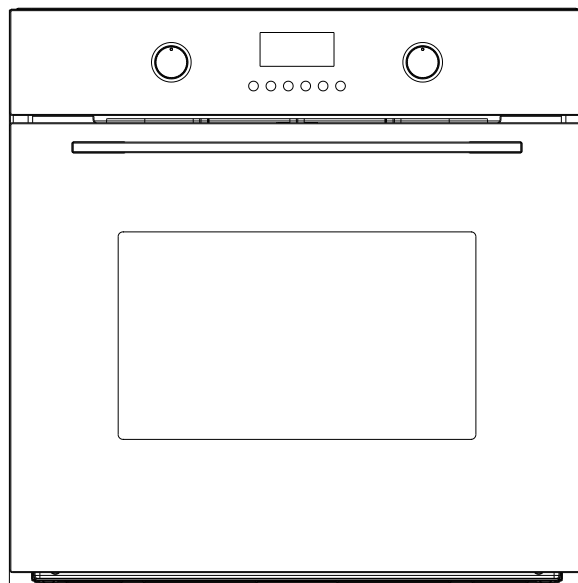


# **BUILD-IN ELECTRIC OVEN**

## Owner's Manual



Model: KAS3UTUE-12A

Please read these instructions carefully before installing and operating the oven and retain this information for future reference.

## CONTENT

<b>CONTENT</b> .....	<b>1</b>
<b>SPECIFICATIONS</b> .....	<b>1</b>
<b>IMPORTANT SAFETY INSTRUCTIONS</b> .....	<b>2</b>
<b>INSTALLATION</b> .....	<b>4</b>
<b>PART NAMES</b> .....	<b>6</b>
<b>CONTROL PANEL</b> .....	<b>7</b>
<b>OPERATION INSTRUCTIONS</b> .....	<b>8</b>
<i>Setting the Clock</i> .....	8
<i>Turn on/off the oven lamp</i> .....	8
<i>Multi Function Setting</i> .....	9
<i>Preset function</i> .....	10
<i>Child-proof Lock</i> .....	10
<i>Steam cleaning function</i> .....	10
<b>CLEANING AND CARE</b> .....	<b>12</b>
<b>ACCESSORIES USING INSTRUCTION</b> .....	<b>16</b>
<b>FAILURE DIAGNOSE</b> .....	<b>19</b>

## SPECIFICATIONS

Power Supply:	220-240V~ 50/60Hz
Rated power output:	3000W
Outside Dimensions:	595mm(H)×595mm(W)×570mm(D)
Oven Cavity Dimensions:	340mm(H)×470mm(W)×410mm(D)
Oven Capacity:	65Litres
Gross Weight:	Approx.40.5 kg
Net Weight:	Approx.39 kg

# IMPORTANT SAFETY INSTRUCTIONS

## ◆ **GENERAL WARNINGS**

---

1. When you pull down the package of oven, keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children.
2. For avoiding fire and explosion, it is prohibited to put combustibles into oven, neither on it nor close to it.
3. Do not attempt to change this oven's characteristic, it may cause danger to you.
4. If other appliances' cable are close to the oven, make sure those cable won't stuck in the door or touch the hot surface of oven.
5. It is strictly prohibited to regard the oven as store cabinet when it no working. It will cause accidents or dander if oven switch on accidentally.
6. Make sharp look out for high temperature effusing when you get out the food from oven at moment of cooking finished.
7. Do not allow children to go near the oven when it is hot, especially when the grill program is running.
8. Do not pull the oven with handle; haul upon the power cable to remove the plug from the socket.
9. Do not touch the oven with wet or damp hands or feet. Ensure wearing something on your feet.
10. It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extension.
11. If the oven breaks down or develops a fault, switch it off at the mains and do not touch it.
12. If the cable is at all damaged it must be replaced promptly. When replacing the cable, follow these instructions:
  - a) The cable must to bear the electrical current required by the oven.
  - b) Cable replacement must be carried out by properly qualified technicians.
  - c) The earthing cable (yellow-green) must be 10 mm longer than the power cable.
13. The door or the outer surface may get hot and temperature of accessible surfaces may be high when the appliance is operating. Care should be taken to avoid touching the outer surface and heating elements inside the oven.
14. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
15. The appliance, as well as accessible parts becomes hot during use. Care should be taken to avoid touching heating elements inside the oven, young children should be kept away.
16. This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given much supervision or instruction concerning use of the appliance by a person responsible for their safety.
17. Steam cleaner is not be used.
18. Never use abrasive or caustic cleaners, wire wool or sharp objects to clean glass oven door since it may damage surfaces, enamel layer and ruin the ovens appearance

shattering of the glass.

19. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
20. Cleaning and user maintenance shall not be made by children without supervision.
21. Children less than 8 years of age shall be kept away unless continuously supervised.
22. 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.
23. The oven must be used at home for certain purpose which was designed for adults (children should be supervised to ensure that they do not play with the appliance); it must only be used for cooking food. Any other use, such as any form of heating is improper and dangerous.
24. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
25. When you use unpacked oven, make sure it has not been damaged in any way .if you have any doubts at all, do not use it: Contact a professionally qualified person.
26. The manufactures cannot be responsible for any damage caused by improper, incorrect or unreasonable use. When using any electrical appliance you must follow a few basic rules.

#### ◆ **HINTS FOR COOKING**

---

1. When the oven is first switched on, it may give out acrid smelling fumes for the bonding agent for insulating panels round the oven has been heated up for the first time. This is completely normal; if it does occur, you just have to wait for the fume to clear before putting the food into oven.
2. Too hot fat can burn easily, please make sharp look out when cooking with oil.
3. Please do not use unstable or out-of-shape container for avoiding possible turning which may cause danger.
4. Pole, and fork of rotary broach are very sharp, be careful to use.
5. When cooking meat, locate the oil collector into oven invariably.
6. Add some water into oil collector to reduce the smell of burnt food.
7. If the oven still with high temperature when you place in or remove the food from oven, be careful and wear gloves invariably to avoid touching the hot elements.
8. Do not place plates or dishes on the bottom of oven; neither covers the bottom with aluminized paper since it will cause heat concentrating and damage enamel layer.
9. When answer the Oil Collector and Grill Rack into the oven please be careful, don't damage the inside of the oven enamel surface. To keep the oven clean, can put a piece of aluminum foil between foods and grill rack. In order to ensure the hot air circulation, aluminum foil doesn't cover the entire surface of the grill rack.
10. Before baking, prick poultry meat or sausage with a fork, can prevent bloating and blasting in baking.
11. Put some thin skin around the meat when cooking, prevent oil splash or food is too greasy.

# INSTALLATION

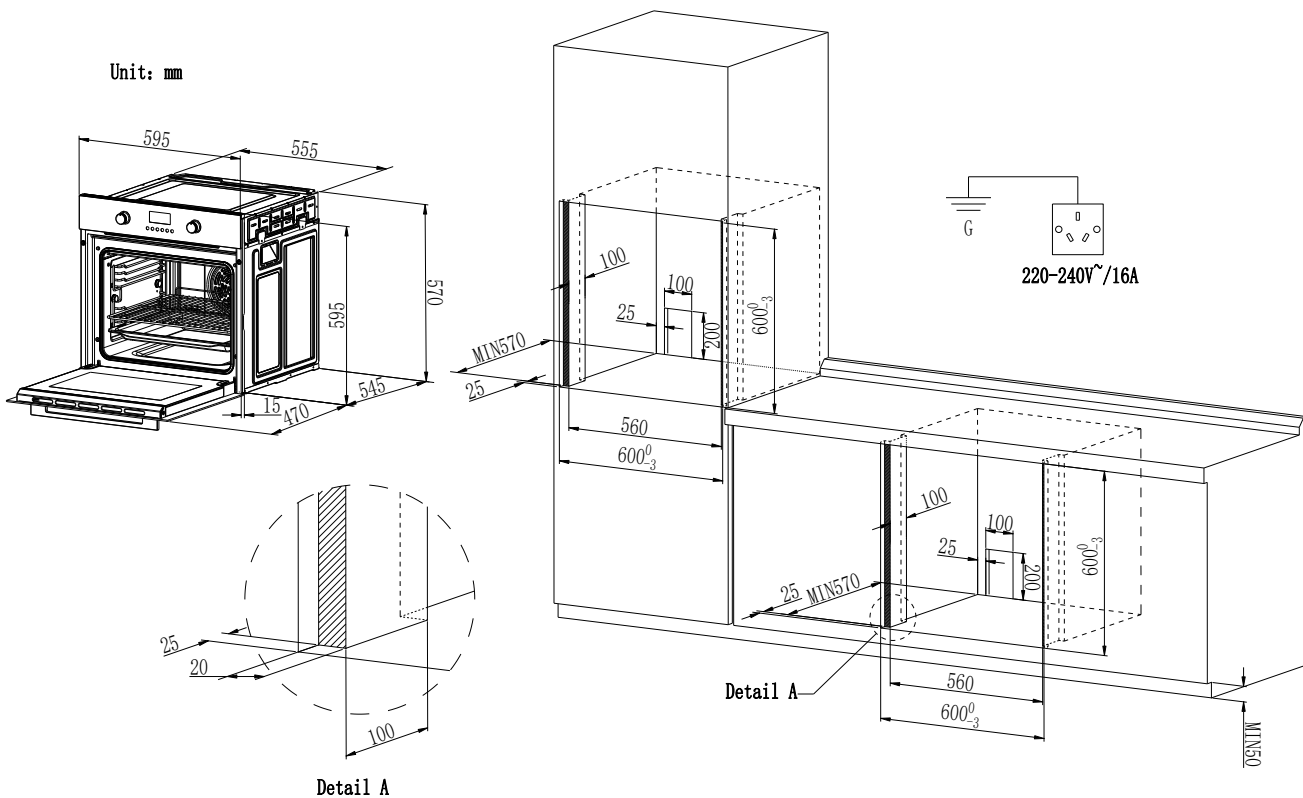
## ◆ INSTALLATION

Equipment installation and electrical connection shall be conducted by a qualified professional technical personnel.

After equipment take out from the packaging, please check the equipment and the power cord are in good condition. If you have questions, please do not use, sellers may require replacement.

### Installation method

1. Install the oven to the designated location inside the kitchen (installed in the hearth or installed on the upright cabinets below).
2. Use holes on the frame to insert screws to fix the oven on the installation location.
3. To determine the position of the mounting hole, please open the oven door to see inside. While fixing the oven, the measurement of distance shall be in accordance with the image below so that proper ventilation is provided to the oven.



### NOTE:

- a) If the oven is to work properly, the kitchen housing must be suitable.
- b) The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of unit that made of veneered wood can

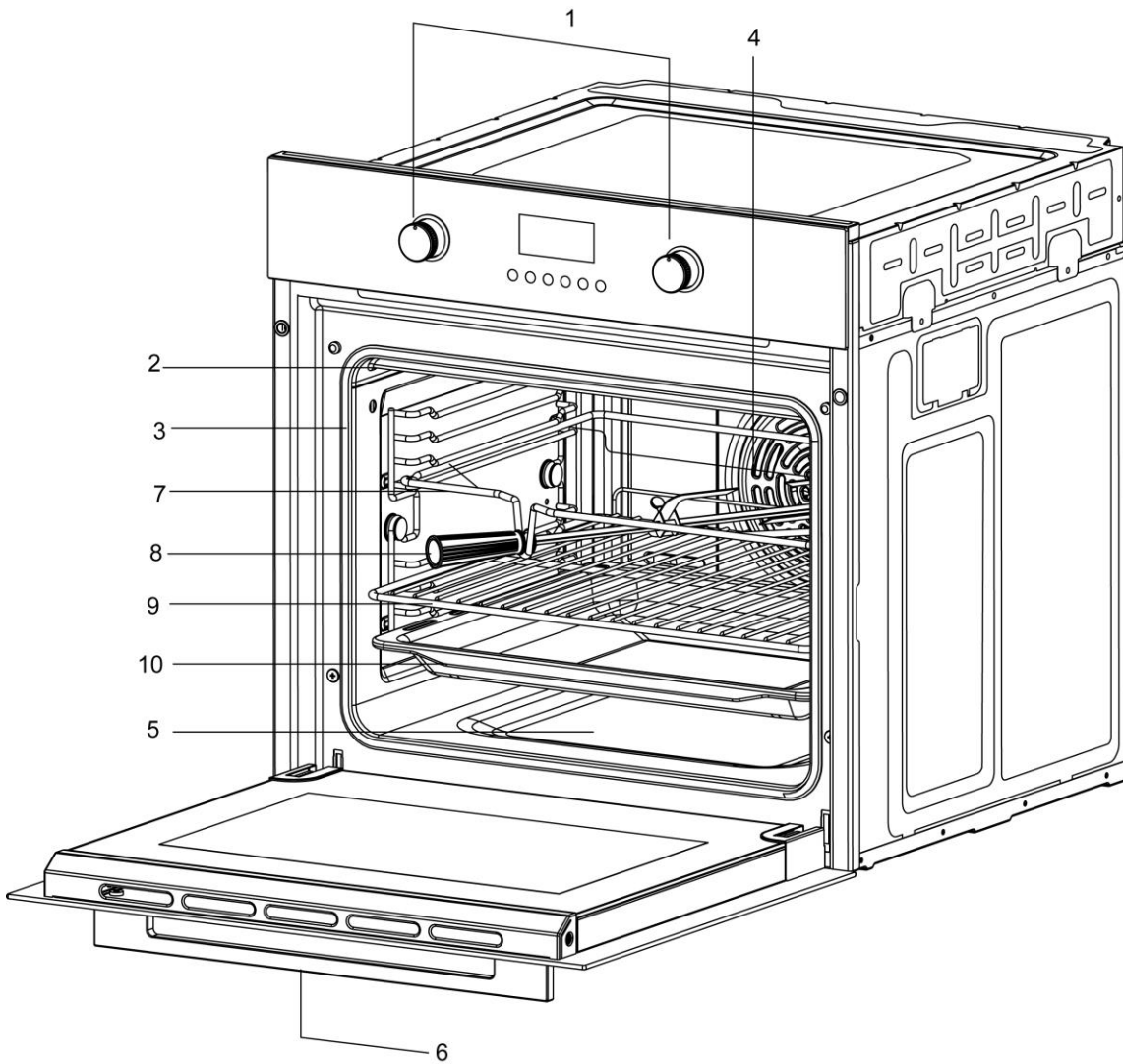
withstand 120 °C temperatures. Once the oven has been lodged inside the unit, the electrical part must be completely insulated. This is a legal safety requirement.

- c) All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.
- d) Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap off at least 45 mm.

#### ◆ **CONNECTING TO THE POWER SUPPLY**

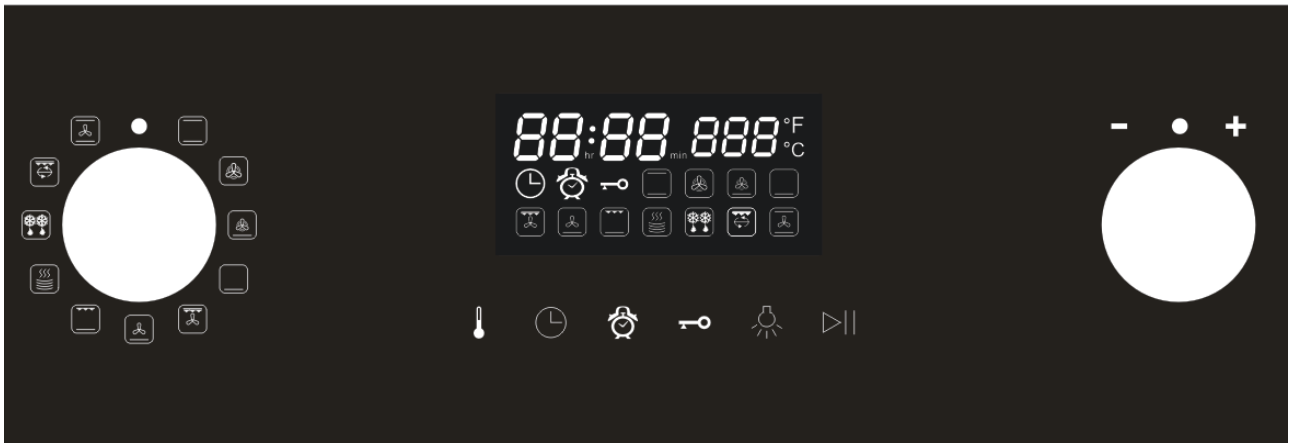
1. Connections must take account of the current supplied and must comply with current legal requirements.
2. Switch can't control the yellow and green grounding line. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.
3. **IMPORTANT:** During installation, the power cable position must be taken account in. Avoid the temperature to be above 50°C at any point of the power cable. The oven complies with safety stands set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure the oven has been adequately earthed.
4. The manufacturers cannot be responsible for any harm or injury to person, animal or belongings caused by failure to properly earth the oven.
5. **WARNING:** the voltage and the supply frequency are showed on the rating plate, the cabling and wiring system must be able to bear the maximum electric power required by the oven, this is indicated on the specifications plate. If you are in any doubt at all, use the services of a professionally qualified person.

# PART NAMES

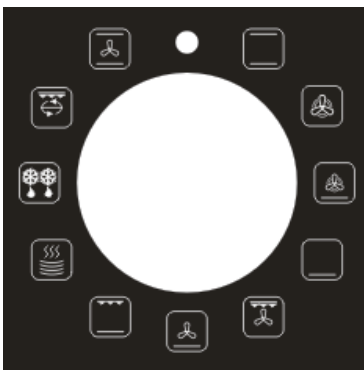


Code	Part Names	Code	Part Names
1	Control Panel	6	Oven Door Handle
2	Heater Tubes	7	Rotary Grilling Bracket
3	Cavity Obturating Ring	8	Rotary Grilling Broach
4	Convection Fan	9	Grill Rack
5	Oven Cavity	10	Oil Collector

# CONTROL PANEL

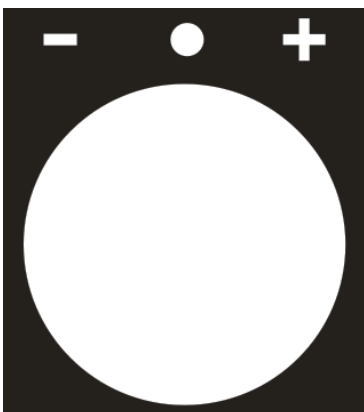


Button Image	Button	GENERAL FUNCTION
	Temperature	Use this button to set temperature
	Clock	Use for clock setting, cooking time setting
	Timer	Use this button to start preset function
	Safety Lock	Use this button to set or release child-proof lock
	Light	Use this button to switch on or off the oven light in any time.
	Confirm Start/Stop	Press this button to start or stop cooking program, or to confirm the setting of temperature, cooking time and clock.



## Function Knob

1. Turn it to select different kinds of programs.
2. Turn it to “●”, the system will back to standby state, and you can press the knob to hide it.




## -/+ Knob

1. Turn it to adjust time and select different temperatures.
2. Turn it to “●”, and then press the knob to hide it.





# OPERATION INSTRUCTIONS




- When the oven is power on, the system will prompt for the sound, the display shows the function of the corresponding function knob settings (if the left knob corresponds to reset function "●", only shows "12:00").
- During cooking press  pad once to pause the program, the display shows "PAU", and then press it again to resume. In any mode, turn the left function knob to "●", then oven will return to standby mode.
- At the end of the cooking process, End will display and system will send a voice to remind user every 2 minutes until any pad is pressed.
- The oven after using, please make sure all the knob in the "●" position, you can press the knob to hide it.
- The oven door must be closed in any cooking process. This oven has special air natural circulation and hot air recycle system. This system ensures the humidity and temperature in the oven, baked food inside through and external golden crispy. In addition, you can shorten the cooking time, reduce energy consumption. May produce hot steam in cooking process, this is normal.
- When the oven door open, during cooking or at the end of cooking, please be careful, the hot air may overflow.
- Save electricity mode:  
One minute without operation under standby, display out into power-saving mode, turn any knob or press any pad once to end.
- Knob calibration points are focused on the origin about "●", now gently press down the knob, can protect the knob. When you need to use can pop up recovery operations by gently pressing the knob.
- This oven control panel is touch screen, light touch button corresponding operation, don't hard touch or wear gloves.

## ***Setting the Clock***

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This is a 24 hour cycle clock.

For example: Suppose you want to set the oven clock time 9:30.

1. Turn left function knob to "●".
2. Press "" once, the hour figures will flash.
3. Turn the "—/+ " knob to enter "9" hours.
4. Press "" once, the minute figures will flash.
5. Turn "—/+ " knob to enter "30" minutes.
6. Press "" to confirm.

## ***Turn on/off the oven lamp***

---

The system defaults turn on the lamp when the oven starts to cook. After 1 minute, the lamp auto turns off. In the 60 seconds before the end of cooking the lamp automatically turns on, after cooking for 1 minute the lamp automatic turning off. User can turn on or off the oven lamp

by pressing  pad.

## Multi Function Setting

This function allows you to set 11 different functions. At the end of cooking, the fan will delay work about 3 minutes to cool the cavity. Their working methods, temperature range and setting steps have been showed below:

CODE	FUNCTION MODES	WORKING METHODS	TEMPERATURE RANGE	Suitable for the menu
1		Top-outer Heater + Bottom Heater	30°C~250°C	Cookies (160 °C), cake (160 °C), egg tarts (190 °C), barbecue (230 °C)
2		Back Convection		Kebabs (220 °C), grilled steak (250 °C)
3		Back Convection + Bottom Heater		Pizza (180 °C), quiche (190 °C), apple pie (190 °C)
4		Bottom Heater	30°C~220°C	Fried dumplings (200 °C), Fried package (200 °C)
5		Top Two Heater + Fan	30°C~250°C	Toast (200 °C)
6		Bottom Heater + Fan	30°C~220°C	Sweet potatoes dry (120 °C), dried beef (120 °C)
7		Top-inner Heater + Bottom Heater	30°C~250°C	Grilled fish (200 °C), grilled corn (200 °C), roast vegetables (180 °C)
8		Keep Warm (Bottom Heater)	60°C~80°C	Baked foods, Fried foods
9		Defrost (Fan)	40°C~60°C	Frozen food
10		Top Two Heater + Rotary Grill	30°C~250°C	The roast chicken (250 °C), roast duck (250 °C)
11		Top-outer Heater + Bottom Heater+ Fan		Barbecue (230 °C), chicken (250 °C), Roast leg of lamb (250 °C)

The electric oven with 11 cooking function and a reset function, you can choose to cook by turning the function knob on the left. According to and pads to change cooking temperature and cooking time:

Press once, the current temperature flashes 10 seconds, turn the “-/+” Knob enter cooking temperature within 10 seconds and then press pad once to confirm.

**NOTE:** Press and hold for 5 seconds can switch the temperature unit form °C to °F. The default unit is °C.

Press once, the current time flashes 10 seconds, turn the “-/+” to enter hour digit for cooking time and then press pad once, turn the “-/+” to enter minutes digit for cooking

time, press ▷|| pad once to confirm.

Once time and temperatures are set up, press ▷|| pad once to start cooking.

**NOTE:** If user does not set cooking time, the time will increase automatically from small to large. If the cooking time has been set, it will countdown when the oven start cooking.

### ***Preset function***

---

This function can make the oven start program automatically at the further specified time you set advance.

Example: Suppose present time is 12:30, you want to set “Back Convection” program start at 15:30 with 2 hours cooking time.

Steps:

1. Place the food into oven, close the door.
2. Turn FUNCTION knob to select “Back Convection” function, “🌀” display.
3. Press 【↓】 pad once, initial temperature will flash. Turn Knob “-/+” input temperature and press ▷|| pad once to confirm.
4. Press 【⌚】 pad once, initial time will flash. Turn Knob “-/+” input cook time “2:00” and press ▷|| pad once to confirm.
5. Press 🕒 pad once, at this time the display shows the current clock and “🕒”.
6. When hour figures flash, turn “-/+” Knob input hour figures “15” and press ▷|| pad once to confirm.
7. When minute figures flash, turn “-/+” Knob input minute figures “30” and press ▷|| pad once to confirm.
8. Then the program will automatically start at 15:30 with 2 hours cooking time.

**NOTE:** In preset mode, press 【🕒】 can check the current appointment time for 5 seconds once. If you want to cancel that, you just need to turn left function knob once.

### ***Child-proof Lock***

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**Lock:** press “🔒” for 3 seconds, “🔒” indicator will display, any other button are disabled.

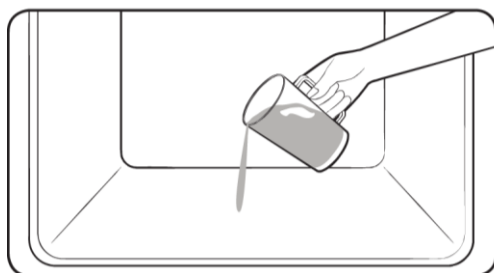
**Lock quitting:** In lock state, press “🔒” for 3 seconds, “🔒” indicator will put out. The lock is released.

### ***Steam cleaning function***

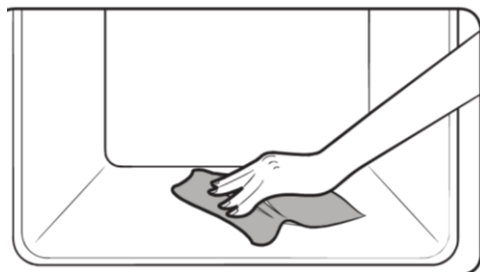
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Your oven has a steam cleaning function that you can use it to clean the light soiling in the oven. This is useful for cleaning light soiling with vapour.

1. Open the oven door and remove all the accessories.
2. Pour 400ml of water onto the bottom of the oven and close the door.



3. Turn the FUNCTION knob to select "🍲" program.
4. Press 【⏸】 pad once, and then turn the “-/+” knob to enter 5 minutes.
5. Press ▶|| pad once to confirm.
6. After the program has completed, please don't open the oven door in 20 minutes.
7. Open the oven door and Use a dry cloth to clean inside the oven.



**NOTE:**

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, any try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

# CLEANING AND CARE

## ◆ **GENERAL INSTRUCTIONS:**

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1. Ensure that the appliance is switched off and out of power supply before replacing the lamp or do some cleaning for avoiding the possibility of electric shock.
2. Wipe the oven with water and little washing-up liquid with; dry it with a soft cloth or sponge. Cleaning with water directly may lead creepage.
3. Use a mild windows-cleaning detergent. Wipe the area with a soft widow's cloth or a fluff-free microfiber cloth, using a horizontal action without applying pressure.
4. Never use a steam or high pressure spray to clean the appliance.
5. If any abrasive or caustic substances come into contact with the frontage, wipe it off immediately with water.
6. Clean the stainless steel and enameled surfaces with warm, soapy water or with suitable brand products.
7. It is very important to clean the oven each time after it is used.
8. Melted fat is deposited on the sides of the oven during cooking. The next time after oven is used this fat could cause unpleasant odors and might even affect the success of the cooking. Use hot water and detergent to clean, rinse out thoroughly.
9. Always remove any fleck of lime scale, grease, corn flour and egg white immediately. Corrosion can form under such flecks. Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.
10. For cleaning, the appliance must be switched off and cooled down.
11. For safety reason, do not clean the appliance with steam jet or high-pressure cleaning equipment.
12. Aggressive cleaning products, scratchy sponges and rough cleaning cloths are not suitable.
13. When the oven was scrapped, please scrap all the function completely for avoiding any possible body injury. Such as cutting off the outside cable of oven, crush the lock device.
14. Disposal must be carried out in accordance with local environment regulation for waste disposal. For more detail information about treatment, recovery and recycling of this products, please contact your local city office, your household waste disposal service.

## ◆ **DETAIL CLEANING WAYS**

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### **THE OVEN OUTER SURFACE**

The oven outer surface

Only with a damp soft cloth to wipe equipment, don't choose thick sponge or coarse cloth .If besmirch hard to handle can add some detergent in the water, finally wiping with dry dishcloth. Please do not use corrosive and abrasive cleaner, they will make the equipment surface roughness. If accidentally spilled some, please wipe with water immediately.

### **CLEAN THE OVEN ACCESSORIES**

Carefully clean with soap and water in attachment, and wipe dry.

## INSIDE THE OVEN

After waiting for the oven to internal cooling, please use wet dishcloth wiped the remains of the oven. Because of the enamel layer and ware metal surface under the high temperature, so there will be some faded. This is normal and does not affect the function. Don't try to use the rough friction pad or high strength cleaner to make up for this kind of faded. The enamel surface use warm water to clean. Do not use steel wire ball, corrosive and abrasive cleaner, or sharp objects, such as knife, scraper, it can damage the enamel layer.

## CLEAN THE OVEN DOOR AND GLASS PANEL

Use mild cleaning fluid, sponge cleaning and drying the oven door. Do not use steel wire ball or corrosive cleaner and scraper, it will damage the surface of the oven. You can use completely removed the oven door to clean. Do not use grinding is strong, sharp or sharp items cleaning glass panel, it will scratch the glass surface, and glass panels after injury may be damaged due to the change of the temperature of the oven. After completion of cleaning, glass panel is installed on the oven door first, and then install the oven door, be careful not to install backwards glass panel. Oven glass panel must be installed correctly, otherwise, please do not use the oven.

**A. Removing the oven door:** (See figure 1).

1. Pull the oven door to the horizontal level. (figure A)
2. Move the latch of hinges on both sides to the fully open position (See figure B), and hold the door.
3. Push up the door. (figure C)
4. Push the door back to about a 15 degrees angle; lift the door up until the hook take out from the card slot.(figure D)

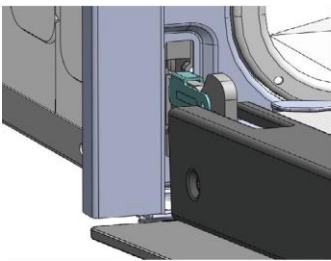


Figure A

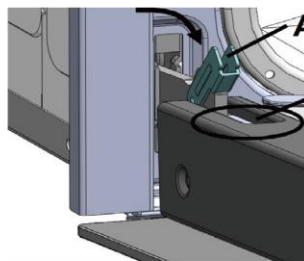


Figure B

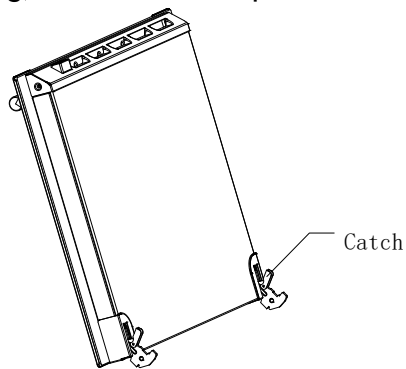


Figure 1

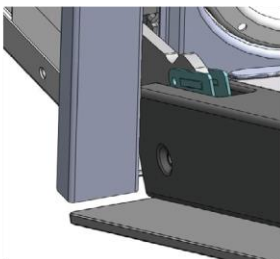


Figure C

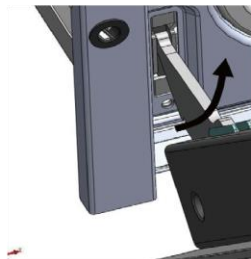


Figure D

### **B. Removing the glasses**

1. Remove the top (shutter) by screwing down bolts on both sides. (See figure 2).
2. Screw down other 6 bolts in the opposite top on both sides of door. (See figure 2).

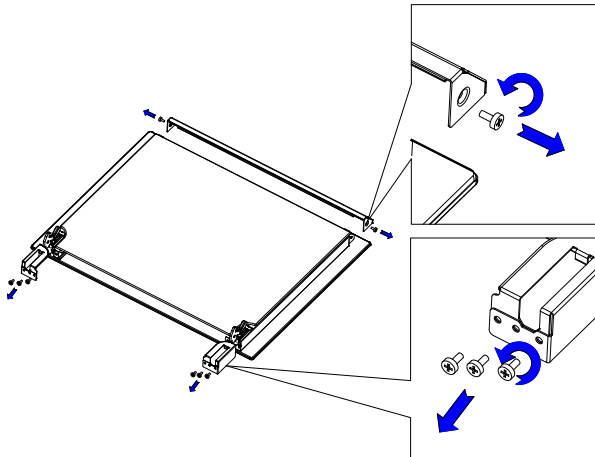


Figure 2

3. Draw out and remove the glass 1. (See figure 3).
4. Take out pads in two tangles of the glasses.
5. Draw out and remove glass 2. (See figure 3).

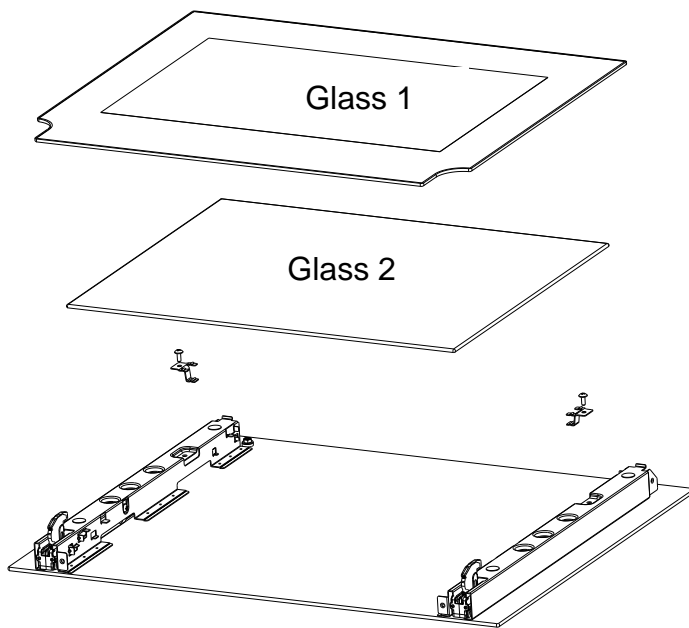
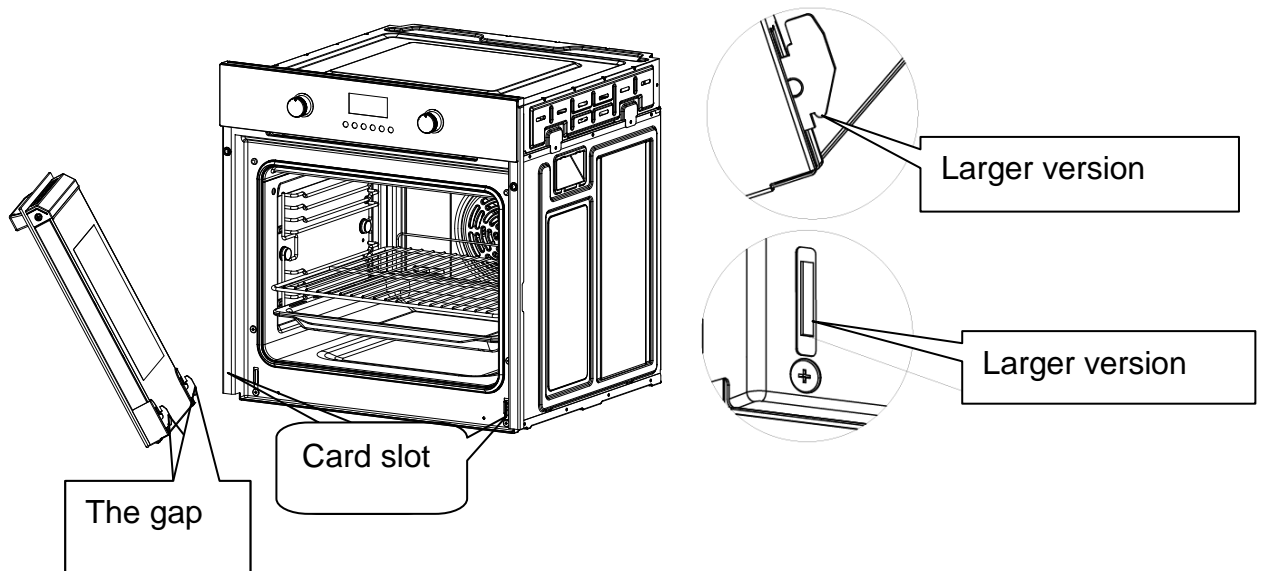


Figure 3

6. Clean the top (shutter) with stainless steel cleaning water with suitable brand products.

### **C. Installing the oven door**

1. Install back the glasses in correct surface and order.
2. Install back the top (shutter) by screwing bolts up.
3. Set the hinges into their respective holes on both sides, and swing the oven door downward. The step of hinges will be revealed if the oven door is in right position. Lock the latch.
4. Close the oven door.



**D. Clean the oven cavity sealing ring**

To ensure the normal work of the oven, oven around the cavity is equipped with sealing ring. Should periodically check seal state. Such as sealing ring is too dirty, for its clean. You can I remove ring in order to clean. If seal joint damage or aging, please contact to change the after-sale service department. Not in the absence of sealing ring or seal damage using the oven.

1. Prop the one of angel of obturating ring, and remove the obturating angel by angel. (See figure 4).
2. Cleaning the obturating ring with suitable cleaning water and dry it up.
3. Hang back obturating ring angel by angel.

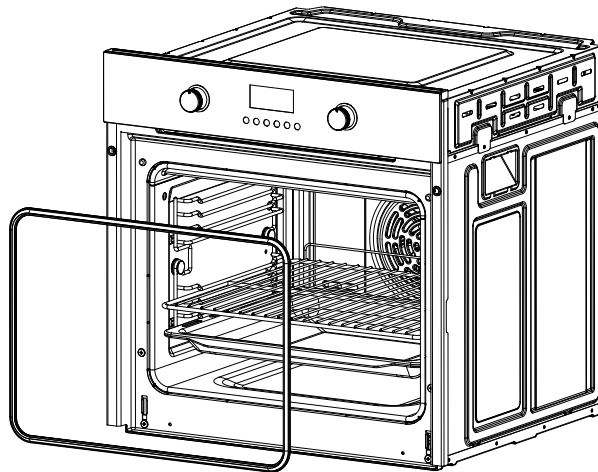


Figure 4



# ACCESSORIES USING INSTRUCTION

## A. Installation around layer frame (see figure 1) :

1. Install the left/right layer frame respectively in cavity fixed screw position;

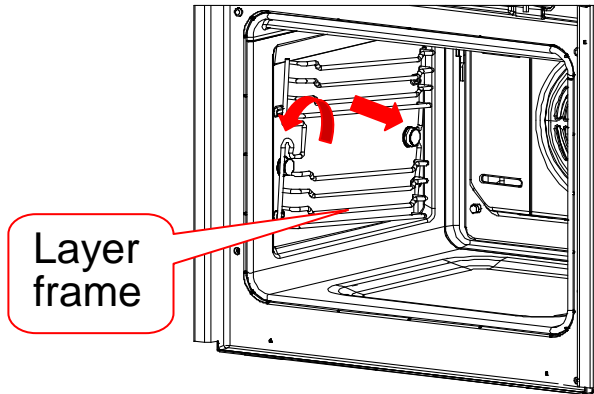


Figure 1

## B. Grill Rack insert location and layer (see figure 2) :

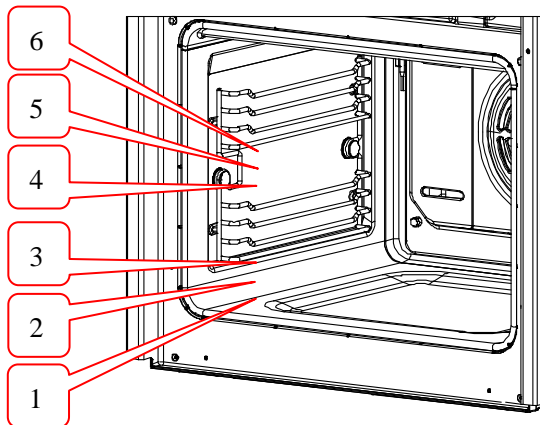


Figure 2

## C. Installing the grill (See figure 3) :

1. Insert the oil collector on the first layer.
2. Insert the grill rack on the proper upper layer of oil collector.

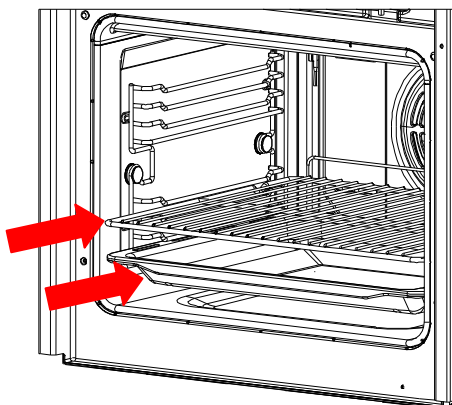
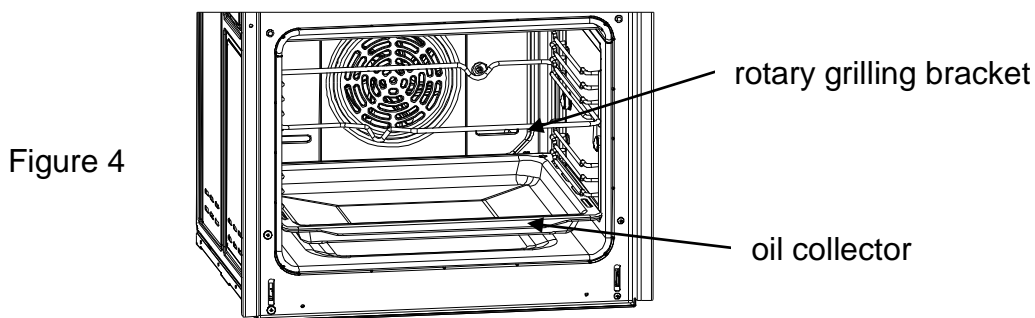


Figure 3

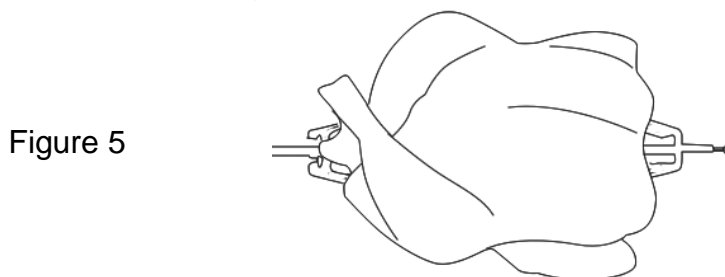
Note: in the cavity clean, grill rack, oil collector, layer frame around, rotary grilling bracket, rotary grilling broach, all transfer to burn out, cleaning separately.

**D. Install the rotary grilling bracket:**

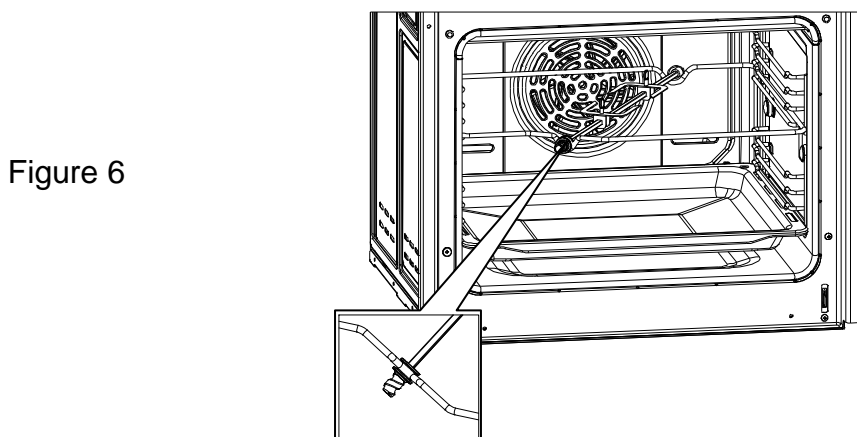
1. Put oil collector on the first layer.
2. Insert rotary grilling bracket into oven layer 4 (figure 4) (the location of rotary grilling bracket can only be inserted into the layer 4, rotary grilling broach can normally use).; (See figure 4).



3. Make chicken or duck for own favorite ingredients, reoccupy rotary grilling broach to chicken or duck fork (figure 5), such as not enough solid, available aluminum foil wrap with wire bundle tight;



4. Insert the broach into the hole on the wall of oven cavity. Put rotary grilling broach with food into the rotary motor casing of oven chamber (figure 6), make rotary grilling broach's both ends onto rotary grilling bracket.



5. Start the grill program, make sure rotary grilling broach normal rotation, then close the oven door.
6. When the barbecue is complete, open the oven door, turns rotary grilling broach handle to remove food (figure 7);Screw down the handle from the broach.

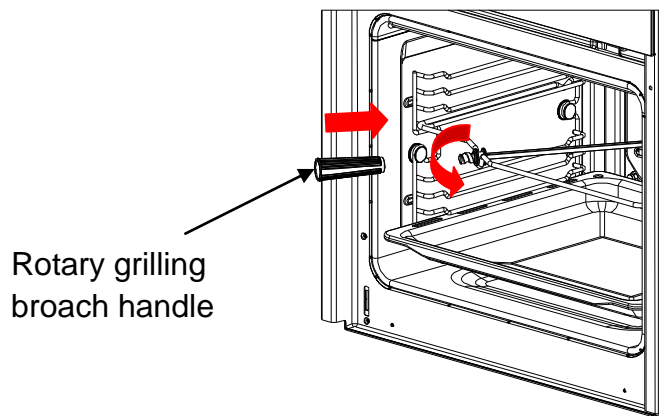


Figure 7

7. Close the oven door.

**NOTE:**

- Rotary grilling broach suit for cooking meat in big size. Such as reeled meat, poultry.
- Step for fixing the food onto broach: Insert food in the middle of the broach, and then fasten the food with the forks on both sides.
- Fix poultry wings on the back of the poutry; fix legs on the body of poultry so that the food cannot be burnt easily.
- Prick some holes on the poultry, so that juices can overflow.
- When rotary grilling broach in rotation, if there is out or not phenomenon, please push rotary grilling broach until it can be rotated.

**E. Choose the container**

- The thickness of container, electrical conductivity and the color will affect the effect of cooking. Please keep in mind: 1) the use of aluminum plate, soil in burned tray, refractory clay, baked food at the bottom is shallow color, food moisture can keep enough. It is recommended that you use this kind of container heating pastry, dough and barbecue.2) use enamel cast iron, glass, tin-coated iron and refractory porcelain,, with anti blocking liner colored coating of the container, baked food at the bottom is darker .It is recommended that you use this kind of container making egg tarts, pies and other crispy food.
- In the process of cooking, the volume of food change, so should according to the actual situation to choose suitable containers.
- When cooking meat and poultry, to prevent oil splash, please choose suitable size for food, with a cover on deeper tray or refractory glass saucepans.
- Use glass tray cooking the dough and cream.

## FAILURE DIAGNOSE

Failure will happen for some simple reasons, please read the following illustrations carefully before asking for after services.

Failures	Possible reasons	Suggestions to handle
The oven can't heating or heating mode cannot be set	The oven may not turn on. You may not enter cooking time. You may have missed an operation. The fuse at home may have been burned or broken.	Turn on your oven. Enter a correct cooking time. Check the cooking program operation steps. Replace fuse or reconnect the power If the above problems appear repeatedly, please ask for after services.
Noise after cooking.	After end cooking, the cooling fans to continue to open a time.	/
Oven light is not bright	The lamp achieve life deadline or damaged.	Replace the oven lamp.
Cake or cookies baked non-uniform.	Maybe the temperature enter is not right or the metal rack is in the wrong place.	Check the temperature and the metal rack position is correct or not.
An error sign "E-3" display.	When Sensors to detect temperature greater than 180 °C, the system enters into super high temperature protection status, the system alarm "E-3".	
An error sign "E-5" display.	Open circuit alarm	Ask for after services.
An error sign "E-6" display.	Short circuit alarm	Ask for after services.

**NOTE:** The oven only can be repaired by skilled maintenance men who have been trained before. Improper service should cause serious damage to user.