



Steam combi oven manual

ASTSTEAMCOM

## Welcome to use Tinon product

Please read the instructions carefully before installing and using this product, and comply with the specification requirements for use, This manual instructions for the product in good working condition is very important to maintain.

Please keep the instruction manual; please fill out the warranty card when you purchase a good product, and take good care Use for warranty.

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Specification with symbols and meaning:



Important information about personal safety and how to avoid damage to the machine




The main explanation content

## GENERAL WARNINGS

- 1) 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.
- 2) 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.
- 3) The plug must be accessible after installed.
- 4) During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 5) **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- 6) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 7) A steam cleaner is not to be used.
- 8) **WARNING:** Ensure that the appliance is switched off before replacing the Lamp to avoid

## GENERAL WARNINGS

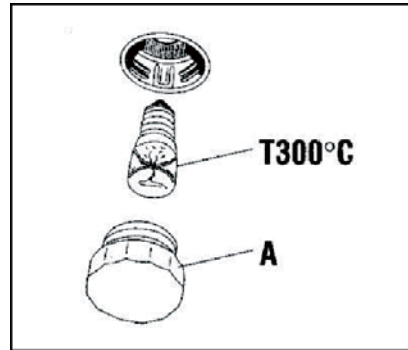
- the possibility of electric shock.
- 9)

	<b>Correct disposal of this product</b>
	This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.

## Replacing the Lamp in the Oven

- ©Unplug your oven!
- ©Unscrew the glass cover attached to the lamp holder;
- ©Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

-Voltage: AC220V-240V  
-W a t t a g e : 1 5 W  
-Socket: E 14



- ©Remount the glass cover and reconnect the appliance to the power supply.

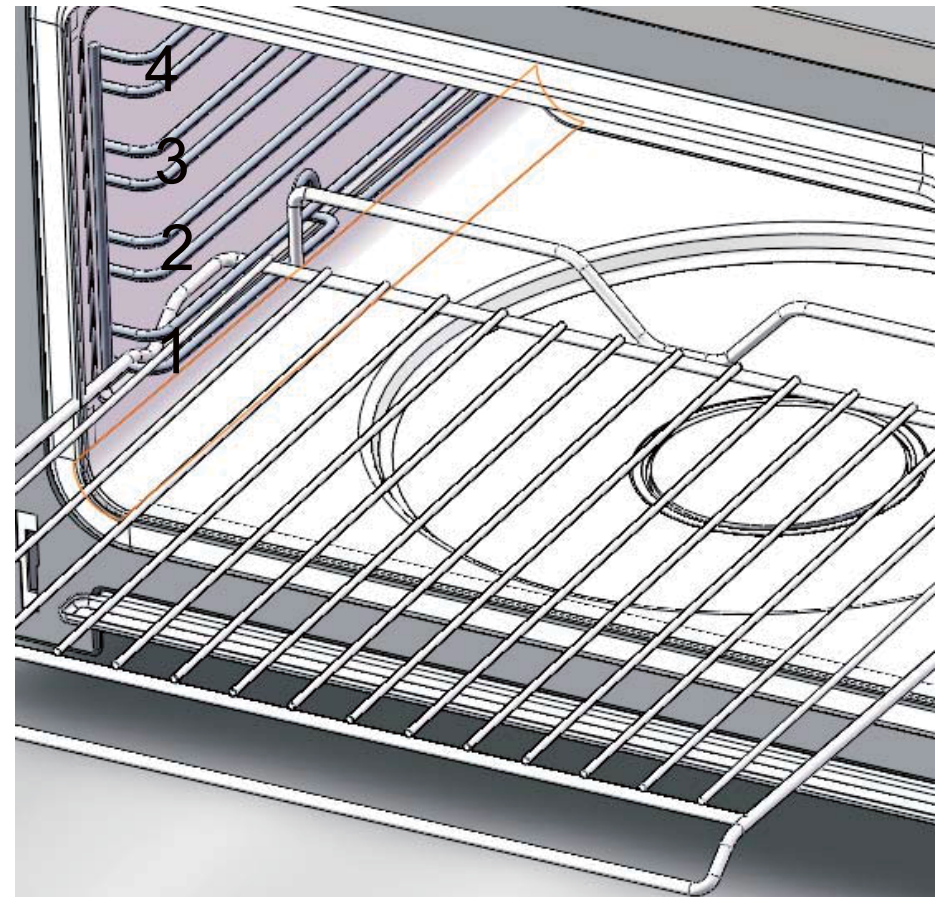
**WARNING:** Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination. Repair, or adjustment!

## Inserting the oven accessories

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.

The deep pan and the wire shelf Placed in the 1-4 position marked



## Users environmental impact report book

Protect the environment, prevent pollution. The company's products during use may cause environmental impacts,

Letter follows:

Cardboard, plastic and other recyclable waste should be thrown into the trash after use specified category. Waste electrical Pools and other hazardous waste, litter will cause serious environmental pollution, should be thrown into the appropriate recycling of waste Thing in the trash.

## Safety Precautions

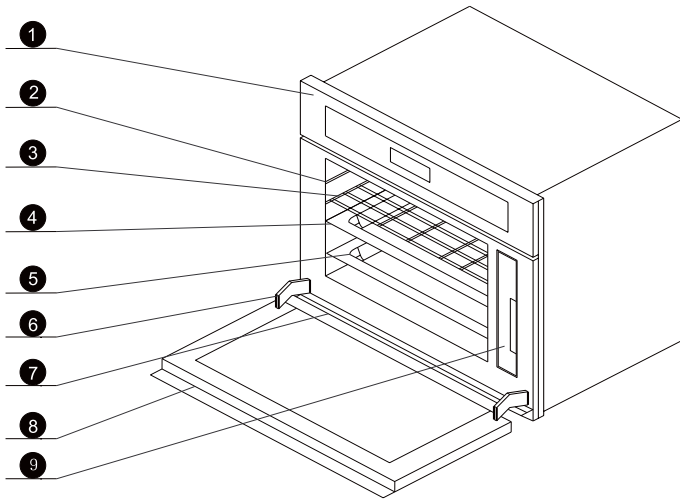
- 1、 Due to the special nature of glass craft, blew the glass itself has the characteristics of the industry is 3 -5 from Burst rate, our company strictly controlled within 3 .
- 2、 Please use the rated current of 15A or more separate outlet. There must be grounded. Do not use loose or poor contact power outlet, otherwise easily lead to electric shock, short circuit, fire; If an outlet shared with other appliances, there may be abnormal heat caused the fire.
- 3、 When you pull the plug socket, grip the plug ends must pull it out, do not pull the power cord holding the plug, otherwise an electric shock, short circuit, fire and other dangerous prone.
- 4、 Do not soak in water or Spray the product, otherwise there is the risk of a short circuit or electric shock.
- 5、 Use AC 187-242V, otherwise, it will cause a fire, electric shock.
- 6、 Please educate children not to use alone and playing, otherwise easily lead to burns, electric shock and other accidents
- 7、 In addition to the professional repair technician, do not disassemble and repair transform yourself.
- 8、 If not using the machine, unplug the power cord or turn off the power supply of the product.
- 9、 When the power cord is damaged, must be replaced to a professional service points.

## Packing List



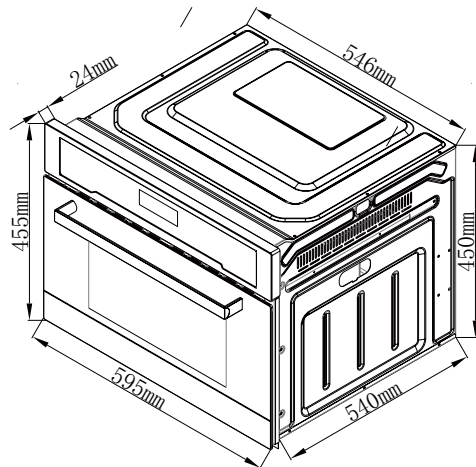
No.	Package Contents	ASTSTEAMCOM			
1	Hosts	1 Taiwan	1 Taiwan		
2	Steam tray	An	An		
3	Cleaning sponge	An	An		
4	Steaming plate	An	An		
5	Oil receptor plate	An	An		
6	Descaler	2 pack	2 pack		
7	Host packing bags	An	An		
8	Instructions	An	An		
9	Mounting screws	1 set	1 set		
10	Packing foam	1 set	1 set		
11	Box	An	An		
12	Suction ball	An	An		

## Part Names



- ① Control Panel
- ② Hanging net around
- ③ Steam tray
- ④ Steam Plate
- ⑤ Oil receptor plate
- ⑥ Door hinges
- ⑦ The receiving tank
- ⑧ Door
- ⑨ Water tank

## Product Specifications

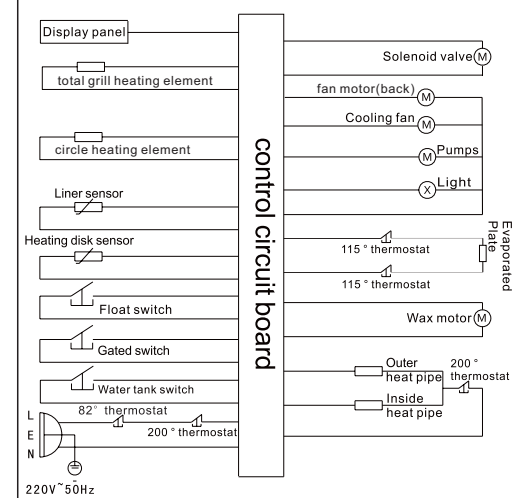
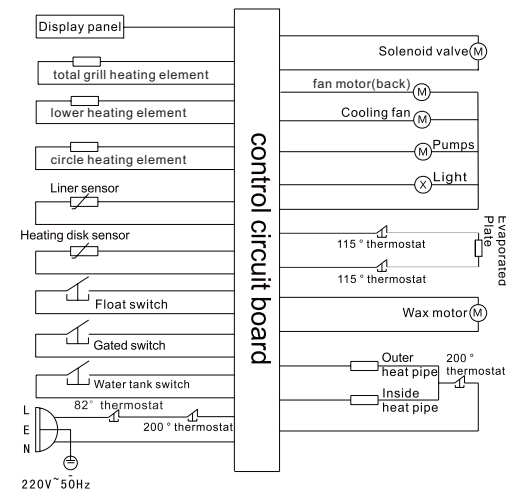


## Technical Parameters



Product Name	Steam combi oven	
Model	ASTSTEAMCOM	
Rated voltage	220V-240~	220V-240~
Rated frequency	50Hz	50Hz
Rated Power	3050W	3050W
Volume	36L	
Product Size	595*455*540(W * H * D)	
Embed Size	560*450*550(W * H * D)	
Package Size	660*512*650(W * H * D)	
Standard	EN 60335-1, EN60335-2-6, EN61000-3-2, EN61000-3-2, EN 55014-1, EN 55014-2, EN 62233:2008	

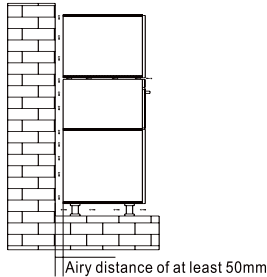
## Electrical schematics



## Installation Precautions



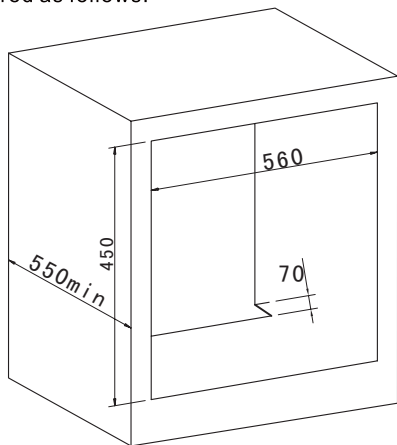
- 1、 Steam Oven should be installed in a smooth operation, easy maintenance and firmly place (not tilted placement).
- 2、 Prohibited Steam Oven and the outlet may be installed in damp or wet places water.
- 3、 Make sure the power outlet must be grounded pole is valid.
- 4、 Handling should be lift from the bottom or the handle holes , lift light moving light.
- 5、 Steam Oven adjacent surface facilities and objects must be insulated.
- 6、 In the case of steam oven work, do not directly touch the steam inside the oven, in order to avoid burns.
- 7、 Embedded Steam Oven mounted inside the cabinet, the cabinet has a good space for heat dissipation requirements, Otherwise it will affect the normal use of the machine, the cabinet requires no backplane. Cooling requirements shown at right



## Product installation method



- 1、 In the setting of the position of the cabinet, there should be the appropriate size of the square hole, the electric steam oven smoothly Embed in a square hole, square hole Size required as follows:



Product installation Size table:

Model	Hole Size
ASTSTEAMCOM	W560*H450*D550
	W560*H450*D550

- 2、 Steam oven installed in the cabinet, there must be a reliable fixation, requires steam oven door frame around the sides of Inside hole, marked screws

10 Installation Precautions / installation method

## Product Caution

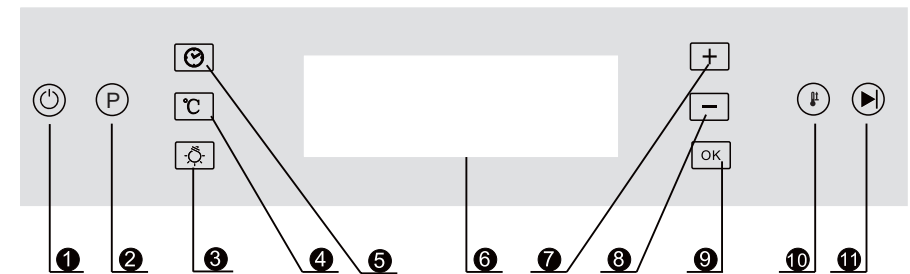


- 1、 After the steaming, for removing the food immediately, you must use special tools or heat gloves to avoid burns
- 2、 During use, the product itself will have some water, please clean up the water within The receiving tank and Liner to avoid overflow.
- 3、 After cooking is complete, do not open the door immediately to avoid scalding .
- 4、 Never use water to wash machine, do not use gasoline and other organic solvents to clean the body.
- 5、 Please use descaling function regularly cleaned scale. And regular cleaning of the tank.
- 6、 If the power cord is damaged, in order to avoid danger, must be replaced by the manufacturer and professionals whose maintenance department or similarly sectors.
- 7、 All electrical outlets must have a reliable ground.
- 8、 If not using electric steam oven, unplug the power, and clean the water inside the tank .
- 9、 When steam cooking, do not increase in food outside closures, so the steam can not enter the food and cause food steamed unfamiliar.
- 10、 This product is recommended to use purified water or bottled water .
- 11、 This appliance is intended to be used in household only

## Product Use Method



Control Panel

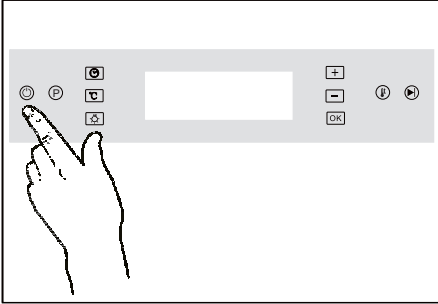


- |                              |                       |                       |
|------------------------------|-----------------------|-----------------------|
| ① Main on/off switch         | ② Modes key           | ③ Light key           |
| ④ Temperature adjustment key | ⑤ Timer key           | ⑥ Display screen      |
| ⑦ Plus key                   | ⑧ Minus key           | ⑨ OK Confirmation key |
| ⑩ Rapid heat-up key          | ⑪ Start / stop button |                       |

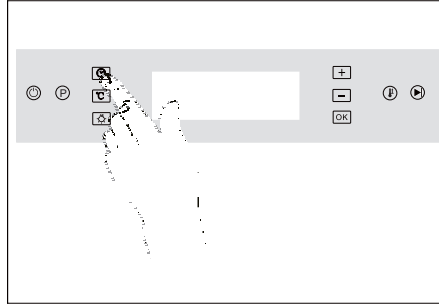
## Quick Start

### 1、 Start steam function

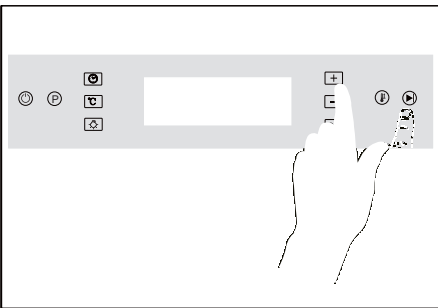
Step 1: Press "⏻" the power key, Display brightness, Machine into paternity machine function



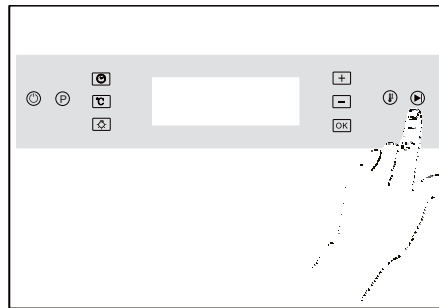
Step 2: Press "🕒" twice to set cooking time, the cooking time of the screens Lower left corner flashes



Step 3: Press the "⏮" key or "⏭" key, Set the desired cooking time, then press the "OK" key to confirm



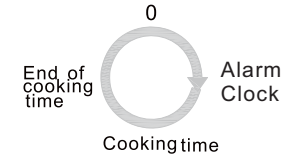
Step 4: Finally, press the "▶" key to start cooking



## Operating Instructions

### 1、 Time of Day / Cooking time / End of time setting

The sequence of cooking modes displayed in the screen as below:



- 1) Time of Day: Press "🕒" key for 2 seconds, press "⏮/⏭" to adjust the time, press the key "OK" to confirm.
- 2) Alarm Clock: Press "🕒" key once time, press "⏮/⏭" to adjust the time, press the key "OK" to confirm. The display shows the symbol "🕒".
- 3) Cooking time Duration: Press "🕒" key twice, press "⏮/⏭" to adjust the time, press the key "OK" to confirm.
- 4) End of cooking time End: after user sets the cooking time Duration, press the key "🕒" three times to set the end of cooking time. The oven starts as soon as the start time reaches. For example: The time is 12:00 now, user sets the cooking time to 0:30(hour: min), then press "🕒" to set the end of time to 12:40. The oven starts to cook at 12:10, and the display shows the end time of cooking.

### 2、 Function setting

- 1) Press the key "P" to switch on the oven. User can select the different cooking modes by continuously pressing the key "P".
- 2) Temperature can be set by press "🕒" key then press "⏮/⏭" to set then press "OK" to confirm after the cooking mode is selected. Once the cooking mode is fixed, press the key "▶" to start cooking, press repeatedly to switch between the start and pause;
3. Descaling function: first remove the water tank, a pack of detergents will be poured into the tank, then add half of the water tank, and then loaded inside the tank seat electric steam oven, shut the door, press "P" key to select "🕒" position to start the work, Display screen shows "🕒" icon, enter the descaling function; electric steam oven until the alarm, the display on the right shows "🕒" Water icon; The water alarm when electric steam oven, remove the tank, then add half of the water, and then into the tank seat electric steam oven, shut the door, press the "▶" button, the machine goes into cleaning the second cycle;

When the alarm again, remove the water tank, then add half of the water, and then into the tank seat electric steam oven, shut the door, press the "▶" button, the machine into the third cycle of cleaning time end, the end of the cleaning function.

### 4、 Rapid heat up

When the setting temperature exceeds 100 degrees and the pre-heat function hasn't been finished, user can press the key to start the rapid heat-up mode. The display shows the symbol continuously.

### 5. Child Lock Set

Press "OK" key for 2 seconds, The display shows the Child Lock symbol "🔒" continuously. Press "OK" key for 2 seconds once again, Unlock and the Symbol Disappear.

6、 Temperature settings: In standby mode, Press "🕒" key, the display temperature icon flashes, press the "⏮/⏭" button to set the temperature, press the "OK" key to confirm.



## Under different cooking food containers containing material selection

The sequence of cooking modes displayed in the screen as below:

### ASTSTEAMCOM

Function sequence										
Working parts	Fan motor +haw	Circle heating element + Fan motor	Top heating element	Top heating element +Lower Heating element	Top heating element +Lower Heating element +Fan motor	Steam	Top heating element +Fan motor +Steam	Circle heating element + Fan motor +Steam	Top heating element + Lower Heating element +Fan motor +Steam	Steam heating plate Descaling
Default temperature	50℃	200℃	200℃	200℃	200℃	100℃	120℃	120℃	120℃	
Adjustable temperature range	20~60℃	50~225℃	50~225℃	50~225℃	50~225℃	40~100℃	120~220℃	120~220℃	120~220℃	
Power		1680W	1450W	2500W	2520W	1740W	1980W	2180W	3020W	1200W

### ASTSTEAMCOM

Function sequence								
Working parts	Fan motor +haw	Circle heating element + Fan motor	Top heating element	Top heating element +Fan motor	Steam	Top heating element +Fan motor +Steam	Circle heating element + Fan motor +Steam	Steam heating plate Descaling
Default temperature	50℃	220℃	220℃	220℃	100℃	120℃	120℃	
Adjustable temperature range	20~60℃	50~225℃	50~225℃	50~225℃	40~100℃	120~220℃	120~220℃	
Power		1680W	1450W	1480W	1740W	1980W	2180W	1200W

### Rapid heat up

When you select a pure grill and the setting temperature exceeds 100 degrees and the pre-heat function is not yet complete, user can press the key to start the rapid heat-up mode.

Circle heating element+total grill heating element +Fan motor working, power: 230V/3050W



Containers containing material selection:

Depending on the food, select the appropriate containers, the use of electric steam oven, use a non-toxic volatile food special containers containing material at high temperatures, utensils, all electric steam oven used, are not with a lid; such as non-special needs, Please try to use the supplied accessory products, such as steaming dish. Specific recommendations are as follows utensils choice:

- 1、 Food for sweet potatoes, corn, potatoes, eggs, steamed buns and other relatively large class, no drip food can be directly used as a vessel steaming
- 2、 Food for shrimp, crab, chicken wings, chicken, pumpkin category, steamed food will be no need to retain penetration out of juice, you can use the steamed disk as the utensils
- 3、 Food for fish, ribs, whole chicken, beef and other food steamed penetration will need to keep out of juice, you can use the oil pan as utensils

## Common food cooking time is recommended in the steam function



Species	Weight	Time
Fish	650g	15 minutes
Crab	500g	25 minutes
Shrimp	500g	12minutes
Chicken legs	Five of about 650g	30 minutes
Chicken	An approximately 1100g	35 minutes
Beef	350g	40 minutes
Pork	400g	20 minutes
Soup	450g	15 minutes
Eggs	Ten of about 650g	15 minutes
Pumpkin	850g	20 minutes
Potato	550g	30 minutes
Corn	550g	30 minutes
Buns	10	18 minutes
Rice	400g	30 minutes

## Products Daily Care and Maintenance




Note: To play the machine for optimum performance and prolong its life, should always pay attention to maintenance. Must unplug the power plug before maintenance and boot sure you have cut off the power.

- 1、 not to pull on the cable to unplug the power cord.
- 2、 When cleaning the interior, should first remove the attachment, and then use the cloth to clean can be.
- 3、 Do not spray water directly to the body, avoiding the use of strong acid, alkaline detergent.
- 4、 Lumen maintenance after each use, when the cavity cooling, use a dry cloth to wipe the entire cavity, or open the door so that the lumen is completely dry .
- 5、 Steam generator maintenance once every three months, using the cleaning function on the product, the use of detergents for cleaning, descaling function operation see function instructions.
- 6、 Please timely use suction ball to clean the water of the sink.
- 7、 Periodically clean the water tank, when cleaning the tank, First removed the tank cap, and then use a damp cloth Coupled with Cleaning agents to scrub the tank interior.

## Common Faults and processing method



If you happen anomaly in use, please stop using and unplug the power cord, and check to make sure the following. Please contact our service center if necessary

Status	Reasons	Processing method
Water alarm 	No water inside the tank	Fill the water tank
	Bad pumps	Replacement of pumps or notify the manufacturer maintenance
Control panel can not operate	Enter the child lock Status	Lift the child lock Status
	Operation board bad	Notify the manufacturers maintenance
Steamed unfamiliar food	Plus the sealing cover on food	Removed the sealing cover
	No steam generated	Notify the manufacturers maintenance
The display shows the E2	Interior sensor bad	Notify the manufacturers maintenance
The display shows the E3	Interior sensors overtemperature fault	Unplug the power on their own cooling or notify the manufacturer maintenance
The display shows the E4	Steam heating plate sensor bad	Notify the manufacturers maintenance
The display shows the E5	Steam heating plate sensor over-temperature protection	Unplug the power on their own cooling or notify the manufacturer maintenance
The display shows the E1	No tank in place Or tank switch bad	The tanks pushed into place or notify the manufacturer maintenance