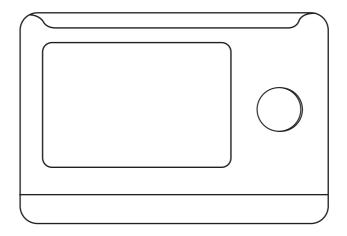
INSTRUCTION MANUAL

STEAM OVEN

MS3-STQ20SA(BK)

Please review this instruction manual before operating.



TOSHIBA

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BEFORE OPERATING THIS PRODUCT, READ, UNDERSTAND, AND FOLLOW THESE INSTRUCTIONS. BE SURE TO SAVE THIS BOOKLIST FOR FUTURE REFERENCE.

PRODUCT SAFETY

IMPORTANT SAFETY INSTRUCTIONS



Precautions for using this product for cooking Check whether the product is damaged.

Please inspect your oven as follows before using:

WARNING

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The oven door and the oven cavity are not damaged or cracked. If they are damaged or cracked, do not use.

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shock. The power supply plug must be inserted into a single-phase bipolar socket with grounding.

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The oven must be grounded before use. In case of electric leakage, the ground can provide a cur-rent loop to avoid electric

Read this manual carefully before using the appliance. The oven can only be used for the purposes indicated in this manual.

PREVENTION ITEMS FORBIDDEN ITEMS

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In the event that the oven door or door seal has been damaged, do not use the oven until a qualified technician has repaired it.

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Except for a qualified technician, repair is very dan-gerous. Do not attempt to disassemble, repair or modify the oven yourself.



Do not damage the safety lock of the oven door, including the door hinges.

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When the oven works abnormally, do not continue using it.



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.

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Once finding any crack or notch on the water tank, do not use the product, as water leakage can lead to electric leakage or electric shock.



Children should be supervised to ensure that they do not play with the appliance.

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When the socket hole gets loose or the power supply cord or plug is damaged, do not use the product. If the supply cord is damaged, it must be replaced by manufacturers, its ser-vice agent or similarly qualified persons in order to avoid a hazard.

- Do not use a wet hand to press or insert/remove the power supply plug; otherwise an electric shock may be caused.
- Do not knock on parts such as the control panel, housing, oven cavity and oven door; otherwise it may lead to product failure.
- Do not place the product and power supply cord in damp places with high temperatures, e.g., near a gas stove, electrified area or sink.
 - The oven is used for household cooking only and may not be used for laboratory tests or other commercial purposes.

 Moreover, the product cannot be placed in a cupboard for use.

- Do not use a rough scrubbing tool or sharp metal scraper to clean the oven window; otherwise the glass will be ruptured.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- Do not block the air inlet and outlet; otherwise a fire maybe caused. Please clean the product regularly to prevent the air inlet and outlet from being blocked by foreign matter and dust.

DANGEROUS ITEMS

Do not place inflammable materials around the oven or in the oven cavity; otherwise a fire may be caused.

Upon finding smoke, turn off the appliance or remove the power supply plug and make sure that the oven door is closed to prevent spreading fire. Press Stop/Reset button, and then remove the power supply plug or turn off the general power switch in the room.

Do not use the product for purpose not mentioned in the manual, e.g., using the product to dry articles; otherwise a fire may be caused.

If the product is not cleaned regularly, the appliance surface will be degraded to affect the appliance service life and dangers may occur.

Avoid actions or behavior that may damage the power supply cord and power supply plug, e.g., immers-ing the power supply cord and power supply plug into water, keeping the power supply cord at a position at a high temperature, or forcedly bending, twisting, pressing or binding the power supply cord. A dam-aged power supply cord or plug may lead to dangers such as short circuit, electric shock and fire. Do not immerse the appliance in water.

SAFETY PRECAUTIONS

The oven surface may become very hot during and after use. The temperature at the housing surface, air outle

housing surface, air outlet, oven door and oven cavity are relatively high. Do not press these parts; otherwise you may-be scalded. Young children

If white smoke appears when the convection function is used for the first time, it does not indicate a fault. The protective oil of components is volatilized to generate white smoke due to heating.

should be kept away.

The vessel and food temperatures are very high when you stir or turn over the food during cooking or take food out after the cooking. Please use insulation gloves or a pot clip to prevent scalding.

If you need to open the oven door to stir, turn over or rearrange food in the process of using steam, note to keep a distance; otherwise steam may scald your face or hands.

When the oven door is open, do not drag the container along the oven door. The weight borne by the oven door cannot exceed 4 kg.

INSTRUCTION ITEMS

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Before using vessels of different materials, first con-firm whether the vessels can withstand high tem-perature. When the food is cooked in a plastic or pa-per package, please watch it, as it could catch fire.

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Food must be placed in a proper vessel and cannot be directly placed in the oven cavity for cooking.

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The surface temperature and internal temperature of the oven are very high after cooking. Do not clean it immediately after cooking. Be sure to clean the product after it cools

down; otherwise you may be scalded.

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Remove the power supply plug before cleaning. Do not use a corrosive cleaning agent; otherwise it will damage or corrode the product.

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Clean dust from the power supply plug on a regular basis. If the product will not be used for a long time, remove the power supply plug. Do not pull the power supply cord as remove the power supply plug: hold the plug to remove it.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- (a). Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (b). WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

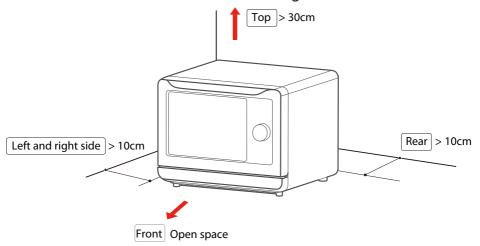
ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

SPECIFICATIONS -

MODEL	MS3-STQ20SA(BK)
RATED VOLTAGE	120 V~ 60 Hz
COMBI	1400 W
STEAM	1400 W

In order to avoid the oil, smoke, and steam discharged from the exhaust port polluting the furniture and even causing fire due to overheating in the cooking process, the steam oven should be kept at a certain distance from the walls and cabinets. Please place it at a safe distance as indicated in the figure below.



- In order to avoid damage and property damage to the user, the product body and the User's Guide contain important texts such as correct and safe use methods.
- Icons and symbols are designed to help understand and may differ from the real product.
- Please read the relevant labeling carefully before use and strictly observe it; please keep it properly for future reference.

Environmental Considerations

• Do not approach flammable or thermolabile objects. Keep away from carpets, tablecloths, curtains, or thermolabile furniture and walls, because they will be deformed and burnt due to heat

Precautions for Use

All packaging materials must be removed before use.

If the packaging isn't removed, it will cause spark, fire or burns during work.

Before use, please check if the cooking utensils used are suitable for the product. It is recommended to use high temperature resistant glass, ceramic or metal containers for food.

Please use a dedicated socket as the operating current is high. Do not use the same socket with other high power appliances

(especially air conditioners, heaters, etc.) in order to avoid overloading the circuit and causing a fire.

The socket is too loose or difficult to plug.

Stop using immediately if the power cord and power plug are damaged. Do not use loose socket as this may result in fire, electric shock or injury.

Hold the power plug to pull it out of the socket.

Holding the power cord may damage the cord and cause electric leakage or fire.

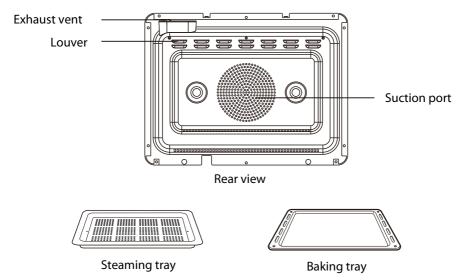
If the machine won't be used for a long time, unplug the power plug to avoid electric leakage and fire caused by aging of the insulated rubber wire.

Before inserting the power plug, wipe off the dust attached to the plug blade with a dry cloth.

Please read the User's Guide carefully before use and keep it properly for future reference.

It is forbidden to insert metal or foreign objects, such as wire and fingers, into the suction port, exhaust port, and louver in the rear side of the steam oven.

Otherwise, it may cause electric shock or injury. If any foreign object is inserted into the product by accident, please unplug the power cord and contact our customer service center.



Only use the temperature probe(with some models) recommended for this product.

The venting holes of the product must be kept clear, and the enclosure mustn't be covered by other items

Do not use it for purposes other than cooking

If the voltage is too low or unstable, the product may not start properly. Please unplug the power cord immediately. If you want to use, it is recommended to add a voltage regulator.

Do not put large plastic bags for packaging in places where

children can reach or abandon them.

If the plastic bag is put on the head, it will cause suffocation Do not keep the power cord and plug close to the exhaust port, enclosure or places with excessive temperature or humidity, so as to prevent the power cord from aging and causing hazards.

If there is smoke, turn off the power switch or unplug the power cord and keep the oven door closed to prevent the flame from spreading.

The product can't be operated in the form of an external timer or a separate remote control system.

After use, please unplug the power plug in time; do not put it close to the fire source or immerse it in water; do not put the power cord and plug directly on the enclosure to avoid damaging the power cord due to heat.

Do not knock at the product.

This product is designed for home heating and cooking. It is not suitable for industrial and commercial purposes.

Do not put any item on the enclosure.

It is dangerous to keep food or any item on the enclosure. Items may be deformed, burnt and caught on fire. Metal objects such as knives, forks, spoons and lids may become hot.

Do not operate the product via an external timer or a separate remote control system.

Do not immerse the product in water.

Do not pull out the plug during cooking.

It will produce sparks, fire or electric shock when the plug is pulled out.

Do not put any foreign matter into the interlock switch of the oven door.

It is prohibited to fry food.

Never fry food in the oven with a pot of oil in order to prevent fire. Open and close the door carefully. WARNING If the oven door or door seal is damaged, it should not be used until it has been repaired by qualified service personnel. Hot surface, risk of burns

Do not approach the face or other parts of the body to the oven door or exhaust port during or after cooking, as this may result in burns.

During and after steam heating, be careful of the heat and vapor that is emitted. Take extreme care when opening the oven door, as the oven may continue to emit hot steam at this moment.

Please take care when taking food, do not impact the chamber or door glass with utensils

Take care when heating soup, beverages and other liquid food. Heating the beverage will result in delayed splashing and boiling, so care must be taken when taking it out. Feeding bottles and baby food cans should be stirred or shaken; check the temperature of the food in the bottle before feeding in order to avoid burns.

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- A fire may occur if the toaster-oven is covered or touching 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.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven."
- Press "Cancel" button to turn the appliance off.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

Any other servicing should be performed by an authorized service representative.

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used
- (1) the marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance
- (2) the longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children or tripped over unintentionally.
- (3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord

Clean after cooling

The dirt left in the oven chamber must be cleaned frequently so as not to affect the heating effect. Put it in a place out of the reach of children.

Children can be allowed to use the product without supervision only when sufficient guidance has been provided so that children can use the product in a safe manner and understand that incorrect use is dangerous. When the product is operated in steaming mode, the children must use under the supervision of an adult due to the elevated temperature.

The product will be hot during use, so avoid contact with the oven chamber to prevent burns.

Do not use steam cleaner.

Maintenance Precautions

- Do not open the enclosure to repair or modify as there is a high voltage power inside.
 - WARNING It is dangerous for persons other than qualified service personnel to perform maintenance operations. If you encounter any problem during use, please contact our customer service center.
- Non-professionals are strictly prohibited to disassemble this product, as it may cause danger.
 WARNING If the door or door seal is damaged, it can no longer be used. Please contact qualified/Toshiba service personnel for repair.
- If the power cord is damaged, it must be replaced by a professional from the manufacturer, its service department or similar department to avoid a hazard.

Cleaning and Maintenance Precautions

Oven door and enclosure

Wipe with a slightly damp cloth. Wipe stubborn stains with mild soap and then wipe with a slightly damp cloth. WARNING Do not use too much water, or else it may cause the steam oven to rust and cause damage.

Vapor vent

Wipe with a slightly damp cloth. After steam cooking, there will be white marks (dissolved substances in the water) near the vapor vent. Carefully wipe with a slightly damp cloth that the water has been wrung out.

• Oven chamber and door (interior)

Wipe with a slightly damp cloth. Positions with stubborn stains can be soaked in a mild soap solution for 30 minutes and then cleaned.

After steam heating, wait for the steam oven to cool down, and then wipe off any condensed water with a dry cloth. WARNING Do not use sharp objects, such as a stiff brush or fork, as this may result in scratches or cracks.

Oven door seal

If water droplets or food debris get stuck in the door seal, wipe it with a soft cloth after wringing out the water. WARNING Do not scratch or remove the seal as the steam spills easily.

 Wipe the enclosure with a cloth dampened with a soft detergent (such as detergent), wipe it off with a damp cloth, and finally wipe with a dry cloth. Do not wipe the product with a hard object such as a wire brush. Do not clean the door safety lock system.

WARNING Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.

· Always keep the door and the body joint clean

The grease produced during cooking can corrode the chamber and affect the heating effect, thus changing the taste of the food. Therefore, please clean the oven chamber with a damp cloth or a cloth dampened with a soft detergent when the chamber has fully cooled down.

Clean accessories with warm water regularly. Do not clean with cold water immediately after cooking for a long time. Do not wipe the oven with poor cleaning agent or corrosive, volatile chemical solvent to avoid damage to the oven.

Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.

Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.



Do not install oven over a range cooktop or other heatproducing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet.



The accessible surface may be hot during operation

CUSTOMER CARE AND SERVICE

THANK YOU FOR MAKING OUR APPLIANCES A PART OF YOUR HOME.

We have created it to give you impeccable performance for many years, Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warning and Important Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining or operating a steam oven. Always use original spare parts. Retain the instruction manual and installation instructions for future use or for subsequent owners.

CLEANING AND CARE

CLEANING AND CARE



 When using the tableware cleaning function, make sure that the tableware has a heat resistance temperature higher than 270°F and that the water tank is full of water. Tableware sterilization: use this function to sterilize tableware. It is suitable for cleaning all kinds of tableware, including baby feeding bottles.

Operation:



Touch [AUTO MENU]



Turn the knob to select menu

Cavity cleaning

Cavity deodorization

Touch [START/PAUSE] to start tableware Sterilization

Auto menu 36; use this function for cavity cleaning after cooking

Auto menu 37; Use this function to remove the residual smell of the cavity

Tips and Note

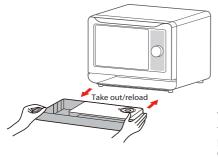
- Do not use a rough scrubbing agent or a sharp metal scraper to clean the glass of the oven door, which may cause the glass to shatter.
- Do not place the power cord and plug directly on the cover to prevent the power cord from being damaged by the heat of the cover.
- When the furnace is at a high temperature, the internal water vapor expands. Due to the air pressure problem, a whistling sound will be generated if the door is closed immediately after opening. This is normal and does not affect the use. The temperature of the furnace drops slightly in 10 seconds after the door is opened, and there will be no sound when the door is closed.
- Unplug the plug and wait for the machine to completely cool down.
- Wipe the product case with a cloth dampened with a soft detergent and wipe it off with a damp cloth.
- It is strictly forbidden to immerse the steam oven in water or other liquids.
- For best cleaning results, it is recommended to wash the accessories with warm water.

To avoid damaging the surfaces of your appliance, do not use: cleaning agents containing soda, ammonia, acids or chlorides cleaning agents containing descaling agents.

abrasive cleaning agents, e.g. powder cleaners and cream cleaners hard, abrasive sponges and brushes, e.g. pot scourers stainless steel cleaning agents.

dishwasher cleaner oven sprays glass cleaning agents solventbased cleaning agents sharp metal scrapers.

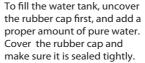
Water Box Use



Water filling



Uncover the water lid to clean, or drain the remaining water.



- 1. Add cool pure water in the water tank to avoid scale from affecting the service life of the unit.
- 2. Always clean the water tank and drip tray after cooking to avoild bacterial growth.

When the water tank is unfilled, the oven will beep to indicate lack of water. In that case, please fill in the water tank in time. If the water tank continues to be unfilled, the oven will beep for 30 seconds and then pause, with the screen displays $[\ \ \ \ \]$ and "FILL".

Before using for the first time

Initial cleaning and heating

Removing the steam oven all of the protection foil on the front. For more information see the "Cleaning and care" before the first use of the appliance.

Cleaning and heating up for the first time

Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.

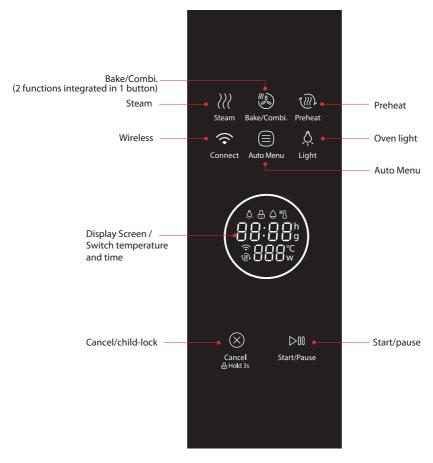
Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapors will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Please remove all accessories and wash out of the oven. Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.

OPERATION

CONTROL PANEL AND FEATURES



(You can also control the oven by app control)

NOTE

• App control: Download the TSmartLife first, then connect the app with your oven by the insert of TSmartLife APP connection guide.

FUNCTIONS

	FUNCTION	DESCRIPTIONS	WHERE TO SET UP	ACCESSORIES	BEST FOR
	Steam	Gently cook delicate foods at a high temperature.	In standby state, press \\\\ on control panel to activate	Steaming Tray	Vegetables, seafood, rice, grains, egg dishes and Chinese pastries
	Bake	Use the convection heater to bake or air fry with little to no oil	In standby state, press (on control panel to activate	Baking Tray	For baking pastries, pies and cookies; grilling meat and fish; or air frying.
(Combi Steam+Bake)	Inject steam during convection baking to create moist and tender results.	In standby state, double-press on control panel to activate. (This button can be used to switch between Bake and Combi function.)		Tender meat like lamb, chicken, ribs; or baking fluffier cakes and quick breads.
	Auto Menu	30+ preset programs for versatile cooking and steam-assist- ed functions.	Press on control panel to activate	Steaming Tray	See EN-33 or APP

1.OVEN LIGHT-

In the running state with oven door closed, touching " \bigwedge " to control the oven light to turn or off.





2.STEAM-

There are two ways to use the pure steam function.

Panel control:

a In waiting state, choose the " \\\\\\ " menu, "210F" will appear on the display.





Turn the knob to set the temperature (100F ~210F), the default temperature is 210F.





Press the knob and then turn the knob to set the time(1-120minutes), the defaul time is 20 minutes.





d Press " ▷ 000 " to start cooking.



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App Control:



• The APP remote control function is not allowed because of safety regulations.

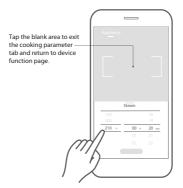




3 Swipe up and down to adjust cooking time.



2 Swipe up and down to adjust temperature.



4 Click "Start" to start cooking.





• Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

3.BAKE-

Bake function are suitable for baking cookies or other baked treats.

This function can also be used to air fry frozen fries, chicken wings or meat with little to no oil.

Tips:

For evenly distributed color of cooking results, re-arrange food position or rotate the baking tray during cooking.

Panel control:

In standby mode , press " to set Bake function (default display 340F).





Turn the knob to set the temperature (210F~450F).





Press the knob then turn it to set the desired time(1-120minutes), the default time is 30 minutes.





Press " (to choose the preheat function





Press " ▷ " to start preheating





When the preheat has finishied, the buzzer will sound, then open the door and put food into oven, close the door, press " > 100 " to start cooking.



>00

4.COMBI.-

Combi function combines steam and convection bake, adding steam while baking which creates fluffier cakes and juicier meats.

Panel control:

a In standby mode, press " " repeatedly to set Combi function (default display 370F).





Turn the knob to set the temperature (210F~450F).





Press the knob then turn it to set the desired time(1-120minutes), the default time is 30 minutes.





Press " (" to choose the preheat function





Press " ▷ " to start preheating



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When the preheat has finishied, the buzzer will sound, then open the door and put food into oven, close the door, press " ▷ " to start cooking.



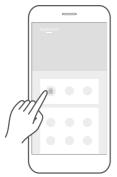
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App Control:



• The APP remote control function is not allowed because of safety regulations.

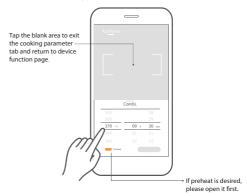
1 Tap the ® or icon to enter the correspond setting page.



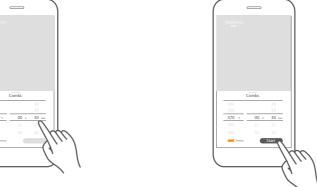
3 Swipe up and down to adjust cooking time.



2 Suppose you set the combination, swipe up and down to adjust temperature.



4 Click "Start" to start cooking.





• Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

5. PREHEATING FUNCTION

There are two ways to use the preheating function.

Panel control:

- a In waiting state, press " (to choose the preheating function, 340F will appear.
- → (1)(i)(1)
- Turn the knob to set the temperature(210F~450F), the default temperature is 340F.



Press " ▷ " to start preheating.

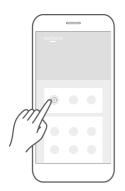


App Control:



• The APP remote control function is not allowed because of safety regulations.





2 Swipe up and down to adjust cooking temperature.



3 Click "Start" to start cooking.



6. ECO MODE -

a To enter the eco mode

In standby mode, press \bigotimes once(less than 3 seconds), the screen will turn off.



In standby, setting or pause mode, if there is not any operation in 5 minutes.

(b) Cancel the eco mode

In eco mode, press any key, turn the knob or open the door.

7.CHILD LOCK-

To lock the oven so that it cannot operated by children or other unintended users.

There are two ways to use the lock function.

Panel control:

To activate the function

a In stanby mode, press " × " for 3 seconds, locked icon will display.

To deactivate the function

In locked state, press " 🛞 " for 3 seconds, the oven will return to waiting state.

App Control:



• The APP remote control function is not allowed because of safety regulations.

■ Tap the income on the "Appliance" page and then press "confirm" to activate the child lock function.



2 Tap and hold the locked button for 3 seconds to release the child lock function.



8. AUTO MENU

There are two ways to use the auto menu function.

Panel control:

a In waiting state, press " = " to enter the auto menu. The menu sequence number and the weight will appear on the display.



b Turn the knob to choose the desired menu directly. →



Press " ▷ " to start cooking.



⊳00

MENU CHART

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oz)
oz)

OPERATION INSTRUCTIONS

MENU	DISPLAY	WEIGHT/AMOUNT
Cranberry Cookies	A16	15
Portuguese Egg Tarts	A17	12
Butter Ro ll	A18	9
Chives and Cheese Biscuits	A19	16
Roasted Sweet Potato	A20	4
Caramel Pudding	A21	12
Steamed Fish with Chili Pepper	A22	800g (28 oz)
Steamed Tamago Tofu with Shrimp	A23	200g (7 oz)
Steamed Siumai	A24	12
Steamed Frozen Food	A25	12
Salmon Steamed Rice	A26	130g (5 oz)
Steamed Rice	A27	300g (11 oz)
Steamed Pork Ribs with Black Bean Sauce	A28	500g (18 oz)
Sweet Green Rice Ball	A29	300g (11 oz)
Stewed Bird's Nest	A30	1500g (53 oz) (300g (11 oz) bird's nest +1200ml water)

OPERATION INSTRUCTIONS

MENU	DISPLAY	INSTRUCTION
Quick Steam	A31	Make steamed dishes quickly, such as steam fish, steam vegetables, steam seafood
Slow Stew	A32	Stew soup and meat with long cooking time.
Fermentation	A33	Make foods that need to be fermented, such as bread, dough, chinese pastries and yogurt.
Tableware Sterilization	A34	Sterilize the tableware after using it.
Milk Bottle Sterilization	A35	Sterilize the Milk Bottle after using it.
Cavity Cleaning	A36	Use steam to dissolve grease on the surface of the cavity. After using this function, wipe the cavity with a damp cloth to clean the residues.
Cavity Deodorization	A37	After cooking the food, it is necessary to remove the residual odor in the cavity.
Steam System Cleaning	A38	Cleaning the water dirt of cavity .

Instruction of steam system cleaning:

When "CLE" appear on the screen all the time, it denoting that you should cleaning the water dirt of cavity, it is just a warm prompt, you can operate your oven as usually.

You can cleaning the water dirt as below:

- 1)Take out of the cleaning water box,put in about 10 grams of edible citric acid,and then add water full of it, put the box back when the acid has mixed up with the water.(it is better that put a dry towel on the left of the cavity to adsorb the dirt during cleaning.
- 2)Turn the knob left to choose the Steam System Cleaning function, then press start/pause to start cleaning, PP1 will appear on the screen. (when the box is waste of water, PP2 will display to remind of add water full of the box again, then press start/pause to continue)
- 3)The oven will return to stanby mode automatically when the cleaning has finished.

App Control:



- The APP remote control function is not allowed because of safety regulations.
- Click the menu button to enter the menu setting page. suppose you need to set steam sea bass with lime.



2 Swipe up and down to adjust the cooking value.



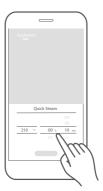
3 Click "Start" to start cooking.



QUICK STEAM & SLOW STEW & FERMENTATION

- Click the menu button to enter the menu setting page. suppose you need to operate quick steam.

2 Swipe up and down to adjust the cooking value.



3 Click "Start" to start cooking.

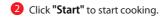


CLEANING MODE:

Cleaning mode includes 5 funtions, tableware sterilization, milk bottle sterilization, cavity cleaning, cavity deodorization, steam system cleaning. The value of cleaning mode cannot be set, operate it directly.

1 Click the cleaning mode button to enter the menu page. Suppose you need to operate the tableware sterilization.











• Do not swipe too fast when sliding the wheel up and down to select parameters. Tap the "Start" button when the numbers stop scrolling.

9.WIRELESS CONNECTION

Oconnect to the network

Press and hold " " for 3 seconds,

until the beep sound. "AP" and flashing " " will appear

on the display. If it fails, "N0~N5" will appear on the display,
and the oven will return to standby mode after 30 seconds.



Disconnect from the network

By pressing and holding " ?" for 8 seconds,

until the beep sound, then "--" will flash for few seconds. If

disconnected successfully, the screen will display "8888"

and then return to the standby mode after 3 seconds. If it

fails, "FFFF" will display and the steam oven will return

to the standby mode after 3 seconds.



Other Function Of App Control:

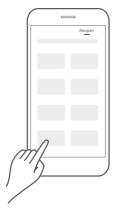


• The APP remote control function is not allowed because of safety regulations.

RECIPES

The Recipes page displays cloud recipes, cooking parameters have been verified by professional chefs. Recipe page is continuously being updated to provide more cooking variety.

1 Tap the recipe picture to enter the recipe details page.



2 Swipe up and down to view the required ingredients and detailed cooking steps. Tap "Cook Now" to start cooking



MAINTENANCE

TROUBLE SHOOTING

NORMAL		
Screen displays "F01"	When the temperature of the cavity is high, the relevant functions do not operate. Start again After the cavity is cooled.	
Screen displays [\bigcirc] and "FILL"	The water box is out of water or not installed in place. Otherwise, look for after-sales professional for maintenance.	
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumu-late on cool place like oven door. It is normal.	
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside.It is very dangerous.	

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven cannot be started.	a. Power cord is not plugged in tightly.b. Fuse blowing or circuit breaker works.c. Trouble with outlet.	 a. Unplug. Then plug again after 10 seconds. b. Replace fuse or reset circuit breaker (repaired by professional personnel of our company) c. Test outlet with other electrical appliances.
Oven does not heat.	The door is not closed properly.	Make sure the door is properly closed.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

Any other servicing should be performed by an authorized servicerepresentative.[LR1]

ONF YEAR I IMITED WARRANTY

This product carries a warranty stating that it will be free from defects in material and workmanship for a period of one year from the date of purchase. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep your original sales receipt.

IMPORTANT:

- 1. This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)
- 2. This warranty is void if this product is ever used for other than private household purposes.
- 3. This warranty is void if this product is ever used outside of United State.

If service is required during the warranty period, properly pack your unit. We recommend using the original carton and packing materials.

If additional assistance is needed, please contact customer assistance at:

customercare@us.toshiba-lifestyle.com 855-204-5313

Midea America Corp. expressly disclaims all responsibility for consequential damages or incidental losses caused by use of the appliance. Some states do not allow this exclusion or limitation of incidental or conse quential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

The serial number can be found on the back cabinet. We suggest that you record the serial number of your unit in the space below for future reference

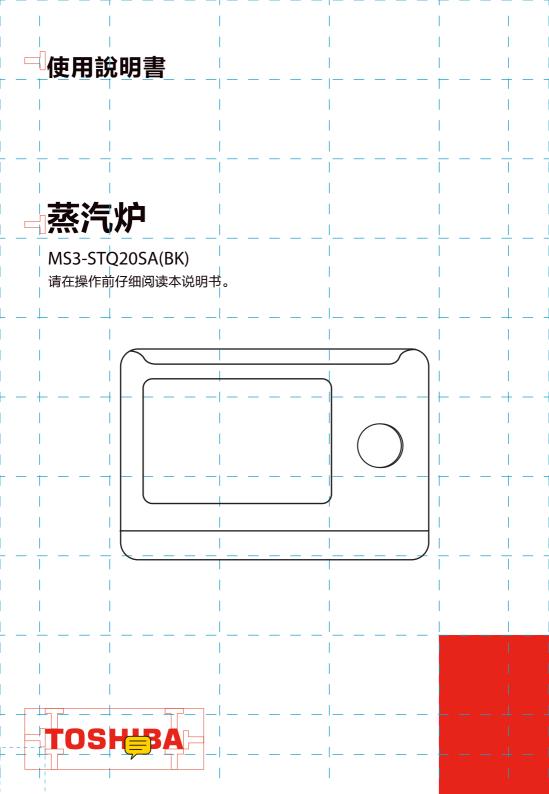
Model Number :	
Serial Number :	

Product registration is not mandatory. Failure to complete and return the card or form does not diminish the consumer's warranty rights.

SAVE THIS FOR YOUR RECORDS

Made in China

#Details Matter



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产品安全

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在使用本产品之前,请阅读、理解并遵守这些安全说明。请务必妥善保存本说明书,以备日后使用。

产品安全

重要安全说明



使用本产品烹饪的注意事项:检查本产品是 否损坏。 使用前,请按以下步骤检查蒸汽炉:

警告



收到产品后请检查炉门 和炉腔有无破损或开 裂。如果破损或开裂, 请勿使用。



蒸汽炉在使用前必须接地。一旦遇有漏电情况,接地设计可提供一组电流回路以避免漏电发生。



触电危险。蒸汽炉电源插头必须插入接地的单相双极插座。

使用本电器前,请仔细阅读本手册。蒸汽炉的用途仅限本手册 中所述。

预防事项 禁止事项

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如果炉门或门密封条损 坏,在专业技术人员维 修之前,请勿使用蒸汽 炉。



切勿损坏炉门的安全锁, 包括门铰链。

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本电器不适合身体机能、 感官或精神能力下降或 缺乏经验和知识的人(包括儿童)使用,除非是 在他们的安全负责人的 监督或指导下使用本电 器。



请看管好儿童,切勿让 儿童玩耍本电器。 $\underline{\Lambda}$

只有专业技术人员才能 维修蒸汽炉,否则会有 危险。切勿自行尝试拆 卸、维修或改装蒸汽炉。

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蒸汽炉工作异常时,请 勿继续使用。

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一旦发现水箱上有裂缝 或缺口,请勿使用本产 品,因为漏水会导致漏 电或触电危险。

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插座孔松动或电源线、 插头损坏时,请勿使用 本产品。

如果电源线损坏,必须 由制造商、其服务代理 或类似专业人员更换, 以避免发生危险。



请勿湿手按压或插拔 电源插头,否则可能发 生触电危险。



请勿敲击控制面板、炉体、炉腔、炉门等部件, 否则可能导致产品出 现故障。



请勿将本产品和电源 线放置在高温潮湿的 地方,如燃气灶、带电 区域或水槽附近。



蒸汽炉仅用于家庭烹 饪,不得用于实验室试 验或其他商业目的。此 外,本产品不能放在橱 柜中使用。



切勿使用粗糙的擦洗 工具或锋利的金属刮 刀来清洁蒸汽炉窗, 否则会导致玻璃破裂。



请勿通过外部计时器 或单独的遥控系统操 作本电器。



请勿堵塞进风口和出 风口,否则可能引发 火灾。请定期清洁本 产品,防止异物、灰 尘堵塞进出风口。

危险事项



请勿在蒸汽炉周围或蒸 汽炉腔内放置易燃物, 否则可能引发火灾。



发现蒸汽炉冒烟时,应 立即关闭蒸汽炉或拔下 电源插头,并确保炉门 关闭,以防火焰蔓延。 按下 Stop/Reset (停止 /复位)按钮,然后拔下 蒸汽炉电源插头或关闭 房间总电源开关。



请勿将本产品用于本手 册未提及的用途,例如 用本产品烤干其他物品, 否则可能引发火灾。



如果未定期清洁本产 品,其表面可能会退化, 使用寿命也会缩短,导 致危险情况。



避免可能损坏电源线和 电源插头的动作或行 为,例如,将电源线和 电源插头浸入水中,将 电源线放置在温度高的 地方,或强行弯曲、扭 曲、按压或绑扎电源线。 电源线或电源插头损坏 可能导致短路、触电、 火灾等危险。请勿将本 电器浸入水中。

安全注意事项



在使用过程中和使用后, 蒸汽炉表面可能会变得非 常烫手。炉体表面、出风 口、炉门、炉腔温度会比 较高。请勿触碰这些部件, 否则您可能会被烫伤。使 用蒸汽炉时,请勿让儿童 靠近。

 Λ

首次使用对流功能时出现 白烟,这并不表示蒸汽炉 出现故障。白烟是部件的 保护油因受热挥发所产生 的。 <u>/</u>

在烹饪过程中搅拌或 翻转食物或烹饪后取 出食物时,容器和食 物温度非常高。请使 用隔热手套或锅夹, 以防止烫伤。

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蒸汽加热过程中,如 需打开炉门搅拌、翻 转或重新摆放食物, 请注意保持距离,否 则蒸汽可能会烫伤您 的脸或手。

炉门打开时,请勿沿炉门拖动容器。炉门 承受的重量不能超过 4kg。

说明事项

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在使用不同材料的容器之前,请首先确认容器是否耐高温。当食物用塑料或纸包装烹饪时,请小心,因为可能会着火。



食物必须放在适当的容器 内,不能直接放入炉腔内 烹饪。



烹饪后,蒸汽炉的表面温度和内部温度都很高。烹饪后切勿立即清洗蒸汽炉。请务必在本产品冷却后进行清洁,否则可能会被烫伤。



清洁蒸汽炉前请先拔下 电源插头。清洁时请勿 使用腐蚀性清洁剂,否 则会损坏或腐蚀产品。



定期清洁电源插头上的 灰尘。如果产品长时间 不使用,请拔下电源插 头。拔下电源插头时, 请勿拉扯电源线,而是 握住插头将其取下。

仔细阅读并妥善保存以备日后使用

- (a)请勿在蒸汽炉正面和炉门之间放置任何物体,或让灰尘或 清洁剂残留物积聚在密封面上。
- (b)警告:如果炉门或门密封条损坏,在专业技术人员维修之前,请勿使用蒸汽炉。

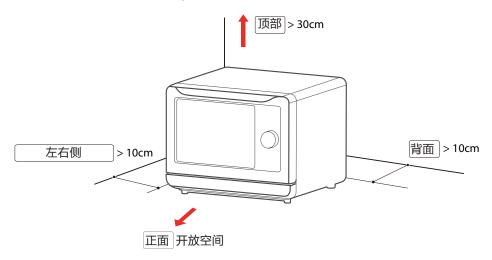
补充说明-

如果本电器未能保持良好的清洁状态,其表面可能会退化,使用寿命也会缩短,导致危险情况。

规格

型 号	MS3-STQ20SA(BK)
额定电压	120V~60Hz
组合功能	1400 W
蒸汽	1400 W

为避免烹饪过程中,排气口排出的油、烟、蒸汽污染家具,甚至 因过热引发火灾,蒸汽炉与墙体、柜体应保持一定距离。请将蒸 汽炉放置在安全距离内,如下图所示。



- 为避免对用户造成损害和财产损失,蒸汽炉体和使用说明书中都包含了正确和安全使用本产品的方法等重要信息。
- 图标和符号旨在帮助理解,具体请以实物为准。
- 使用前请仔细阅读相关标签,并严格遵守;请妥善保管说明书, 以备日后使用。

环境因素——

• 蒸汽炉应远离易燃或不耐热的物体。

远离地毯、桌布、窗帘或不耐热的家具和墙体,因为它们会因受 热而变形和燃烧。

使用注意事项——

• 所有包装材料在使用前必须拆除。

如果包装不拆除,使用时会导致火花、起火或燃烧。

使用前,请检查所使用的炊具是否与产品相适应。建议使用耐高 温的玻璃、陶瓷或金属容器盛装食物。

由于工作电流较大,请务必使用专用插座。

切勿与其他大功率电器 (特别是空调、加热器等)使用同一插座, 以免电路过载,引起火灾。

插座太松或难插。

如果电源线和电源插头损坏,请立即停止使用。切勿使用松动的 插座,否则可能导致火灾、触电或受伤。

握住电源插头,将其从插座中拔出。

拉扯电源线可能会损坏电源线,导致漏电或火灾。

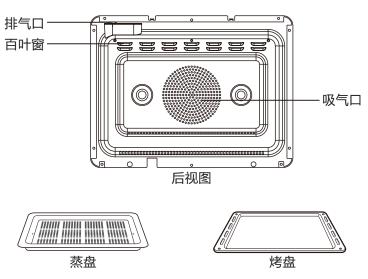
产品长时间不使用时,应拔掉电源插头,以免绝缘胶线老化导致漏电或火灾。

插入电源插头前,用干布擦去插头插片上附着的灰尘。

使用前请仔细阅读本说明书,并妥善保管,以备日后使用。

禁止将金属物或异物(如金属丝、手指等)插入蒸汽炉后侧的吸 气口、排气口和百叶窗。

否则,可能造成触电或受伤。如果不慎将异物插入产品,请拔下 电源线,并联系本公司客服中心。



• 仅使用本产品所推荐的温度探头(部分型号)。

本产品的排气孔必须保持畅通,炉体上不得放置其他物品。切勿将本产品用于烹饪以外的用途。

如果电压过低或不稳定,本产品可能无法正常启动。此时,请立即拔掉电源线。如需使用,建议添加一个电压调节器。

请勿将包装用大塑料袋放在儿童可以触及或丢弃的地方。

如果塑料袋放在头部,会造成窒息。请勿将电源线和电源插头靠 近排气口、炉体或温度或湿度过高的地方,以防止电源线老化, 从而造成危险。

如果有烟雾,请关闭电源开关或拔掉电源线,并保持炉门关闭,以防火焰蔓延。

请勿通过外部计时器或单独的遥控系统操作本产品。

使用完毕后,请及时拔下电源插头;请勿使电源插头靠近火源或 浸入水中;请勿将电源线和电源插头直接放在炉体上,以免因受 热而损坏电源线。

请勿敲击本产品。

本产品专为家庭加热和烹饪而设计,其不适用于工业和商业用途。 请勿将任何物品放置在炉体上。

炉体上放置食物或任何物品很危险,物品可能变形、烧毁甚至引发火灾。刀具、叉子、勺子和盖子等金属物体放在炉体上可能会变得很烫手。

请勿通过外部计时器或单独的遥控系统操作本产品。

请勿将本产品浸入水中。

烹饪时请勿拔掉插头。

拔掉插头会产生火花、导致起火或触电。

请勿将任何异物放入炉门的联锁开关中。

禁止用蒸汽炉油炸食物。

切勿在蒸汽炉内用油锅油炸食物,以防着火。

请小心开/关炉门。

警告:如果炉门或门密封条损坏,在专业技术人员维修之前,请 勿使用蒸汽炉。

灼热表面,有烫伤风险。在烹饪过程中或烹饪后,脸部或身体其

他部位请勿靠近炉门或排气口, 否则可能被烫伤。

在蒸汽加热期间及之后,请务必小心排出的热气和蒸汽。打开炉 门时要格外小心,因为此时蒸汽炉可能会持续排出热蒸汽。

取出食物时请小心,不要用器具撞击蒸汽炉室或炉门玻璃。加热 汤、饮料等液体食物时请小心。

加热饮料会造成之后饮料溅出和沸腾,因此在取出饮料时务必小心。奶瓶和婴儿食品容器在加热前应搅拌或摇动;喂食前请检查瓶内食品的温度,以免烫伤。

使用电器时, 应始终遵循包括以下在内的基本安全注意事项:

- 仔细阅读所有说明。
- •请勿触摸灼热表面。使用手柄或旋钮。
- 为防止触电,请勿将电线、插头或本电器浸入水或其他液体中。
- 儿童或在儿童附近使用任何电器时、需要密切监督。
- 不使用电器时和清洁电器前,请拔下插头。放置或取下部件前,应先冷却电器。
- 请勿操作任何出现以下问题的电器,如电线或插头损坏,电器出现故障,或电器受到任何形式的损坏。如果出现此类问题,应将电器送回最近的授权维修机构进行检查、维修或调整。
- 使用电器制造商不推荐的配件和附件可能会造成伤害。
- 请勿在室外使用。
- •请勿将电线悬垂在桌面或台面边缘,或使其接触热表面。
- •请勿放置在热气或电燃烧器上或附近,或放置在加热的炉中。
- 移动含有热油或其他热液的电器时,必须格外小心。
- 要断开连接,将任何控制装置转到 "o" 位置,然后从壁式插座 上拔下插头。

- 请勿将电器用于非预期用途。
- 不得将超大食品或金属器具放入烤炉,因为它们可能会引起火灾或触电风险。
- 如果烤炉在运行过程中被遮盖或接触到易燃材料,包括窗帘、装饰织物、墙壁等,可能会引发火灾。蒸汽炉运行时,请勿在其上放置任何物品。
- 请勿使用钢丝绒进行清洁。钢丝绒可能脱落,脱落物接触带电部件,会引发触电风险。
- 使用非金属或玻璃制成的容器时,应格外小心。
- 不使用蒸汽炉时,除制造商推荐的配件外,请勿将其他任何材料存放在蒸汽炉中。
- •请勿将以下任何材料放入蒸汽炉:纸、纸板、塑料等。
- 请勿用金属箔覆盖食物托盘或蒸汽炉的任何部位。这会导致蒸汽炉过热。
- •按下 "Cancel (取消)"按钮,关闭电器。

仅家用,保管本说明书以备日后使用

任何其他维修应由授权维修代表进行。

- A. 短电源线设计,以减少长电源线易被缠住或绊倒的风险。
- B. 可使用延长电源线, 但使用时需小心谨慎。
- C. 如果使用延长电源线
- (1)延长电源线的标记电气额定值应至少与本电器的电气额定值一样大。
- (2)延长电源线的布置应确保其不会悬垂在台面或桌面上,从 而被儿童拉住或无意中绊倒他人。
- (3)如果电器为接地型,线组或延长电源线应为接地型3线电线。

冷却后清洁-

蒸汽炉室中残留的污物必须经常清理,以免影响加热效果。请将 蒸汽炉放在儿童接触不到的地方。

只有在提供了充分的指导,使儿童了解安全和正确使用本产品的 方法,才允许儿童在没有监督的情况下使用本产品。当本产品运 行蒸汽模式时,由于温度升高,儿童必须在成人的监督下使用本 产品。

本产品在使用过程中会发烫,应避免与蒸汽炉室接触,以防烫伤。请勿使用蒸汽清洁器清洁本产品。

维护注意事项-

- 蒸汽炉内有高压电,因此请勿打开蒸汽炉进行维护或改装。警告:非专业维修人员进行维护操作会有危险。如在使用过程中遇到任何问题,请联系我们的客服中心。
- 严禁非专业人员拆卸本产品,因为这可能会造成危险。
 警告:如果炉门或门密封条损坏,请勿使用本产品。请联系专业维修人员/东芝维修人员进行维修。
- 如果电源线损坏,必须由制造商、其维修部门或类似部门的 专业人员进行更换,以避免危险。

清洁和维护注意事项-

• 炉门和炉体

用微湿的布擦拭。用温和的肥皂清除顽固污渍,然后用微湿的布擦拭。警告:切勿使用过多的水,否则可能导致蒸汽炉生锈并造成损坏。

• 蒸汽排放口

用微湿的布擦拭。蒸汽烹饪后,蒸汽排放口附近会留有白色的痕迹(水中溶解的物质)。用拧干水的微湿布小心擦拭。

• 蒸汽炉室和炉门(内部)

用微湿的布擦拭。有顽固污渍的部位,可用温和的肥皂液浸泡 30 分钟,然后清洗干净。

蒸汽加热后,应等待蒸汽炉冷却,然后用干布擦去所有冷凝水。警告:不要使用锋利的物体,如坚硬的刷子或叉子,因为这可能导致划痕或裂纹。

• 炉门密封条

如果水滴或食物残渣卡在炉门密封条中,用拧干水的软布擦拭。警告:不要划破或拆除密封条,这样蒸汽容易溢出。

用蘸有软性清洁剂的布擦拭炉体,再用湿布擦去清洁剂,最后用干布擦拭炉体。请勿使用钢丝刷等硬物擦拭本产品。请勿清洁炉门安全锁系统。

警告:请勿使用刺激性的清洁剂或锋利的金属刮刀来清洁炉门的玻璃,这可能会导致玻璃破碎。

• 始终保持炉门和炉体接缝的清洁

烹饪过程中产生的油脂会腐蚀蒸汽炉室并影响蒸汽炉的加热效果,从而改变食物的味道。因此,请在蒸汽炉室完全冷却后,用湿布或蘸有软性清洁剂的布清洁蒸汽炉室。

定期用温水清洗配件。长时间烹饪后,不要立即用冷水清洗 蒸汽炉。请勿使用劣质清洁剂或腐蚀性、挥发性化学溶剂擦 拭蒸汽炉,以免损坏蒸汽炉。

电气连接-

本电器装有插头,并且插头只能连接到正确接地的插座上。

只能由专业电工安装插座和更换连接电缆,并要遵守适用的规定。安装后,如果插头使用不便,则必须在安装侧安装一个全电极隔离开关,触点间隙至少为3mm。安装时必须确保对触点进行有效保护。

将蒸汽炉插头插入标准家用插座。请确保蒸汽炉的电压和频率与标签上的额定电压和频率相同。



切勿将蒸汽炉安装在炉灶或其他发热电器上方。如果 安装在热源附近或上方,蒸汽炉容易损坏,且该损坏 不在保修范围内。本蒸汽炉仅适用于在台面使用,不 得放置在橱柜中使用。



蒸汽炉运行时,可接触表面 可能很烫

客户关怀与服务-

感谢您将我们的电器作为您家的一部分。

多年来,我们一直致力于为您提供具有无可挑剔的性能的电器。 在使用我们的电器前,请务必仔细阅读说明书,只有这样,才能 确保电器使用安全和正确。本指南中的警告和重要说明并不涵盖 所有可能发生的情况和情形。在安装、维护或使用蒸汽炉时,必 须具有一定常识且小心谨慎。务必使用原装备件。请妥善保管说 明手册和安装说明,以备日后使用或以后的所有者使用。

清洁和保养

清洁和保养



使用餐具清洁功能时,请确保餐具能够承受 270° F以上的温度,并确保水箱中注满水。餐具消毒:用于对餐具进行消毒。这个功能适用于各种餐具的清洁,包括奶瓶。

操作:

点击【AUTO MENU(自动菜单)】

旋转旋钮选择菜单

炉腔清洁

炉腔除臭

D00

点击【START/ PAUSE (开始 / 暂 停) 】,开始餐具清洁

自动菜单 36: 用于烹 饪后清洁炉腔

自动菜单 37: 用于去除炉腔中的残留气味

温馨提示及注意事项-

- 请勿使用刺激性的清洁剂或锋利的金属刮刀来清洁炉门的玻璃,这可能会导致玻璃破碎。
- 请勿将电源线和电源插头直接放在蒸汽炉盖上,以防蒸汽炉盖发热损坏电源线。
- 当蒸汽炉室处于高温时,内部水蒸汽会膨胀。由于气压因素, 炉门开启后立即关闭,蒸汽炉会发出哨音。这是正常现象, 不影响使用。打开炉门后 10 秒内蒸汽炉室温度略有下降,此时,关闭炉门无声响。
- 拔下插头,等待机器完全冷却。
- 用蘸有软性清洁剂的布擦拭产品炉体,然后用湿布把产品擦拭干净。
- 严禁将蒸汽炉浸入水或其他液体中。
- 为了获得最佳的清洁效果,建议使用温水清洗配件。

为避免损坏电器表面,请勿使用:

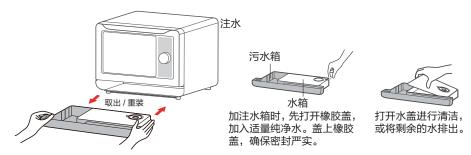
含苏打、氨、酸或氯化物的清洁剂

含除垢剂的清洁剂

磨损性清洁剂,如粉末清洁剂和膏状清洁剂 坚硬的磨损性海绵和刷子,例如:钢丝绒 不锈钢清洁剂

洗碗机清洁剂 蒸汽炉喷剂 玻璃清洁剂 溶剂清洁剂 锋利的金属刮刀

水箱使用



- 1. 在水箱中加入冷冻水,以免产生水垢影响蒸汽炉的使用寿命。
- 2. 烹饪后,必须排出水箱和污水箱中的水,以免滋生细菌。

当水箱缺水时,蒸汽炉会发出类似蜂鸣声的提示,提醒使用者蒸汽炉缺水。此时,请及时将水箱注满水。如果水箱一直处于缺水状态,蒸汽炉将发出30秒提示音后停止工作,同时屏幕显示【\(\(\right)\)】和"(FILL)"。

首次使用前

初始清洁和加热

取下蒸汽炉正面的所有保护箔。

有关更多信息,请参阅首次使用本电器前的"清洁和保养"。

首次清洁和加热-

加热前,最好用湿布擦拭蒸汽炉内部。这样,可以清除存放蒸汽炉时 或拆开蒸汽炉包装时蒸汽炉室内产生或积聚的灰尘或残留的包装材 料。

金属部件带有保护涂层,在首次加热时可能会发出一点气味。

气味和任何蒸汽在短时间内会消散,并不表示连接或电器有故障。首次使用本电器加热时,请确保厨房通风良好。

清洁蒸汽炉内部时,请取下所有配件。

电加热空容器。新电器在首次使用时通常会有一点气味。在使用本电器快速烹饪食物之前,加热本电器有助于消除气味。

操作

控制面板和功能



(也可通过应用程序控制蒸汽炉)

注意事项

• 应用程序控制:首先下载 TSmartLife,然后通过 TSmartLife 应用程序连接指 南将应用程序与蒸汽炉连接。

功能

功能	描述	设置	配件	适用用途
蒸汽	高温烹饪精致的食 物。	待机状态下,按控制面板上{{{\text{the parties}}}} 活。	蒸盘	蔬菜、海鲜、大米、 谷物、蛋类、中式糕 点
烘烤	使用对流加热器烘烤 或少油无油空气油炸	待机状态下,按控 制面板上Ѿ按键激 活。	烤盘	用于烘焙糕点、馅饼 和饼干;烤肉和鱼; 或空气油炸。
组合功能(蒸 汽 + 烘烤)	在对流烘烤过程中注 入蒸汽烹调,为食物 提供水分,保留食物 鲜味。	待机状态下,双击控制面板上逐接键激活。(此按钮可用于切换烘烤功能和组合功能。)	烤盘	嫩肉,如羊肉、鸡肉、 排骨;或烘烤蓬松蛋 糕和速食面包。
自动菜单	30 多个预设程序, 可实现多功能烹饪和 蒸汽辅助功能。	按控制面板上 🗐 按键激活	蒸盘	参见 CN-33或应用 程序

1. 蒸汽炉照明 -

运行状态下,炉门关闭时,触碰"\\dangle",控制蒸汽炉照明 **-**开启或关闭。



2. 蒸汽 -

纯蒸汽功能有两种使用方法。

面板控制:



b 旋转旋钮设置温度(100F~210F),默认温度为210F。





按下旋钮,再旋转旋钮设置时间(1-120分钟),默
 认时间为20分钟。



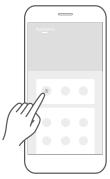
🚺 按"⊳ω"开始烹饪。



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- 出于安全考虑,不允许使用应用程序远程控制功能。
- 1 点击 ₩ 图标,进入蒸汽功能 设置页面。
- 2 上下滑动调节温度。



3 上下滑动调节烹饪时间。



4 点击 "Start (开始)" 开始烹饪。







• 上下滑动滚动条选择参数时,速度请勿过快。当数字停止滚动时, 按下"**Start** (开始)"按钮。

3. 烘烤 -

烘烤功能适用干烘烤饼干或其他点心。

该功能也可用于少油或无油空气油炸冷冻薯条、鸡翅或肉类。

待机状态下,按"心》"设置烘烤功能(默认显示

小贴士:

想要食物颜色分布均匀,可在烹饪过程中调整食物位置或旋转烤盘。

面板控制:

340F)。 ▶ 旋转旋钮设置温度(210F~450F)。 按下旋钮,再旋转旋钮设置所需时间(1-120分钟), 默认时间为30分钟。 **d** 按 "(ii)" 选择预热功能。 1??? e 按 "▷ω"开始预热。 \triangleright 00

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预热结束后,蜂鸣器鸣叫,然后开门将食物放入蒸汽炉, →

4. 组合功能 -

组合功能结合了蒸汽功能和对流烘烤功能,在烘烤的同时注入蒸汽,可令蛋糕更加松软和肉食更加鲜美多汁。

面板控制:

∂ 待机状态下,反复按 " 、" ,设置组合功能(默认显 → 示 370F)。



b 旋转旋钮设置温度(210F~450F)。





ⓒ 按下旋钮,再旋转旋钮设置所需时间(1−120 分钟), **→** 默认时间为 30 分钟。



₫ 按 "⑴" 选择预热功能。





② 按 "▷00" 开始预热。



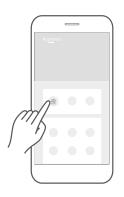
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预热结束后,蜂鸣器鸣叫,然后开门将食物放入蒸汽炉, 一 关上门,按"⋈"开始烹饪。

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- 出于安全考虑,不允许使用应用程序远程控制功能。
- ① 点击 ⑧ 或 இ 图标,进入相 应的设置页面。



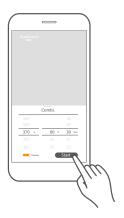
2 假设设置了组合功能,上 下滑动调节温度。



3 上下滑动调节烹饪时间。



4 点击 "Start (开始)" 开始烹饪。





 上下滑动滚动条选择参数时,速度请勿过快。当数字停止滚动时, 按下"Start(开始)"按钮。

5. 预热功能 -

预热功能有两种使用方法。

面板控制:

a 等待状态下,按"()()"选择预热功能,显示屏显示 340F。



b 旋转旋钮设置温度(210F~450F),默认温度为340F。





1???2

c 按 "▷00" 开始预热。



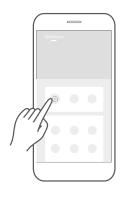
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• 出于安全考虑,不允许使用应用程序远程控制功能。

▲ 点击 ② 图标,进入设置页面。







3 点击 "Start(开始)"开始烹饪。



6. 节能模式 -

进入节能模式

∂ 待机状态下,短按 ※ 一次(小于3秒),屏幕熄灭。 或者 在待机、设置或暂停状态下,5分钟内不进行任何操作。



1 取消节能模式 节能模式下,按任意键,旋转旋钮或打开炉门。

7. 儿童锁 -

锁定蒸汽炉, 使其不能被儿童或其他非预期用户操作。

儿童锁功能有两种使用方法。

面板控制:

启用该功能

6 待机状态下,按"×"3秒,显示屏显示锁定图标。



禁用该功能

协 锁定状态下,按 "※" 3 秒,蒸汽炉回到等待状态。 →



• 出于安全考虑,不允许使用应用程序远程控制功能。

点击 "Appliance (电器)" 界面的 ⑤ 图标,再按"confirm (确认)",开启儿童锁功能。



2 按住锁定键并保持3秒, 解除儿童锁功能。



8. 自动菜单 -

自动菜单功能有两种使用方法。

面板控制:

○ 等待状态下,按 "□"进入自动菜单,显示屏上会出现菜单序号和重量。



旋转旋钮直接选择所需菜单。



ⓒ 按"⋈"开始烹饪。

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菜单表

菜单	显示	重量/数量	
清蒸柠檬鲈鱼	A01	400g (14 oz)	
蒜蓉粉丝蒸虾	A02	400g (14 oz)	
日式茶碗蒸	A03	600g (21 oz)	
蒸娃娃菜	A04	500g (18 oz)	
牛肉灌汤包	A05	600g (21 oz)	
戚风蛋糕	A06	8 in.	
海鲜披萨	A07	1	
香烤鸡翼	A08	600g (21 oz)	
蜜汁烧肋骨	A09	500g (18 oz)	
黑椒牛扒	A10	250g (9 oz)	
迷迭香烤羊架	A11	500g (18 oz)	
烤秋刀鱼	A12	2条	
炸虾天妇罗 A13		8	
纸杯蛋糕	A14	12	
香辣烤鱼 	A15	500g (18 oz)	

菜单	显示	重量/数量	
蔓越莓饼	A16	15	
葡挞	A17	12	
牛油卷	A18	9	
香葱芝士曲奇	A19	16	
香烤红薯	A20	4	
焦糖布丁	A21	12	
剁椒鱼头	A22	800g (28 oz)	
玉子豆腐蒸虾仁	A23	200g (7 oz)	
蒸烧麦	A24	12	
蒸急冻食品	A25	12	
三文鱼蒸饭 A26		130g (5 oz)	
蒸米饭	A27	300g (11 oz)	
豉汁蒸排骨	A28	500g (18 oz)	
菠菜红豆草饼	A29	300g (11 oz)	
炖燕窝	A30	1500g (53 oz) (300g(11oz) 燕窝 +1200ml 水)	

	菜单	显示	说明
大火快蒸		A31	快速制作蒸菜,如蒸鱼、蒸菜、 蒸海鲜
文火慢炖		A32	炖汤和肉类,烹饪时间长。
恒温发酵		A33	制作需要发酵的食物,如面包、 面团、中式糕点和酸奶。
餐具消毒		A34	餐具使用后消毒。
奶瓶消毒		A35	奶瓶使用后消毒。
炉腔清洁		A36	用蒸汽溶解炉腔表面的油脂。使 用此功能后,用湿布擦拭炉腔, 以清除残留物。
炉腔除臭		A37	烹饪食物后,需要清除炉腔内残 留的气味。
蒸汽系统清流	洁	A38	清洁炉腔水垢。

蒸汽系统清洁说明:

当屏幕上一直显示"CLE(清洁)"时,表示需要清洁炉腔水垢,这只是一个温馨提示,您可以照常操作蒸汽炉。

清洁水垢的方法如下:

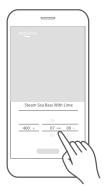
- 1) 取出需清洁的水箱,向水箱中放入约10克食用柠檬酸,然后将水箱注满水,当柠檬酸和水充分混合后,将水箱放回蒸汽炉中。(清洁时最好在炉腔左侧放一条干毛巾,以吸附污垢。)
- 2) 向左旋转旋钮,选择蒸汽系统清洁功能,然后按START/PAUSE 键开始清洁,屏幕上会显示 PP1。(当水箱缺水时,屏幕上会显示 PP2 以提醒水箱需再次加水,加满水后按START/PAUSE 键继续清洁)
- 3) 清洁完成后,蒸汽炉将自动返回待机状态。



- 出于安全考虑,不允许使用应用程序远程控制功能。
- 按下菜单按钮,进入菜单设置 页面。 假设需要设置青柠蒸鲈鱼。



2 上下滑动调节烹饪条件。

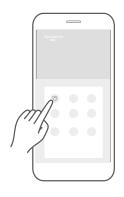


3 点击 "Start(开始)"开始烹饪。



快蒸 & 慢炖 & 发酵

按下菜单按钮,进入菜单设置 页面。 假设需要操作快蒸。



2 上下滑动调节烹饪条件。



3 点击 "Start(开始)"开始烹饪。



清洁模式:

清洁模式包括餐具消毒、奶瓶消毒、炉腔清洁、炉腔除臭、蒸汽系统清洁 5个功能。清洁模式 无需设置相关值,直接操作即可。

按下清洁模式按钮,进入菜单 页面。 假设需要操作餐具消毒。



点击 "Start (开始)" 开始烹饪。





• 上下滑动滚动条选择参数时,速度请勿过快。当数字停止滚动时,按下"Start(开始)"按钮。

9. 无线连接

网络连接

按住 "〈"并保持3秒,直到蜂鸣声响起。显示屏上会出现 "AP"和闪烁的 "〈"。如果网络连接失败,显示屏上会出现 "N0~N5",30秒后蒸汽炉会回到待机状态。

→ (•

b 断开网络连接

按住 "介"并保持8秒,直到蜂鸣声响起,然后 "一"闪烁几秒钟。若断开网络连接成功,屏幕会显示"8888",3秒后蒸汽炉会回到待机状态。若断开 网络连接失败,屏幕会显示"FFFF",3秒后蒸汽炉 会回到待机状态。



应用程序控制的其他功能:

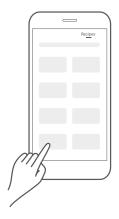


• 出于安全考虑,不允许使用应用程序远程控制功能。

菜谱

菜谱页面显示云端菜谱,烹饪参数均经专业厨师验证。菜谱页面正在不断更新,以提供更多的烹饪选择。

点击菜谱图片,进入菜谱详情 页面。



上下滑动查看所需的食材 和详细的烹饪步骤。点击 "Cook Now(立即烹饪)" 开始烹饪



故障排除

正常情况

屏幕显示 "F01"

当炉腔温度较高时,相关功能不起作用。待炉腔冷却后重新启动。

屏幕显示【△】和"FILL (注水) "

水箱无水或安装不到位。否则,请找售后专业人员进行维修。

气从排气口排出

蒸汽积聚在炉门上,热烹饪时,蒸汽可能从食物中冒出。大多数蒸汽会从排气口排出。但 有些会积聚在炉门等低温位置。这是正常的情况。

空蒸汽炉意外启动。

禁止运行空蒸汽炉, 这很危险。

故障	可能原因	补救措施
蒸汽炉无法启动。	a. 电源线未插紧。 b. 保险丝熔断或断路器 工作。 c. 插座故障。	a. 拔掉插头。10 秒钟后再次插入插头。b. 更换保险丝或复位断路器(由我司专业人员进行维修)。c. 与其他电器测试插座。
蒸汽炉不加热。	炉门未关好。	确认炉门关好。



根据废弃电气电子设备(WEEE)指令,废弃电气电子设备应单独收集和处理。 日后如需处理本产品,请勿将本产品与生活垃圾放在一起处理。请将本产品 送至废弃电气电子设备收集点(如有)。

仅家用,保管本说明书以备日后使用

任何其他服务应由授权服务代表执行。【LR1】

一年有限保修

本产品附有保修单,其中声明本产品自购买之日起一年内无材料和工艺缺陷。本保修单自首次零售购买之日起对原零售购买者有效,不可转让。请妥善保管销售收据原件。

重要:

- 因事故、误用或滥用、疏忽大意、使用非产品自带的任何附件、零件损失或使电器承受规定电压以外的任何电压等而造成的损坏不在保修范围之内。(请仔细阅读说明书。)
- 2. 如果本产品曾用于私人家庭以外的用途,本保修无效。
- 3. 如果本产品曾在美国境外使用,本保修无效。

如果在保修期内需要维修,请妥善包装您的设备。我们建议使用原装纸箱和包装材料。 如需其他帮助,请联系客户协助:

> customercare@us.toshiba-lifestyle.com 855-204-5313

美的美国有限公司明确表示,对因使用本电器而造成的间接损害或附带损失不承担任何责任。一些州不允许排除或限制附带或间接损失,因此上述免责声明可能不适用于您。本保证赋予您特定的法律权利,随着各州法律的不同,您可能还拥有其它权利。

序列号可以在蒸汽炉背面找到。我们建议您在下面的空白处记录产品的序列号,以备将来参考。

型号: .	
序列号:	

产品注册不是强制性的。未填写及返还卡片或表格并不影响您作为消费者的保修权利。

请妥善保管,以便备查

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