

ROBAM



User Manual

Before operating this unit please read the user manual completely and keep it. If the manual is lost you can send e-mail to overseas@robam.com,request for an electronic manual

UNAUTHORIZED MODIFICATIONS TO THIS DEVICE COULD VOID MANUFACTURER'S WARRANTY.

KZTS-26-CT761
Combi Steam Oven

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IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning appliance and putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact Customer Service for information on examination, repair or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Be sure to allow hot oil or liquids to cool before moving appliance.
12. To disconnect, press and hold the star/stop button for 3 seconds to turn off the oven, then remove plug from wall outlet.
13. Use extreme caution when removing baking pan or disposing of hot grease.
14. Do not clean with metal scouring pads, Pieces can break off the pad and touch electrical parts, creating a risk of electrical parts, creating a risk of electrical shock.
15. Oversize foods or metal utensils must not be inserted in a oven as they may create a fire or risk of electric shock.

IMPORTANT SAFEGUARDS

16. A fire may occur if the oven is covered by, touching or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation, or before the appliance cools down.
17. Extreme caution should be exercised when using containers constructed of metal or glass.
18. Do not store any materials, other than manufacturer-recommended accessories, in this oven.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
20. Do not cover crumb tray or any part of oven with metal foil. This will cause overheating of oven.
21. To turn oven off, press and hold the On/off Button for 3seconds.
22. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
23. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING

Fire Hazard

- Do not use with oven cooking bags.
- Do not store any materials, other than recommended accessories, in this oven when not in use.
- Always allow at least one inch between food and heating element.
- Do not cover or use near curtains, cabinets, paper or plastic products, cloth towels, etc.

IMPORTANT SAFEGUARDS

- Keep 2 to 4 inches away from wall or any objects on countertop.
- Close supervision is necessary when used by or near children.
- Always unplug toaster oven when not in use.
- Regular cleaning reduces risk of fire hazard.
- If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
- Failure to follow these instructions can result in death or fire.

Shock Hazard

- Do not immerse this appliance in water or other liquid.

CONSUMER SAFETY INFORMATION:

This appliance is intended for household use only. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over. This appliance is equipped with a fully-tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break, however it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, call our toll-free customer service number. Always unplug your oven from the outlet when not in use.

IMPORTANT SAFEGUARDS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance equipped with a cord having a grounding wire with a grounding plug. The plug must be inserted into an outlet that is properly installed and grounded.

WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or service personnel if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a three extension cord that has a three blade grounding plug, and a three slot receptacle that will accept the plug in the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

WARNING

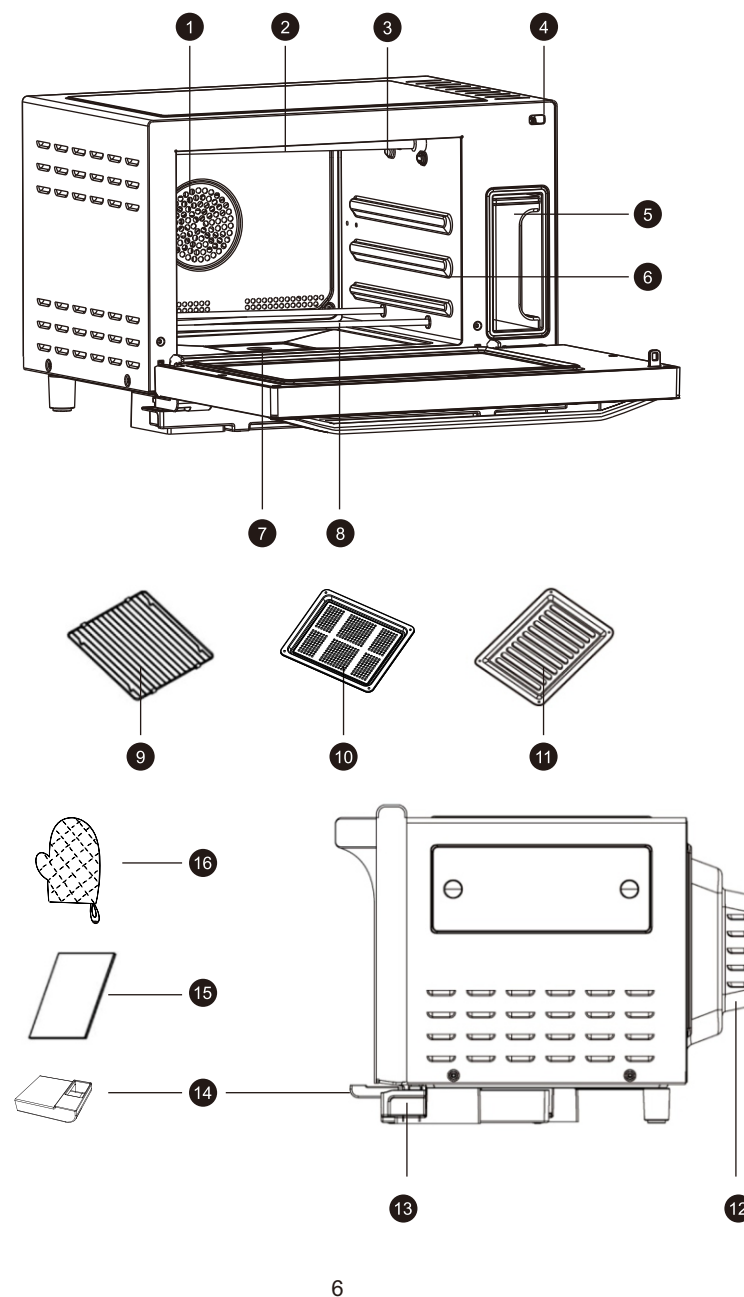
- This manual contains important information regarding the safety, use and maintenance of your steam oven. Read and keep it in an easily accessible place for future reference.
- This appliance is solely designed for domestic use. Do not operate the appliance for commercial use or purposes other than its intended use as stated in this manual.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless they are under the supervision of a person who fully understands the safety information.
- It is recommended to fill the water tank up to the maximum graduation with distilled water. Do not use any liquid other than water. Make sure the water tank is properly inserted in place before operation.
- You must empty the water tank every time after use. This is for hygienic reasons and proper maintenance of the appliance.

IMPORTANT SAFEGUARDS

WARNING

- Avoid opening the oven door frequently during the cooking process to avoid loss of steam.
- If it is necessary to open the oven door during the cooking process, please keep a reasonable distance from the oven door to avoid close contact with high temperature steam.
- Temperature in the oven cavity is still high even when cooking has finished. Always use the protective glove when retrieving food or containers immediately after operation stops.
- Do not use the oven as storage
- After the reheating of milk or baby food, please mix the food well and check the temperature before feeding to avoid burn injuries.
- The appliance should only be repaired by an authorized dealer or a certified technician.
- If the oven door or its sealing is damaged, do not use the appliance.
- If the power cord or plug is damaged, have it repaired by an authorized dealer or a certified technician.
- Accessible parts of the appliance may become very hot during operation, children should be kept away.
- Do not touch the front panel or heating elements inside the cavity during and right after operation. It takes time for those parts to cool down after heating.
- Clean the appliance or cavity at least 30 minutes after operation.

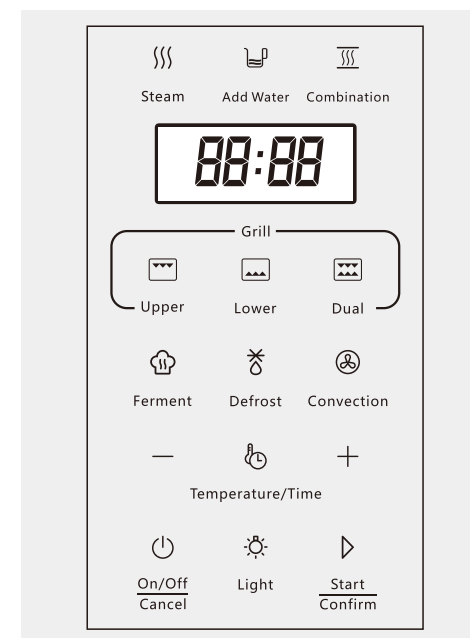
PRODUCT DESCRIPTION



PRODUCT DESCRIPTION

	Parts Name	Description
1	Convection fan	Generates heat circulation in the cooking compartment for a more even baking results.
2	Upper heating element	Produces heat to cook from the top.
3	Steam inlet	Allows steam to enter the cooking compartment.
4	Oven door safety lock	A device to make sure the door is closed firmly. The oven will stop operation and buzzer issues beep sounds when the door is opened. Close it firmly and run again.
5	Water tank	Water storage tank for steam production.
6	Shelf slots	Holds the wire racks, (baking or oil trays).
7	Evaporator	Evaporates Water accumulated in the cooking compartment.
8	Lower heating element	Produces heat to cook from the bottom.
9	Wire rack	Holds the food to be cooked.
10	Pallet tray	Used for general cooking, baking, roasting and grilling.
11	Baking tray	Used for general cooking, baking, roasting and grilling.
12	Convection fan (other angle)	Generates heat circulation in the cooking compartment for a more even baking results.
13	Droplets tray	Collects excess water from the cooking compartment and the water adhered on the oven's door.
14	Steam vent	Discharges excessive steam remained in the cooking compartment.
15	User's manual	User's guide and instructions, please read carefully.
16	Heat insulating glove	Glove for handling of cooking and baking accessories from the oven.

CONTROL PANEL



CONTROL PANEL

Remarks: when the function is selected, the button will light on. When the mode is not available to select, the light will be off.

Cooking Mode

Icon	Function	Icon	Function
	Steam mode		Dual grill mode
	Steam Grill mode		Fermentation mode
	Upper grill mode		Defrost mode
	Lower grill mode		Convection mode

LCD Display & Adjustment Button

Icon	Function	
	Time display	Cooking time display
	Temperature display	When the temperature is rising to meet the pre-set temperature, the symbol will blink. When the cavity temperature reaches the target, it will stay on.
	Water Refill indicator	Indicates when the water tank is running out of water, or the water tank is not properly installed, the indicator will blink and the buzzer issues beep sounds. Refill water and properly insert it.
	Decrease button	To decrease time/temperature
	Cooking temperature / Cooking time switch	To switch the display between time and temperature
	Increase button	To increase time/temperature
	On / Off / Cancel button	Power ON/OFF(long press)/ cancel (single press)
	Oven Lamp button	Lamp ON/OFF
	Confirm button	Confirm after temperature setting / start after time setting

OPERATION

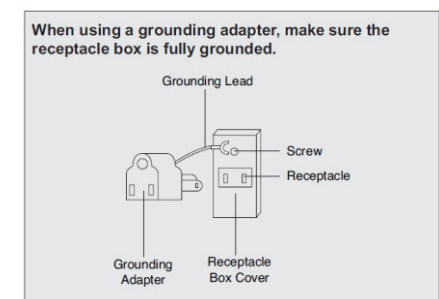
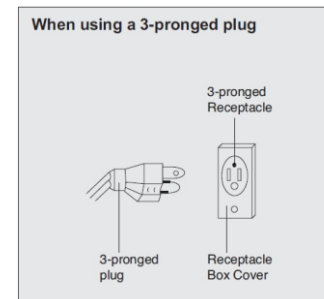
Notice before use

- Check to confirm the voltage on the rating plate corresponds to the electric supply at your home.
- Remove all packing materials from the oven's cavity.
- Make sure the appliance is not damaged. Do not operate the appliance if it has a damaged power cord or plug. If it is not working properly, or if it has been damaged or dropped, please contact your nearest authorized dealer.
- The appliance is heavy and needs to be placed on a firm rigid surface.
- Do not block the ventilation of the oven. Stay away from high temperature and steam to avoid damages to the oven.
- Place the appliance in a dry place without the presence of corrosive gas and away from high temperature and steam.
- Do not place anything on top of the appliance and keep at least a 8 inch distance from the cabinet above.
- Leave at least a 2 inch distance between sides of the appliance and the wall, and at least a 4 inch distance between the back of the appliance and the wall.
- Caution – make sure the appliance is grounded at all times to avoid electric shock.
- The manufacturer assumes no liability for any damages caused by improper usage of the appliance or failure to observe these instructions.

Installation

Power supply:

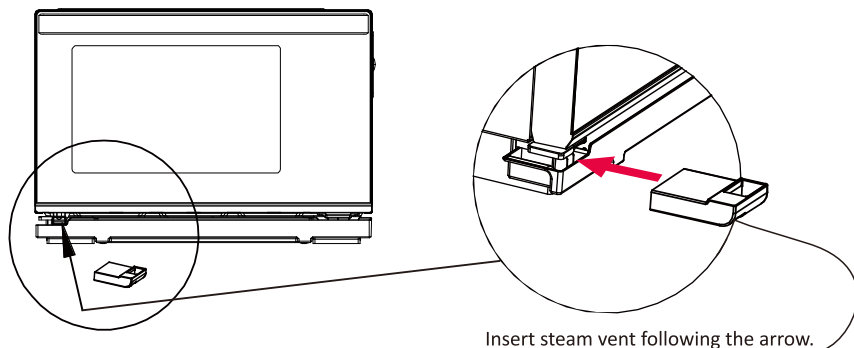
- Check your local power source. This oven requires AC 120V, 60Hz ,15Amp power supply.
- Use a receptacle that will accept the ground prong.
 - (a) A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
 - (b) Longer cord sets or extension cords are available and may be used if care is exercised in their use.
- © If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.



OPERATION

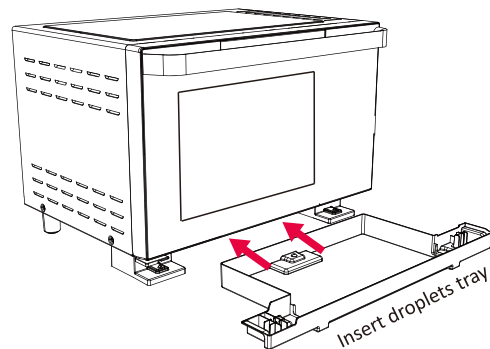
INSERT THE STEAM VENT

This steam vent is to discharge excessive steam remaining in the cooking compartment. Insert steam vent in the proper location prior to using the machine.



INSERT THE DROPLETS TRAY

This droplets tray is to collect excess water from the cooking compartment and the water adhered on the oven door. Insert droplets tray in the proper location prior to using the machine.



REMOVING THE BAKING PAN USING THE HEAT INSULATING GLOVE

To remove pans once cooking is completed, use the heat insulating glove as shown and place the baking pan on a heat resistant, sturdy surface.



OPERATION

Default settings



Mode	Default Time	Temperature	Time Range	Temperature Range
Steam	5 mins	210°F	1 - 180 mins (3 hrs)	180-210°F
Steam Grill	5 mins	360°F	1 - 180 mins (3 hrs)	250-450°F
Convection	5 mins	360°F	1 - 180 mins (3 hrs)	100-450°F
Dual Grill	5 mins	360°F	1 - 180 mins (3 hrs)	100-450°F
Upper Grill	5 mins	360°F	1 - 180 mins (3 hrs)	100-450°F
Lower Grill	5 mins	360°F	1 - 180 mins (3 hrs)	100-450°F
Fermentation	20 mins	100°F	1 - 180 mins (3 hrs)	100°F(fixed)
Defrost	20 mins	140°F	1 - 180 mins (3 hrs)	140°F(fixed)

OPERATION


First use

1. Remove all packaging materials. Clean all accessories including the water tank and wipe them dry.
2. Fill up the water tank and insert it back into the oven. Make sure it is fixed properly back in place.
3. Run "Convection" cooking mode once.
4. When the oven is cooled down, clean the cooking compartment.




Control Panel ON / OFF

1. Connect the power.
2. Long press On / Off button []. The control panel will be activated. The oven is now in standby mode.
3. Long press On / Off button [] again to turn off the control panel.

Note:

- In standby mode, if the oven is left idle for 30 seconds, the control panel will turn off automatically.
- When cooking or setting is in process, tapping On / Off button [] can cancel the current operation and the oven will return to standby mode.

Lamp ON/OFF








Tap the Oven Lamp button [] to turn on the oven lamp, which allows you to check the cooking status. The lamp will be automatically turned off after few seconds. If you turn on the oven lamp by long pressing the Oven Lamp button [], the lamp will only be turned off by pressing the button [] again.

Operation Instructions

1. Cooking mode selection:

In standby mode, select the desired cooking mode by pressing it. Default cooking temperature of the selected cooking mode will be displayed and blinking.





2. Changing cooking temperature and cooking time:

After selecting the cooking mode, default cooking temperature of the selected cooking mode is displayed and blinks. Press [] or [] to adjust the cooking temperature. Press [] to confirm and switch to adjust the cooking time. Default cooking time is displayed and blinks. Press [] or [] to adjust the cooking time. Press [] to confirm and the cooking process will start or you can tap Cooking temperature /Cooking time switch button [] to switch back to adjust the cooking temperature again.

OPERATION

Steam mode






Steps to set: 20-minute steaming at 210°F.

1. Make sure the water tank is filled with water.
2. In Standby mode, press [] button.
3. Preset temperature is 210°F, press [] button to confirm.
4. Preset time of 5 minutes is displayed, press [] button to adjust the time to 20 minutes, press [] button to start.

Function	Food	Temperature	Time
Steam	Fish 2Lbs	210°F	20 mins
Steam	Vegetable 2Lbs	210°F	10 mins
Steam(Sterilizer)	Baby Bottle	210°F	30 mins

Steam Grill mode









Steps to set: 20-minute steaming at 370°F.

1. Make sure the water tank is filled with water.
2. In Standby mode, press [] button.
3. Preset temperature of 360°F is displayed, press [] button to adjust temperature to 370°F, press [] button to confirm.
4. Preset time of 5 minutes is displayed, press [] button to adjust the time to 20 minutes, press [] button to start.

Function	Food	Temperature	Time
Steam Grill	Whole Chicken 3-3.5 lbs	450°F	45-60 mins
Steam Grill	Pork 2-3 lbs	450°F	45-45 mins

Upper Grill / Lower Grill / Dual Grill/Convection mode

Steps to set: 45-minute grilling or convection at 390°F.




1. In Standby mode, press [] / [] / [] / [] button.
2. Preset temperature of 360°F is displayed, press [] button to adjust temperature to 390°F, press [] button to confirm.
3. Preset time of 5 minutes is displayed, press [] button to adjust the time to 45 minutes, press [] button to start.

Function	Food	Temperature	Time
Grill	Pork Chop 1.1lbs (500g)	450°F	30 mins
Grill	Beefsteak 1.1lbs (500g)	450°F	10-15 mins
Grill	Sausages 1.1lbs (500g)	400-450°F	12-16 mins
Grill	6 slice of Bread (light)	400-450°F	3-4 mins
Grill	6 slice of Bread (Middle)	450°F	4.5-5 mins
Grill	6 slice of Bread (Dark)	450°F	5.5-6 mins
Convection	Pizza 12"	450°F	18-20 mins
Convection	4 Potatos 2.2 lbs	400-450°F	45-60 mins

OPERATION

Fermentation mode




Steps to set: 30-minute keep warm.

1. In Standby mode, press [] button.
2. Temperature is preset at 100°F, and preset time is 20 minutes, press [] button to adjust to 30 minutes.
3. Press [] button to start.


Function	Food	Temperature	Time
Fermentation	Yoghourt	100°F	180mins

Defrost mode

Steps to set: 30-minute defrost.

1. In Standby mode, press [] button.
2. Temperature is preset at 140°F, and preset time is 20 minutes, press [] button to adjust to 30 minutes.
3. Press [] button to start.

Function	Food	Temperature	Time
Defrost	Food from refrigerator	140°F	20 mins




3. When cooking is in process, the displayed time is the countdown time of cooking process. It will take a few minutes to reach your target temperature, you can press [] button to switch between cooking time /cooking temperature display. When temperature is displayed, if [**BBBF**] is blinking, it means the cavity temperature is rising, when the temperature reaches your target, the symbol will light on and a beep sound will follow.

Tips:

- Make sure the water tank is filled with water if cooking mode in Steam mode or Steam Grill mode.
- In cooking mode of Fermentation & Defrost, temperature is preset and can not adjust, you can only adjust the cooking time.
- If your recipe calls for preheating, please insert your food after the preheat notification beep has sounded.
- When the oven temperature reaches the target, the oven will automatically maintain a constant temperature.
- Since time to reach the set cooking temperature will be varied by temperature, types of food, quantity etc., you may need to adjust the cooking time according to the actual cooking condition and experiences.


OPERATION

4. Changing cooking temperature and cooking time after cooking process starts:

During cooking process, you can adjust the cooking temperature / cooking time by tapping the Cooking temperature /Cooking time switch button []. Cooking temperature or cooking time will blink. Adjust the value by pressing the [] or []. Wait for few seconds for confirmation.

When cooking process is finished, “END” will be shown in display and the buzzer issues “beep...beep...beep” tone.

5. Water refill:

When the water tank is running out of water or if the water tank is not properly installed, icon [] will blink and the buzzer issues beep sounds. The oven will stop operation until the water tank is refilled with water and properly inserted in place.

Note:

1. To avoid affecting the result of steam cooking, it is recommended to fill the water tank to the maximum mark“1200mL”. DO NOT refill water exceeding the“1200mL”water level.
2. It is suggested to use distilled water or filtered drinking water for steaming. Using tap water or mineral water will produce water scale inside the cooking compartment.
3. DO NOT fill the water tank with any liquids other than distilled water or filtered drinking water.
4. After refilling, remember to keep the tank lid closed.
5. Due to hygienic reason and the prevention of water scale formation, empty and wipe dry the water tank after every use.
6. Clean the water tank frequently.

To ensure the best cooking result, after each use of the steam oven, please thoroughly clean the cooking compartment and the accessories such as baking tray, oil tray and so on and completely wipe them dry.

OPERATION

The following events are normal:

Event	Cause
Water came out from steam inlet	When the water tank is full, the steam inlet sometimes will spray out a small amount of water. This is normal.
Water came out from ventilation vent	After steam cooking, due to higher pressure in the cooking compartment, sometimes there will be a small amount of water coming out from the ventilation vent if the oven door is closed immediately. It is recommended to wait about 60 seconds before closing the oven door.
Vapors condense on the glass of the oven's door.	Excessive steam will be discharged through ventilation vent during operation while a small portion of the vapor will condense on the glass of the oven's door.
The cooling fan is still spinning after operation	After operation, it is normal for the cooling fan to delay its shutdown because the temperature inside the cooking compartment is still high.

If the oven does not operate, please check if:

- the power cord is plugged properly;
- the main power switch is turned on already;
- the oven door is closed properly;
- the water tank is inserted correctly;
- the circuit breaker is tripped or fuse is burned out.

The settings on the steam oven will be eliminated when a power outage is encountered. After power is resumed, reset the clock and the required cooking procedures.

TROUBLESHOOTING

Phenomenon	Possible cause	Solution
No display	The oven is not connected to power	Connect the oven to power supply. (The power plug must be equipped with fuse)
	Power cord does not function properly	Contact service center for check & repair.
Display is not working normally	Display is damaged	Contact service center for check & repair.
	Circuit board is damaged	
Steam oven cannot be operated	Oven door is not closed properly	Close the oven door again.
	The water tank is not positioned correctly	Insert the water tank again.
	Circuit board is damaged	Contact service center for check & repair.
Steam or water leakage from oven door	Oven door is not closed properly	Close the oven door again.
	Door seal is damaged	Contact service center for check & repair.
Oven lamp is not lit	Oven lamp is damaged	Contact service center for check & repair.
	Circuit board is damaged	
Cooling fan malfunction	Fan motor is damaged	Contact service center for check & repair.
	Circuit board is damaged	
Button fails to work	Control panel is damaged	Contact service center for check & repair.
	Circuit board is damaged	
No steam	Hose is folded, blocked or damaged	Contact service center for check & repair.
	Not enough water in water tank or water tank is not positioned correctly	Insert the water tank again and refill water to the MAX position.
	Waterflood system is not properly sealed	Contact service center for check & repair.

TROUBLESHOOTING

If error codes are displayed, check the following table carefully and follow the solutions before repairing.

Error Code	Cause	Solution
E-1	Cooking compartment high temperature protection (Temperature in cooking compartment is higher than protection value)	Turn off the main power switch, open oven door, wait for 8-10 minutes, and then restart. *If error code still exists after restart, contact service center for check and repair.
E-2	Evaporator high temperature protection (Temperature of the evaporator is higher than protection value)	Turn off the main power switch, wait for 8-10 minutes, and then restart. *If error code still exists after restart, contact service center for check and repair.
E-3	Cooking compartment low temperature protection (Temperature in cooking compartment is still under 95F after 5 minutes of heating)	Empty compartment and then restart to check if machine works well. (Maybe it's the food itself or pans obstruct transmission of temperature) *If error code still exists after restart, contact service center for check and repair.
E-4	Evaporator low temperature protection (Temperature of the evaporator is still under 95F after 5 minutes of heating)	Empty compartment and then restart to check if machine works well. (Maybe it's the food itself or pans obstructing transmission of temperature) *If error code still exists after restart, contact service center for check and repair.
E-5	Temperature sensor connection failure (Temperature sensor open circuit)	Contact Consumer Affairs for check & repair.
E-6	Malfunction of temperature sensor (Temperature sensor short circuit)	Contact Consumer Affairs for check & repair.
E-7	Circuit board failure (Communication problem)	Contact Consumer Affairs for check & repair.

TROUBLESHOOTING

Cleaning and Maintenance

- Under normal circumstances, cleaning is the only maintenance required.
- Cleaning and maintenance should only be carried out when the appliance is cool down to room temperature. Disconnect the power plug from the main power supply before cleaning. Do not use any steam cleaner to clean this appliance.
- To avoid corrosion which would shorten the useful life of the appliance, always keep it clean. Always clean the appliance after use.
- To avoid damage to the appliance 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 to clean the appliance. Dry up the appliance completely with dry cloth to prevent moldy. Always make sure the cavity (including the bottom and oil collector) is completely dried after use.
- 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.
- 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 appliance.
- After each use:
 - i) Empty the black oil collector and drip tray to prevent overflow, splash and soiling of the worktop. (The drip tray and oil collector can be removed. It collects condensation water every time after use) As oil may be also collected with condensed water during cooking, Use a sponge or cloth soaked in gentle detergent or kitchen towel paper to clean the oil collector and drip tray. Dry up completely with dry cloth to prevent moldy.
 - ii) Empty the water tank.
 - iii) Always leave the door opened for 15-30 minutes or run the FULL GRILL Mode to dry the oven and door frame.
- If the oven is very dirty, run the Convection Mode to remove grease and dirt with steam for 20 minutes before cleaning. Do not start cleaning until the appliance has cooled down. For stubborn grease stains, repeat these steps several times. Suggested to place half a lemon in a bowl, add 300ml water and use "Convection Mode" for 20 minutes. Wipe the oven clean using a soft, dry cloth. Never use any cleaning cloth that contains metal, scrubbing cleaners, steel brush or cloth with a rough surface for cleaning.
- Filtered drinking water or distilled water is suggested for steaming function. Avoid using mineral water. Using tap water or mineral water for steaming function, scale will be formed on the appliance and tray, this is normal. To prevent scale formed, suggested to use filtered drinking water or distilled water.
- Do not pull the water which collected in the oil collector back to the water tank due to hygiene reasons. And oil get into the water tank may damage the appliance.
- The water tank must be checked at least once a month. Clean it, dry up and put it back correctly.
- 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.
- After every use, clean and air dry the oven (including the top, sides and bottom).

SPECIFICATIONS

Model	KZTS-26-CT761
Rated Voltage & Rated Frequency	120V~/60Hz
Rated Power	1550W
Cavity Capacity	0.9 CU. FT. (26L)
Water Tank Capacity	1.2L (Max)
Product Dimensions	505(W) x 480(D) x 350(H) mm 19-7/8"(Largo) x 18-5/64"(Ancho) x 13-25/32"(Alto)
Cavity Dimensions	350(W) x 230(D) x 300(H) mm 13-25/32"(Largo) x 9-11/16"(Ancho) x 11-13/16"(Alto)
Net Weight	Approx. 32.1 lbs(14.6kgs)

Specifications and designs are subject to change without prior notice

BEFORE YOU CALL FOR SERVICE

Refer to the following checklist before you call for service.

If the oven does not work:

1. Check that the power cord is securely plugged in.
2. Check that the door is firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your house.