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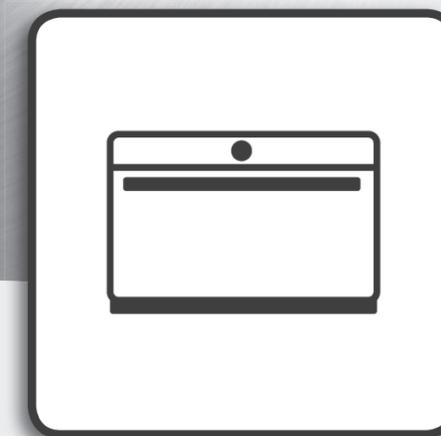
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Health & Safety, Use & Care, Installation Guide and
Online Warranty Registration Information

產品安全指引、使用說明、安裝指南及
網上登記保養資料

Model 產品型號 : CS2322B / CS2322M

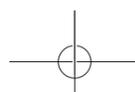


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General Preparation and Advice before Use

■ Important Safety Information

This manual contains important information on safety, use and maintenance of the product. Please read the manual carefully and keep it in an easily accessible place for future reference.

■ Precautions before First Use

1. Two or more people are required to install or move this appliance as it is heavy. It must be securely placed on a firm and level surface. Failure to do so can cause physical injuries or damage to the appliance.
2. This appliance is designed solely for indoor and domestic use. Follow the cooking instructions indicated in the manual. Do not use this appliance for outdoor, commercial or any other purposes.
3. Check that the voltage on the rating label corresponds to the voltage in your home.
4. Ensure that the appliance is not damaged. Do not operate the appliance if it has a damaged mains cord or plug. If it is not working properly, or it has been damaged or dropped. Please contact Whirlpool Customer Services.
5. Do not immerse the power cord or plug in water. Keep the power cord away from hot surfaces to avoid electrical shock, fire or other accidents.
6. This combi steamer is designed for free standing installation. Do not install as a built-in appliance.
7. Allow adequate ventilation space on all sides and do not place any object on top. Keep a minimum distance of 5cm between the combi steamer and any overhead wall cabinet; and a minimum distance of 1cm between both sides of the appliance and the walls.
8. To avoid damage to the appliance, do not block the ventilation vent.
9. Run the "Sterilization Mode" for 30 minutes to clean and sterilize the combi steamer before first use.
10. The manufacturer disclaims all liability for faults arising from improper use of this appliance.
11. Warm steam is emitted from the front ventilation vent. Blocking the outlets will result in damage to the combi steamer.
12. Use heat resistant utensils for cooking, such as heat resistant glass and heat resistant plastic. Non-heat

resistant containers should not be used with combi steamer. For steaming functions, container with heat resistant >120°C should be used. For convection functions, container with heat resistant >250°C should be used.

13. Odour will be emitted from the cavity when using different baking functions for the first time. It is normal.

■ Precautions and Advice

1. Stop using the combi steamer and contact Whirlpool Customer Service immediately if the door or door seal is damaged.
2. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
3. To avoid fire hazard or explosion, do not heat or use flammable materials in or near the appliance.
4. To avoid fire hazard, do not use the appliance to dry cloth, paper, spices, herbs, wood, flowers or other flammable objects.
5. Overcooking food poses a fire hazard.
6. Never leave the appliance unattended during use, particularly when cooking with paper, plastic or other flammable materials. Paper may catch fire or get burned and some plastic materials may melt when heating up food with the appliance. If any object inside or outside the appliance is ignited or emits smoke, close the appliance door and switch off the combi steamer. Disconnect the power supply and the socket with circuit leakage breaker.
7. This combi steamer is specifically designed to heat or cook food. It is not designed for industrial or laboratory used.
8. This combi steamer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under supervision or instruction of a person responsible for their safety.
9. After cooking, clean the combi steamer only when it has completely cooled down. Wipe away any food debris or waste inside the oven. Top of the oven cavity gets burned easily and care should be taken to keep it clean. For best cooking results, keep the combi steamer completely dry by opening the door every time after cooking.

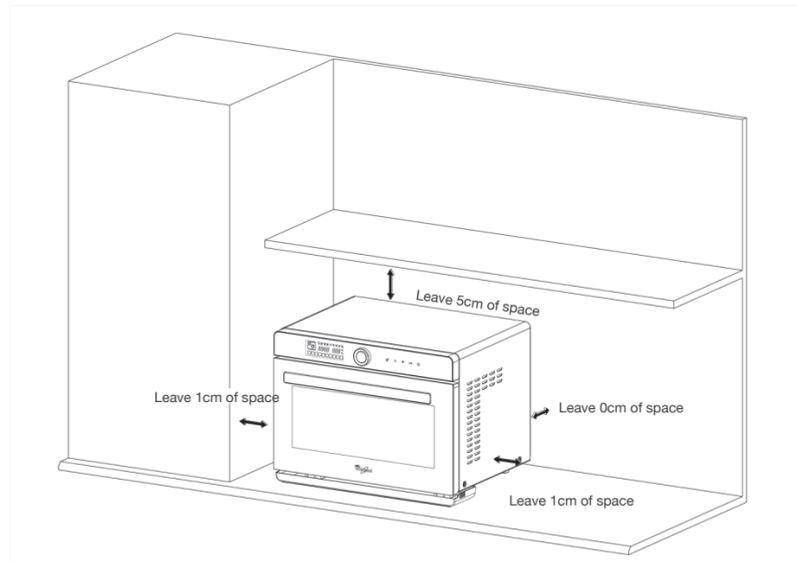
General Preparation and Advice before Use

10. Use oven gloves to take food and containers out of the appliance to avoid burning.
11. To avoid a hazard, do not touch the upper heater in the oven when using the appliance.
12. Do not use the combi steamer for storage.
13. After heating food or beverages in nursing bottles or infant food cans, always stir and check the temperature before serving. This will ensure that heat is evenly distributed and the risk of scalding or burns can be avoided.
14. Wait 10-15 minutes after each program before continuing to another mode.
15. Steam will be rapid evaporated and not easily be seen if the oven cavity at the high temperature or just finished all convection modes. It is normal.
16. Do not touch the door and door frame when using the appliance.
17. Fill the water tank with tap water, drinking water or distilled water up to the MAX mark (maximum level). Insert the water tank into the appliance completely until it clicks to ensure it is fixed in the right position.
18. If the water tank is cracked or damaged, stop using it to avoid power leakage or electrical shock caused by water leakage.
19. For hygienic reasons and prevent condensation inside the combi steamer. Empty the water tank and keep the combi steamer completely dry every time after cooking.
20. Do not fill the water tank with any liquids other than water (except descaler).
21. To avoid condensation and oven temperature drops, do not open the oven door when cooking with "Steam" mode unless it is absolutely necessary. If you have opened the oven door, extend the cooking time accordingly.
22. If it is necessary to open the oven door to turn the food or for other purposes during cooking, keep a distance from the oven door (particularly the face) to prevent scalding.
23. All maintenance and repairs should be carried out by similarly qualified person. It is dangerous to fix the appliance by anyone except similarly qualified person. Never dismantle, repair or modify the appliance by yourself.
24. Accessible parts of the appliance may become hot during use. Young children should be kept away.
25. When combi steam is plugged, never touch the appliance, the power cord or plug with wet hands or other wet body parts.
26. Do not place or hang any objects on the oven door or the door handle. It may affect door's opening and closing or damage the door hinges.
27. After cooking ends, the electric fan will continue running for a certain period of time to cool down the cavity.
28. The combi steamer and its parts should be kept clean. Failure to do so will result in deterioration of the appliance surface and affect its life cycle. It may also cause danger.
29. Remove the power supply plug before cleaning. Do not use corrosive cleaners as they may cause damage or corrosion.
30. Water in the water tank will be heated up and discharged to the drip tray during "Descaling Mode". Do not allow children to touch or go near the combi steamer.
31. Remove the power supply plug before cleaning the cavity. If you need to clean the fan, remove the back panel of the oven carefully. Put it back in place as instructed after cleaning. (Please refer to "How to Remove the Back Panel" in this instruction manual)
32. Clean dust from the power supply plug on a regular basis. If the product will not be used for a long time, remove the power supply cord. Do not pull the power supply cord but hold the plug to remove it.
33. Never leave the combi steamer in operation unattended.
34. Overheated fat and oil catch fire easily. Except grilling meat, heating oil during cooking is dangerous. Such practice should never be allowed.
35. Maximum load for the oven door is 7kg. To avoid damaging the combi steamer, do not place food or heavy objects on the oven door.

General Preparation and Advice before Use

■ Mounting the Appliance

1. Good ventilation must be ensured around the combi steamer. Do not place any objects on top of the appliance and allow a minimum distance of 5cm between the combi steamer and any overhead wall cabinet. Keep a minimum distance of 1cm between both sides of the appliance and walls. Appliance back can be closed to the wall.



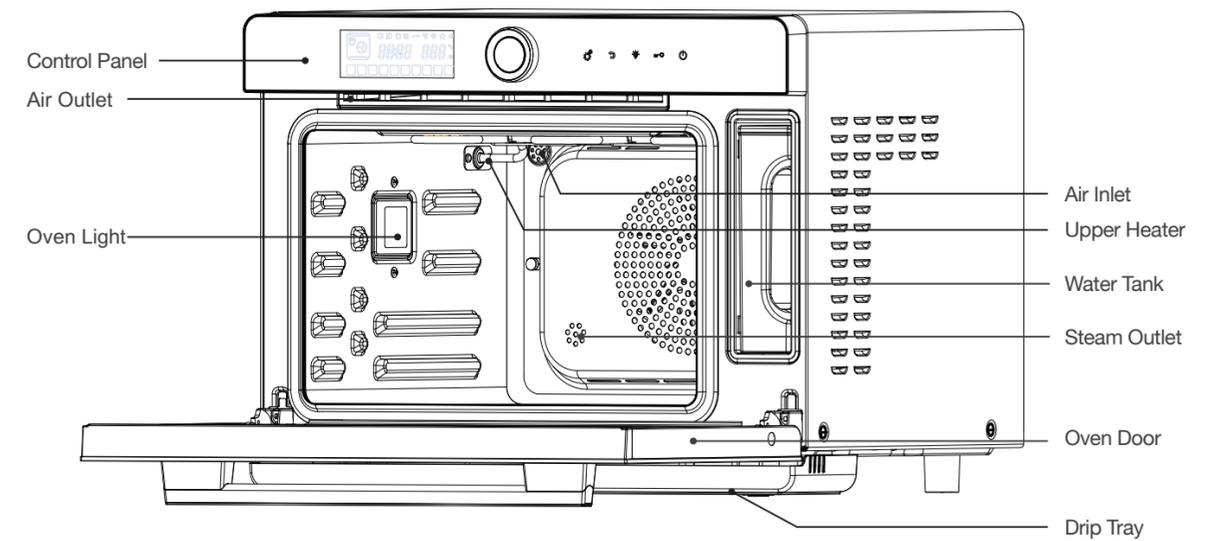
2. To prevent fire, do not block the air outlet and steam outlet. Maintain the product regularly and prevent foreign matter and dust from blocking the air outlet and steam outlet.
3. Do not put the appliance in a hot or humid place, such as gas stove, electrified areas or sink.
4. This appliance must be placed on a firm and stable surface.

General Preparation and Advice before Use

■ Earthing Instructions

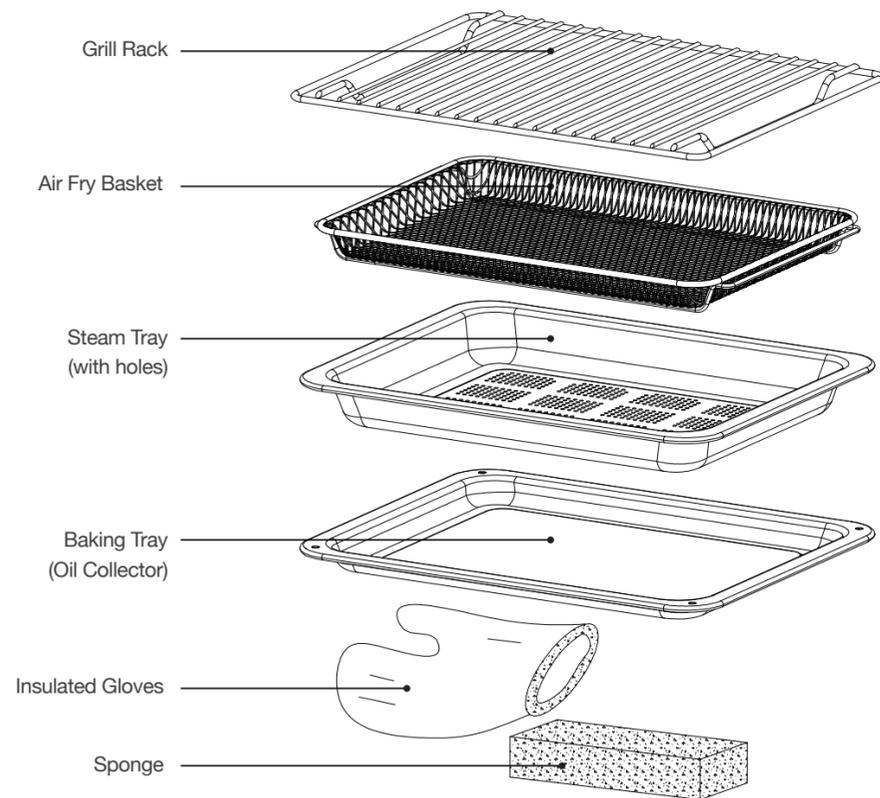
This appliance must be earthed. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug that comes with this appliance must be inserted into a single-phase-bipolar socket with grounding.

■ Appliance and Accessories Chart



1. Control Panel: To operate the combi steamer (For details see the control panel instructions P.51-57).
2. Air Outlet: To exhaust excessive steam from the cavity.
3. Oven Light: To light up the oven to observe the food being cooked.
4. Air Inlet: To discharge excess steam from the cavity to Air Outlet.
5. Upper Heater: To generate heat to cook food.
6. Water Tank: To be filled with water to generate steam.
7. Steam Inlet: To release steam into the cavity.
8. Oven Door:
 1. Make sure the door is closed before starting to cook.
 2. The combi steamer will pause if you open the oven door during cooking. The selected mode will continue automatically once the door is closed.
9. Drip Tray: To collect excess water when the door is open and foul water from Descaling Mode.

General Preparation and Advice before Use



1. Grill Rack

- (A) Mainly for modes that cook with the heater, such as “Grill”, “Convection” or “Forced Air” mode.
- (B) For multi-layers cooking, it is recommended to place the grill rack on the lowest level for better air circulation and even oven temperature.
- (C) When grilling food without any container, please place baking paper or aluminum foil onto the grill rack before cooking.

2. Air Fry Basket

Mainly for use under “Air Fry” mode.

3. Steam Tray (with holes)

- (A) Mainly for the “Steam” mode. Designed with vent holes, it can also be used for other cooking modes.
- (B) For multi-layer cooking, it is recommended to place the steam tray on a lower level to aid internal air circulation and even oven temperature. For 3 layers cooking, it is recommended to place steam tray on a middle level.

4. Baking Tray (oil collector)

- (A) Mainly for the “Forced Air + Steam”, “Convection + Steam” or “Forced Air” mode. It can also be placed at the bottom level to collect dripping oil when cooking meat.
- (B) When baking food without any container, please place baking paper or aluminum foil onto the baking tray.

5. Insulated gloves

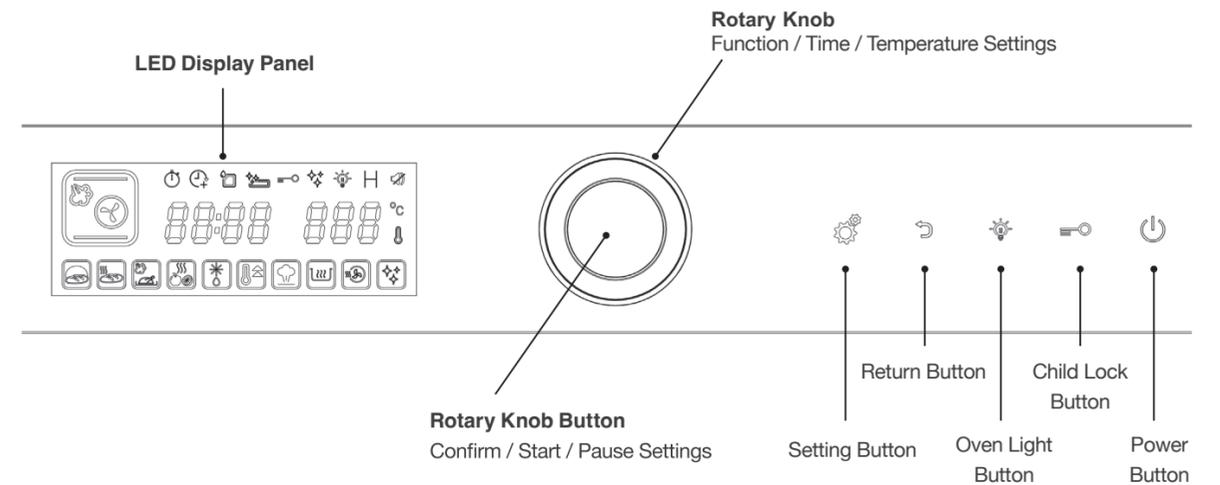
To take food or rack out from the combi steamer.

6. Sponge

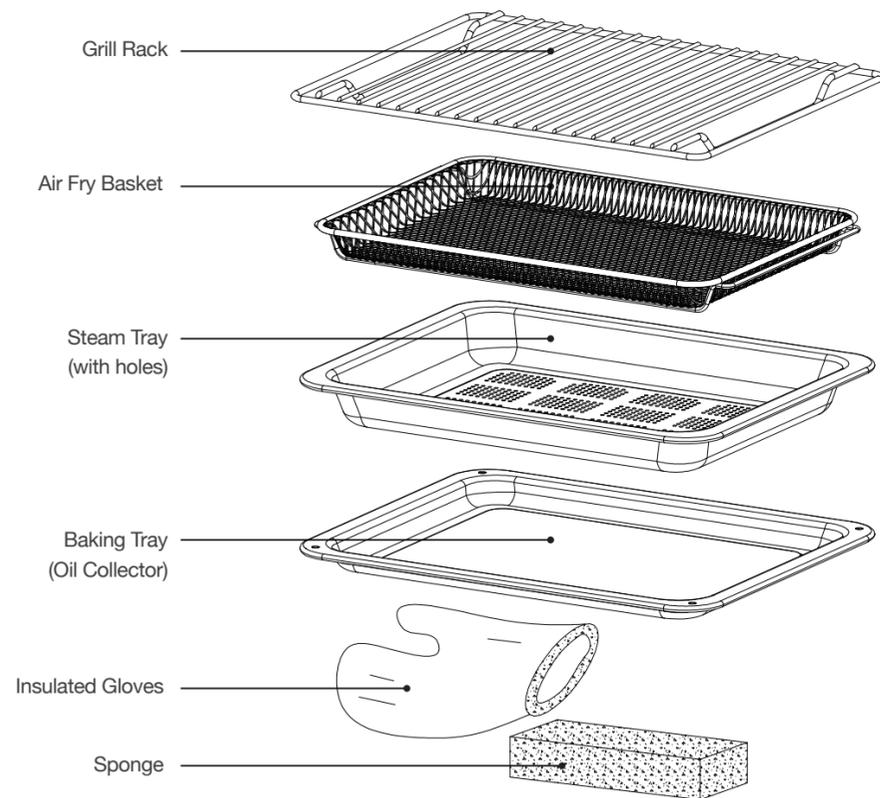
To remove condensation inside the oven.

General Preparation and Advice before Use

Control Panel



General Preparation and Advice before Use



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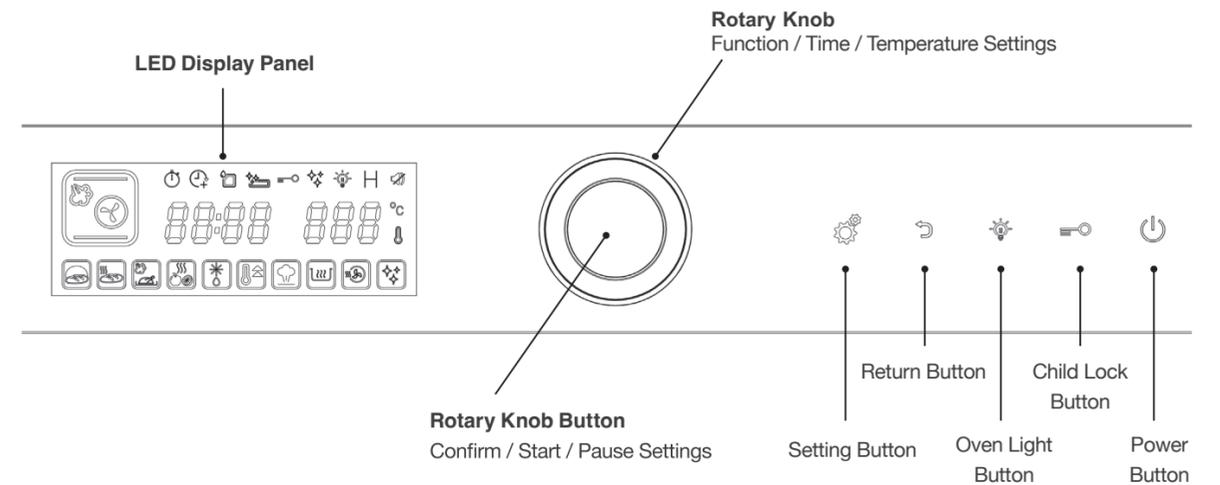
To take food or rack out from the combi steamer.

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To remove condensation inside the oven.

General Preparation and Advice before Use

Control Panel



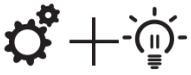
General Preparation and Advice before Use

■ Control Panel – Basic Functions

Icon	Function Descriptions
	<p>Rotary Knob Function / Time / Temperature Settings</p> <p>Rotary Knob Button Confirm / Start / Pause Settings</p>
	<p>Setting Button</p> <ol style="list-style-type: none"> Setting the clock: In standby mode, press and hold the setting button for 3 seconds to enter the clock setting screen to set the clock (See “Setting the Clock” on page 60 for detailed instructions). Preset function: After setting the cooking mode, cooking time and cooking temperature, press the setting button to enter the preset screen to preset the timer (See “Preset Function” on page 80-81 for detailed instructions). In pause mode, press the setting button to reset cooking time and temperature (See “Adjust the cooking time during cooking process” on page 82 for detailed instructions).
	<p>Return Button</p> <ol style="list-style-type: none"> Return / Reset; Press the return button during setting to go back to the previous screen or reset cooking modes or cooking time. Mute Mode To activate mute mode: In standby mode, press and hold the button for 3 seconds to activate the mute mode. The mute icon lights up on the display panel. To release mute mode: In standby mode, press and hold the return button for 3 seconds while it is activated.
	<p>Oven Light Button</p> <ol style="list-style-type: none"> Touch once to switch the light on for 3 minutes. The oven light icon will not light up on the display panel. Press and hold for 3 seconds, the oven light will stay on. The oven light icon will light up on the display panel. Press and hold for 3 seconds again to switch off the oven light. The oven light will light up for 3 minutes when the door is open.
	<p>Child Lock Button</p> <p>Press and hold the button for 3 seconds to activate / release the child lock.</p> <p>To activate child lock: Press and hold the button for 3 seconds. The control panel will be locked and no operation is possible. The child lock icon lights up on the display panel.</p> <p>To release child lock: To release, press and hold the child lock button for 3 seconds while it is activated.</p>
	<p>Power Button</p> <p>After 5 minutes without operation after activate the combi steamer, including opening or closing the oven door. Combi steamer will automatically enter to power-saving mode, display panel goes out. In power-saving mode, only power button is operable.</p>

General Preparation and Advice before Use

■ Control Panel – Special Functions

Combination Button	Icon	Function Descriptions
<p>Combination Button: Cavity temperature display</p>		<p>To change temperature display to actual oven temperature, press the 【Setting】 + 【Oven Light】 buttons simultaneously for 3 seconds during operation.</p> <p>To go back to the set cooking temperature, press the 【Setting】 + 【Oven Light】 buttons simultaneously for 3 seconds.</p>

General Preparation and Advice before Use

Control Panel – Major Features

Clock and Time

Clock: Clock is displayed in standby: 24-hour clock
 Display range: 00:00–23:59
 Time: The duration of cooking time
 Adjustable range: 00:05–12:59

9 Mainly Cooking Modes

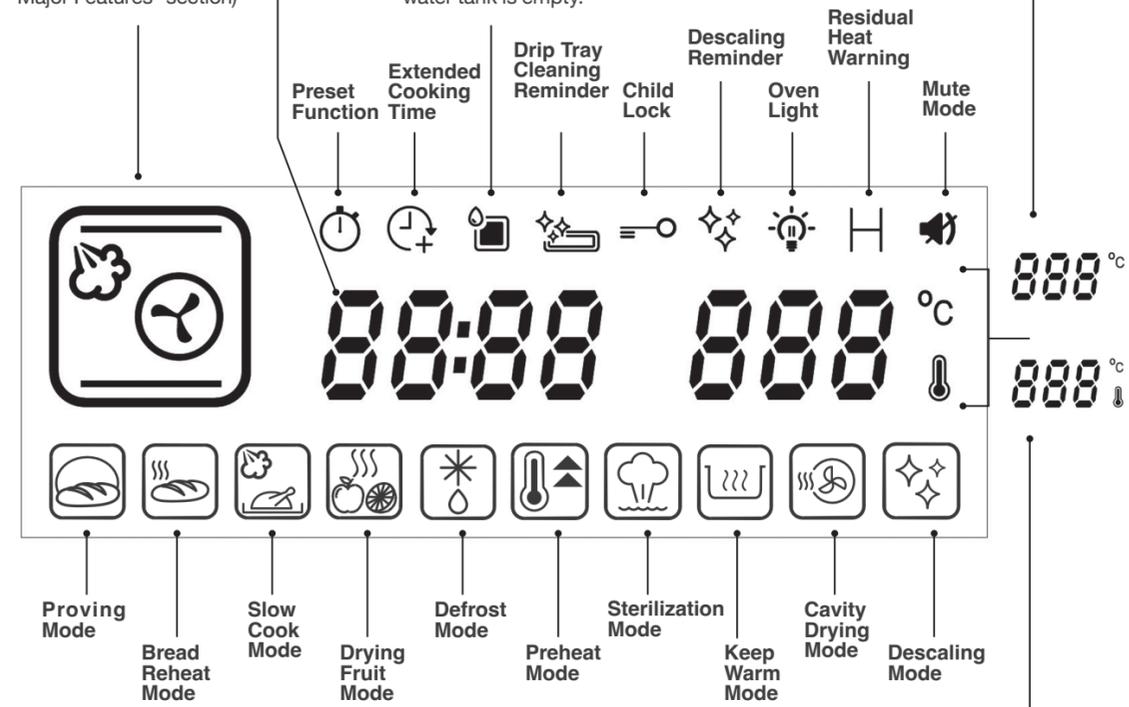
(For details see full instructions in the “Control Panel – Description of Major Features” section)

Water Tank Icon

This icon lights up when there is water in the water tank. Flashing icon indicates that water tank is empty.

Temperature Setting

Adjustment range: 30°C - 230°C



Actual Temperature Setting

This indicates the actual oven temperature during cooking. When changed to this temperature display, the thermostat icon lights up.

General Preparation and Advice before Use

Control Panel – Description of Major Features

Icon	Mode	Function Descriptions	Default Time / Temperature	Time / Temperature Selection Range
	Steam	Steam cooking preserves the original taste, nutrients and color of food cooked. It is suitable for steaming vegetables, meat and seafood or braising soup.	30 minutes / 100°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 50-110°C
	Air Fry	This mode uses fan to circulate heat inside the cavity to air fry food. It is suitable for crispy food or baking large meat.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C
	Upper Grill	Suitable for roasting baking-food or at a final stage of roasting or baking. It helps browning the surface of your dish.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C
	Bottom Grill	Suitable for baking the final stage or for food that needs to be cooked from the bottom periodically during cooking. e.g. pizzas, macaroon.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C
	Conventional Bake	Traditional single-level baking and grilling mode. Heat is released from the top and bottom to get food baked evenly. Suitable for cooking meat, fish, bread and cookies, pastries and desserts etc., and particularly suitable for cakes with moist ingredients at the top.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C
	Convection	The upper and bottom heater and rear fan operate simultaneously in this mode. Suitable for all baking dishes, such as meat, seafood, pizzas, bread and cookies, pastries and desserts.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C

General Preparation and Advice before Use

Icon	Mode	Function Descriptions	Default Time/ Temperature	Time/ Temperature Selection Range
	Forced Air	The appliance comes with a rear fan which distributes the hot air produced by the rear heater evenly inside the oven. Food on different levels are heated evenly. It can be used in cooking multiple levels.	30 minutes / 180°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 100-230°C
	Forced Air + Steam	Cooking food with hot air and steam to prevent moisture loss during high baking temperature. The rear fan produces good circulation of hot air to ensure even heating on multiple levels. This mode is suitable for all types of food.	30 minutes / 180°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 100-230°C
	Convection + Steam	This mode combines upper, lower heat, hot air and steam cooking. It is a perfect all-in-one combination cooking. Adding steam during the cooking process can prevent moisture loss during high temperature cooking. Suitable for cooking all types of food, such as large cuts of meat or baking moist cakes.	30 minutes / 180°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 100-230°C
	Proving	This mode works with steam to ensure stable and humidity inside the oven. It allows doughs (for pizzas or bread) to rise quicker in a stable environment, and it used for fermenting pizzas or bread.	30 minutes / 35°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 30-40°C
	Bread Reheat	Bread is reheated at a regulated temperature and steam is added to reheat bread that tastes just like freshly-baked. Two heating modes are available: Room temperature bread and refrigerated bread.	10 minutes	Time: 5-59 mins Temperature: Cannot be adjusted
	Slow Cook	Steam is injected to maintain temperature inside the oven for slow cooking. Low temperature is used, meat and seafood can be preserved the original flavor without overcooking. Food can be placed in vacuum bags for this mode.	30 minutes / 60°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 50-90°C

General Preparation and Advice before Use

Icon	Mode	Function Descriptions	Default Time/ Temperature	Time/ Temperature Selection Range
	Drying Fruit	Food is dehydrated with hot air in low heat. Suitable for preparing dried fruit and sliced vegetable or meat jerkies.	60 minutes / 80°C	Time: 5-779 mins (maximum 12 hours 59 mins) Temperature: 40-90°C
	Defrost	Defrost chilled or frozen food.	30 minutes / 55°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 50-60°C
	Preheat – Steam	Oven is heated to preset temperature by steam.	Present time / 100°C	Temperature: 50-110°C
	Preheat – Baking	Oven is heated to preset temperature by baking function.	Present time / 180°C	Temperature: 100-230°C
	Sterilization	At sterilization mode, high temperature 110°C is used to sterilize dinnerware, cutlery or feeding bottles.	30 minutes / 110°C	Time: 5-419 mins (maximum 6 hours 59 mins) Temperature: 110°C
	Keep Warm	Keeping food warm with hot air. Suitable for keeping cooked dishes warm.	30 minutes / 55°C	Time: 5-239 mins (maximum 3 hours 59 mins) Temperature: 50-60°C
	Cavity Drying	In this mode, the oven is heated to a high temperature so any excessive moisture and steam are evaporated. This function is used for drying the oven after any steam cooking modes.	25 minutes	Time: Cannot be adjusted Temperature: Cannot be adjusted
	Descaling	Descaling icon will be on once combi steamer has reached 100 hours steam related cooking time to remind the user to run descaling programme mode. A descaler is required.	50 minutes	Time: Cannot be adjusted Temperature: Cannot be adjusted

General Preparation and Advice before Use

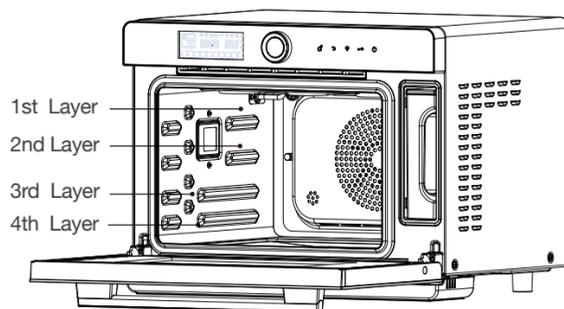
■ Use and Cooking Tips

1. Minimum time setting is 5 minutes for all cooking modes (Except the "Increase the Cooking Time after Cooking is Completed" function).
2. After cooking is done, the fan will continue to work for 3 minutes for cool down purpose. This is normal.
3. The combi steamer will pause automatically if you open the oven door during cooking. Cooking will continue automatically at the set time and temperature once the door is closed.
4. Take extra care when removing container from the oven after heating, like soup, sauce or beverage. To prevent over boiling, following steps should be taken in cooking liquid.
 - (a) Do not over-heat liquid food. Boiling liquid may splash out and cause scalding when you remove it from the combi steamer.
 - (b) When heating up liquid food, make sure the container is at most 80% full because a small amount of liquid may splash out suddenly when boiled.
 - (c) Stir the liquid before and during heating.
 - (d) Allow the food to stand inside the combi steamer for a while when heating is done. Stir it gently before removing.
 - (e) When using a feeding bottle or heating baby food, stir or shake the food and check the temperature before feeding to avoid burning.
5. Only use a thermometer designed for ovens to check food temperature during cooking, if necessary. If longer cooking time is required, put the food back into the combi steamer to continue cooking.
6. To avoid overheating or over-browning, it is recommended to take the food out when roasting or steaming is finished.
7. To maintain constant temperature during cooking, do not open the oven door unless it is necessary. To avoid affecting oven temperature, do not open the oven door to check food during cooking. If you have opened the oven door, extend the cooking time accordingly.
8. To ensure even browning and cooking, adjust or turn the food's position or direction of the steam or grill plate halfway during heating.
9. Tray Placement Tips

For single layer cooking: It's recommended to place a tray on the 3rd layer.

For two layers cooking: It's recommended to place a tray on the 2nd and 4th layer.

For multi-layers cooking: It's recommended to place a tray on the 2nd, 3rd and 4th layer.



The suggested tray placement above is solely for reference. Tray placement is affected by the quantity, type and shape of food and containers.

General Preparation and Advice before Use

■ Recommended Recipes

Dish	Ingredients	Category	Cooking mode	Temperature	Cooking Time	Pre-heat	Suggested Tray	Tray Placement
Flowering Chinese Cabbage	App.1/2 catty	Vegetable	Steam	110°C	5 mins	Yes	Steam Tray	3rd layer
Steamed egg	1 egg + 2 portions of water	Egg	Steam	100°C	9 mins	Yes	Steam Tray	3rd layer
Steamed rice	120g rice + 120g water	Grain	Steam	100°C	25 mins	No	Steam Tray	3rd layer
Bear's heads, conch and lean pork soup	300g ingredients + 1000g water	Soup	Steam	100°C	180 mins	No	Steam Tray	3rd layer
Steamed minced pork	370g	Meat	Steam	100°C	25 mins	Yes	Steam Tray	3rd layer
Roast chicken thighs	4 chicken thighs	Meat	Convection + Steam	200°C	18 mins	Yes	Grill Rack/ Baking Tray	3rd layer
Minced pork and rice hot pot	150g minced pork + 100g rice + 100g water	Meat + Grain	Convection + Steam	180°C	40 mins	Yes	Grill Rack/ Baking Tray	3rd layer
Muffins with raisins	12 pieces	Bread	Turbo Convection	180°C	22 mins	Yes	Baking Tray	2nd and 4th layer
Round buns	230g	Bread	Turbo Convection	180°C	25 mins	Yes	Baking Tray	3rd layer
Chocolate brownies	6 pieces	Dessert	Convection	180°C	20 mins	Yes	Baking Tray	3rd layer
Macarons	12 pieces	Dessert	Bottom Grill	140°C	15 mins	Yes	Baking Tray	4th layer
Frozen filling bread	1 piece	Bread	Bread Reheat mode 1	Default	12 mins	No	Grill Rack/ Baking Tray	3rd layer
Room temperature filling bread	1 piece	Bread	Bread Reheat mode 2	Default	10 mins	No	Grill Rack/ Baking Tray	3rd layer
Frozen bread	1 piece	Bread	Bread Reheat mode 1	Default	10 mins	No	Grill Rack/ Baking Tray	3rd layer
Room temperature bread	1 piece	Bread	Bread Reheat mode 2	Default	8 mins	No	Grill Rack/ Baking Tray	3rd layer

The suggested cooking time above is solely for reference. Cooking time and results are affected by the preferred degree of doneness, starting temperature as well as the quantity, size and shape of food and containers.

Operation Instructions

■ Setting the Clock

When the appliance is first powered on, it will beep and returned to standby mode. The default clock display is 12:00. The display panel lights up completely.



12:00

The combi steamer returned to energy saving mode if no button is pressed or door is opened for 5 minutes. Under energy saving mode, display will be turned off, only the power button can be used. Press the power button to exit the energy saving mode and back to the startup screen.

Example: Set the clock to the current time 13:20.

Steps:

1. On the standby screen, press and hold the setting button  for 3 seconds. The hour digits flash. (as shown in the diagram below)



12:00

2. Set the hour by turning the knob. When the hour reaches 13, press the knob to confirm. (as shown in the diagram below) The display will change to the minute setting automatically. The minute digits flash.



13:00

3. Set the minute by turning the knob. When the minute reaches 20, press the knob to confirm. (as shown in the diagram below)



13:20

4. Time setting is complete. (as shown in the diagram below)



13:20

Important: If no action is taken within 5 minutes during the setting process, all settings will be cancelled and the display will return to the standby screen. The combi steamer is in standby.

Operation Instructions

■ Steam Mode

Steam cooking preserves the original taste, nutrients and color of food. It is suitable for steaming vegetables, meat and seafood or braising soup. Always ensure the water tank is filled before using this mode.

	Temperature	Time
Default Setting	100°C	30 mins
Setting Range	50°C - 110°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 1 hour and 40 minutes; cooking temperature is 90°C.

Steps:

1. In standby mode, turn the knob clockwise to  Steam Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



00:30 100°C

2. Turn the knob until the hour display shows 01. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



01:30 100°C

3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



01:40 100°C

4. Turn the knob until the temperature display shows 90°C. Press the knob to confirm (as shown in the diagram below).



01:40 90°C

5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Air Fry Mode

This mode uses fan to circulate heat inside the cavity to air fry food. It is suitable for crispy food or baking large meat.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 3 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  Air Fry Mode. The icon will flash. Press the knob to confirm. (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting. (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Upper/ Bottom Grill/ Conventional Bake Mode

Three grill modes are available: upper grill, bottom grill and conventional bake (upper and bottom grill). You can select a suitable mode according to the types of food and cooking result that you are looking for. It is recommended to place aluminum foil or baking paper onto the baking tray before cooking.

Upper Grill Mode: Suitable for roasting baking food or at a final stage of roasting or baking. It helps browning the surface of your dish.

Bottom Grill Mode: Suitable for baking in the final stage or for food that needs to be cooked from the bottom periodically during cooking, e.g. pizzas, macaroon.

Conventional Mode: Traditional single-level baking and grilling mode. Heat is released from the top and bottom to get food baked evenly. Suitable for cooking meat, fish, bread and cookies, pastries and desserts etc., and particularly suitable for cakes with moist ingredients at the top.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 3 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  or  or  Mode. Icon of the selected grill mode will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Convection Mode

The upper and lower heaters and rear fan operate simultaneously in this mode. Suitable for all baking dishes, such as meat, seafood, pizzas, bread and cookies, pastries and desserts. It is recommended to place aluminum foil or baking paper onto the baking tray before cooking.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 3 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  Convection Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Forced Air Mode

The appliance comes with a rear fan which distributes the hot air produced by the rear heater evenly inside the oven. Foods on different levels are heated evenly. It can be used in cooking multiple levels. It is recommended to place aluminum foil or baking paper onto the baking tray before cooking.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 3 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  Forced Air Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Forced Air + Steam Mode

Cooking food with hot air and steam to prevent moisture loss during high temperature cooking. The rear fan provides good circulation of hot air to ensure even heating on multiple levels. This mode is suitable for all types of food. It is recommended to place aluminum foil or baking paper onto the baking tray before cooking. Always ensure the water tank is filled before using this mode.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  Forced Air + Steam Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Convection + Steam Mode

This mode combines upper, lower heat, hot air and steam cooking. It is a perfect all-in-one combination cooking. Adding steam during the cooking process can prevent moisture loss during high temperature cooking. Suitable for cooking all types of food, such as large cuts of meat or baking moist cakes. It is recommended to place aluminum foil or baking paper onto the baking tray before cooking. Always ensure that the water tank is filled before using this mode.

	Temperature	Time
Default Setting	180°C	30 mins
Setting Range	100°C - 230°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 210°C.

Steps:

1. In standby mode, turn the knob clockwise to  Convection + Steam Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking.

Operation Instructions

■ Proving Mode

This mode works with steam to ensure stable high temperature and humidity inside the oven. It allows dough (for pizza or bread) to rise quicker in a stable environment, and is used for fermenting dough for pizzas or bread. Always ensure that the water tank is filled before using this mode.

	Temperature	Time
Default Setting	35°C	30 mins
Setting Range	30°C - 40°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 35°C.

Steps:

1. In standby mode, turn the knob clockwise to  Proving Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob to confirm the 35°C temperature setting (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Bread Reheat Mode

Bread is reheated at a regulated temperature and steam is added to reheat bread that tastes just like freshly-baked. Two heating modes are available: Room temperature bread and refrigerated bread. Always ensure that the water tank is filled before using this mode.

Suggested cooking time: Reheating time for frozen bread: about 10-15 minutes; Reheating time for room temperature bread: about 8-13 minutes. It is recommended to add 5-10 minutes for bread with fillings. This suggested cooking time is solely for reference. Cooking time is affected by the bread's quantity, size, type and personal taste.

	Temperature	Time
Default Setting	10 mins	"1" Refrigerated bread
Setting Range	5 - 59 mins	"1" Refrigerated bread / "2" Room temperature bread

Example: Cooking bread that has been refrigerated. Set the cooking time to 25 minutes

Steps:

1. In standby mode, turn the knob clockwise to  Bread Reheat Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



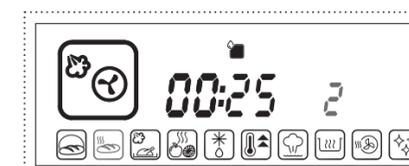
2. Turn the knob until the minute display shows 25. Press the knob to confirm (as shown in the diagram below). The display will jump to mode options automatically.



3. The combi steamer will enter bread type options. Default option is "1", refrigerated bread reheat mode. Press the knob to confirm (as shown in the diagram below).



If you wish to change the mode, turn the knob until mode "2" is displayed if necessary. Press the knob to confirm.



4. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Important: The function of "Combination Button: Cavity temperature display" is not available in this mode.

Operation Instructions

■ Slow Cook Mode

Steam is injected to maintain temperature inside the oven for slow cooking. Low temperature is used, meat and seafood can be preserved the original flavor without overcooking. Food can be placed in vacuum bags. Always ensure that the water tank is filled before using this mode.

	Temperature	Time
Default Setting	60°C	30 mins
Setting Range	50°C - 90°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 40 minutes; cooking temperature is 60°C.

Steps:

1. In standby mode, turn the knob clockwise to  Slow Cook Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Press the knob to confirm 60°C temperature setting. (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Drying Fruit Mode

Food is dehydrated with hot air in low heat. Suitable for preparing dried fruit and vegetable slices or meat jerkies.

	Temperature	Time
Default Setting	80°C	60 mins
Setting Range	40°C - 90°C	5 mins - 12 hours and 59 mins

Example: Set the cooking time to 2 hours; cooking temperature is 90°C.

Steps:

1. In standby mode, turn the knob clockwise to  Drying Fruit Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Turn the knob until the hour display shows 02. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



3. Press the knob to confirm the 00 minute setting (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 90°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Defrost Mode

Defrost chilled or frozen food with steam. Always ensure that the water tank is filled before using this mode.

	Temperature	Time
Default Setting	55°C	30 mins
Setting Range	50°C - 60°C	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 1 hour and 40 minutes; defrosting temperature is 60°C.

Steps:

1. In standby mode, turn the knob clockwise to  Defrost Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Turn the knob until the hour display shows 01. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 60°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Preheat Mode

The Preheat Mode can be operated with steam or baking mode. The oven will be heated to preset temperature.

	Steam Preheating	Baking Preheating
	Temperature	Temperature
Default Setting	100°C	180°C
Setting Range	50°C - 110°C	100°C - 230°C

Oven will automatically adjust the cooking time according to set temperature. "END" will be displayed and an audio tone will be heard when the temperature reaches the preset temperature. Current time is displayed during preheating. Always ensure that the water tank is filled before using steam preheating.

Example: Set the steam preheating temperature to 100°C.

Steps:

1. In standby mode, turn the knob clockwise to  Preheat Mode. The icon will flash. Steam is the default setting. Press the knob to confirm (as shown in the diagram below).



2. The display will jump to temperature setting automatically. Press the knob to confirm the default temperature 100°C (as shown in the diagram below).



3. Setting is complete. The combi steamer will start preheating (as shown in diagram below).



Operation Instructions

Example: Set the baking preheating temperature to 200°C.

Steps:

1. In standby mode, turn the knob clockwise to Preheating Mode. The icon will flash. Steam is the default setting. Turn the knob to select the baking preheating mode, and then press the knob to confirm (as shown in the diagram below).



2. The display will jump to temperature setting automatically. Turn the knob until the display shows 200°C. Press the knob to confirm (as shown in the diagram below).



3. Setting is complete. The combi steamer will start preheating (as shown in the diagram below).



When preheating is complete, the display will show "END" and an audio tone will be heard (as shown in the diagram below). After preheating the combi steamer, you can select other cooking modes to continue your cooking as required.



Important: The function of "Adjust or Increase the Cooking Time during/after Cooking is Completed" is not available in this mode.

Operation Instructions

■ Sterilization Mode

At sterilizing mode, high temperature 110°C is used to sterilize dinnerware, cutlery or feeding bottles. Always ensure that the water tank is filled before using this mode.

	Temperature	Time
Default Setting	110°C	30 mins
Setting Range	Cannot be adjusted	5 mins - 6 hours and 59 mins

Example: Set the cooking time to 35 minutes.

Steps:

1. In standby mode, turn the knob clockwise to  Sterilization Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Turn the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 35. Press the knob to confirm (as shown in the diagram below).



4. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Keep Warm Mode

Keeping food warm with hot air. Suitable for keeping cooked dishes warm.

	Temperature	Time
Default Setting	55°C	30 mins
Setting Range	50°C - 60°C	5 mins - 3 hours and 59 mins

Example: Set the cooking time to 1 hours and 30 minutes; cooking temperature is 60°C.

Steps:

1. In standby mode, turn the knob clockwise to  Keep Warm Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Turn the knob until the hour display shows 01. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



3. Press the knob to confirm the "30" minute setting (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 60°C. Press the knob to confirm (as shown in the diagram below).



5. Setting is complete. The combi steamer will start cooking (as shown in the diagram below).



Operation Instructions

■ Cavity Drying Mode

In this mode, the oven is heated to a high temperature so any excessive moisture and steam are evaporated. This function is used for drying the oven after any steam cooking modes.

	Temperature	Time
Default Setting	Cannot be adjusted	25 mins
Setting Range	Cannot be adjusted	Cannot be adjusted

Steps:

1. In standby mode, turn the knob clockwise to  Cavity Drying Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below).



2. The combi steamer will start cooking (as shown in the diagram below).



Important:

1. The function of "Combination Button: Cavity temperature display" is not available in this mode.
2. The function of "Adjust or Increase the Cooking Time during/after Cooking is Completed" is not available in this mode.

Operation Instructions

■ Descaling Mode

Water used in steaming mode may result in scale accumulated inside cavity and water pipe.

“Descaling” icon  will be on once combi steamer has reached 100hrs steam related cooking time to remind the user to run the descaling programme mode. The light will stay on until the descaling is performed.

Descaling is carried out in three stages that involve one descaling process and two descaling and cleaning processes. The user has to change the liquid in the tank 3 times during the entire cleaning process. It is also necessary to empty the drip tray by cleaning up. Icon  will be lighted to remind cleaning up the drip tray is needed.

Also, descaler is required for this mode. Customer can select the Wpro descaler under Whirlpool brand. This product can be used in steamer for cleaning limescale deposits effectively, optimizing machine performance and prolonging the lifespan of the appliance. For more details, please visit our website: www.whirlpool.com.hk

For satisfactory results, follow the suggested dosage for descaler and water below:

Stage 1: Descaling. Running time is 30 minutes. Suggested dosage: 50ml descaling agent and 500ml pure water.

Stage 2: 1st descaling and cleaning process. Running time is 10 minutes. Suggested dosage: 550ml pure water.

Stage 3: 2nd descaling and cleaning process. Running time is 10 minutes. Suggested dosage: 550ml pure water.

	Temperature	Time
Default Setting	Cannot be adjusted	50 mins
Setting Range	Cannot be adjusted	Cannot be adjusted

Steps:

1. Stage 1: Descaling

- Fill the water tank up to the level of the descaling 550ml icon  with 50ml descaling agent and 500ml pure water.
- In standby mode, turn the knob clockwise to  Descaling Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below).



- The descaling mode will start (as shown in the diagram below).



- Stage 1 takes 30 minutes. When done, the time display digits will flash and an audio tone will sound to indicate stage 1 is complete.  Drip tray cleaning reminder icon will light up on the display panel to remind the user to empty the drip tray.
- Pour out the dirty liquid and put the drip tray back into place.

2. Stage 2: 1st descaling and cleaning process

- Open the oven door, fill the water tank up to the level of the descaling 550ml icon  with 550ml pure water.
- Put the water tank back into place and close the oven door. Descaling and cleaning will begin automatically.
- When done, the time display digits will flash and an audio tone will sound to indicate stage 2 is complete.  Drip tray cleaning reminder icon will light up on the display panel to remind the user to empty the drip tray.
- Pour out the dirty liquid and put the drip tray back into place.

Operation Instructions

3. Stage 3: 2nd descaling and cleaning process

- Open the oven door. Fill the water tank up to the level of the descaling 550ml icon  with 550ml pure water.
- Put the water tank back into place and close the oven door. Descaling and cleaning will begin automatically.
- When done, the display will show “END” and an audio tone will sound.  Drip tray cleaning reminder icon will light up on the display panel to remind the user to empty the drip tray.
- Pour out the dirty liquid and put the drip tray back into place.

4. Descaling is complete.

Important:

- The function of “Combination Button: Cavity temperature display” is not available in this mode.
- The function of “Adjust or Increase the Cooking Time during/after Cooking is Completed” is not available in this mode.
- Descaling mode will be interrupted if the steps of descaling mode is taken in the wrong way (including pause during the descaling process or open and close the oven door not following instructions etc). Please restart descaling mode and follow the instructions in the manual.

Operation Instructions

■ Preset Function

You must set the clock before using the preset function. For instructions on clock setting, please see “Setting the Clock” on page 60 of this instruction manual.

Example: The current time is 16:30. You want to preset cooking time for the Bottom Grill Mode. Cooking time is 40 minutes and temperature is 210°C. Cooking will stop at 18:00.

Steps:

1. In standby mode, turn the knob clockwise  Bottom Grill Mode. The icon will flash. Press the knob to confirm (as shown in the diagram below). The display will jump to hour setting automatically.



2. Press the knob to confirm the 00 hour setting (as shown in the diagram below). The display will jump to minute setting automatically.



3. Turn the knob until the minute display shows 40. Press the knob to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



4. Turn the knob until the temperature display shows 210°C. Press the setting button  to confirm (as shown in the diagram below).



5. The screen for presetting the finishing time will be seen. The clock will go back to current time display, i.e. 16:30. The “16” digits will flash. The  preset function icon at the top of the display panel will also flash to indicate preset setting is in process (as shown in the diagram below).



Operation Instructions

6. Turn the knob until the hour display shows 18. Press the knob to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



7. Turn the knob until the minute display shows 00. Press the knob to confirm.



8. The  preset function icon of the display panel will flash. Display will change from operating time back to the current time 16:30, indicating preset setting is complete (as shown in the diagram below).



A. Checking Preset Function Status

Press and hold the setting button  for 3 seconds to check the preset stop time. The preset function icon will flash. Press and hold the setting button  for 3 seconds again to return to the preset function screen.

B. Cancelling Preset Function:

To cancel any preset function setting, press the  power button directly. The combi steamer will return to the standby screen automatically.

Important: Preset Function is available in 9 Mainly Cooking Modes, Bread Reheat Mode, Slow Cook Mode and Drying Fruit Mode. (See “Control Panel – Major Features/ Description of Major Features on P.54-57 for details)

Suggestion: Preset cooking operation may be cancelled if children touch the screen accidentally. To avoid this, activate the child lock function after setting the preset function. For instructions on setting the child lock, please see “Control Panel – Basic Functions” on page 52 of this instruction manual. The child lock will not affect cooking. The combi steamer will start cooking normally at the preset time.

Operation Instructions

■ Adjust or Increase the Cooking Time during/after Cooking is Completed

A. Adjust the cooking time during cooking process

You can extend or shorten the cooking time and the temperature as required during the cooking process.

Example: Change the cooking time and temperature settings from 01:40 and 90°C to 02:00 and 100°C.

Steps:

1. During cooking, press the knob to interrupt and pause the cooking. The time display will flash (as shown in the diagram below).



2. Press the setting button . The display will go to the reset cooking time screen automatically. The hour digit flashes, and the  “Extended Cooking Time” icon lights up on the display (as shown in the diagram below).



3. Turn the knob until the hour display shows 02. Press the setting button  to confirm (as shown in the diagram below). The display will jump to minute setting automatically.



4. Turn the knob until the minute display shows 00. Press the setting button  to confirm (as shown in the diagram below). The display will jump to temperature setting automatically.



5. Turn the knob until the temperature display shows 100°C. Press the knob to confirm (as shown in the diagram below).



6. Setting is complete. Cooking will be resumed with new settings (as shown in the diagram below).



Operation Instructions

B. Increase the cooking time after cooking is completed

You can increase the cooking time after cooking is completed. Temperature cannot be adjusted.

	Temperature	Time
Setting Range	Cannot be adjusted	1 – 59 mins

When cooking is completed, the “END” will be shown on display and an audio tone sounds. The  “Extended Cooking Time” icon will light up on the display and the  “drip tray cleaning reminder” icon will flash for 3 minutes. (Note: the drip tray cleaning reminder icon will light up only if the steam mode has been in operation) (As shown in the diagram below).



To increase the cooking time, follow the steps below:

Example: Cooking is completed and need to increase the cooking time by 3 minutes.

Steps:

1. Press the knob to confirm to increase the cooking time, the display will jump to minute setting automatically.



2. Turn the knob until the minute display shows 03. Press the knob to confirm (as shown in the diagram below).



3. Setting is complete. Cooking will resume with added cooking time under previous settings (as shown in the diagram below).



Note: If no action is taken within 3 minutes after cooking is completed, the combi steamer will return to standby mode.

Operation Instructions

■ Residual Heat Indicator

In standby or energy-saving mode the  “Residual Heat Indicator” icon will be shown to warn that cavity exceed 50°C and is not suitable for cleaning (as shown in the diagram below). The icon will be off until cavity drops below 50°C. Users should not clean the appliance until the icon is off.



■ Child Lock

Steamer is equipped with child lock so that children cannot switch on or change any setting accidentally.

A. Activating the Child Lock:

Press and hold the  “Child Lock” button for 3 seconds. Child lock is enabled. The “Child Lock” icon lights up (as shown in the diagram below).



B. Cancelling the Child Lock:

Press and hold the “Child Lock” button for 3 seconds to disable the child lock function. The “Child Lock” icon goes off.

Cleaning and Maintenance

■ Cleaning and Maintenance

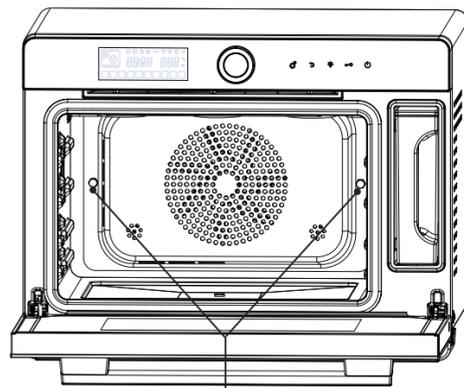
1. Under normal circumstances, cleaning is the only maintenance required.
2. Cleaning and maintenance should only be carried out when the combi steamer is cool and the  Residual Heat Indicator icon disappeared. Disconnect the power plug from the main power supply before cleaning. Do not use any steam cleaner to clean this appliance.
3. To avoid corrosion which would shorten the useful life of your combi steamer, always keep it clean. Always clean the appliance after use.
4. To avoid damage to the combi steamer body, control panel, oven walls and accessories, do not use any cleaning cloth that contains metal, scrubbing cleaners, steel brush or cloth with a rough surface for cleaning. Use a sponge or cloth soaked in gentle detergent or kitchen towel paper sprayed with glass cleaner to clean the appliance. Always make sure the cavity (including the bottom) is completely dried after use.
5. Salt is a corrosive substance that would result in rust stains if left to build up inside the oven. Acidic sauces, such as ketchup, mustard and preserves, contain chemicals like chlorine and acids which would damage the stainless steel surface.
6. Do not allow grease and food debris to remain on the oven door and door seal. If the door seal is not kept clean, the oven door may fail to close when the appliance is in operation. This would cause damage to the front and sides of the combi steamer.
7. After each use:
 - i) Empty the black drip tray under the oven door to prevent overflow, splash and soiling of the worktop. (The drip tray can be removed. It collects condensation water every time after use when door is opened)
 - ii) Empty the water tank.
 - iii) Always leave the door opened for 15-30 minutes or run the Cavity Drying Mode to dry the oven and door frame.
8. If the oven is very dirty, run the Sterilization Mode (110°C) to remove grease and dirt with steam for 30 minutes before cleaning. Do not start cleaning until the appliance has cooled down. For stubborn grease stains, repeat these steps several times. Never use any cleaning cloth that contains metal, scrubbing cleaners, steel brush or cloth with a rough surface for cleaning.
9. It is suggested to run the Descaling Mode at least once a month or when the descaling icon lights up.
10. Tap water, drinking water or distilled water is suggested for steaming function. Avoid using mineral water.
11. The water tank must be checked at least once a month. Clean it if necessary and put it back correctly.
12. Disconnect the main power if the appliance will not be used for a long period. Keep the oven clean and put the appliance in a dry place away from corrosive gases.
13. After every use, clean and air dry the oven (including the top, sides and bottom). If discoloration is detected at the bottom or inside the oven, remove the stains with a stainless steel cleaner (e.g. Wpro Steel Cleaner).

Cleaning and Maintenance

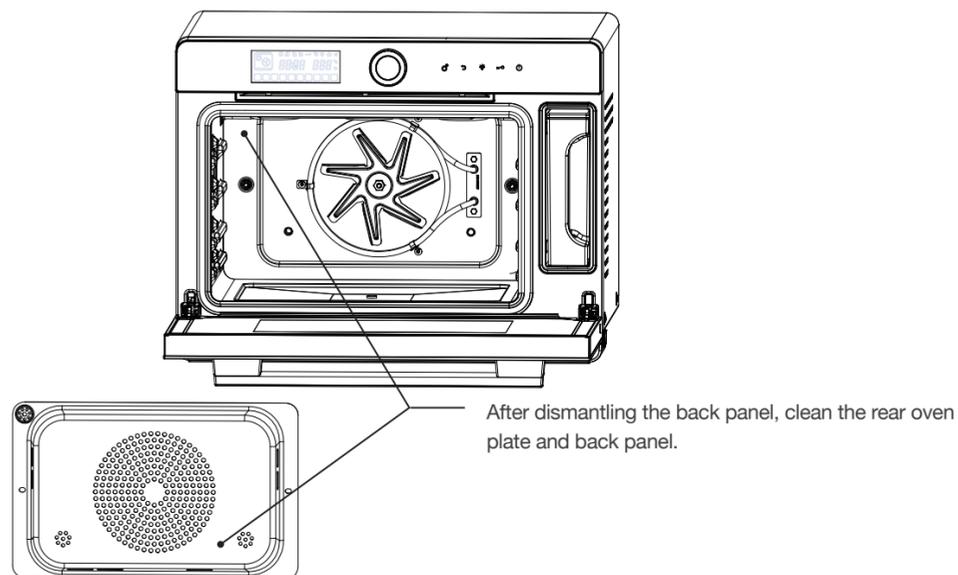
■ How to Remove the Back Panel

A. Dismantling the Back Panel

1. With the socket tool, turn anticlockwise to remove the screw. Dismantle the back panel (as shown in the diagram below).



2. Clean the back panel (as shown in the diagram below).



B. Assembly the Back Panel

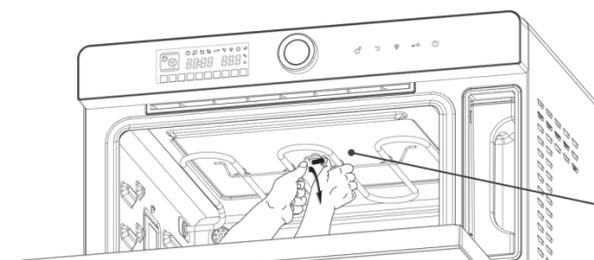
Put the back panel inside the oven, matching the screw holes in the rear plate. Insert the 2 original screws and turn clockwise until tight and secure.

Important: Exercise caution during the whole process to avoid cutting your hands or scratching the oven surface.

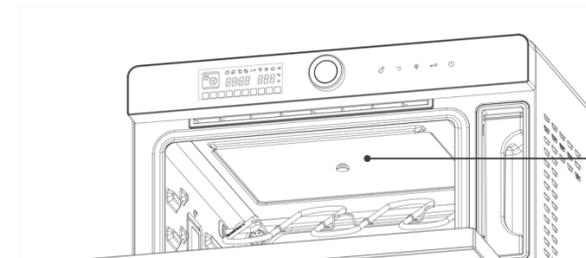
Cleaning and Maintenance

■ How to Lower the Upper Heater

1. Put your thumbs on heater's mounting stainless steel bracket (left and right side of the round nut). Push back gently towards the arrow position as shown below.



2. You can clean the top of the oven now (as shown in the diagram below).



3. After cleaning, gently press the upper heater backwards to snap into place.

Important:

1. Both thumbs and gentle force is required to press backwards for the steel bracket to easily lock into place.
2. Cleaning should only be carried out when the combi steamer is cool and the  Residual Heat Indicator icon is disappeared.

Others

Others

■ Troubleshooting

A. Possible Problems

	Problem	Cause	Solution
1	No Display	Combi steamer is not connected to power supply	Ensure it is connected to power supply
		Malfunction of power socket	Check if other electrical appliances work normally
		Power cords is not working	Contact after-sales service
2	Combi steamer is not working	Power supply plug is not connected correctly	Try to plug in the power supply again
		Oven door is not closed properly	Close the oven door again
		Water tank is not in a correct position	Put the water tank back correctly
		Circuit board is damaged	Contact after-sales service
		Child lock is enabled	Disable the child lock
3	Display is not working properly	Display is damaged	Contact after-sales service
		Circuit board is damaged	
4	Lots of Water or steam can be found during cooking	Oven door is not closed tightly	Close the oven door tightly again
		Door seal is damaged	Contact after-sales service
5	Oven light is not working	Light is damaged	Contact after-sales service
		Control board is damaged	
6	Fan motor fails to work properly	Fan motor is damaged	Contact after-sales service
		Control board is damaged	
7	Control panel is not working properly	Control panel is out of order	Contact after-sales service
		Control board is damaged	
8	No steam	Water tube is damaged	Contact after-sales service
		Water pump is damaged	
		Water tank is empty or not in place	
9	Water leakage	The water tank is not in a correct position	Fill the water tank and put it back correctly

B. Following conditions are normal

	Condition	Cause
1	Fame and smell can be detected during the first time of use	These are emitted by the protective oil and it is normal.
2	Noise can be heard using any steam related mode	This is normal during water pumping into machine for steaming.
3	Water condensation can be found around the ventilation vent or door	The combi steamer produces a large amount of steam under steam cooking mode. Most of the steam will be vented from the frontal ventilation and some condensation water will be found around the ventilation vent.
4	The fan continues to work after cooking is finished	The fan will continue to run for 3 minutes after each cooking mode for cooling purpose to discharge oven heat completely. It is normal.
5	White powder can be found around the air inlet	This is water scale. It is normal. If white powder (water scale) is detected, it is recommended to run the Descaling Mode for cleaning purpose.
6	Bottom and cavity of oven's color has yellowing.	Stainless steel will generate yellow marks when heated and not kept clean. It is recommended to clean the combi steamer after each use to avoid the yellowing issue caused.



Others

■ Product Specifications

Model	CS2322B / CS2322M
Rated Voltage and Frequency	220-240V~50/60Hz
Rated Input Power	2050W
Product Dimension (H x W x D)	405 x 530 x 457 mm
Cavity Dimension (H x W x D)	244 x 387 x 342 mm
Oven Capacity	32L
Net Weight	Approximately 25 kg

