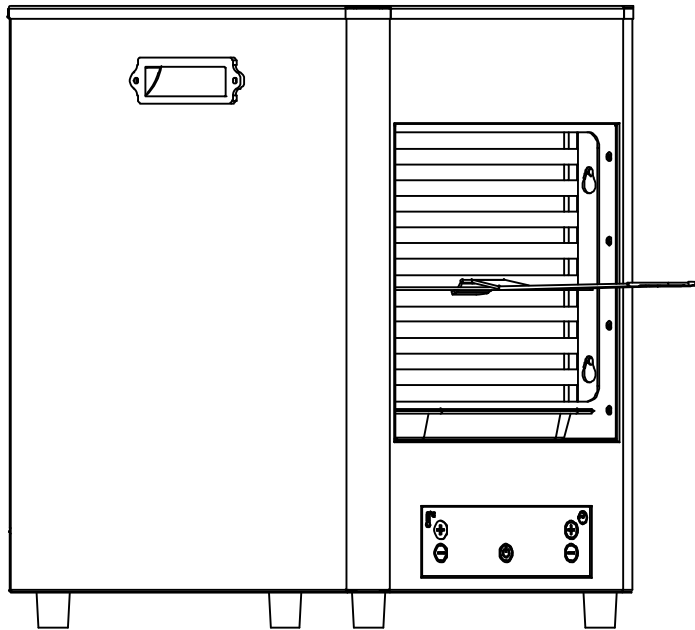
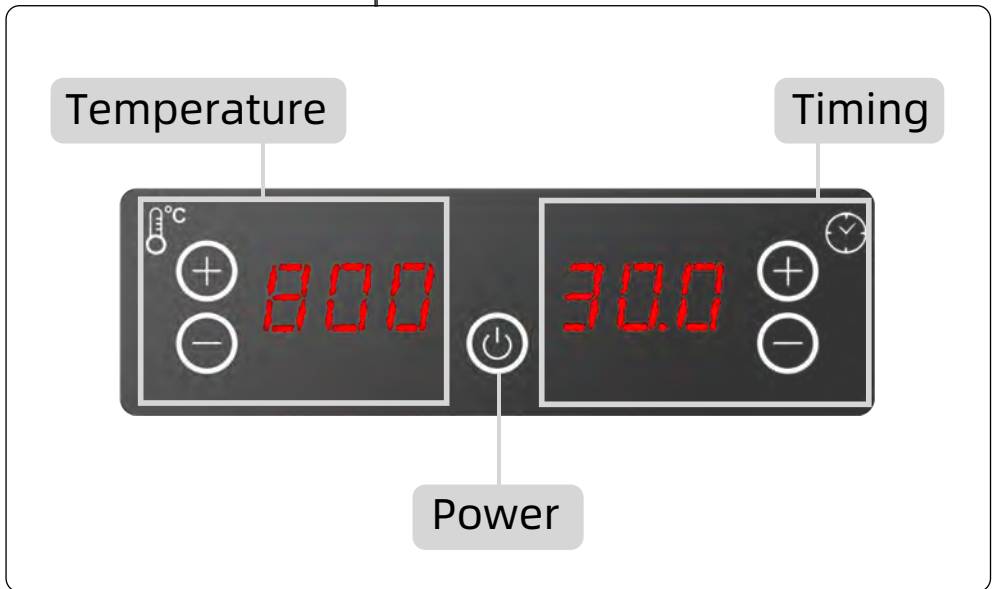
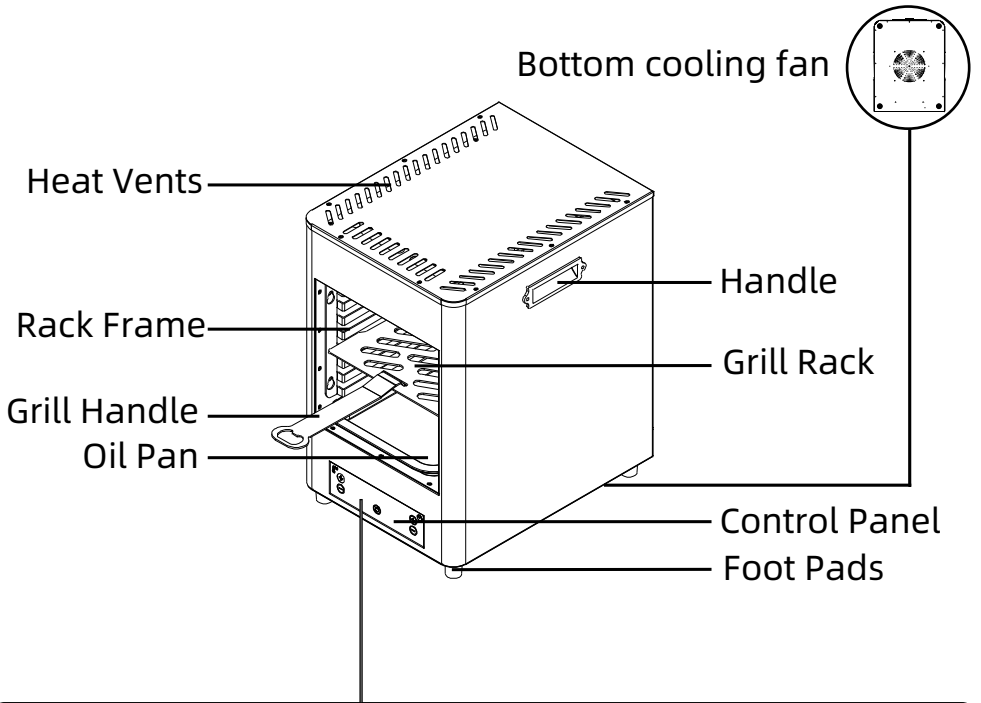


# Instruction

Electric Steak Oven  
With Touch Panel



# Parts Description



Dear users:

Thank you for purchasing and using our products. In order to enable you to work with ease, fully utilize the performance of this product, reduce unnecessary losses and injuries, and minimize product failures caused by human factors, please carefully read this manual before use and keep it properly for future reference.

Attention: This appliance is not intended for use by persons (including children) who are physically weak, have physical, sensory, or intellectual disabilities, or lack experience and knowledge.

### **Safety instructions, Warnings**

1. Confirm that the power supply used for this machine is consistent with the transmission and distribution circuit, and meets the requirements for safe use. The parameters of the electrical socket must match the requirements of the plug and power cord.
2. The machine should be used within the temperature range specified on the nameplate and must be well grounded.
3. Flammable objects such as oil pots, oil drums, cotton yarn, cloth scraps, etc. must not be piled up near the machine.
4. To prevent other objects from falling into the machine and coming into contact with the resistance wire, causing a short circuit.
6. The machine must not be cleaned during operation and cannot be wiped with gasoline.
7. Do not use the damaged power cord. Please replace the damaged parts before use, to prevent electric leakage

8. Be sure to cut off the power supply before cleaning, maintaining and repairing the machine.
9. It is prohibited to share the ground wire with other electrical appliances to avoid affecting normal operation due to leakage of other electrical appliances.
10. The machine must be installed and maintained by a licensed and qualified service provider.
11. During use, there will be thermal conductivity on the outside of the machine, so be careful to avoid contact to prevent burns or scalding.  
(The surface of the machine is high temperature, please do not touch directly to avoid burns)

## **Instructions for use and operation**

### **BEFORE FIRST USE**

1. Remove all packaging from the appliance.
2. Unpack all parts and check for damage that may have occurred during transport. If any parts are damaged or missing, do not use the appliance and return it to your retail outlet immediately.
3. Clean the appliance and all accessories before first use (see Cleaning & Maintenance).

### **USING THE STEAK OVEN**

1. Connect the power supply, the power indicator light on the panel will flash, and "---" and "---" will appear, indicating that it is

in standby mode.

2. Touch the power button to enter temperature and time adjustment. Set the desired temperature and time through the "+" and "-" buttons. After setting, touch the power button and the machine will start working.

3. The cooking temperature decreases the further the grill rack is placed from heating element. Based on different ingredients, selecting and placing them on different levels will result in better cooking effects.

4. After use, touch the power button to turn off the machine and stop the heating element from working. There is still residual temperature inside, and the fan will continue to work until it cools down before stopping.

**NOTE:**

- Make sure the food is not touching the grill heating element.
- Remove the handle as soon as the grill rack or drip tray is in place.
- Always use the grill racks when cooking to prevent overheating the appliance.

**TIPS:**

- Monitor your food closely when cooking at high temperatures.
- To achieve consistent cooking results, we recommend that you preheat the machine for 3-5 minutes before placing the food in the machine.

- Position the food centrally just under the heating element for even cooking.
- Use grill tongs instead of sharp utensils when turning or moving the food to retain the juices.
- When turning meat or vegetables, it is best to take the grill rack out, place it on a worktop and then turn the food.
- Let meat rest in the grill rack after cooking. This allows the meat to relax and retain the meat juices.
- Meat with good marbling has a higher fat content and will be tastier and moister.
- Sous-vide the meat and then briefly put it under the grill to brown.
- Use dry marinades only. We do not recommend using liquid marinades on this appliance.

## **Cleaning & Maintenance**

### **Cleaning before first-time use**

Before first use, you should clean the grill carefully to remove dust and possible packaging and production residues. Afterward, heat the grill without food and clean again.

1. Clean all of the accessories in warm water. Dry the parts thoroughly. Note that aggressive cleaning agents can cause corrosion, even on stainless steel.
2. Clean the outside and inside of the grill with a soft cloth slightly dampened with water.
3. Wipe the oven dry.

## Cleaning and Care

**⚠ CAUTION:** The grill may only be cleaned after it has cooled down completely, the main switch has been switched off and the plug has been removed from the socket - the device is therefore completely disconnected.

1. First remove the cooking grid, the drip tray, the drip tray and then the rack guides. To remove the rack guides, Loosen the thumbscrews and slightly raise the latching hooks to release it. Pull the rack guide out carefully. Contact with the heating element must be avoided to prevent damage.
2. The grill should be sprayed with an appropriate cleaner. Pay attention to metal compatibility when choosing a cleaner. Let the cleaning agent act, and if the grill insert is very dirty, spray several times. After a sufficient reaction time, thoroughly rinse the insert with a cleaning brush with plastic bristles. Do not use abrasives, wire brushes or steel sponges to prevent scratches and corrosion.
3. The grill room and the housing must be regularly and thoroughly cleaned with a slightly damp cloth. Do not spray cleaners in or on the grill. Detergent should be applied to the grill using a cloth. Prevent strong mechanical loads on the heating during the cleaning process. Attention: Residues may ignite, so clean thoroughly.
4. Please note: The removable parts are made of high-quality stainless steel and are dishwasher safe.

## Grill Beef Steak Tutorial

- 1 . Connect the power supply, touch the power switch, set the temperature to 800°C, set the time to 30 minutes, and preheat for 3-5 minutes.
2. Place the steak on a tray, put it in the machine and grill it for 1-2 minutes. Then take out and flip the steak over, place it back in the machine and grill for 1-2 minutes. When using, you need to adjust the time by yourself, depending on the thickness and variety of the ingredients.
3. Please wear gloves when grilling beef steak to avoid burns.

Food	Weight	Layer	Rare	Medium	Well done	Degree	Rest time	Comment
Steak	200g	2	40s	1min	1min30s	800°C	3min	Bake first side for 60 seconds.And the other side for 40 seconds
Pork	400g	4-2-3			3min30s	800°C	Not Necessary	Bake the first side on the layer 4 for 70 seconds and the other side for 60 seconds, then move to layer 2 for 50 seconds,and. layer 3 for 30 seconds.
Potato	200g	6			10min	800°C		
Chicken wing	200g	3			4min	800°C	Not Necessary	Bake on the layer 3 for 120 seconds and the other side for 120 seconds.