


GERMANY 
LIVINOX
FOR A BETTER LIFESTYLE

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GERMANY 
LIVINOX
FOR A BETTER LIFESTYLE

USER MANUAL



LGS-SH40-68
SmartCook Duo

PLEASE READ THE USER MANUAL CAREFULLY BEFORE USE AND STORE IT SAFELY.

Dear Customer,

Thank you for your choice of our product. To ensure you use this appliance in the best effect, please read this instruction manual before using and save it for future reference.

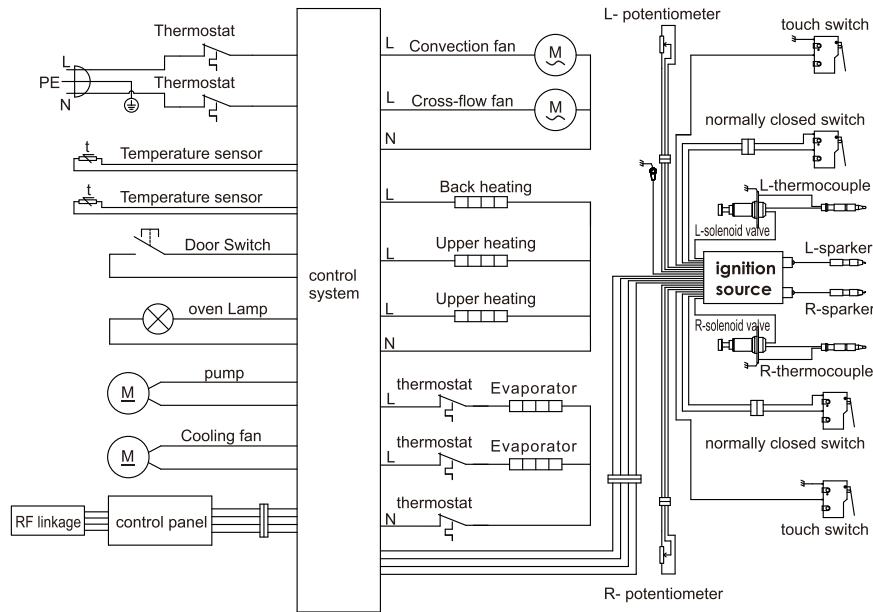


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares

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8.3 Electrical schematic diagram



9. Recycling & Disposal

Waste electrical products not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

The symbol on the product or its packaging indicates that this product should be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.



1. Warnings & Safety Precautions

To avoid any danger and loss when using the hob, we make below mark. Below is all about special precautions. Please pay full attention to it and operate in a right way.

■ Combi Steam Oven

1. Please read all instructions carefully before using this product, in order to avoid property damage and personal injury due to improper use.
2. This product must be installed and repaired by manufacturer's authorized after-sales personnel only; if consumers entrust personnel not designated by the manufacturer, or if consumers perform the above operations on their own, there may be a risk of personal injury or property loss.
3. If the provisions of this manual conflict with the mandatory provisions of the law, the legal provisions shall prevail.

⚠ DANGER

1. This product will generate heat when in use, DO NOT touch the heating elements inside the oven cavity. When retrieving food container from the oven, user should wear heat-resistant gloves or oven mittens to avoid getting burnt.
2. Keep children away from the product when it is in use, as accessible parts may become hot to the touch.
3. Disconnect the product from the power source before cleaning, maintenance and reinstallation to avoid electric shock.
4. To avoid fire hazard, DO NOT use this product for storing items.
5. DO NOT place this product near gas pipes. Gas pipes installed in the surrounding vicinity of this product must have sufficient safety insulation, to ensure the gas pipes will not be affected by the high temperature emitted by this product.

⚠ WARNING

1. All maintenance and repair must be done by professional qualified technicians only. DO NOT attempt to disassemble product by yourself.
2. To avoid accidents. DO NOT put any foreign object inside the heat vent.
3. DO NOT put heavy objects on top of the power cord to avoid accidents.

4. Please keep the product and power cord away from heat-generating objects, flammable and explosive materials, to avoid product damage or fire or explosion hazards.
5. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's maintenance department or similar qualified technicians.
6. Power connection to this product must be equipped with an air switch or leakage protection switch that meets the electrical parameters marked on the product nameplate before it can be connected and used.
7. Use a separate power outlet for this product; sharing the outlet with other appliances may lead to overheating and fire hazard.
8. DO NOT directly heat food or liquid in sealed container to avoid explosion. (eg. canned food, sealed glass jar, etc.)
9. Please use suitable steaming trays and containers to avoid spilling oil droplets and causing a fire.
10. Please place the cooking container on the shelf correctly, DO NOT place directly on the bottom of the oven cavity to avoid accidents.
11. When operating in modes with steam, DO NOT stand near the heat vent; when opening the oven door, be cautious of hot steam in order to avoid steam burns.
12. The oven door surface behind the door handle will get hot, be careful to avoid getting burnt.
13. When product is in use, and after cooking when the oven door is still hot, DO NOT pour water on the oven door as it may cause the glass to break.
14. After cooking is completed, wait until the product completely cools down before cleaning to avoid scalding.
15. The steam vent located between the control panel and oven door will emit steam when product is in use. Please be careful not to get scalded. (Dew condensation on the vent is a normal phenomenon.)

 CAUTION

1. DO NOT plug/unplug the power plug with wet hands to avoid electric shock.
2. This product must be placed on a sturdy and level surface. DO NOT install the product under plastic lighting equipment or plastic rack to avoid deformation or explosion hazard.

8.2 Gas Stove Troubleshooting

Problem	Possible Cause	Solution
No ignition	Gas valve not open or gas is used up	Open gas valve or change gas supply
	Air in the gas tubing	Prolong ignition time and repeatedly ignite till air is vented out
	Gas hose is bent	Straighten gas hose
	Injector is clogged	Contact Customer Service & Repair Centre to clear blockage
	Ignition plug has soot or is in wrong position	Contact Customer Service to clear or adjust the plug
	Flame holes of burner cap are blocked by water or filth	Clean and dry burner cap
Gas smell	Gas tubing has aged	Contact Customer Service & Repair Centre to change a new gas tubing
	Main fire of burner not lighted	Re-ignite after the gas has dispersed
	Valve leak	Contact Customer Service & Repair Centre to change a new valve
Weak flame	Gas pressure too low	Contact Customer Service & Repair Centre to check gas supply or whether gas regulator is clogged
	Ports of burner cap are clogged	Clean ports
E3	Solenoid valve may be damaged	1. Switch the appliance off and on again. 2. If the fault was a one-off, the message disappears. 3. Contact Customer Service & Repair Centre
E5	Burner control system may be damaged	
E6	potentiometer may be damaged	

 WARNING

If the cooking range still fails to ignite after following the above suggested solutions, DO NOT attempt to ignite by other means. Please contact Livion Pool Customer Service & Repair Centre.

8.Troubleshooting

8.1 Combi Steam Oven Troubleshooting

Code	Possible Cause	Solution
Display Panel shows E02	Evaporator Temperature is too low	1.If the fault was a one-off, the message disappears. 2.Contact Customer Service & Repair Centre
Display Panel shows E03	Cavity the temperature is too high	
Display Panel shows E04	Cavity the Temperature is too low	
Display Panel shows E05	Cavity Temperature sensor may be damaged	
Display Panel shows E07	Circuitry may be damaged	
Display Panel shows E09	Evaporator Temperature Sensor may be damaged	
Product does not respond after turning on the power	Power circuit connection malfunction	
	Socket has no power	
Display shows empty water tank even after refilling	Water level too low	Refill water tank to the maximum water mark
	The water tank has not clicked into place	Insert the water tank correctly so that it engages in the holder.
Oven lamp will not light	Lamp connection wiring malfunction	Contact Customer Service & Repair Centre
	Lamp bulb is damaged	
Product emits steam but food will not cook	Oven cavity temperature sensor malfunction	
	Steam pipe is damaged	
Control Panel Malfunction	Control Panel circuitry malfunction	
Product emits strange sounds	Cooling fan malfunction and causing noise	
	Convection fan malfunction	
Food not thoroughly cooked	Food placed too close together	Use a flat and low container; cut food into smaller pieces ; increase cooking time
OPEN	Oven door is not properly closed during operation	Close oven door properly

- 3.DO NOT use the product door to hang heavy objects, or lean against or sit on the product door to avoid damaging the product.
- 4.DO NOT use steam cleaner to clean this product.
- 5.To prevent possible hazards, the control panel of this product can only be connected to the specified heating element.
- 6.DO NOT use harsh abrasive scrubber or sharp metal scraper to clean the oven door glass, as it may scratch the surface and result in shattering of the glass.
- 7.Handle the product with care, and lift from the bottom of the product when transporting and placing it; DO NOT use the oven door handle as a supporting point for transport to avoid damage due to excessive force.
- 8.DO NOT operate this product with an external timer or independent remote control system.

■ Gas stove

WARNING

- 1.Read all instructions carefully before using this product.
- 2.This product is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of this product by a person responsible for their safety.
- 3.Mind your children and DO NOT let children play with this product.
- 4.Cleaning and user maintenance shall not be made by children without supervision.
- 5.Check the “Gas type”, “Gas working pressure”, “Rated heat input” indicated on the rating label before using this product.
- 6.This product is for domestic indoor use only.
- 7.If the gas connection piping is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazards.
- 8.Make sure the ignition knob is at “OFF” position and the gas cooker has completely cooled down before cleaning and maintenance.
- 9.Contact LIVINOX Pool authorized service technician for repair or maintenance of this product.
- 10.DO NOT operate this product with an external timer or independent remote control system.

Notice Before Use

Important

For safety purposes, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.

The appliance is designed for domestic use and may only be installed and operated in accordance with these instructions for use.

- 1.The cooking range must be installed by registered gas installers.
- 2.Ensure that the cooking range is used with good ventilation. Environment with insufficient oxygen should be avoided.
- 3.This built-in range is to be used for cooking only. DO NOT dry towels, clothes etc.
- 4.During long time working, open window or exhaust fan to ensure good ventilation over it.
- 5.Check that all control knobs have been set to “OFF ” position after use.
- 6.If the flame is blown out during use, the safety valve will cut off gas supply. Ignite again after at least 1 minute.
- 7.Take extra care when cooking oil or fat. High temperature of oil or fat may cause fire hazard.
- 8.To avoid hazard, DO NOT use spray or compressed gas when the cooking range is in use.
- 9.After ignition, check if the flame is even and normal. Before removing cookware away from the flame, always set to small flame or “OFF” position.
- 10.To avoid damage to the cooking range, DO NOT place any hot mat between the range rack and the utensil.
- 11.DO NOT use burner rack other than the one provided. Otherwise, it will cause overheat to the range surface.
- 12.DO NOT use over-size or over-weight utensils. Or it will cause excessive heat to be reflected back onto the range surface.
- 13.Place the utensil steadily on the range rack. DO NOT tilt the utensil.
- 14.Contact LIVINOX careline Service for repair and parts replacement. During guarantee period, LIVINOX reserves the right to charge for spare parts and service fees if the damage is caused by misuse or improper installation.

- DO NOT use hard brush, scour pad, steel scrubber or other hard and abrasive cleaners that may scratch the stainless steel surface.

Daily Cleaning

- 1.After each cooking session, wipe dry any residual water in the oven cavity to avoid excess water dripping onto your kitchen cabinet.
- 2.After each cleaning session, empty the water tank to avoid residual water causing coagulation or breeding germs.

Cleaning The Oven Door & Display Panel

Use only neutral cleansers to clean stain on the oven door and Display Panel, DO NOT use steel scrubber which may scratch the coating on the glass. Wipe dry with soft cloth after cleaning.

Cleaning The Oven Door Seal

- 1.After each cooking session, use moist sponge to wipe clean the door seal strip, and dry with soft cloth afterwards.
- 2.DO NOT use cleaning agent to clean the door seal strip, as it may cause corrosion to the rubber.
- 3.Over time, holes or cracks may form on the oven door seal strip; when this happens, the sealing strip will have to be replaced.

Cleaning The Stainless Steel Oven Cavity

- 1.After every cooking session that requires steam, please clean the oven cavity thoroughly; use sponge or cloth to clean off any stain on the cavity walls, and open the oven door to let the cavity air dry completely.
- 2.After every grill-bake session, allow the product to cool down completely then clean the oven cavity. Use neutral cleansers to clean off any grease, then wipe with moist soft cloth afterwards.

Note

If product will not be used for a prolonged period of time, please clean the oven cavity thoroughly, then use Smart Function “Dry” to dry off any residual moisture to avoid breeding germs and causing odors.

7.2 Gas Stove




WARNING

DO NOT clean the unit when it is hot. Wait until the cooker range has completely cooled down before cleaning.

Cleaning The Cooker Range

- Wipe the glass panel with a soft damp cloth and mild detergent.
- Wash the burner racks and burner heads with warm water and detergent.

- 2.If the flame goes out when you release your hand, repeat the ignition procedure again but try releasing your hand slowly.
- 3.Turn Control Knob to adjust flame to desirable setting.
- 4.Turn the Control Knob slowly to adjust the flame intensity between “OFF” and“” .
- 5.If the flame extinguishes during use, the safety device will automatically shut off the gas supply. When this happens, turn the Ignition Control Knob knob to “OFF” position.
- 6.Turning the knob backwards to the “OFF” position will extinguish the burner.

Flame Failure Safety Device

- If the flame extinguishes during use, the automatic flame failure safety device will shut off gas supply to the cooking range. When this happens, turn the knob to “OFF” position.
- The safety sensor is very delicate –DO NOT use hard brushes or rough cleaning pads when cleaning it.

Burner time switch

for details, see P.15-P16 Burner time switch

6.5 Smoke stove linkage

- 1.Smoke is connected to the power supply and is switched on.
- 2.Smoke Selecting bluetooth pairing mobe.
- 3.Push the control knob and to start combi steam oven , When cooking bluetooth pairing mobe.
- 4.Before Initial Use,When cooking bluetooth pairing mobe.

7.Cleaning and Maintenance

7.1 combi steam oven



WARNING

Before cleaning and maintenance, turn off the product, unplug the power source, and wait till the product has completely cooled down.

Note

- DO NOT use abrasive cleaners or cleaning agents with soda, acid or chlorine
- DO NOT use spray cleaners, dishwasher detergent or corrosive cleaning agents.

- 15.When installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.
- 16.DO NOT store any flammable materials, sprays or pressurised containers inside the stove cabinet.
- 17.The panel of this built-in hob is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:
 - 1) Clean the burner assembly frequently to maintain a clear gas passage on the flame distributor.
Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
 - 2) Turn off the gas appliance immediatel if abnormal noise propagates from the gas appliance and contact gas supply company or gas hob importer for inspection.
 - 3) DO NOT use oversized utensils for cooking, utensil size should be less than 34cm.
 - 4) DO NOT impact the glass surface with hard objects or place heavy objects on the glass surface.
 - 5) Maximum load weight for this gas hob is 10kg.

2. Technical Specification

Model No.	LGS-SH40-68
Combi Steam Oven	
Rated power input	3100W
Rated frequencies	50-60Hz
Rated voltage range	220 - 240V, 13A
Class Appliance	Class I Appliance
Water Tank Volume of Cavity	1.5L
Product Dimensions	795(W)mm×450(H)mm×530(D)mm (Excluding Handle)
Net Weight / Gross Weight	39kg /45kg
Gas Stove	
The type of gas	LPG
Rated pressure	30mbar
Rated voltage range	DC5V
Total heat:input(Qn)	10kW(728g/h)
Appliance category	Butane/Propan or mixture
Rated power input	2.5W
Product Dimensions	820(W)mm×480(D)mm×140(H)mm
Net Weight / Gross Weight	16.6kg / 19.5kg

• Steam / Grill

Code	Dish	Suggested Portion	Heating time (minute)	Suggested Accessory
P70	Beef Steak	250g	25	Grill Rack
P71	Roasted Beef Ribs	400g	25	Grill Rack
P72	Roasted Chicken Drumstick	350g	30	Grill Rack
P73	Spicy Chicken Breast	300g	25	Grill Rack
P74	Baked Salmon Fish	300g	7	Grill Rack
P75	Baked Oysters	200g	20	Grill Rack
P76	Blueberry Muffin Cake	450g	25	Grill Rack
P77	Baked Bread Pudding	250g	25	Grill Rack
P78	Caramel Pudding	300g	40	Grill Rack
P79	Grilled Mix Vegetable	400g	25	Grill Rack
P80	Grilled Corn	300g	18	Grill Rack

Note

Smart Recipes are for reference only. Cooking time and temperature may vary with actual ingredients and personal preference.

caution: Place the 2 layer

6.4 Gas stove operation

WARNING

Note

All cooking ranges must be installed, tuned and connected by registered gas installers.

DO NOT install or repair the cooking range yourself.

DO NOT use additional fitting, such as aluminium foil.

DO NOT clean the top of the sensor with a hard brush or sharp object, as they may damage the sensor.

1. While pushing the control knob, turn it to the left (towards the "ON" position) slowly until you hear a 'clicking' sound. Electronic spark will ignite burners. Release your hand after confirming the burners are ignited. The hob has automatic continuous ignition function, DO NOT continue pushing the control knob after ignition. 'Click' sound and spark will stop automatically after 6-8 seconds.

• Grill / Beke

Code	Dish	Suggested Portion	Heating time (minute)	Suggested Accessory
P40	Grilled Lamb Chops	1000g	25	Grill Rack
P41	Roasted BBQ Ribs	350g	25	Grill Rack
P42	Barbeque Ribs	400g	25	Grill Rack
P43	Roasted Tenderloin	500g	20	Grill Rack
P44	Skewers Meat	400g	25	Grill Rack
P45	Roasted Chicken Wing with Honey	500g	25	Grill Rack
P46	Grilled Crispy Chicken	1000g	45	Grill Rack
P47	Roasted Whole Black Pepper Chicken	1000g	30	Grill Rack
P48	Grilled Fish	500g	18	Grill Rack
P49	Grilled Squid	500g	20	Grill Rack
P50	Roasted Fish Fillet	300g	25	Grill Rack
P51	Pizza	350g	15	Grill Rack
P52	Grilled Tomato with Bacon & Cheese	300g	25	Grill Rack
P53	Chiffon Cake	400g	60	Grill Rack
P54	Cranberry Cookies	300g	20	Grill Rack
P55	Butter Cookies	300g	23	Grill Rack
P56	Baked Crispy Egg Tarts	450g	20	Grill Rack
P57	Portuguese Egg Tarts	450g	20	Grill Rack
P58	Coconut Cake	500g	40	Grill Rack
P59	Toast	500g	35	Grill Rack
P60	Roasted Sweet Potatoes	600g	40	Grill Rack
P61	Baked Enoki	400g	22	Grill Rack
P62	Roasted Mushrooms	400g	25	Grill Rack
P63	Sausage Stuffed Mushrooms	300g	15	Grill Rack
P64	Roasted Taufu	500g	20	Grill Rack
P65	Grilled Eggplant	400g	40	Grill Rack
P66	Roasted Cauliflower	300g	20	Grill Rack
P67	Grilled Potato Wedges	500g	25	Grill Rack
P68	French Fries	400g	13	Grill Rack
P69	Fried Peanut	400g	25	Grill Rack

3.Package List

■ Combi Steam Oven

No.	Part name	QIY	Unit
1	Combi steam oven	1	PC
2	Grill Rack	1	PC
3	Shelf	1	PC
4	Perforated steam	1	PC
5	Absrbent sponge	1	PC
6	Cleaning sponge	1	PC
7	Oven gloves.	1	PC
8	Steam exhaust pipeline	1	PC
9	Pipe for expelling hot air	1	PC

Implement the settings for the initial configuration. Calibrate the appliance. Clean the appliance and accessories.

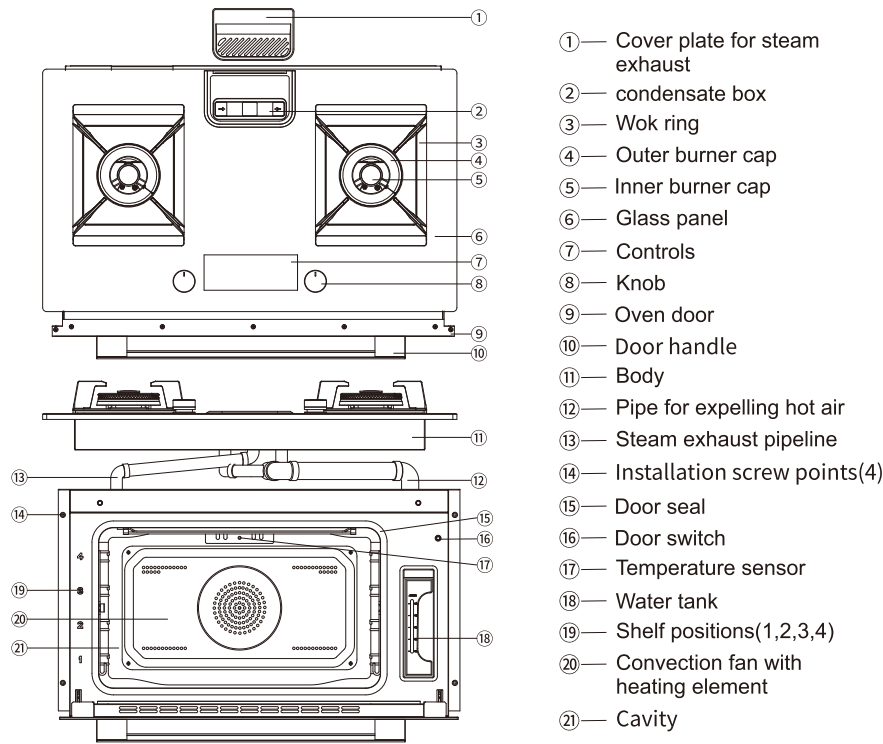
■ Gas Stove

No.	Part name	QIY	Unit
1	Gas stove	1	PC
2	Operation and installation instructions	1	PC
3	Warranty card	1	PC
4	Mounting plate	1	PC
5	Small pan support	1	PC
6	Wok ring	2	PC
7	Inner burner Cap	2	PC
8	Outer burner Cap	2	PC
9	Burner head base	2	PC

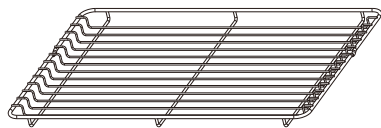
Implement the settings for the initial configuration. Calibrate the appliance. Clean the appliance and accessories.

4.Product Structure

4.1 Main components



4.2 Accessories



Shelf



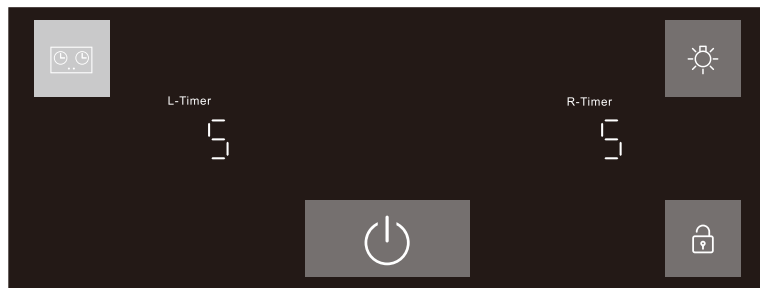
Grill rack



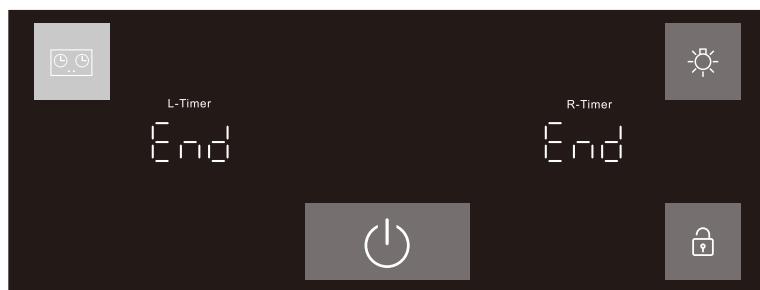
Perforated steam

Code	Dish	Suggested Portion	Heating time (minute)	Suggested Accessory
P11	Steam Prawn	300g	10	Perforated steam
P12	Steam Fish	500g	13	Perforated steam
P13	Steam Fish Head with Chilis	600g	15	Perforated steam
P14	Steam Abalone	250g	15	Perforated steam
P15	Steam Scallops with Garlic and Vermicelli	200g	8	Perforated steam
P16	Steam Shrimp Taufu with Egg	500g	10	Perforated steam
P17	Steam Eggs	300g	15	Perforated steam
P18	Chawanmushi (Japanese Savory Steamed Egg Custard)	300g	10	Perforated steam
P19	Steam Yam with Braised Meat	300g	30	Perforated steam
P20	Steam Meat with Rice Noodle	300g	10	Perforated steam
P21	Steam Potato & Sausage	300g	20	Perforated steam
P22	Steam Vegetable and Meat with Bean Paste (Taucu)	300g	30	Perforated steam
P23	Steam Bitter Melon with Meat	400g	10	Perforated steam
P24	Steam Cabbage with Bacon	300g	15	Perforated steam
P25	Steam Eggplant with Garlic	250g	15	Perforated steam
P26	Steam Chinese Cabbage	400g	20	Perforated steam
P27	Steam Vinegar Eggplant	300g	18	Perforated steam
P28	Steam Okra	300g	7	Perforated steam
P29	Steam Asparagus	300g	7	Perforated steam
P30	Steam Dried Beancurd with Black Bean Sauce	300g	10	Perforated steam
P31	Steam Sweet Potatoes	500g	40	Perforated steam
P32	Steam Babao Rice	1000g	50	Perforated steam
P33	Steam Brown Rice	250g	50	Perforated steam
P34	Steam Rice	200g	35	Perforated steam
P35	Steam Bao	350g	10	Perforated steam
P36	Steam Dumpling	600g	15	Perforated steam
P37	Steam Meat Bao	1000g	20	Perforated steam
P38	Stewed Chicken Soup	1500g	60	Perforated steam
P39	Stewed Pear with Rock Sugar	1500g	30	Perforated steam

Setting the cooking time:



Setting the end time



Smart Recipes

• Steam

Code	Dish	Suggested Portion	Heating time (minute)	Suggested Accessory
P01	Steam Duck	500g	40	Perforated steam
P02	Steam Chicken	300g	12	Perforated steam
P03	Steam Chicken with Longan and Goji Berry	400g	14	Perforated steam
P04	Steam Pumpkin with Mushroom & Chicken	500g	25	Perforated steam
P05	Steam Mushroom with Minced Beef	500g	7	Perforated steam
P06	Steam Beef Liver	300g	10	Perforated steam
P07	Steam Ribs with Black Tauco	350g	15	Perforated steam
P08	Steam Minced Meat	300g	20	Perforated steam
P09	Steam Meat Ball	400g	20	Perforated steam
P10	Steam Crab	250g	20	Perforated steam

5. Installation instructions

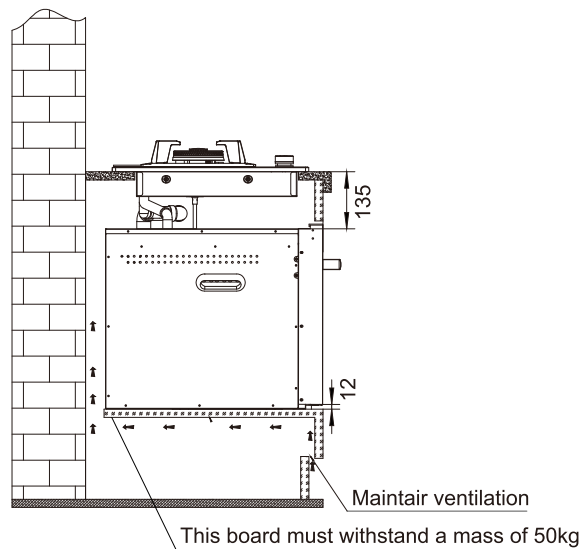
5.1 General installation instructions

Safety Precautions

- To ensure the product can be used safely for a long time, it must be installed on a perfectly sturdy surface, and the electronic components must be isolated to prevent the possibility of contact with metal accessories.
 - The kitchen cabinet where the product is installed and all adhesives used must be able to withstand a temperature of not less than 90°C to avoid deformation and paint cracking.
 - Before connecting to the power source, make sure:
 - According to regulations, there should be an earthing system. The socket and circuit connected to the power supply must be reliably grounded.
 - After installation, the power switch must be easily accessible and operable.
 - After the product is connected to the power source, please check whether the power cord is in contact with heat-prone accessories. If there is contact, move the cord away to a safe distance.
 - It is strictly forbidden to use reducers, shunts and adapters that can cause overheating or self-ignition. The manufacturer is not responsible for any direct or indirect losses caused by incorrect installation or improper connection of any electronic components. Therefore, all installation and connection operations must be performed by qualified technicians following local regulations.
 - DO NOT connect the ground wire to gas pipes, water pipes, lightning rods and telephone lines to avoid accidents caused by electric shock due to poor grounding. The socket should not be installed in a place exposed to moisture, water or near a heat source.
 - When installing electrical appliances, be sure to wait until the installation is complete before turning on the power source.
- Note:**
This product is equipped with a power cord approximately 1.5 meters long. Users are required to use a 16A socket, and the socket must be connected to a leakage protection switch.

Installation Instructions

1. Open the oven door and use the self-tapping screws to fix the product onto the kitchen cabinet (there are self-tapping screw holes on both sides of the front panel of the product). Make sure that the product is firmly fixed, so that the product will not slant forward and damage the contents in the oven during use.
2. Please refer to the diagram on p.7 when installing the product. To ensure that the product has enough installation space and adequate ventilation, user is recommended to remove the kitchen cabinet back panel.

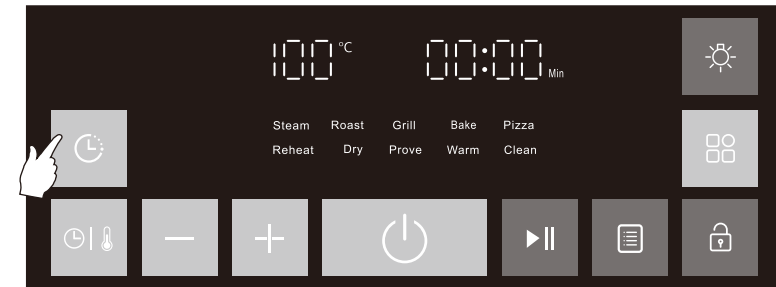


5.2 Safe installation of gas stove

⚠ Safe installation

Follow these safety instructions when installing the appliance. Read this instruction manual carefully. The images shown in these instructions are for guidance only. The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location. Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.

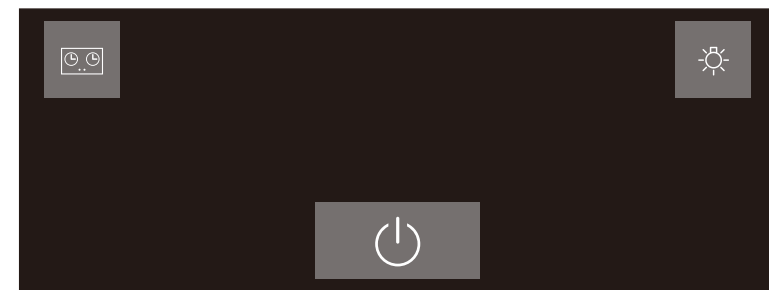
2. After setting the timer, Press to select cooking mode.
3. After selecting cooking mode, press to start the On-Timer. Buzzer will beep once.
4. After cooking is completed, buzzer will beep 10 times, LED Display will show "End". Press to return product to Standby Status.



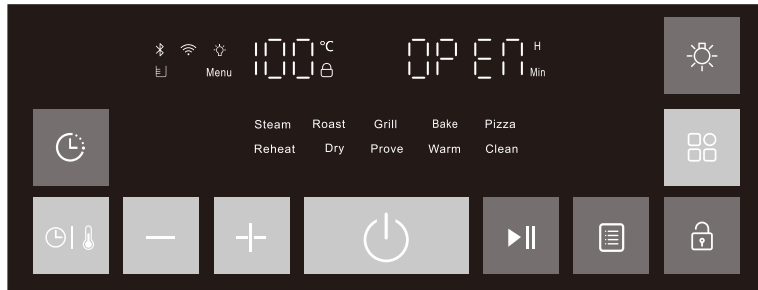
• Burner time switch

After ignition operation, icon lights up when cooking left burner time switch. Press and Press or to set the timer. After ignition operation, icon lights up when cooking Right Burner time switch. Press and Press or to set the timer. The appliance starts up automatically so that the operation finishes at the required time. set Burner time switch for the operation up to 180 min.

Burner time switch start (oven running simultaneously)



• Oven door ope



Oven door is not properly closed during operation. Close oven door properly can restore the state. If you open the appliance door during operation, the operation stops. If you close the appliance door, operation resumes automatically.

• Smart Recipes

1. Connect to the power source and press to turn on the product. Press and Display Panel will. Press repeatedly to cycle among P01-P80 (for details, see P.18-P.19 Smart Recipes).
2. Press or to select desired menu code. For details “Smart Recipes” tables.
3. After selection is completed. Press and product will start to preheat. After preheating is completed, buzzer will beep for 1 minute, Now press to begin cooking.
4. After cooking is completed, buzzer will beep 10 times, LED Display will show “End”. Press to return product to Standby Status.



• On-Timer

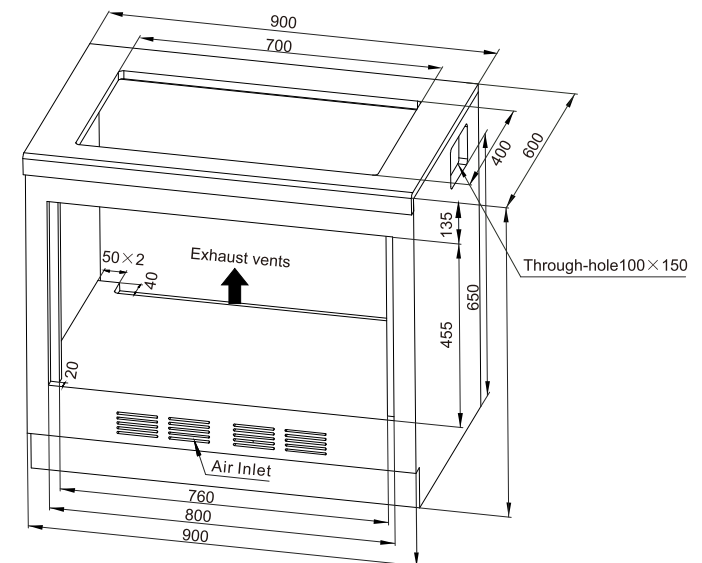
1. Press to turn on the product. Long-press 1.5 seconds to enter On-Timer Setting, and press or to set the timer.

Do not connect the appliance to an exhaust gas system for combustion products. Never install the appliance in boats or in vehicles. The warranty applies only when using the appliance as intended. Before installing the appliance, check that the local conditions of the supplier are compatible with the appliance settings specified on the rating plate (type of gas and pressure, power, voltage). Secure the power cord to the cabinet to prevent it from touching hot parts of the oven or hob. Before any work is carried out on the appliance, switch off the power supply and the gas supply. Connect the appliance to the power supply using the earth. Do not make any changes to the inside of the appliance. If required, contact our technical customer service.

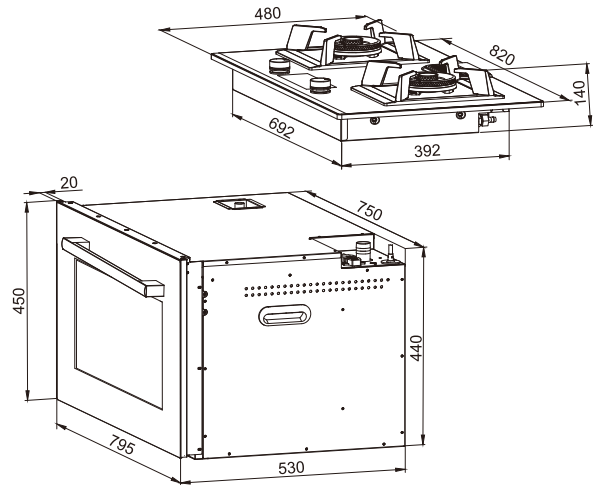
Before installing

- This appliance can be combined with other hobs of the same brand by using the connection accessory. See catalogue.
- The unit in which the appliance is installed must be stable and secured appropriately.
- The units in the vicinity of the appliance, the laminated panels and the adhesive with which they are secured must be made of non-flammable, heat-resistant materials.

Installation Cut-out Dimensions
Size in mm



Appliance dimensions

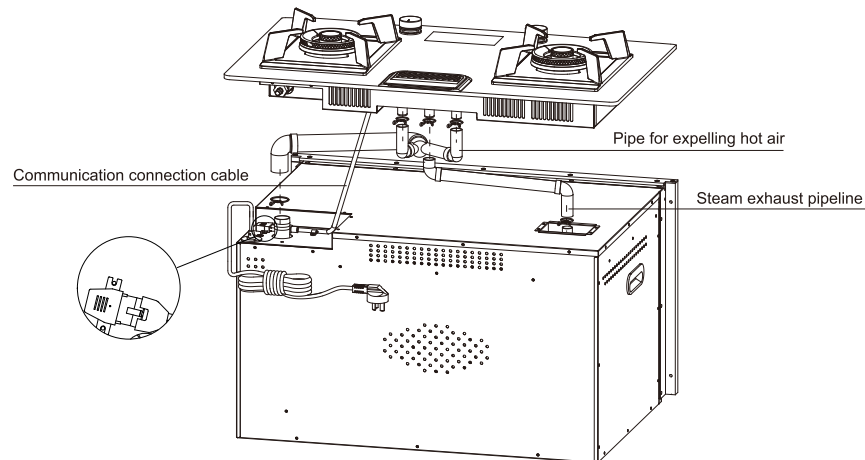


1) Positioning gas stove

- Place the gas stove on the stove top.
- 2), 3), 4) is finished, place the stove in the worktop cut-out.

2) Line bank and Rubber tube connection

- Lift one side of the stove.
- Line bank alignment connection.
- Rubber tube alignment connection.
- Fix the rubber tube with a clamp.



Note:

When refilling, DO NOT exceed the maximum water mark to avoid spillage.

• Steam & Grill function guide

Cooking Mode	Function	Default Time	Default Temperature	Adjustable Time Range	Adjustable Temperature Range
Steam	Steam+Convection	30min	100°C	00:01~02:00	50°C~100°C
Roast	Upper Heating	30min	180°C	00:01~02:00	100°C~230°C
Grill	Upper Heating +Convection +Back Heating	30min	180°C	00:01~02:00	100°C~230°C
Bake	Back Heating +Convection	30min	180°C	00:01~02:00	50°C~230°C
Pizza	Back Heating +Convection	30min	180°C	00:01~02:00	50°C~230°C
Reheat	Upper Heating Steam+Convection	30min	50°C	00:01~02:00	40°C~60°C
Dry	Back Heating +Convection	60min	70°C	00:01~12:00	60°C~90°C
Prove	Upper Heating +Back Heating Steam+Convection	30min	35°C	00:01~12:00	30°C~45°C
Warm	Upper Heating +Back Heating Steam+Convection	30min	50°C	00:01~02:00	40°C~60°C
Clean	Upper Heating +Back Heating Steam+Convection	30min	100°C	00:01~02:00	Not Adjustable

If using Steam Function, open oven door and place in food item. Close oven door, cooking will automatically commence.

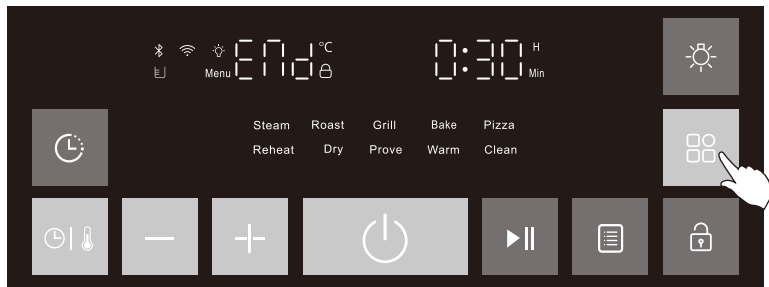
If using Grill Function, open oven door and place in food item. Close oven door, press ►|| to commence cooking.

Note:

- If food item is placed in oven before preheating the oven, after oven reaches preheat temperature, directly press ►|| to start cooking. Alternatively, oven will automatically start cooking .
- During cooking, if user wishes to adjust temperature or cooking time, press ►|| to pause cooking, then press to adjust temperature and time .
- During cooking, if user wishes to open the oven door, press ►|| to pause cooking first.
- During cooking, if user wishes to cancel cooking, long-press ►|| 1.5 seconds and product will stop cooking and return to Standby Mode.

• When Cooking Is Finished

After cooking is finished, buzzer will buzz for 5 seconds, LED Display will alternately show the current cooking temperature/time & “End”, Buzzer will beep 15. If user wishes to save the current setting, or press ►|| to return to Standby Mode.



Note:

When cooking is paused or after cooking is completed, the fan will continue to run for an additional 5 minutes to dissipate heat, this is to ensure user safety and prolong the product's life.

• Low Water Tank Reminder

When operating in Steam Mode, if the water tank is not inserted properly, or if the water level becomes low 𐄂 will flash, buzzer will beep to remind user to refill water tank. Please take out water tank, add water to the maximum mark and reinsert the water tank properly.

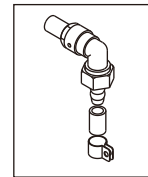
3)Connecting the gas

Observe the country-specific guidelines.

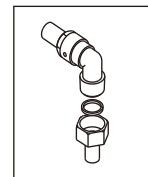
 CAUTION Risk of explosion!

A gas leakage may cause an explosion.

- If any connection is handled, check the seal.
 - Arrange the gas connection so that the shut-off valve is accessible.
 - Ensure that the information on the rating plate re-garding the gas type and gas pressure complies with the local connection conditions.
 - Connect the appliance to a fixed gas pipe or a flexible metal pipe.
 - The flexible metal pipe must not come into contact with the moving parts of the unit in which the appliance is installed (e.g. a drawer) and must not be routed through any spaces which might be obstructed.
- A.If to use plastic tube:put in the airproof caution, connect the tube and stove connector, fasten the clip.



B.If to use metal tube: put in the airproof caution, fasten the nuts on the connection.



4)Electrical connection

- This appliance is type 1: The connection cable must only be replaced by technical customer service and not by the user. The cable type and the minimum cross section must be respected.
- The hobs are supplied with a power cord with or without a plug.
- Only connect appliances that are fitted with a plug to a correctly installed socket with protective earth conductor.
- If the plug is not accessible to the user, an all-pole isolating safety switch with a minimum contact opening of 3 mm must be provided.

5) Correct Position of Burner Rack & Burner Cap

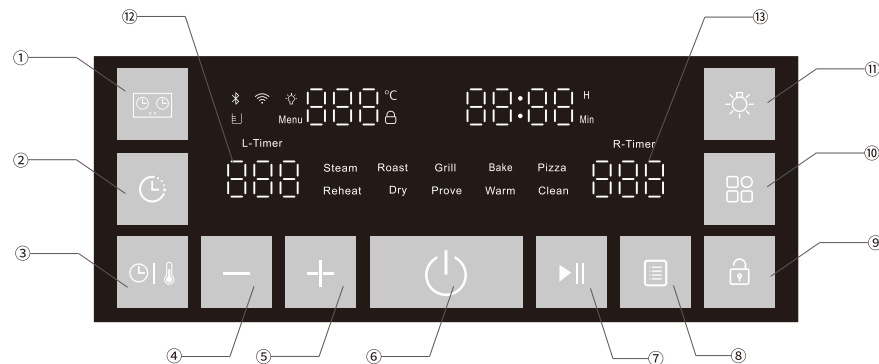
Make sure that the following parts are fitted properly before use.

A. Fit burner rack onto Drip Pan . DO NOT tilt the placement, otherwise it will cause the fire to be abnormal.

B. Install the Burner Cap and Burner Ring onto Burner Head Base, DO NOT tilt or leave a gap during installation. If either is incorrectly placed, using the cooking range may cause the burner head to deform, or the glass may break, or increase the risk of releasing carbon monoxide (CO).

6. Operation Instructions

6.1 LED display Icons



- Index
- ①~⑪ — Control Keys
 - ⑫~⑬ — Control Keys and LED Display
 - Rest — LED Display

LED DISPLAY ICON

Icon	Description	Icon	Description
	Temperature display		Select Steam Mode.
	Clock/timer display Displays remaining time during cooking.		Select Roast Mode.
	Left burner timer by clock		Select Grill Mode.

ATTENTION!

A lot of steam is produced during operation with the types of steam heating. Condensate that collects in the drip trough underneath the cooking compartment may overflow and damage adjacent units.

- ▶ Do not open the appliance door, or open it as infrequently as possible, while the appliance is in operation.
- Reheating
The reheating function can be used to warm up food that has already been cooked, or bread and past-ries from the day before, without affecting their quality.
- Proving dough
Dough proves considerably more quickly using the dough proving steam heating type than at room temperature and does not dry out.

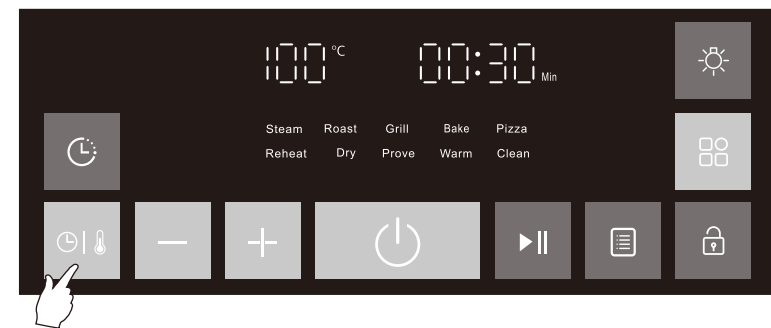
NOTES:

Before using the steam ,Reheat, Prove, Warm, Clean function each time, Must filling the water tank.

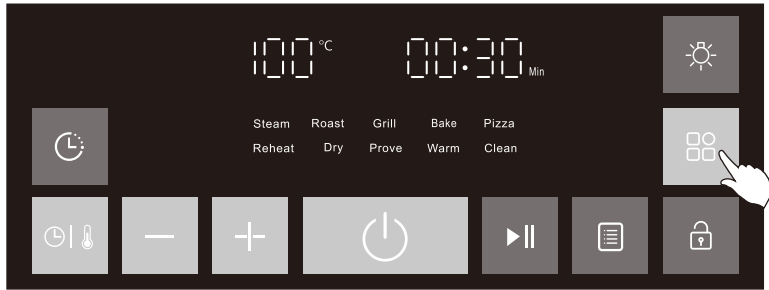
- Set Temperature & Time
After selecting desired cooking mode, press to enter into Temperature Setting, press to.

NOTES:

The appliance turns to standby mode after Cooking Period Time Length or other function setting is completed without operation in 5 minute.



- Start Cooking
After setting temperature and time, or after selecting desired Preset Recipe, press to start cooking. The oven will start to preheat. After reaching preheat temperature, buzzer will buzz, and will flash:



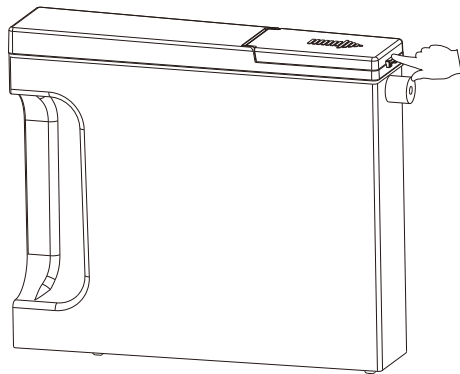
• Steam

⚠ WARNING-Risk of scalding!

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

- 1) Before using the steam function each time, make sure that your appliance is supplied with sufficient water.
 - 2) You need the water tank for the types of steam heating. The water tank is behind the oven door.
 - 3) Remove the water tank from the tank recess.
 - 4) Press the water tank convex point, lid pops out automatically.
 - 5) Fill the water tank with water up to the "max".
 - 6) Close lid.
- Put the cover back into the opening on the water tank.



	Right burner timer by clock	Bake	Select Bake Mode.
	when the water tank is low. Refill water immediately	Pizza	Select Pizza setting Mode.
	Child Lock	Reheat	reheat plated meals and baked items.
Menu	When cooking a Smart Recipes	Dry	when product is drying off residual water in oven cavity
	Oven Lamp light up	Prove	For fermenting doughs
	Bluetooth connected(Reserve)	Warm	Keep cooked food and tableware warm
	Wi-Fi connected(Reserve)	Clean	when product is steam-cleaning

Control Keys

Icon	Description	
	Power	<ul style="list-style-type: none"> • Press key to turn on product. • Long-press key 1.5 seconds to turn off product.
	Start/Pause	<ul style="list-style-type: none"> • During cooking process, press ▶ to pause or restart cooking. • Long-press key 1.5 seconds will cancel cooking and return the product to Enter Into Standby mode.
	Smart Recipe	<ul style="list-style-type: none"> • In Standby Mode, press to enter into Start Cooking P01-P80,(for details, please refer to Smart Recipes Menu on P16-P17).Then press - or + to select desired recipe code.
	Child Lock	<ul style="list-style-type: none"> • Press key to activate Child Lock (during cooking, if product does not receive any further instructions in 40 seconds, Child Lock will automatically engage; except for Oven Lamp, all keys will become inoperable) . • Long-press 1.5 seconds to deactivate Child Lock.
	Function	<ul style="list-style-type: none"> • Select first cooking function Choose from Steam,Roast, Grill, Bake, Pizza, Reheat, Dry, Prove, Warm and Clean.
	Oven Lamp	<ul style="list-style-type: none"> • Except for when the product is turned off, press key to turn oven lamp on or off (During cooking, oven lamp will automatically turn off after 1 minutes). • 1minute before cooking ends, the oven lamp will turn on, and 2minutes turn off after.

+	Increase	<ul style="list-style-type: none"> • When adjusting temperature or time, press key to increase temperature or time. • When using Function Mode and Smart Recipe , press key to select code.
-	Decrease	<ul style="list-style-type: none"> • When adjusting temperature or time, press key to decrease temperature or time. • When using Function Mode and Smart Recipe , press key to select code.
🕒 🌡️	Temperature / Time	<ul style="list-style-type: none"> • After selecting cooking mode, user can press 🕒 🌡️ once to adjust cooking temperature, or press 🕒 🌡️ twice to adjust cooking time.
🕒	Timer	<ul style="list-style-type: none"> • pre-set function allows the oven to start up at a later time within the oven's clock cycle(12 hours)
🕒 🕒	Burner time switch	<ul style="list-style-type: none"> • After ignition operation,Icon lights up when cooking Burner time switch. • A preset Left burner time switch.

6.2 Before Initial Use

- 1.Remove the special film covering the door glass.
- 2.Use moist cloth to thoroughly clean the product's interior and exterior.
- 3.Fill the water tank with water, and run the product in Steam Mode at 100°C for 45 minutes (or more) to remove the new product smell. After the product cools down thoroughly, it is ready for use.

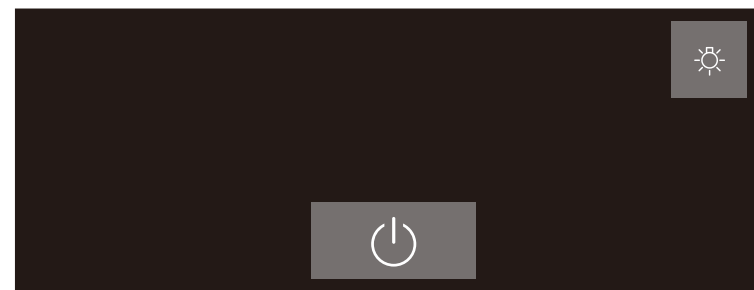
Note:

- Before using Steam Mode or Steam Grill Mode, please fill water tank to the maxi-mum water mark before turning on the product.
- Please use purified water to avoid scale accumulating in the water tank.

6.3 Basic Operation

1.Enter Into off mode

When the product is turned on, LED Display Panel and Control Panel will light up for 2 second then turn dark, buzzer beeps once and product enters off mode.

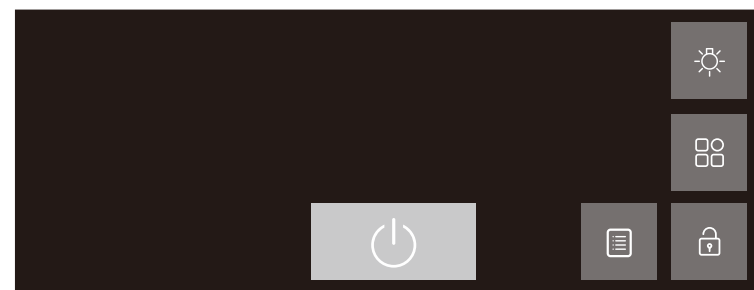


Enter Into off mode: 🕒 ☀️ key 50% brightness, except for 🕒 ☀️ all keys will become inoperable.Long-press 🕒 key 1.5 seconds to enter Enter Into Standby mode.

2.Enter Into Standby mode

Long-press 🕒 key 1.5 seconds to enter Enter Into Standby mode. 🕒 key 100% brightness; 📄 🔒 🕒 ☀️ key50%brightness.press , 📄 🕒 key Choose from Ferment Smart Recipes or Function.

If product does not receive any commands after 30 seconds, it will automatically return to Enter Into



3.Selecting Cooking Mode

Selecting Cooking Mode,Enter Into Standby mode press 🕒 , for Steam, Roast,Grill ,Bake ,Pizza,Reheat, Dry,Prove,warm,Clean Mode,checked function flashes.Pressrepeatedly to cycle among the 10 Selecting Cooking Mode.(for details, see P15 Steam& Grill function guide.)