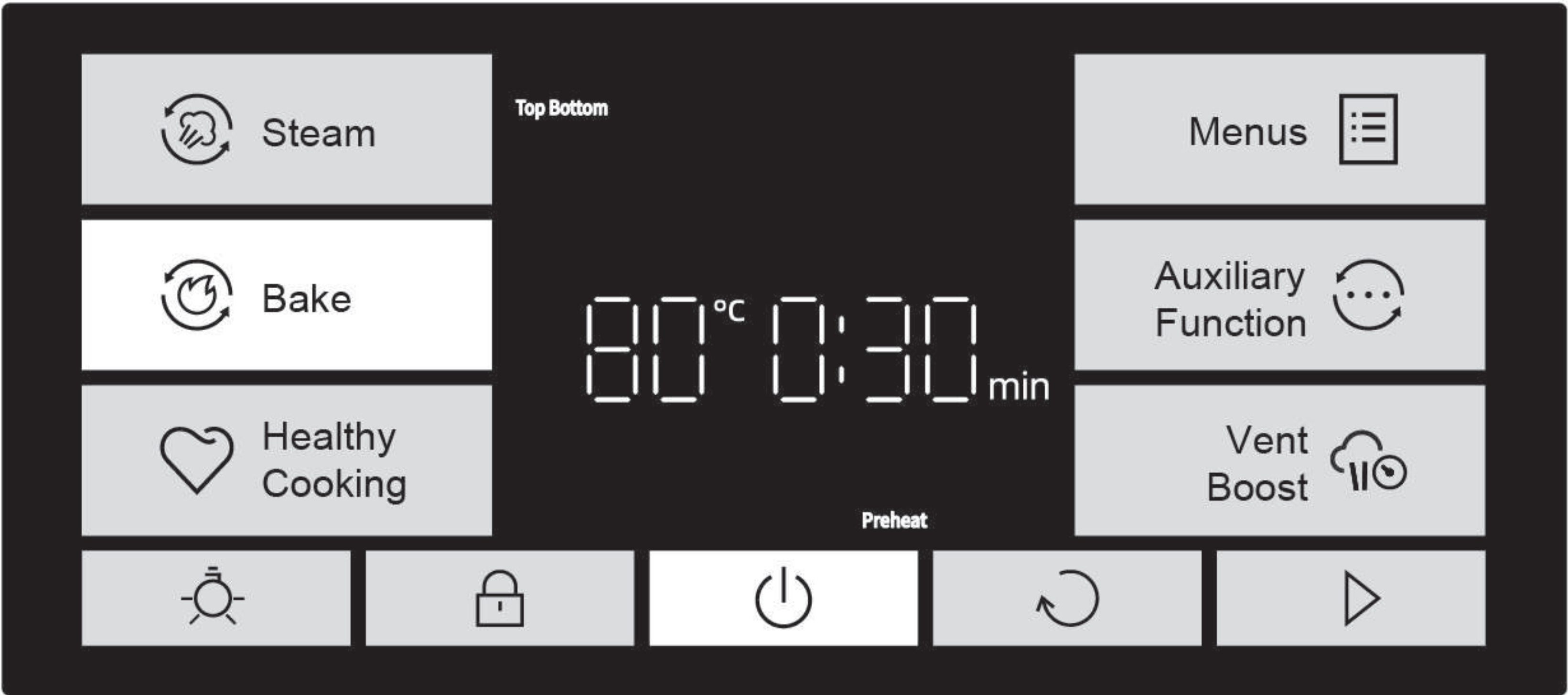
2. **Set baking temperature.** After selecting [Bake] - [Top Bottom], press temp [↵] or [↶] to adjust temperature, press [▷] to confirm.



3. **Set baking time.** Press time [↵] or [↶] to adjust baking time, press [▷] to confirm.



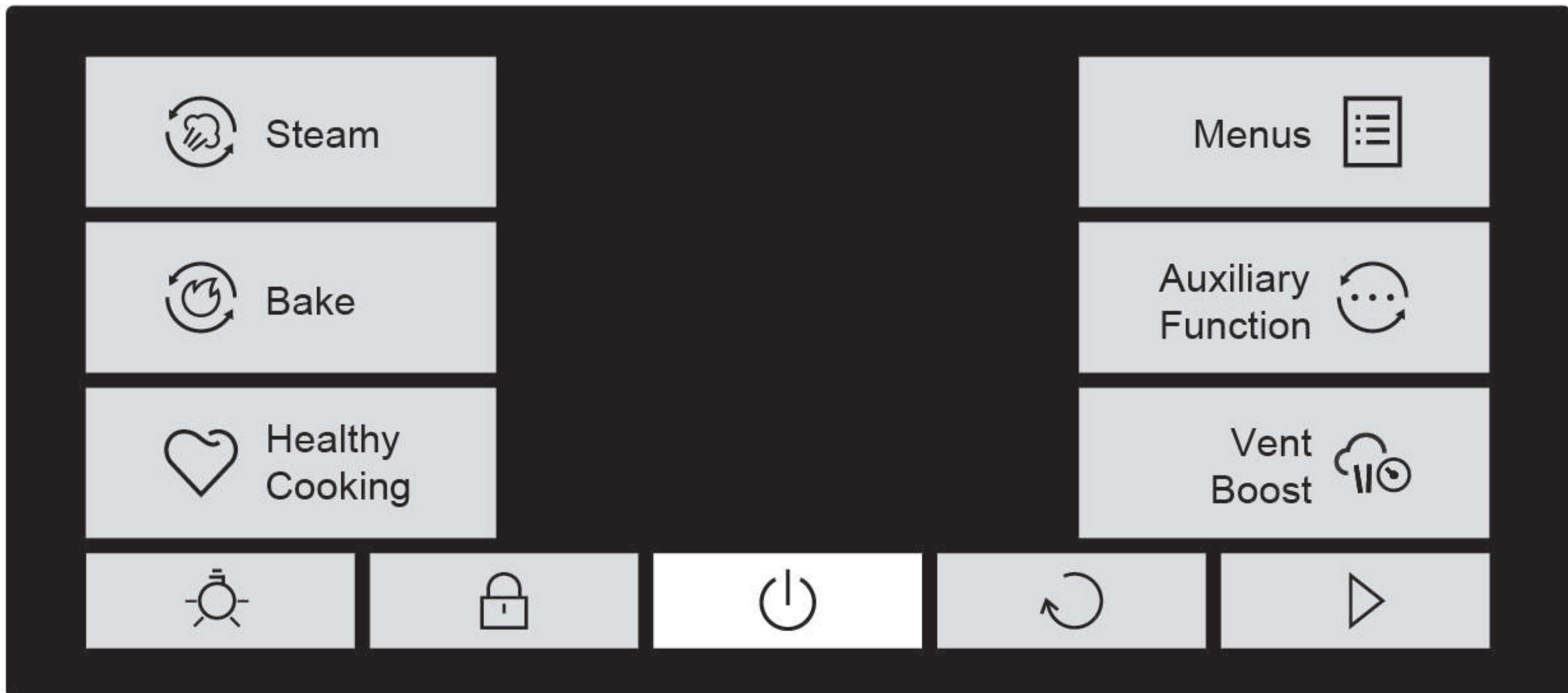
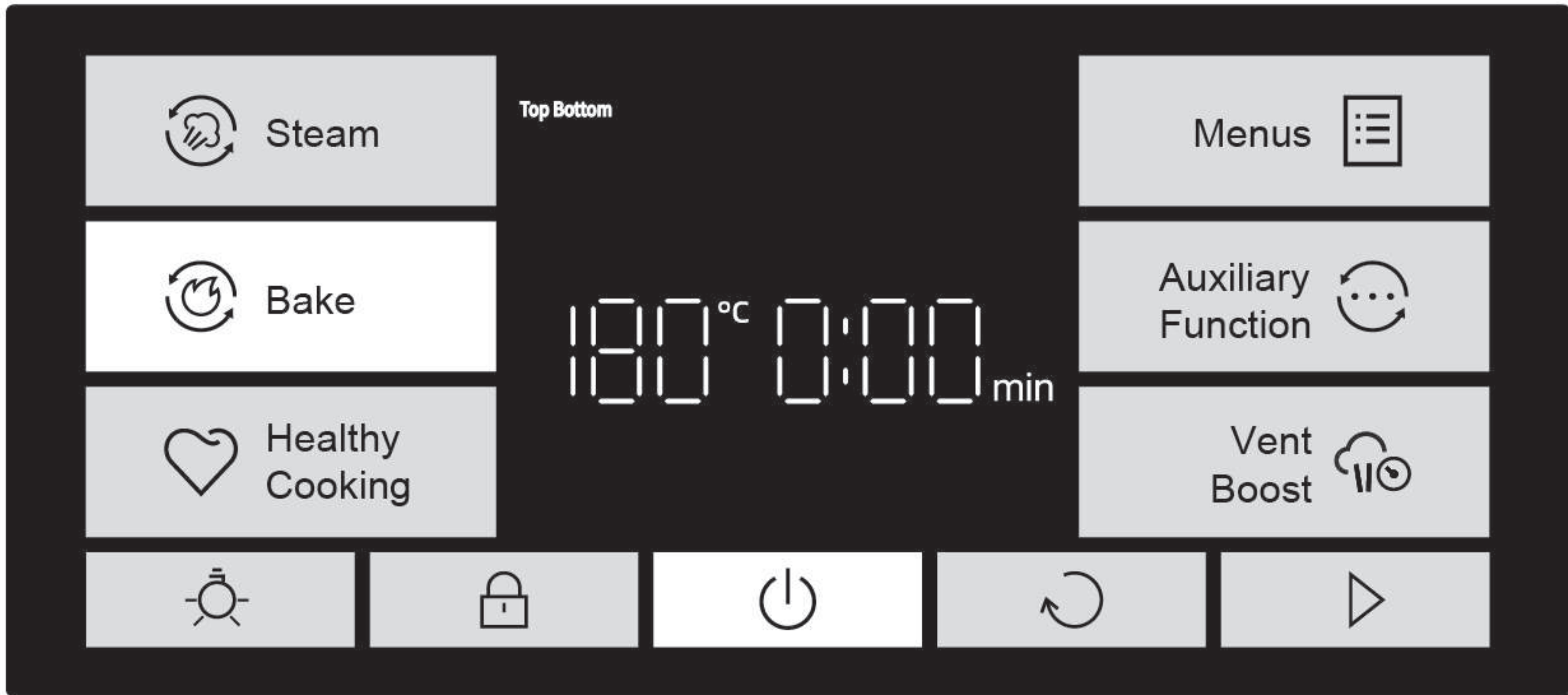
4. **Preheating.** The oven preheats, displaying real-time temperature. It beeps once when preheating is complete.



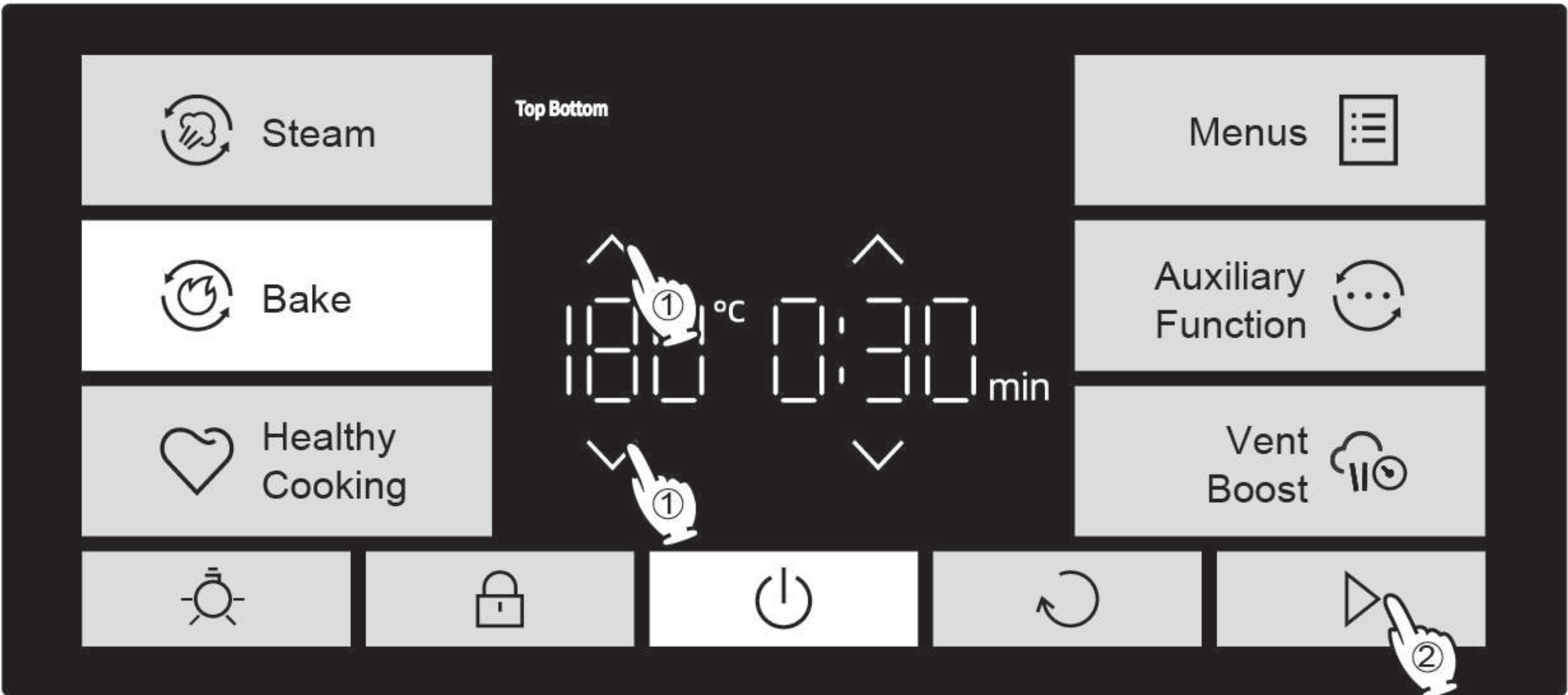
5. **Working.** It starts working and timer counts down when set temperature is reached.



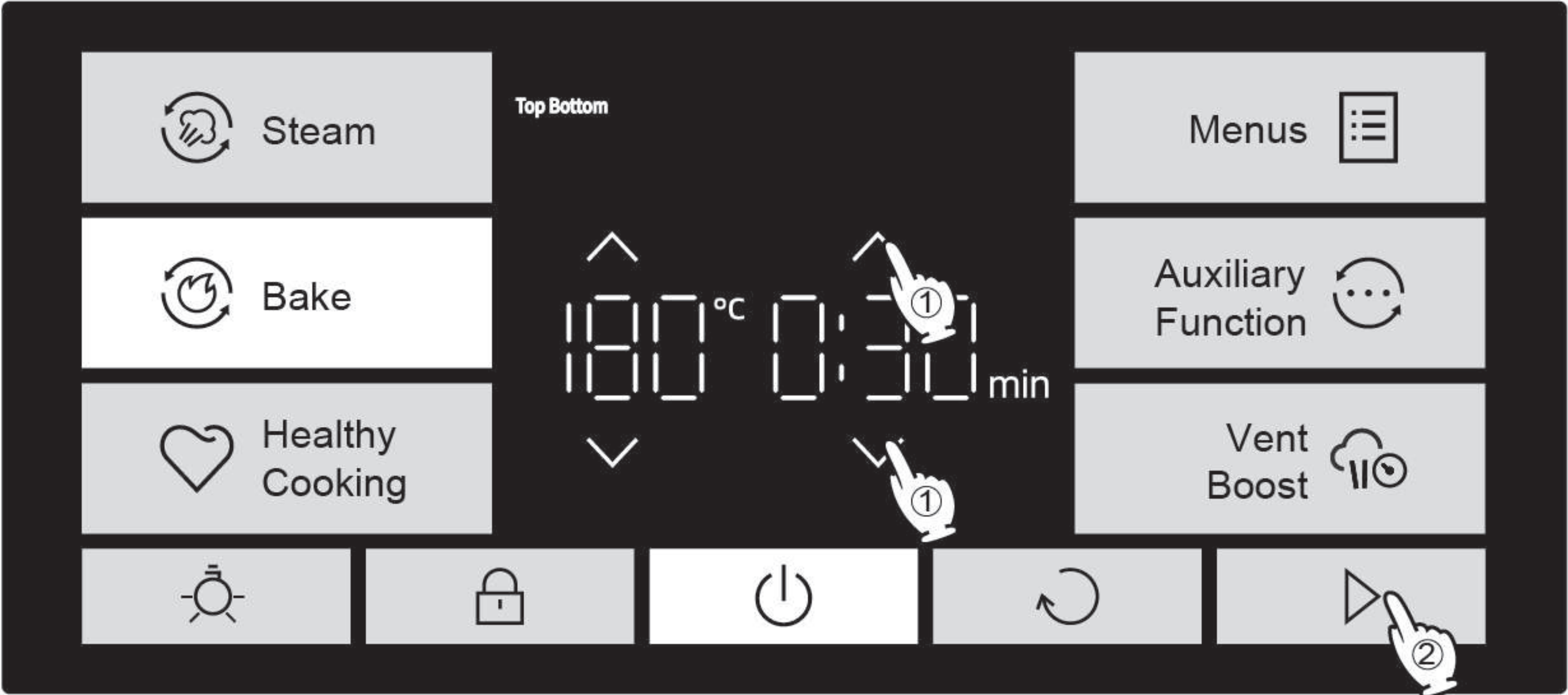
6. **Cooking ends.** Timer reaches zero, the oven beeps for 10 secs then returns to standby.



1. **Change temperature.** During preheat or cooking, press temperature [\wedge] or [\vee] to modify, then press [\triangleright] to change time.



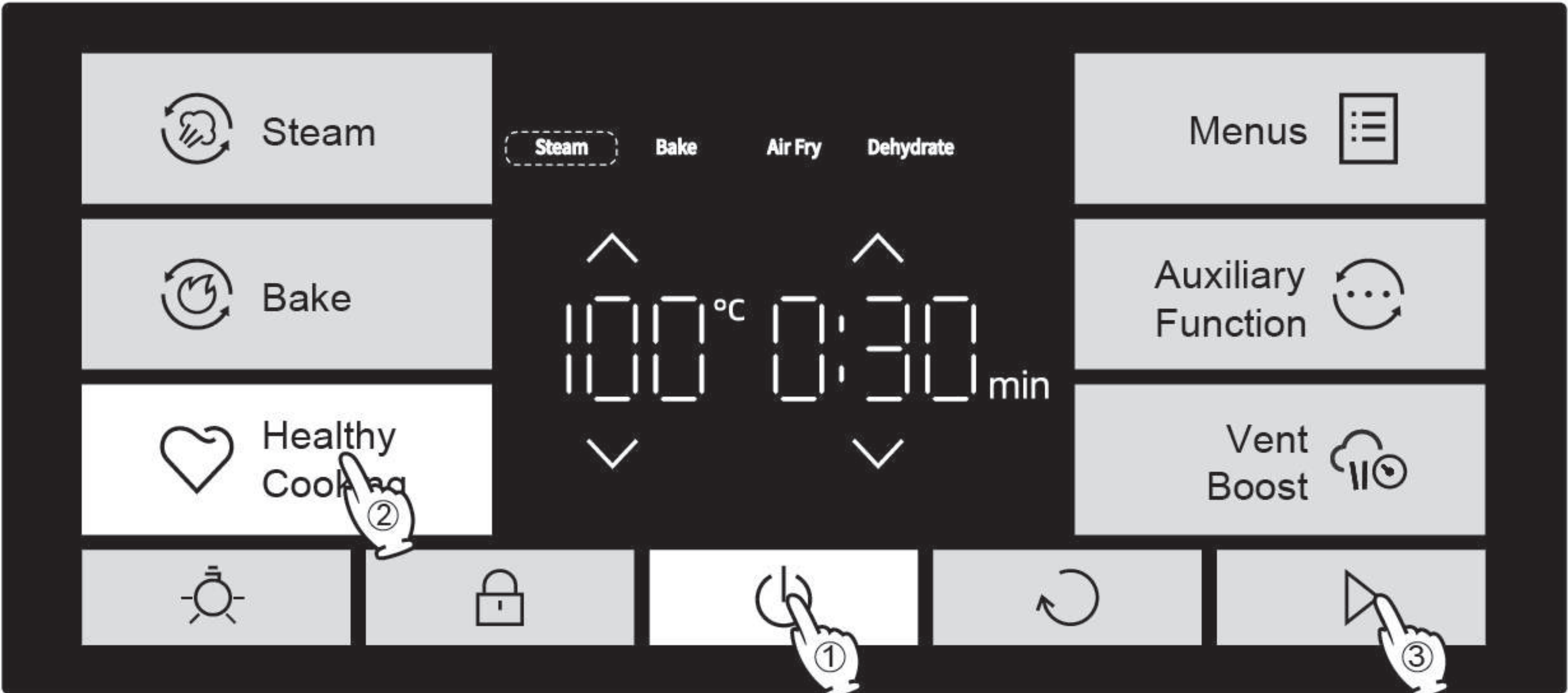
2. **Change time.** During preheat or cooking, press time [\wedge] or [\vee] to modify, press [\triangleright] to confirm changes.



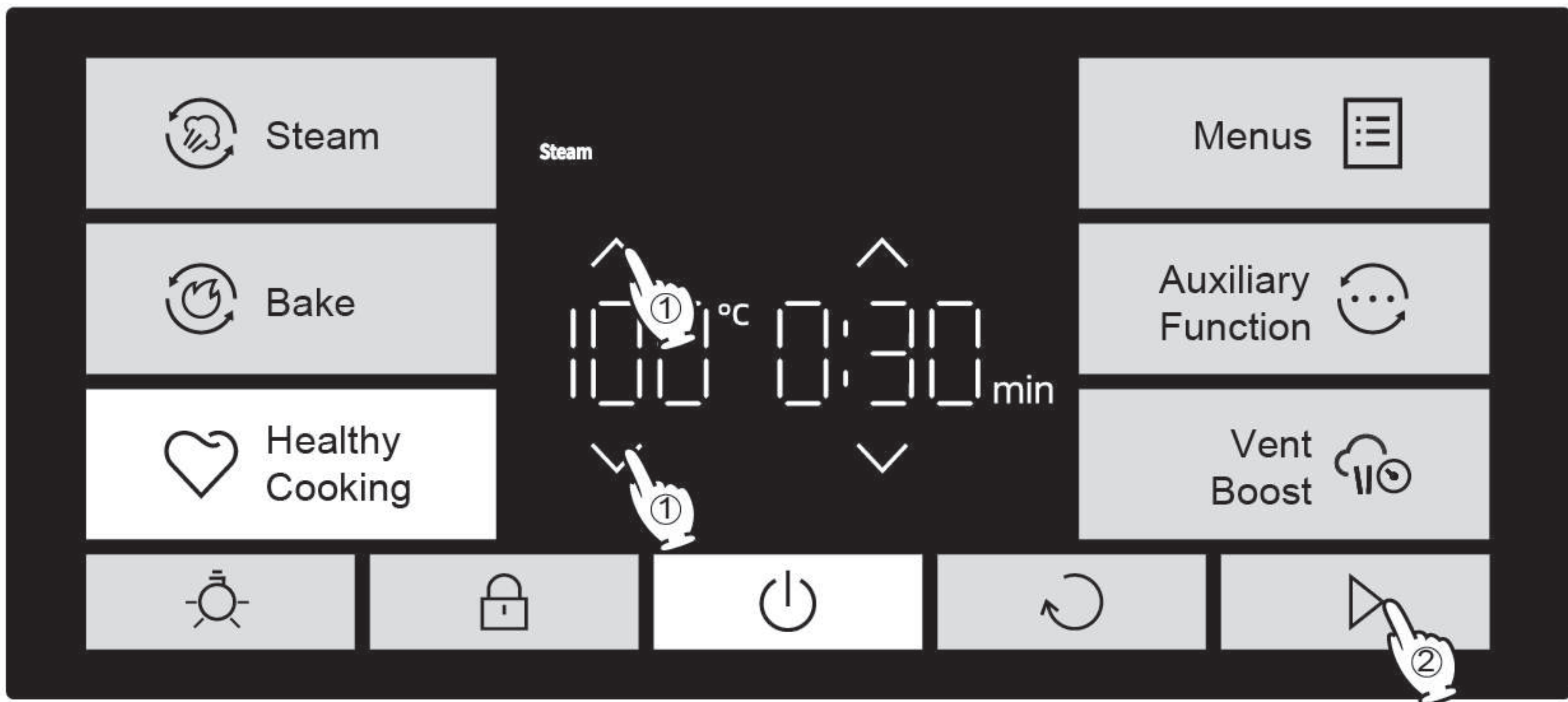
Note: It returns to original interface if no operation in 10 secs.

■ **[Healthy Cooking] Function**

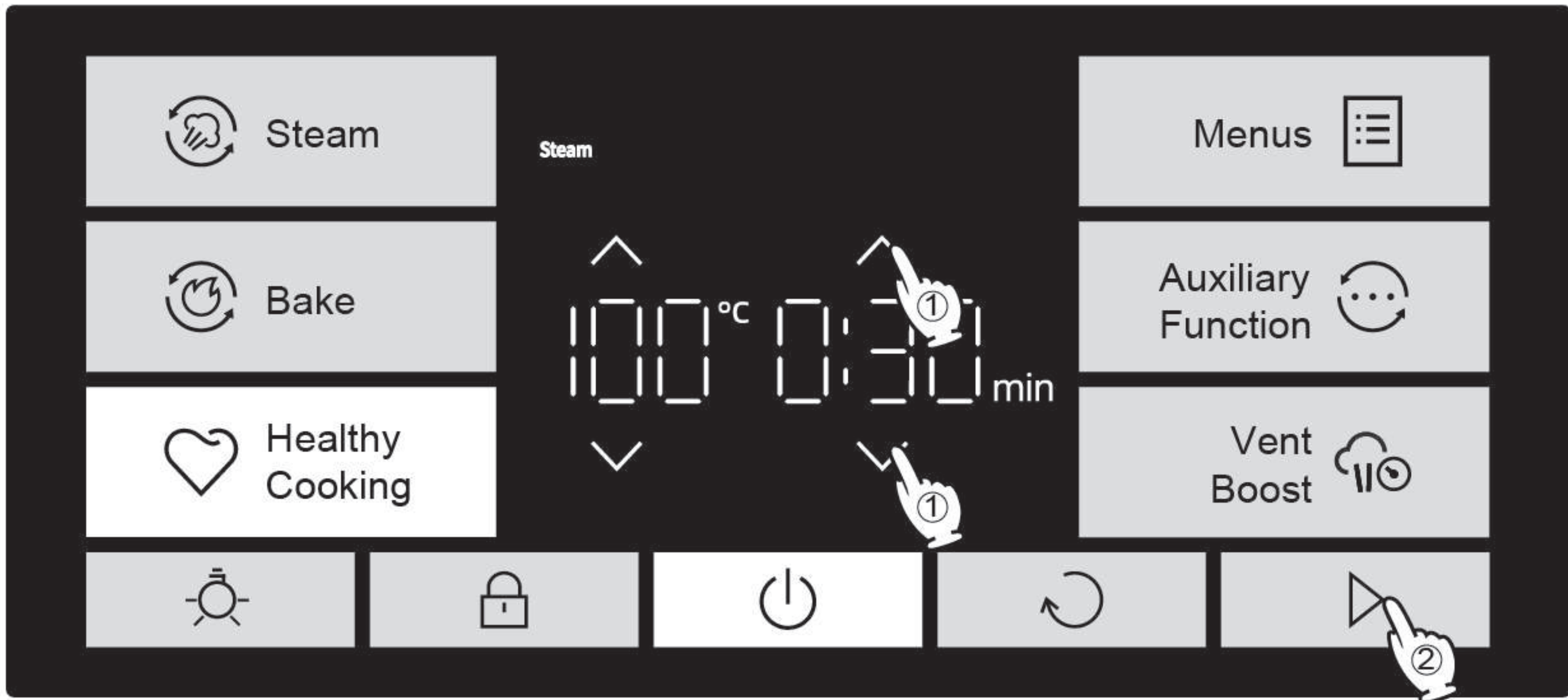
1. **Start the oven and select mode.** After pressing the power button, press the [Healthy Cooking] button. “Healthy Steam” will start flashing. Press repeatedly to toggle modes, press [\triangleright] to confirm.



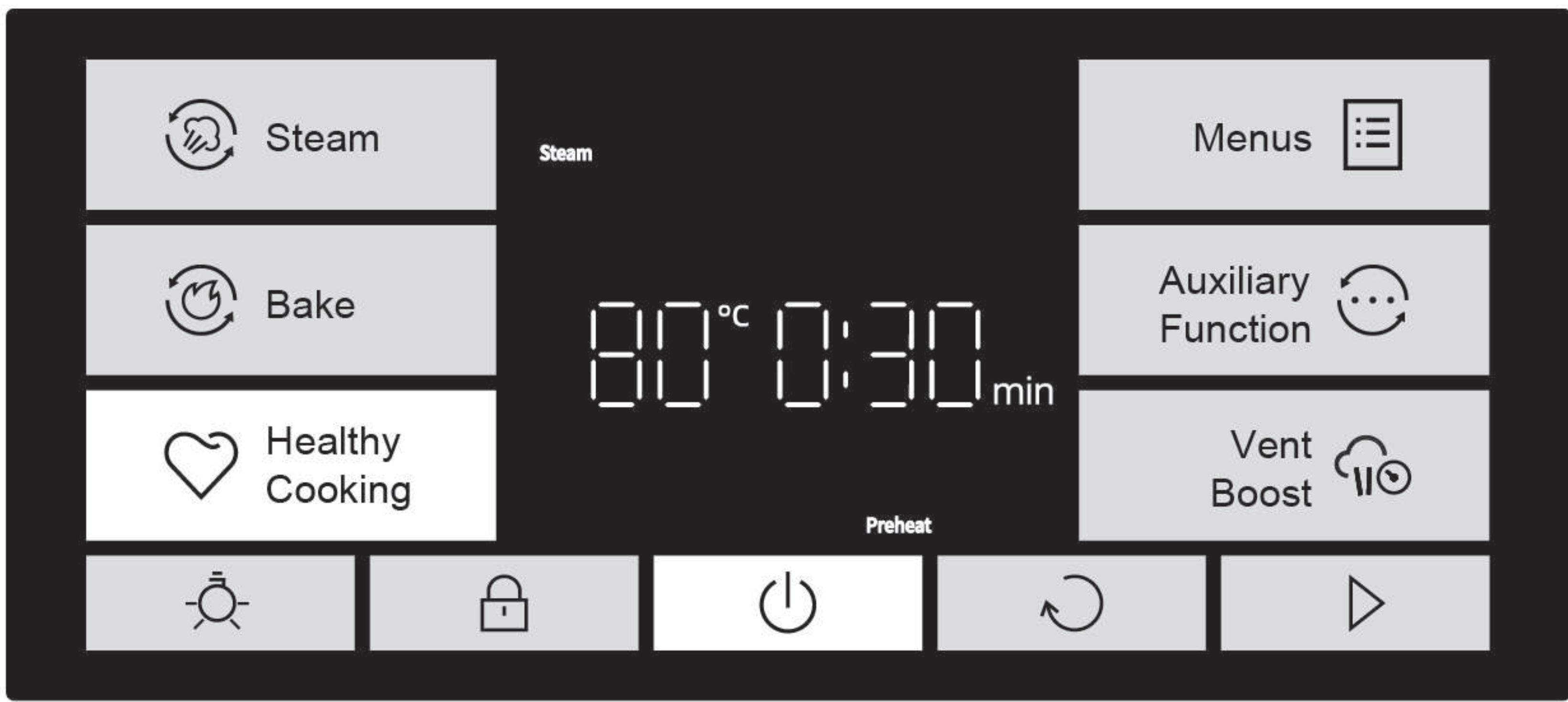
2. **Set cooking temperature.** After selecting [Healthy Cooking] - [Healthy Steam], press temp [↵] or [↶] to adjust, press [➤] to confirm.



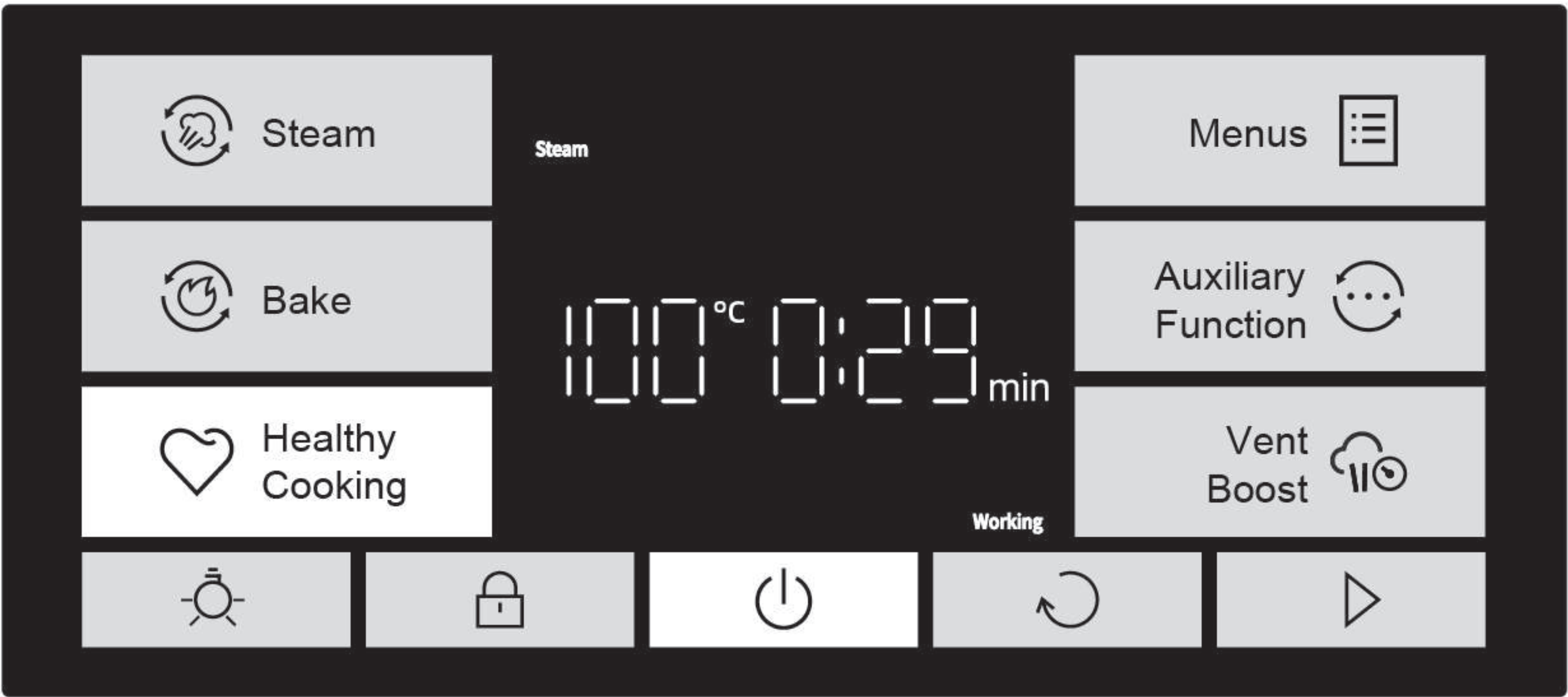
3. **Set cooking time.** Press time [↵] or [↶] to adjust, press [➤] to confirm.



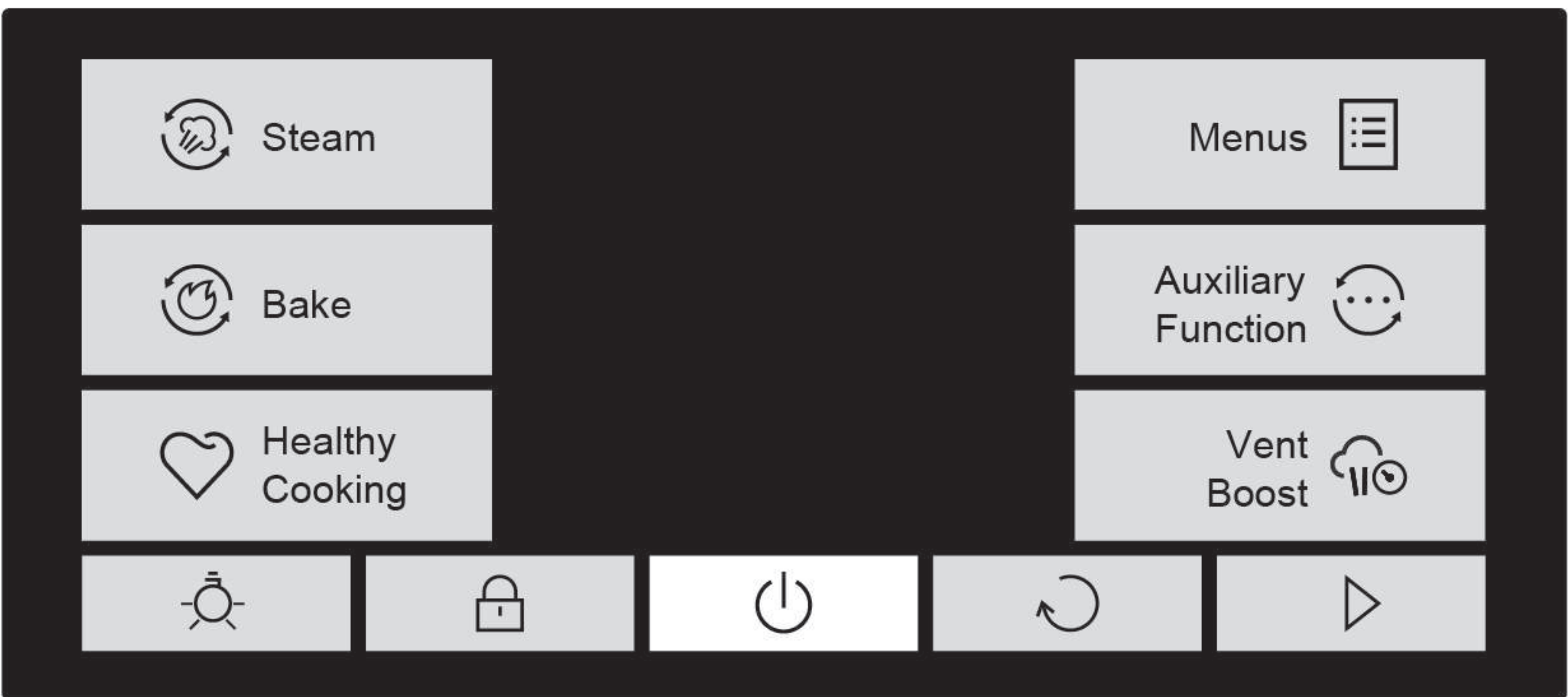
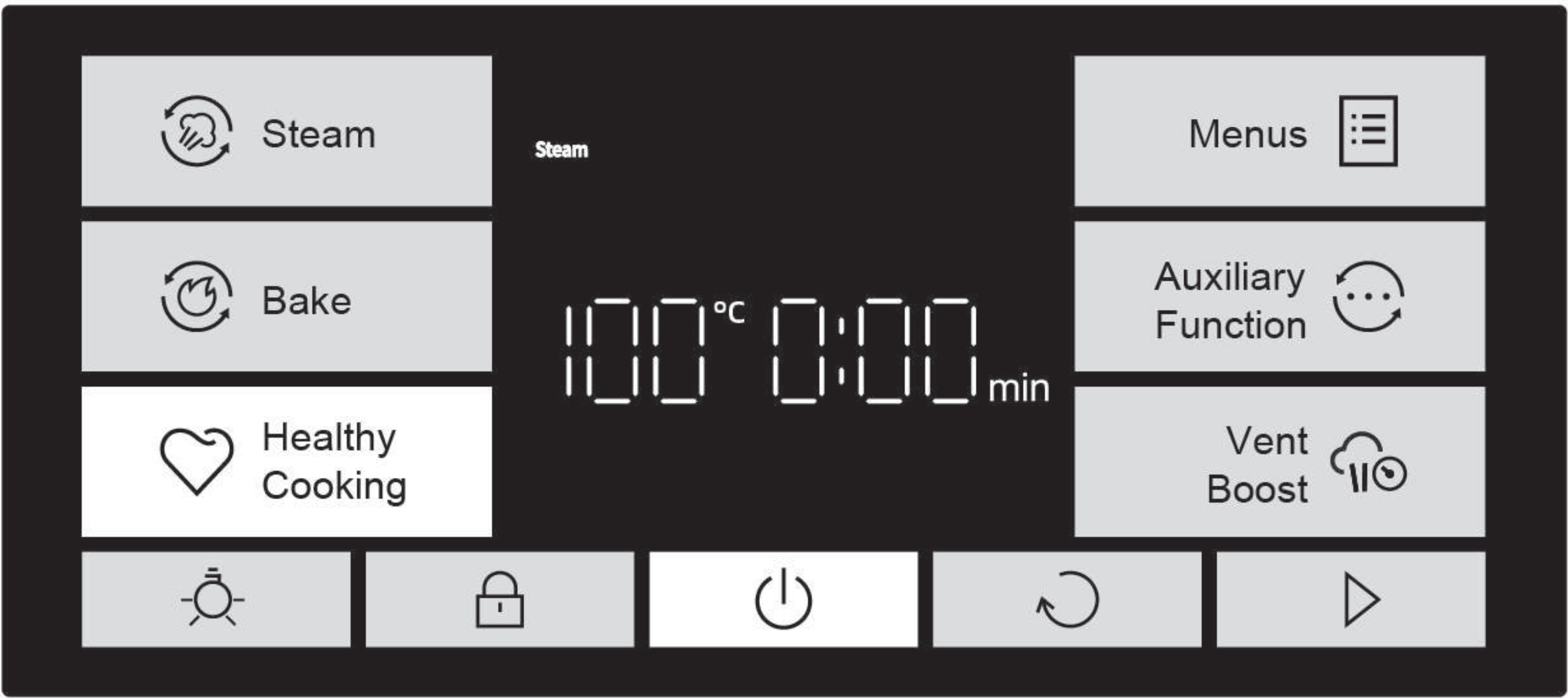
4. **Preheating.** The oven preheats, displaying real-time temperature. It beeps once when preheating is complete.



5. **Working.** It starts working and timer counts down when set temperature is reached.

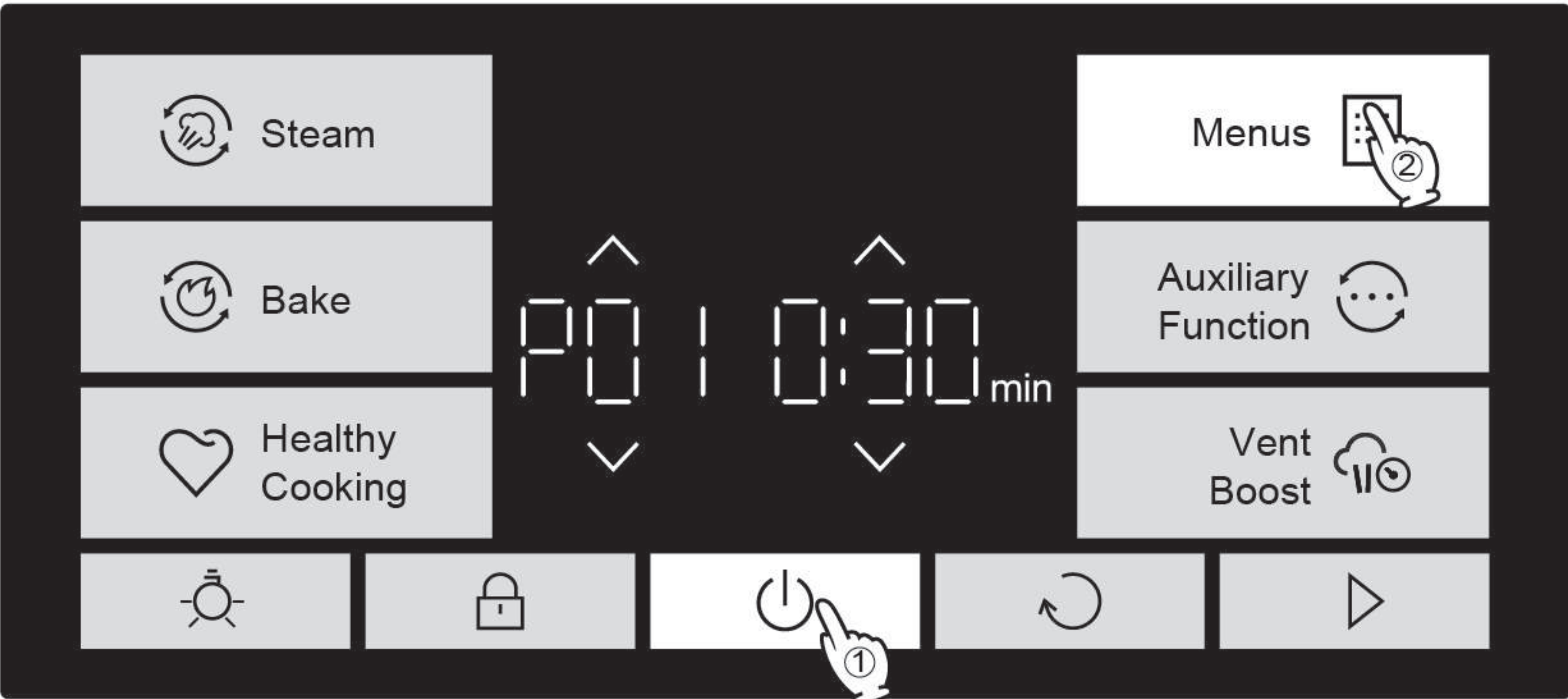


6. **Cooking ends.** Timer reaches zero, cooker beeps for 10 secs then returns to standby.

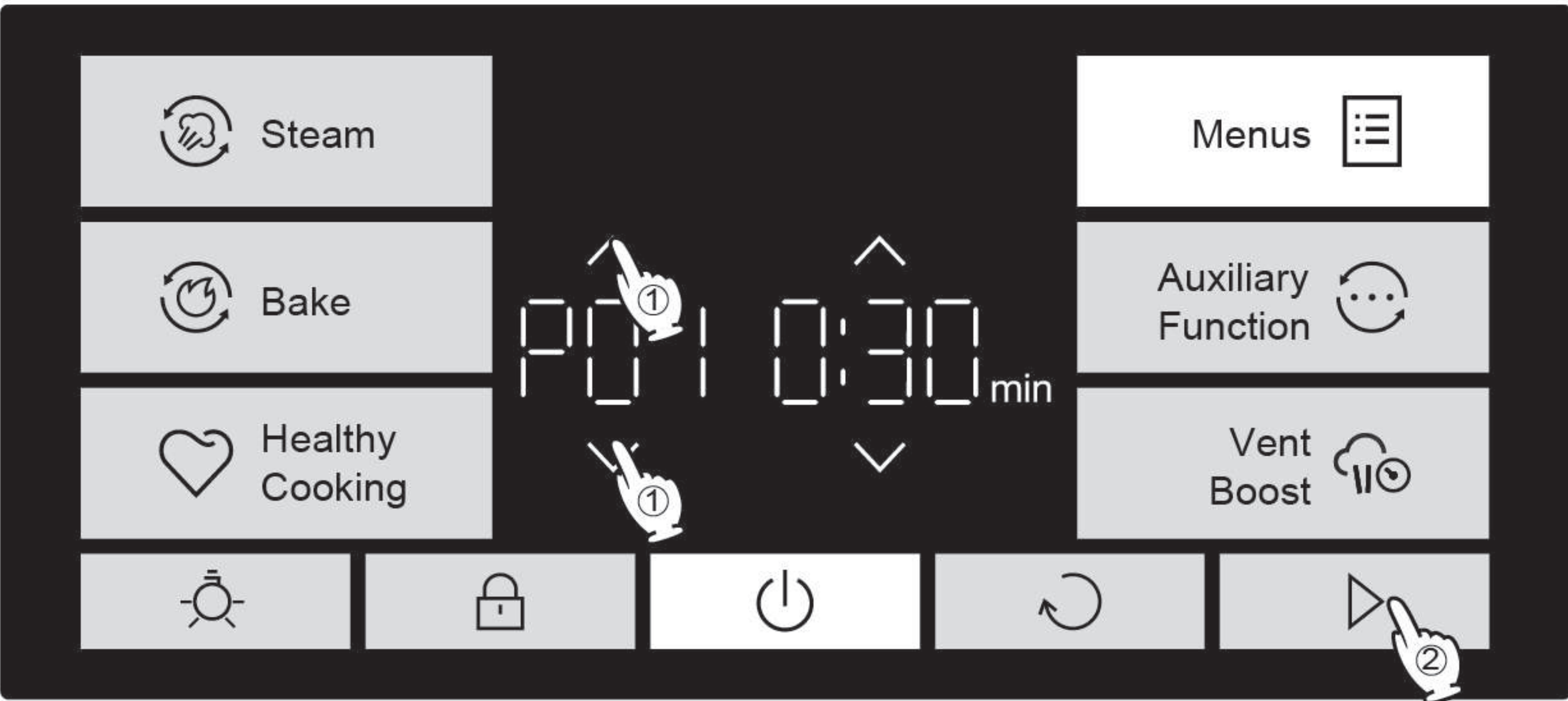


■ [Preset Menu] Function

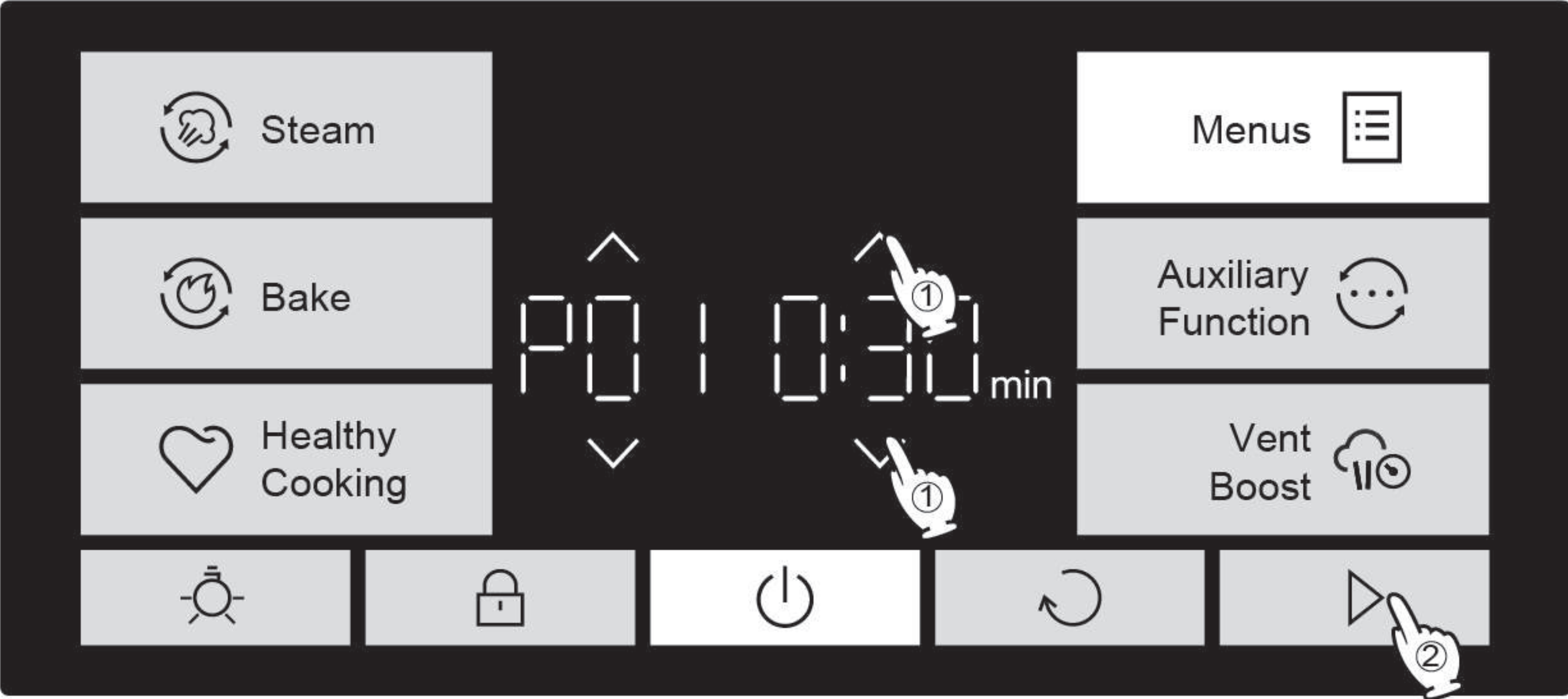
1. **Start the oven and select mode.** After pressing the power button, press the [Menu] button. The preset menu number and time will be displayed.



2. **Select preset menu.** Press menu number [↵] or [↶] to switch between preset menus, press [▶] to confirm.

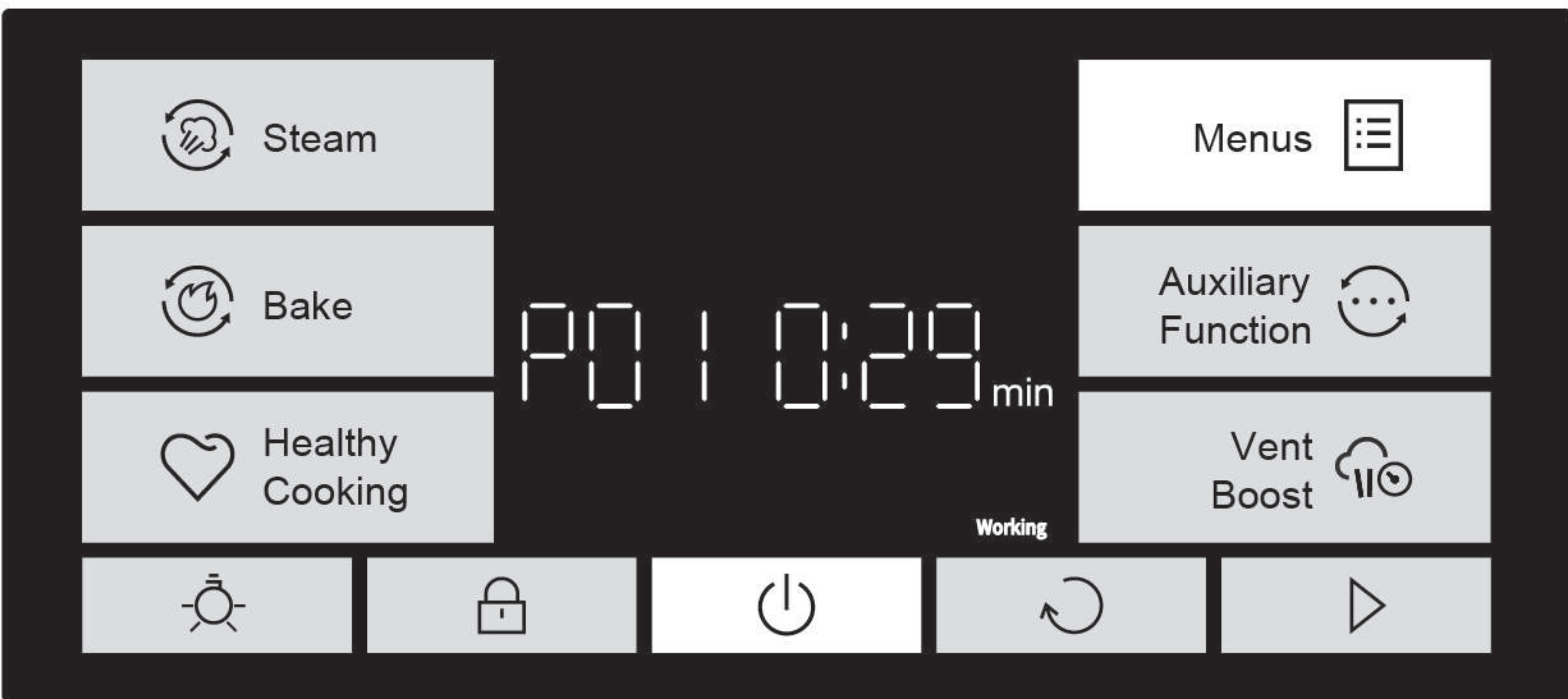
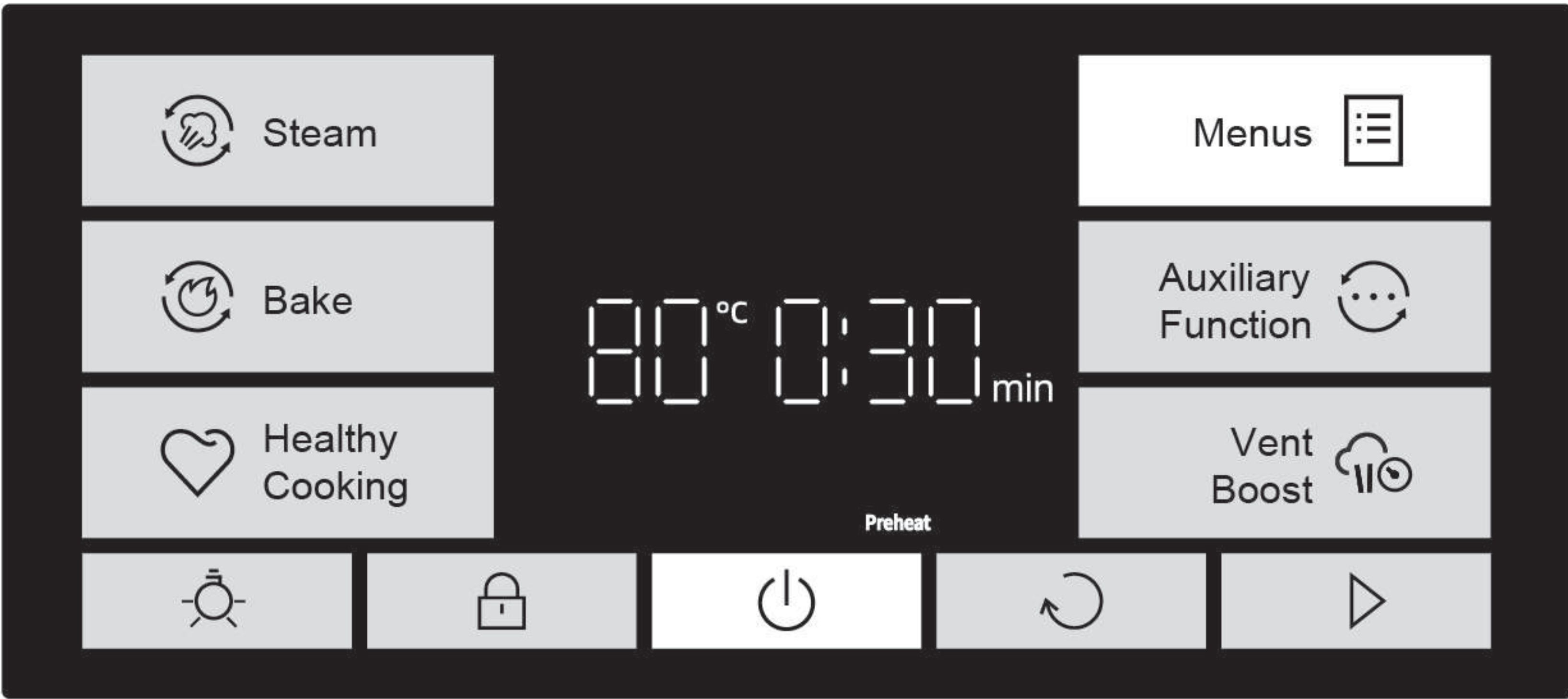


3. **Set cooking time.** Press menu number [↵] or [↶] to switch between smart menus, press [▶] to confirm.



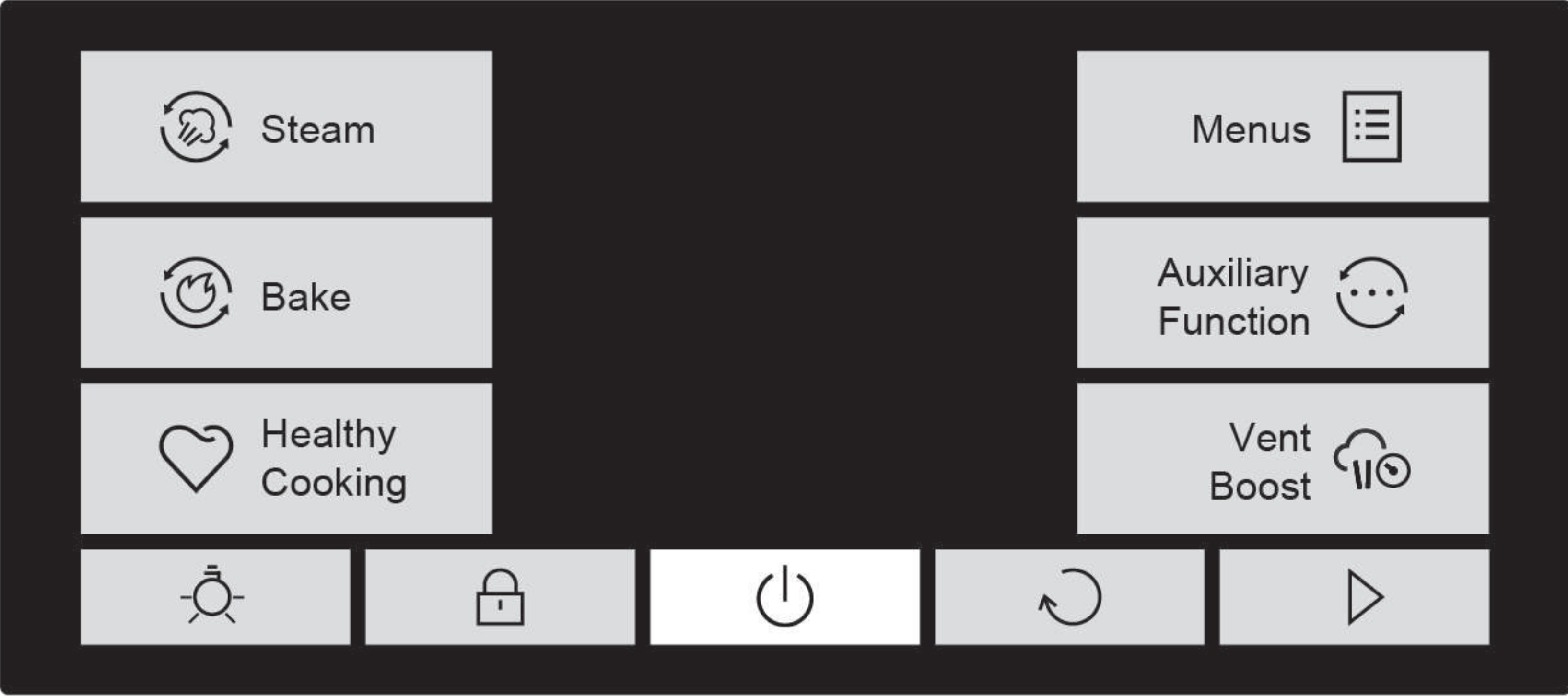
4. **Start cooking task.**

Menus requiring preheating will display "Preheating", with real-time temperature. After preheating is completed it enters working status and starts counting down. Menus that do not require preheating will directed go into working status..



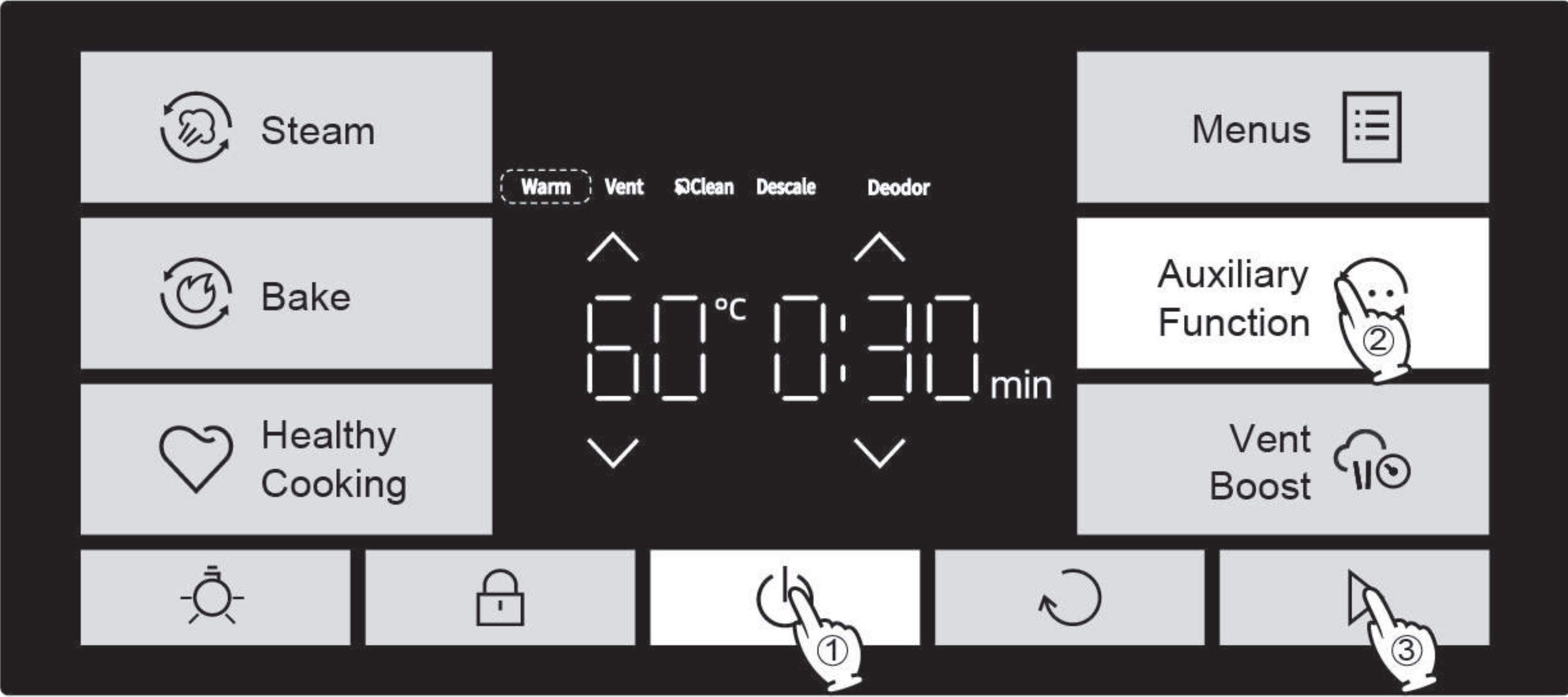
5. **Cooking ends.** Timer reaches zero, device beeps for 10 secs then returns to standby mode.



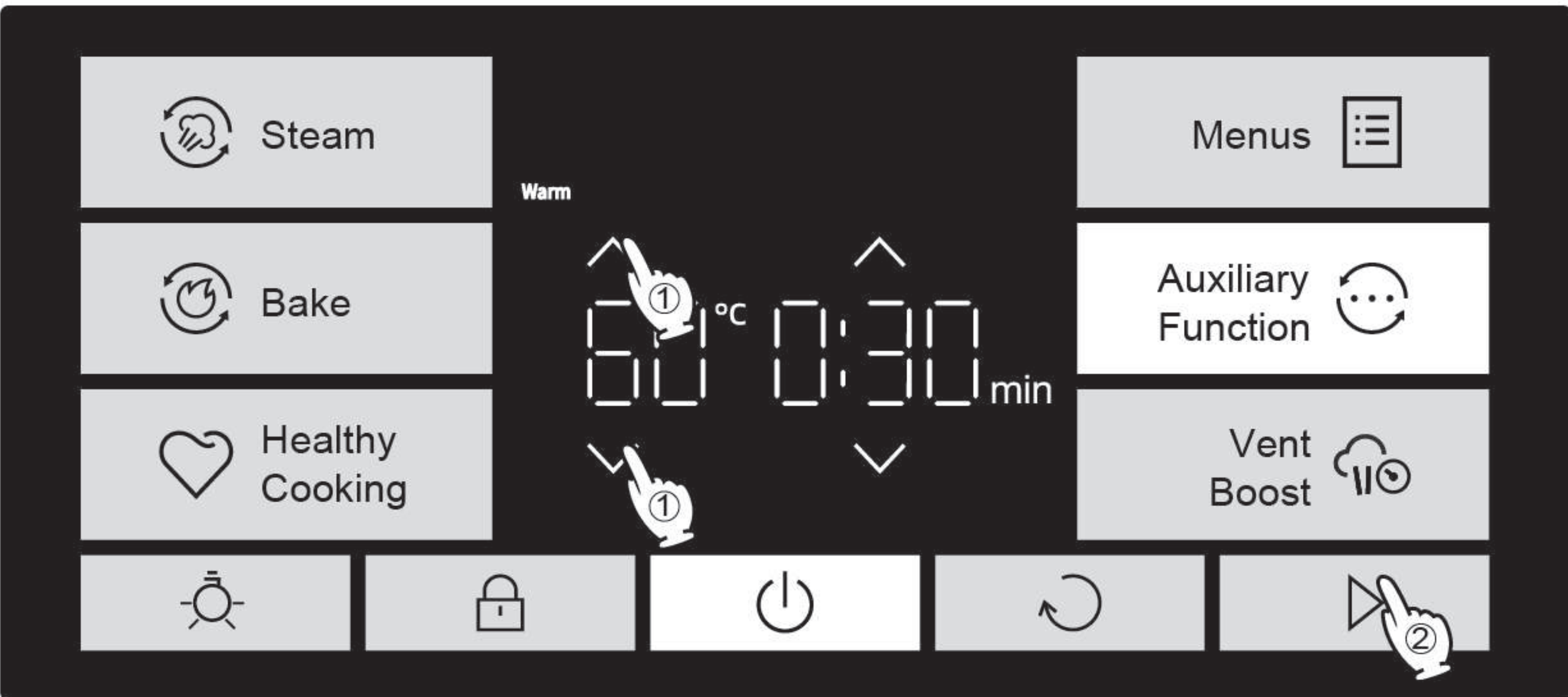


■ [Auxiliary] Functions

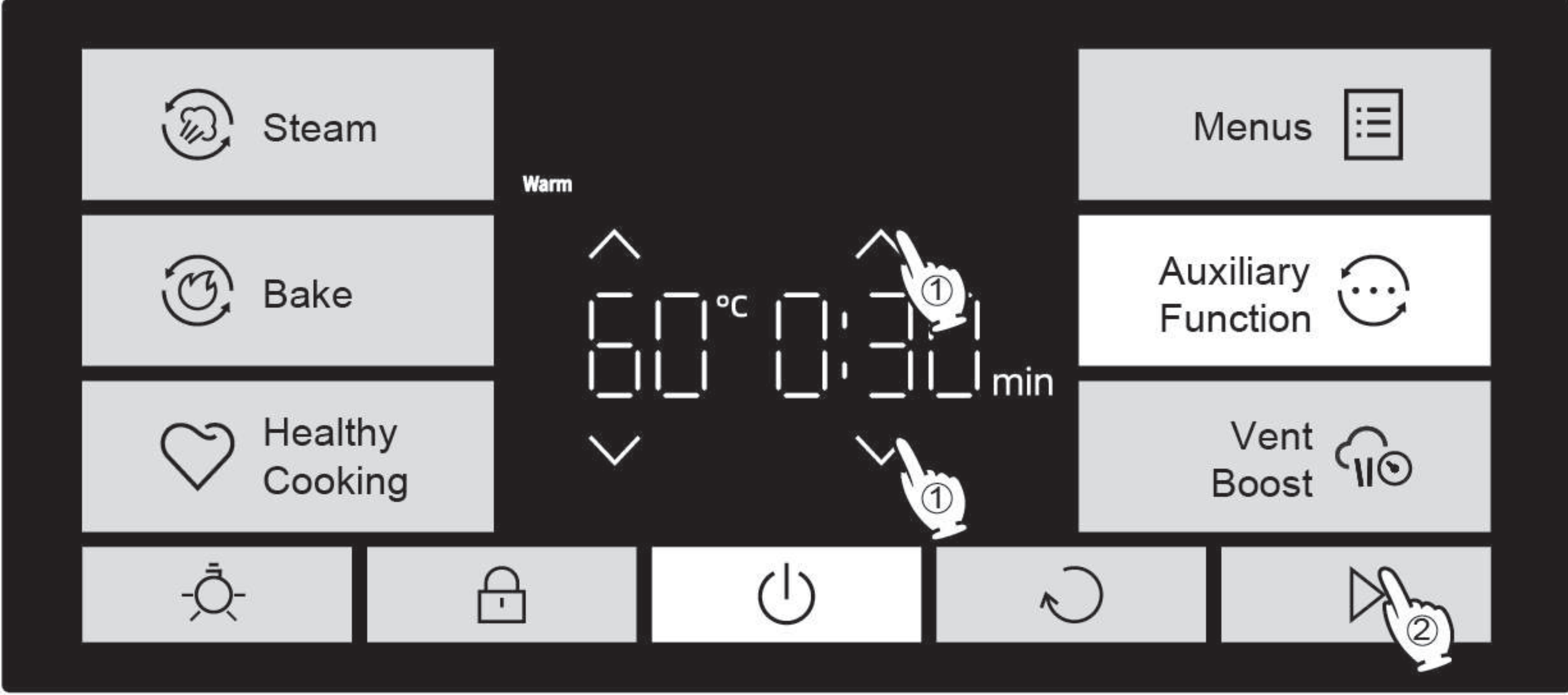
1. **Start the oven and select mode.** After pressing the power button, press [Auxiliary] button. Press repeatedly to toggle [Auxiliary] functions, press [▶] to confirm.



2. **Set temperature.** After selecting [Warm], press temp [▲] or [▼] to adjust, press [▶] to confirm.

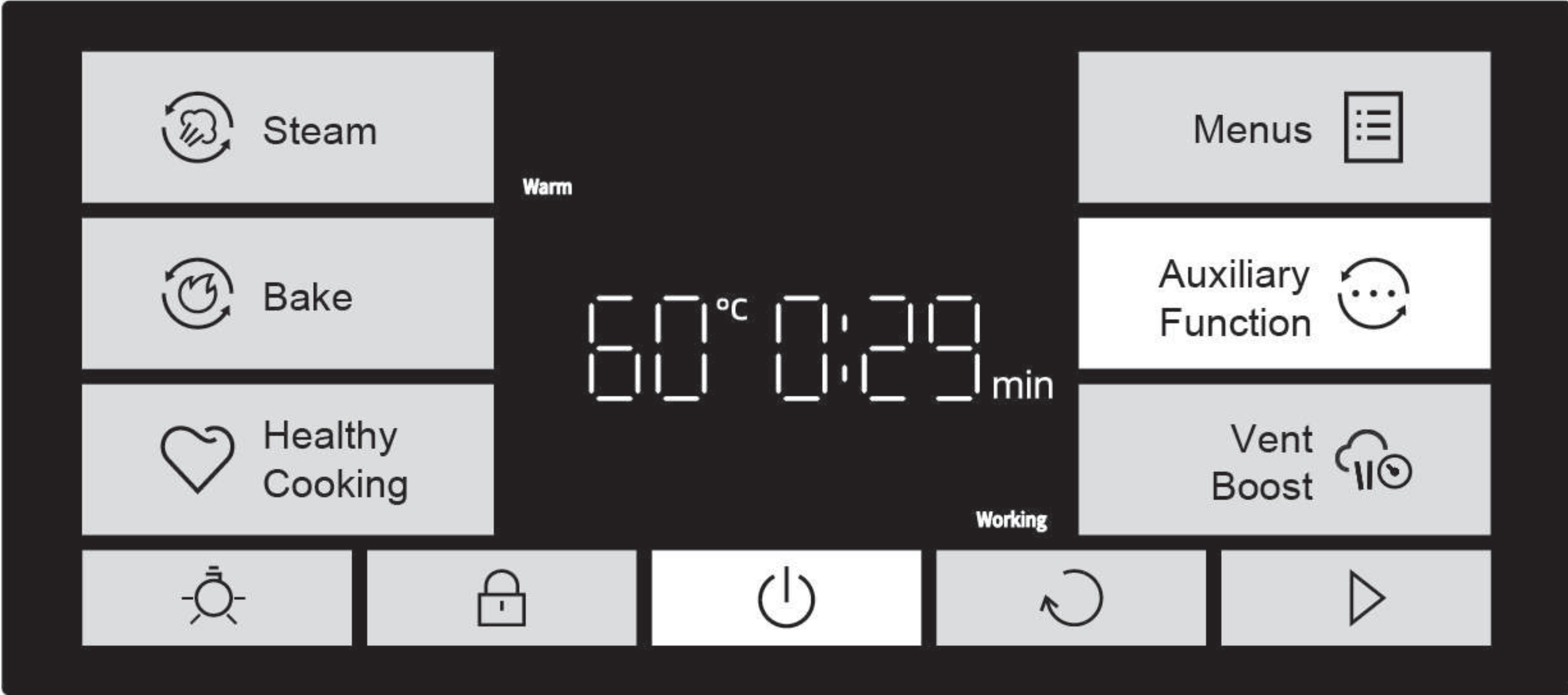


3. **Set time.** Press time [▲] or [▼] to adjust, press [▶] to confirm.

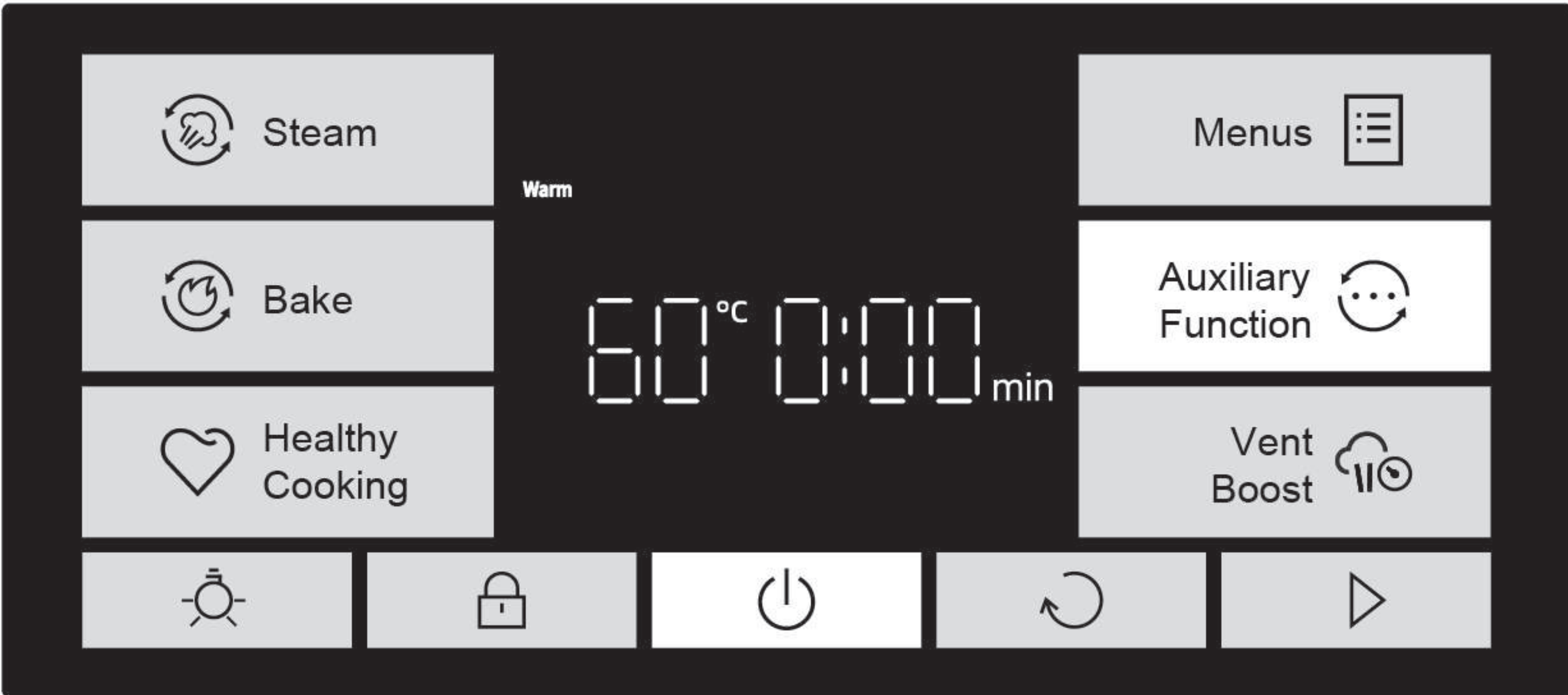


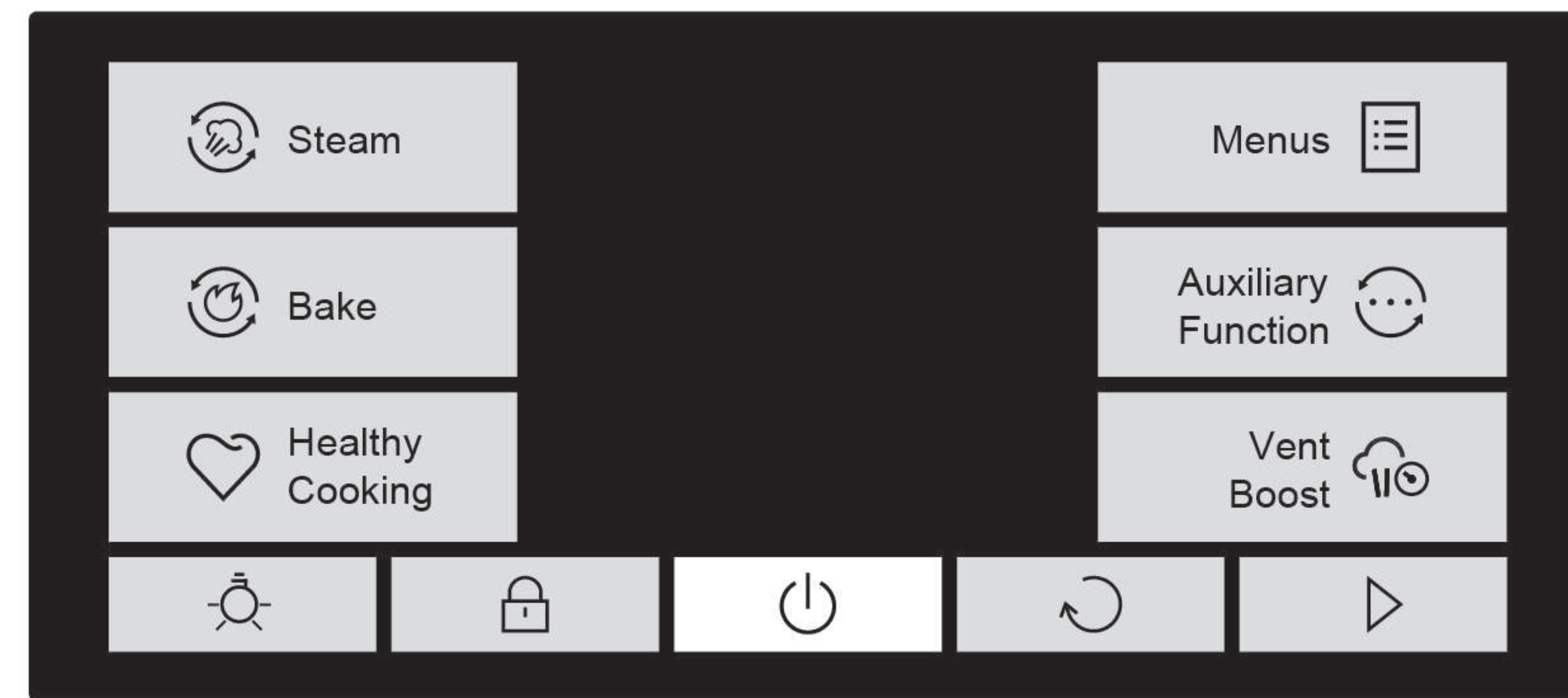
4. **Start cooking task.**

Functions requiring preheat will display "Preheating" with real-time temperature. After preheating completes it enters working status and starts countdown. Functions not requiring preheat go directly into working status.



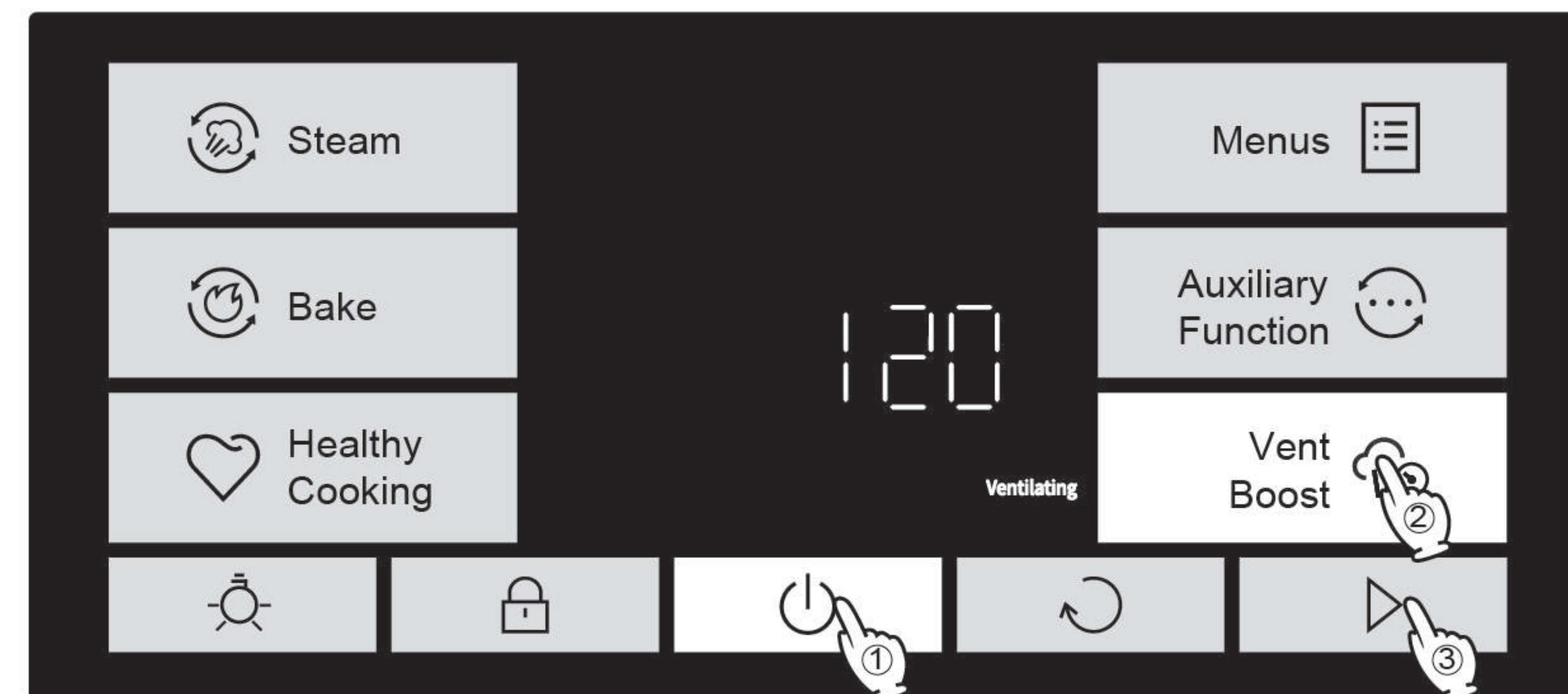
5. **Cooking ends.** Timer reaches zero, device beeps for 10 secs then returns to standby.



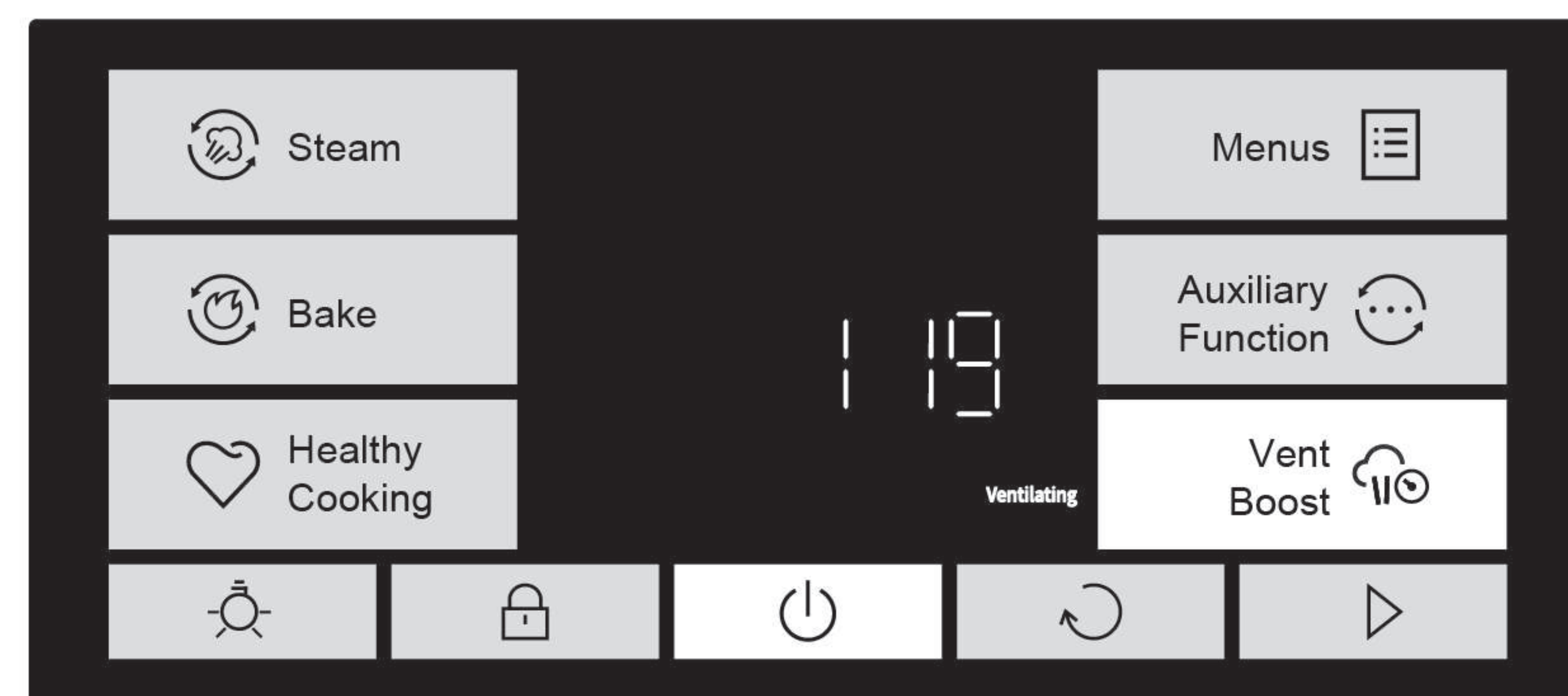


■ [Vent Boost] Function

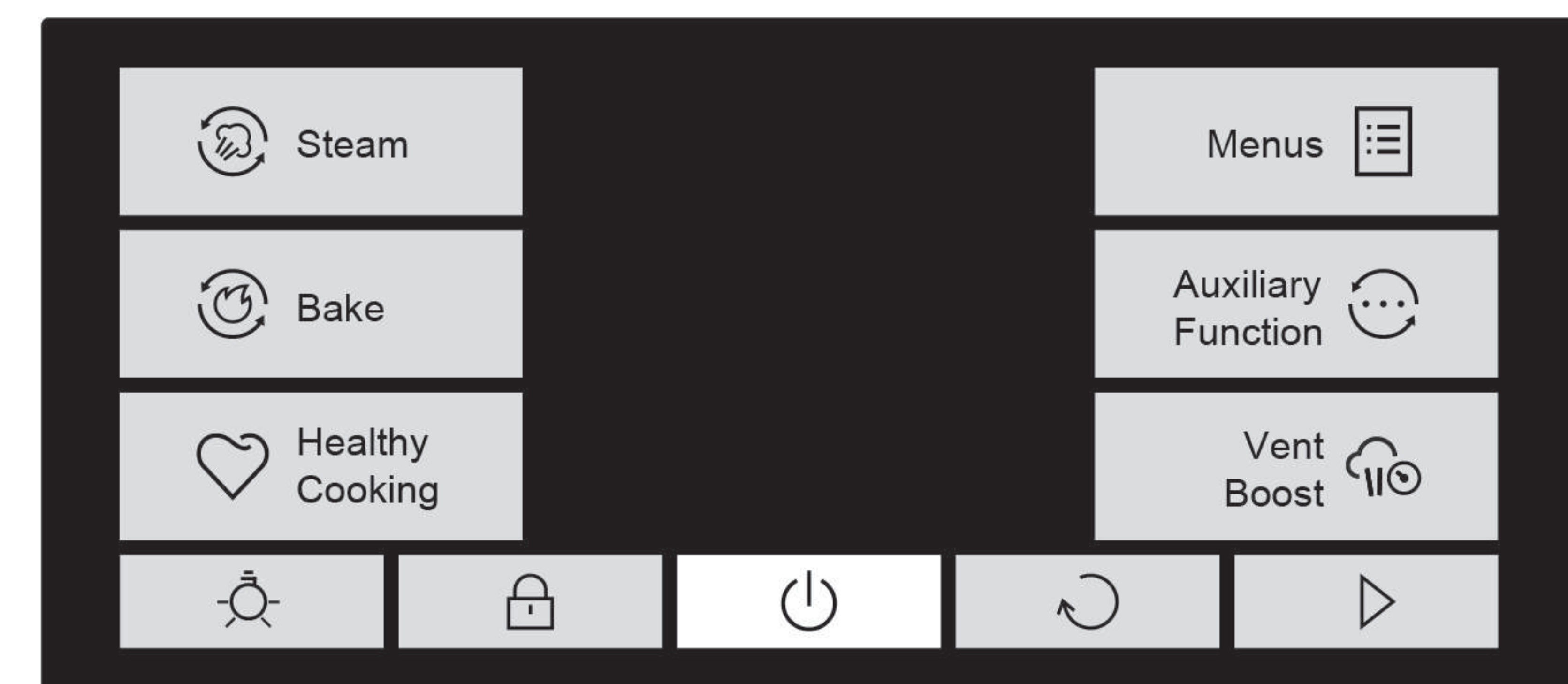
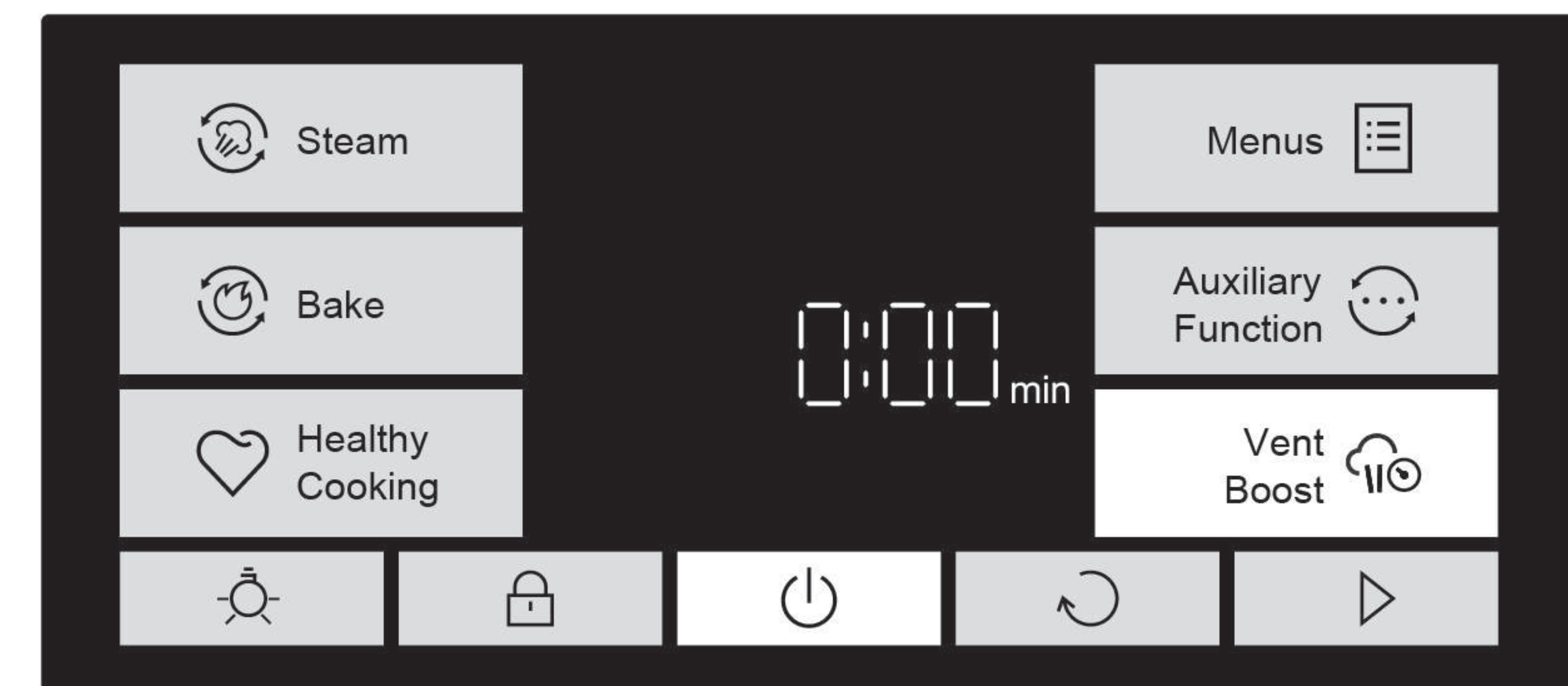
1. **Start the oven and select mode.** After pressing the power button, press [Vent Boost] to enter this function. Default time is displayed.



2. After entering [Vent Boost], press [▶] to start. “Venting” is displayed and countdown starts.

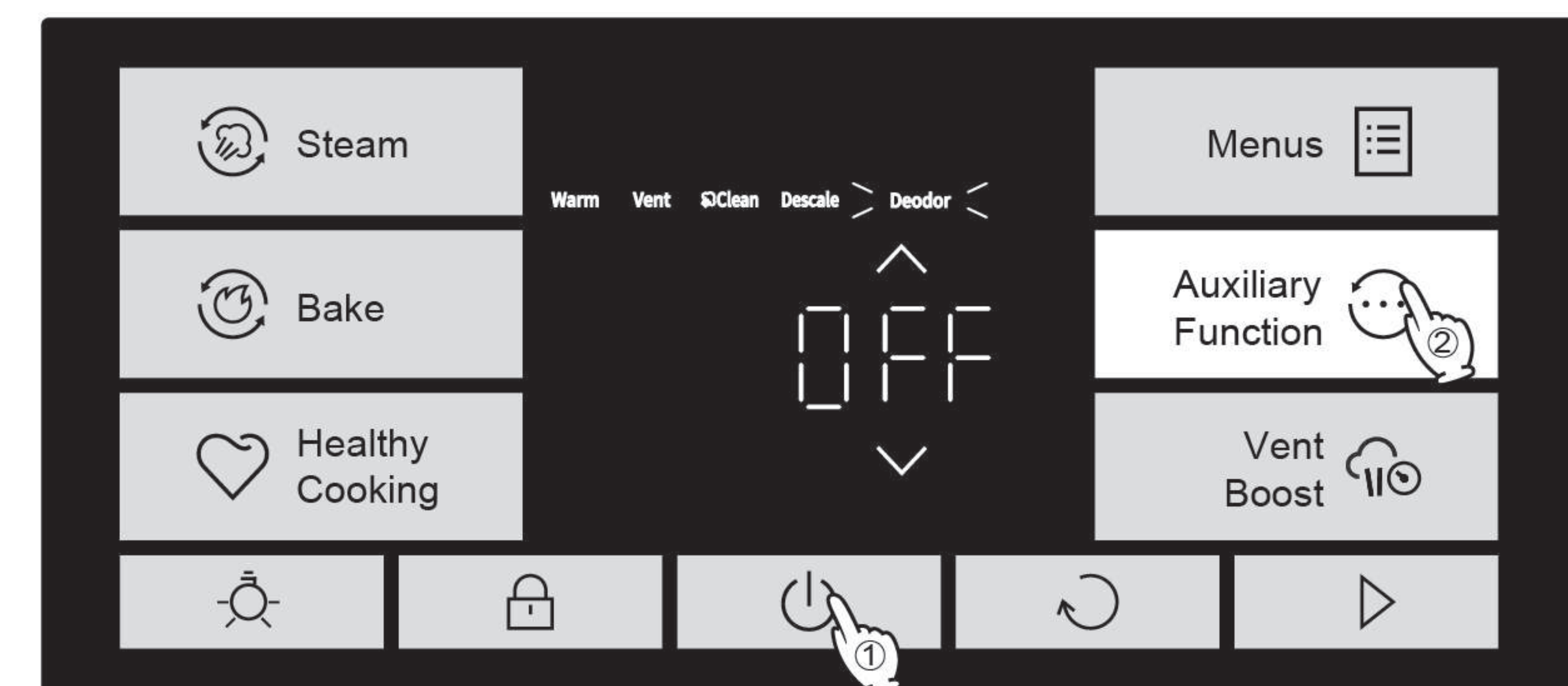


3. **When countdown ends.** Vent is complete. Device beeps 10 times and enters standby. It powers off after 2 mins of no operation.

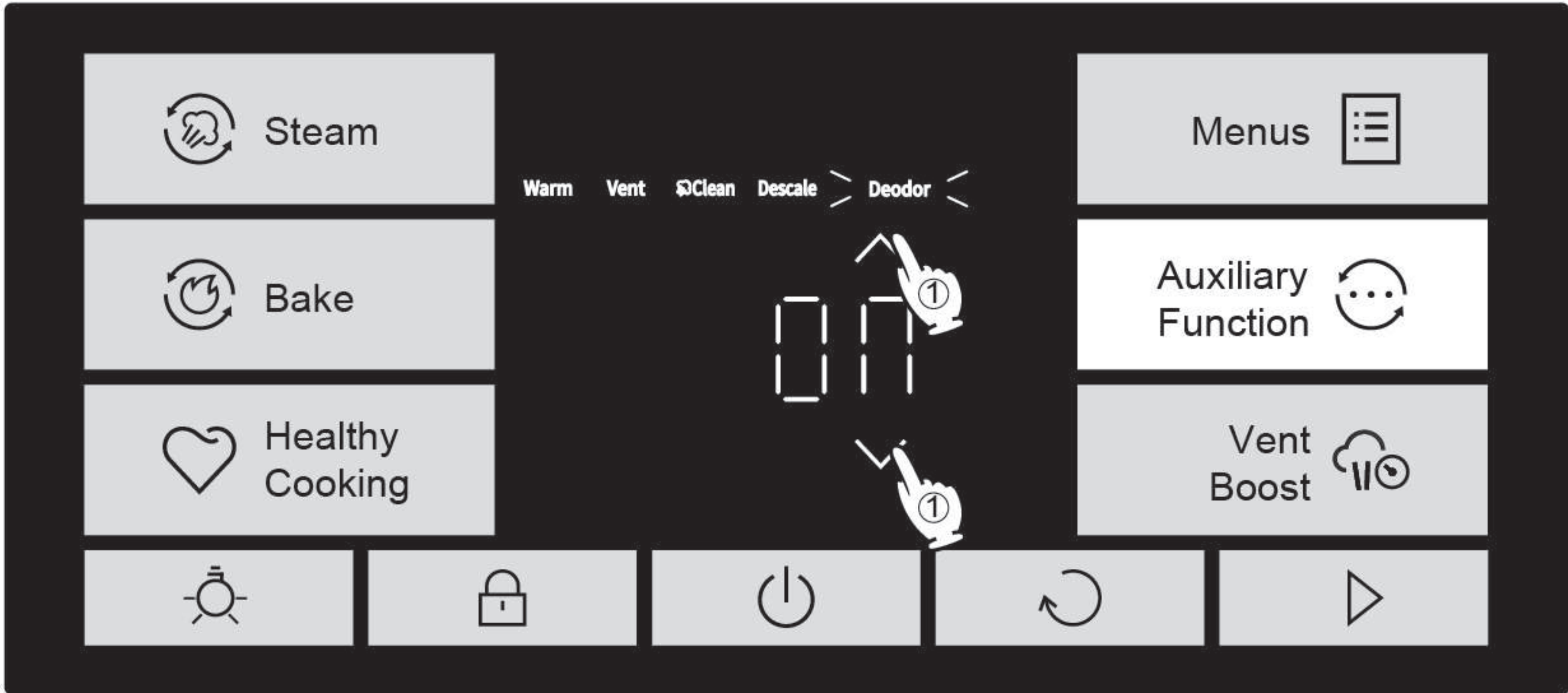


■ [Deodor] Function

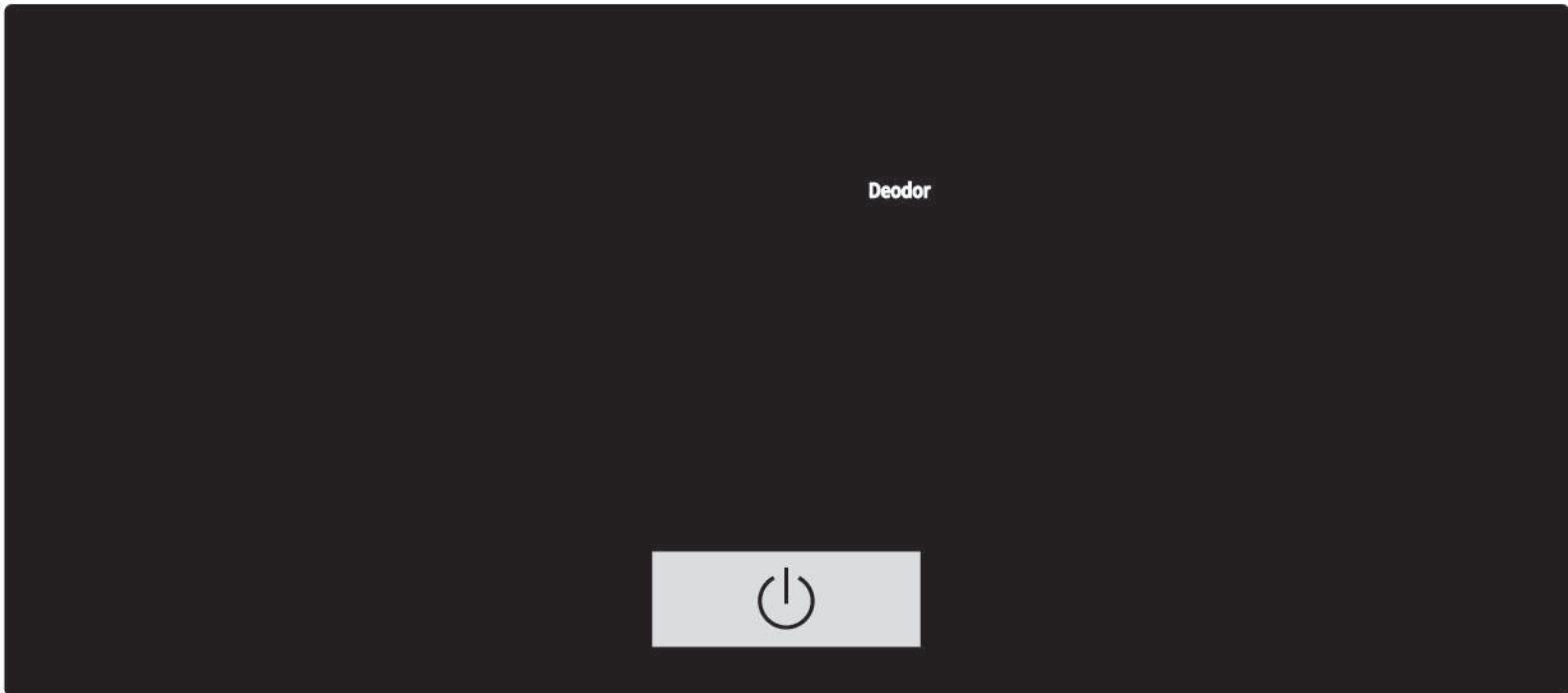
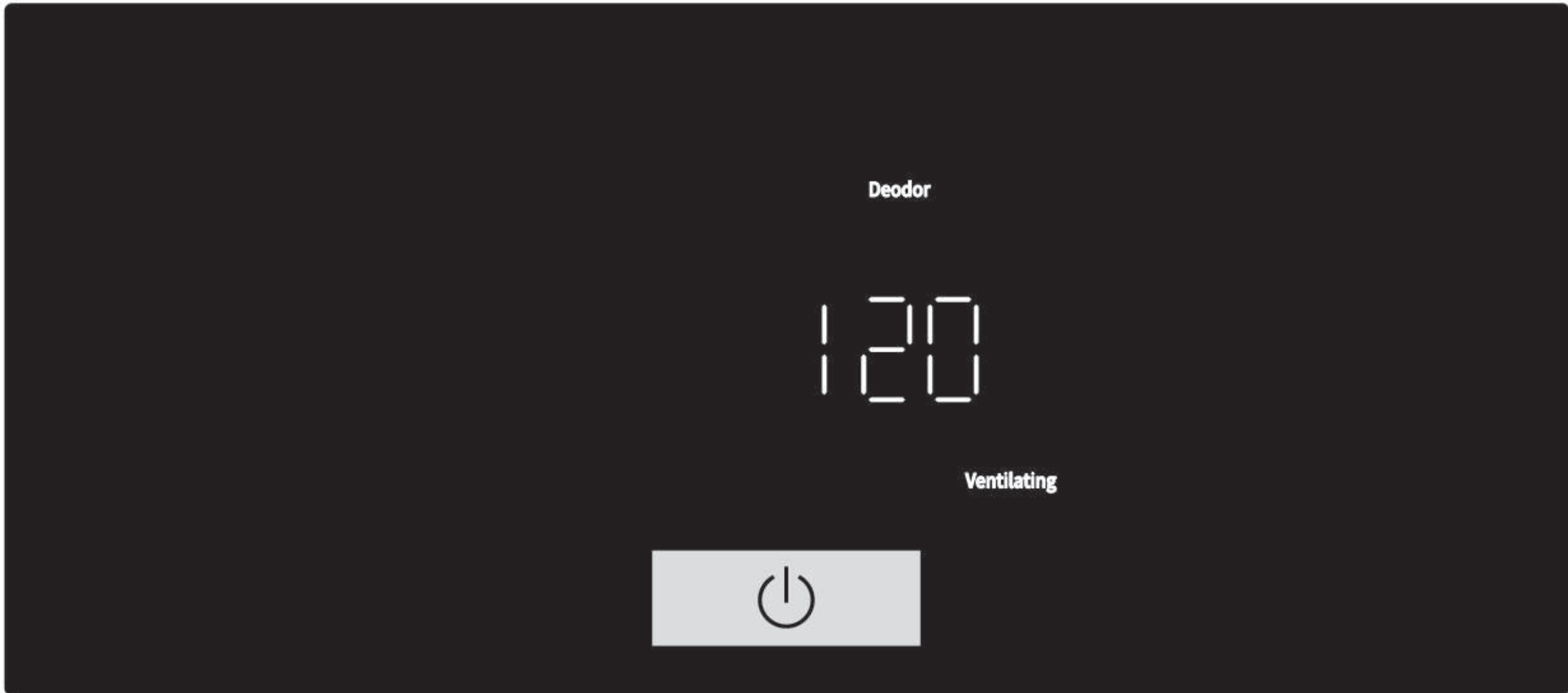
1. **Start the oven and select mode.** After pressing the power button, press [Auxiliary] and cycle to [Deodor] (default OFF).



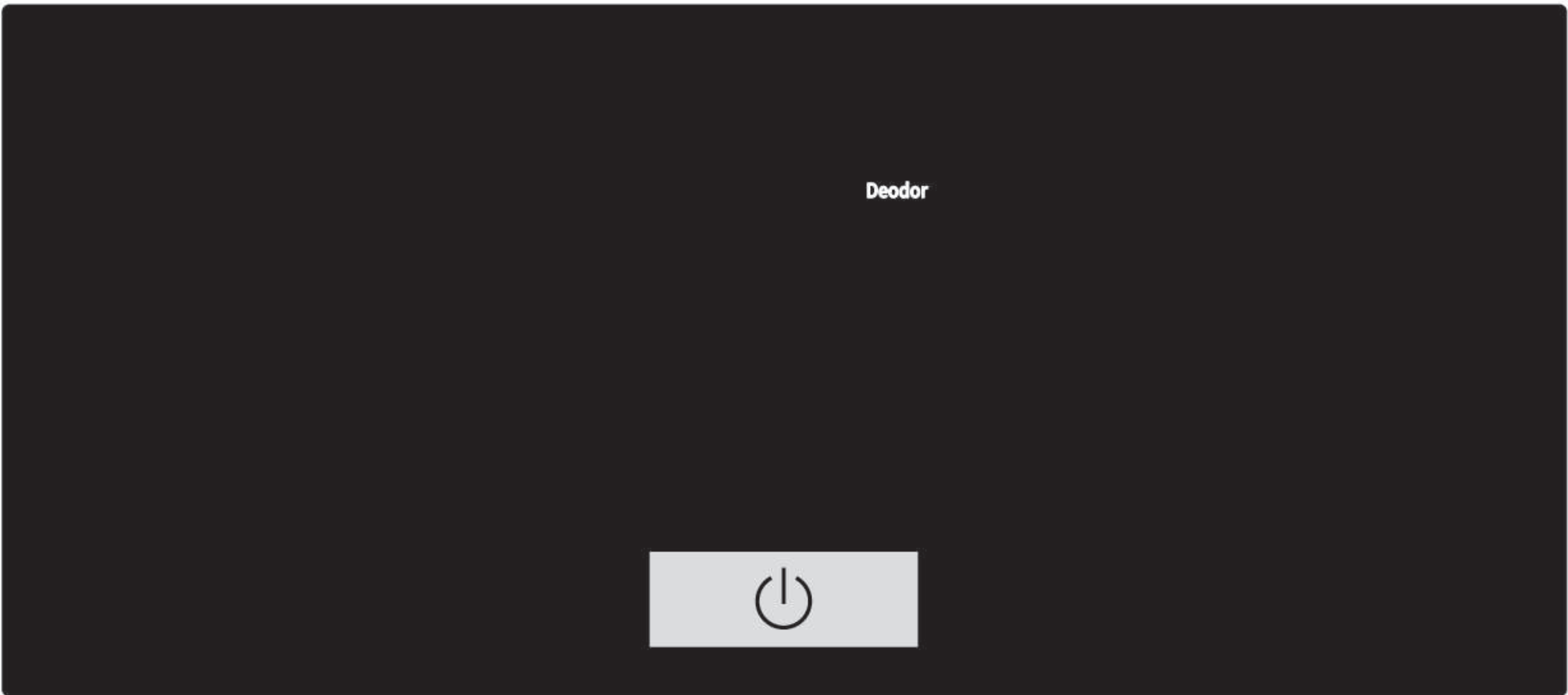
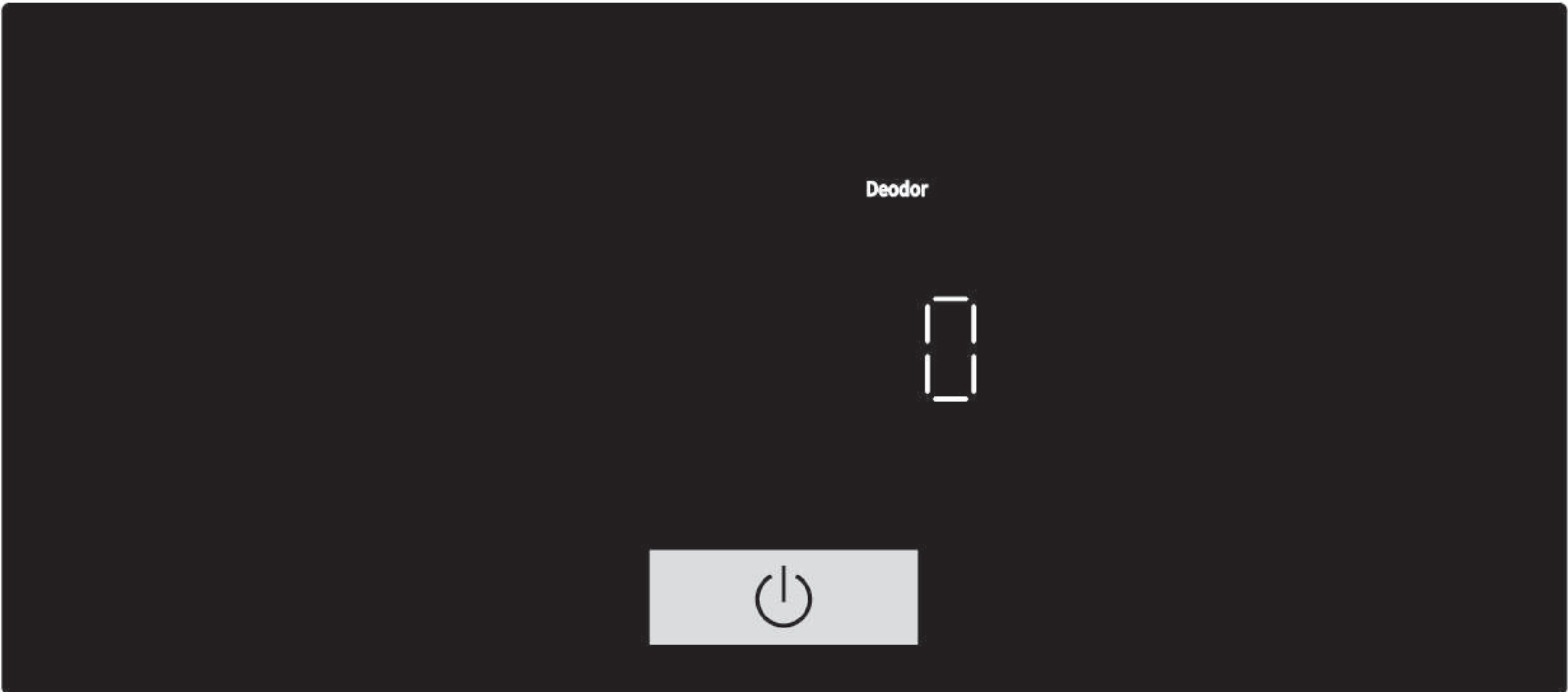
2. **Start function.** Press [↵] [↶] until display changes from [OFF] to [ON], press [▶] to confirm.



3. **Working.** When [Deodor] is enabled, the icon stays lit in any interface. The working interface is shown below, press [Power] to enter power off.



4. **When deodor ends, it automatically powers off.**



Note: [Deodor] only operates when in normal powered off (door closed) state. It is skipped in other states, and restarts after 48 hours.

Packing List

Please check that all the following products and accessories are present after unboxing.

- Contact the dealer if any items are missing or damaged due to the company or dealer's responsibility.
- Call Fotile Service if missing or damaged due to user's own responsibility.

Cooking Range	1unit	Baking Rack	1pc
Warranty Card	1pc	Steam Strip	1pc
User Manual	1pc	Wood Screws	2pcs
Steaming & Baking Tray	1pc		

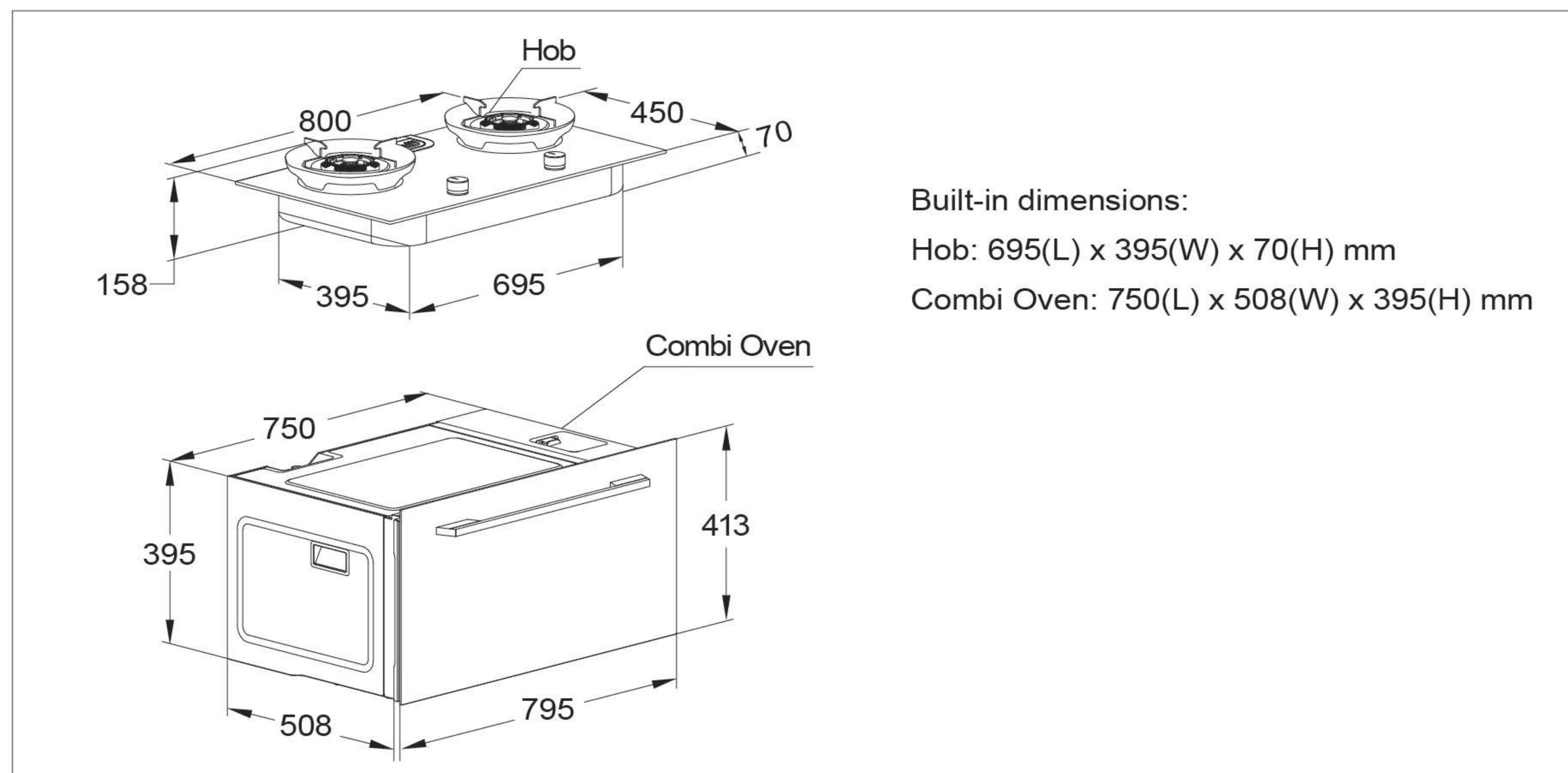
Installation Instruction

- Install the product stably on a solid, level kitchen countertop. Do not install at an incline.
- Cut two 10cm diameter circular holes on the cabinet front behind the cooker, to maintain air circulation between cabinet interior and exterior. Otherwise gas leakage accumulation may lead to explosion.
- Never install this product or power socket where they may get wet or be splashed.
- When moving, lift from the handle holes or stove bottom tray. Never drag or move by pulling the door or handle.
- Installation must be performed by authorized personnel. The company takes no responsibility for losses caused by improper installation by unqualified personnel.
- The grounding should be on the special grounding device of the building, and must be installed by professional personnel, and the fixed line must be equipped with sufficient capacity of leakage protection switch box air switch.
- The power supply must use 220-240V, 50Hz circuit.
- The wire diameter of the power supply line should meet the requirements (wire diameter 1.5mm² and above).

Note: Cabinet materials where the unit is installed (wood and adhesive) must withstand 100°C minimum.

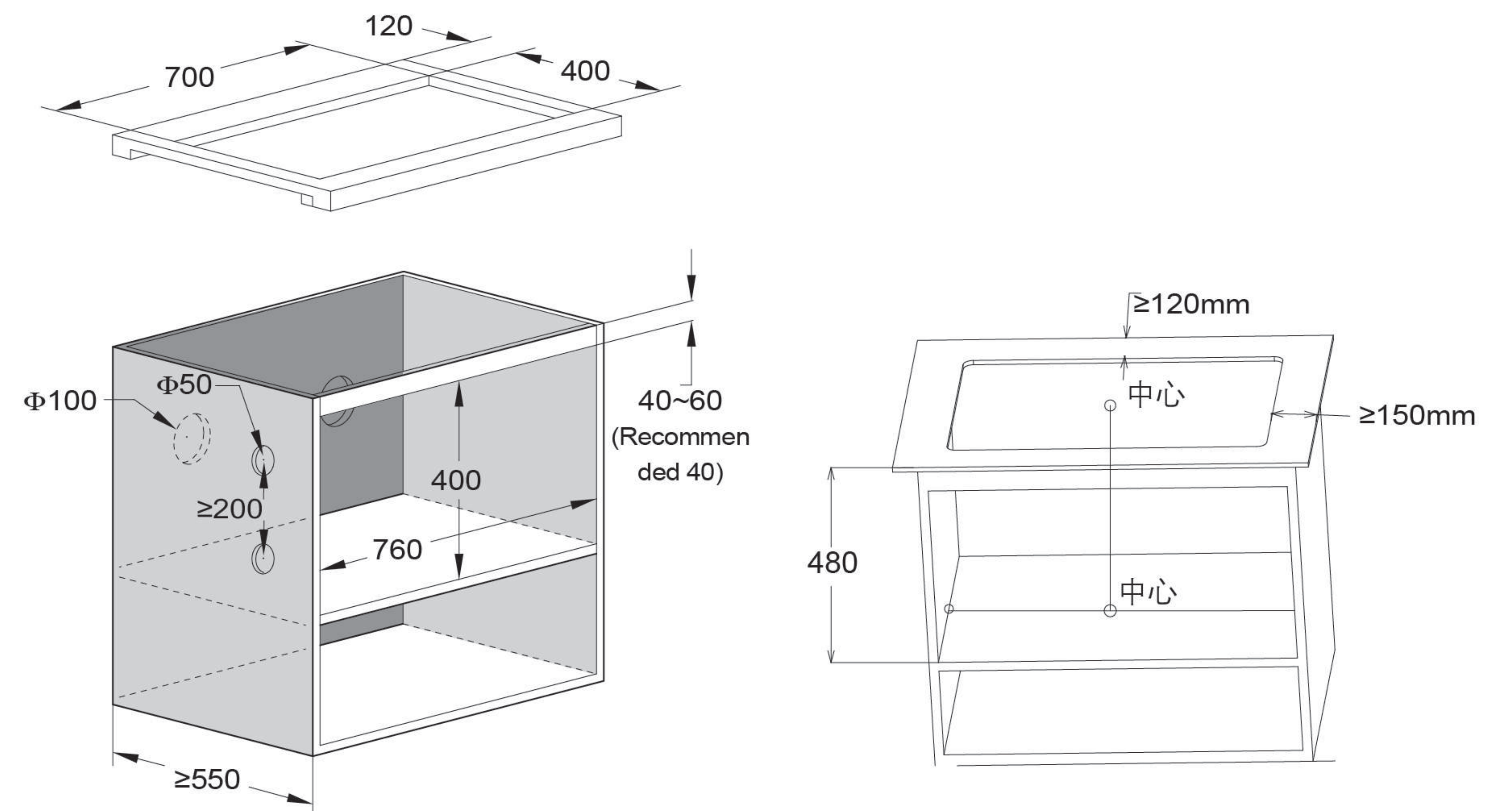
Remove outer packaging and plastic bags from the oven. Pre-install oven body in cabinet with power cord connected (no power). Do not push oven fully in yet. Place stove top on countertop and connect metal corrugated piping. Clamp on exhaust pipe and tighten. Plug in connection cable between oven and stove. For safety, there should be no openings in the cabinet near the connection cable, ensuring it is enclosed and inaccessible after installation. If existing openings allow access to the cable, the installer will seal them to meet safety requirements. Fine tune stove position and push oven fully in, then drive in wood screws from the accessory bag. After installation is complete, the stove can be lifted to facilitate gas piping connection and subsequent leak testing.

■ Cabinet Cutout Dimensions:

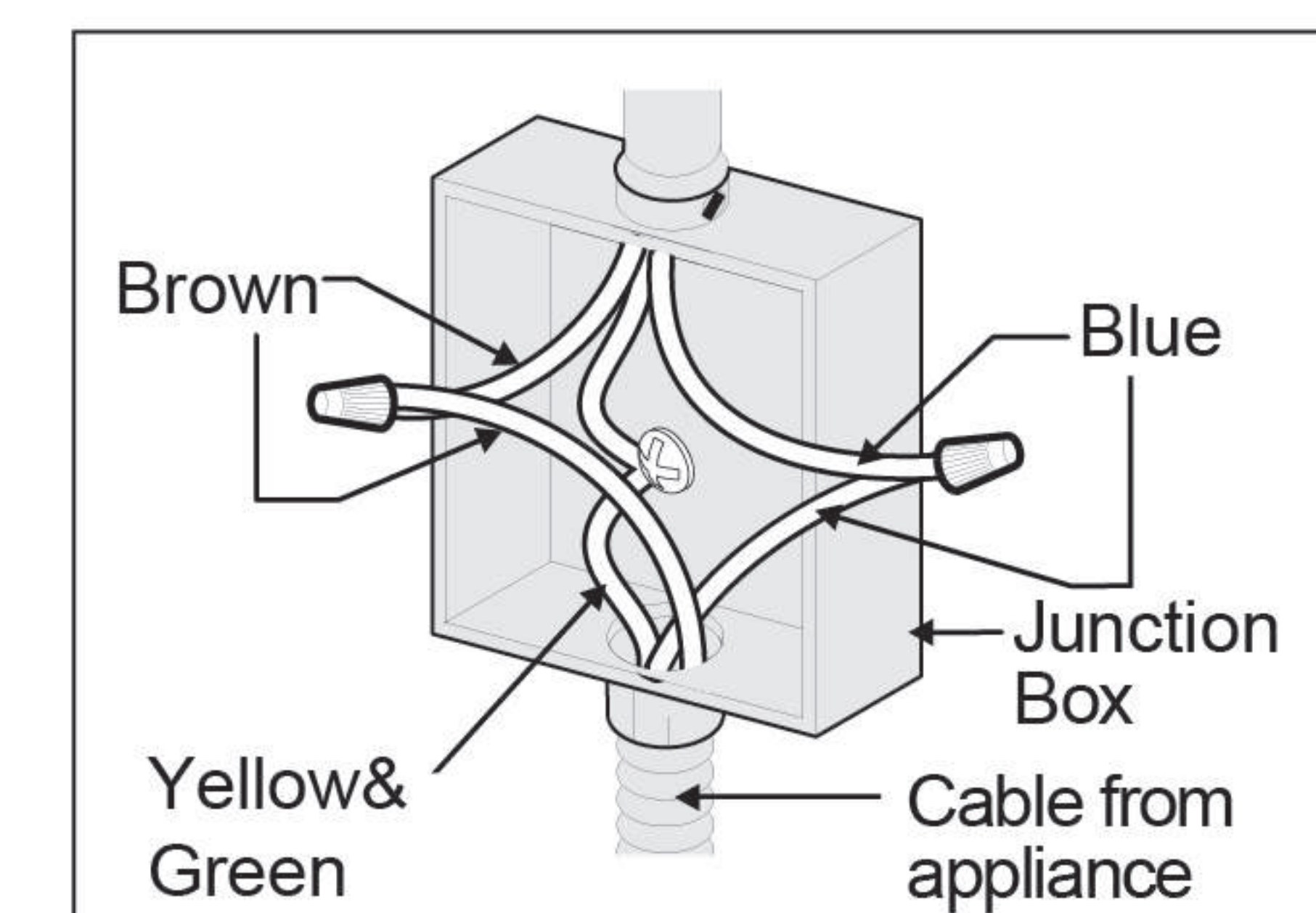


Installation requirements:

1. The cabinet materials (wood and adhesive) used for installing this appliance must withstand temperatures of 100°C or higher.
2. Stove countertop cut-out size: length 700mm, width 400mm, R angle 4*R20mm.
3. The minimum horizontal distance from the stove countertop to the vertical back wall should be ≥120mm. The minimum horizontal distance to the left and right side walls should be 150mm. The stove cut-out size should be centered with the cut-out size for the combi oven cabinet. Ensure a distance of 480mm from the countertop plane to the load-bearing plate of the combi oven.



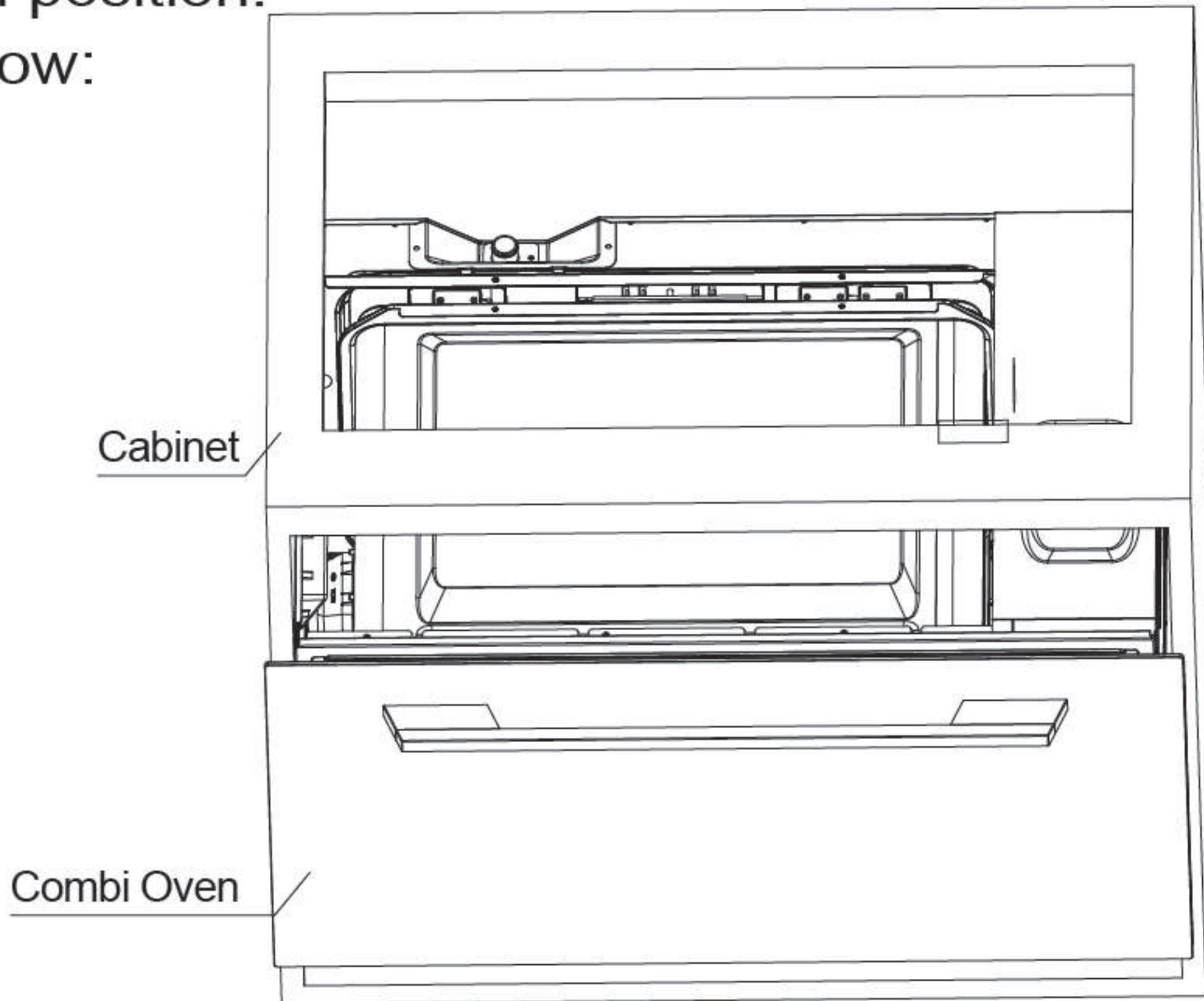
- 4, Combi oven cabinet cut-out size: depth ≥ 550mm, width 760mm, height 400mm (to the height of the crossbar) load-bearing base plate load > 50kg.
- 5, The cabinet back panel at the installation location of the product should have two ventilation holes with a diameter of 100mm each.
- 6, On the side panel, two holes with a diameter of φ50mm each should be made for the intake pipe and power cord to pass through. The distance between the holes should be greater than 200mm. The intake pipe and power cord should not share the same hole on the countertop.
- 7, Arrange at least one junction box with a minimum area of 2.5 square centimeters either on the cabinet back panel or inside adjacent cabinets, and install a switch that can independently control this circuit.



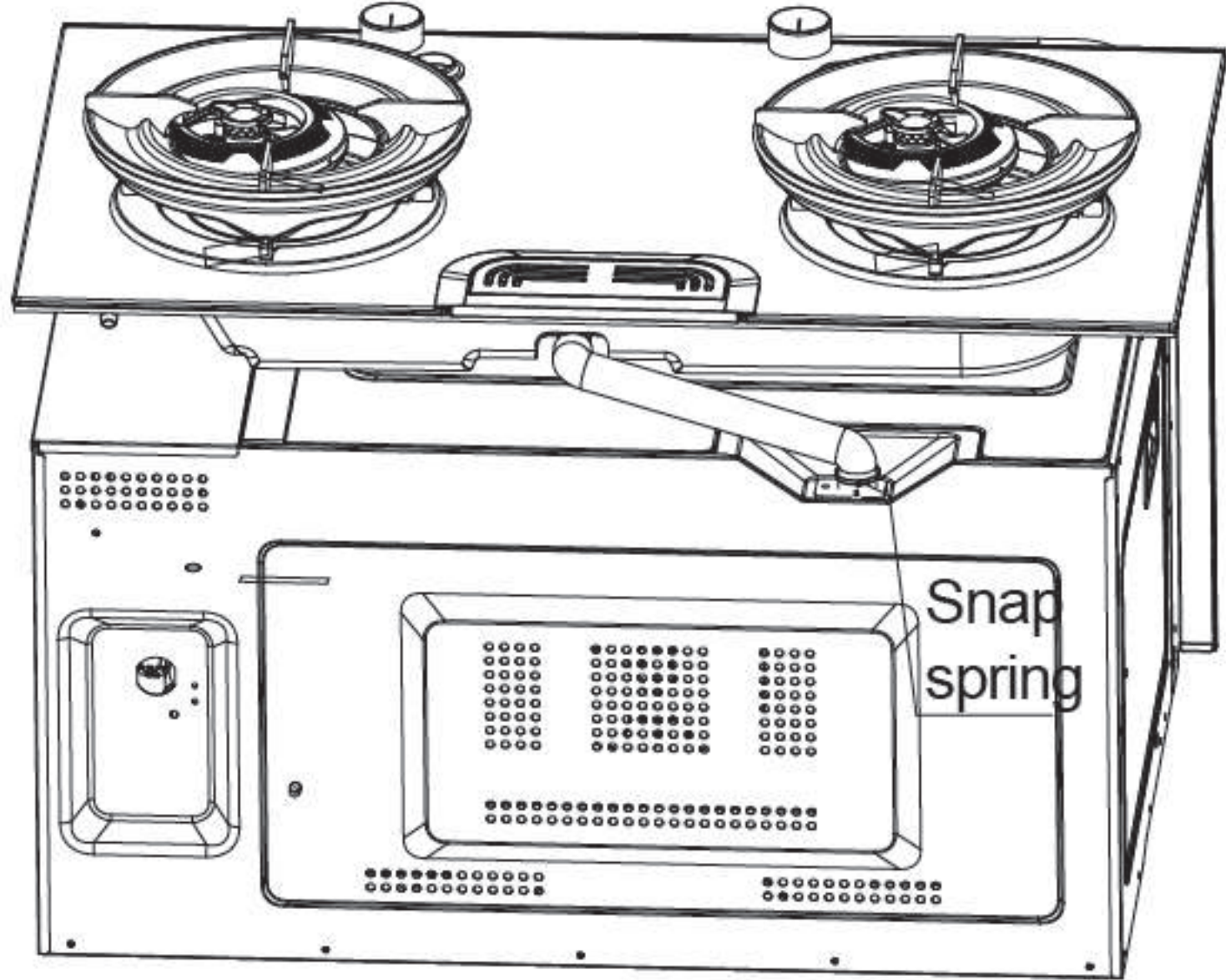
Installation

- Step 1: After assessing and measuring the overall installation environment to ensure compliance, confirm whether the gas source indicated on the packaging label matches the gas source available at the user's home
- Step 2: Unbox and inspect the machine. Open the packaging and remove the product. Check for any damage to the exterior and ensuring all accessories are present.
- Step 3: Turn off the air switch and gas main switch, lift the combi oven to the installation holes, and connect the product's power cord to the wires inside the junction box (refer to Installation Requirement No. 8 schematic diagram). and then push the machine partially into the installation position!

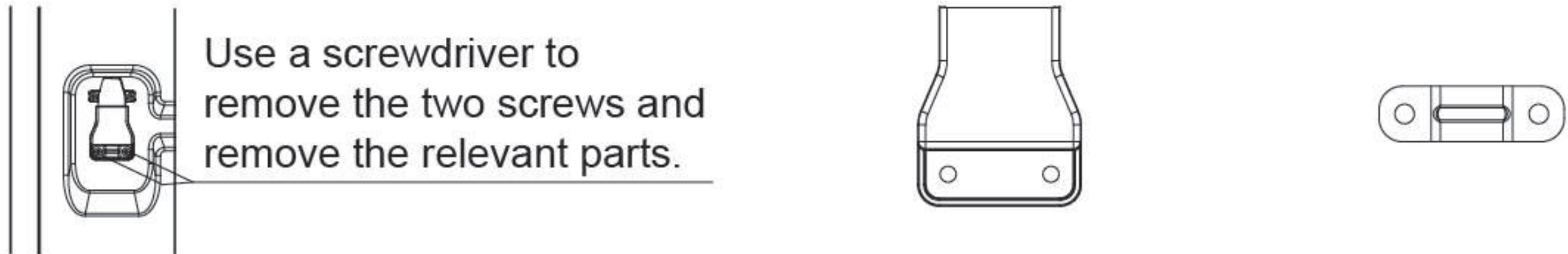
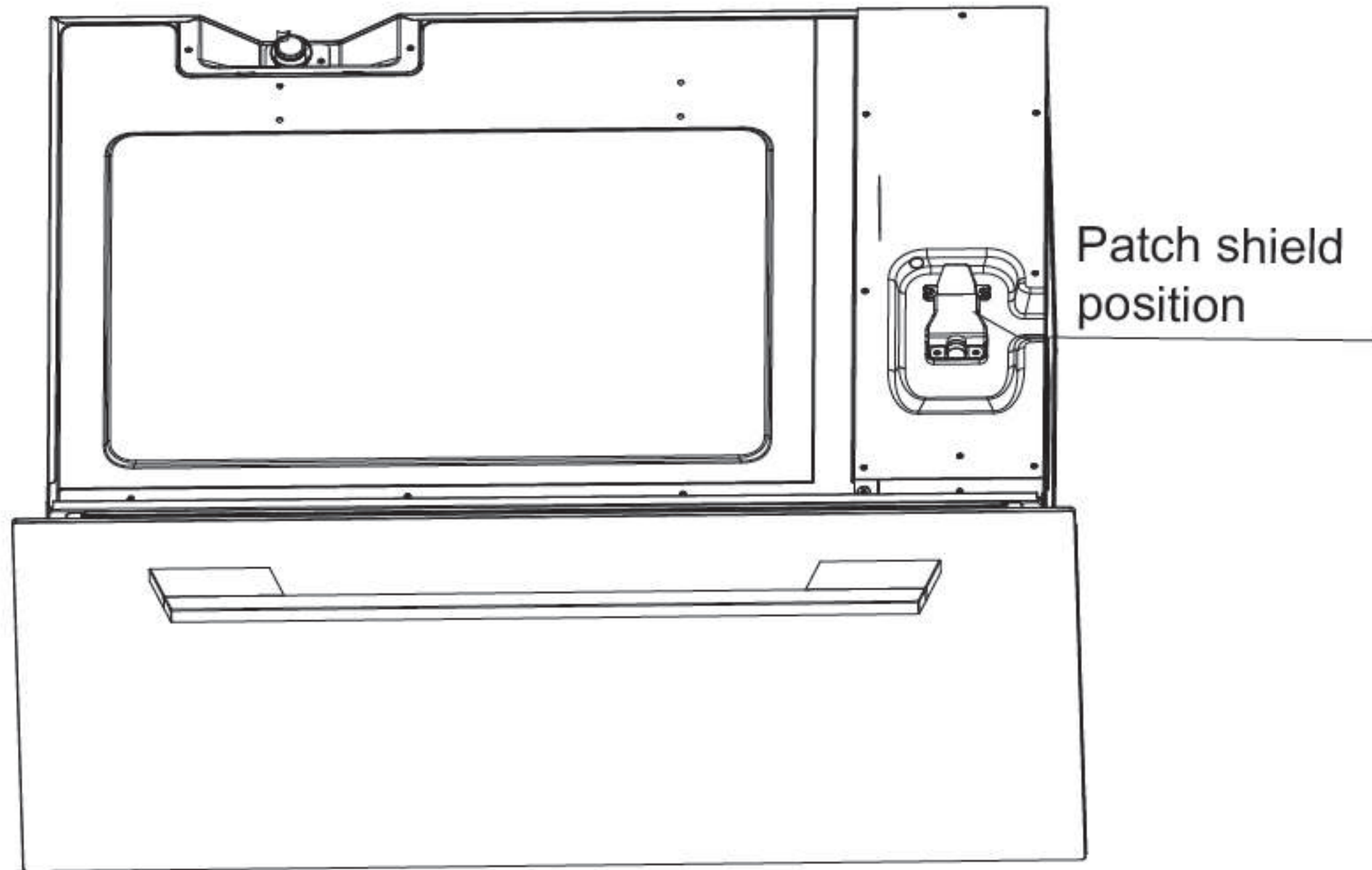
As shown in the figure below:



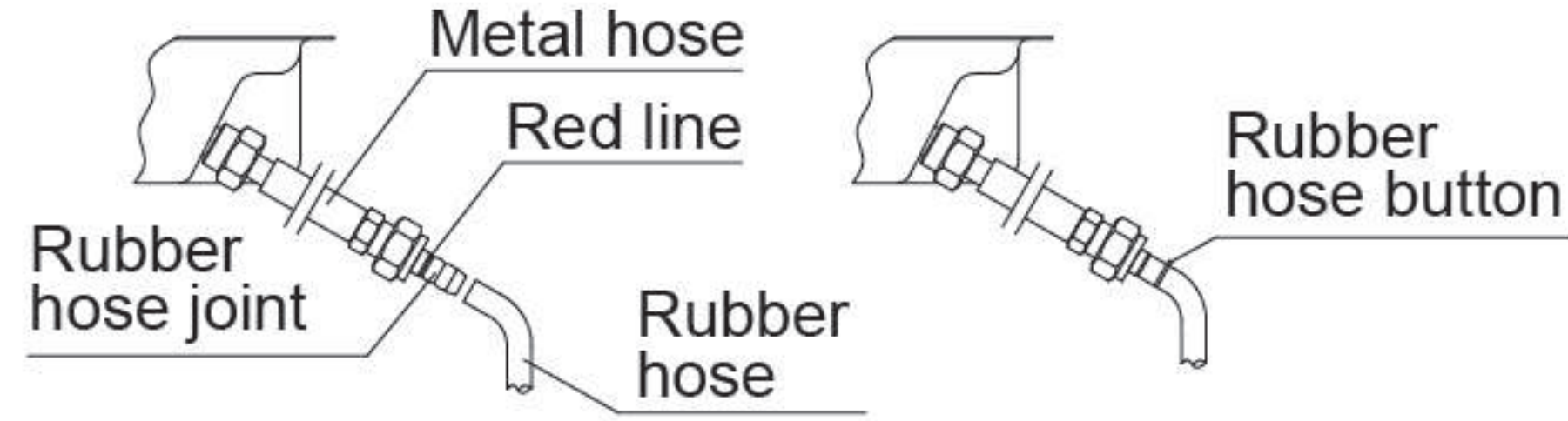
- Step 4: Put the stove to the installation position, connect the steam pipe with the combi oven and fix it firmly with the clamping spring, as indicated by arrows.



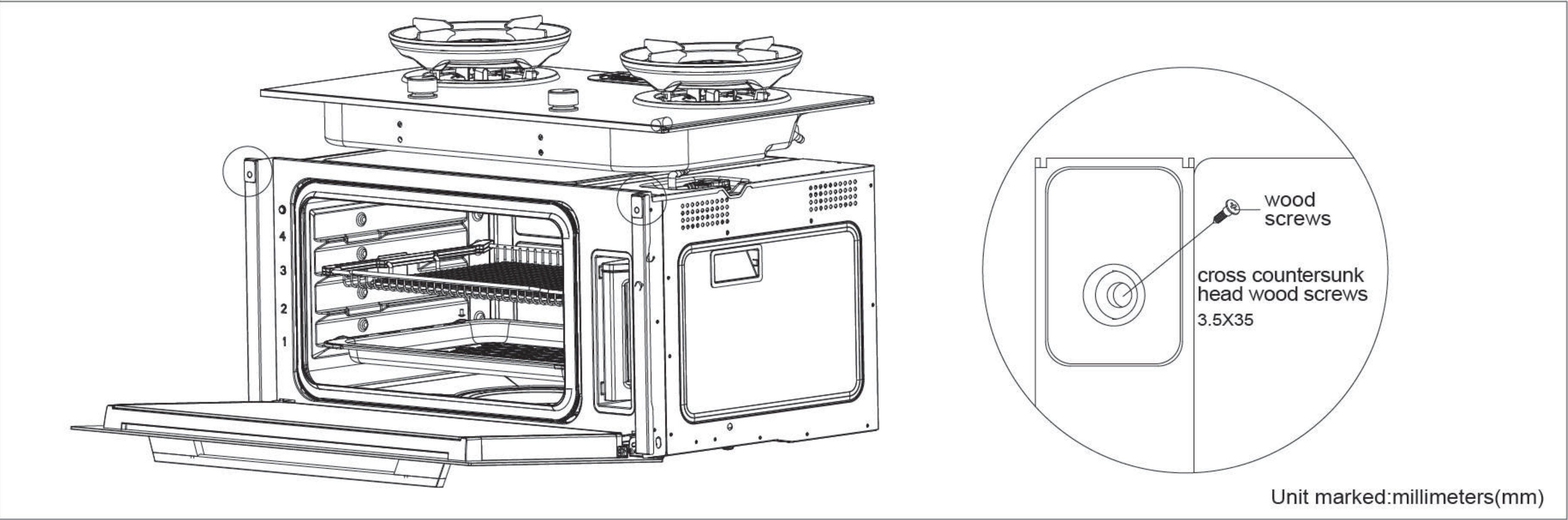
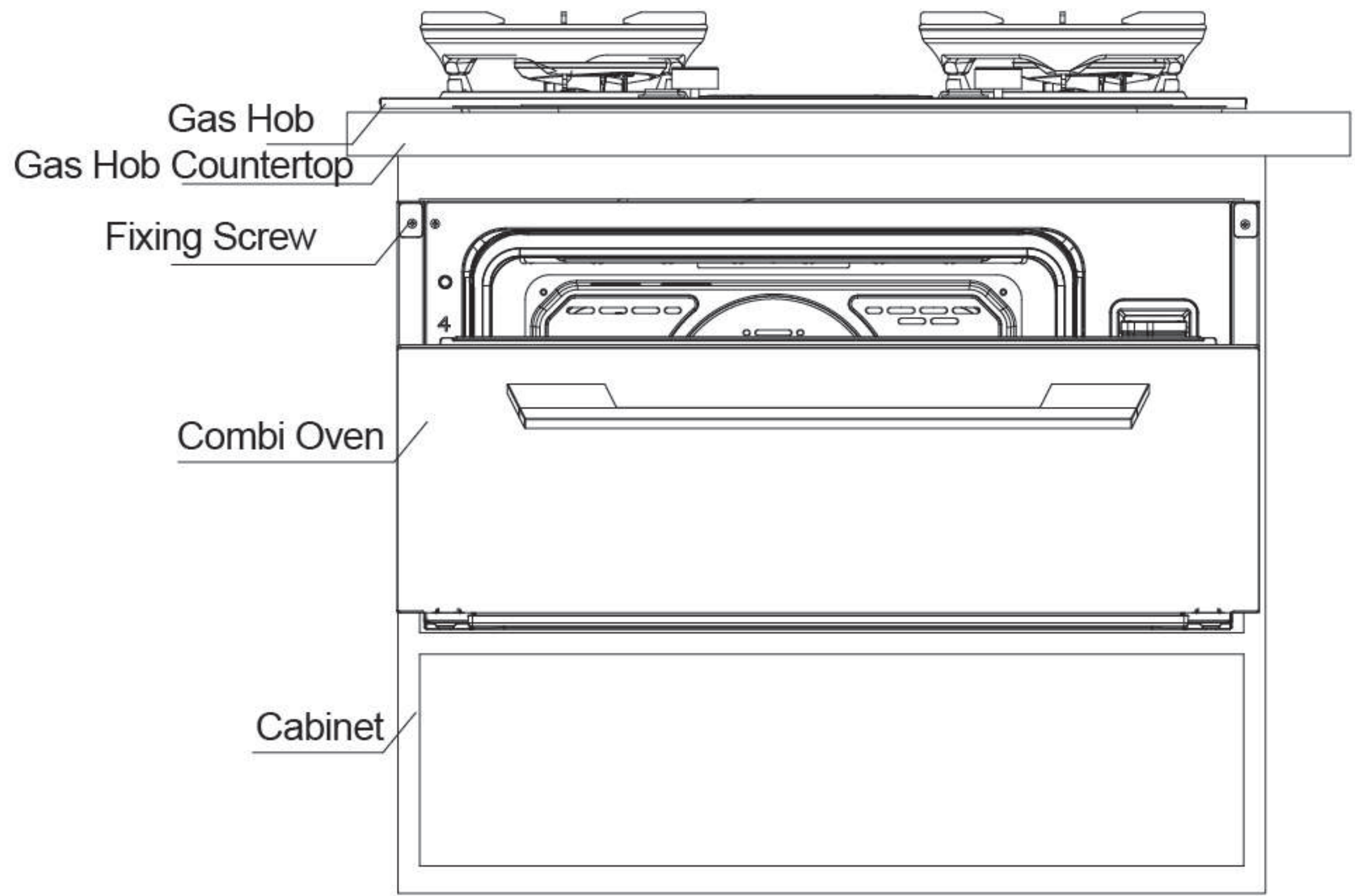
- Step 5: Use a screwdriver to remove the socket guard on the combi oven and secure the snap ring.



- Step 6: Connect the connecting wires of the stove and combi oven, press the connecting wires with fixing clamps and tighten the fixing screws.
- Step 7: Connect the gas pipe at the inlet extension fitting and tighten it with the clamp, open the gas valve and check whether there is any gas leakage at each connection with soap.

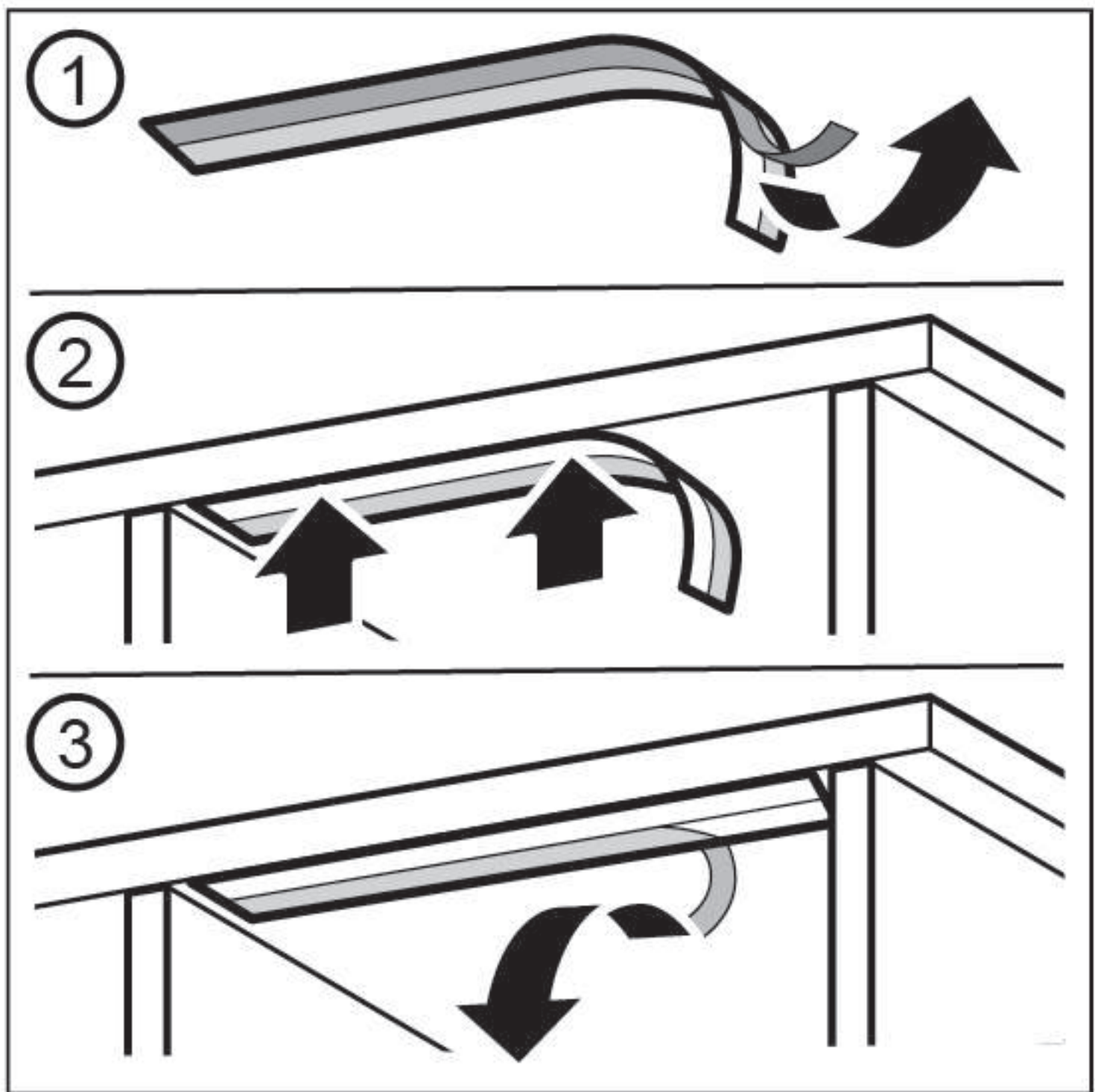


- Step 8: With the stove in place, push the steam oven down to the bottom and drive the entire set screws.



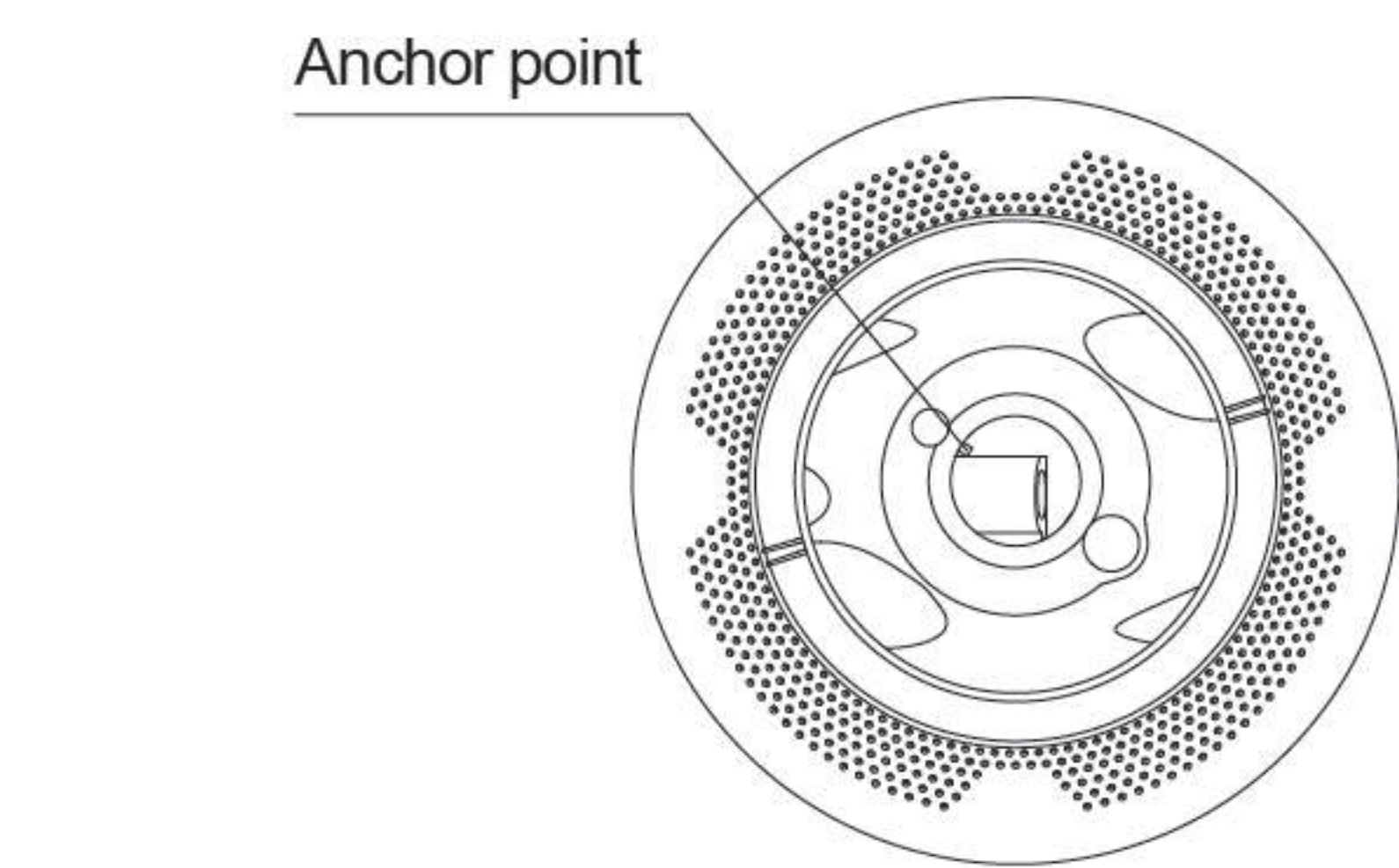
Note: Minimum clearance between appliance and left/right side panels is 6mm.

- Step 9: Cut the steam stops to match with the width of the lower edge of the countertop underhang, and then adhere them to the underside of the countertop.

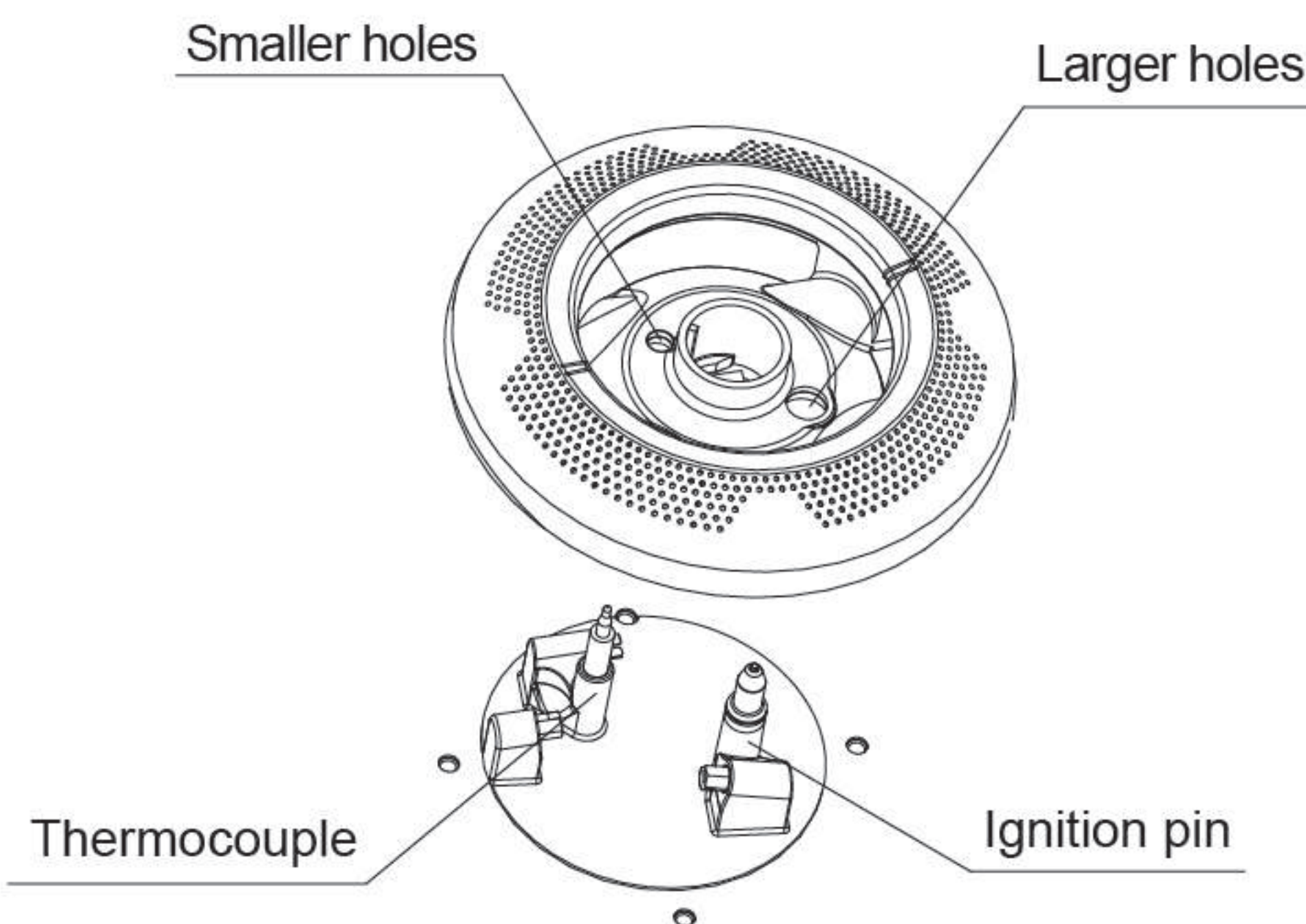


Step 10: Place the burner ring on the stove and remove the tape from the air outlet.

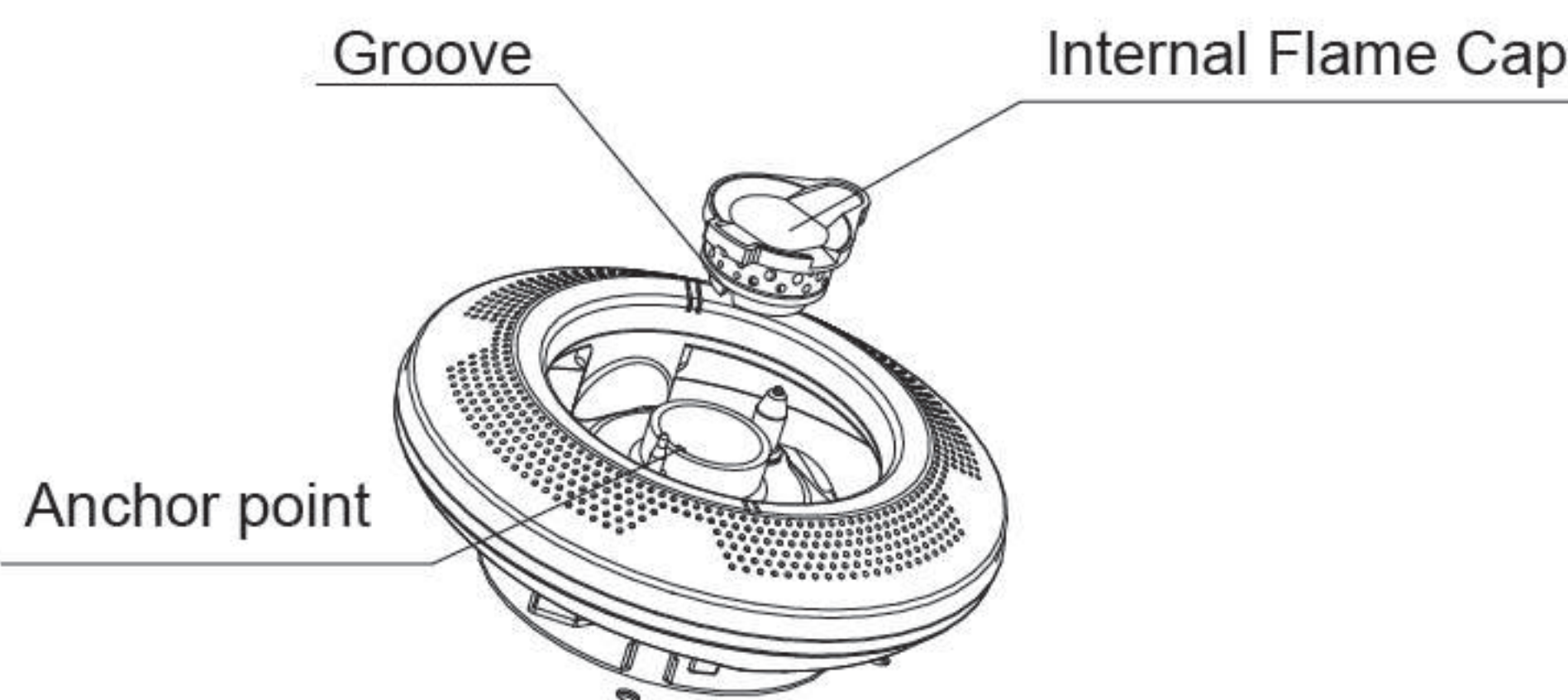
1. Take out the outer burner ring cover



2. small holes aligned with the yellow thermocouple, large holes aligned with the white ignition needle. Once aligned, place it in position.



3. Take out the inner burner ring. Align the groove with the positioning protrusion of the outer burner ring, and place it in position. Rotate the inner burner ring to ensure it cannot rotate significantly.



Step 11: Turn on the air switch that controls the kitchen outlet and the gas main switch, power on and ventilate the machine for a test run. Installation completed.

Main Technical Parameters

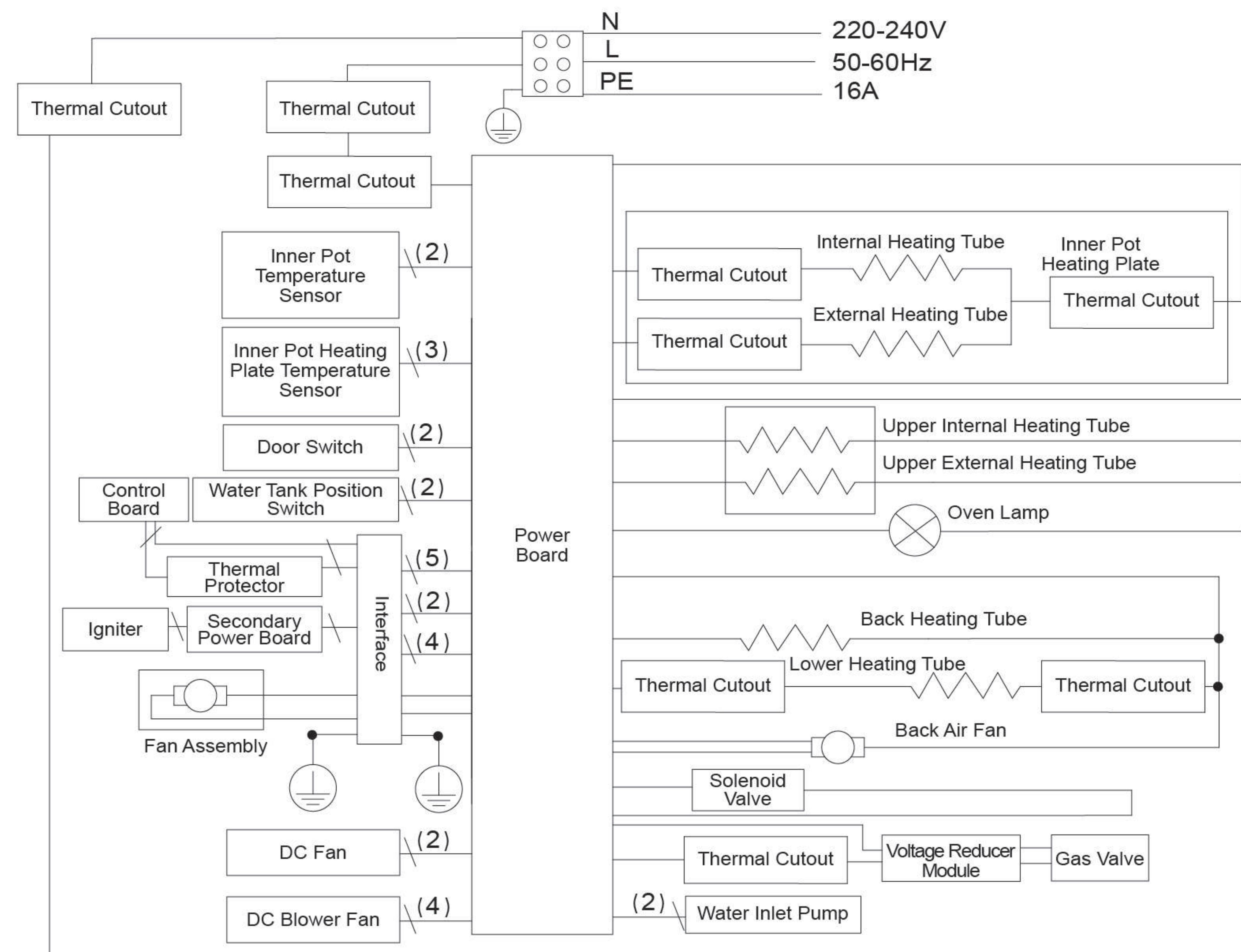
Model	HZK60-X20
Gas Hob Part	
Gas Type	LPG
Gas Pressure	30mbar
Heating Power	5.5kW

Combi Oven Part	
Rated Voltage	220-240V
Rated Frequency	50-60HZ
Rated Power	3500W
Heating Temperature Range	30-230°C ⁽¹⁾
Capacity	60L ⁽²⁾

Notes:

- (1) Bake FullConv, Max measured power input when cavity center temperature rises from ambient (20±5°C) to 220±4°C.
- (2) Volume refers to calculated capacity based on effective length, width, height measured per IEC 60350-1.
- (3) This device contains radio transmitters with model approval codes CMIIT ID: 2020DP6815.
- (4) In the over temperature steam mode, the maximum input power of the entire machine is measured to be 3500.

Electrical Diagram



Instructions for Linking Range Hood Controls with Cooking Range



If you purchased a Fotile range hood with linking capabilities along with this product, you can enjoy our range hood and product linking functionality!

Use as follows:

1. Pairing - Please pair the range hood with this product before using the linking function! Refer to the range hood instruction manual.

2. About Control Functions:

- (1) When the stove top burners are ignited, a range hood in standby linking mode will automatically switch to the appropriate setting, refer to range hood manual for fan speeds:
- (2) Please keep your stove top burner caps and igniter tips clean, this will allow you to more easily and conveniently use the integrated controls to enjoy the fun of smart kitchen appliances.

Maintenance and Cleaning Tips



Note:

This product has a cleaning cup built in under the cover. After each use of steam functions, open the cover and remove the cleaning cup to empty condensed steam water.



Note:

After each use, clean the used cavity, door, handle, control panel, and door seal. Allow cavity to fully cool before closing door. Ensure cavity is completely dry. This prevents oil or other dirt from cooling and sticking to cavity surfaces, sometimes causing discoloration. Oil deposits can also cause the door seal to become brittle and easily damaged.



Note:

Clean all surfaces with a soft sponge and soft cloth dampened with water and a small amount of detergent, then wipe surfaces dry with a soft cloth. Never use a steam cleaner on the appliance, pressurized steam will permanently damage surfaces and accessories, for which the company bears no responsibility. Do not use alkaline, baking soda, acidic or chlorine-based cleaners. Do not use cleaning sprays, dishwasher detergents or corrosive cleaners, hard brushes, scouring pads or steel wool etc. Do not use sponges contaminated with corrosive liquids to avoid scratching surfaces.



Note:

1. The burner caps need regular cleaning. After spills, allow the stove top to cool before cleaning and unblocking burner holes to prevent ignition issues from blocked holes.
2. Clean the burner regularly. For stubborn dirt, soak in hot water with grain cleanser (like scouring powder) before cleaning.
3. Other than the burner, use a damp soft cloth with neutral detergent. Do not use steel wool, grain cleansers (like scouring powder), acidic substances (like lemon juice, vinegar) etc. to avoid damaging the stove surface.
4. The door handle has a protective film only to prevent surface scratches. It can be left or peeled off as preferred.



Note:

Stainless steel yellowing at high temperatures is normal and does not affect use.

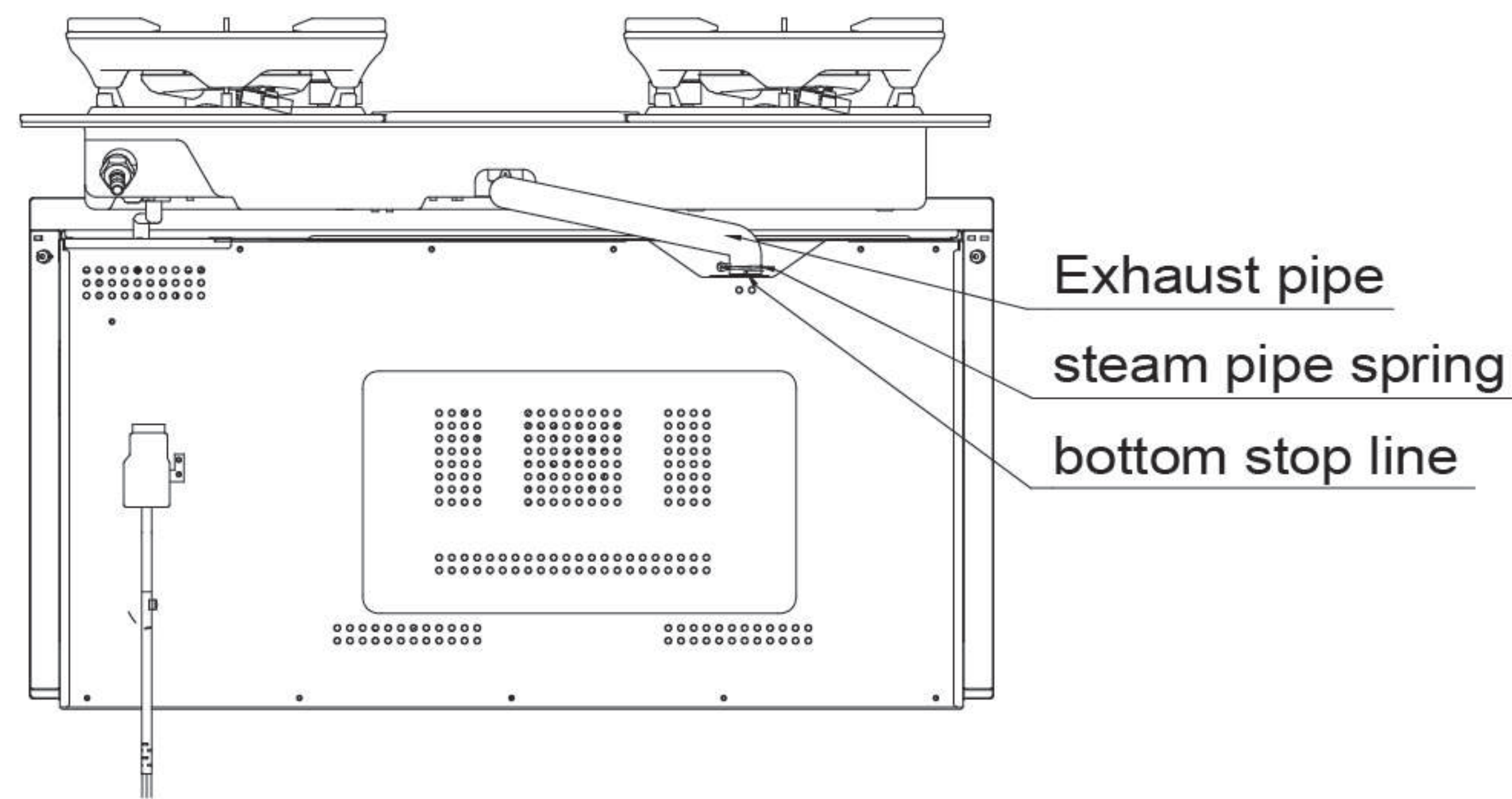


Note

- ◆ Shut off the main gas valve and allow the stove to fully cool before inspection and maintenance.
- ◆ Inspect and maintain the following areas, never disassemble any safety devices or gas piping yourself.
- ◆ If abnormalities are found during inspection, call the Fotile Service Hotline.

● Inspection

- ◆ Gas connections must be secure, no cracks. If leaks are found, stop using immediately and replace.
- ◆ No flammable items around the stove surface.
- ◆ Burner caps, grates etc. must be positioned correctly.
- ◆ Burners cannot be blocked by spills.
- ◆ Igniter tips cannot have food residues, foreign matter, or water.
- ◆ Flames must burn evenly.
- ★ Frequently check all connections with soapy water for leaks.



Each time the stove is moved or lifted, ensure the exhaust pipe is properly connected to the steam oven, and ensure the steam pipe spring is installed to the bottom stop line of the exhaust joint.

⚠ Note

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● Maintenance

- ◆ Remove the grates and burner caps before cleaning.
 - Use a neutral, non-corrosive cleaner to wash the stove top panel and burners.
 - Movable parts on the burners, like copper burner caps, should be frequently washed with hot water and neutral cleaner to remove baked-on debris, then wiped dry before use.
- ◆ If cooking splatters stick to the panel, soak the debris in hot water on the panel to soften it, then gently wipe with a damp soft cloth to remove.
- ◆ Do not use grainy cleaners (scouring powder), sharp objects, steel wool or knives to remove stubborn debris on the burners. This could damage the stove top safety devices or wear down surface components, directly affecting product lifespan.
- ◆ Do not use acidic substances (lemon juice, vinegar etc.) to wipe the stove top panel.
- ◆ Ensure the flame ports are free of carbon buildup and unblocked.
- ◆ After washing, the stove must be fully dry before correctly reassembling components.

Common Issues

■ About the Water Tank

- (1) The maximum water level is printed on the top outer side of the water tank. When filling the tank, fill water as close to the max line as possible. This allows for maximum continuous cooking time per fill. Do not overfill past the max line to avoid water spilling when inserting/removing the tank.
- (2) Push the filled water tank into the tank slot for the steam functions to operate.
- (3) If the display shows "Add Water" and beeps, the tank water is below minimum level. The product will stop working. Add water promptly, close the door and touch the confirm key to resume operation.
- (4) Minimize opening the door during usage; doing so will shorten cooking time and lengthen preheat time. When closing the door, ensure the seal is flat and the door is fully closed, otherwise steam will leak out, shortening cook time and lengthening preheat.

■ About Steam Cooking Time and Effect

- (1) Long preheat times - Check for noticeable door leaks. If leaks are found, contact Fotile after-sales for service. Check if the internal temperature sensor has dirt buildup, if so, promptly clean.
- (2) Cooking time too long - Avoid frequently opening the door during cooking to minimize heat loss.
- (3) Excess condensed water inside - Confirm cavity is cleaned thoroughly after each use.
- (4) Excess condensed water on food after cooking - Cover foods with plastic wrap before cooking to minimize condensation.

■ Cooking Container Selection

This product comes with a steaming tray and rack, users can also purchase other accessories. When selecting containers: For steam cooking, use perforated containers as much as possible. Steam can penetrate foods more through the holes for more even cooking and faster heating. For foods like baked goods, peas, bean sprouts etc, use flatter containers to allow steam to fully permeate, as the small and densely packed foods have less space between them. Appropriate food height is 3-5cm. Excessive food volume will require longer cook times and may impact food texture.

Notes:

1. For steam functions, ensure plastic containers can withstand 120°C temperatures. Thick containers will lengthen cook times.
2. For oven functions, use oven-safe containers to withstand high temperature.
3. Please place cooking containers on the trays provided. Leave a gap of at least 3cm between the top of your container and the oven to allow sufficient steam to enter the container.

■ Cooking Time

- (1) Preheat Time - Preheat time may vary based on the temperature inside the oven. For example, preheating up to 230°C takes around 12-15 minutes.
- (2) Cooking Time – This oven works at normal pressure and cannot significantly reduce cooking time like pressure cooker.

■ Cooking Effect Notes

- (1) Strong Odor During Cooking-Turn on range hood, open windows or wrap foods in foil when you cook. Or wrap foods in foil before cooking.
- (2) Uneven cooking with darker spots - Evenness is affected by power, voltage, food shape and size, environment etc. **Following preset menu's recipe helps to improve result. You may** try lowering temperature and extending cook time (e.g. originally 180°C for 30 mins, try 160°C for 35-40 mins).

■ Door Seal Issues

Door seal easily comes off - May be loose, improperly installed, or retaining clips deformed. Report for repair if unable to properly re-install yourself.

■ Button Issues

No button response or low sensitivity - Due to oily kitchen environments, buttons or control panel may have oil buildup affecting sensitivity. This is normal, if buttons are unresponsive over 30% of the time, report for repair. Call Fotile Service for technician inspection.

■ Burn Prevention

- (1) Hot door - The oven door is made of triple-layered insulated glass and may get hot after prolonged use, but should not cause burns or be completely untouchable under normal conditions.
- (2) Hot trays/racks - Use insulated gloves, tongs etc when removing hot trays or racks from the oven to prevent burns. Do not directly touch hot items with bare hands.

■ Cleaning

- (1) Empty drip tray - Recommend emptying condensed water from the drip tray after each steam use.
- (2) Cavity drying - After steaming, enable the drying function to dry the cavity. Ensure food is removed and cavity residues are cleaned before drying as the high temp may cause burns.
- (3) Steam cleaning - After cooking fatty foods like meat or potatoes, enable the Steam Cleaning program under Auxiliary to use steam to soften oils and grime for easier cleaning. Wipe once cavity is warmed up.
- (4) Difficult oven cleaning - Clean after each use to prevent buildup. Place tray on bottom rack to catch drips if using upper racks.
- (5) For extended periods of inactivity - Empty water tank, thoroughly dry all water from cavity, wipe down all surfaces and panels, leave door open to dry out interior moisture and prevent odors.

■ Constant "Add Water" Prompt

This indicates insufficient tank water. Simply remove and refill the tank to max line, insert into tank slot and push in fully to resolve. If prompt persists, report for repair.

■ Water Leaking

- (1) Bottom drip tray leaks - Can occur if drip tray is not cleaned for prolonged periods.
- (2) Tank leaks - If water pools in tank slot, may be from water spilled when inserting/removing tank. Check if tank leaks from bottom when let stand. If so, report for repair.

■ Unable to Reach Set Temperature

First check if cavity temperature sensor has dirt buildup or is dislodged (protruding column on cavity back wall). Clean off any dirt and see if temperature rises. If still unable to reach temperature or sensor is intact but oven does not heat up, report for repair.

■ Operation Noise

- (1) Loud/abnormal noise - The fan motors will operate during use and emit some sound. Loud or abnormal noises could indicate fan obstruction, report for inspection.
- (2) Noise after operation - If power is not cut after cooking, the cooling fan still runs to dissipate heat and protect components.


■ Installation

- (1) Installation requirements - Fotile ovens need a dedicated 16A outlet with good wire contact and reliable grounding to ensure safety. Do not connect ground wire to gas pipes, water pipes, lightning rods or telephone lines. Poor grounding can cause electric shock or other accidents.
- (2) Circuit breaker trips - Ovens need a 16A outlet, best on a four square line. Tripping indicates total wattage of oven and other appliances on the line has exceeded the limit.

■ Common Faults - Identification and Handling

Fault Symptom	Cause Analysis	Solution
Display E0	Water pump open/short circuit	Disconnect power, reconnect and run again. If issue persists, call Fotile service hotline for repair.
Display E2	Steam generator NTC open/short circuit	
Display E3	Display board and power board communication error	
Display E6	Water system failure	
Display F3	Cavity probe disconnect	
Display F4	Cavity probe short circuit	
Display F5	Power board and igniter communication error	
Water leakage	Cause 1: Condensate tank overflow	Wipe dry condensate tank water with cloth or sponge
	Cause 2: Water tank leak	Unplug product, call Fotile service for repair
	Cause 3: Water/gas pipe rupture	
	Cause 4: Water tank seal deformation	
Steaming rack stuck	Cause: Rack has stops, normal phenomenon	Lift rack slightly over cavity stops when inserting
Steaming tray stuck	Cause 1: Cavity or tray residue	Clean cavity and tray fully
	Cause 2: Tray not inserted horizontally	Insert tray horizontally
Steam cooking generates steam but food not cooked	Cause 1: Cavity temp sensor failure	Unplug product, call Fotile service for repair
	Cause 2: Exhaust pipe failure	
	Cause 3: Cavity heater failure	
	Cause 4: Wrong cooking settings - Refer to manual for proper settings	Refer to the instruction manual and select the proper and suitable cooking parameters.
No/weak electrode spark	Inner fire cover not installed properly	Install cover properly
	Foreign object on electrode	Wipe with soft cloth
There is a flame in the ignition, but let go and flameout.	Knob not pressed fully	Press in fully before turning 90 degrees

Fault Symptom	Cause Analysis	Solution
There is flame during ignition but it goes out when released. The ignition electrode has sparks but won't ignite or no flame.	Forgot to open gas valve	Close burner knob, open gas valve, retry ignition
	Hose kinked/blocked	Straighten hose
	Inner ring fire cover hole blocked	Clean cover holes
Weak, small flame.	Out of gas or low cylinder valve setting	Replace gas cylinder or adjust valve
Inconsistent flame height, yellow flame	Fire cover hole blocked	Clean holes, seek professional repair if needed
Red flames when stir-frying	High humidity or when stir-frying using soy sauce and other seasonings.	Normal, do not worry

 **Warning:** If the product still does not work properly after the above simple troubleshooting, please call Fotile Service. To ensure safety and correct use, this product must be repaired by professionals appointed by the company. If the product cannot be used properly due to consumers entrusting personnel not appointed by the company or consumers' self-repair, even during the warranty period, it does not belong to the scope of free repair. Therefore, the company does not bear any responsibility for property loss or personal injury caused by this.

