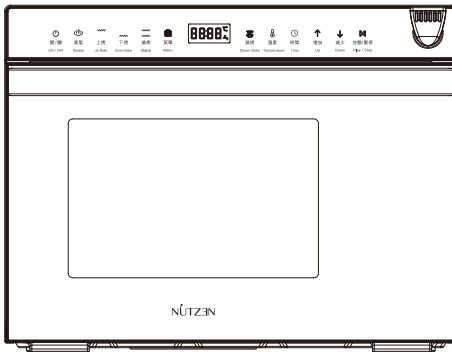


# NÜTZEN

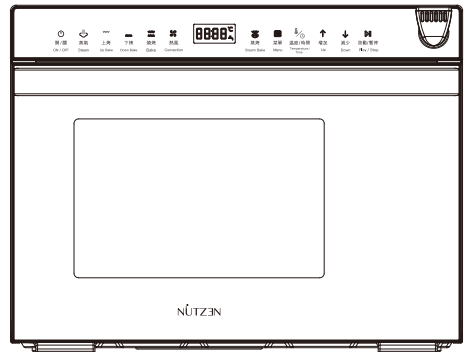
GERMAN  
PERFORMANCE

Manual

說明書



*NSN-280*



*NCS-2800P*



28升多功能蒸焗爐

Multifunction Steam Oven

KITCHEN REVOLUTION, TECHNOLOGY INNOVATION

請妥善保管本使用說明書

使用前請參照型號詳細閱讀使用說明書

請仔細閱讀本使用說明書，正確使用本產品。

產品以實物為準，如有變更，恕不另行通知。

Please keep the instruction for use properly.

Please read the instruction for use carefully according to the model before use.

Please read the instruction for use carefully for correct use of the product.

The product should be subject to the real object and no further notice will be given for any change.

1.....	產品規格表
1.....	使用注意事項
2.....	產品功能及各部件名稱
5.....	產品使用說明
10.....	清潔和保養
11.....	常見故障說明
12.....	電路原理圖
13.....	Product Specification
13.....	Precaution for use
14.....	Description of product function and component name
17.....	Description for use of the product
20.....	Cleaning and maintenance
21.....	Common failure and handling method
22.....	Circuit diagram

本產品不能通過外置定時器或分離式遙控系統進行操作。

本產品用於家用和類似應用場合，如：

- 商店，辦公室和其他工作環境中的員工廚房區域;
- 農場;
- 客戶在酒店，氣車旅館和其他住宅型環境中;
- 住宿包含早餐型的環境。

This appliance is not intended to be operated by means of an external timer or separate remote-control system.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## 使用前應先檢查

1. 先確定電源電壓是否與本產品額定電壓相符：電源插座是否能承受本產品的正常負荷；電源插座是否有可靠的接地裝置。
2. 在平整牢固的可承面上放置本產品，並盡可能靠近電器插座
3. 遠離火源，發熱的家用電器和易燃物品。
4. 放置在小孩不能觸摸及拉扯電源線的地方，以免燙傷或觸電。
5. 本產品不適合身體、感官或精神能力下降，缺乏經驗和知識的人(包括兒童)使用，除非他們已經對負責其安全的人員使用本產品進行監督或指導。
6. 清潔前，請先將插頭拔掉。

1. Before inserting the main plug into the socket, check whether voltage and current rating of the supply line are in compliance with the rated electric parameter shown on the label. Don't overload electrical outlets, never plug too many appliances into the same outlet and make sure you are using the proper fuses.
2. Please operate the appliance on a firm and level desk or floor.
3. Keep the appliance away from flammable and explosive items; never use the appliance in an environment with of flammable gas and/or powder. Keep it away from any sources of heat like fire.
4. Keep the appliance out of the reach of children to reduce the risk of fire and avoid accidents such as electric shock and injury.
5. The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless given the supervision or instruction concerning the use of the appliance by a person held responsible for their safety.
6. Unplug the appliance before cleaning.

# 產品規格表

## 1. 產品規格

序號	名稱	內容
1	型號	NCS-2800P, NSN-280
2	額定電壓及額定頻率	220~240V/50Hz
3	額定輸入功率	2000W
4	外形尺寸 (闊×高×深)	(NCS-2800P) 495x380x472(mm)連手柄 (NSN-280) 495x380x380(mm)連手柄
5	額定容量	28L
6	水箱容積	1.3L
7	淨重	(NCS-2800P) 16 Kg (NSN-280) 14.5 Kg

注意：因產品改進和技術更新，參數如更改，請以產品的功率貼為準，恕不另行通知。

## 使用注意事項

### 2. 使用前請詳細閱讀「說明書」全部內容。

- 本蒸焗爐專為家庭加熱及烹調食物而設計，故不適用於其它工商用途。
- 蒸焗爐出廠前經過100%通水、通電檢測，內腔如有水漬痕跡，為正常現象。
- 警告：只有在已經提供充分的指導以至於兒童能夠採用安全的方法使用蒸焗爐，並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用蒸焗爐。
- 警告：烹調前最好把水注至水箱最大刻度處，把水箱充分插入到固定到位，並確保安裝到位，以免蒸焗爐工作時由於水箱插不到位導致缺水。
- 警告：烹調過程中盡量不打開爐門，以免蒸氣流失，影響烹調效果。
- 警告：烹調過程中因需要翻轉食物或其它需要必須打開爐門時，請兒童或用戶身體部位(特別是臉部)不要靠近開門縫處，以免蒸氣燙傷。
- 從蒸焗爐內提取食物和器皿時，應當戴上隔熱手套，以免高溫燙傷。
- 不要用蒸焗爐儲存任何物品。

- 加熱過後的奶瓶和嬰兒食品罐應經過攪拌或搖動，餵食前應檢查瓶內食物的溫度，避免燙傷。
- 警告：除有資格的維修人員外，其他人來執行檢修操作都是危險的。
- 警告：如果爐門或爐門密封圈損壞，在修好之前不要使用。
- 警告：如果電源軟線損壞，為了避免危險，必須由製造廠、其維修部或類似的專業人員更換。
- 警告：在蒸焗爐使用過程中，其易觸及部件會變得很熱，請勿觸碰，以免燙傷。
- 警告：在蒸焗爐使用過程中，後排氣口會有高溫蒸氣排出，不要把身體任何單位致於後排氣口處，以免燙傷。
- 烹調結束後，等待三十分鐘，使爐體冷卻再清潔蒸焗爐。
- 電源連接的插座和電路必須可靠接地，並保證產品安裝後能夠完全斷開本機的電源連接，必須有專業人員安裝。
- 體能弱反應遲緩或有精神障礙者（包括兒童）必須在對其負有安全負責者的指導或幫助下安全使用本產品。
- 防止兒童玩耍本產品。
- 蒸烤爐不能在外接定時器或者獨立的遙控控制系統方式下運行。
- 使用完後，請關閉器具並拔掉電源插頭。
- 蒸烤爐使用過程中，四周需保持至少10cm的距離空間。

## 產品功能說明及各部件名稱

### 3.1 控制面板、顯示屏介紹

#### NCS-2800P













#### NSN-280

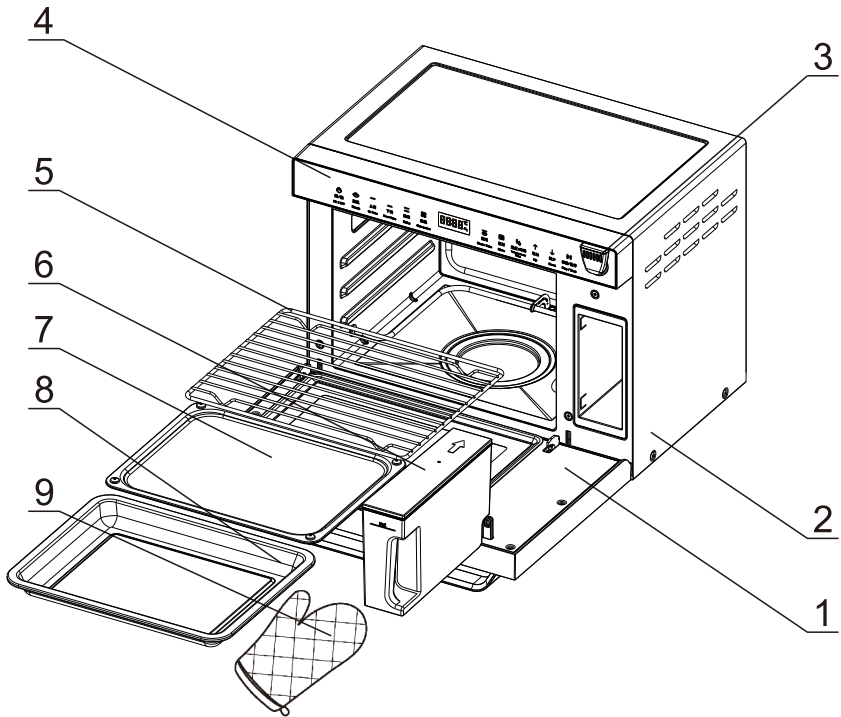


# 產品功能說明及各部件名稱

## 3.2 控制面板、顯示屏介紹

圖標	名稱	功能介紹
	「電源開關」按鍵	1. 開啓和關閉操作面板電源。 2. 取消當前設置。
	「純蒸」按鍵	1. 選擇「純蒸功能」 2. 配合“↑↓”、“▶  ”使用。
	「上烤」按鍵	1. 選擇「上烤功能」 2. 配合“↑↓”、“▶  ”使用。
	「下烤」按鍵	1. 選擇「下烤功能」 2. 配合“↑↓”、“▶  ”使用。
	「燒烤」按鍵	1. 選擇「燒烤功能」 2. 配合“↑↓”、“▶  ”使用。
	「熱風」按鍵	1. 選擇「熱風功能」 只適用於NCS-2800P 2. 配合“↑↓”、“▶  ”使用。
	顯示屏	 1. 顯示時間及溫度;
		 2. 溫度顯示圖標;
		 3. 缺水顯示圖標;
	「蒸烤」按鍵	1. 選擇「蒸烤功能」 2. 配合“↑↓”、“▶  ”使用。
	「菜單」按鍵	1. 菜單功能。菜單代碼：01 ~ 50; 2. 配合“↑↓”及“▶  ”使用。
	「溫度/時間」按鍵	1. 顯示當前溫度; 2. 與“↑↓”配合使用可以改變烹飪溫度。 3. 顯示當前時間; 4. 與“↑↓”配合使用可以改變烹飪時間。
	「增加」按鍵	1. 選擇不同工作模式; 2. 增加溫度或時間的數值。
	「減少」按鍵	1. 選擇不同工作模式; 2. 減少溫度或時間的數值。
	「自動/暫停」按鍵	1. 啓動烹飪程序; 2. 暫停正在進行的烹飪程序; 3. 取消烹飪程序;

### 3.3 產品各部件名稱








編號	部件名稱	功能簡介
1	爐門組件	關門後機器才能工作、密封、隔熱、觀察烹飪食物狀態。
2	整機機身	提供蒸汽、密封、隔熱作用。
3	排汽口	用於排出腔體多餘水蒸汽。
4	控制面板	啓動機器、調整烹飪時間及溫度。
5	烹飪網架	盛放要烹調的食物或者器皿。
6	水箱組件	裝水，給蒸烤爐提供水源。
7	接油盤	接住烹飪時食物析出的油脂。(僅燒烤使用)
8	蒸盤	盛放要烹調的食物。(僅蒸汽功能使用)
9	手套	取出烹飪後的食物，防止燙傷。

# 產品使用說明

## 操作方法

### 4.1 首次通電:

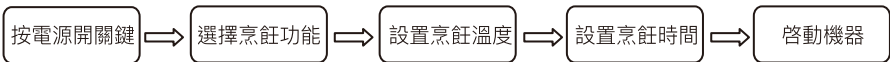
4.1.1 插上電源，電源圖標 “” 閃爍，按電源圖標 “” 電源圖標 “” 燈為亮3分鐘後熄滅，蜂鳴器發出「DE」一聲，所有按鍵圖標常亮，以及顯示屏 “” 圖標中的 “” 都常亮，並進入操作模式狀態;

4.1.2 處於待機狀態如果3分鐘沒有進行下一步操作，自動轉為節能狀態，電源指示燈 “” 會熄滅，所有按鍵圖標以及顯示屏圖標全部熄滅;

4.1.3 當選擇某一項功能時，被選定那一項功能按鍵圖標閃爍，其它按鍵圖標常亮;

### 4.2 開機方法:

#### 方法一:







#### 方法二:



(備注:啟動後機器為默認溫度及時間在工作)

### 4.3 “” — 「蒸汽」功能按鍵:





按 “” 電源開關鍵，顯示屏上 “8888” 點亮，選擇 “” 蒸氣功能；再選擇 “” 功能按鍵，按 “↑” 增加功能或者 “↓” 減少功能，調整烹調溫度；再次選擇 “” 功能按鍵，按 “↑” 增加功能或者 “↓” 減少功能，調整烹調溫度；再按 “▶||” 啟動/暫停鍵，機器啟動。

### 4.4 “” — 「上烤」功能按鍵:


按 “” 電源開關鍵，顯示屏上 “8888” 點亮，選擇 “” 上烤功能；再選擇 “” 功能按鍵，按 “↑” 增加功能或者 “↓” 減少功能，調整烹調溫度；再次選擇












# 產品使用說明

- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再按
- "  " 啟動/暫停鍵，機器啟動。










## 4.5 " " — 「下烤」功能按鍵：

- 按 "  " 電源開關鍵，顯示屏上 " 88:88 " 點亮，選擇 "  " 下烤功能；再選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再次選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再按
- "  " 啟動/暫停鍵，機器啟動。










## 4.6 " " — 「燒烤」功能按鍵：

- 按 "  " 電源開關鍵，顯示屏上 " 88:88 " 點亮，選擇 "  " 燒烤功能；再選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再次選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再按
- "  " 啟動/暫停鍵，機器啟動。




## 4.7 " " — 「熱風」功能按鍵（只適用於 NCS-2800P）：

- 按 "  " 電源開關鍵，顯示屏上 " 88:88 " 點亮，選擇 "  " 熱風功能；再選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再次選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再按
- "  " 啟動/暫停鍵，機器啟動。


## 4.8 " " — 「蒸烤」功能按鍵：

- 按 "  " 電源開關鍵，顯示屏上 " 88:88 " 點亮，選擇 "  " 蒸烤功能；再選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再次選擇
- "  " 功能按鍵，按 "  " 增加功能或者 "  " 減少功能，調整烹調溫度；再按
- "  " 啟動/暫停鍵，機器啟動。


## 4.9 " " — 「設置烹飪溫度/時間」功能按鍵：

- 按 "  " 顯示屏上 " 888°C " 點亮，然後按 "  " 增加功能或者 "  " 減少功能，進行調整烹調溫度。溫度範圍：

# 產品使用說明

蒸汽:40~115°C, 按 "↑、↓" 一次加減5°C, 長按 "↑、↓" 溫度連加或者連減。  
上烤:120~180°C, 按 "↑、↓" 一次加減5°C, 長按 "↑、↓" 溫度連加或者連減。  
下烤:100~150°C, 按 "↑、↓" 一次加減5°C, 長按 "↑、↓" 溫度連加或者連減。  
燒烤:40~230°C, 按 "↑、↓" 一次加減10°C, 長按 "↑、↓" 溫度連加或者連減。  
蒸烤:120~230°C, 按 "↑、↓" 一次加減10°C, 長按 "↑、↓" 溫度連加或者連減。  
熱風:40~230°C, 按 "↑、↓" 一次加減10°C, 長按 "↑、↓" 溫度連加或者連減。  
再次按  顯示屏上 "8888" 點亮, 然後按 "↑、↓" 進行加減時間控制。  
時間設置:1~30分鐘, 每按 "↑、↓" 一下加減1分鐘; 30~95 分鐘, 每按 "↑、↓" 一下加減5分鐘。  
長按 "↑、↓" 時間連續增加或者減少時間。

## 4.10 " — 「菜單」功能按鍵:

按 "⏻" 時, 顯示屏 "8888" 點亮, 選擇菜單按鍵 , 顯示屏 "8888" 點亮, 按 "↑" 增加功能或者 "↓" 減少功能, 選中01~50中的任一代碼, 再按 "▶||" 啓動/暫停鍵, 機器啓動。

菜單代碼對應的菜單如下表所示:

菜單代碼	菜單名稱	功能	溫度 (°C)	默認(烹飪)時間/ 調整範圍(min)	備注
01	清蒸桂魚	純蒸	100°C	16min	
02	蒸雞蛋羹	純蒸	95°C	20min	
03	紅薯飯	純蒸	100°C	30min	
04	清蒸時蔬	純蒸	100°C	20min	
05	蒸點心	純蒸	100°C	15min	
06	原汁蒸肉蟹	純蒸	105°C	25min	
07	燉燕窩	純蒸	105°C	60min	
08	焗戚風蛋糕	燒烤	130°C	55min	
09	烤紅薯	燒烤	200°C	50min	
10	PIZZA	燒烤	180°C	20min	
11	烤牛排	燒烤	230°C	25min	
12	烤全雞	燒烤	230°C	50min	

## 產品使用說明

菜單代碼	菜單名稱	功能	溫度 (°C)	默認(烹飪)時間/ 調整範圍(min)	備注
13	蒸烤香腸	蒸烤	230°C	13min	
14	蒸烤雞腿	蒸烤	230°C	30min	
15	蒸烤五花肉	蒸烤	230°C	18min	
16	豉汁蒸排骨	純蒸	115°C	20min	
17	肉碎蒸豆腐	純蒸	100°C	18min	
18	雪耳蓮子羹	純蒸	100°C	60min	
19	粉蒸肉	純蒸	100°C	60min	
20	鮮蝦玉子豆腐	純蒸	100°C	12min	
21	清味茄子	純蒸	100°C	25min	
22	百合燉雪梨	純蒸	100°C	60min	
23	粉絲蒸扇貝	純蒸	100°C	12min	
24	蒜香蒸南瓜	純蒸	100°C	25min	
25	蒸海蝦	純蒸	100°C	12min	
26	焗曲奇	燒烤	150°C	25min	
27	焗蛋糕卷	燒烤	130°C	40min	
28	焗椰蓉小麵包	燒烤	140°C	40min	
29	烤粟米	燒烤	180°C	25min	
30	烤花生米	燒烤	180°C	30min	
31	烤排骨	燒烤	230°C	30min	
32	烤肉串	燒烤	230°C	25min	
33	烤雞翼	燒烤	230°C	30min	
34	木瓜蔬果蒸飯	純蒸	100°C	50min	
35	糯米排骨	純蒸	115°C	50min	
36	清蒸絲瓜蝦仁	純蒸	100°C	15min	
37	雙色蒸魚頭	純蒸	105°C	20min	
38	蒸魚片	純蒸	100°C	12min	
39	檸檬瑪德琳	燒烤	150°C	25min	
40	蒸肉餅	純蒸	115°C	25min	
41	榨菜蒸肉片	純蒸	115°C	20min	
42	香菇蒸雞	純蒸	115°C	25min	

# 產品使用說明

菜單代碼	菜單名稱	功能	溫度 (°C)	默認(烹飪)時間/ 調整範圍(min)	備注
43	香芋扣肉	純蒸	115°C	60min	
44	荷葉蒸甲魚	純蒸	115°C	25min	
45	清蒸鮮鮑魚	純蒸	105°C	12min	
46	發酵	純蒸	40°C	60min	
47	解凍	純蒸	50°C	60min	
48	烘乾	燒烤	70°C	60min	
49	餐具消毒	純蒸	105°C	15min	
50	除臭除油污	純蒸	100°C	30min	

## ! 溫馨提示

請根據實際食物重量適當調整烹飪時間，並在菜單對應欄備注登記/標示，實際烹飪食物重量，便於熟練的掌握烹飪技巧。

### 4.11 "↑、↓"— "增加、減小"功能按鍵:

在操作模式狀態或者工作模式狀態下，可以通過按 "🔒" 功能按鍵，顯示屏 "888°C" 閃爍，然後按 "↑、↓" 調整烹調溫度數值;再次按下 "🔒" 鍵，顯示屏 "8888" 閃爍，然後按 "↑、↓" 調整烹調時間數值。

### 4.12 "▶||"— "啓動/暫停"功能按鍵:

選擇好烹飪模式、設置好溫度、時間後，按 "▶||" 啓動/暫停鍵，機器啓動。再按一次 "▶||" 啓動/暫停鍵，機器暫停。連按兩次 "▶||" 啓動/暫停鍵，取消當前烹調，機器回到操作模式狀態。

### 4.13 "💧"— "缺水顯示"功能圖標:

工作模式過程中，如 "💧" 缺水顯示功能圖標點亮，蜂鳴器發出「DE-DE-.....」聲音，機器暫停工作，提示用戶水箱缺水，需要對水箱進行加水補充。加水後，"💧" 缺水顯示功能圖標熄滅，蜂鳴器聲音消失，並按 "▶||" 鍵，繼續啓動烹調工作。

# 清潔及保養

## 注意

切勿使用強洗滌劑、香蕉水、氣油、研磨粉和金屬刷來清洗爐的任何部位。蒸氣爐在長時間使用後，腔體內有異味，可以在腔體內放置5-6片檸檬，使用普通蒸氣功能，設置100°C工作15-20分鐘後，即可清除異味。

1. 清洗爐腔之前，須關閉蒸焗爐，並從插座上拔去電源線插頭。
2. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去。不宜用硬質物料，如爐內壁很臟則可使用軟性洗劑，切勿使用粗糙、磨損性的洗劑。
3. 蒸焗爐烹調過程建議使用純淨水或蒸餾水，若長期使用自來水，腔體內壁及底盤上會有水垢產生。必須每月一次用檸檬酸或者醋酸清洗。方法如下：直接往底盤加入適量的檸檬酸或者醋酸，然後往腔體內加入適量的水，然後啟動蒸焗爐用「純蒸」100°C工作30分鐘，然後打開爐門等機器冷卻後，用乾淨的抹布把內腔擦乾。
4. 水箱至少每月檢查一次，在清潔水箱時，需用柔軟的細布，輕輕擦拭水箱內壁，擦洗乾淨後放回原處。
5. 如果水箱內的磁性浮子鬆脫，請按照原處放回，磁性浮子的半透明圓點必須朝下，不能倒置，否則蒸焗爐會一直出現缺水現象。
6. 烹調完畢，需清理腔體內殘留的水及食物油脂，以防腔體產生異味。
7. 應經常清潔門的密封面，可用軟乾布擦淨。
8. 如控制面板被弄濕，則請用軟的乾布抹擦，不能用粗糙、磨損性的洗滌劑來擦控制台，擦控制面板時，請將電源切斷，以免誤操作。
9. 蒸焗爐若長期不用，應拔掉電源插頭，腔體內清潔乾淨後放在通風乾燥，沒有腐蝕性氣體的環境中。
10. 蒸焗爐發生故障，必須由本廠培訓的專業維修人員檢修，其它任何人拆修將是危險的。
11. 更換爐燈前必須斷開電源，打開機殼，爐燈要採用本公司的專用型號。
12. 不能用粗糙的清潔器或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的破碎。
13. 在清潔食物盤、接油盤器皿時，請用軟質物料（比如布類物料）來清潔，勿用硬質物料（比如金屬類物料），以免刮傷器皿，破壞保護層。
14. 處理並拋棄此產品時，應遵守當地環境管理條例。更多關於此產品的處理、回收、循環使用等信息，請諮詢當廢棄家電處理服務站，和地城市的相關管理部門。
15. 蒸烤爐不能浸入水中清洗、清潔。

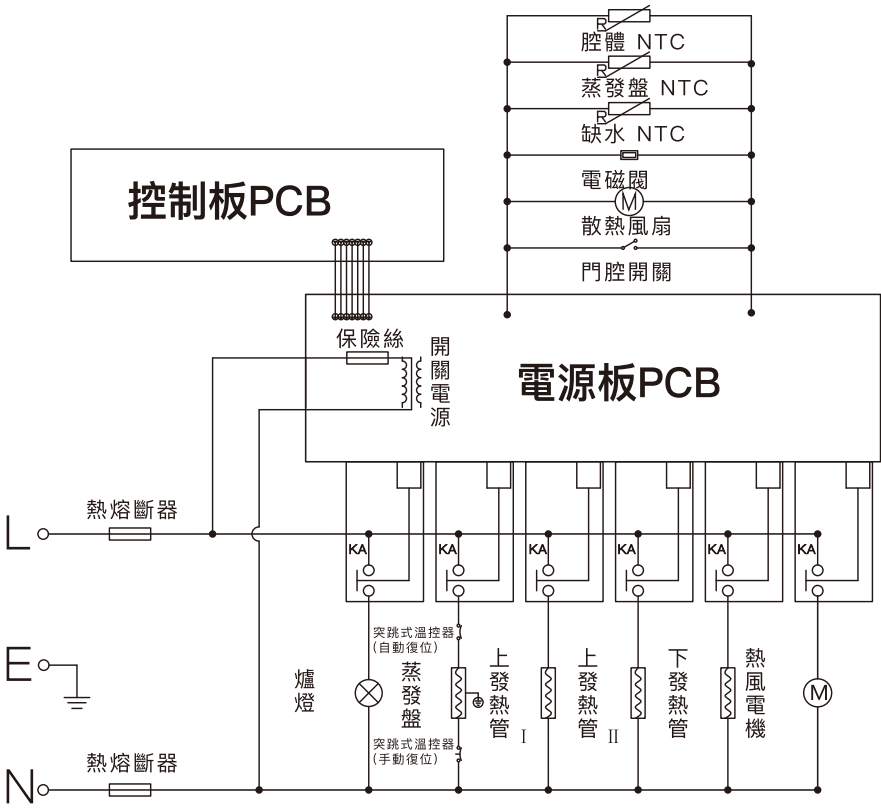
## 常見故障處理方法

故障現象	可能原因	排除辦法
顯示屏不亮	<ol style="list-style-type: none"> <li>1. 蒸焗爐沒有連通電</li> <li>2. 沒有長按電源鍵</li> <li>3. 電腦板不能正常工作</li> </ol>	<ol style="list-style-type: none"> <li>1. 蒸焗爐接上電源</li> <li>2. 按電源鍵使蒸焗爐處於待機狀態</li> <li>3. 聯絡售後服務</li> </ol>
顯示屏顯示異常	<ol style="list-style-type: none"> <li>1. 顯示屏損壞</li> <li>2. 電路板電子組件損壞</li> </ol>	聯絡售後服務部
烹調期間水或水蒸氣洩露出爐門	<ol style="list-style-type: none"> <li>1. 爐門沒有關緊</li> <li>2. 門的密封層破壞</li> </ol>	<ol style="list-style-type: none"> <li>1. 重新把爐門關緊</li> <li>2. 聯絡售後服務部</li> </ol>
爐燈不亮	<ol style="list-style-type: none"> <li>1. 爐燈損壞</li> <li>2. 電腦板損壞</li> </ol>	聯絡售後服務部
按鍵失靈	<ol style="list-style-type: none"> <li>1. 電腦板電子組件損壞</li> </ol>	聯絡售後服務部
不出蒸氣	<ol style="list-style-type: none"> <li>1. 電磁閥損壞</li> <li>2. 水管打折、堵塞或損壞</li> <li>3. 底盤損壞</li> </ol>	聯絡售後服務部
缺水報警	蒸焗爐工作過程中，水箱沒水；或者電蒸爐使用前用戶忘記加水	往水箱裏加水到提示水位線然後把水箱裝到位

### 6.1 顯示報警故障排除

顯示內容	原因	解除辦法
E-1	腔體高溫保護：大於280℃	聯絡維修部
E-4	底部蒸發保護：溫度大於220℃切斷不復位。	聯絡維修部
E-5	腔體傳感器開路保護	聯絡維修部
E-6	腔體傳感器短路保護	聯絡維修部
E-7	底部蒸發盤傳感器開路保護	聯絡維修部
E-8	底部蒸發盤傳感器短路保護	聯絡維修部

# 電路原理圖



# Product Specification

## 1. Product Specification

Number	Name	Content
1	Model	NCS-2800P, NSN-280
2	Rated voltage and rated frequency	220~240V/50Hz
3	Rated input power	2000W
4	External dimension (width × height × depth)	<b>(NCS-2800P)</b> 495x380x472(mm) <b>(NSN-280)</b> 495x380x380(mm)
5	Volume of internal cavity	28L
6	Volume of water tank	1.3L
7	Net weight	<b>(NCS-2800P)</b> 16 Kg <b>(NSN-280)</b> 14.5 Kg

Note: the product nameplate should prevail for parameter change due to product improvement and technical update. No further notice will be given.

## Precaution for use

### 2. Please read the entire content of the instruction for use before use.

- The oven is specially designed for heating and cooking food at home. It is not suitable for other industrial and commercial purposes.
- The oven passes 100% water and electricity connection test before delivery. The trace of water in internal cavity is normal.
- Warning: only at the condition that sufficient guidance is provided and children can use the oven with safe method and understand that incorrect use may result in danger, children are allowed to use the oven without supervision of adults.
- Warning: it had better fill water to the maximum mark of the water tank before cooking and insert the water tank fully and fix it in place and ensure the installation to avoid of water lack of oven when it works due to the fact that the water tank is not inserted in place.
- Warning: don't open the oven door during the process of cooking to avoid of steam loss and affecting cooking effect.
- Warning: if it necessary to open the oven door due to turning over the food or other needs during the cooking process, body parts of children or users (especially the face) are not allowed to approach the door seam to avoid scald by steam.
- Heat insulating gloves should be worn when taking out food or vessels from the oven to avoid scale by high temperature.



- Do not store any articles in the oven.
- The feeding-bottle and baby food after heating should be stirred or shaken sufficiently. Before feeding, the temperature of the bottle should be checked.
- Warning: it is dangerous for other people to carry out repair unless qualified repairmen.
- Warning: if the oven door or oven door sealing ring is damaged, don't use before it is repaired.
- Warning: if the power cord is damaged, it must be replaced by manufacturer, its repair department or similar professionals to avoid danger.
- Warning: during the process of use of the oven, the easily accessible parts will become very hot. Do not touch them to avoid scald.
- Warning: during the process of use of the oven, the back steam exhaust port will discharge high temperature steam. Don't approach the back exhaust port with any body part to avoid scald.
- After end of the cooking, wait for 30 minutes and clean the oven when it cools down.
- The socket connecting with power supply must be grounded reliably. Ensure that the power connection of the device can be disconnected after the product is installed. Installation must be done by professionals.
- People with slow physical activity or mental disorders (including children) must use safely with adult or assistance who responsible for their safety.
- Preventing children playing product.
- The oven cannot be operated in an external timer or in a separate remote control system.
- Please turn off the product and unplug the power plug after use.
- During the process of the oven, please keep at least 10 cm distances.

## Description of product function and component name

### 3.1. Control panel and display screen

#### NCS-2800P



















#### NSN-280

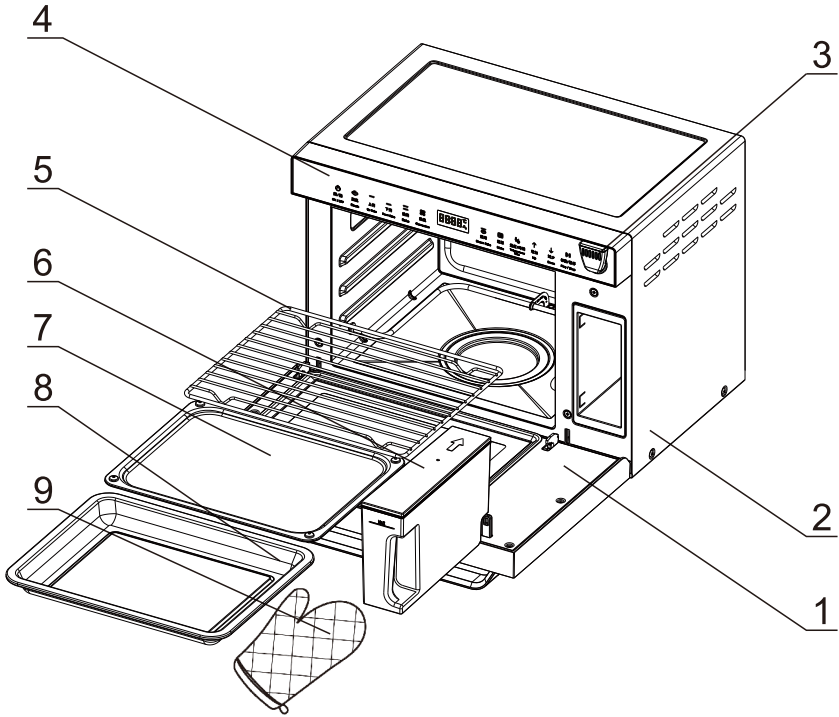


# Description of product function and component name

## 3.2. Control panel and display screen

Icon	Name	Introduction to function
	Power switch	1. Switch on/off the power supply of operation panel 2. cancel yr select
	Steam	1. Select "Steaming" function 2. Use with "⌘"、"↑↓" and "▶" "
	Up Bake	1. Select "Up Bake" function 2. Use with "⌘"、"↑↓" and "▶" "
	Down Bake	1. Select "Down Bake" function 2. Use with "⌘"、"↑↓" and "▶" "
	Bake	1. Select "Bake" function 2. Use with "⌘"、"↑↓" and "▶" "
	Convection	1. Select "Convection" function (Just for NCS-2800P) 2. Use with "⌘"、"↑↓" and "▶" "
	Display screen	 1. Display time and temperature
		 2. Temperature display icon
		 3. Water lack display icon
	Steam Bake	1. Select "Steam Bake" function 2. Use with "⌘"、"↑↓" and "▶" "
	Menu	1. Select "Menu" function ◦ code : 01 ~ 50; 2. Use with "↑↓" and "▶"
	Temperature and Time	1. Display the current remaining temperature of cooking 2. Use with "↑↓" to change the cooking temperature. 3. Display the current remaining temperature of cooking 4. Use with "↑↓" to change the cooking time.
	Up	1. Select different work modes. 2. Increase the value of time or temperature
	Down	1. Select different work modes. 2. Increase the value of time or temperature
	Play/Stop	1. Start the cooking. 2. Pause with the ongoing cooking procedure. 3. Cancel the cooking mode.

### 3.2 Component name of the product






Number	Component name	Introduction to function
1	Components of oven door	Cannot be processing, sealing, heating and observing the food unless the door is closed.
2	Whole body of the device body	Provide the function of steam, sealing and heating.
3	Steam exhaust port	Used to discharge the remaining steam in the cavity.
4	Control panel	Start the machine to adjust the cooking time and temperature.
5	Steaming mesh	Hold the food or vessel to be cooked.
6	Components of water tank	Hold water and provide water to the oven.
7	Oil drip pan	Hold oil from food. (Only for BAKE)
8	Steaming plate I (with holes)	Hold the food to be cooked. (Only for STEAM)
9	Glove	Hold the cooked food to avoid scald.

# Description for use of the product

## 4.1. Operating method

### 4.1.1 First power on:

After inserting the power supply, the power supply indicating light “” flashes. Hold down “” till the light on for 3 minutes, the buzzer gives out “DE” sound. And the display screen “” and the device enters standby state.

4.1.2 If there is no any command for 3 minutes, machine will turn to saving mode, the power flash will off, all icons and display screen will turn off.:

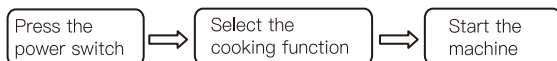
4.1.3 Icon will be on after flashes when user press any function.

## 4.2 witch-on method

### Method I













### Method II













(Remark : After starting the device, it works at default temperature and time).











## 4.3 “” — 「Steam」 function

Hold the power switch “” and the display screen “” is on. Select “” function and then select “” function. Press “” or “” to carry out control for increase or decrease the temperature. Select “” function again then press “” or “” to carry out control for increase or decrease the cooking time. Then press “” to start.











## 4.4 “” — 「Up Bake」 function

Hold the power switch “” and the display screen “” is on. Select “” function and then select “” function. Press “” or “” to carry out control for increase or decrease the temperature. Select “” function again then press “” or “” to carry out control for increase or decrease the cooking time. Then press “” to start.











#### 4.5 " " — 「Down Bake」 function

Hold the power switch "  " and the display screen "  " is on. Select "  " function and then select "  " function. Press "  " or "  " to carry out control for increase or decrease the temperature. Select "  " function again then press "  " or "  " to carry out control for increase or decrease the cooking time. Then press "  " to start.











#### 4.6 " " — 「Bake」 function

Hold the power switch "  " and the display screen "  " is on. Select "  " function and then select "  " function. Press "  " or "  " to carry out control for increase or decrease the temperature. Select "  " function again then press "  " or "  " to carry out control for increase or decrease the cooking time. Then press "  " to start.







#### 4.7 " " — 「Convection」 function (Just for NCS-2800P)

Hold the power switch "  " and the display screen "  " is on. Select "  " function and then select "  " function. Press "  " or "  " to carry out control for increase or decrease the temperature. Select "  " function again then press "  " or "  " to carry out control for increase or decrease the cooking time. Then press "  " to start.

#### 4.8 " " — 「Up Bake」 function

Hold the power switch "  " and the display screen "  " is on. Select "  " function and then select "  " function. Press "  " or "  " to carry out control for increase or decrease the temperature. Select "  " function again then press "  " or "  " to carry out control for increase or decrease the cooking time. Then press "  " to start.

#### 4.9 " " — 「set cooking temperature/time」 function

Hold the power switch "  " and the display screen "  " is on. Select "  " function and then press "  " or "  " to carry out control for increase or decrease the temperature / cooking time. Then press "  " to start.

## escription for use of the product

Steam: 40–115°C, press  $\uparrow$   $\downarrow$  once to add or subtract 5°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Up Bake: 120–180°C, press  $\uparrow$   $\downarrow$  once to add or subtract 5°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Down Bake: 100–150°C, press  $\uparrow$   $\downarrow$  once to add or subtract 5°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Bake: 40–230°C, press  $\uparrow$   $\downarrow$  once to add or subtract 10°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Steam Bake: 120–230°C, press  $\uparrow$   $\downarrow$  once to add or subtract 10°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Convection: 40–230°C, press  $\uparrow$   $\downarrow$  once to add or subtract 10°C, hold down the  $\uparrow$   $\downarrow$  to continuous increase the temperature.

Press  $\text{⌚}$  again till the display screen "00:00" is on, then press  $\uparrow$   $\downarrow$  to add or subtract timer.

Timer setting: 1–30 minutes, press  $\uparrow$   $\downarrow$  once to add or subtract one minute; Timer setting: 30–95 minutes, press  $\uparrow$   $\downarrow$  once to add or subtract five minutes.

Hold down the  $\uparrow$   $\downarrow$  to continuous increase or decrease the time setting.

### 4.10 $\text{☰}$ — 「Menu」 function

Press  $\text{⏻}$  till the display screen "00:00" is on, then press  $\text{☰}$  till the display screen "00:00" on, press  $\uparrow$  to add function or press  $\downarrow$  to reduce function. Choose any one between 01–50, and press  $\text{▶▶}$  button, machine will be started.

Code	Name	Funchion	TEMP. (°C)	Time	Remark
01	Steamed Mandarin Fish	Steam	100°C	16min	
02	Steamed Eggs	Steam	95°C	20min	
03	Sweet Potato Rice	Steam	100°C	30min	
04	Steamed Vegetables	Steam	100°C	20min	
05	Dim Shum	Steam	100°C	15min	
06	Steamed Mud Crab	Steam	105°C	25min	
07	Bird's Nest	Steam	105°C	60min	
08	Chiffon Cake	Bake	130°C	55min	
09	Baked Sweet Potato	Bake	200°C	50min	
10	Pizza	Bake	180°C	20min	
11	Steak	Bake	230°C	25min	
12	Chicken	Bake	230°C	50min	

Code	Name	Funchion	TEMP. (°C)	Time	Remark
13	Steam Bake Sausage	Steam Bake	230°C	13min	
14	Steam Bake Chicken Leg's	Steam Bake	230°C	30min	
15	Steam Bake Pork Belly	Steam Bake	230°C	18min	
16	Steamed Pork Ribs With Black Bean Sauce	Steam	115°C	20min	
17	Steamed Tofu With Minced Meat	Steam	100°C	18min	
18	White Fungus Soup With Lotus Seeds	Steam	100°C	60min	
19	Steamed Pork With Rice Flour	Steam	100°C	60min	
20	Egg Tofu With Shrimp	Steam	100°C	12min	
21	Eggplant	Steam	100°C	25min	
22	Steamed Snow Pear With Lily Bulb	Steam	100°C	60min	
23	Steamed Scallops With Minced Garlic	Steam	100°C	12min	
24	Steamed Pumpkin With Garlic	Steam	100°C	25min	
25	Steamed Shrimps	Steam	100°C	12min	
26	Cookies	Bake	150°C	25min	
27	Baked Cake Roll	Bake	130°C	40min	
28	Baked Coconut Bread	Bake	140°C	40min	
29	Baked Corn	Bake	180°C	25min	
30	Baked Peanuts	Bake	180°C	30min	
31	Beaked Ribs	Bake	230°C	30min	
32	Baked Meat Skewers	Bake	230°C	25min	
33	Baked Chicken Wings	Bake	230°C	30min	
34	Steamed Rice With Papaya, Fruits And Vegetable	Steam	100°C	50min	
35	Steamed Glutinous Rice With Ribs	Steam	115°C	50min	
36	Steamed Luffa With Shrimps	Steam	100°C	15min	
37	Steamed Fish Head With Peppers	Steam	105°C	20min	
38	Steamed Sliced Fish	Steam	100°C	12min	
39	Lemon Madeleine	Bake	150°C	25min	
40	Steamed Patties	Steam	115°C	25min	
41	Steamed Meat With Pickled Mustard	Steam	115°C	20min	
42	Steamed Chicken With Mushroom	Steam	115°C	25min	

## Description for use of the product



Code	Name	Function	TEMP. (°C)	Time	Remark
43	Steamed Pork With Taro	Steam	115°C	60min	
44	Steamed Soft-shell Fish In Lotus Leaf	Steam	115°C	25min	
45	Steamed Abalone	Steam	105°C	12min	
46	Fermentation	Steam	40°C	60min	
47	Unfreeze	Steam	50°C	60min	
48	Dry	Bake	70°C	60min	
49	Tableware Disinfection	Steam	105°C	15min	
50	Deodorization And Degreasing	Steam	100°C	30min	



### Friendly Reminder

Please adjust the cooking time according to the actual food weight, and note the remark in the REMARK column.



#### 4.11 " ↑、↓ " — 「Up/Down」 function

In the operating mode or working mode state, press "  " till the display screen " 888 °C " flashes, then press " ↑、↓ " adjust the cooking temperature value; Press "  " again till the display screen " 88:88 " flashes, then press " ↑、↓ " adjust the cooking time.

#### 4.12 " ▶|| " — 「Play/Stop」 function

Select the cooking mode to set the temperature and time, press " ▶|| " to start the machine. press " ▶|| " again to pause the machine. Press " ▶|| " twice to stop working mode, machine will be back to operating mode state.

#### 4.13 " " — 「Short of water」 function

In the working mode state, if "  " icon lights up, the buzzer emits "DE-DE-", the machine will stop working, promoting the user that the water tank is short of water, need to add water to the tank. After adding water, "  " icon is off, the buzzer sound disappears, then press " ▶|| " to continue the cooking work.



## Cleaning and maintenance

### Note:

Don't use strong detergents, lacquer thinner, gasoline, abrasive powder and metal brush to clean any part of the oven. After long term use of the oven, peculiar smell may exist in the internal cavity. 5–6 pieces of lemon may be placed into the cavity. Use the function of common steam and work for 20 minutes with setting at 100°C. The peculiar smell may be removed.

1. Before the oven cavity is cleaned, the oven needs to be closed. Pull off the power plug from the socket.
2. Keep the oven cavity clean. When food or soup splashes to inner wall of the oven, wet cloth may be used to wipe it away. It is not suitable to use hard materials. If the inner wall is very dirty, soft detergent may be used. Don't use coarse and abrasive detergents.
3. It is suggested to use purified water or distilled water during the cooking process of the oven. If tap water is used for a long time, water scale may be generated on internal wall of the cavity and bottom plate. It must be washed with citric acid or acetic acid once a month. The method is as follows: add a proper amount of citric acid or acetic acid on the bottom plate directly. Then add a proper amount of water to the inside of the cavity. Then start the oven with the function of steaming at 100°C and work for 30 minutes. Then open the oven door to cool the device. Then use clean dish cloth to clean the inner cavity.
4. The water tank should be examined once a month. When the water tank is cleaned, it is necessary to use soft cloth to wash inner wall of the tank softly. Put it back after cleaning.
5. If the magnetic floater inside the water tank comes loose, please put it back to original place. The translucent dot of the magnetic floater must face downwards and should not be reversed. Otherwise, the oven will report water lack.
6. After completion of cooking, it is necessary to clean the remaining water and food oil inside the cavity to prevent generation of peculiar smell inside the cavity.
7. Clean the sealing face of door regularly. Then wipe clean with soft dry cloth.
8. If the control panel is wet, please use soft dry cloth to wipe clean. Coarse, abrasive detergents are not allowed to wipe the control console. When the control panel is wiped, cut off the power supply first to avoid mistaken operation.
9. If the oven is not used for a long time, the power plug should be pulled off. After the inside of cavity is cleaned, place it at a ventilated, dry environment without corrosive gas.
10. When the oven malfunctions, it must be repaired by professional repairmen trained by the factory. Repair by other people will be dangerous.
11. The power supply must be cut off before replacement of the oven lamp. Open the device case and the oven lamp should be dedicated model of the company.
12. Don't use coarse cleaner or sharp metal to scrape and wash the glass oven door. This will cause the glass to be broken.
13. When cleaning food plate and oil drip pan, please use soft materials (such as cloth) and don't use hard materials (such as metal materials) to avoid scratching the vessel and damage the protective layer.
14. The local regulatory regulations for environment should be observed for disposing and discarding the product. For further information concerning disposal, recovery, cyclic use of the product and other information, please consult the disposal service station for discarded household appliance and relevant local and municipal management departments.
15. Product should not be immersed in water for cleaning.

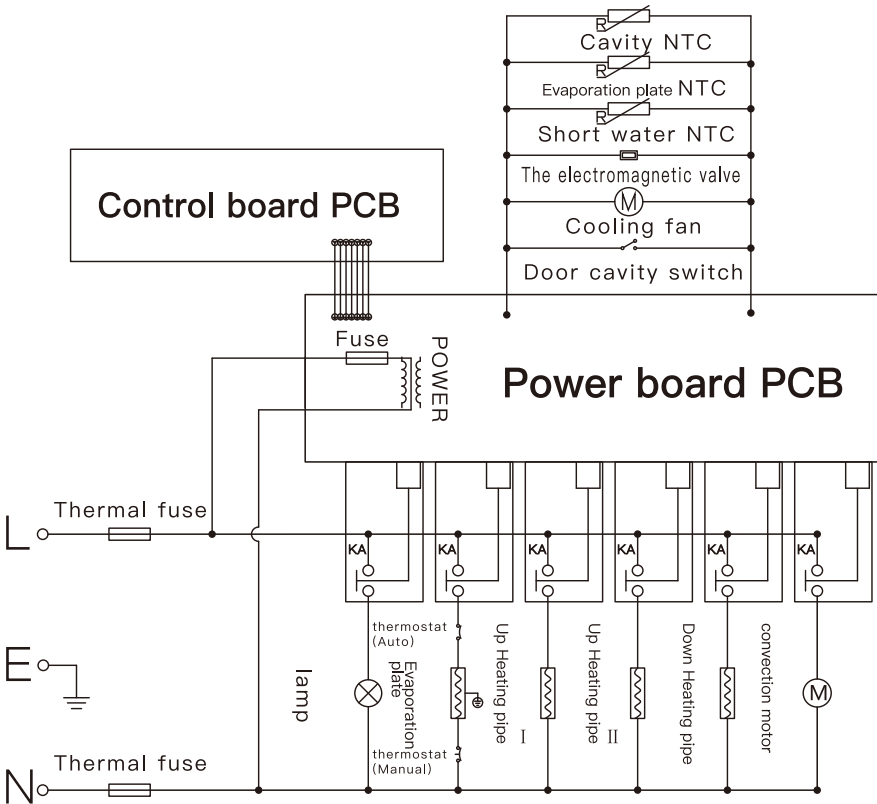
## Common failure and handling method

Fault phenomenon	Possible causes	Solution
The display screen is not bright.	The oven is not connected with power supply. Fail to hold down the power key. The computer board cannot work normally.	Connect the oven with the power supply. Hold down the power key to make the steaming at standby state. Contact after-sale service or carry out replacement.
The splay screen is on normally.	The display screen is damaged. The electronic component of circuit board is damaged.	Contact the after-sale service department.
Water or steam escape from the oven door during the period of cooking.	The oven door is not closed tightly. The sealing layer of the door is damaged.	Close the oven door tightly again. Contact the after-sale service department.
The oven lamp is not on.	Oven lamp damaged. The computer board is damaged.	Contact the after-sale service department.
Key malfunctions.	1. The electronic component of circuit board is damaged.	Contact the after-sale service department.
No steam outputs.	Electromagnetic valve is damaged. The water inlet pipe is bent, clogged or damaged.	Contact the after-sale service department.
Water lack alarm.	During work process of the oven, the water tank has no water. Or the users forget to add water before using the oven.	Add water to the water to prompting water level. Then install the water tank in place.

### 6.1. Warning display and troubleshooting

Display content	Causes	Solution
E-1	High temperature protection of the cavity: higher than 280°C	Contact the after-sale service
E-4	High temperature protection for evaporation plate at the bottom: the temperature cut-out does not reset when temperature is high than 220°C.	Contact the after-sale service
E-5	Open circuit protection for cavity sensor.	Contact the after-sale service
E-6	Short circuit protection for cavity sensor.	Contact the after-sale service
E-7	Open circuit protection for sensor of evaporation plate at the bottom.	Contact the after-sale service
E-8	Short circuit protection for sensor of evaporation plate at the bottom.	Contact the after-sale service

# Circuit diagram





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