

ROBAM



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KZTS-22-CT752
Combi Steam Oven

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Safety Precautions









In order to avoid any harm or property damage to the users and other persons, following distinctions and signs are specially given.


All these are the important notices concerned with safety, so please abide by these notices strictly. And, please use this product correctly on the premise that all the contents herein are understood fully.


Distinctions on contents made in accordance with extent of harm and damage



 Danger	Personal risk, serious injury or a fire may be very likely caused if this sign is neglected and the product is operated improperly.
 Warning	Personal risk, serious injury or a fire may be caused if this sign is neglected and the product is operated improperly.
 Notice	Personal injury or damage to objects may be caused if this sign is neglected and the product is operated improperly.


Signs of the behaviors that shall be paid attention to or that shall be prohibited


 Prohibited	 No open flames	 No touch	 No remove	 Abide by strictly	 To be grounded	 Electric shock danger	 Hot surface
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 **Warning** Please use this product strictly in accordance with contents of this Operation Manual. Our company is not reliable for any property loss or personal injury caused by improper using of this product.


 **Danger**

	Before disconnecting plug from the socket, you should grip the end of the plug. Be sure not to disconnect the plug with power wire in your hand, otherwise such dangers as electric shock, short out and fire may be caused.
	Be sure not to use a power socket which is loose or contacted poorly, otherwise such dangers as electric shock, short out and fire may be caused.


 **Danger**


 **Abide by strictly** The complete appliance shall be kept far away from heat sources and inflammables (e.g. gas and alcohol).


 **Abide by strictly** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.


 **Hot surface** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. When taking out foods after using, make sure to wear the high-temperature resistant protective gloves properly in order to avoid burns.


 **Warning**

 **Abide by strictly** 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.

 **To be grounded** Use a separate 10A or higher socket, and be sure not to connect several appliances to the same power socket at the same time, and make sure that the socket is grounded safely and effectively.

 **Abide by strictly** If the appliance functions improperly, make sure to disconnect it from the power and stop using immediately. And, be sure not to touch the appliance and that it is repaired by a professional.

 **Abide by strictly** Make sure the power cord is not damaged. When using the power cord, make sure that the cord is not bent, stretched, twisted or knotted. And, Be sure not to press or attack the power cord with weight.

 **Abide by strictly** In order to protect against, appliance must be kept in clean condition and the air passage must be kept unobstructed.

 **Warning**


Abide by
strictly

Hot air may come out when door of the appliance is opened after using, so please be sure not to stand too close to the appliance to avoid burns caused by the hot air.


Abide by
strictly

WARNING: Accessible parts may become hot during use. Young children should be kept away.


Prohibited

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


Prohibited

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.


Prohibited

Do not place the flammable substance (such as the smoke agent) inside or under the steam oven. When the appliance is in operation, do not spray smoke agent near the oven. Do not use appliance unattended.


Abide by
strictly


Disconnect the power supply when the appliance is not in use for long time.






Abide by
strictly


Be sure not to operate the appliance when any of your hand or foot is wet or your feet are bare.









Abide by
strictly

Improper use may result in water or gas leak. Contact the qualified service personnel for service.

 **Warning**

 Abide by strictly	Turn off the appliance immediately after using, otherwise the residual fat may cause a fire; in case the appliance is not to be used for an extended period of time, please cut off the power.
 Abide by strictly	Make sure to disconnect the electric oven from power before removing the fan guard. After cleaning, reset the guard properly to the original position in accordance with the Operation Manual.
 Abide by strictly	You should cut off the power before cleaning of the appliance and use a neutral detergent to clean it. Moreover, make sure to clean it with a soft piece of cloth, in order to prevent its surface from being scratched.
 Abide by strictly	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

 **Notice**

 Abide by strictly	If the appliance functions abnormally, please disconnect the power plug and power it on again.	 Abide by strictly	The internal grills and ovenware, etc. should be placed properly during using.
 Prohibited	The appliance cannot be used as an indoor heater.	 Abide by strictly	When the water in the drip tray is too excessive, adopt the absorbent cotton or cloth to absorb the water.
 Prohibited	The steam cleaner is not to be used.	 Prohibited	The appliance must not be installed behind a decorative door in order to avoid overheating.
 Abide by strictly	This appliance just for household use only.		

Product introduction

Dear users:

We take this opportunity to express our heartfelt thanks to you for your choosing of ROBAM brand Combi Steam Oven series products. We especially recommend that you shall read this Manual carefully before installing and using this product and keep it properly for later reference.

The company is a professional manufacturer of household appliances and kitchenware such as range hoods, all-in-one steaming and baking machines, gas stoves, disinfection cabinets, electric ovens, etc. The Robam brand all-in-one steaming and baking machine adopts advanced design concept, paying attention to overall design and optimizing modeling. It has the advantages of health, environmental protection, energy saving, etc.

This appliance is classified as class I appliance, It must be grounded when in use.

※The pictures of the products in this manual are for reference only, and the products are subject to the actual objects. The company's products continue to improve, and changes in content due to product improvement will be made without prior notice.

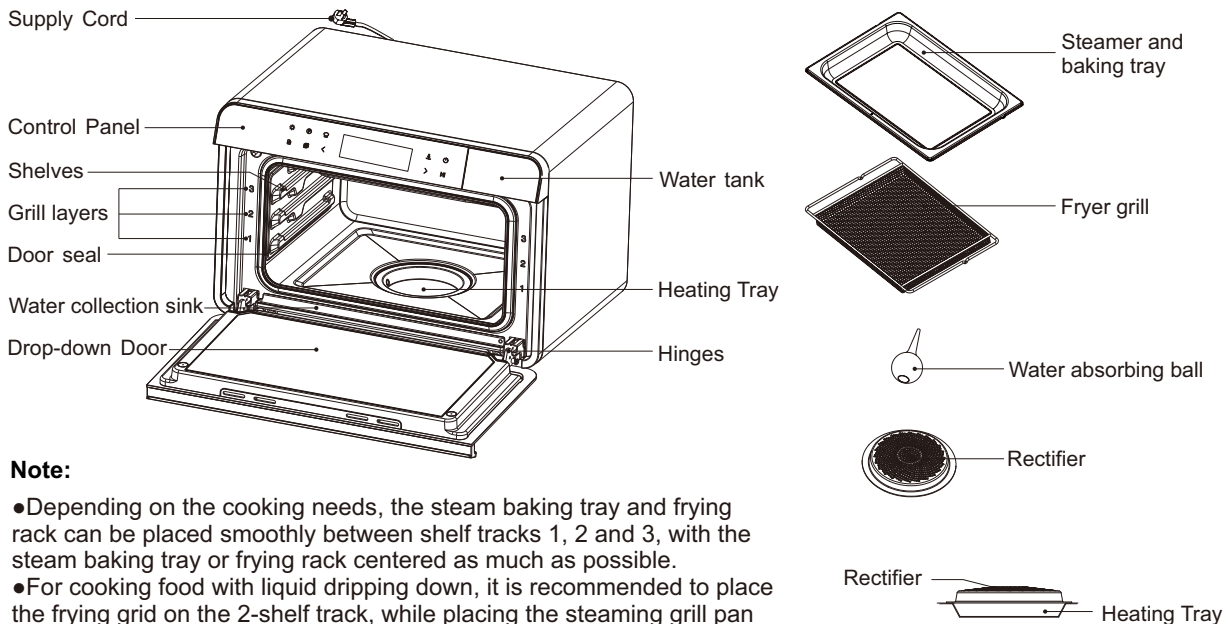
Important Information

Packaging of Combi steam oven

Please dispose these packaging materials in an environment-friendly way, in order to keep a good environment.

Be sure not to allow children to play with the packaging materials (e.g. plastic film and carton box, etc.), otherwise it would lead to suffocation accident. So, please keep children away from the packaging materials.

Product Structure



Note:

- Depending on the cooking needs, the steam baking tray and frying rack can be placed smoothly between shelf tracks 1, 2 and 3, with the steam baking tray or frying rack centered as much as possible.
- For cooking food with liquid dripping down, it is recommended to place the frying grid on the 2-shelf track, while placing the steaming grill pan on the 1-shelf track.
- frying grids are recommended for steamed food, placed on the 2-shelf track.
- For cooking pastries it is recommended to use the fryer grill, placed on the 1-shelf rail, with a temperature of 150°C recommended.

When using the steam mode with the frying, it is necessary to place the fairing on top of the heating plate as shown in the diagram.

Technical Parameters of the Product

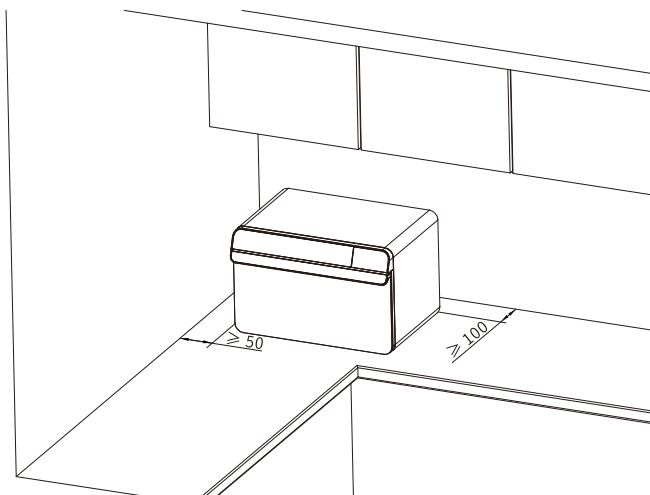
Model	KZTS-22-CT752
Rated Voltage	220-240V ~
Rated Frequency	50-60Hz
Rated Power	2100W
Capacity	22L
Net Weight	19kg
Dimensions(mm) W × H × D	530 × 360 × 400

List of Accessories

S/N	Name	Quantity
1	User Manual	1Pcs
2	Steamer and baking tray	1Pcs
3	Fryer grill	1Pcs
4	Descaling agent	1Pcs
5	Water absorbing ball	1Pcs
6	Rectifier	1Pcs

Installation Instructions

On the countertop, place the steam baking and frying machine smoothly according to the schematic diagram, paying attention not to tilt the placement, the specific position as shown on the right. (Unit: mm)



Installation requirements.

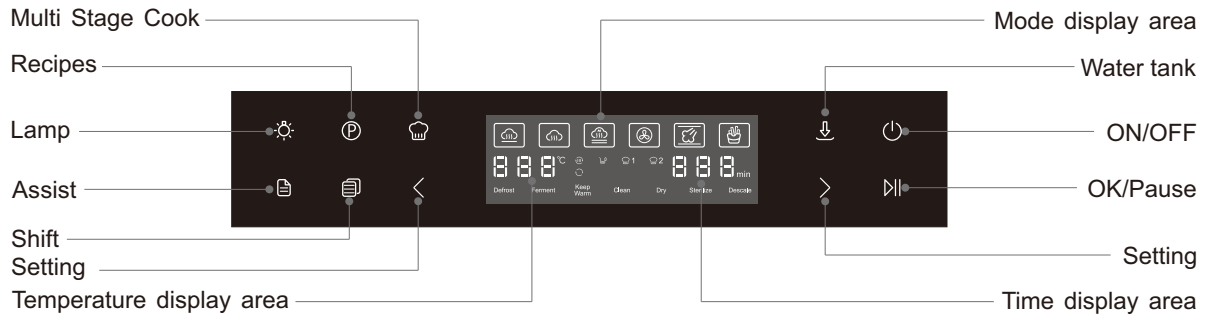
The countertop where the appliance is placed must be level.

Power requirements.

- The circuit must be equipped with the appropriate cut-off and protection devices, connecting power plugs and sockets should be the same type and comply with the relevant local regulations.
- Power cord connection must be convenient to ensure that the appliance can be disconnected from the power supply at any time after installation. Use 10A socket alone, do not use the same electrical socket with several appliances at the same time, and ensure that the socket is safe and effective grounding. If there are other electrical appliances in the vicinity, please make sure the installation distance is more than 100mm.

Operation Instructions

Introduction to Control Panel

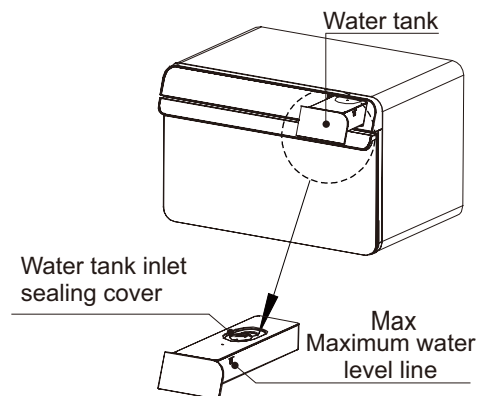


Pre-use instructions

When the new product is used for the first time, because the evaporation of the protective coating of the heating element will produce odor, so in the case of ensuring good ventilation around the product, fill the tank with water, select the multi-segment mode work, set fresh steam 20 minutes, wind roast 30 minutes (refer to the multi-segment setting method), the end of work to wait for the machine to cool down, use a moist rag to wipe the inner liner clean. Subsequent cooking can be carried out normally, the product is odorless.

Water tank filling and installation precautions:

- ① in the power-on state, press “↓” key, the water tank automatically popped up, take out the water tank (as shown above).
- ② check whether the water tank is clean before use, or whether there are foreign objects blocking the water inlet, such as odor or dirt, please promptly clean, do not clean with boiling water.
- ③ open the water tank inlet sealing cover to add water to the tank, add water do not exceed the maximum water level line.
- ④ Push the water tank into the tank tank after adding water, the tank will be pushed into place, there will be a chirping prompt.



Note:

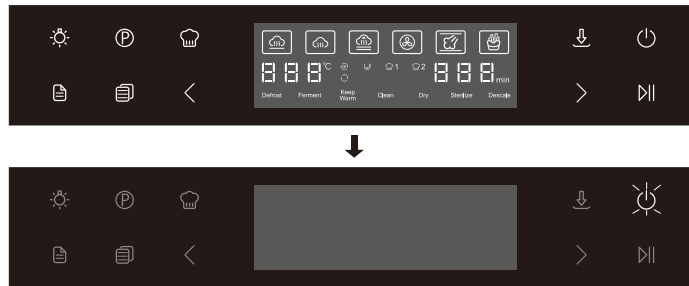
- It is forbidden to add boiling water into the water tank to avoid deformation of the tank and damage to the machine;
- When there is water shortage, the display will show “⌂” flashing to remind users;
- In the working state, the water tank is not identified, the water tank is not installed or not installed in place, the display will show “⌂” flashing to remind the user.

Warm tip: When the product is in use, we recommend that you open the hood.

Using Methods

1. Power on

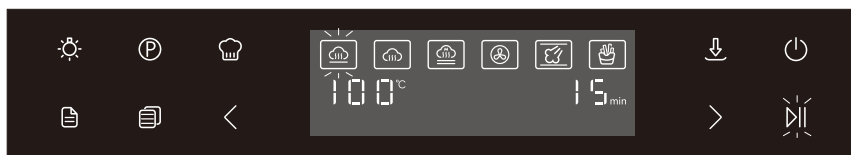
Turn on the power, a beep sound, all lights on. After a few seconds, the “⏻” key flashes, the rest of the lights go out, and enter the standby state.



Note: If there is no operation within several minutes, enter the shutdown state, all the lights go out, long press “⏻” key to enter the power on state.

2. Turn on

Long press the “⏻” key to turn on the power and enter the default mode.



3. Choose a cooking method

Users can choose different modes to cook food according to their needs.

Steam mode / baking mode

Steam mode: nutritious steam, fresh steam, high temperature steam. Baking mode has : wind baking, humidifying baking, air frying.

- ① In the mode selection status, press “<” or “>” key to select the desired mode, the selected mode icon flashes;
- ② if you need to adjust the cooking temperature or time, then press “⊞” key to switch to the temperature or time display area, and then press “<” or “>” key to adjust;
- ③ after the setting is complete, press “▶||” key to start, automatically enter the preheat mode, when the preheat temperature is reached beep, press “▶||” to pause, at this time the food into the inner cavity, and then press “▶||” key to start, when the work is completed, the buzzer beeping prompt.



Note:

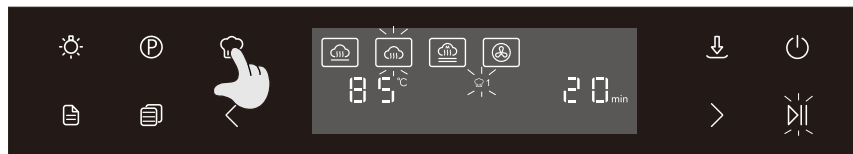
- If there is no need to adjust the temperature and time, after the mode selection, you can directly press “▶||” key to start.
- Set the cooking temperature and time, users can adjust the temperature and time according to the cooking reference table, also according to personal taste and cooking experience.
- In the process of temperature and time adjustment, long press “<”, “>” key for continuous decreasing or increasing;
- Press “☰” key to cycle switch mode display area, temperature display area, time display area;
- With cooking memory function, in the state of unplugged, the last working cooking mode can be remembered when the power is turned on again (multi-stage mode cannot be remembered).
- After using the steam mode, it is recommended to use an absorbent ball to suck up the remaining water in the heating plate.

Multi-stage mode

In order to meet the diversified taste of users, the special multi-stage mode can set two different modes for cooking food.

For example: the first segment select fresh steam

Press “☁” key to enter the multi-stage cooking setting, then press “<” or “>” key to select fresh steam mode, if you need to adjust the cooking temperature and time, then press “☰” key to switch to the temperature or time display area, and then press “<” or “>” key to adjust. After setting, then press “☁” key to complete the first section setting and enter the second section of cooking mode setting;



For example: the second segment selects wind roast

Press “<” or “>” key to select the second air baking mode, if you need to adjust the cooking temperature and time, press “☰” key to switch to the temperature or time display area, then press “<” or “>” key to adjust. Press “▶||” key to start after setting is finished.



Note:

- Press “☰” key again to exit multi-segment after the second segment setting is completed.
- Multi-segment can choose nutrition steaming, fresh steaming, high temperature steaming, wind baking;
- Multi-segment can pause, you can adjust the temperature and time of the current mode, pause state press “☁” key to exit multi-segment.

Recipe

Built-in 30 automatic recipes, one key cooking, convenient and quick.

Press “📖” key to enter the recipe;

Press “<” or “>” key to select the desired recipe, correspondence as table;

Press “☰” key to flash the time display area, then press “<” or “>” key to adjust the working time within a certain range.

Finally, press “▶||” key to start and begin cooking.





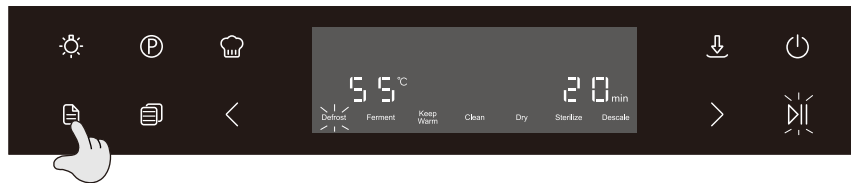
Note: Some recipes need to take the food out of processing in the middle of the recipe, the machine will chirp to remind the user.

P01 Steamed Middle Eastern Abalone	P11 Steak with Plum Sauce	P21 Low-calorie Potato Wedges
P02 Stewed Bird's Nest	P12 Steamed Fish with Lime	P22 Healthy Chicken Nuggets
P03 Hong Kong Style Steamed Milk Egg Pudding	P13 Chicken Steamed with Caterpillar Fungus Flowers	P23 Crispy Fried Milk
P04 Donkey-hide Gelatin	P14 Steamed Yangcheng Lake Hairy Crab	P24 Low-calorie King Oyster Mushrooms
P05 Steamed Buns with Crab Meat	P15 Oysters with Garlic Sauce	P25 Beef Kebabs with Capsicums
P06 Steamed Eggs with Scallops	P16 Colorful Toast Cakes with Roasted Eggs	P26 Roasted Lamb Chop with Rosemary
P07 Cantonese Style Steamed Chicken Feet	P17 Roast Chicken Wings with Lemon	P27 Grilled Baysalt Saury
P08 Pearl Meatballs	P18 Slow Roasted Prime Ribs	P28 Grilled Basa
P09 Steamed Prawns with Black Pepper	P19 Fruity Roasted Chicken	P29 Mashed Potato Baked with Cheese
P10 Purple Sweet Potato Strawberry Daifuku	P20 Thin Bottom Cheese Pizza	P30 Slow Roasted Steak in Low Temperature

Auxiliary mode



Auxiliary modes are: defrost, ferment, keep warm, clean, dry, sterilize, descale.

Press “” key, then press “<” or “>” key to select the desired mode, the selected mode flashes, after the selection is completed, press “” key to start, when the work is finished, the buzzer beeps to indicate.




Note: Keep warm mode can not adjust the time, cleaning, drying, sterilization, descaling mode can not adjust the temperature and time; it is recommended to use the drying mode, open the door to dry better; descaling agent please pour into the heating plate.


Adjust settings

In the working process, if you want to change the set mode, temperature and time, please press “” key first to stop working, in the adjustable state, at this time you can reset the mode, temperature and time, after the adjustment is complete, then press “” key to start working.

Light used

In the power on state, you can press “” key to turn on the lighting, and then press this key to turn off the lighting, if not, it will go off automatically after several minutes.

Power-off







- ① When the work is finished, the buzzer beeping prompt, enter the standby state;
- ② Standby state, the state without any operation, automatic shutdown after a few minutes;
- ③ In the working process, long press “” key, directly stop heating, enter the shutdown state.

Note:




If the internal temperature of the product is too high, the cooling fan will delay for a period of time and then stop running, which helps to extend the life of the machine;

In order to shorten the heat dissipation time, it is recommended to open the product door completely when heat dissipation.




Mode Menu

Mode	Default working temperature (°C)	Default working time (min)	Temperature range (°C)	Time range (min)
 Delicate	100	15	30-100	1-180
 Tender	85	20	80-95	1-180
 Rich	120	30	101-150	1-180
 Convection	200	30	35-230	1-120
 Steam baking	200	30	35-230	1-120
 Air Fry	160	30	35-200	1-120
Defrozen	55	20	40-60	1-180
Ferment	35	40	30-45	1-180
Warm	60	120	60-80	/
Cleaning	/	10	/	/
Drying	/	10	/	/
Sterilization	100	30	/	/
Descaling	/	20	/	/

Cooking Reference Table 1

Mode	Food	Cooking layer position	Temperature (°C)	Cooking time (min)	Remarks
 Delicate	Chicken nuggets	1	100	22	Approx. 1000g
	Meat rounds	1	100	20	Approx. 40g/pc, total 14pcs
	Pieces of meat	1	100	35	Approx. 500g
	Sweet Potato	1	100	55	Approx. 1000g, 5pcs in total
	Corn	1	100	30	Approx. 1700g, 5 pieces in total
	Rice	1	100	35	Rice 300g, rice to water ratio 1:1.4
	Handmade steamed buns	1	100	20	80g/pc, 8pcs in total
	Frozen dumplings	2	100	15	Whole plate 1 plate
 Tender	Egg custard	1	95	20	3 eggs, ratio of egg to water 1:2
	Bright shrimp	1	90	8	Approx. 500g
	Hairy crab	1	95	17	About 100g/each, 10 in total
	Perch	1	95	10	Approx. 500g
 Rich	Spare Ribs	1	120	25	About 500g, chopped
	Phoenix claw	1	120	40	Approx. weight 900g
	Silver fungus	1	110	100	Dried silver fungus about 15g

Cooking Reference Table 2

Mode	Food	Cooking layer position	Apparatus used	Temperature (°C)	Cooking time (min)	Remarks
 Air Fry	French fries	2	Frying net rack + steam baking pan	180-200	14-20	Frozen French fries approx. 250g
	Chicken Rice Flower	2	Frying net rack + steam baking pan	185-200	16-25	Frozen chicken rice about 400g
	Fried Fresh Milk	1	Frying net rack + steam baking pan	135-150	10-20	About 500g of pure milk
	Apricot mushroom	1	Frying net rack + steam baking pan	170-190	24-36	About 700g of apricot mushrooms
 Convection	Kebabs	2	Frying net rack + steam baking pan	180-200	12-20	10 skewers of meat
	Chicken Wings	1	Frying net rack + steam baking pan	180-200	20-25	About 15 pieces
	Whole chicken	1	Frying net rack + steam baking pan	150-165	40-60	About 1200g
	Cookies	1	Fryer grill	140-165	20-40	Whole plate 1 plate
	Egg Tart	1	Fryer grill	180-200	15-25	Egg tart 15 pieces
	Heavy cupcake	1	Fryer grill	160-180	20-40	About 8 pieces
	Pizza	1	Fryer grill	170-190	10-18	8 inch pizza
 Steam baking	Sweet Potato	1	Fryer grill	200-230	40-60	Approx. 900g
	Fish	1	Frying net rack + steam baking pan	210-230	14-22	About 350g, 4 pieces
	French lamb chops	1	Frying net rack + steam baking pan	190-210	25-40	About 600g, total 6 pieces

Note: The above table of food baking temperature, time is for reference only, food in the baking process, users can adjust the baking temperature, time, baking layer according to personal taste and baking experience; before baking food, the need to marinate food users can use the modulated ingredients marinated for about 30-40 minutes, so that the food can be more flavor; baking process for uniform heat, it is recommended to turn the food.

Common Baking Symptoms and Remedies

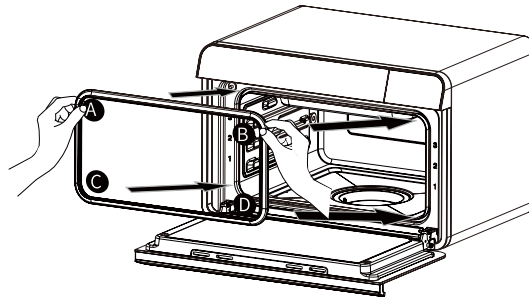
Symptoms	Possible Causes	Remedies
Baking is uneven	*Incorrect baking layer position *Food not placed in the center of the steam baking tray *Incorrect function selection	*Select the appropriate baking layer position *Place the food in the center of the steamer tray *Correct function selection
Upper surface color or bottom color of the baked foods is burned	*Incorrect function selection *Food is not of the same size or not evenly distributed *Baking temperature is too high *Baking layer position too high or too low *Appliance door opened too many times during baking	*Correct function selection *Food is cut evenly and placed evenly on the steam tray *Reduce the temperature *Change the position to a lower or higher layer *Bake at least half the time before opening the door once
The baked cake has cracks or thick crust	*The baking time is too long *Baking temperature is too high *Bake recipe or preparation method is incorrect *Selected container is improper	*Adjust the baking time *Lower the temperature *Adjust recipe and adopt correct preparation methods *Replace with a proper container
The baked foods are light-colored or under-baked	*Baking temperature is too low *Baking time is too short	*Adjust the baking temperature *Extend the baking time

Maintenance and Care

The appliance should be cleaned after each use to prevent fat and grease from forming a lacquer-like accumulation layer that is difficult to clean; steam baking trays, etc. must be cleaned to avoid the accumulation of fat that could trigger a fire; meat can be wrapped in aluminum foil for cleaning when baking.

1. Inner cavity: clean with warm water, do not use corrosive and abrasive cleaning agents to clean. Difficult to remove stains can be cleaned with nylon brush or neutral detergent, do not scrub with wire balls. The cleaning agent inside the cavity must be cleaned without residue, and wipe dry with a rag after cleaning to keep the cavity dry.
2. Glass panel: The glass surface on the door and control panel should be cleaned immediately as soon as it is dirty, firm dirt can be cleaned with neutral detergent, not with wire balls, wipe dry with a rag after cleaning.
3. it is recommended that after each use, remove the water tank to pour out the water to avoid the odor over time.
4. after use must be timely to collect water in the tank to clean up the water to prevent water overflow.
5. the door seal installation method, hands pinch to the door seal on the left and right two A, B semicircular corner, align the front plate on the semicircular corner of the groove, press into; and then the lower left and right two C, D semicircular corner, align the front plate on the lower semicircular corner of the groove, press into; and then press the four sides completely into the groove, press into ensure that flat, no wrinkles, no gaps.

Maintenance diagram



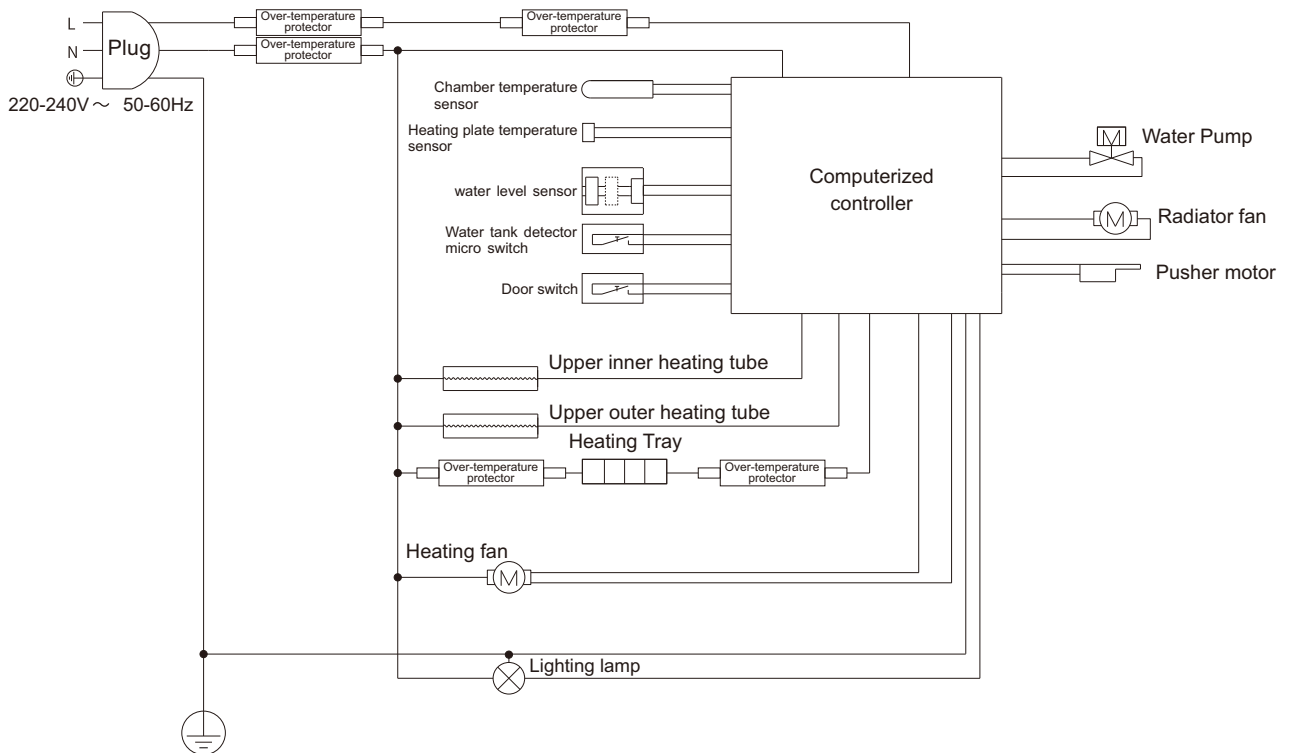
Common Faults and Fault Dropping

The following table lists common faults. Please confirm and handle them according to the listed instructions. If the fault cannot be handled or the cause cannot be confirmed, please contact the local dealer or after-sales service center. For the sake of your safety, we specially remind you not to disassemble and repair it yourself.

Faults	Possible Causes	Fault Dropping
Can not work	Power cut off, or power plug was not plugged in	Make sure the power is on, or try to plug in again
The display is not bright	Power failure or computer board failure	Check the power supply or ask a professional to repair it
The lights are not on	Power failure or bulb failure	Check the power supply or ask a professional to repair it
There is leakage of air and water at work	The door is not tightly closed, the door seal is not in place or the door seal is damaged	Check the door closure, reinstall the door seal or contact professional maintenance personnel

Failure phenomenon	Reason	Processing method
The display shows “water tank is short of water”	The water tank is short of water or the water level detection switch and water pump fail	Add water or contact professional maintenance personnel
	Not identified to the water tank, the water tank is not installed or not installed in place	Correctly install the water tank, if the installation is still flickering Please contact professional maintenance personnel
The temperature cannot rise	Heating plate, heating tube, computer board, temperature sensor failure	Please contact professional maintenance personnel
Water tank can not be popped	Pusher motor failure, computer board failure	Please contact professional maintenance personnel
The display shows E5-1	The temperature sensor of the box is faulty, the computer board is faulty	Please contact professional maintenance personnel
Display shows E5-2	Heating plate temperature sensor failure, computer board failure	Please contact professional maintenance personnel
Display shows E6	Communication failure (display board connection line abnormal), computer board failure	Please contact professional maintenance personnel

Electrical Schematic Diagram



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