

ROBAM

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Operation Manual

Steam Oven

ZQB235-SA01

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Product Overview

Dear Users:

Thank for your buying Robam built-in steam oven. We suggest you to read this manual carefully before installation and operation, and keep this manual properly. Robam specializing in home appliances and kitchen wares, for example, range hood, sterilizer, gas hob and so on. Our built-in steam oven adopts advanced idea, cares for completed design and perfect appearance. And our products are health, friendly environmental and saving energy.

Product Parameter

Model	ZQB235-SA01
Power Suppil	220-240V~ (50Hz)
Rated Power	1900W
Capacity	23.5L
Energy Loss	Heat to 100 degree and keep wam 1 hour, energy loss 0.71kW-h
Working Method	Steam with high temperature
Net Weight	21.5kg
Product Size	595(W)x390(H)x425(D)

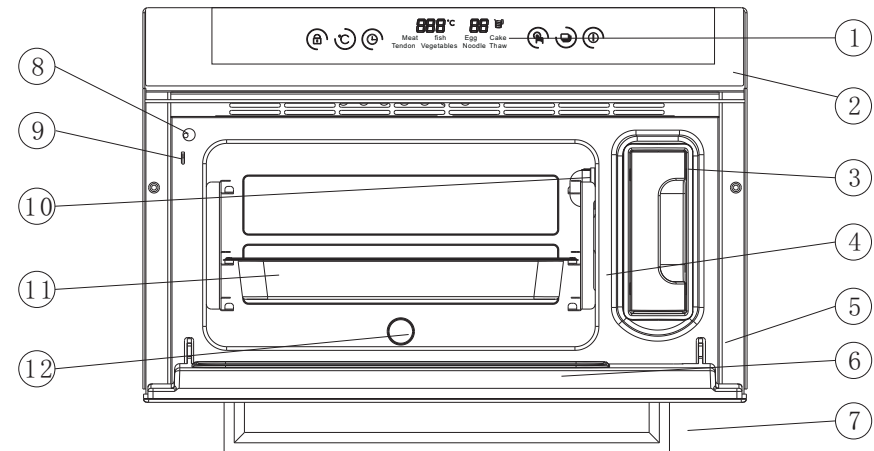
Note:

1. The parameters in table for reference only, please subject to nameplate on the steam oven.
2. Robam keep right to revise design or specification.

Product Characteristic

- Touch control technology, red aperture display, science and technology sensory; aluminum alloy handle, stainless steel decorative plate, stable and wide; the whole product shows concise, beautiful, generous.
- Health and friendly-environment are unique advantages for steam. It won't lose nutrition within food and it can protect vitamin and minerals.
- The cooking by steam won't lose original taste within food and it won't add other peculiar smell, the plate and rack are all made of stainless steel;
- The cooking by steam can prevent peculiar smell between different food, for example, fish and meat. Meanwhile, it can cook kinds of food at the same time.
- Humanized design for inner cavity illuminator, makes the cavity stick out a mile; screen lock, electromagnetic lock, induction gating multiple intelligent security protection system.
- All stainless steel heat plate, stability, makes service life longer and the heating speed more quickly, and can effectively reduce the dirty adhesion.

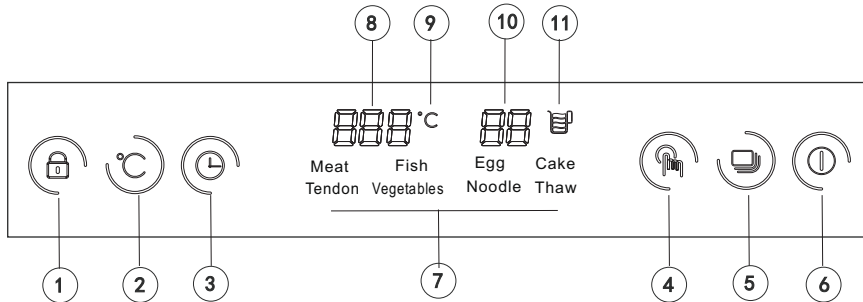
Product Structure



- | | | |
|-------------------|------------------|---------------------|
| 1. Display Screen | 5. Door hinge | 9. Door Lock |
| 2. Control Panel | 6. Door | 10. Light |
| 3. Water Tank | 7. Handle | 11. Tray |
| 4. Shelf | 8. Gating Switch | 12. Steam generator |

Use Instruction

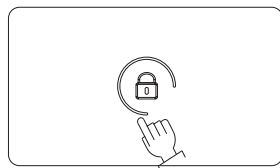
1. Control panel introduce



- 1. Screen lock / unlock
- 2. Temperature adjustment
- 3. Time adjustment
- 4. Confirm
- 5. Mode adjustment
- 6. Power
- 7. Mode indicate icon
- 8. Temperature indicate icon
- 9. Temperature icon
- 10. Time indicate icon
- 11. Water shortage icon

2. Function introduction

2.1 Screen lock / unlock

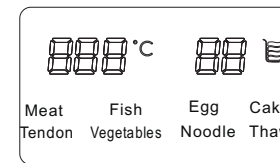
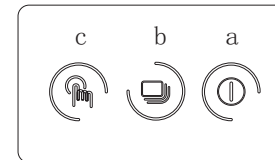


This function is suitable to lock the screen when the steam oven is non-working, it can prevent children or other people to misuse:

1. Under the operating status, press unlock button, enter into the program lock state, screen lock indicator lights up, at this status press any operation button will be failure. If you want to unlock it, you can press the unlock button for a few seconds, the screen will lift lock state.

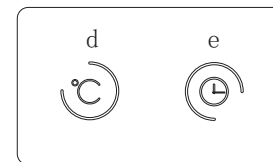
* When power on, on matter the machine is working or not, press the screen lock button can be locked, press it for a few seconds can be unlocked.

2. 2 Working Setting



This function is applicable to steam furnace work Settings:
When the machine is plugged, press the power button to enter program adjustment mode, then according to the model key (b) into the program selection condition, each time you press the function icon for a model switching, when you need to adjust the mode and press the ok button (c) machine start.

Eight kinds of work mode. See to lift picture.



If you want to change the procedure of working time, adjustment in the program state by time key (e) adjustment. Each time you press the for a minute, long press faster.

If you want to change the program work temperature, in the program state adjustment according to temperature key (d) adjustment. Each time you press the for once, long by faster.

Program has already started to work, such as the need to adjust time, temperature, must according to confirm key (c), and then the regulating time temperature, set according to confirm key after confirmation.

* If the program has already started to work, need to stop program, can press confirm key machine immediately into the end of program state.

* No matter in what state long press the power button for 2 seconds, the machine will be shutdown state.

* Open power key after five minutes without any operation automatic shutdown.

2.4 Mode menu

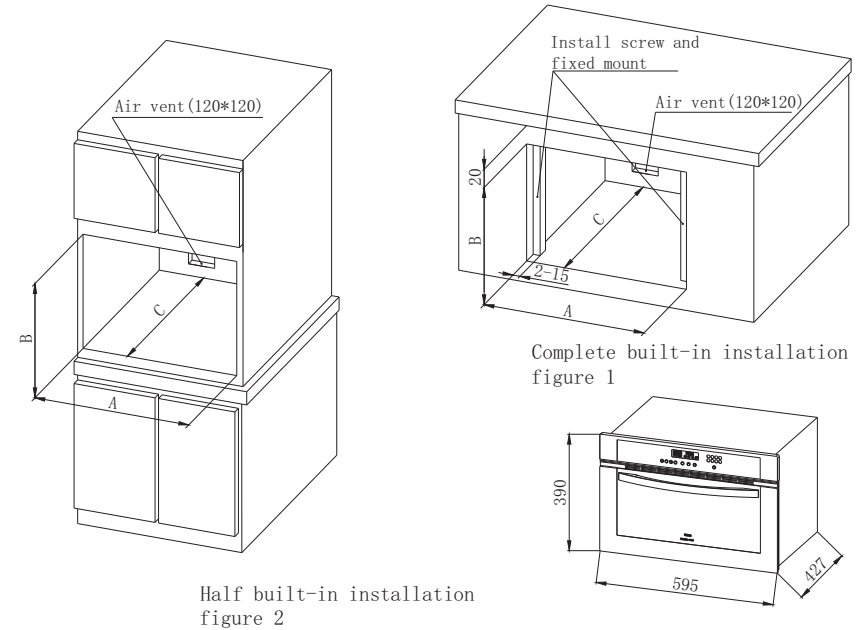
Mode	Temperature	Time	Max Temperature	Minimum Temperature	Max Time	Minimum Time
Meat	100	45	100	85	60	20
Fish	85	30	95	75	45	20
Eggs	95	25	95	85	45	20
Cake	95	30	95	85	45	15
Tendon	100	60	100	90	60	40
Vegetable	98	40	100	95	45	30
Pasta	90	30	95	85	45	15
Thaw	55	40	65	55	60	20

*Each control a time and temperature for once or a minute, long according to accelerate adjustment, according to the scope of the chart.

Installation

On the appointed place of cabinet, please set cavity as following and put steam oven placidly into this cavity. The steam oven can't be installed aslant. The installation size(mm) as following:

No\item		A	B	C
1	Complete built in hole size(W*H*D)	600	395	500
2	No-Complete built in hole size(W*H*D)	565	380	500



Installation guide

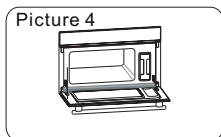
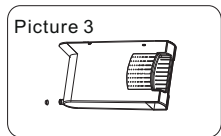
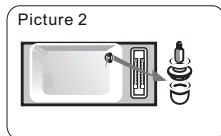
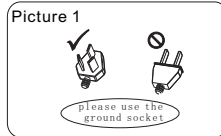
1. Requirement for installation:

- Put steam oven into cabinet as picture placidly and check the place properly.
- Fix it on the cabinet by two pieces of screws. There are cavity on both side.

2. Requirement for power:

- For permanent installation, the circuit must have relevant protection device. And the plug and electric outlet should be same model and comply with regulation.
- The power supply equipment must earth properly and comply with regulations and the heat-protection device with 10amp must be required when installing.

Safety and General Warnings



1. Please use independent plug which the rated current is over 10A and properly earthed must be required. The alternating voltage must be between 220-240V, or the steam oven can't work normally. (Picture 1)
2. Don't open the door under working mode. And please take out of food after working by tools preventing from burning.
3. When pulling out of plug from electric outlet, operator must hold the plug. Don't touch electric wire by hand when pulling out of plug, or it's dangerous for electrocuted, short circuit or fire.
4. Don't use steam oven once you find any defect on electric wire and plug or the plug is loosen. Or it will cause electrocuted, short circuit or fire.
5. Don't damage electric wire. Don't bend, elongate, torsion or tie electric wires. Don't press or beat electric wire by heavy object.
6. Don't allow children to use this product independently. And don't use this product where child can touch it by hand. Or it will cause burning, electrocuted or other accident.
7. Please cut of electricity firstly when changing bulb. (Picture 2)
8. Under long time or improper using, it will cause the defect of the seal ring, please change seal ring if leakage. (Picture 3)
9. If there is too much water in the water sink, please use water suction sponge to clean out the water (Picture 4)
10. Don't disassembly or change accessories except of professional engineers.
11. If the electric wires damage, please use the proper wire or buy accessories package from the service center to change, non-professional is not allowed to change in order to avoiding accident.

WARNING:

- 1、 During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 2、 Accessible parts may become hot during use. Young children should be kept away.
- 3、 Handle of water tank can get hot after operation. Cares shall be taken to avoid scald.
- 4、 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.
- 5、 The appliance must not be located immediately below a socket outlet.
- 6、 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.
- 7、 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.
- 8、 Children should be supervised to ensure that they do not play with the appliance.
- 9、 Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Daily Maintenance

1. After each use, please wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.
2. Please use neutral scour to clean and wipe it by soft cloth.
3. Remove dreg once a month.
4. Don't make lamp wet. Don't allow to flush equipment by water.
5. It must clean water in the sink preventing from leakage.
6. We suggest users to clean steam generator every month by alcohol then clean it by water. Don't allow to clean steam generator by steel brush.
7. We suggest users to clean or maintain product every week. Please pull out of plug if users don't use it for a long time.

General Troubleshooting

If you meet following troubles, please settle them properly according to our suggestion. If you still can't deal with them, please contact our professional engineers. Disassembly at by yourself is not allowed.

Problems	Causes	Settlement
Steam Oven can't work	No electricity; The plug does not connect properly	Use it after power is connected
Your display screen doesn't light up	No electricity or something wrong with computer controller	Check that the appliance is receiving electricity (good fuse). Or contact after-service center
The bulb doesn't work anymore	No electricity or something wrong with bulb	Check that the appliance is receiving electricity (good fuse). Or replace the bulb
Water or steam leak around the door during cooking	The door is not properly closed.	Check the door or contact after-service center
Indicator of water tank light up and alarm	Lack of water in water tank or block for connection	fill water into water tank or check pipe

Warning:

- ⚠ Please add water in the water tank to the highest position, then put the water tank into steam oven at proper position. Then push it until you feel like it's the proper position.
- ⚠ The equipment will become heat during working. And the steam will overflow when open the door. Don't allow children to operate it or lay aboard.

Cooking Food Table

Food	Times	°C	Preparation	Note	
VEGETABLES	Artichokes(small)	40 to 45 min.	100	Placed upside down in the dish	
	Asparagus	35 to 40 min.	100	For tips decrease cooking time	
	Broccoli	18 min.	100	In small bunches	
	Carrots	20 to 22 min.	100	in thin, round slices	
	Celery root	25 to 30 min.	100	in thin slice	
	Pumpkin	15 to 20 min.	100	in cubes	
	Mushrooms	15 min.	100	in thin strips	
	Cauliflower	30 to 35 min.	100	Brussels sprouts	
	Courgettes	10 to 15 min.	100	in thin slice	
	Chinese artichokes	20 min.	100	whole cooking	
	Spinach	20 min.	100		
	Endives	30 min.	100	Remove nut cut into disc shape	
	Fennel	22 min.	100	cut in half	
	Green beans	30 to 35 min.	100		
	Turnips	15 to 20 min.	100	in cubes	
	Fresh peas	20 to 25 min.	100	/	
	Leeks	25 min.	100	cut in half	
	Potatoes	40 to 45 min.	100	cut in round slices	
SHELLFISH CRUSTACEANS	Sea scallops	10 to 12 min.	90	with seasoning	
	Mussels/periwinkles	20 to 25 min.	95	with seasoning	
	Crabs	25 min.	95	/	
	Lobsters	30 to 35 min.	95	whole cooking	
	Langoustines	12 to 15 min.	90	/	
FRUITS PUDDINGS	Apples/pears	10 to 15 min.	90	whole , peeled	
	Peaches	25 min.	95	whole , peeled	
	Puddings	10 min.	90	/	

Cooking Food Table

Food	Times	°C	Preparation	Note	
FISH	Luce	25 to 30 min.	85	whole(1kg)	
	Cod	13 to 15 min.	85	180g	
	Sea bream	20 to 25 min.	85	whole(1kg)	
	Haddock	15 min.	75	filets	
	Herring	20 min.	85	whole(200g)	
	Mackerel	15 to 20 min.	85	whole(250g)	
	Ray fish	20 min.	80		
	Mullet	15 min.	80	whole(200g)	
	Spot pike	20 min.	85	thick steaks(6-10cm in length)	
	Salmon	15 to 20 min.	85	steaks(180g)	
Tuna	20 to 25 min.	100	steaks(180g)		
Trout	20 to 25 min.	100	whole(200g)		
MEATS	Beef	15 to 30min.	100		
	Pork	25 min.	100		
	Poultry (breasts, filets)	20 to 25 min.	95		800G:55-60MIN
	Sausages	20 min.	90		
EGGS		8 min.	100	Broken the egg and put in Add some water Mix symmetrically with seasoning	
RICE, PASTA, FARINA	Rice	30 min.	100		
	Farina	20 min.	100		200g(1/4 liter water)

Accessories

NO.	Accessories	Quantity
1	Operation Manual	1
2	Accessories for insrallation	1
3	Steaming tray	1
4	Water tray	1
5	Suction ball	1

Circuit Diagram

