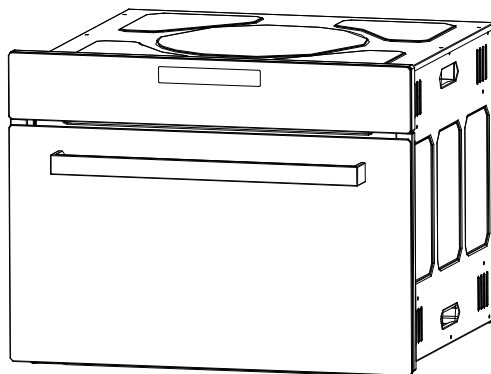


Instruction manual

LEBENSSTIL
KOLLEKTION



BUILT-IN STEAM OVEN 28L **LKSO-2801WD**

WARNING:

This product must not be left unattended while it is connected to the supply mains!

NOTE:

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

IMPORTANT SAFETY INFORMATION

- 1、 Your safety is of the utmost importance to our company. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Technical Department.
- 2、 This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit. The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- 3、 Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.
- 4、 The use of this appliance for any other purpose or in any other environment without the express agreement of our company will invalidate any warranty or liability claim.
- 5、 Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Conditions Of Guarantee. The foregoing does not affect your statutory rights.

Repairs may only be carried out by Service Engineers or their authorized service agent.

Warning and safety instruction

- 1、 This appliance complies with all current European safety legislation. We do wish to emphasize that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.
- 2、 Do not touch the surfaces when the appliance is working. Be care for the spouted steam heat from the appliance when opening the door.
- 3、 Do not cook the food which is full of alcohol as the alcohol vapor is fire risk.
- 4、 Oven glove must be used when removing the accessory from the appliance.
- 5、 Do not clean the appliance immediately once it is turned off. Clean the appliance after it is cool off as the water in steam tray is very hot.

Child Safety Precautions

Make sure prevent child close to the steam oven, and they can not touch the oven at any time whether it is on or off. If they have to stay in the kitchen, please make sure to keep them a safe distance from the oven.

General comment sense of security

- 1、 This product is not designed for those(include children) who is disable in sense and mental systems, or who is lack of basic experience and knowledge. Unless they are under supervision and instruction of their guardians .
- 2、 Do not put any heavy things on the door nor lean the door when it is open, which may damage the hinge of the door. Do not leave the broiled oil or fat in somewhere unwatched, since it may cause fire.
- 3、 Do not keep the core or plug connect with the heat zone of steam oven.
- 4、 Do not install the steam oven by the curtain or soft decoration.
- 5、 Do not prop up or move the kitchen equipment with the door or handle of steam oven, it may damage this product or get you hurt.

Attentions to installation



This product should be installed by qualified technician strictly according to installation manual.

- 2、 1 Our company won't take any responsibility for any hurt and lose caused by improper installation or operation.
- 2、 2 There will be some heat, steam and mist generated during use, please be careful to avoid getting hurt, meanwhile, make sure your kitchen is ventilated. If prolonging the using time of this unit, please prolong ventilation accordingly.
- 2、 3 If there are any questions on ventilation, please consult some qualified technicians at local.

Related statement

2、 4 This product is part of direct contact with food, in line with food hygiene and safety.

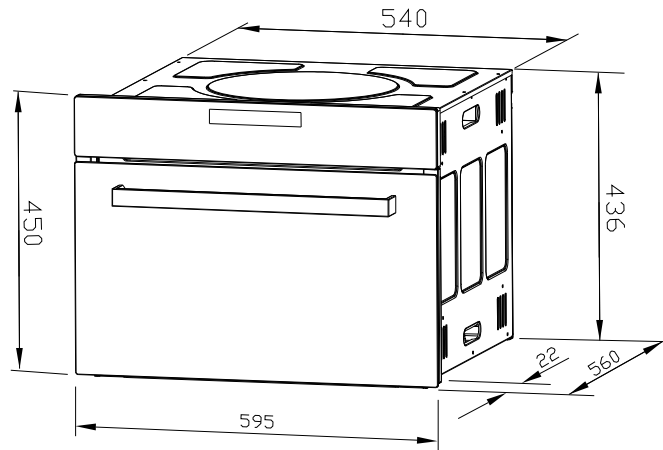
2、 5 The steam oven is made of certified and qualified materials and requires the installation of this product must comply with current standards. This product is only by trained personnel within the family to use.

Products size:

Height: 450 mm

Width: 595 mm

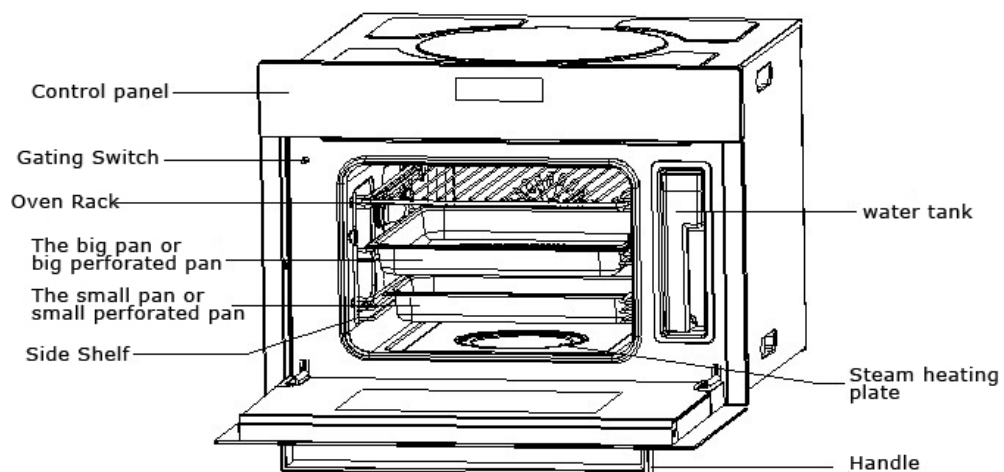
Depth: 560 mm



Cooling fan

In order to stabilize the internal temperature of the steam oven and reduce the temperature of the outer surface, and discharge internal water vapor. Cooling fan install in the internal of steam oven. When the oven after use of the cooling fan will continue running for some time, until the steam oven is fully cooled.

Product description



Technical Specifications

Rated using Voltage: 220-240V, 50/60Hz。

Rated using power: 1900W

Oven capacity: 28L

Water tank capacity: 1.2L

Spare part

1. Steam oven with bellowing spare parts:

a. one pair of side shelf, the food can be steam or bake in three different height positions

b. one food shelf

c. one big pan

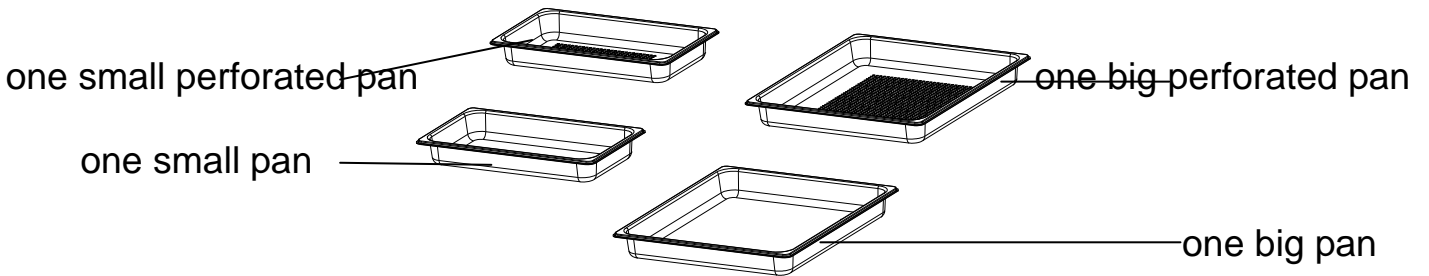
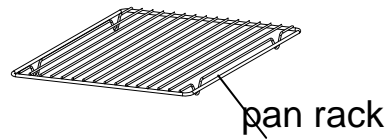
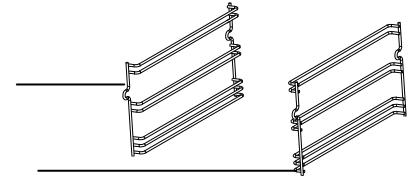
d. one big perforated pan

e. one small pan

f. one small perforated pan

left side shelf

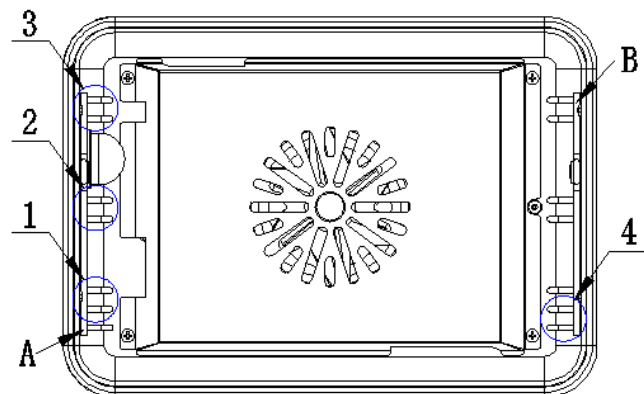
right side shelf



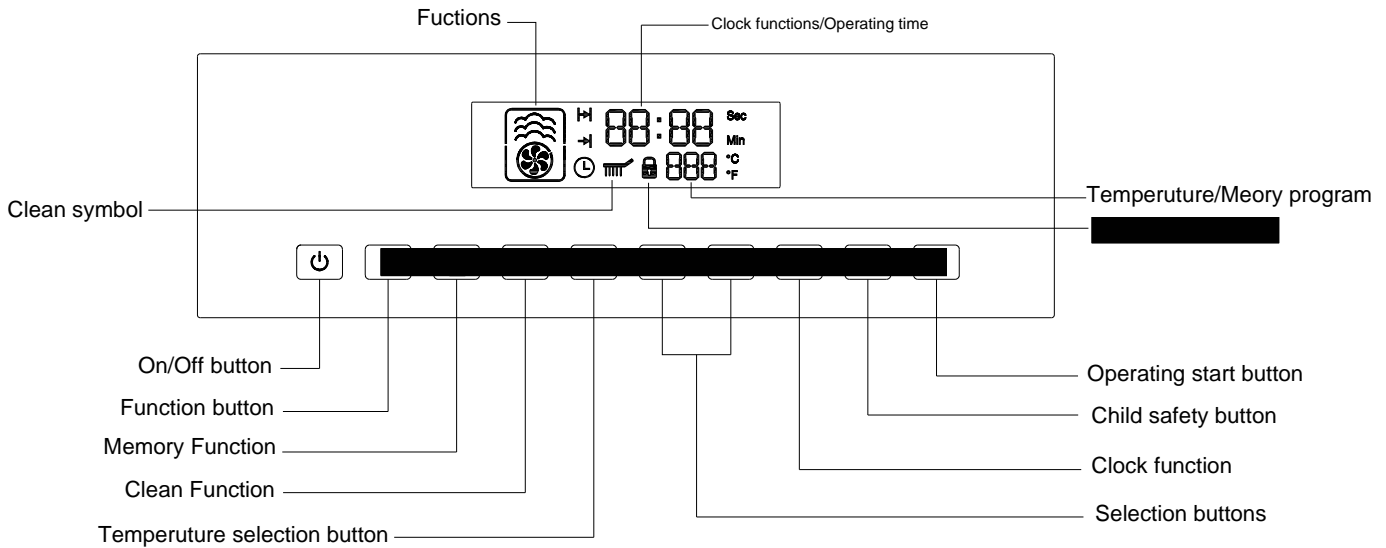
A:left side shelf B: right side shelf

1、 2、 3、 4 on behalf of four different height positions for your choosing

2、 For removable side shelf, you can adjust four different height positions to bake food



1、 Control panel



2. The use of water tanks

Water tank is necessary to provide water to generate steam. Tank need pour on a clean water or bottled water. Avoid distilled water or fluid loading to prevent damaging steam oven.

- **Need pour on water in tank before every using**

- 1) Open the oven door, can see the tank in the right side of the door.
- 2) Open the cover of tank and pour on water, pls noted the mark of MAX, make sure not overload.
- 3) Pls fasten the cover after filled with water.
- 4) Put the tank in fixed slot, make sure put in the right place to avoid leakage.

- **The tank need empty remaining water after every using**

- 1) Put out the tank from fixed slot, make sure level to take and avoid leakage.
- 2) Pour out the remaining water.
- 3) Open tank cover to dry box and seal.

- **Water tank reminder**

- 1) The tank run out of water when oven is working, it will show alarm signal and stop working. Pls pour on water in tank at once.
- 2) It will show alarm signal when the steam oven not put in the tank and start button.. Pls put tank in fixed slot at once.

The first time to use steam oven









- 3) Put on power, set the clock.
- 4) Heating empty steam oven with steam function, it will automatic shutdown after 20 minutes with reminder sound. Half-open oven door until the oven cooled.
- 5) Wash all accessories with soap






How to use steam oven












- 6) 1. **Power on:** Plug in and connected to the electrical supply, display backlight is light, display time, "0: 00" light, remind enter CLOCK.



2. Set clock:





Every power on can be set clock. the display "0:00" starts to flash, long press or short press   button when flash, Hour "0" can be quickly adjusted from 0-23 by cycles. Press the OK  button to confirm the hours time, If not press  button, it will automatically confirm after 6 seconds, and converted to minutes "00 Min" , long press or short press   button when flash, mins "00 Min" can quickly adjust from 0-59 by cycles, press ok  button to confirm time after adjustment, if not press  button, mins time will automatically confirm after 6 seconds, flash stop and clock start time.






3. Switch(the power)button  : Press power button  in standby model, the default is "H-1" mode, at this time, press  or  to choose functions, icon flashes. Mode is automatically selected to work. Turn on and press power button  close the function mode, Enter standby mode.





4. Manually set the function button  : Turn on and press  enter the manual setting function. At this time, display icons  and Gear icon  flash, every time to press  button, cycle select function mode, respectively are: H-1 (steam function) 、H-2 (baking function) 、H-3 (steam function+ baking function) 、H-4 (Defrost function) . Select function and directly pressing  button to confirm and into operation, if not press ok  button after 6 seconds, the system will automatically enter the function mode status.

5. Manual Mode Operation:



1) H-1 (Steam Function)

When selecting the steam function, the function symbol  and gears symbol  are flashing. The acquiescent timing is twenty minutes, the acquiescent temperature is 100°C。 Press the  button directly, the oven start operation; If not press  button after 6 seconds, then the ovens will start this function automatically. When the temperature of the oven casing reaches the setting one, the buzzer will sound twice.



Clock function: when steam function operating, press the button , the display will show the time, long press or short press   button, minute “00” can increase or reduce rapidly. When increasing to “59” minutes, the hour time will add “1”; when reducing to “00”, the hour time reduce to “1”, the time can be steted in the range of “0:00—6:00”。 Press  button after setting, the clock setting is finished, the countdown is beginning, function symbol  keep flash and start working.

Temperature setting: when steam function operating, press  button, the acquiescent temperature of this function can be checked. Long press or short press   button, temperature “100” can be adjust from 100 to 35 or 35 to 100. Press the  button, temperature setting is finished, the display will show the casing temperature.

2) (bake function)



Select bake function, function symbol  begin flash。 The display shows CLOCK, and the temperature is “160°C”。 Press  directly, the oven begins to work. The clock and temperature can set if you need, the clock range is 6 hours, the temperature range is 30-230°C。

3) (Steam+ bake function)








Select steam and bake function, the function symbol  flash. The acquiescent time is “30:00” minutes, the acquiescent temperature is “160°C”。 Press  button directly, star working.

The clock and temperature can set according your requirement, the clock setting range is 6 hours, the temperature range is 120-230°C。

4) (Defrost function)








Select defrost function, the function symbol  flash。 The acquiescent time is “30:00”, the temperature is same as the oven casing. Press  button, the oven star work. The clock and temperature can set according your requirement, the clock setting range is 6 hours, the temperature range is 45-60°C。





6. Automatic setup function :



Press  to automatic setup function after starting up, function icon  and gears icon  will flash, and you can chose 14 automatic function models circulatively by each press  .The function icon and gear icon will flash synchronically when you choose the corresponding function mode, please directly press  button to begin working, and the system will get in working station automatically without pressing  button within 6 seconds. If you want to check acquiescent temperature by system, please press temperature setup button , and the acquiescent temperature will be displayed, which is un-adjustable. The buzzer will last 2 minutes after timing over during operating functions.

7. Reservation setup

Reservation setup include two mode which are manual function mode and automatic function mode. Reservation setup function is available under manual and automatic functions.

1)The Reservation setup with Manual function mode: Firstly set the clock in the way of 6., Set the required time or regular stalls in function after the default time, keep pressing hours button  two times, Appointment icon display  and hour “0”. Long press or short press   button, hour“0” can cycle regulation to adjust quickly, press  button after adjustment, system automatically converted to minute “00”, long press or short press   button, minute“00”can cycle regulation to



adjust quickly, press  button after adjustment, reservation setup finished. Not press  button, system will automatically give up reservation setup after 6 seconds. Review the setting timer and appointment setup time, press hour  button, display setting time, press  again, display appointment setup time.

2) The reservation setup with automatic function mode: Setting automatic function mode, press hour  button, display the default setting time. Setting the default setting time according requirements, then press  button and finished setting time. Setting the appointment time is the same operation with above instructions.



8. Child safety lock set

When using child safety lock feature, the control panel keys cannot do anything.

- Start Child safety lock set

When steam oven working, keeping press child safety lock , display  flashing, buzzor a sound, open child safety lock. The button on control panel is locked and cannot do anything.

Open Child safety lock set

Keeping press Child safety lock  till not show symbol , open child safety lock. It can operate functions.



Child safety lock starting which still can stop steam oven working, pressing power button





can stop operation.




9. Cleaning Function

Inner Container Cleaning of Steam Oven

Sump Oil is easy to be removed after the dirt on the inner container and assembly is softened by steam.

1. Drip Cleanser is added in the steam heater dish, then put inside steam oven after water tank is filled full of water.





2. Push ON/OFF key , display is lighted, then push  into cleaning function, function

icon  and speed icon  is displayed, then push confirmation key  into cleaning work. It will be closed automatically after 30 minutes with reminder warning sound until steam over is heating automatically up to 100°C

3. Take out assembly, then cleaning the soften dirt of inner container and steam heating dish by soft cloth and sponge.

- **Calcium removing of steam heating dish**

- **In order to make the oven in continue normal working, calcium inside steam heating dish should be removed termly.**

1. Calcium removing solution is filled full inside steam heating dish, and fill full water of tank. Please pay attention that don't let the calcium removing solution touch control panel and other surface, if touch by careless, please rinsing immediately.
2. **On the status of oven is cooling.** Push ON/OFF key , display is lighted, then push  into cleaning function, choosing cleaning function , then push confirmation key  into working. It will be closed automatically after 30 minutes with reminder warning sound until steam over is heating automatically up to 100°C

Note: The lighting should be off when cleaning and calcium removing of steam heating dish.

Steam-oven using guideline

1、 Please refer to the related information of the barbecue or zhengkao temperature and time which shown on the food packaging. When you are familiar with use of the steam oven, you can follow your own habits to set the barbecue or the temperature and time.

- 2、 If you are using hot-air circulation for barbecue, you should refer to the pattern of such proposals of barbecue on the food packaging.
- 3、 Ensure complete thawing frozen food before barbecue or steam , unless a mark of "no thaw before using" on food packaging.
- 4、 Do not make the wet food inside the steam oven liner for long-time storage, this will cause corrosion of the steam oven liner.
- 5、 When bake the wet fruit pies, do not put too much fruit piein on the pan. If the juices dripping out from the pan, it will not remove the stains left behind.
- 6、 Select the hot-air circulation patterns, it should extend 10 to 15 minutes based on the food packaging components.
- 7、 Check carefully if there were no extra parts before the start of barbecue or zhengkao, and remove them to ensure safty.
- 8、 Please put the pan in the middle of the steam oven and leave enough sufficient gap on the pan to make the hot-air flow; when there are holes with steaming food cooking container, the following must be placed on non-porous tray, used to drip out of the liquid
- 9、 Avoid to open the door to observe food cooking when steam oven is working.
- 10、 Make sure pour out the remaining water in tank after using, you can pour on water in tank when next using. Pls check tank regularly and clean it.



After using of steam oven, the temperature of internal oven is very high, pls not touch avoid scald.

The water in heating plate is very hot, so need wait the oven cool and use the sponge to cleaning and dry.

**After cooling the steam oven, the oil within the internal oven must be cleaned
Door glass and the drop on the sink must be dry.**

DOOR INSTALLATION AND REMOVAL

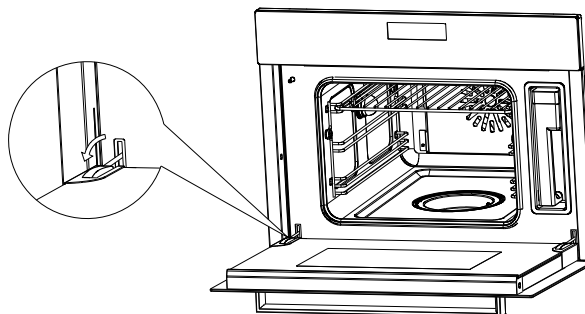
It is easier to clean the oven when the door is removed



Notice: when you do not put the hinge of the door to the fixing position, the

door may slam and get you hurt.

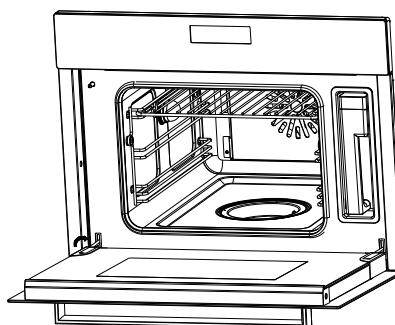
1. open the door widely and put the hinge into the fixing position
2. make the door half open and pull the door out with your hands holding the sides of the door
3. Clean the oven door



DOOR INSTALLATION

Fix the door after cleaning

1. insert the hinges into the holes and make sure the hinges are fixed in the hole
2. Open the door widely and put the hinge to the fixed position and press tightly
3. Close oven door



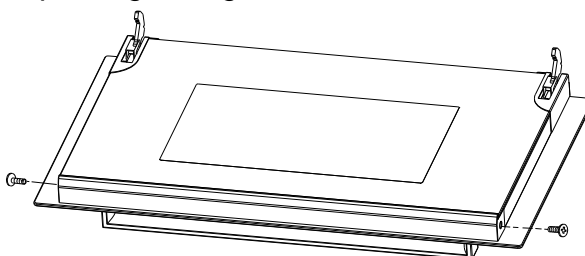
2. Clean the inner glass of the oven door

To clean the inner glass of the door, please remove the door from oven

1. put the door on the table with handle down
2. Take the internal glass out by removing the screw on the bracket
3. clean the glass by detergent

INSTALL THE DOOR AGAIN

1. Slide the door to the end of the bracket with printing facing inside
2. close the bracket and fix the screw
3. fix the door again



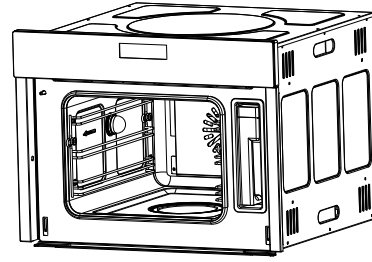
3. Take off and install the left and right side shelf

The side shelf can be taken off to clean

1. Pull out the side shelf from the telescopic railer according to the direction which pointed in the picture.

2. It is available to clean them by detergent

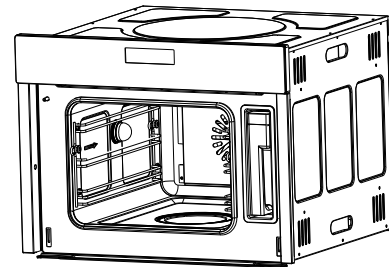
Directly or put into dishwasher.



Installation side shelf

1. Hang up the clean side shelf to the hook inside of the oven cavity, push it back with power until buckle up.

2. Please pay attention to the side shelf direction to avoid install oppositely.



Cleaning and maintenance



Cleaning operations must only be carried out when the steam oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

1. The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

2. The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

3. Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

4. You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.

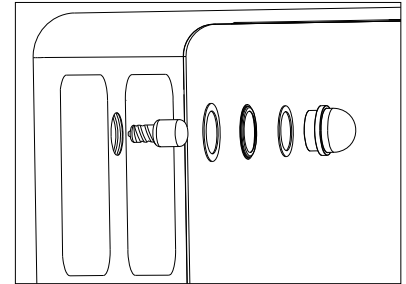
5. To clean the surface of steam oven, also use the sponge or soft cloth with hot suds instead of abrasive detergent.

Replace bulb



Warning: Before replacement, make sure the power supply to the steam oven must be turned off, and wait till the case body and bulbs cool.

- 1、 Rotate out the lamp cover counterclockwise.
- 2、 Rotate out the bulb counterclockwise.
- 3、 Change a new bulb in 25W/300°C with E14 screw socket.
- 4、 Do not use bulb in other type.



- 5、 Assemble the seal ring and grading ring on the lamp shade in sequence, tighten the lamp shade clockwise, then turn on the power supply to the oven.
- 6、 Replace the damaged glass lamp shade, grading ring or seal ring timely.

Replace the door gasket

The door gasket is easy broken and leak air after a long time use , it must be replaced timely in case any damage.

1. Open the door and take down the old gasket.
2. Align the new gasket at the slot, make the seam of gasket on the side, and press down the gasket in place.
3. After pressing down the gasket, pull it gently to check if it is fully fastened.



Installation



The steam oven should be installed by professional person.

Current standard

Before power on, please ensure the supplying alternating current should comply with the rated voltage which marked on label.

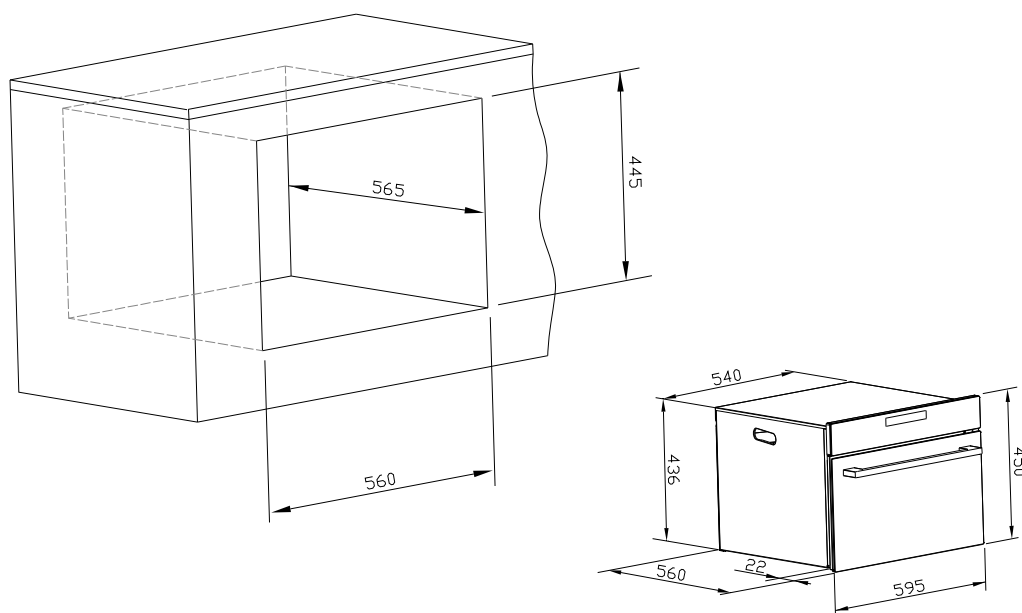
Warning: The steam oven must earthing.

If you need to change the power cord of steam oven, the earthing conductor must 10 mm longer than the wire.

Pay attention to ensure that the temperature of the alternating current line no more than 50 °C.

If the alternating current line was broken and need to replace it, you can buy it from distributors.

The dimensioned drawing for installation of steam oven and cabinet.



Ensure the steam oven installed safety in cabinet and fixed by two screws which should be inserted from steam oven(A).

Notice! The false installation method as following:

Abnormal analysis

Steam oven does not work

Check if the steam oven works under manual operation mode.

Check if you choose the cooking function, adjust the right temperature accordingly

Check if the door of steam oven has closed completely.

Steam oven does not work normally

Check if the steam oven connect with power cord well.
 Check if follow the user manual to time setting and manual operation setting.
 Check if choose the correct cooking function.

The water tank is full, but still display (E001)

Check if the water tank put the right position, re-move the water tank till it's mesh completely.
 If the water tank is dirty, flow water level indicator jam, please shake and clean the water tank accordingly.

Food cook unbalance

Check the steam oven if install the correct way and on the horizontal.
 Check if the temperature is suitable, the position of bracket is correct.

The lamp not work

Follow the instruction of changing the lamp.

Come out condensate water in steam oven

In the condition of full volume water to cook food, it is very nature to come out the steam and condensate phenomenon when you cook the freezing food, chicken, etc.

Information code

When the steam oven working without water; the fault code will display E001, and the buzzer will honk accordingly.

When the sensor short circuit or open circuit, the fault code will display E002, and the buzzer will honk accordingly.

When the door of steam oven is open, the fault code will display E003 and shinning from time to time.

Caution: If the steam oven display working abnormally, please cut off the power.

Main Function Guide for Steam Oven



Steam Automation

Function	Food	Weight of Food	Bake Pan	Pan Position	Operating Mode	Temperature (°C)	Time (min)
A-1	Broccoli (small)	500g	Hole Pan + Holeless Pan	3/1	Steam	100	8-10
A-2	Broccoli	1,000g	Hole Pan + Holeless Pan	3/1	Steam	100	10-15
A-3	Rice	500g	Holeless Pan	2	Steam	100	20-30

A-4	Fish	1,500g	Holeless Pan	3	Steam	95	15-30
A-5	Quick-frozen Food		Hole Pan	2	Steam	100	8-12
A-6	Mixed Vegetable		Hole Pan + Holeless Pan	3/1	Steam	100	8-15



Bake Automation

Function	Food	Weight of Food	Bake Pan	Pan Position	Operating Mode	Temperature (°C)	Time (min)
B-1	Sliced Bread		Holeless Pan	2	Hot Air	190	20-30
B-2	Cake		Holeless Pan	3	Hot Air	165	25-35
B-3	Pizza		Holeless Pan	2	Hot Air	190	28-35
B-4	Beef	1,000g	Rack + Holeless Pan	3/1	Hot Air	175	40-50



Steam + Bake Automation

Function	Food	Weight of Food	Bake Pan	Pan Position	Operating Mode	Temperature (°C)	Time (min)
C-1	Chicken	1,500g	Rack + Holeless Pan	3/1	Hot Air + Steam	185	50-60
C-2	Pork	2,000g	Rack + Holeless Pan	3/1	Hot Air + Steam	170	40-45
C-3	Beef	1,500g	Rack + Holeless Pan	3/1	Hot Air + Steam	170	45-60
C-4	Bread		Holeless Pan	2	Hot Air + Steam	205	20-30



Manual Defrost

Function	Food	Weight of Food	Bake Pan	Pan Position	Temperature (°C)	Time (min)
H-4	Chicken	1500g	Rack + Holeless Pan	3/1	45-60	60
H-4	Beef	2500g	Rack + Holeless Pan	3/1	45-60	60

WARNING:

This product must not be left unattended while it is connected to the supply mains!

LEBENSSTIL

KOLLEKTION

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