

Cimatech

Instruction Manual

2 in 1 COMBI STEAM OVEN

Model Ref.: CFS308GB



Please read instructions carefully before installing and operating the oven and retain this information for future reference.

Content

INSTALLATION	2
IMPORTANT SAFETY PRECAUTIONS	2
SPECIFICATION	4
DIAGRAM	4
CONTROL PANEL DESCRIPTION	5
HOW TO OPERATE THE OVEN	6
MODIFY DEFAULT VALUES	6
STEAM COOKING	7
CONVECTION	8
STEAM AND CONVECTION COMBINATION	8
DESCALING FUNCTION	9
CALIBRATION FUNCTION OF BOILING POINT	9
WATER SHORTAGE HINTS	10
PUMPING FUNCTION	10
AUTO COOK	10
CLEANING AND CARE	13
PROBLEM-SHOOTING	14

Installation

1. Take out packing.
2. Check if the steamer is damaged. If yes, contact the dealer or Servicing Dept. immediately.
3. It must be placed on a level surface able to hold it.
4. When placed in corner, it must be horizontally placed and the position be well checked.
5. The steamer must be used in a place with sufficient airflow and no corrosive gas.
6. Never place anything on the top of oven. Keep at least 20 cm distances to the top cabinet.
7. Keep 5cm to both sides and a minimum of 10 cm at back of the oven.
8. Warning: the oven should be well grounded to prevent from electric shocking.

Important Safety Precautions

1. Read the manual carefully before using this oven.
2. The oven is designed for household use, not for commercial use.
3. Warning: only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
4. Warning: water tank must be fully filled before cooking and it should not be displaced.
5. Warning: the oven is very hot in cooking and steam may burst out when door is opened. Please keep children away.
6. If a problem occurs to water flow in cooking, out-of-water sign indicates on the display and the oven beeps. It is because:
 - a. No water is left in the tank.
 - b. The tank is not placed.
 - c. Close the door, the oven will resume cooking after fixing the above problems.
7. If there is no food in the oven, it should not be operated to prevent damage.
8. Use gloves when taking food out of oven to avoid possible burns due to excessive heat.

9. Do not store food in the oven.
10. Baby bottle and food must be stiffed or shaken its temperature before serving to avoid burns.
11. Warning: it is dangerous for anyone other than a qualified person to attempt the repair the oven.
12. Warning: if door or door seal is damaged, the oven should not be used before it is repaired.
13. Warning: do not use oven to heat liquid or other food in a sealed container, it may explode.
14. Warning: if power cord is found damaged, it must be replaced before next use.
15. Warning: the oven must be carefully attended; it should not be left alone in cooking.
16. Warning: Accessible parts may become hot during use. Young children should be kept away
17. The appliance becomes hot during use. Care should be taken to avoid touching heating elements inside the oven.
18. 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.
19. Children should be supervised to ensure that they do not play with the appliance.
20. If the power supply cord is damaged, to avoid danger, must by the producers, the maintenance department or similar departments of professional personnel change.

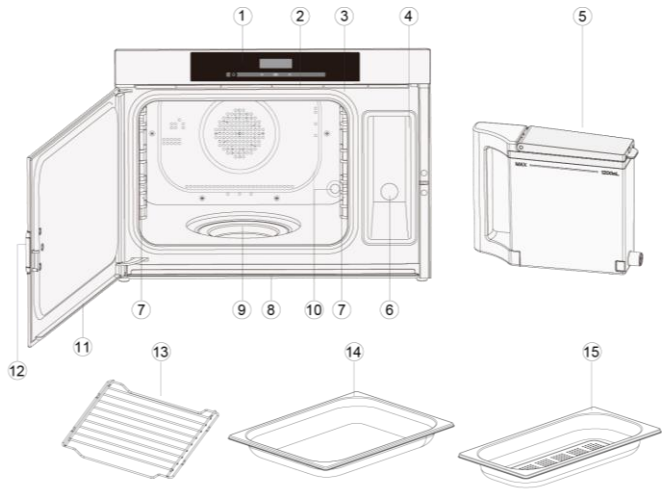
Specification

Rated Voltage/Power	220V/50Hz
Rated Input	1600W (steam) 800W (convection)
Dimensions	380mm(H)×496mm(W)×385mm(D)
Cavity Dimensions	247mm(H)×335mm(W)×275mm(D)
Capacity	22L
N.W.	18.1kg

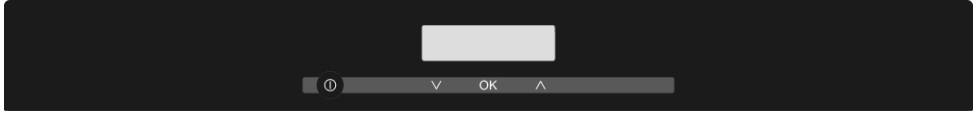
Note: The above data need to be confirmed or updated. (Orders of dimensions are Height x Width x Depth)

Diagram

1. Control Panel
2. Exhaust Vent
3. Seal Ring
4. Water Tank Slot
5. Water tank
6. Water tank outlet
7. Divider
8. Water Plate
9. Evaporation Pan
10. Steam Outlet
11. Door Sink
12. Door Release Button
13. Metal Rack
14. Oil Tray
15. Food Tray (only for vegetables)



Control Panel Description



DISPLAY

Cooking time, temperature, indicators and present time are displayed.

POWER

Press to turn the oven on and off

Press to select function mode.

Press to set time and temperature.

OK

Press to confirm your selection.

Press to start boiling point calibration.

How to operate the oven

- When the oven is first plugged in, a beep will sound, then press POWER button once to turn on the oven, beep will sound and the display will show "0".
- In standby mode, press √ or ^ button to select function mode: Steam → Convection → Steam and Convection → Auto Menu.
- During cooking, if open the door, the program will be paused, then close the oven door to resume.
- In any state (except the shutdown state), press the POWER button once to enter the shutdown mode
- In the process of setting, broken about 20 seconds the oven will return to standby mode.
- After cooking end, the screen will display End and beep will sound every two minutes until user press any button (except POWER button) or open the door.
- The electronically controlling system of the steam oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after cooking end, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.
- In standby mode, the system will return to standby mode if there is not any operation within 15 minutes.

MODIFY DEFAULT VALUES

1. In standby mode, press and hold ^ button more than 3 seconds until the display shows "P1".
2. Press √ or ^ button repeatedly to select code P1 ~ P6.
3. Press OK button to confirm.
4. Press √ or ^ button repeatedly to select subcode S0 ~ S4.
5. Press OK button to confirm.


Code	Program	Subcode	Setting
P1	Restore factory settings	S0 (default)	/
		S1	Factory settings restored
P2	Demonstration mode	S0 (default)	Turn off and the oven will be heated
		S1	Turn on and the oven will not be

			heated		
P3	Prompt volume setting	S1	Very low		
		S2	Low		
		S3	Middle		
		S4 (default)	High		
P4	Water hardness		Hardness	Hardness (°dh)	mmol/L
		S1	Soft	<8.4	<1.5
		S2	Moderate	8.4-14	1.5-2.5
		S3	/	/	/
		S4 (default)	Hard	>14	>2.5
P5	Temperature unit	S1 (default)	"°C"		
		S2	"°F"		
P6	Key tone	S0	Off		
		S1 (default)	On		

NOTE: The harder the water quality is, the more frequent descaling is required. If S4, S3, S2 and S1 work for 10, 12, 14 and 16 hours respectively, there will be descaling warning (the display screen shows "dESC" and flashes).

STEAM COOKING


Before you setting steam cooking program, check the water tank to make sure that there is enough pure water in it. The steam cooking temperature ranges are 40°C~100°C/5°C. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press \checkmark or \wedge button repeatedly until the display shows "100°C" and "".
3. Press OK button once.
4. Press \checkmark or \wedge button repeatedly, or press and hold \checkmark or \wedge button to set temperature.
5. Press OK button once.
6. Press \checkmark or \wedge button repeatedly, or press and hold \checkmark or \wedge button to set cooking time.
7. Press OK button once.

NOTE: During cooking (Except when the temperature goes up), you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.

CONVECTION



During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. The cooking temperature range is 110°C~200°C/10°C. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press ∇ or \blacktriangle button repeatedly until the display shows "200°C" and "".
3. Press OK button once.
4. Press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to set temperature.
5. Press OK button once.
6. Press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.

STEAM AND CONVECTION COMBINATION

Before you setting steam and convection cooking program, check the water tank to make sure that there is enough pure water in it. The steam cooking temperature range is 160°C~200°C/10°C. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press ∇ or \blacktriangle button repeatedly until the display shows "200°C", "" and "".
3. Press OK button once.
4. Press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to set temperature.
5. Press OK button once.
6. Press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.

DESCALING FUNCTION

Before you setting descaling program, check the water tank to make sure that there is enough pure water in the water tank.

1. Open the door and add proper amount of scale remover into the evaporation pan, then close the door.
2. Press POWER button once.
3. Press ∇ or \blacktriangle button repeatedly until display shows "A-1" and "📄".
4. Press OK button once.
5. Press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to select "A-24".
6. Press OK button once.

NOTE:

- During descaling, you can press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to adjust descaling time, no less than 22 minutes is recommended.
- When the system reminds the user to remove the scale, the display screen displays "dESC" and flashes. At this time, the "dESC" icon will disappear automatically after the descaling is set and the operation is over; otherwise, the prompt will always exist.

CALIBRATION FUNCTION OF BOILING POINT

Before calibration, check the water tank to make sure that there is enough pure water in the water tank.

In order to user can use this product at different altitudes, it provides the function of boiling point calibration based on actual elevation.

In standby mode and oven door is closed, press and hold OK button more than 5 seconds, the display will show "0:15h". the oven start calibration boiling point.

NOTE:

- During calibration process, do not press POWER button or open the oven door. Otherwise, the calibration fails.
- During calibration, you can press ∇ or \blacktriangle button repeatedly, or press and hold ∇ or \blacktriangle button to adjust calibration time.

WATER SHORTAGE HINTS

During cooking, if the water tank is not installed or the water tank is short of water, the cooking automatically stop, the display shows "🚰" and beep will sound to remind user to add water or installed the water tank. After that, close the oven door, press OK button once to resume cooking.

PUMPING FUNCTION

Make sure there is no water in the tank. If the steam oven will be leaved unused for a long time, you'd better draw out water in the piping.

1. Press POWER button once.
2. Press √ or ∧ button repeatedly until display shows "A-1" and "📄".
3. Press OK button once.
4. Press √ or ∧ button repeatedly, or press and hold √ or ∧ button to select "A-25".
5. Press OK button once. The system will return to standby mode 5 seconds later, then dry the cavity with a soft cloth.

AUTO COOK

For food or the following cooking mode, it is not necessary to program the cooking time and power. It is sufficient to indicate the type of food that you want to cook as well as the weight or servings of this food.

1. Press POWER button once.
2. Press √ or ∧ button repeatedly until display shows "A-1" and "📄".
3. Press OK button once.
4. Press √ or ∧ button repeatedly, or press and hold √ or ∧ button to select food code.
5. Press OK button once.
6. If you want to adjust the cooking time, press √ or ∧ button repeatedly, or press and hold √ or ∧ button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can check the cooking temperature by pressing OK button.

Auto cook menu:

Baking (Bottom second layer)				
Code	Menu	Temperature	Time (min)	Weight/Serving
A-1	Cake	Convection 160°C	45	475 g
A-2	Pie	Convection 200°C	28	7-9 servings
A-3	Bread	Convection 170°C	25	6-9 servings
Grill (Bottom second layer)				
A-4	Sweet potato	Convection 200°C	45	600 g, diameter > 3.5 cm. Cut into pieces
A-5	Bacon	Convection 200°C	18	200 g
A-6	Pork jerky	Convection 200°C 15 min Brush honey and turn over Convection 180°C 15 min Brush honey and turn over Convection 150°C 10 min		200 g
A-7	Honey chicken wing	Convection 200°C	35	500 g
A-8	Korean BBQ	Convection 200°C	30	400-500 g
A-9	Garlic ribs	Convection 200°C	35	400-500 g
Steaming-Daily (Bottom first layer)				
A-10	Rice	Steam 100°C	35	300 g rice and 420 g water
A-11	Ribs	Steam 100°C	20	500 g
A-12	Eggs	Steam 90°C	15	2 eggs, 220 g water and proper amount of salt
A-13	Fish	Steam 100°C	18	400-500 g
A-14	Shrimp	Steam 100°C	16	500 g
A-15	Pork	Steam 100°C	40	600 g
Steaming-Breakfast (Bottom first layer)				
A-16	Corn	Steam 100°C	22	600 g
A-17	Dumplings	Steam 100°C	16	200-400 g
A-18	Noodles	Steam 100°C	15	500 g
Steaming-Dessert (A-19 Bottom first layer A-20/A-21 Bottom second layer)				

A-19	Tremella and lotus seed soup	Steam 100°C	50	Lotus seed 30 g, tremella 10 g, 800 ml hot water. proper amount of rock sugar
A-20	Egg pudding	Steam 90°C	18	2 eggs, milk 250 g berry sugar 20 g
A-21	Papaya milk	Steam 100°C	15	Milk 250 g, papaya 100 g, proper amount of sugar
Fermentation (Bottom second layer)				
A-22	Dough	Steam 35°C	40	250 g dough
A-23	Yogurt	Steam 40°C	6 hour	1000 ml milk 1 g, yoghurt starter
Maintenance				
A-24	Auto cleaning	/	22	10 g citric acid
A-25	Auto drain	/	/	/
A-26	Disinfection	Steam 100°C	10	/

Cleaning and Care

Note: Forbidden the use of powerful cleansing agent, benzene, abrasive powders to clean any parts of the oven.

1. Before cleaning the oven cavity, switch off power, and plug off from power socket.
2. Regularly keep the oven cavity clean. When food or soup splashed onto the cavity walls, clean with a damp cloth, don't use a hard material for fear of damaging the surface. If the cavity is very dirty, you may use a soft cleaning agent, never use rough, abrasive cleaning agents.
3. It is recommended that the water used should be pure or distilled water. If using the tap water for long time, there may be water scale on the hotplate.
4. The hotplate should be kept clean regularly. To clean the hotplate, use white vinegar of 1/2 cup on the plate and wait for several minutes before using a cloth to wipe it clean and finally use water to wash it. Do not use rough, abrasive cleaning agents.
5. Check the water pipe once every month to see if any foreign matter blocking its mouth. Take off the pipe if necessary to clean the dirt within.
6. After cooking, take out the water box and empty the remaining water, use the soft cloth to dry it and then install it into the oven.
7. Check the water box once every month. Take off the box if necessary to wipe it clean before replacing it back.
8. After cooking finished, the water collect board and the water box should be cleared of water.
9. The door seal should be cleaned regularly and wipe with a soft dry cloth.
10. If the control board gets wet, use a soft dry cloth to wipe clean. Don't use a rough, abrasive cleaning agent to wipe control board. Before cleaning the control board, cut off the power to the steam oven to prevent inadvertent operation.
11. If the steam oven isn't used for long time, plug off from power socket, clean the cavity and placed in a dry environment without corrosive gases.
12. If malfunction occurs to the steam oven, the repair should be done by specialist from the manufacturer. It is dangerous for any other person to repair it.
13. Before changing the oven lamp, the power should be cut to the oven. Open the oven casing, the lamp should be from the manufacturer.
14. The oven door should not be cleaned with abrasive cleaning matter or pointed metal matter for it may break the glass.
15. **WARNING:** When cleaning the food plate and oil tray, use soft material such as cloth, don't use hard material such as metal to prevent damage to the protective layer of the utensils.

Problem-shooting

Problems	Possible causes	Problem solving
Dark display window	Oven is not connected and the power cord does not work properly	Make sure oven is connected (fuse is in place) Contact the after sales service
Lamp does not work	Lamp, fuse not comply standards, Lamp does not connect to power.	Replacement of lamp Connect the power cord properly Change the fuse
During cooking, water or water vapor leaks out from the door.	Door does not close properly Door seal is damaged	Contact after sales service

Code	Analysis	Solution
E-3	Cavity high temperature protection: more than 230°C.	Contact service professional, user should not disassemble the oven.
E-4	Cavity low temperature protection: after cooking 3 minutes less than 35°C.	
E-5	Cavity sensor open circuit protection.	
E-6	Cavity sensor short circuit protection.	
E-7	Heating plate high temperature protection: more than 250°C.	
E-8	Heating plate low temperature protection: after 3 minutes. Cooking, temperature less than 40°C.	
E-9	Heating plate sensor open circuit protection.	
E-10	Heating plate sensor short circuit protection.	

NOTE: During using process, if there is a mistake alarm, please press POWER button once to turn off and contact service.